

Here's what's cooking in tomorrow's kitchens

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directly into the machine will tell you if you're tying after indicating on the keyboard that you did not have a piece of cheddar for dessert.

Menus, recipes, cost-control inventories and shopping lists will be available at the push of a button. This will improve our style of living because the computer will eventually monitor all cash-flow and cash forwarding, leaving us more time to cook "the things Mom used to make."

Although Mom never used an induction range, disposable cookware and sensors will cook Dad's roast medium-rare, Mom's medium, and will grind, chop, form and broil burgers from the same old meat for the kids. Bye-bye, non-stick surfaces. Everything we cook on will be made of materials with a non-stick property that can't be scraped or cut off.

Speaking of the kitchen, our pantries will be stocked full of shelf-stable products that are hermetically packaged, requiring no refrigeration. Big, bulky refrigerators will be replaced with more sleek, less energy-consuming models that offer "quick-chill" features for our milk and beverages, similar to the way a microwave heats.

REST ASSURED that little green pills featured in the classic Charlton Heston feature "Soylent Green" will not evolve, at least not until the 22nd century.

Have you opened a box of fish sticks lately? Now, in addition to the fish, you'll notice little "metallite" trays that keep the fish sticks from becoming soggy in the microwave. All our packaged foods will have multicooking directions for use on a conventional stove, microwave or induction surface. Most will have expiration dates stamped. "Use no later than August 2199."

No need to worry about "Rocky the Robot" pleading to do the dishes. Robotic devices will be streamlined,

Olestra will provide the rich taste of full calorie fats and oils but will be calorie-free because it will not be absorbed by the body. The secret here being that olestra is not digested by the body, so it passes right through, unabsorbed.

mainly for use in industrial sectors. Sorry, Charlie, food will still have to be put away and cooked with some manual labor involved.

Our going to be beginning to notice already that will surely have implications for future shopping trends is the emergence of grocery stores that offer service. Don't know about you, but I'm sick and tired of having to stand in line to pay for the privilege to shop.

With competition finally realizing that time is money, grocers will rise up. On a sad note, though, cost factors will increase the use of scanners, therefore eliminating baggers. I refuse to shop in one metro food chain now because I just can't get used to a computer voice thanking me for shopping there. Am I supposed to respond and look into the scanner? Person-to-person contact, please!

WHEN IT COMES to dining out, look for restaurants to zoom in on specialties of the house and not try to be all things to all people. With the influx of immigrants continuing to expand, look for more mom and pop eateries that cater to diverse ethnic groups.

By the year 2000, as food technol-

ogy continues to rise, so will the quality of food we eat. Of course, with quality comes price, so be prepared to see the average dinner for two in a good 3 1/2 star, suburban restaurant to cost about \$150 from your plastic card collection. This, of course, would be one drink, an inexpensive bottle of wine, salad and entree. A night on the town will cost in excess of \$300.

French wines will take the same route as Iranian pistachios, with exceedingly high tariffs and taxes so exports will be dropped. Look for the emergence of a prominent new wine-growing area that will give Napa Valley a run for its money. Look to the Northeast for some indications around 1990.

With beef becoming priced out of the north for many middle-class Americans, keep your eyes on a massive retail campaign touting the benefits of "farm-raised" anything. Catfish, wild game, buffalo, deer and seafood will be raised in specialized farms that ensure protection against disease and chemical contamination. Of course, with this comes a hefty dollar, so be prepared to pay.

On a healthy note, with the emergence of all these new products that are not digested by the human body, look for people who finally can say, "Now I am too rich and too thin." Personal nutritional counselors will proliferate much like doctors and dentists do now. We will become a society more in tune with our bodies and our minds.

And if all this weren't enough, 20 years from now when someone pulls this article from some obscure time capsule, we will (God willing) sit around and have a good chuckle. The clouds are beginning to form on the sides of the crystal bowl so I guess it's time to get out the ammonia and let it soak in the sun for a few days.

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to observe as she chops, dices and stirs up special sauces.

