

Hamburgers To Coq Au Vin

Culinary Arts Are Men's Work

By KATHY MORAN

They look as if they belong on the football field instead of in the kitchen. But instead of toting a football, the young men are busy making fancy pastries and scrumptious meals.

In what was traditionally considered a woman's domain, more than 60 Schoolcraft students (56 of them men) get practical experience in their cafeteria in the field they intend to make their careers-cooking.

But "cooking" is an understatement of their professionalized training.

THEY WORK in teams with the first string in the kitchen by 7 a.m. and the second string taking over by 11 a.m.

Not only do they prepare the necessities for every student's diet-hamburgers and French fries-but a single menu might include chicken in wine sauce, a seafood plate, veal catarini, beef ala mode and Spanish rice.

Robert Breithaupt, chef and director of the culinary arts program, said that they normally have six main entrees on the daily menu and try not to repeat a single entree in their five-week menu plan.

Under the direction of four fine teacher-chefs, the students learn preparation and decoration of fancier foods as well as ice carving.

A day's work might include preparing fancy hors d'oeuvres and decorating a large ham or turkey for an evening function of a club or civic organization besides the cafeteria's breakfast and lunch menu.

THE ONLY catastrophe Breithaupt can recall since



NOT JUST PREPARING foods but also learning how to decorate them is included in the culinary arts program at Schoolcraft College. Pastry chef and instructor Leonard Stee (left) lets freshman Ernie Albrecht get first hand knowledge of delicate cake decorating. (Observer photo by Maurice Walker)

he started the program in 1966 came a few years back when the students carved Claus in his sleigh out of 8,000 nine reindeers and Santa pounds of ice. The figures

were nearly perfect according to the proud chef-but nature wasn't.

The figures were barely put outside on display when the drizzling rain came and inch by inch washed away their hard work. In just 36 hours, the masterpieces were gone.

Breithaupt said that about 75% of the culinary arts students are in the Gourmet Club where they devote their own time and talents to preparing more exquisite foods.

The club has featured German and French "Nite" dinners where they prepared specialties from the respective countries and served them to 350 residents, students and faculty.

Already most of the tickets are taken for their Italian Nite scheduled for March 26. The two previous dinners had won the students such undisputed reputations that the tickets were at a premium for the next dinner before they were even printed.

WHILE THE French Nite menu contained such items as coq au vin (chicken in wine sauce) and veau cordon Bleu (blue ribbon veal), Italian Nite will feature spicier foods.

The main course will be scallopine marsala (veal in sherry wine sauce), spaghetti greco (spaghetti in anchovy sauce), lasagna romano and bistecca siciliana (beef steak Sicilian style).

Should anyone have room for dessert after over-indulging in the main courses and garlic bread, assorted pastries will be served, including cannolis, spumone bombay

(an ice cream dish) and Zuppa Inglese, Garibaldi (an English soft cake with Bavarian cream).

The students are also planning an International Nite and a Polynesian Nite in the spring. Bish with a maximum seating capacity of 350 on the main level of Waterman Campus Center, the tickets are bound to be eaten up fast.

"They have gone over with great success," beams Breithaupt.

PART OF their success can be attributed to the influence of the distinguished and talented faculty. Breithaupt, himself, owned his own business for nine years before becoming an executive chef in Detroit for 20 years.

"I like education. I like to see the results-what we do for the kids," Breithaupt said of his newest position.

Leonard Stee, James Van Varren, and Richard H. Benson are the other chef-instructors who work closely with the students.

Students learn to prepare food in large and small quantities and to cook without destroying its nutritive value.

Students can spend their two years gaining experience at the school or can be put on a cooperative training program where they can spend the second year working 40 hours a week in an approved food establishment.

At the conclusion of their two years the students are qualified to begin at a second cook's position and can work their way up from their personal experience.

Meanwhile, the students at Schoolcraft enjoy the distinction of having access to the only college cafeteria with appetizing food.



ROBERT BREITHAUPT, director of the program, directs Thom Schultz, freshman, on the proper way of cutting and preparing meat. Breithaupt credits part of the success of the program to the individual basis on which the instructors work with the students. (Observer photo)



FRESHMAN Roy Morrison rinses off a huge lobster as part of his practical experience in preparing and cooking various foods. (Observer photo)

Local Suburbs Split \$946,000 Park Fund

The communities that comprise the greater part of Observerland have done well so far in the distribution of funds from the recreation bond issue approved by the voters two years ago.

Of the \$7,333,000 that has been designated thus far for Wayne County, they have received \$946,229 as of March 5. This sum is expected to jump when the next list is approved by the State Department of Natural Resources and the State Legislature.

