

Barbecue season swings into high gear

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The television series "Dallas" inadvertently gave the industry a real boost by featuring a deluxe gas barbecue named the South Fork when J.R. Ewing and the gang sit down at the ranch to enjoy out-of-door eating splendor.

The South Fork is the diamond of the industry, Stuart said. It is an elongated wagon-shaped affair that features triple grills with timing devices, an attached work table and lead hors d'oeuvre bins under domed covers to keep pests away.

The South Fork, of course, comes equipped with all the extras, includ-

ing a hood window and a mobile cart that permits cooking either by propane gas from a bottle or a permanent attachment to natural gas. It costs a whopping \$1,500.

THE SOUTH FORK, however, lacks one feature provided by the Happy Cooker, an ultra modern, deluxe model that features no less than a self-cleaning grill.

The South Fork also lacks a state-of-the-art steel flavoring bar that is available in another gem of the industry, the Genesis, according to Connie Hanna, owner of the Thisist Shop in West Bloomfield.

The Genesis is a barbecue but it is

also capable of cooking like a traditional oven and can be used as such. Most gas grills sold in Michigan are manufactured by Charminglow, according to Stuart.

The least expensive model is a table top affair starting at \$20. A typical family-sized grill with a propane bottle costs around \$200. A more elaborate model with a mobile cart and a permanent attachment for natural gas runs in the neighborhood of \$500.

Certain models also contain features that permit wok and griddle cooking.

GAS GRILLS differ from tradi-

tional coal grills in the way they barbecue, Stuart said. Coals permeate food with charcoal flavor through smoke that steams the food.

Gas grills baste food in reverse. Food juices drip onto artificial coals of volcanic rock, ceramic, pumice or state-of-the-art steel bars, and then splash back upward onto the food.

Seasoned chips, available from stores in a fine grind, can be put in removable containers to produce popular mesquite or other flavors.

Gas barbecuing is thought by industry authorities to be healthier, easier and cheaper to use than char-

coal barbecuing. They estimate it costs an estimated 5 cents to use a gas barbecue, compared to an estimated 80 cents to use a charcoal barbecue.

The ease of gas grilling is brought home to Michiganders who, in the midst of a typical winter storm, can step outside a patio door, turn a knob and start to barbecue, eliminating fumes and toxins from coals that are considered harmful by some.

THE FINAL type of barbecue is smoking, a specialized form of cooking that requires lots of time but produces thoroughly tenderized fish,

game and fowl.

Smokers, box affairs that contain coal and water trays to produce the required quantities of necessary steam, range in price from \$40 to \$150.

Smoking can be effected in charcoal and gas grills by periodically dousing coals with water. But to produce genuine results, a smoker is necessary, Stuart said.

Indeed, this is the season for barbecuing.

It is the perfect time of year for enjoying out-of-doors dining and the industry has developed the means by which to produce exquisite cuisine.

Where to find it Specialty shops sell barbecue equipment

Barbecue grills can be purchased from most department and hardware stores.

But specialty shops in metropolitan Detroit offer a wider variety of models, both standard styles and unusual specialties. They also offer barbecue accessories, bottled sauces and recipes, specialized grill components and aprons for the chef.

They are:

- Federal Fireplace and BBQ

Company, 29080 Southfield Road, Southfield, the largest specialty store in Michigan that has been in business 50 years. Offers over 80 barbecue models, including Happy Cooker self-cleaners. Cooking demonstrations every Saturday between 11 a.m. and 3 p.m.

• Thisist Shop, 7335 Orchard Lake Road, West Bloomfield. Offers more than 30 models, including the Genesis. Cooking demonstrations on

some weekends in May and June.

• Town N Country Hardware, 27740 Ford Road, Garden City, celebrating 30 years of business this year. Offers more than 20 models, including Shepard, Bradley, Weber and Charminglow. Cooking demonstrations scheduled periodically throughout the year.

• Jimmies Rustics, 221 Hamilton, Birmingham, and 28500 W. Six Mile Road, Livonia. A complete line of gas grills, including the South

Fork and units designed as patio built-ins.

• A-1 Fireplace Center, 33500 Ford Road, Westland. A large selection of gas and charcoal grills, parts and accessories.

• The Hot Spot, 20784 Mack Ave., Grosse Pointe Woods. Ten major brands offered, including many specialty grills like the Durango Cooker used to boil lobster or corn. Summer parties with cooking demonstrations for purchasers.

Outdoor recipes easy, impressive

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place in a shallow dish and pour sauce over, covering meat. Refrigerate covered 4 to 8 hours. Remove meat from sauce and place on hot grill, searing meat 1 minute each side. Lower hood and cook until done, basting frequently. Cooking time varies, according to size and thickness of meat. Arrange meat on platter and serve with remaining sauce.

CHUTNEY FRUIT KEBABS

Good for either a charcoal or gas grill. Kebab spears necessary. 8 pineapple wedges
4 orange wedges
4 cantaloupe slices
4 honeydew slices
2 peaches, cut into halves, pitted

Prepare Chutney Glaze. Arrange fruit on 4 skewers, brush with glaze. Place kebabs on grill, lower hood and cook until fruit is hot through.

31 apply for chefs apprenticeship program

The special apprenticeship program for chefs offered through Oakland Community College will again be presented this fall at the Orchard Ridge Campus in Farmington Hills.

Jointly sponsored by the U.S. Department of Labor, the American Culinary Federation, and the Michigan Chefs de Cuisine Association, the program provides participants with 6,000 hours of on-the-job training. Completion leads to recommendation for a Certificate of Apprenticeship as a Journeyman chef.

Participants will also enroll in OCC courses leading to an associate degree in applied science during the apprenticeship training period.

Applicant screening will take place at 9 a.m. on Saturday, June 27 at the Orchard Ridge Campus' Tirrell Hall.

In order to be admitted to the screening procedure applicants must bring a certified check for \$50 made out to the Michigan Chefs de Cuisine Association (fully refundable if the applicant is not accepted); a handwritten essay of 150 words entitled "Why I Desire a Career in Culinary Arts"; a high school diploma; a resume; a record of documented work experience and references; and, if applicable, post-high school transcripts.

For further information, contact Chef Kevin Enright, OCC apprentice coordinator, at 471-7779, or 471-7785.

about 5 minutes. Baste kebabs generously with glaze during cooking. Arrange kebabs on serving platter, spoon remaining glaze over.

CHUTNEY GLAZE

1/4 cup chopped chutney
1/2 cup butter
1 tsp. distilled white vinegar
1/4 tsp. ground ginger
1/4 tsp. ground cinnamon

Combine all ingredients in small saucepan. Cook over medium heat until butter is melted and mixture is bubbly.



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