

taste buds

chef Larry Janes

In spring work hard, cook easy

What magical potion does spring produce? In the last three weeks, I painted the bedroom, cleaned the basement, planned a major kitchen remodeling job and cleaned the oven. I'm not pregnant. I'm not even expecting company. It never ceases to amaze me what I can accomplish during the annual Janes Gang spring housecleaning forage.

Then again, sometimes it frightens me when I move the stove only to find food-encrusted pennies, wooden spoons that grew fur and about 1/4 pound of raw spaghetti. I'm not that messy.

I could get so much more accomplished if I didn't have to cook. It's harder than you think trying to dig the Lean Cuisine out of the bottom of the cooler while you're trying to defrost the freezer.

But never fear. Here's the Janes Gang cooking survival guide for spring housecleaning 1991.

First off, never underestimate what you can do with a box of Kraft Macaroni and Cheese. I think of it as "Hot Dog Helper." I'm way too busy to cook hamburger, so by cooking up a box of macaroni, tossing in a few handfuls of nuked hot dogs and then stirring in real grated cheese and about 1/2 cup of barbecue sauce, I can call it, "Cassoulet Chien."

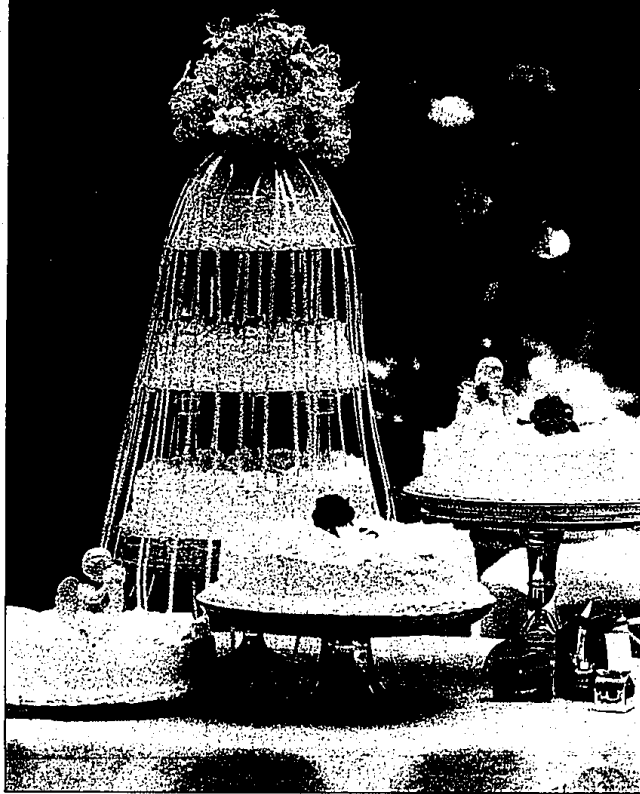
FOR ADDED nutritional value, I stir in some frost-encrusted shriveled broccoli from a partially opened bag left too long in the freezer. If you happen to be on one of those nutritional kicks and are adverse to eating hot dogs, you can substitute chicken nuggets, smoked sausage, ham or yesterday's meatloaf. True gourmands add some sliced Shiitake mushrooms and a splash of decent chardonnay for added flavor and aroma.

Another favorite that the family goes bonkers over is my famous Chicken Tarragon. People ask me all the time where I get the time and energy to create the great recipes you see here. I don't have time. What little time I do have, I clean and cook.

The Chicken Tarragon recipe was stolen from "Joy of Cooking." That recipe used butter. I use margarine or whatever I have a coupon for. That recipe used fresh tarragon. I used dried, and ditto for the bottled lemon juice ever fresh. The results, however, are strikingly similar. I serve this right from the non-stick skillet sitting next to Success boil-in-bag rice and some frost-encrusted green beans that were hidden next to the above-mentioned broccoli.