ACCORDING to figures

made available by the DNR, Redford Township heads the list with a grant of \$272,967 for the development of a park area at Plymouth Road and Telegraph.

Next in line came Westland with approval of \$232,646 for the construction of an ice rink and the municipal tennis courts.

The City of Livonia was granted \$211,290 divided into two parts. The first was for the acquisition of park property in the amount of \$182,400 and the second in the amount

of \$28,890 for another park site development.

Garden City won approval for grant of \$145,065 to develop the old Log Cabin in the City Park area.

Others in this area included a grant of \$13,175 for the acquisition of park sites and Northville won approval for the development of the former state fish hatchery in the amount of \$44,581.

IN OAKLAND County, the City of Farmington was granted \$26,035 for the devel-

opment and lighting of baseball diamonds.

Several other communities, including the City of Plymouth, have applications pending. They will be acted upon after the April 1 deadline.

"All of these grants," said A. Gene Gazlay, assistant director of the Department of Natural Resources, "were approved under the \$30 million state recreation program on an 80-20% matching basis with the local units of government. They are strictly for the acquisition and development of lands for public recreation."

The original \$100 million bond issue approved by state voters in 1968 was divided into three sections. The first was the \$30 million segment set aside for land acquisition, the second for \$25 million which has been reserved for the state to develop regional recreation facilities, and the third was for \$45 million for state development of recreation in state game areas, state parks, state forests and fishery projects. None of this segment has yet been designated for Wayne County.

"Under the \$25 million segment," Gazlay stated, "the Legislature has approved \$1,650,000 to permit the DNR to develop Belle Isle by constructing a nature interpretive complex, pier fishing and improvement of the athletic fields.

"The Legislature also has approved \$1,870,000 to develop Willow Metropolitan Park which is owned by the Huron-Clinton Metropolitan Authority."

Tench Given Certificate

John Tench, store manager of Englander-Triangle Inc. in Westland Shopping Center, recently was awarded a certificate of achievement for successfully completing the Store Management Institute of the National Home Furnishing Assn. The six-day course was given at Notre Dame University.

Regional Affairs

DNR Lists Grants For Recreation Plans

Here is the official list of projects approved by the Department of Natural Resources and the State Legislature for the acquisition and development of land for recreational purposes in Wayne County. The cost — \$7,333,000 — is part of the \$100 million bond issue voted by the people little more than a year ago.

City of Livonia, Acquisition, \$182,400.

City of Dearborn, Canterbury-Tuxedo playground, \$152,200.

City of Dearborn, Argyle-Williamson playground, \$217,580.

City of Dearborn Heights, community center, \$368,100.

City of Detroit, Kronk Recreation Center, \$400,000.

City of Detroit, Considine Recreation Center, \$800,000.

City of Taylor, Avalon Pool/Ice Rink, \$190,190.

Canton Township, acquisition, \$13,175.

City of Allen Park, Champaign Park, \$65,120.

City of Allen Park, Crescent Park development, \$68,800.

City of Inkster, Brookside Park development, \$35,741.

City of Northville, Fish Hatchery Park, \$44,581.

City of River Rouge, wading pools, \$28,056.

City of Inkster, softball lighting, \$32,000.

City of Inkster, ice skating rink, \$82,000.

City of Garden City, City Park development, \$145,065.

Wayne County, farm park, \$250,000.

City of Detroit, Kemény Recreation Center, \$240,000.

City of Detroit, Duplessis Playground, \$120,000.

City of Detroit, Northwest-ern Playground, \$160,000.

City of River Rouge, Harris Street lot, \$9,935.

City of River Rouge, Belanger Park, \$5,564.

City of River Rouge, Bromley-Polk lot, \$3,295.

City of River Rouge, Beechwood lot, \$1,084.

City of River Rouge, Cora Street lot, \$1,196.

City of River Rouge, Cottage Park lot, \$1,252.

City of River Rouge, Glemet Field, \$1,456.

City of Lincoln Park, swimming pool, \$189,600.

City of Southgate, ice rink and tennis court, \$112,617.

City of Wayne, Attwood Park development, \$61,410.

City of Detroit, Patton Park lighting, softball field, \$100,000.

City of Detroit, Northwest-ern Field, hardball field lighting, \$120,000.

City of Detroit, Miller Junior High School field ext., \$256,000.

City of Detroit, Palmer Park lighting, \$100,000.

City of Detroit, Wright High swimming pool, \$300,000.

City of Detroit, Evans Community Center, \$800,000.

City of Detroit, Hope Recreation Center construction, \$1,160,000.

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