

taste buds chef Larry Janes

Master makes it look easy

How could I pass up an invite like this?

An opportunity to sit in on a private cooking class with the Italian master, Giuliano Bugialli, and afterwards, to share some Azienda Agricola Ascevi (a modest, dry Italian Chardonnay) and talk food.

And talk we did. Anyone who has ever taken a "gourmet" cooking class, especially from masters like Bugialli, Pepin, Hazan and the like, usually finds himself or herself walking into a pseudo-demonstration that has the master sipping wine from a bar stool while he/she snaps their fingers and frantic assistants do the actual preparation.

Not in Giuliano's class. As I entered the room, a flurry of assistants were whisking, chopping (by hand), steaming, parboiling and setting the stage as Signor Bugialli himself cleaned the Swiss chard and prepared the broccoli.

There was a certain ambience that filled the area as other class members entered and were warmly greeted with hugs from the master, and upon noticing the camaraderie, I overheard that these seemingly ordinary folk like you and me were Giuliano groupies, some of whom had followed him to his renowned school in Florence, Italy, and has taken his classes in this area yearly for the last nine seasons.

CHIEF BUGIALLI'S presence and superb communication skills made it seem you were the only person in the room. Chunks of dough were passed about so the class could experience the proper texture of the dough.

Would you feel a little insecure sitting in a demo with someone of such international character, who himself has authored three cookbooks that have made the New York Times Best Seller List?

Not in Giuliano's class. The class began promptly with a short introduction as to the evening's fantasies. We would begin with a Pasta de Ceci al Rosmarino (Chick Pea Pasta) from Sicily. I observed the master begin compiling the ingredients on a wooden board. Where was the Cuisinart? I thought everybody made pasta dough in a Cuisinart.

Not in Giuliano's class. Now I had read this guy's books. I had even seen him on television. I learned more about technique during the creation of the appetizer than I had learned in a two-day pasta workshop in Kansas City. All the while, the class was sitting in awe, waiting for the cutting and rolling of the pasta.

A real neat lady sat next to me who has seen Giuliano for the last six years. "Get your camera ready," she whispered. "He's just about ready to roll the dough." I flicked on the flash (and just in time) because even before I could get up from my seat, this guy twirled a pasta machine better than the lead cheerleader of the Denver Broncos.

BEFORE YOU knew it, a paper-thin strand of pasta more than 25 feet long encircled the room with class members acting as trestles for the dough.

I looked around trying to find the likes of Jane Fonda and had my ears ready to report on the first sign of "What are you doing to our diets?"

Not in Giuliano's class. Most cooking classes offer you a pint-sized paper plate, a plastic fork and a sample of the cuisine that would barely fit into a tumbler.

Not in Giuliano's class. That's my kind of class.

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Classy cooking experience

By Geri Rinachler
special writer

JUST ABOUT THIS TIME every year, friends and neighbors pack their bags and look for fun in the sun. Heaven only knows, we could all use a break from the winter blues.

This year, I found a wonderful escape from those winter blues, right in my own backyard. Well, maybe not quite my own backyard but to a tres chic townhouse at Van Dyke and Jeffers in Detroit.

Not long ago a brochure came in the mail boasting of elegant cooking classes featuring "Cooking along the Danube" and "Christmas in Seville." For the last seven years, the staff of Van Dyke Place restaurant has presented unusual and informative cooking classes, on the second Saturday of each month from September through April. The February class, "A Pique-Nique with Marie Antoinette," sounded so intriguing.

THE MENU began with a Chilled Lobster Timbale "de la Jardine du Trianon" served with an array of miniature vegetables in a pool of fish veloute, followed by a Brace of Young Quail "La Cage aux Folles" served with a satin blanket of truffle cognac sauce, and for dessert Coltrane-scented omelets a la neige garnished with white chocolate, curls and almonds. Who could resist? So I enrolled.

Attending a cooking class may not sound appealing at first, but consider this. At 10 a.m. class began with a mini-lecture presented by co-owner Ron Fox, about the latest in restaurant news and the food world.

The cooking demonstration started with the executive chef of the res-

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Students can learn artistry of chefs

By Geri Rinachler
special writer

For those of you who are interested in becoming a professional cook or chef, there are two schools in the area where you can study and receive a bachelor's degree in culinary arts.

Schoolcraft College on Haggerty Road in Livonia has been graduating chefs since the early 1960s. Master Chef Jeffrey Gabriel is on staff. To apply for admissions into Schoolcraft's two-year program contact Sandra Florek at 462-4417.

There also are a few classes available through Schoolcraft's Continuing Education Services: Microwave Oven Workshop, Introduction to Australian Cake Decorating and Wines of the World. For more details call 462-4400.

Oakland Community College's Orchard Ridge Campus in Farmington Hills also offers a 2-year program in culinary arts which is the largest in the state. For information call 471-7500. During the summer week-long accredited courses are offered in baking and cake decorating. Other workshop classes to look for this spring:

Kitchen Glamour:
Favorite Italian Dishes — Donna Reynolds — 1 and 7 p.m. Wednesday, March 8, Redford Store; 1 and 7 p.m. Thursday, March 9, West Bloomfield; 1 and 7 p.m. Friday, March 10, Rochester.
Lessons in Caramel — Marsha Skarski — 1 and 7 p.m. Wednesday, March 15, Redford; 1 and 7 p.m. Thursday, March 16, West Bloomfield; 1 and 7 p.m. Friday, March 17, Rochester.
Call the Redford store, 537-1300; Rochester, 652-0402, or West Bloomfield, 855-4466.

The Community Center — Farmington-Farmington Hills: Cooking with Judy Antshin, 7-9 p.m. Wednesday, April 12. Call 477-8404 for details.

The Community House, 380 S. Bates, Birmingham: Natural Foods Cooking with chef from Pure 'n' Simple Restaurant, 7-9 p.m. Tuesdays, May 2 and 23.
Neil Benedict: Wok Cookery, 7:30 p.m. Tuesday, April 11.

Microwave Cooking with Vince McCallum: Four sessions beginning at 7:30 p.m. Tuesday, May 15. For more information call 644-5832.



JOHN STORMZANO

Sous Chef Patrick Dunn works on preparation of Brace of Young Quail "La Cage aux Folles" — a stuffed quail served with

Truffle-Cognac Sauce, during cooking class in carriage house of the Van Dyke Place restaurant in Detroit.



Walter Michael Fitzsimmons serves Mr. and Mrs. Joe Bloisel of Warren, along with Karyn Dego (right) of Indian Village, at the Van Dyke Place, where students dined on the meal made in class.

Executive Chef Elwin Greenwald creates Chilled Lobster Timbale with Fish Veloute.