There is absolutely no time for glitzy housecleaning gadgets while spring housecleaning. Forget the Cuisinart, the KitchenAid mixer, the pressure cooker and, unfortunately, the cappuccino maker. Instead, dust off the crockpot, electric wok and waffle. Yesterday, the crockpot was home for three packages of frozen mixed vegetables, four bouillon cubes and four cups of water. For heartier one-dish creations, beans, rice and/or cubed potatoes can be added. By this time, the cheap chardonnay is gone as a thirst quencher, and you find yourself relegated to using a few splashes of dry vermouth instead.

Lastly, never forget the difference between a good cook and a great cook is his or her chili recipe. Chili is a wonderful kitchen-cleaner-out. If it all else fails and you are planning some housecleaning the first weekend in May, you can check out the Great American Chili Cook-off out at the Saline Fairgrounds, benefiting the National Kidney Foundation. Bring the family for dinner.



The average wedding will require about 20 torte "cakes." Our largest wedding took 30.

- Mike Hagarty



White Alaskan mousser torte wedding cake (above) and Mike Hagarty in kitchen at Monchello Lamoure in Bloomfield Hills.

DAN DEAN staff photographer

Wedding cake is dreamy....

By Joan Boram
special writer

IMAGINE A WEDDING CAKE so exquisite that the caterer, the reception hall and the florist schedule their activities around it: a wedding cake so matchless that the bride and groom arrange their reception to accommodate it; a wedding cake so scrumptious that, on Monday morning, wedding guests are at the door of the bakery, waiting to order one for themselves. (And they're not even getting married!)

You've just imagined the white Alaskan mousser torte created at Monchello Lamoure, an elegant French bakery, along with a restaurant in the atrium of a bank building at the corner of Long Lake Road and Woodward Avenue in Bloomfield Hills. The bakery and restaurant is owned and operated by Mike and Kathy Hagarty. Their 19-year-old son, Eric, is the pastry chef.

We supply at least 500 white Alaskan mousser tortes a year as wedding "cakes," says the affable Mike Hagarty, "and I don't know how many raspberry tortes. So far this year, it's running 60/40 in favor of white."

"The Alaskan tortes are flavored with white chocolate from Switzerland. It's a Swiss recipe, very light, perfect after a heavy meal."

THE CAKES THEMSELVES look like embroidered clouds. Edges of the three layers are embellished with white flowers and ribbons, and the smaller top layer is adorned with real fresh flowers.

"The average wedding will require about 20 torte 'cakes,'" says Hagarty. "Our largest wedding took 36."

He makes it sound so simple. But a torte is a fragile concoction. You don't just take it out of the refrigerator, deliver it, and drive away, or at least you don't if you are Kathy and Mike Hagarty.

We begin by making sure the bride and groom understand that tortes need pampering," says Kathy. "If they want their picture taken cutting the cake, we have to coordinate delivery with the ceremony, and with the photographer. The cake has to be kept cool. We have ice in our car (or cars: for a large wedding, it amounts to a convoy), and we whisk them to the refrigerator the moment we get there. Then, at the right time, we put them on the table."

The Hagartys also make sure the hall is cool and that the florist provides the right flowers to show off the cake.

FOR RUN-OF-THE-MILL special occasions, there's a seductive selection of tortes available from Monchello Lamoure on 24-hour notice: Lemon Hazelnut, Black Forest, Italian Rum, Raspberry Chocolate, and Cappuccino.

"The Linzer torte is extra special," says Mike Hagarty. "The base is hazelnut genois (cake), and it's made with fresh raspberries. Often, it has a lattice top. To assure that you get the full raspberry flavor, we cook it 90 percent, and give instructions for cooking the other 10 percent at home."

"All of these tortes are made with a minimum amount of sugar. At least one is on the restaurant menu every day."

But man does not live by torte alone. Breakfast is served at Monchello Lamoure starting at 7:30 a.m. The Hagartys provide traditional French chocolate croissants, "Danish," and several varieties of muffins, including blueberry for the die-hard American palate.

"There's a regular crowd from the neighborhood that shows up on Thursday mornings for the carrot-zucchini muffins," says Kathy. "And people from the offices in the building come down just to smell the Macinac Island Fudge de-caf coffee."

CURRENT SCENES are everyone's favorite. Mike calls them "Portsmouth scones," because Portsmouth (England) is where he got the recipe.

