

Families from page 1B

husband Ed who built a smokehouse from scratch right behind the garage.

The weekend usually starts Saturday morning with a trip to their favorite butcher packing house in the Eastern Market area of Detroit for about 75 pounds of pork butts, and a pound package of natural hog casings.

Saturday afternoon is spent around the family dinner table trimming pork from the bone, grinding seasonings, cleaning casings, grinding and mixing in spices.

Trying to pass on the tradition, Hamerink coerces his sons Scott, 16, Johnny, 11, and daughter Holly, 14, to help mix up the large batches of sausage which are refrigerated over night to enhance the flavor.

Aunt Josephine claims the secret to their great sausage is the fine grind of meat coupled with the heavy grind of the fat, that when properly mixed, produces the juiciest sausage. Hamerink is quick to agree, but adds the secret is in the smoking. The sausage is stuffed, tied

with string and strung over old oak dowels that rest on the walls of the smokehouse pre-stoked with home-grown apple, cherry and hickory woods and a bushel or so of dried corncobs.

While Hamerink is happy with 60 pounds of sausage, Frank and Tony's father-in-law covers of the new Chimento's Italian Market in Livonia turn out more than 600 pounds a week of their homemade sausage. The freshest of spices and only the best pork butt is the secret to their sausage which customers can purchase plain or in breakfast links, hot Italian, fennel, Cheese Parsley and Wine, Green Pepper and Onion and lastly, garlic.

Anyone familiar with Italian markets probably remember the Chimentos from Alcamo's, Dearborn's oldest Italian market.

Whereas Hamerink uses an old Hobart grinder/stuffer acquired from a butcher shop, the Chimentos use a brand-new Brno grinder/stuffer imported from Germany. Reliable master is one of the Chimentos' secrets.

A recent tour of their market on

Plymouth Road between Stark and Farmington Road, which has a grand opening scheduled for the first week in November, finds all the spices an amateur would need along with a choice of casings, both fresh and salt packed.

The fresh meat counter is packed with pork and exceptional pastel-hued veal, making a trip to Eastern Market unnecessary.

The Chimento family suggests for the best tasting fresh sausage, use only a natural casing, and before stuffing, soak the natural casings in a big bowl of cool water doused with about a 1/4 cup of lemon juice for 5-10 minutes.

Frank Chimento claims that this step "tenderizes" the casings, but adds you should do this no more than 10 minutes. The lemon juice will tenderize the casing, and any more time in the soak might make the casings too fragile to stuff.

Our final sausage source is MaryAnn and Dave Olesewski of Troy. They've been making sausage for the past seven years. They make sausage in batches of 10 pounds or less with a Kitchen

Aid mixer with a food grinder and stuffing attachment, and a mortar and pestle for grinding spices.

The Olesewski's became interested in sausage-making after finding a recipe in one of Grand-ma's old shoe boxes that was

made by their grandfather and his grandfather before him.

In the fall the Olesewski's make venison sausage as Dave is usually lucky after a weekend hunt in Oscoda. Mary Ann and Dave suggest using plenty of good

fat coupled with about 1/4 pork butt as the venison by itself is rather dry and tough.

The Olesewski's do as momma would have, simply serve it roasted with plenty of kapusta, otherwise known as sauerkraut.

Traffic Jam from page 1B

At TJs, "Triple Play," a sampler of all three beers, is \$3.50. A 7-oz pour is \$1.50, 14-oz shell is \$2.50 and a 60-oz pitcher is \$8.95. All beers have a table tent description, so you can choose between light and fuller and dry to sweeter.

While the brewpub idea is new to Michigan, it has been a west coast phenomenon for some time. "Until 20 years ago, all beer was made the way we do it," Edwards said. "If beer is fresh, it will always taste better. It ages about as well as lettuce."

Restaurant patrons can view the dairy and brew room from the observation balcony in the Big Room at any time. If you've not home brewed or tasted at a Brewpub, then you might be surprised to learn that the beer is unfiltered and appears slightly cloudy in the glass or shell. This fact, added to the beer's freshness, is what makes these brews so flavorful.

Edwards offers this comparison by asking a question. "Which tastes better — fresh cider from the mill which is unfiltered and slightly cloudy, or filtered, clear apple juice in a bottle? We all know the answer.

CORK BOARD

When the Merchant of Vino (a. k. a. Ed Jonna) gets involved in a charity, he really puts his heart into it! A Celebration of Wine, Friday, October 29, 1993, 6:00 - 8:30 p.m., at Crisler Arena will benefit the University of Michigan C. S. Mott Children's Hospital Pediatric Cardiology unit. A sampling of over 150 wines accompanied by fantasy foods, cheeses and breads will be available. Special raffle tickets for travel to wine regions around the world will also be sold. Cost for the tasting is \$35 per person. Phone: 938-7705 for reservations and raffle tickets.

"Brewpub beer will be the alcoholic beverage choice of the 90s. It tastes good. It's not that expensive and it's food versatile. Yes, people are drinking less and in moderation, but they are drinking better."

