

Knowing basics most important

By ETHEL SIMMONS

Calling all bachelors, bachelorettes and newbies: If you don't know how to cook, much less what equipment to use, Geri Rinchler has some answers for you.

Mrs. Rinchler, a Birmingham resident who teaches cooking, points out, "The success of a dish relies on the quality of the ingredients. If you look at the mileage on my car, you'll see I traipse all over. The same holds true for equipment. Get good equipment."

She recommends and uses cast iron pots lined in enamel. These have excellent heat distribution, according to Mrs. Rinchler. Pots should be heated up slowly, she says, and you will have less of a disaster than with fast-heating stainless steel.

"Anyone can get along with a heavy set of pots and two knives—a paring knife and a French cook's knife," she says. "You can do anything with two knives."

MRS. RINCHLER has been invited by Birmingham's Community House to teach a new course, a three-session seminar or Introduction to Classic French Cuisine, from 8 to 10 p.m. Tuesdays beginning Aug. 5, and from 10 a.m. to noon Wednesdays beginning Aug. 6.

Beginning cooks should learn the basics, she says. For example, she is going to stress nutrition, vitamins and planning a menu for a family.

"I'm going to stress specific technique, like how to treat eggs—they're so liquid. And I'll show the proper technique for folding, which is something a lot of people don't teach. I'll show the technique of using a French knife, you keep the tip on the board,

and show the proper way to julienne and to dice."

Mrs. Rinchler finds strainers are versatile and will demonstrate their use for straining, sauces, draining and pureeing.

Aspiring professional cooks have favorite cooking teachers, it seems, and with Mrs. Rinchler it's Madeleine Kamman.

"I TALK about Madeleine all the time. I think she's a super cook. We'll do one of her recipes for a Ricotta Roulade, which is a rolled flat soufflé of spinach and ricotta cheese with tomato sauce on top."

She continues, "You can do a roulade so many ways, such as with herbs. And we'll do omelets, too."

Mrs. Rinchler is a graduate of the Madeleine Kamman Cooking School in Boston, where she studied classic French cuisine. She is also a graduate of the Luberon College in Avignon, France, where she learned provincial cooking.

Mrs. Kamman, who is from Paris, was an instructor at Luberon when Mrs. Rinchler attended classes there.

The Birmingham cook is now studying for her professional diploma from Mrs. Kamman's Modern Gourmet Cooking School in Boston.

"EVENTUALLY I would like to have my own cooking school or to continue with what I'm doing," she says.

Full cooking courses Mrs. Rinchler will teach include Classic Cuisine on Tuesday nights, and Continental French and Italian in adult education course at Birmingham's Fern broke School, Wednesday nights.

"I prefer to do both French and Italian cooking," she says. "They're closely related. When I was little my grand-

mother used to teach me how to cook, and on Sunday afternoons we'd make pasta recipes."

Because of her Italian heritage, Mrs. Rinchler does a lot of Italian cooking, but she says she uses French methods.

FOR AN EASY dessert, she whips up Madeleine, small French butter cakes.

"The process and method is very similar to pound cake," she says. "It's very popular in France, where they don't prefer big, gooey cakes."

Two of her favorite cookbooks are Madeleine Kamman's "Dinner Against the Clock" and "The Making of a Cook." The back cover photo on one of the books shows Madeleine making Madeleines.

Actually, Madeleine has nothing to do with Mrs. Kamman, she explains. It's an old recipe.

To make Madeleines, you need a Madeleine pan, available in cooking shops. One tin makes 12.

MADELEINES

(Small French butter cakes)

- 1 1/2 cups sweet butter
- 1 cup sugar
- 1/2 teaspoon salt
- 4 eggs, separated
- 2 cups, sifted flour

Cream the butter until very white. Add sugar and salt and beat again. Add the egg yolks, one at a time, beating well after each addition. Blend in the flour. Beat egg whites. Mix one quarter of their volume into batter and fold in the remainder. Turn into well-buttered Madeleine pans. Bake in a pre-heated oven at 325 degrees until golden brown (18-20 minutes). Makes 24 medium size.

The Good Life

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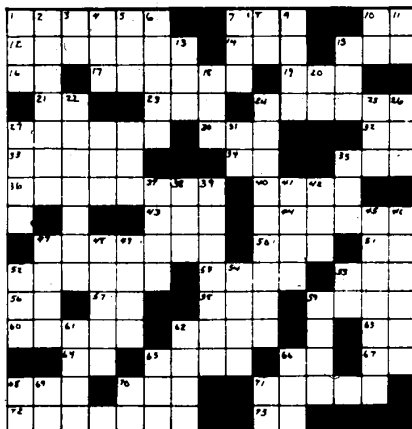
Monday, July 14, 1975



Geri Rinchler uses spatula to put mixture into Madeleine pans. (Staff photos by Barbara McClellan)

Crossword Puzzle

By Ken Johnson



Horizontal

- 1 Oakland County
- 2 Executive
- 3 Robert
- 10 Greek letter
- 12 Rare
- 14 To be
- 15 Fast (tell)
- 16 Current
- 17 Engrossed
- 19 Mauna
- 21 Hawaiian bird
- 22 Eyes (Soul)
- 24 Bloomfield Hills lake
- 27 Thrusts forward
- 32 Period of time
- 32 Note, music
- 33 Roman roads
- 34 Prosecutor
- 35 Prohibit
- 36 I-75
- 38 Sublime
- 41 Verb form
- 44 Curves
- 47 Color and
- Heights
- 50 Decay
- 51 Wire service
- 52 Wet again
- 53 Assigned job
- 55 Your (I'll)
- 56 Abraham's birthplace
- 57 Preposition
- 58 Worldwide workers grp
- 59 Windstorm
- 60 Departing
- 62 Township or ding dong
- 63 That is (abbr.)
- 64 Glacial ridge
- 65 Afresh
- 66 Exclamation
- 67 Any one
- 68 Interdict
- 69 Skill
- 71 Orchard and Cass
- 72 Main part
- 73 Stamp of approval

Vertical

- 1 Bloomfield Twp. Lake
- 2 Grade
- 3 Am. Architects Inst.
- 4 Greek letter
- 5 Barbarian
- 6 Rochester Coker Mill
- 7 Nile-snake (slang)
- 8 Letter
- 9 Reveal
- 10 Degree in Arts
- 11 Upper Michigan (abbr.)
- 13 Civil war commander
- 15 Pouch
- 18 Compass pt.
- 20 Degrade
- 22 Troublesome
- 24 Oakland County
- 25 Prosecutor
- 26 Labor union
- 28 Noise
- 27 Defeat (tell)
- 29 Gypsy horse
- 31 New England
- State (abbr.)
- 33 Man's name
- 35 Song bird
- 36 Fallow of sea
- 38 Hard to control
- 41 Berserk
- 42 Chanced upon
- 43 Colorful flowers
- 46 Oakland County Sheriff
- 47 Pert to flight
- 48 Blessings
- 49 Rhinoceros beetle
- 52 Floor covering
- 54 Below (naut.)
- 55 Suffix (Medical)
- 58 Simpleton
- 61 Electrified particles
- 62 Prefix before
- 64 Segment of circle
- 66 _____ Park
- 68 Exist
- 69 Like
- 70 Anyone
- 71 Behold



Madelines, a light dessert resembling pound cake



Mrs. Rinchler chats in her kitchen.

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