

Giuliano Bugialli

Learning Italian culture through its food

By SUSAN LEINOFF

Giuliano Bugialli — a name that rolls off the tongue more times than a piece of spaghetti — was in Avon Township recently to conduct private cooking classes and give a public demonstration at Kitchen Glamor.

A brief encounter with the Florentine chef, culinary scholar and author of "The Fine Art of Italian Cooking" proved more of a treat than sampling the northern Italian dishes he prepared.

Dressed in his first pair of jeans and a powder blue mogrammed shirt, he looked very modern. But Bugialli conjures up a Renaissance man, stewed in tradition, yet boiling over with imagination and warmth.

Just three years ago, the 43-year-old bachelor abandoned a career as a language instructor and opened a cooking school in his adopted home of New York City. The motivating factor: Americans prefer learning about Italy's history, culture and customs through food rather than language.

His mother, who he refers to as the "worst cook in the world," was apprehensive. The concept of investing in cooking lessons — especially from Bugialli — was completely foreign to her.

Bugialli said she called him every day from Florence.

"Who's coming," she asked. "How can you make a living without opening a restaurant?"

Mrs. Bugialli had nothing to worry about.

Three years later, her son's still earning a good living, his reputation has spread and he's gained an international following by gourmets.

His New York classes are booked through 1981. His other school in Florence, which he said was Italy's first when he started it "for fun" seven years ago, has grown from a one-week summer program into nine weeks of separate sessions.

Bugialli said he's happy and lucky, generally because he's doing what he likes. In part, that's reviving the traditional recipes of Tuscany, the region in northern Italy where he's from.

"I will never invent a recipe," Bugialli told an audience of area cooks crowded into Kitchen Glamor's demonstration kitchen. "Why should I when there are so many still unknown, and we have so much to discover."

"I believe in authenticity," he said.

Bugialli said his research usually begins in homes of old, established Florentine families. He traces the origin of their recipes through original manuscripts and early books.

The technique has enabled him to prove some interesting facts, like fried potatoes were invented in Florence several hundred years ago — contrary to what the French would have you believe.

Jackie Gordon reminisces

By SHERRY KAHAN

It was on the Lou Gordon TV talk show that George Romney said he had been brainwashed in Vietnam. With that statement, it's generally agreed, he blew any chance to become president of the United States.

It was while resting between tapings of the Lou Gordon show that Alabama Gov. George Wallace turned thumbs down on a suggestion that his new wife, Cornelia, join him on camera.

"I'm the star of this family," he declared.

Gordon's widow, Jackie, told a Livonia Town Hall audience all about those events and others that made the show conducted by her late husband so controversial.

"It was a happening," she said. "It was explosive, a cliffhanger, an experience unlike any other. To be part of it was to live a hectic, demanding life during the week, and to live dangerously over the weekend (when the show was broadcast)."

She continued: "Lou was a take-over guy, and most of the time was under terrible pressure. He researched his subject down to the last detail. He had a passion for facts."

"I was the calm one, capable of living in the eye of the whirlwind. Lou needed that. I was a good balance on the show."

BECAUSE OF HER marriage to this "volcano," the former model came in contact with many celebrities. She regaled her listeners with anecdotes about Howard Cosell, psychic Jeane Dixon, Oakland County prosecutor Brooks Patterson and Philadelphia mayor Frank Rizzo.

"To help run such a show was quite a change for a woman who studied piano for 15 years and ballet for 17. She had planned to be a ballet teacher."

"I think I grew with the job," Mrs. Gordon said in an interview. "Having the opportunity to meet so many erudite and political people changes you. I hope the changes were for the good."

When she met her future husband, she said, "I wasn't impressed at first."

"He seemed very arrogant," she said.

"He pursued me. When I tried to break away, he pursued some more. I think he liked the challenge. We went together four years before we were married."

Gordon, at one time Washington reporter for a chain of Texas newspapers, was a manufacturer's representative when he and Jackie met in Detroit.

His first television show, "Hot Seat," was a half-hour format. Eventually his program became 1½ hours and was syndicated around the nation.

The other joy in Bugialli's work is the students he encounters.

"I love to meet new people," he said.

He estimated that 99 percent of the personalities involved in cooking share diverse interests. "They're not closed minded," he said. "They're professional people who happen to love food."

