

taste buds
chef Larry
Janet



Pizza chef is TV star

Hot diggity pizza — my first interview with a full-blown TV star and author. When I came to interview Chef Carl Oshinsky in his modest office in an industrial park somewhere in Plymouth, I expected to see lights, cameras and make-up people.

What I encountered was just the opposite. Another Detroit-area television celebrity? Hardly. Not yet, anyway.

Chef Carl, dressed casually in a polo shirt and slacks, greeted me with a handshake.

Now, here's a guy who's launching a near-nationwide 13-week cooking show on PBS, who, prior to and after the interview, will retreat to a massive warehouse stocked from floor to ceiling with his own patented pizza stones, pizza paddles, oven gloves and other pizza-related items, and who will pack boxes of goods for shipment.

STARDOM HAS NOT affected Oshinsky. Yet. But what does the future hold for Chef Carl? The self-proclaimed "Pizza Gourmet" is starring in and hosting a weekly cooking show, which began June 9. The show is seen locally on WTVS (Channel 56) at 1 p.m. Thursdays.

So how did he do it? Chef Carl was performing one of his many Pizza Gourmet cooking demonstrations in a Des Moines, Iowa, gourmet shop when two class participants approached him and told him about a TV producer from WYES in New Orleans. Carl booked one of his in-home pizza parties, and the rest is history.

Having done a little local TV myself and having a sound stage and mock kitchen set-up on hand, I know that going into an unfamiliar home away from home and shooting a 13-week cooking show from scratch was a feat in itself.

TO MAKE MATTERS worse, or in Chef Carl's own opinion, more exciting, the show is non-scripted. You can see him doing what he does best. He twirled pizzas, chopped vegetables and prepared dishes that had the production staff drooling after each take. The series rocks of casual innuendoes and off-the-cuff tips on cooking.

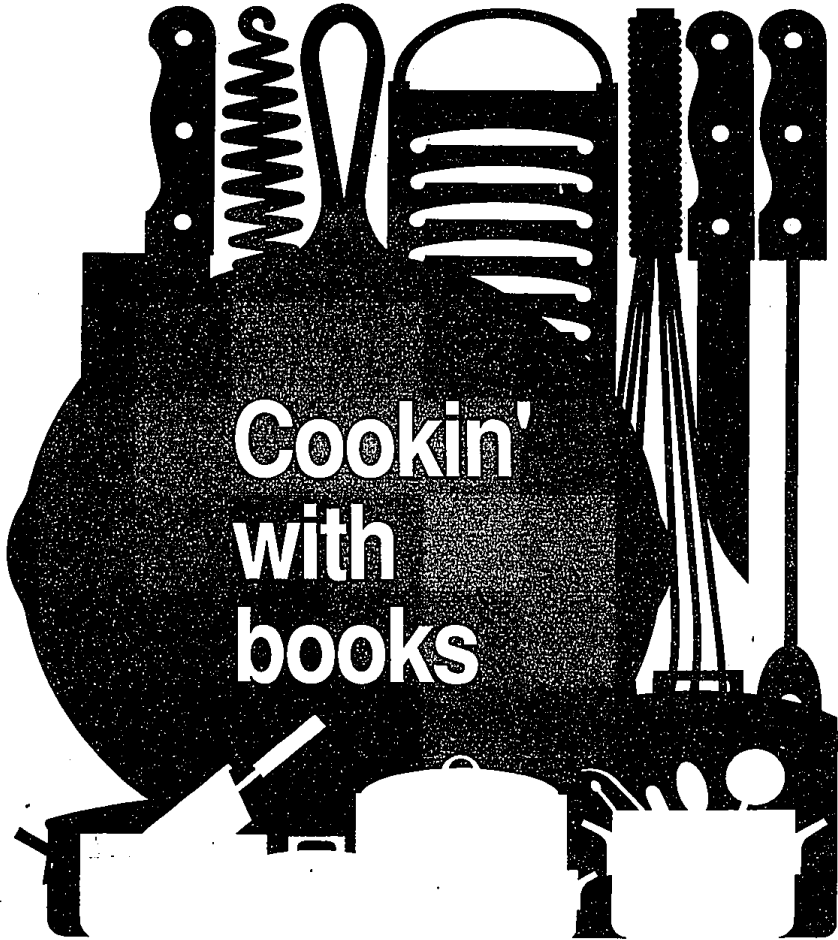
Chef Carl and an author from New Orleans took daily transcripts from the show and compiled them into a "Pizza Gourmet" cookbook.

So how did this nice Jewish boy get started locally? Toulia Patsalis, local gourmet maven and owner of the Kitchen Glamour gourmet-shop chain, helped. In addition to allowing Chef Carl to perform his pizza magic at her locations, she introduced him to guys like Guiseppe Bugialli, Craig Claiborne and Jacques Pepin.

So what's in store for the Pizza Gourmet? When asked about his future, he said he hopes to turn this series into a nationwide syndicated cooking show with hopes of getting name recognition like Wolfgang Puck and James Beard. But most of all, he wants to take pizza out of the little cardboard boxes and have it homemade by everyone who enjoys playing in the kitchen.

Mark my word, folks, the next time I interview this guy, he'll have a warehouse crew, a big, cushy office and, with a little luck, will still be wearing slacks, a polo shirt and a big, happy smile.

See recipes, 2B



By Carl Rinschler
special writer

When I wrote my first cookbook review, much emphasis was placed on the quality of the recipes and techniques illustrated in the new books of the early '80s.

