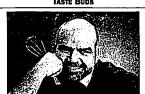
TASTE BUDS



## Be adventuresome, please guests with pate

ates sound exotic and beyond the reach of the home cook. They are simply a mixture of sausage, spices, herbs and other ingredients that are usually baked in a terrine, earthenware dish or other mold.

Sausages, on the other hand, are stuffed into a cassing, and cooked or cured.

Once you understand the basic rules, you can take liberties with just about any pate recipe and have fun creating your own concections.

Pates are not at all that difficult to make. They are wonderful for parties because they tasto better when made a day or two shead of time. Most basic pates are made with pork, veal and/or chicken liver.

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Anyone who hunts, or has access to exotic game birds like duck, pheasant and quall can also easily prepare pate. In addition to the main meat, organ or fawl, most pates are made with a classic French blend of herbs and spices dubbed quatre epices. Quatre epices is a combination of five spices usually ground together. Classic cooks use a mortar and pestle to hand grind these spices into a pungent melange. But busy cooks can use one of those small "mini-chop" food processors with good results. There's nothing wrong with good old ellow grease, but when you have an appliance that can do the same with the push of a button, why not, 1 ask?

The basic recipie is as follows:

Quatre Epices

Ye cup white peppercoms

& cup white peppercorn
I ounce crystallized ginger
I ounce fresh nutmeg
V ounce whole cloves
V ounce fresh cinnamon

Combine all ingredients in a mortar and grind to a smooth blend with the peatle, or place ingredients in a mini-chop food processor and pulse on/off until ground to a fine powder.

Store in a tightly closed jar. Makes about 7 ounces. Although many European countries have produced characteristic pates, the unrivaled queen of the tradi-tional mixtures is France's astronomically costly

Although many European countries have produced characteristic pates, the unrivaled queen of the traditional mistures is France's astronomically costly part de fois grass. It was a stronomically costly part de fois grass. It was a stronomically costly part de fois grass. It was a stronomically costly part de fois grass. It was a stronomically costly part de fois grass. It was a stronomically cost of the home conformed with truffles, this pate is out of the home conformed the foil of the bird's total weight. Fortunutely, American law now forbids force-feeding, and if you can afford the Cognae and truffles, good chicken liver is an acceptable substitute. A make if good part, you need proper tools, and if you can afford the Cognae and truffles, good chicken liver is an acceptable substitute. A meat grinder offers the best choice for a good grind, but a food processor, pulsed on and off in rapid intervals, will suffice. The terrino or baking dish can be specifically designed just for pates, and made of everything from eartherware to porcelain. You's truly can count on one hand the number of times I've made pate, and when I did, a good, sturdy, heavy duty breati pan worked just fine. For opilimum results the pate should be haked covered, and when made with excessive amounts of fat, and/or slab hacon, should be covered with foil and weighted down with a double-wrapped foil covered lirick. Dor't be concerned about your guests questioning the bread pan or brick as they are used only in the baking process and the pate is generally unneitled onto a plate for easy slicing and serving. Great pates are made with Cognae. Unfortunately, I disagree with the French on this point, and have just the excellent treatils with Gognae. Unfortunately, I disagree with the French on this point, and have just the excellent results with Gognae. Unfortunately, I disagree with the French on this point, and have just the excellent results with the bott of Eas Dramily II the recipe you have or will be using calls for trulfels, the second in the

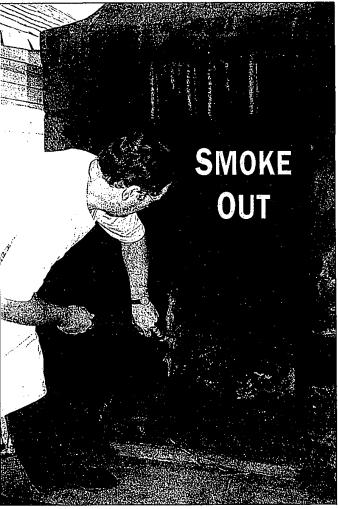
See Larry Janes' family-tested recipes inside. To leave a message for Chef Larry, dial 953-2047 on a touch-tone phone, then mailbox number 1886.

## **LOOKING AHEAD**

What to watch for in Taste next week:

■ Peppers are hot! Turn up the heat in foods with peppers, but handle them with care. Joan Boram

■ r'eppers are hot! Turn up the heat in foods witl peppers, but handle them with care. Joan Boram tells you how. ■ This month's Recipe Makeover features a brunch quiche with only 3.9 grams of fat per serv-ing.



