## Seminar outshines last year's

ON THE OTHER side of the kitch-

ON THE OTHER side of the kitchen was Tom Tonapanish and Chef Chan Dech Su Wan of the Bangkok Club in Southfield. Tonapanish later-preted for the non-English-speaking chef. Watching Chef Chan swing a Chinese cleaver was almost as good as the delectable, authentic Thai cuisine that was offered.

Bringing up the rear emutationents was another major arsenal of cultinary defenses ted by the incomarable Chef Ed Janos of Cher Haphael in Novl. Meanwhile, in the demonstration lab, Chefs Tony Marsili and Steve Schoepen, of the Whitaney in Detroit, presented new concepts and the control of the Chef Change in C

Sadly, the conference is over till next year, but if you or someone you know is a sophisticated cook looking for a great way to spend a day with the best our area has to offer, you might want to get on next year's mailing list by calling Schoolcraft College Continuing Education Services at 162-148. Rumer has it that next year will be even bigger and better. Don't put it off. Do it now. You won't be disappointed.

MUSSEL AND VEGETABLE SOUP (6 servings) ,

- 18 mussels
  14 cup white wine
  few parsley atems
  15 bruised peppercoros
  1 sprig of thyme
  4 shallots, chopped
  1 clove garlic, crushed

Soak mussels in cold salted water for 1 hour, drain and rinse in fresh water. In a stainless saucepan, bring to a boil the wine, parsley, shallots,

garile and herbs. Add mussels, cover tightly, and over high heat steam up until mussels open. Remove from fire, drain juice and reserve. Re-move beards from mussels and cut move beards from mussels in halves.

1/2 cup asparagus, peeled, cut into

%-inch pieces
% cup mushrooms, sliced
1 quart clam juice
1 cup heavy cream
3 egg yolks
2 teaspoons cut chives

In a heavy saucepan melt butter, add vegetables and mushrooms and saute till transparent; dust with flour, stir for 2 minutes, add elam and mussel places, bring to simmer, cook 5 minutes. Add peas. Mix yolks with cream, add a little hot soup to it, mix and pour back into soup. Reheat al little without boiling, sprinkle with chives and serve immediately. ately.



Definition from a Victorian and nutring from a Victoriannese bean, and pork — Briely chopped the European way, not ground.

"I'm the Irist and only frishman to get a sausage product approved by the USDA and Ottawn," said Derrig, whose colorful packaging is the work of Traice artist Mary McSweceny,

"We use no chemicals and no additives." 45 cup unsalted butter
45 cup siliced leeks, white
45 cup scallions, siliced
46 cup carrots, siliced

"We use no chemicals and no addi-tives."
"It really is a big deal," said French. "It takes a big corporation five years to accomplish that. He did it in two or three."

Et in two or three."

DERRIG'S BANGERS are beginning to make Milwaukee famous. At the city's annual Irish summer festival on the shores of Lake Michigan, Derrig sells his long links in onlor rolls, smothered with sauted onlons and green pepper. "We sell 10,000 bangers in two-and-a-half days, and 1,800 loaves of soda bread," says the father of six and grandfather of eight.

Derrig's breakfast-sized bangers, rolled and baked in puff pastry, are in dentand among area clubs and pubs. For the recent Mald of Erin pageant at the Gaelic Lengue, he sold 600 of them.

Bangers on the barbecue are delicious, allows Derrig, an accomplished baker who studied culinary arts at Schooleraft College and

to Leewards

Sure and 'tis the place to buy Irish foodstuffs

Continued from Page

Wayne County Community College.
"Put them on the charbroiler in the yard. They're super."

Bangers also taste good cooked in a frying pan, as long as you use "just enough margarine to coat the pan, owater and no lid," he said.
"Roll them by hand or with a fork." Unlike assuage with synthetic casing that has to be poked, "Our casing is natural. It has its own oils." For that reason it's important that the sausage not get too hot. If it does, the spices and oils will cook right out of the meat, berrig said.

the sausage not get too hot. If t. does, the spices and oils will cook right out of the meat, Derrig said.

DERRIG SPEAKS from experience. Nine months after arriving, in America at age 18, the lishman was drafted. As an Army cook in Kroen, the liried eggs for 300 soldiers every morning — on outdoor grills without bonefit of a spatial.

If you're on an Irish diet, treat yourself to a stop at 13251 Michigan Ave., three blocks cast of Schaeffer and three blocks wast of 1740.

As the aroma of Irish baked, current-and-rafisin-faden sood bread wasts through the three should be advanted to the stop of the stop of the cook of the stop of the

McGuire's Irish Whisky Loaf; Lakeshore Whole Grain Mustard with Gulnness Stout; a plethora of Irish teas, including the renowned Bewley's blend; Mayhaw Jelly, salad dressings; George Killian Irish fled lager in longnecks, and cold Guinness and Harp.

And don't forget the links. "They don't repeat on you," so they're safe foor older people and children to eat, said the banger maker.

This time of year is special at the Irish Import store. Derrig and his wife, Mary Ellen, company president, take 20 percent off every sale and every order the week preceding St, Patrick's Day.

The Saturday before March 71, Deerligs serve lunch and Irish coffee during an open house.

MORE TIAN 1,200 people have been known to steam up the windows and line up outside Derrig's door that day.

"Itis son accuses him of having a

and line up outside Derrig's door that day.

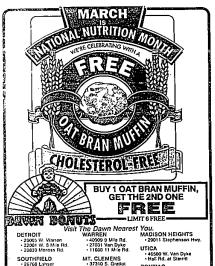
"His son acceuses him of having a public service, he's so generous," said French.

For Derrig, it's just plain enjoyment, and a way to "pay something back."

"My customers are great people. In 19 years, I've had no bad checks. That I brag about," said the Irish enterpreneur with a wink.



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