Books such as Julia Child, Marcella Hazan and the late James Beard were cranking out definitive primers on French, Italian and American cuisine. Since that time, the cookbook reader has become more sophisticated.

Glancing through a bookstore will reveal a veritable library of new cookbooks. The spectrum of these books has grown to accommodate not only individuals looking for a great recipe book but people seeking inspiration as well as comfort in lavish, color, coffee-table-type photo books.

There are new cookbooks written on nearly every food topic imaginable, providing a limitless source of delights. Most recent trends focus on the foods of Asia,

microwave cookery, foods of the American Southwest, diet and health and a few comprehensive texts for the summer bride.

AFTER PERUSING a large number of new arrivals, the following stand out as suitable additions to any culinary library, as well as gifts for family and friends.

One of the most luscious dessert books to come

Recipes for sweet tooth

Here are some recipes to try from a few of 1988's best cookbooks.

OUTRAGEOUS BROWNIES
From Lee Bailey's "Country Desserts"
makes 20
1 pound (4 sticks) unsalted butter

along in a while is "Lee Bailey's Country Desserts" (Clarkston N. Potter-Crown Publishers, 1988, \$19.95). Old-fashioned desserts such as Blueberry Buckle and Sunshine Cream Cake are among the 176-page collection.

Many of the recipes are simple classics requiring

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1 pound plus 3 cups semisweet chocolate chips
6 ounces unsweetened chocolate
6 large eggs
2 tablespoons plus ¼ teaspoon powdered instant espresso

Please turn to Page 2

Sylvia makes yummy 'homemade' desserts

By Anne R. Lehmann
special writer

Meet Sylvia Lee — mother of four, wife of a doctor with a busy practice, volunteer extraordinaire.

Yet what she's best known for these days are her desserts. This warm, animated woman has parlayed a lifelong hobby into an entrepreneurial success story.

Her small, unobtrusive bake shop on Ten Mile Road off Telegraph

Road in Southfield may be easy to overlook, but once you've tasted one of her homemade morsels, you, like many others, are sure to become a regular.

How did it all begin? "Four and a half years ago," said the aproned woman, "my kids were getting older, and even though I had a degree in education from the University of Michigan, I wanted to find a career niche."

SHE ENROLLED in public relations courses and headed up the commissary at Temple Beth El. There she often coordinated luncheons for up to 200 people.

"I always enjoyed entertaining at home," she said, "so it seemed natural that I do this kind of work. Besides, it gave me a great deal of satisfaction."

Lee was busy cooking and catering for temple functions when she was asked to create the sweet table

for her sister's son's bar mitzvah. She took on the project with professional enthusiasm, and this one catered affair became the springboard for a career. That same evening she was asked to do sweet tables at two upcoming affairs.

Building a strictly word-of-mouth business, Lee worked magic in her Bloomfield Hills home kitchen. She turned out desserts for gala functions and some of Detroit's finest dining establishments. "I turned my house into a chocolate factory," she said.

Within a year she moved her operation into the kitchen of Bloomfield University School in Birmingham, hired a staff and was on her way to becoming metropolitan Detroit's answer to Mrs. Fields.

TWO YEARS LATER, with her books balanced and orders steadily increasing, Lee rented the place on Ten Mile, hung her distinctive green Desserts shingle, and set up a kitchen filled with what she calls "the Cadillac of food equipment."

Though Lee admits her products are not what one would call low-calorie, she said nutrition does play a role in what she creates. Her bran muffins are low cholesterol and high fiber and the two regular varieties of bread — six-grain health bread and Bavarian bread — are made without sugar, eggs or fats.

Also, she is very willing to tailor-

make products to suit specific dietary needs. "If someone hates raisins or nuts in their oatmeal cookies, they call to let me know to put up a dozen for them without those ingredients and it's as good as done."

TASTE AND texture aside, Lee's creations are also design masterpieces. Photos of her creations line the walls of the bakery, including her one-of-a-kind chocolate pinwheel torte, multi-tiered wedding cakes and a banana cake with a stained glass design.

Her recipes, she said, are her own, although she admits to having learned a great deal from her Viennese mother who entertained often and was thought of as a master baker. Lee is always experimenting. Standard favorites like apricot pound cake, raspberry cheesecake and apple pie line her shelves, but she is open to new ideas.

Her operation is really a family business. Each member of the Lee clan contributed something to Desserts' overall success. Her husband's keen business sense was indispensable when she first set up shop.

Lee's kids help with promotional ideas, and when traveling they are on the lookout for new ideas. Her parents, who spend six months in Florida each year, work behind the counter during the summer.

In this world of mass-marketed cakes and pastries, it's nice to know

that someone's mother is doing the baking you wish you could do yourself. As one happy customer offered between mouthfuls, "This is one great bakery!"

Here's Sylvia Lee's recipe for:

ROCKY ROAD CHOCOLATE CHEESECAKE

Crust:
1 cup chocolate wafer crumbs
2 tablespoons melted butter

Filling:
1 ½ lbs. cream cheese
1 cup sugar
6 eggs
¼ cup milk
1 teaspoon vanilla
1 tablespoon butter
1 ounce semi-sweet chocolate

Topping:
8 ounces chocolate chips
1 cup heavy cream
¼ cup chopped walnuts
¼ cup granola

Preheat oven to 350 degrees. Mix crust ingredients and pat mixture on bottom of well-greased 8-inch springform pan. In mixer combine and beat filling ingredients, slowly adding the melted ingredients last. Pour into pan and bake for one hour. Turn off oven and let sit one hour. When cool, blend dry topping ingredients with liquid and spread on top. Refrigerate and serve.



JOHN STORMZANO