

## State's only master chef relies on 'sense of taste'

By SUE ROSIEK

Robert Brethaupt of Livonia is wearing two hats these days. Besides the traditional white chef's insignia, Brethaupt is director of culinary arts and food services at Schoolcraft College, for which he wears a manager's cap.

Brethaupt recently was awarded the rank of executive master chef by the American Culinary Federation (ACF) and is currently the only master chef in Michigan.

"The title was the result of schooling coupled with many years of experience," says the jovial chef. Although he doesn't prepare many

meals at the college he does do a lot of cooking at home for his family. "Sunday dinner is my specialty."

HIS FAVORITE dish is sauerbraten and potato dumplings served with sweet 'n sour cabbage. His favorite ethnic choices are either Polynesian, German or French.

Brethaupt began his cooking career in Flint, where he worked for a catering company that serviced many of the large auto plant cafeterias. "We served about 10,000 meals a day," says Brethaupt. "That took some careful planning."

He later moved to Detroit and became executive chef at what formerly was Yeaman's Knife and Fork Club. For about 12 years he owned and operated a summer resort and restaurant in northern Michigan before accepting the Schoolcraft position in 1968.

"My father was a teacher and a chef, and teaching is something I have always wanted to do," explains Brethaupt. His son also is a chef, manager at a local company and Brethaupt says his grandson shows signs of carrying on the family tradition.

BESIDES HIS Schoolcraft responsibilities Brethaupt is president of the Michigan Chefs Association and a national board member of the American Culinary Federation. He helped outline the ACF's certification standards for chef members in the United States.

"Cooking is a profession and we (ACF) want it recognized as such," says Brethaupt explaining the reasons for certification.

Steps in the ACF certification program include a three year apprenticeship or two years in a college culinary arts program. Achievement levels are certified cook, working chef, pastry chef, executive chef and executive master chef.

The ACF has chapters in 46 states and some 8,000 members in Michigan.

DISCUSSING COOKING technique, Brethaupt says the most difficult item a chef masters is the "fine sense of taste."

"It not only has to be acceptable but extremely good," he explains. Brethaupt feels one of a chef's most desirable qualities is his ability to manage and share knowledge with his fellow workers or students.

Another important aspect to cooking, says Brethaupt, is experimentation. Despite his hectic and demanding managerial schedule at the college, Chef Brethaupt allows time for creating.

Many of his specialties are featured on the appetizer menu at Vargo's restaurant in Livonia.

THEY INCLUDE "Oysters Brethaupt," a combination of julienne mushrooms, diced shrimp and minced shallots in a lobster sauce generously laced with brandy, then baked with oysters.



Chef Robert Brethaupt demonstrates a basic but essential preparation technique. (Photographed by Bob Woodring)

Another is "Scampi Provencal," a delectable seafood dish with scampi sautéed in butter and simmered in a rich tomato sauce accented with garlic and served on rice pilaf.

Brethaupt enjoys dining on fish and particularly octopus, calamari (devil fish), Dover sole and red snapper. "And never forget the wine," says Brethaupt. "A good meal is accented by a good bottle of wine."

BRETHAUPT, HOWEVER, doesn't believe white wine is only for fish or fowl and red wine is strictly for meats. "Order what you enjoy, not what you think you are supposed to order."

Brethaupt expresses disappointment in restaurants around the Detroit metropolitan area and gives the area about a 4 1/2 rating on a one

to 10 scale of excellence. "Most local eatings spots offer good eating, but not always good dining," contends Brethaupt. He lists New Orleans and San Francisco as cities that offer excellent cuisine.

SOME OF Brethaupt's favorite local restaurants are Vargo's in Livonia, the Drawbridge in Northville, and the Money Tree and London Chop House in Detroit.

For cooks who like to experiment in their own kitchens Brethaupt recommends using the "Encyclopedia of Cookery," a 12-volume 8,000-page edition of recipes, meal planning tips and serving suggestions.

"There's something for every type of cook from novice to professional. It's a useful tool."



Pastry Chef Leonard Stec (second from left) and Brethaupt observe as Schoolcraft Culinary Arts students demonstrate their baking skills.

## Where There's Life

### Malls & Main Street

Through Jan. 7—Antique Show and Sale including dealers from Birmingham and Southfield as well as other communities at Pontiac Mall, Telegraph and Elizabeth Lake Roads, Waterford Township.

Through Jan. 12—Tel-Twelve Mail Auto Show, 10 area dealers participate with late models plus some customized vehicles on display at mall, Telegraph and Twelve Mile roads, Southfield.

Through Jan. 31—Oil paintings by Barbara Smit at Troy Public Library.