Lunches at Monchello Lamoure are simple, delicious and reasonably priced. Desserts are placed first in the cafeteria-style line, followed by entrees, which might include a low-cal Waldorf salad, a complete lunch based on a stuffed chicken breast and, of course, sandwiches.

English teas are a specialty of the house. The Hagartys cater them for groups as large as 100. The menu includes delicate finger sandwiches: egg and chive, cucumber and cream cheese, minced crab meat, and pineapple cream cheese. There are Portsmouth scones, fruit and cream, finger cookies, a selection of traditional English teas and the richest truffles imaginable.

Monchello Lamoure is in the atrium of the Bloomfield Center, 1533 N. Woodward, Bloomfield Hills. Hours are 7:30 a.m. to 3 p.m. Monday-Friday, 647-4140.

See Recipes, Page 2B.

Pavilion Cafe serves up light meals next door to hospital

By Arlene Funke
special writer

Pastrami sandwiches struck out at the Pavilion Cafe in Livonia. But an interesting array of salads and flavor-of-the-day frozen yogurts have been hits. After eight months in operation, the restaurant is still developing new ideas to tempt its customers.

The Pavilion Cafe is in the Marian Professional Building, adjacent to St. Mary Hospital on Levan near Five Mile Road. The restaurant is open to the public as well as employees of the hospital and professional building.

While customers turned up their noses at pastrami, they took to the Thursday salad specials in a big way.

"WE PREPARE four different salads," said chief cook Wayne Stolt of Garden City. "We try to incorporate a new salad every time." Choices might include a hefty maitre salad, with meats and cheese, or a fresh pasta with baby shrimp, mock crab, grated mozzarella cheese and vinaigrette dressing.

"I like the Greek salad with extra feta cheese," said Julie Sproul, director of community relations at St. Mary. Sproul, a Redford native now living in Livonia, is one of many hos-

pital employees who regularly patronize the cafe.

Other regulars are Pat Durham and Marianne Kruse, both of Redford, and Valerie Chapman of Farmington Hills. All three work in the data processing department at St. Mary.

Kruse, enjoying a lunch of baked cod, rice pilaf and mixed vegetables with cheese sauce, praised the fast service and prices. Chapman likes the quiche.

The restaurant, which seats 100, is open from 7 a.m. to 4:30 p.m., weekdays. The cafe, operated by Cantalice Corp., a subsidiary of St. Mary Hospital, opened last August. The casual, contemporary cafe has replaced a small hospital coffee shop.

"WE REVAMPED the menu," said Pavilion Cafe manager Mike Blazewski of Redford. Blazewski has 15 years' service in food service. He managed the St. Mary coffee shop and previously worked at Crittenton Hospital in Rochester and Garden City Hospital.

A full breakfast is available all day, Blazewski said. Weekly breakfast specials may include omelets and crepes. Fresh muffins and other standard breakfast fare are served. Lunch includes several freshly made sandwich choices, soups, a quiche (typically chicken and spinach, or

crabmeat and vegetables), salads and a hot entree.

Signature sandwiches include a club sandwich on a natural-grain bun with dressing, and the Widetrack, which combines turkey breast, corned beef, cole slaw, Swiss cheese, tomato and lettuce, on pumpernickel with Russian dressing. Full or half-portion are available. The St. Mary Healthy Heart is a marinated chicken breast, spinach leaves and low-cal dressing on a natural-grain bun.

Customers get into line and place orders. Anything that requires preparation, such as sandwiches, is brought to the tables. Food is served on recyclable polystyrene plates.

The cafe serves around 1,500 customers per week, including hospital people and outpatients who come to the facility. Blazewski hopes to attract nearby business people and residents.

The Pavilion Cafe is in the Marian Professional Building adjoining St. Mary Hospital, on Levan south of Five Mile Road, Livonia. Park in Levan lot. Go to Pavilion/Marian entrance. Cafe is off the lobby, across from the gift shop and pharmacy. For more information, call 464-4500, ext. 3018.

See Recipes, Page 2B.



Manager Mike Blazewski with Spartan Sauté at Pavilion Cafe.

JIM JAGORELO staff photographer