Smoking: Dr. Howard Hamerink stirs up charred apple, cherry and hickory woods to fire up the smokehouse behind his Aunt Josephine's garage in Romulus. The family's homemade, smoked Italian and Polish sausage is a holiday treat.

## Familiessharesausagemaking secrets

■ Homemade sausage is the stuff memories are made of. Making sausage isn't as difficult as you might think. Three families share tips.

BY LARRY JANES SPECIAL WRITER



It's time to hoist atorm windows, roke leaves and put the garden to bed for the winter. It's also sausage-making season for folks like Dr. Howard Hamerink, an established dentist in Plymouth.

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Making a batch of homemade sausage isn't as difficult as you might think.

Hamerink finds time between crowas and cleanings to join his Aunt Josephine Molenda of Romulus for an enjoyable weekend making sausage. Over one weekend they'll mix up 60 pounds of Italian and Polish sausage in Molenda's kitchen.

Hamerink and Aunt Josephine make sausage twice a year—usually the first weekend in November and the week before Easter. Most of it is distributed among family and friends during holidays.

days.

Hamerink learned his sausage-making secrets from his grandfa-ther, and Aunt Josephine's late

See FAMILIES, 2B

Traffic Jam's Ben Edwards makes dairybrewed beer. He also makes cheese, following a tradition set by monks who, for centuries, brewed beer and made cheese with the same equipment at one location.

## Traffic Jam taps into dairy-brewed beer



FOCUS ON WINE

Half of Michigan's broweries are at Canfield and Second in the shadow of Wayne State University. You rend that correctly, OK, here's the skinny.

If you discount Stroh Brewery which today, although fully licensed, is not operating commercially, then Michigan has only four breweries, but two are in Detroit at Canfield and Second.

Selling kegs only since the end of May 1992, is The Detroit and Mackinae Brewery, brainchild of creative restauratours Ben Edwards and Richard Vincent who've operated the Traffie Jam and Snug Restaurant at Canfield and Second since summer 1965. East-side attorney, turned brewmaster, Tom Burns is turning out 60 kegs weekly, it is sold in about 100 restaurant/bar locations in metro Detroit and as far north as The Grand Hotel on Mackinae Island.

The second microbrewery at the Canfield and

laland.

The second microbrewery at the Canfield and Second location is Michigan's first Brewpub, selling its also on draft at the Traffic Jam, known affectionately by its patrons as Tus. On Dec. 18, 1992, after many years of discussion in the state legislature, Michigan became the last Midwest state to enact a brewpub law.

Edwards, a home brewer all his adult life, planned for this day for many years. In the early 1990s on a trip to Europe, he learned about a common practice in Belgium. For centuries, monks brewed beer and made cheese with the same equipment at one location. In 1988, Edwards licensed 17he Midtown Dairy and made his first commercial cheeses. Today, he makes about 20 different varieties that are sold only in the restaurant or the on-



premise Take-Away Cafe counter, These cheeses are delicious and bargain priced between \$1.50 and \$4.50 per pound.

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For two years running, Edwards has claimed the Grand Prize at the Michigan State Fair for his cheese. This year, it was for Sweia, better known as butter cheese. He also wan blue ribbons in four out of five categories.
After brewpubs became legal in Michigan, Edwards applied for the necessary inspections and licensing. Thui's right, the cheesemaker put on his brewmaster is hat and began making America's only dairy-brewed beer. This year, tappers began dispensing at TJs in July.
Current brews include Altbier, Autumn Amber Ale and Gold Rush Ale. "But these will change," said Vincent. "The whole idea of a Brewpub beer

Hist revolves around the browmaster."

Ben has plans to make Red Eye, an alcoholic Ginger Beer, hard cider, a smoked beer, and for the holidays, a Christmas Ale.

"Anybody who's into brewing and doesn't make a Christmas Ale is out to lunch," said Edwards. "At TJs, we never make the same berze."

It also appears that Edwards will make the champagne of bottled beers. He recently purchased 560 champagne bottles from winemaker Larry Mawby and plans to produce a bottle conditioned beer that will be available about November 1. And what will he name it? "We're still working on that," Vincent said.

See TRAFFIC JAM, 2B