

taste buds
chef Larry Janes

Hot gifts for giving this year

Just got off the phone with a friend and mentor, Toula Patsalis, who, with husband Chris and kids, Julie and Harry, is the busy owner of what is the metropolitan area's finest chain of kitchen stores, Kitchen Glamour Inc. These guys are the biggies. The Patsalises have been into kitchen stuff just about as long as I've been in the kitchen, and with that kind of expertise, they know what's going to be hot this holiday season. And, for that matter, what's not.

Favorites that top this list year after year include the hotter-than-ever microwave oven, the proverbial Kitchen Aid mixer, and granddaddy of them all, the one and only Cuisinart food processor. These are all big-ticket items with boxes to match the size of the price tag.

IF YOUR gourmet gift-giving can afford it — and your recipient doesn't already have the best — this will do it. Of course, yours truly would never look a gift of Jenn-Air or Zero King under the hood or door. We're talking even bigger bucks here. When it comes to microwaves, the biggest decision a consumer has to make is size and money.

Once you know the size you can get by with and the amount of money you can afford, just make sure the power of the unit is at least 650 watts. Anything less and you increase cooking times dramatically.

THIS YEAR, to anticipate the competition from smaller food processors, Cuisinart (the one and only name in food processors) is introducing its "little pro" processor. It is sure to be a hot seller because of its size. But for a few dollars more, a full-sized, full-powered Cuisinart can be had when you shop around and watch the sales.

The Kitchen Glamour folks are once again on top of yuppie kitchen requests, especially for the need to go digital. In addition to digital magnetic timers, now you can get digital, instant-read-out pocket thermometers. Add those to the digital coffee makers, microwaves and clock radios, God only knows what the yuppie kitchen does during a power blackout.

RUMOR HAS IT that once again, small electrical kitchen appliances are hot sellers. The Braun Handblender, Diner Shakermaker and a motorized spice rack will be shuffling for shelf space next to my Crockpot, waffle iron, toaster, electric potato peeler, electric wok and my Seal-A-Meal. I need a full-sized cabinet just to house everything that plugs in.

This year's "must have" for the kitchen includes "professional quality" Cuisinart cookware (just \$89.95 for a small saucepan) and improved magnetic cookware to be used exclusively with induction stovetops. Neat-O. Just what I need, another set of pots and pans. For all us pudgies who crave those curlicue french fried potatoes that are the latest rage in "real foods," you can now buy, of course, a Calix-Q potato cutter that makes the real thing out of real potatoes. At just over \$35, I don't think Ore-Ida has anything to worry about.

This year, you can give a mini-pocket pepper mill that will fit discretely in one's purse or pocket for that much-needed twist of true pepper. Remember that the next time you're munching a McDonald's salad. Stainless at \$12.95 but also available in sterling for \$59.95.

ONE OF THE neatest little gadgets to come along since the doughnut maker (remember those?) is the Fast Talkin Message Recorder. This gadget has a magnet on the back of a tape recorder that will stick to the fridge and comes complete with a flashing red light.

No more lost notes or misplaced shopping lists! I find something soothing here about listening to Mom's voice on the machine yelling at you to keep your mitts off the freshly baked cookies.

Speaking of cookies, this year's kitchen will enjoy the Cushionaire cookie sheets and baking pans. Yeah! No more burned bottoms.

Only someone who has baked three dozen cookies for the kindergarten class and spent half the evening scraping off the burnt, overdone bottoms will appreciate the Cushionaire baking pans and cookie sheets. Where were they when I needed them? Every household with kids and cookie bakers should have these.

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HANUKKAH



JERRY ZOLYNSKY/HART photograph

One of the favorite flavors of Hanukkah, the Festival of Lights, is the taste of Hanukkah latkes (potato pancakes) accompanied by sour cream and apple sauce. Miriam Meyers, teacher at the Beth Hayeled Nursery of Congregation Shaarey Zedek, helped her class for

3-year-olds to make their own from scratch. The children are Tony Gershenson (left), Rachel Kung, Jonathon Walkon, Andrew Hiller and David Goldman.

Potato latkes are traditional

By Shirlee Rose Iden
staff writer

Think your head's spinning from holiday hype?

Well, picture this. You're a dreidel (top) fated to spin in endless Hanukkah games at the whim of little children; or a Hanukkah gift, all decked out in paper and ribbon, destined to have all your clothes torn off with hardly an admiring glance.

Even the stately eight-branched menorah, so symbolic of the holiday, has to put up with candle drippings oozing over its graceful form.

All such possible distractions are outweighed by the special joys and significance of Hanukkah, which continues to be one of the most beloved holidays for Jewish children and parents alike.

