



Salem chef, instructor
helps write a book
'On Baking'

LIFE/D1



Bonds watch

Giants' slugger passes
Mays for No. 3 all-time;
Babe Ruth is next.

SPORTS/B1



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INSIDE

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WEDNESDAY, APRIL 14, 2004 KENOSHA NEWS **D1**



Salem resident Klaus Tenbergen authored the chapters in the "On Baking" textbook that focus on dough.

*German native uses
world travels to enrich
his baking expertise*

SALEM RESIDENT AND CERTIFIED MASTER CHEF KLAUS TENBERGEN
AUTHORS A BOOK ON BAKING AND IS A ...

Dough pro



SALEM — He wrote the book on baking. Or at least three chapters of it. Internationally known chef Klaus Tenbergen is co-author of a recently published textbook titled, "On Baking," which details the fundamentals of baking and pastry making.

The hefty tome weighs in at 704 pages and features 2,000 pictures, including shots of Tenbergen's hands performing tasks such as kneading dough — which he's been doing for most of his life.

The book is published by Prentice Hall, the largest U.S. textbook publisher, and will be used in culinary schools throughout the nation.

Tenbergen wrote chapters on laminated breads, yeast breads and quick breads. He also contributed to many other chapters and many of his recipes are in the book.

A native of Germany, Tenbergen decided on his career at age 14, when as part of a school project he "shadowed" a baker for a week, assisting him in all areas of the bakery operation.

"I was exhausted at the end of the day, but I was satisfied," he said. "I told myself, 'This is what I want to do.'"

He served a baking apprenticeship in Germany and has worked as a baker, chef and caterer in Germany, the southern Africa Republic of Namibia and South Africa.

A certified master baker, Tenbergen also was in charge of the baking operation at a resort in the former "Bophuthatswana Republic," which has since been reincorporated into South Africa.

"I was young and I had nothing to lose," he said of the numerous jobs he had as a young man. "You have a suitcase and all you do is take your suitcase and go from point A to point B." Tenbergen put down roots in Pretoria, South Africa, where he met his wife and owned and operated a bakery, confectionery and catering business.

"Nelson Mandela was one of my customers," Tenbergen said. "He liked one of my baked goods and would come up with his driver and order it — a kind of German coffee cake."

Tenbergen also catered to the American Embassy in Pretoria, serving such luminaries as Al Gore, then a congressman on a state visit, and "crazy guys like Idi Amin, who came to the Americans and asked for money to support his political objectives."

In 1994 Tenbergen and his family moved from Pretoria to Peoria.

Peoria, Ill.

He made the move because he and his wife, Bea, wanted to give their children the best possible education and future.

"We decided to either go back to Europe or come to America," he said. "We met a South



KENOSHA NEWS PHOTOS

Klaus Tenbergen, a culinary instructor at Kendall College, prepares a pastry dish commonly known as molten chocolate cake. The figure on the right is made entirely of sugar that was poured into a silicone mold.

TENBERGEN: Noted chef contributes to numerous groups

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African gentleman who lived in America — in Peoria. And he offered me a job in his bakery.”

After a stint at the bakery, Tenbergen opened a fine-dining restaurant in Peoria on a converted barge. The restaurant floated on the Illinois River and was an enormous success.

“But life can change in a heartbeat,” Tenbergen said. “And our life did.”

He and Bea were devastated when their four-month-old son died of sudden infant death syndrome.

“That changed our lives,” Tenbergen said. “Everybody was depressed and down. It was a big shock for the family (the couple has two other children). My wife and I didn’t want to work anymore. We closed the restaurant and put all the equipment in the basement and in our three-car

garage.”

He lost his motivation.

“Basically for six months I did nothing,” he said. “I was just on the sofa feeling sorry for myself and the world. But eventually I *had* to work because I had to support my family.”

In 1998 he hired on as a professor of baking and pastry in the culinary arts school at Kendall College in Evanston, Ill. (The college is moving soon to a much larger facility in downtown Chicago.)

Three years ago, the Tenbergen family moved to Salem. He commutes to the college.

Tenbergen teaches classes in introductory and advanced bread making, catering and the food of central Europe, among other subjects. He also serves as the program director for the school’s baking and pastry arts department.

He is an expert in all areas of

baking, confections and pastries, but he specializes in breads.

“I found my niche, and that is specifically in baking breads,” he said.

Tenbergen, 43, enjoys teaching.

“It has new challenges every day but it is rewarding when you see that you succeed in working with a student. It’s ever so tiring. It’s not physical work. It’s mental work, so I’m mentally exhausted at the end of the day. Before, I used to be physically exhausted from baking all kinds of stuff and moving things.”

Tenbergen writes for a number of trade publications. He has a question-and-answer column in one monthly baking journal.

“I’m the Dear Abby of baking,” he jokes.

He is a member of numerous professional organizations

including the Research Chefs Association, the Bread Bakers Guild of America and the Retailers’ Bakery Association.

Tenbergen also does local volunteer work. For example, he has served on the board of the Racine-Kenosha Urban League and is active in community service in Salem.

“It’s a way to give something back to the community,” he said.

Tenbergen also is a culinary research-and-development consultant and is working toward a master’s degree in management at Cardinal Stritch University’s Kenosha location.

“I set myself a goal,” he said. “By the time I’m 50 years old I would like to have a PhD in education from Cardinal Stritch. I’d like to get more involved in the administrative side, and eventually be dean of an entire baking or culinary college.”