Through Feb. 2—Zoltan Sepeshy Memorial exhibition at Cranbrook Academy of Art/Museum, Bloomfield Hills.

Jan. 6—Christmas Holiday Festival cosponsored by Bloomfield Township Public Library and Birmingham's Baldwin Public Library at 7:30 p.m. at township library, 1089 Lone Pine Road, Twelfth Night story hour—a mummer's play of "St. George and the Dragon," stories, singing and dancing, a burning of the greens and other activities.

Jan. 8—Registration begins for all Southfield Parks and Recreation Department classes at department in Civic Center, 2000 Evergreen. Hours 9:30 a.m. to 4:30 p.m. and 7 to 8:30 p.m. Monday through Friday. Classes begin Jan. 13.

Jan. 8—Free Occupational Safety and Health Course entitled "MOSH-OSH" Semi-

nar" from 8:45 a.m. to 3:30 p.m. at Michigan Inn, J. L. Hudson Drive, Southfield, sponsored by Southfield Chamber of Commerce. Charge only for luncheon. Advance registration by calling chamber of commerce, 2465 Southfield Road.

Jan. 9 (every Thursday)—Free Adult Organ Lessons at 7 p.m. in boutique section of Orchard Mall, Orchard Lake Rd., West Bloomfield.

Jan. 9 through 18—Caddy Award Winners in first annual competition presented by Creative Advertising Club of Detroit at Somerset Mall, Big Beaver Road at Coolidge, Troy. Fifty-nine winning graphics will be shown.

Jan. 14 through Feb. 9—American Art Deco Architecture at Cranbrook Academy of Art/Museum, Bloomfield Hills.

Jan. 15—Film lunch program featuring "It Couldn't Be Done" from noon to 1 p.m. in second floor Jeanne Lloyd Lounge of Baldwin Public Library, 351 Martin, Birmingham.

Jan. 15 through 19—CAA degree exhibitions at Cranbrook Academy of Art/Museum, Bloomfield Hills.

### CHILDREN'S CHOICE

Jan. 6—Registration begins for six-week session of half-hour story hours for four and five year olds, beginning Jan. 14 at 10:30 a.m. at Farmington Public Library, 3273 Twelve Mile between Orchard Lake and Farmington roads.

Jan. 11—Second Saturdays film program for elementary age children, featuring "Snowy Day," "Seven Ravens," "Walter the Lazy Mouse," "And to Think That I Saw It on Mulberry Street" and "The Celebrated Jumping Frog" from 2 to 3 p.m. in second floor Jeanne Lloyd Lounge of Baldwin Public Library, Martin at Bates, Birmingham.

Jan. 11-12—Presentation of "Jack and the Beanstalk" at 1:30 p.m. in Southfield Parks and Recreation Department, at Civic Center, 2000 Evergreen. Presented by Southfield Repertory Theatre.

Jan. 13—Registration begins for 10:30 a.m. Tuesday story hour sessions for four and five-year olds starting Jan. 21 at

Farmington Public Library, 3273 Twelve Mile between Orchard Lake and Farmington roads. Sessions last for six weeks.

Jan. 14, 16, 21, 23, 28, 30—Pre-School Story Hour at Bloomfield Township Public Library.

Jan. 15, 16, 22, 23, 29, 30—Pre-School Story Hour at 10 a.m. each date, also at 2 p.m. Jan. 15, 22, 29, at Baldwin Public Library, Birmingham.

### curtain time

Through Jan. 26—"Death of a Salesman," Arthur Miller drama at Meadow Brook Theatre, Oakland University, Rochester.

Jan. 30 through Feb. 23—"The Miserable" by Moliere at Meadow Brook Theatre, Oakland University, Rochester.

Jan. 31, Feb. 1, 7, 8—"Witness for the Prosecution" by Agatha Christie at 9 p.m. at Birmingham Village Players.

### on film

Jan. 8—Lunchtime Film Program resume for winter series with "Come Ski with Me" and "Helen Keller and Her Story" from noon to 1 p.m. in second floor Jeanne Lloyd Lounge of Baldwin Public Library, Martin at Bates, Birmingham. Bring sandwich. Coffee available.

Jan. 10, 11—Travel Film Series, "The Open Arms of Portugal," narrated by James Metcalf, at 8 p.m. at The Community House, Bates and Townsend, Birmingham. Prefilm ethnic dinner by reservation only.

### TALKING

Jan. 8—CAAM lecture series featuring academy department heads in their respective areas of expertise every Wednesday at 8 p.m. through March 12 at Cranbrook Academy of Art/Museum, Bloomfield Hills.