



Small Bites

by Joan Brunskill – AP Food Editor

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Cookbook for lovers

GREAT FALLS, VA (AP) The pleasant affinity of romance with food, and love with cooking, is often explored. One example among many is the recent "Two for Tonight" (Bartleby, 2001, \$26.95), a cookbook by Jacques E. Haeringer, subtitled "Pure Romance from L'Auberge Chez Francois."

Haeringer is chef at L'Auberge Chez Francois, a country inn in Great Falls, Va., and is host of the public television series "Two for Tonight."

Most of the 200 recipes in the book serve two. They are grouped as suitable for romantic scenarios ranging from breakfast through "after midnight," from scrambled eggs with caviar to raspberry soufflés.

The majority of dishes are entrees, reflecting fairly sophisticated contemporary taste and calling for rather luxurious ingredients. However, the recipes are put together with plenty of detail and include head notes to help inexperienced cooks. Some finished dishes are shown in color photos.

Newman's Own celebrates 20 shameless years

WESTPORT, Conn. (AP) _ Actor Paul Newman's Food Company, Newman's Own, which donates all profits after taxes to educational and charitable purposes, is celebrating its 20th anniversary this year.

Here's the history, in brief: For years, Newman and his friend author A.E. Hotchner filled old wine bottles with Newman's homemade salad dressing, for Christmas gifts for friends and neighbors.

One year, as a joke, they decided to stock some local store shelves with the dressing. It sold so well that the joke "got out of control," according to Newman, and on April 1, 1982, became the food business that now racks up more than \$100 million in annual sales.

Charity is the beneficiary. Since founding the company, Newman has donated more than \$125 million to thousands of charities in the United States and overseas.

What began with one salad dressing now includes 11 flavors of dressings and seven flavors of pasta sauce, as well as popcorn, lemonade, salsa and steak sauce.

The company name is usually quoted in tandem with a description of its ethos: "Shameless exploitation in pursuit of the common good."

When is it done?

NEW YORK (AP) An epic question cooking students of all levels continually ask is, "When is it done?"

That's the observation of Rick Smilow, president of the Institute of Culinary Education, who says he talks to chef-instructors every day at the institute, formerly known as Peter Kump's New York Cooking School.

To help get a few specific answers, he says, "I walked the halls here one recent morning and got the following visual-based wisdom."

A clam or mussel is done when the shell opens. Mike Schwartz. Custard is done when only a nickel-size area is still "jiggly" in the center. Karen Schley. Braised short ribs are done when they begin to "fall off" the bone. Michael Ventura. Sponge cake is done when it just starts to pull away from the sides of the pan. Reeni Aragon. Tomato sauce is done when the white foam disappears completely and the oil rises to the top. Ron Ciavolino. Dinner is done when the wine is finished. Brian Buckley.

For further basic tips, and those that involve temperature and time, Smilow recommends reading "When Food Is Done," a University of Nebraska Cooperative Extension publication that you may also read on the Net at:

<http://www.lancaster.unl.edu/food/ftsep99.htm>