

Treats

A la Hartmanns

When winter comes knocking on the door, many an American couple pipe-dreams about a second home in Florida, specially one overlooking a beach. One couple that has made this dream into a reality are Jan and Pat Hartmann who, at around this time of the year, close their house in Ann Arbor and move into their condominium in Naples for the winter.

And what a condominium it is. In fact this penthouse is the kind you can expect to see in *Architectural Digest*. The incredible view is matched by a spectacular interior, full of Jan's collection of Swedish glass art and Pat's collection of contemporary art by the likes of Dufy and Christo. Large and comfortable, with plenty of space for grandchildren and other guests, this apartment is so high up that you can continue to enjoy the sunset for at least five minutes after the sun has set on the beach below.

Jan Hartmann has lived in the USA since 1955. After graduating from the Norra Real high school in Stockholm, and after that completing law studies at the University of Stockholm, he spent a year studying economics, sociology and management at Oberlin College in Ohio. Here he met Pat and his fate was sealed.

In 1969 the then forty-year old Swede was hired as executive vice president for the Ziebart Corporation that had some 150 franchises in the USA and Canada that specialized in rust-proofing. Jan soon realized that he had been hired because the owner wanted to sell the company. Jan not only managed to swing a deal that landed him the company, he immediately set about refining Ziebart's products and services, and managed to increase marketing activity through various diversification programmes. In the process, he also bought Ziebart's two rival companies, TidyCar and Tuff-Kote Dinol. Today after-car care treatments and accessories are becoming more and more important and there are now over a thousand Ziebart franchises in forty countries.

Rust and autoparts did not come naturally to Jan Hartmann. In fact it is a bit incongruous that this noble-looking Swede has succeeded so well in the tough automotive market in North America. Jan's grandfather was a brewmaster who immigrated to Sweden to teach Swedes how to make real



German beer. Right until the 1950s the Hartmann family had holdings in the beer industry and Jan's uncle was instrumental in consolidating most of Sweden's brewing industry under the Pripps name.

Besides heading a successful company, Jan Hartmann has also played a pivotal role in many Swedish American organizations. He has been a loyal sponsor of the American Scandinavian Foundation. The Swedish Council of America, the umbrella organization of Swedish organizations in America, made good use of Jan's organizational skills when he was Chairman in 2002-2003. For many years Jan was also the honorary Swedish Consul in Michigan and he received an Order of the North Star from King Carl XVI Gustaf for his contribution to the New Sweden Jubilee in 1988.

In Florida, the centre of the Hartmanns' penthouse is a large open kitchen with a 180 view of the horizon. Here Pat still prepares some of her mother's and Jan's mother's dishes even though the couple eats out several times a week.

♥ MARGIT'S EASY HOLLANDAISE, BERNAISE & CHORON SAUCE

Slightly under 1/4 lb butter or margarine
3 raw egg yolks
2 tbsp lemon juice
Thyme

Slice the butter into thin slices and put it into the top of a double boiler with raw egg yolks, lemon juice and thyme. Let this just sit on the back of the stove and soften

Pat and Jan Hartmann live surrounded by art in their Naples penthouse apartment

slightly, not over heat, for about 30 mins before dinner is ready. Just before serving, put it over boiling water and whip the mixture with a wooden whisk until thick, about 2 mins. Remove from heat immediately and serve. If the sauce does begin to curdle because it has cooked too long, the addition of one more egg yolk will bring it back to the proper consistency.

For Bearnaise Sauce, use the same recipe except substitute tarragon vinegar for the lemon juice, and add chopped parsley, thyme and chives instead of just thyme.

For Choron Sauce, add 2 tbsp tomato sauce or ketchup to the Hollandaise Sauce.

♥ PEARL JANE'S PEAR IN A DISH

6 fresh pears
4 1/2 cups sugar
2 cups water
1 stick cinnamon
3 or 4 whole cloves

Dairy sour cream Mace

Peel pears and core from blossom end, leaving stems on. Combine sugar and water in large saucepan. Cook over low heat, stirring, until sugar is dissolved. Place pears in syrup and boil gently about 15 mins, or until tender. Remove from heat. Add cinnamon stick and cloves. Refrigerate several hours. Place chilled pears upright in individual compotes. Add syrup. Spoon sour cream around pears. Sprinkle with mace. Serves 6. ♦