Hilton teamwork turns out culinary delights

Tim Cleary was one of those lucky kids who always knew what he wanted to be when he grew up.

As far as back as first grade, he was sure he wanted to be a chef – only his spelling wasn't so hot in those days and he spelled it "chief." Now – some 33 years later — it turns out he's both.

Cleary, who lives in Livonia with his wife Nancy, is the culinary wixard at the Plymouth Hilton who recently won a bronze medial at the presignous National Restaurant Association annual show in Chicago. The panel of judges who win Chicago. The panel of judges was selected from the World Congress of Chels who judge the World Collinary Olympics held every four years in Frankfurt, Germany.

AS HEAD OF the Hilton's food ser-

CLEARY PORDABILY has an edge over others in the culturary arts field. Not only he is good at what he does, but he is also very articulate and has strong organizational skills.

Teamwork is important in any operation, he stresse, but more important in the food business. In the four years he has been at the Plymouth Hilton, he has concentrated on developing a properly trained staff and works hard to create an environment that keeps them from moving or

cryste an environment that were from moving on.

It will be that kind of a staff and the teamwork involved that will be important when Super Bowl XVI football classic comes to the Pontiac Superdome in

sic comes to the Pontiac Superdome in January 1982.

THE PLYMOUTH Hilton — with one of the largest ballrooms in the area — will undoubtedly be headquarters for some of the festivities that are being planned.

"We're not sure what part we will play," Cleary said. "We've been told be final decision will be made two weeks before the Super Bowl." Hilton officials believe they will be asked to host an horst doesures-cock-tall type of party for several thousand visitors rather than a sit-down hanquet. But either way, Cleary said they can handle it. This was proven last, year when Detroit hosted the national GOP convention and the Hilton was headquarters for the Massachusetts delegation as well as camera crews and the editorial staff of Newsweek and Tunnagazine.

editorial staff of Newsweek and Time magazines.

"A sit-down banquet may sound like a lot of work, but actually an hors d'œuvres reception is harder because they take so much time to make," Cleary said. He figures his staff will have to start weeks in advance to make the thousands of finger foods that will be required for a group that large. Cleary traces his love of cooking to his family life in upstate New York.

"My mother was Italian and my fance stater and the kitchen was the center of our bome."

HIS FATHER, he said, was unlike most men of that era who believed that only women should do the cooking. "He believed that cooking was a great art and he loved to cook," Cleary recalled.

Cleary started cooking at an early age. "With our size family, there was always someone around to sample it." His first job was as hitchen boy at the YMCA. After that he worked at a bakery with an old-style pastry chef, who taught him many tricks of the baking trade that have served him well in his culinary endeavors, he said.

THE DAY AFTER graduation he left for Ireland where he began a three-year apprenticeship at Dromoland Cas-tle, Newmarket-on-Fergus, County Clare. He has been with the Hilton chain for nine years, four of them as executive chef at the Plymouth hotel.

Cleary's motto is "Fresh food, sim-

Cleary's motto is "Fresh food, simply prepared."

But for the recent Chicago competition, he veered slightly to create a three-part masterpiece that included poached salmon in pink pepperous auce, garnished with fresh asparagus, cucumber mousse in a ring of summer quash. His pastry was a barquett — football-shaped pie shell — filled pued to parsings and glazed wing with it he and cream of fresh mussels soup with a fire of the proper shaped to the safton. Rather than using crackers, he lined a glass bowl with an unsweetened creps susette that called for lemon zest and cognac rather than sugar and served the soup from that combination.

The third part of the competition.

served the soup from that communation. The third part of the competition featured roast rack of lamb glazed with glace de vinand, a pure gelatinous glaze, attained after four days of continuous boiling of natural beef stock. The lamb was garnished with poach.d pears with chopped fresh mint in creme de menthe.

CLEARY SAID he started last March to experiment with the hot dish. When the contest time arrived, it took him three days to set things up and transport the entry via Coleman coolers to Chicago where he then put on the finishing touches. He feels his entry suffered slightly from the three-day walting period.

There's another connection coming.

waiting period.
There's another competition coming
up the fall, but he's not sure he will
enter.
Competitions are good because they
raise the level of culinary excellence in
the U. S., he feels, but he gets more of
kick out of cooking for "people you
know — the ones you see all the time."



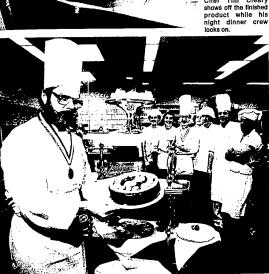
Kevin McLaughlin of Farmington Hills puts the finishing touch on a torte under the watchful eye of the executive chef, Tim Cleary of Livo-

nia. In the back is Gary Laundroche. McLaughlin's dad is the pastry chef at the Plymouth Hilton.

Staff photos by Bob Woodring



Chef Cleary and Mark





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