Cuisine and Duglass

High school turning point in chef's career

By DUGLASS DUGLASS
It was nearly lunch time when a voice from the rear of my study hall yelled "Duglass!"

As I turned around, excusing myself from a daily conversation with friends, I could see the counselor motioning me with the sharp point of his finger, to remove myself from the present quarters and head for the library next door.

I knew that several eighth grad-res were coming for a high school indoctrination and he needed the cutra spize. I was somewhat put out that he chose me. However, being reared by parents who insisted on obedience, I left for the library immediately.

Clutching my school books close to my side as I entered the brightly lit room, I noticed that the ceiling was an high as a church. The large windows flanking the width of the room were squared off into small proportions, allowing the premarure rays of a spring sun to flow through the rainhow-colored walls, making it less intimidating.

THE ELDERLY librarian had soft rose curls and lovely blue eyes that were a welcome sight as she removed her pince-nez in a friendly way when I entered the silent room.

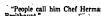
room.

Little did-I know this lady would substantially whet my appetite for an education never before thought possible.

I liked her the moment we

When I mentioned my interest in cooking on a professional level, she replied, "The knowledge you are seeking cannot be found in our library, or any other We at Cooley are unable to help you.

"BUT THERE is a remarkable person, more than just an ordinary man,, who founded and runs a chef's school here in Detroit, in another section of town well into its value of viers."



"People call him Chef Herman Breithaupt."

I wish that I could remember her name, for setting a confused lad of 16 onto a road of sublime happiness. Thank you, madame librarian of Cooley High 1958.

Notwithstanding the family confrontations about the sudden changing of high school and the two-hour one-way bus ride—because they refused me permission to buy a car—I left my former high school and started for my new world in a strange part of two where people washed their sidewalks with soap and water. In the midst of all the confusion on the first day of school and the boredom of waiting among a carousel of strange faces, I was becoming frightened.

JUST AS I was beginning to se-

JUST AS I was beginning to seriously plot an inconspicuous exodus, I saw between the thinning crowds of carniverous students, a

crowds of carniverous students, a short man.

He had on a white jacket, protruded in a cheflike manner at mount the waist, and his salt and pepper hair was coiffed back austerely. He walked toward me I noticed that he had not changed at all since my interview with him the spring before.

"There is the boy with the million-dollar smile," he said as he took my boyish trembling hand and, in a gentle way, made me feel like a man. I knew then I belonged there.

like a man. I knew then I belonged there.

Officen I wonder, had he not come in that very instant what would have become of my life if I had followed through with my programmed escape?

Some kids need that very special handshake and the warming guidance that thousand of Chadsey-trained phefs received from a concerned pioneer of the first cooking school in Michigan, co-founder of the Council on Hotel Restaurants, life member of the Food Service Association, honorary member of

To speak Wednesday

Pontiac-Oakland Town Hall will host veteran broadcast journalist Sander Vanoeur at 10:30 a m. Wednesday at Kingswood Theatre. Presently Vanoeur, whose career began in the 50s, is director of the Duke University Fellows in Communications for study of the influence of journalism on the political process. He is also consultant to the Center for the Study of Democratic Institutions in Santa Barbara, Calif

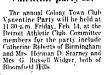
3 medium white onions diced 1 small bunch root paraley (flat leaf) 12 leaves freshly washed spinach 1 pint canned tomatoes and their juices diced finely 1 clove fresh garlic pressed to a

mer alowly. Let this simmer for 15 cooking process, add natural minutes. Then add the remaining ingredients and continue to simmer, covered, for an additional 15 minutes or until vegetables are tender.

For additional nutrition, one may add barley that has been cooked separately. Or in the final







SANDER VANOCUR

Valentine party set



Wedding in your julure...

Hetiome Hagon.

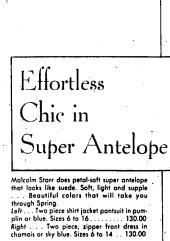
hostess.

She will have lovely gifts and helpful information for the bride and groom-

N DANLAND COUNTY

355-3800

425-5060 961-7750





Better Dress Dept.

