

Quick Bites



By Joan Clarke

Picks of the pans: upscale cookware

You may be spending less time cooking, but cookware manufacturers think you'll spend more for pots and pans. That's what dozens of makers of upscale cookware were gambling on as they showed off high-class saute and sauce pans, stockpots and steamers at the recent 99th International Housewares Show in Chicago's McCormick Place. The trendy look in pots and pans is high sheen, from stainless steel to copper and, in one case, highly polished aluminum. Most stainless-steel pans incorporate aluminum because it distributes heat evenly. Chefs are getting into the cookware act, too. Wolfgang Puck has personally designed a line of professional cookware for the home cook. While people may not be cooking a lot, they want to fancy themselves as real cooks.

Restaurant news

■ Mike Nevin, formerly of Angelica's and Il Fresco, has taken over the kitchen at the Honolulu Academy of Arts. Changes to the Garden Cafe menu are in the works; stop by for lunch Tuesday through Saturdays. Info: 543-8734.

■ Solana, Spanish for a bright, warm gathering place, is the name of Kailua's newest restaurant on Aulike Street. Cornell University graduate Tom Bell and Culinary Institute of America graduate David Millen have teamed up to present a Mediterranean fusion menu in their 45-seat solarium gathering place. The two owners met years ago, working for Roy Yamaguchi; Millen was most recently the executive sous chef at Cascada restaurant in Waikiki. Solana serves dinner nightly; info: 263-1227.

Student scholarships

Students in food science and human nutrition can apply for a Carey D. Miller Scholarship, named for the former University

Culinary queries: What is panna cotta, a reader asks, D9

The Honolulu Advertiser

FOOD

Culinary Queries, D9
Doctored soups, D9
Udon noodle dish, D9

D10

Wednesday, January 31, 1996

Food Editor: Joan Clarke, 525-8069



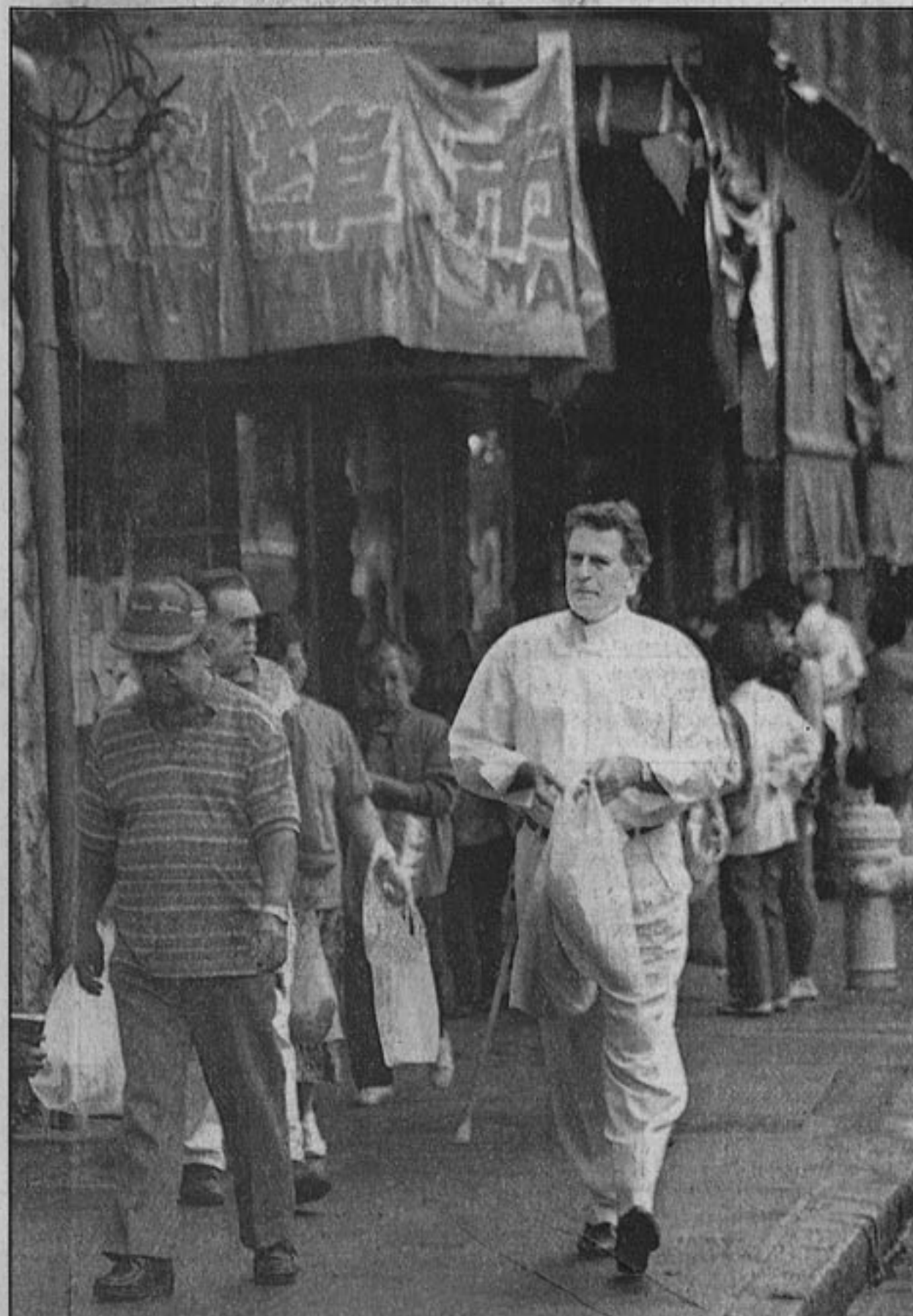
Checking produce offerings at Oahu Market, chef Jeremiah Tower sniffs some green onions.

Star treatment

A towering influence in California cuisine, legendary Stars chef finds pleasure in the Isle's freshest

By Joan Clarke
Advertiser Food Editor

Crisped red snapper with a warm salad of spring onions and green beans dressed with a lemon vinaigrette, garnished with roasted pork cracklings. Sound elegant and delicious?



t
h
u
th
bl
un
sy
thi
day
ty
tor
blo
L
any
con
tra
turi
All
dispe
inter
pare
child
need
trans
De
Af
they
shri
bre
sur
roc
I
doc
see