And the relation between beer and cheese? "I wouldn't make any cheese that I didn't think

WINE SELECTIONS

Attention red wine lovers, here's some great wines for you. Pinot noir: 1991 Gundlach-Bundschu (\$14) is especially stylish and delicious. Cabernet sauvignon: 1990 Zenger (\$14), 1990 Gundlach-Bundschu (\$16) is a big, delicious mouthful and the 1990 Sterling Vineyards (\$15) makes us say we more time, there isn't a Sterling wine made that you won't like! 1990 Houston Cudet (\$9.00) is a reasonably priced Bordeaux and 1992 Fortan de France (\$8) is an incredible bargain. Merlot: 1990 St. Francis Merlot (\$18.50) and 1990 St. Francis Merlot Estate Reserve (\$21) are truly outstanding. 1990 A Moore Danato (\$24) is a proprietary blend of 50% sinfandel, 40% cabernet sauvignon and 10% petite syrah that will knock your socks off.

matched well with beer," Edwards said. To leave a message on the Herald's voice mail — dial 953-2047, mailbox 1864.

These pates are great for parties

See related Taste Buds column on Taste front.

BASIC COUNTRY PATE

- 1/2 pound chicken liver
- 1 pound pork butt, ground
- 1 pound veal, ground
- 2 eggs, lightly beaten
- 1/2 teaspoon salt
- 1/2 teaspoon fresh ground pepper
- Pinch of ground allspice
- 1/2 teaspoon thyme
- 1/2 cup finely chopped onions
- 2 tablespoons butter
- 1/2 cup brandy
- 1/2 cup pistachio nuts (optional)
- 8 strips bacon

Grind chicken livers with ground meat. Mix the ground meats in a large bowl with the eggs, salt, pepper, allspice and thyme. Set aside. Sauté onions in the butter until they are soft but not browned. Pour the brandy into the pan and deglaze it. Allow to cool slightly and add to meat mixture. Stir in pistachios. Mix well.

Line a rectangular bread pan on the bottom and sides with strips of bacon. Leave enough bacon to overlap the pan so that it will completely cover the top of the pate. Spoon the ground meat mixture into the prepared pan. Fold the bacon strips over the top. Cover the pan with foil and place a cover on the pan. (see column about brick).

Set the prepared pan in another pan and add hot water which will come at least half way up the side of the pate pan. Cook the pate in a preheated 350 degree oven for 2 hours. Turn off heat and allow to cook an additional hour. Remove pate pan from the oven and place a

brick wrapped in foil on top to remove excess juices. Cook for 1 hour, then keep in the refrigerator until needed. Will keep in the refrigerator for up to 7 days.

RABBIT, DUCK OR PHEASANT PATE

- 1-5 pound duck or pheasant or 3 1/2 pound rabbit
- 1 pound veal shoulder, ground
- 1 pound pork butt, ground
- 1/4 cup brandy
- 1/2 cup chopped onion
- 2 tablespoons butter
- 1/2 pound back fat, cut into cubes
- 1 egg, lightly beaten
- 1/2 teaspoon quatre epices (see on column on Taste front)
- 1/2 teaspoon salt
- 1/4 pound bacon strips
- 1/4 teaspoon fresh ground pepper
- 2 bay leaves

Remove all the skin and bones from the rabbit, duck or pheasant. For the best pate, you should have at least 2 cups of meat. If you have less, add a little more veal. Grind all the meats together and mix in the brandy.

Cover and refrigerate at least 1 hour. Cook the chopped onion in the butter until soft but not brown. Add the finely cubed fat, spices, salt and pepper and mix well. Stir the onion mixture into the ground meat and mix thoroughly.

Line a bread pan with the bacon strips, leaving overlapping slices to cover the top. Fill the pan with the ground mixture and place the bay leaves on top.

Cover the pan with the overlapping bacon strips and then cover with foil. Set the pan in a pan of boiling water that comes half way up the sides and cook in a preheated 350 degree oven for 2 hours and 30 minutes. Remove from the oven and place a brick or heavy covering on the pate pan and allow to cool. Refrigerate overnight. Unmold, remove bay leaves, slice and enjoy.

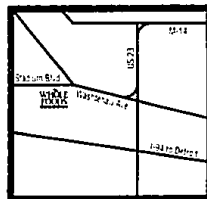
The Road To Eating Well Is M-14.

Want to invest a few minutes in a healthier diet? Stop by Whole Foods Market, a natural foods store with all the things you'd expect...and some things you might not expect. We feature:

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- Colombian Excelso Supremo Coffee \$1.99 lb.
- Earth's Best Organic Baby Food \$.59 a jar, everyday
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—plus cruelty-free houseware and bodycare products, and much more. Everything you need, under one roof, and conveniently located within a short drive.

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Good food...good for you...good for the planet

Answers to food questions

For answers to questions about food safety, nutrition and preservation, call the Food and Nutrition Hot line, 8:30 a.m. to 5 p.m.

Monday through Friday, 858-0904 in Oakland County, 494-3013 in Wayne County.

CINNAMON APPLE

Made with fresh Michigan apples, midget raisins, cinnamon and honey. Makes excellent toast.

\$1.99 24 oz. Loaf

WITH THIS AD - GOOD THRU SAT., OCTOBER 23
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