Students have traveled great distances — some from Australia and Japan — to attend his classes. Bugialli said it's best to forget national traditions and learn to cook in the Italian style.

Bugialli, crediting his grandmother as source of his own cooking methods, said simple dishes are the hardest to prepare because they rely on freshness and the right ingredients in the right amounts.

"Dishes topped with 14 sauces make you forget

what you're eating," he said.

His favorite foods? Cookies and ice cream.

What he eats when he's depressed? Pasta.

Meanwhile, he's never eaten at McDonalds or tasted peanut butter. "I never cook for myself," he added.

Bugialli said when alone in New York "I go out for Chinese food."

Someone in the audience asked the former language teacher, who holds degrees from the universities of Rome and Florence, what his favorite Italian restaurants are in the United States.

"I don't understand the question," Bugialli replied, shrugging his shoulders and returning to whipping cream for the rich dessert of zabaglione he was preparing.

Israeli treats Arab

Doctor has RX for coexistence

By SHIRLEE IDEN



DR. YOAV HORN

'I cured a 23-year-old boy who was very near death because of modern science and contemporary medicine. It's a unique kind of satisfaction.'

--Dr. Yoav Horn

To cure the ills of the world, it's best to start with one man.

That would seem the philosophy of Dr. Yoav Horn.

A native of Jerusalem, Dr. Horn is an oncologist running a cancer clinic exclusively for Palestinians on the West Bank.

"In running a humanitarian service unrelated to politics," Dr. Horn said in a Southfield interview. "No government changes such as the resignation of Mr. Dayan will affect my service."

"Behind the whole thing is that there is a small contribution to coexistence."

Dr. Horn's project developed in the past 18 months. He explained that the Arab people on the West Bank have become more educated and prosperous since 1967, but although many medical services were open to them, there was nowhere for cancer patients to get care in the area.

"They began to understand this and knew their need, but no special service for cancer existed on the West Bank," he said. "And when they went outside, they had trouble with the language and with instructions."

Recognizing the problem, Dr. Horn decided to establish an oncological service in the West Bank.

"We wanted to treat the ill, to educate medical personnel to become oncologists and eventually to train the Palestinians to run the clinic for themselves," he said.

THE CLINIC was started in a government hospital near Bethlehem.

"Now every newly diagnosed cancer patient on the West Bank is channeled to our clinic," he said. "Every Tuesday it runs. They come and it takes almost the whole day."

"Patients come with a letter or X-rays and we open a new record for them. We determine treatment and some get follow-up attention."

For those who need chemotherapy, it is available at the clinic on an outpatient basis.

"Chemotherapy costs thousands of Israeli pounds, but just as an Israeli gets medical care free, we decided eve-

ry Arabic patient should get chemotherapy free of any charge.

"They don't need to pay a penny."

Dr. Horn said as the cure rate becomes known, the reputation of the clinic spreads through the West Bank.

"One man had a tumor on his face, but he didn't want to die," the doctor said. "He already had the maximum radiation."

"We used a new drug we got from the National Institute of Health in the U.S. on him and his tumor disappeared."

"Now he is our best friend. One day he brought an old man who had a lesion on his hand. That man had correctly diagnosed cancer and we were able to treat the old man."

DR. HORN CONTENTS it is vital to have a dialogue with the Palestinians and his way may be a step toward peace.

"We're getting people who used to die at home," he said. "And we're also getting patients from Jordan and Kuwait and we communicate with their doctors there."

He added they are also getting a Christian population from the area.

"Right now we don't have radiation and we have to send our patients to the Tel Hashomer Hospital near Tel Aviv," he said. "They stay at a very modern hostel built by the Israeli Cancer Society. There are problems because of the cultural differences."

One of Dr. Horn's principal goals is to get radiation therapy for his clinic in the West Bank. "We negotiating on that right now," he said.

His trip to the states was planned so that he could review the latest developments in his specialty.

Asked how someone chooses a gloomy field like oncology where most will not recover, Dr. Horn said:

"I cured a 23 year old boy who was very near death because of modern science and contemporary medicine. It's a unique kind of satisfaction."

As for his clinic, he believes it is a medical and humanitarian endeavor and one that could be a small step toward peace.

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