"They get a free cooking lesson that is geared to that particular individual," Davis said. "I also furnish recipes."

BOTH DAVIS and Altink, "fell into" catering at the urging of friends who raved over their meals. Both come from families where good food is prized.

"I like to do small, intimate dinners of no more than 20 to 25 people," said Davis, who began doing just that while serving as an aviation technician with the U.S. Navy in Okinawa. She later worked as a pastry chef at the Hyatt Regency Hotel in Dearborn before starting her business, called Cooking With Denay, six years ago.

"I guess I'm a natural," Davis said. "That's what people tell me. Mother is from Louisiana. She is really into French pastries. My grandmother — she's 86 — was a pastry baker for the Fisher (automotive) family."

Katherine Altink is a former manager for Avon cosmetics and a grocery-store bookkeeper. Gill is a truck driver, born in Istanbul. Both are 51 years of age and both are of Armenian extraction.

The pair launched Catering by Katherine 2 1/2 years ago after a friend asked Katherine to prepare a sweet table for a family wedding. Katherine made 4,000 pieces of dessert, ranging from honey-and-nuts baklava to miniature cream puffs and hand-dipped chocolate-covered cherries.

"I guess cooking has always been a hobby," she said. "My mother was an excellent cook. Many years ago, we owned a family restaurant."

THE ALTINKS admit to being very fussy. They like to bring in their own highly polished chafing dishes,

which they believe add elegance. While Katherine tends to the cooking, Gill concentrates on presentation — garnishes and special touches to make the food visually appealing.

"I don't have a standard menu (and) I probably don't make the same menu twice," Katherine said of her preference.

For these caterers, each booking presents a fresh challenge to create a special dining experience. Maintaining top quality amid spiraling costs is a perennial headache.

The Altinkos cater everything from corporate cocktail parties to road rallies and vegetarian wedding suppers.

Davis has had more than a few unusual requests. Take the Royal Oak man who hired her to cook squirrel for his girlfriend who was visiting from Texas.

"He wanted to surprise her with something special to impress her," Davis said.

Davis purchased the squirrel from an Ortonville farmer and prepared it like smothered chicken — cut into pieces, seasoned with flour and covered with a brown-gravy sauce. Reportedly, the meal was a hit.

"Sometimes gentlemen tell ladies they (cooked the meal) themselves," Davis said. "It don't mind. It's real cute."

DAVIS, WHO ENJOYS adapting and updating old recipes, spent several months teaching a Troy home-

maker how to prepare low-fat soups and main dishes for a family member who needed to reduce his intake of cholesterol.

Davis' Louisiana Creole buffet, at \$19 per person, features such items as stuffed trout; jambalaya — rice mixed with vegetables, meat or fish; assorted salads; french onion bread; and Southern-style pies and cakes.

Her brunch, at around \$11 per person, might include mimosa (champagne mixed with orange juice), feather finger rolls, potato and leek soup, chicken livers and mushrooms in puff pastry, and chestnut bavarian cream for dessert.

"There are some people who want gobs of food," Davis said. "There are people who want small portions of a lot of things. I do work with an individual's budget."

Katherine Altink also likes to prepare creative dishes, tailored to the client's budget and lifestyle. A buffet luncheon, featuring Armenian specialties, might cost \$8 per person. Dinner begins at \$10 per person.

Some of her favorite dishes are Armenian pizza, using ground lamb as the meat; spinach and cheese pie; Armenian potato salad, made with fresh herbs and vinegar-and-oil dressing; and baklava, which encases ground nuts and honey in layers of flaky phyllo dough.

For more information, call Cooking with Denay at 892-7310 and Catering by Katherine at 652-0195.

1/2 teaspoon dried basil leaves
4 tablespoons margarine
1 cup peeled and chopped tomatoes (may use small can of stewed tomatoes)
1 cup each: chopped onions, chopped green bell peppers and chopped celery
1 teaspoon minced garlic
1 1/4 cups chicken stock

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