HANUKKAH, CALLED the Festival of Lights, commemorates the first struggle in recorded history for religious freedom and personal liberty.

Nearly two centuries before the birth of Christ, Jewish people already had a tradition and a faith when in 175 B.C. Antiochus IV became king of Syria, the land to which Israel had become annexed. He tried to force the Jews to worship Greek idols and renounce their ancient faith.

But the heroes of Hanukkah, the Maccabees, rallied the Jewish people and by 165 B.C. won a series of military victories, opened the road to Jerusalem and made possible the restoration of the Temple.

Preparing to restore and dedicate the Temple, they found only one cruse of purified oil for the eternal light. It

should have burned for just one day, but miraculously, it burned for eight days.

Along with its religious essence and the miracle of the lights, the customs and foods of the eight-day holiday flavor it as well.

Celebrated primarily in the home, Hanukkah brings the delicious aroma of cookies cut into the shapes of stars, dreidels, rampant lions and menorahs. Nuts and candy are the prizes when Jewish children play spin the dreidel on Hanukkah.

CHILDREN IN Congregation Shaarey Zedek's Beth Hayeled Nursery School in Southfield are waiting for the games, the song and the cookies. They also anticipate the crispy, succulent latkes that are part of the holiday tradition.

Potato latkes, served with sour cream, apple sauce or both, will be a featured food in homes and community celebrations during Hanukkah. In Israel the custom of Eastern Jews is to make jelly donuts fried in oil.

Miriam Meyers of Southfield, a teacher at the Beth Hayeled for more than 30 years, helped her class of 3-year-olds make their own latkes one pre-Hanukkah morning.

"A tomato? No, that's a potato," she told one child, and then showed what goes into her holiday pancakes.

"We need two to three cups of grated potatoes, a grated onion, three eggs, salt and pepper and three cups of all-purpose flour. The vegetable oil has to be very, very hot."

Meyers mixed all the ingredients together, then helped

the children drop the batter from a large spoon into an electric frying pan. "You can use a regular pan, of course," she pointed out.

THE POTATO PANCAKES come frozen or in a packaged mix, too. Meyers likes to use some Carmel Kasher Potato Pancake Mix with the batter to give it extra substance.

In the home of her mother, Dora Fink of Southfield, Meyers learned it isn't even necessary to peel the potatoes before grating. "My mother told me just to scrub them very well and grate them with the peel. She says it gives the latkes a better taste."

Another hint from Fink, who has been making potato latkes for more than 75 years, is to leave a layer of flour dusted on top of the latke batter until you're ready to fry the pancakes. "It will keep the batter from turning black," said Meyers.

A MIDGET assembly line of 3-year-olds, including Rachel Kung of Detroit, Andrew Hiller of Franklin, Jonathon Walkon of Farmington Hills and Tony Gershenson of Franklin, went through all the latke preparation steps.

Rachel Zilber and Evan Borin of Southfield and Michael Fleischman and David Goldman of West Bloomfield took their turns with the flour, eggs, salt, pepper and oil, and other children joined in.

Then, they all sat down to taste the latkes they had made together.

One boy said he's waiting for the latkes now as much as for his Hanukkah gifts.

Chef Duglass whips up food, conversation

By Chuck Moss
special writer

The kitchen is clattering and busy. The sandy-haired man is kneading dough. Douglas Grech? The man stops, glances up, offers a hand, but when he breaks into that dazzling grin, you know there's no mistake.

This workday-looking chap is indeed the fabulous Chef Duglass, metropolitan Detroit's celebrated creator of culinary fantasies limited only by the laws of physics and your pocketbook.

We caught Doug Grech, aka Chef Duglass, for a few words on the chef's art. If you think it's odd for a celebrity chef to be speckled with dough, think again. Duglass is the owner of Restaurant Duglass in Southfield, "Chef Patron," he corrects.

"A chef who works the house and owns the house is called the Chef Patron and, believe me, when he owns his own restaurant, he will work in the kitchen," said Duglass.

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Duglass provides recipes

SURF AND TURF

4 petite filets (3-4 oz.)
16 large shrimp
Bearnaise Sauce
Choron Sauce
Season fillet and shrimp (peeled, deveined with the tail left on).
Seasoning: Epicure murre, seasoned bouquet or combined herbs of your choice (i.e. thyme, basil, white pepper, salt, oregano or finely chopped garlic).
This will keep in a jar indefinitely.

Just before serving, saute fillet and shrimp in the same pan that has been lightly oiled with olive oil and a little butter — add to desired taste.

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