

Her bread-baking skills come from County Clare

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"You never use jelly," she warned. "Jelly spreads. It would leak out and the appearance wouldn't be nice." Putting too much jam in the tart also will cause a leak, Hasson said. "Most people would like more jam, but you can't have too much. It makes a terrible mess."

For the last 13 years Hasson has been an employee of the Livonia Public Schools lunch program. Cur-

rently she prepares salads and sandwiches and does cashier duty at Emerson Middle School.

Hasson also works part-time as a waitress in the Hudson's restaurant at Westland Shopping Center.

"I've always been around food," she said.

Hasson said her schedule doesn't permit much time for baking. But sponge cake is a favorite when she is looking for a special dessert. It is feather-light and golden, with a fill-

ing of jam (not jelly) or whipped cream.

"It's very rich," Hasson said. "It contains six eggs. It isn't good for people who have to watch their cholesterol."

Hasson keeps the ties to her homeland by visiting Ireland every few years.

"I baked in Ireland without recipes," she said. "I grew up with this all my life. I could blend right into the way of life again."

Friends enjoy these recipes

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Mix flour, sugar, salt and baking soda together. Rub in margarine, add raisins. Mix well. Beat egg and add to mixture with buttermilk. Mix together well. Drop by tablespoon on floured cookie sheet. Bake at 350 degrees for 30 minutes or until golden brown. Makes 1 dozen.

IRISH JAM TARTS

Pastry:
2 cups flour
1 teaspoon salt
1 cup shortening (Crisco solid)
5 tablespoons cold water

Cut flour and shortening with pastry blender. Mix together with fork.

Add 1 tablespoon water at a time. Mix well and chill in refrigerator 2-3 hours or overnight.

Filling:
2 ounces butter
2 ounces sugar
6 ounces flour
1/4-teaspoon baking powder
1 egg
Jam (not jelly) — any flavor

Cream together butter, sugar and egg. Fold in flour and baking powder. Line bottom of cupcake pans with pastry. Put 1/4-teaspoon jam in the center of pastry. Put 1/4-tablespoon filling on top of jam, then place two strips of pastry (crossed) about 1 inch long on filling. Bake at

350 degrees for 30 minutes, until filling is golden brown. Makes 1 1/2 dozen.

SPONGE CAKE

6 eggs
6 ounces sugar
6 ounces flour
Jam (not jelly)

Beat eggs and sugar until light and creamy. Fold in flour and put into two greased and floured 9-inch-round cake pans. Bake at 350 degrees for 15 minutes. Take out of pans and cool on wire rack. Spread jam on side and put together. Sprinkle top with confectioner's sugar. (Do not use plastic container to mix batter, as it won't rise.)

Seminar a chance to learn

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In the demo lab, Stulock began with a far-too-flowery spiel on the different types of wines. But patience prevailed and soon the wine tasting began. It was evident the class was quiet during the monologue, but after cracking a few bottles of the grape, vociferous comments about the samplings were being heard throughout the room.

Why someone of Stulock's stature chose the opening three wines will remain a mystery to this writer, but upon the corkage of a Sterling Vineyard Chardonnay, a Beaulieu Rutherford Cab (cabernet sauvignon) and, last but not least, a Mumm Cuvée Napa Brut, the class was cheering and opting to forgo lunch just to talk more about the better wines.

AFTER A SIMPLE lunch of assorted salads, luncheon meats and cheeses (I guess I expected a little more for \$150), the afternoon sessions began.

Chef Ed Janos of Chez Raphael in Novi and chef Bryan Gawlas of Jacques in Bingham Farms asserted themselves with a tasty presentation of a roasted salmon with an assortment of warm vinaigrettes, a braised natural beef tenderloin and a rack of spring lamb.

These guys are the trend-setters in our area and they were chockful of hip tips. The only thing that would have made their side-by-side presentations more enjoyable would have

Both chefs wowed their respective audiences: Chef Fetch with a towering *Dynasty Torte* and Chef MacKinnon with detailed blueprints of his new restaurant, soon to be announced.

been a neck microphone and an overhead mirror.

On the other side of the wall, however, was Rousseau from Williams-Sonoma. The course description said she would demonstrate and talk about what's new in gourmet gadgets. What the class received was a 15-minute video sales pitch on a Viking Stove in addition to a game called "guess the gadget" where the only thing stumping the audience (other than Rousseau) was a pear corer.

The female student sitting in front of me dozed off during the video, and as I looked around the room, I saw

the young man, who was wishing now more than ever to be in the other session, drumming his fingers on the desktop in disbelief.

THE LAST TWO sessions, featuring chef Ron Fetch from Sweet Endings Pastries in Bloomfield Hills and chef Tom MacKinnon of MacKinnon's in Northville with a presentation on "Starting a Restaurant Can Be Fun," proved to be fitting endings for the day. Both chefs wowed their prospective audiences: chef Fetch with a towering *Dynasty Torte* and chef MacKinnon with detailed blueprints of his new restaurant, soon to be announced. These guys looked and acted like they not only enjoyed their work, they thrived on it.

All in all, the day wasn't a total loss. It was evident, however, that the promoters of this event used to do their homework more thoroughly if they plan to host it again next year. Take it from someone who frequently does cooking demos, a packet with recipes and tips upon entering the conference would have been appreciated, along with an appropriate notepad and writing utensils for taking notes.

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