Do your homework to master wine list

It is written that one of man's great-est inhumanities to man occurs in that moment when he is confronted with the

moment when he is confronted with the restaurant wine list.

It need not be so. By doing a bit of homework, remembering a few rules and then applying them in a dispassionate manner, you can amaze your friends and hold your head up to even the hughlister sommeller.

First the homework. Learn the usual attributes of the wine varieties of that you can order one that will complement the entree. Even better, select the

kind of wine you want to drink and then select a food to go with it.

Also learn the shelf prices of the wines you are apt to order. Restaurant prices shouldn't be more than double the shelf prices. And that ratio productes a profit of around 125 percent to the restaurant. Certainly generous enough.

Writers publish a book

SHUTTERS

The writer's study group of the Birmingham and Oakland branches of the American Association of University to Marcham and Could be an anthology of Doorty and fiction, "Cotton, wool & tribors are Susan Bendt, Florence Silk" in the book stores. The soft-cover volume sells for \$425 and includes works by both published and unpublished writers.

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at the table tends to keep wines too cool for optimum flavor development.

at the table tends to keep wines too cool for optimum flavor development.

BE SURE to check the label to be certain the wine is what you ordered. Many as thip occurs at this point.

Now the bottle may be opened reverse accept an opened bottle. The reasons for this should be obvious. Check for a most, spring yord. For the doubt the reasons for this should be obvious. Check for a most, spring yord. For doubt, the things the should be a spoiled because air has teaked in you rarely will need to And it is an experience when you do. We all have tales to tell about this.

Much of this necessary ceremony can be avoided, of course, by ordering the house wine. Beware. The prices-barged for this often indifferent, openfor-who-knows-how-long brand of usually dull stuff can be deplorable. Many a restaurant charges 34-5 for a liter and \$1.50 the small glass for when that is purchased for \$3-5.90 a gallon.

On many when lists there are cork-finished wines for \$5 a fifth that represent ar greater value. Don't presume far greater value. Don't presume

A FURTHER observation — I have long been impressed by the parallel between the quality of the stemware a restaurant uses and the quality of wine service and selection.

restaurant uses and the quality of wine service and selection.

It makes sense that a place that uses reasonably thin and large glasses for its wine is making the extra effort, one that isn't seen in the too many places that use those thick, dishwasher safe 6-moures beasts.

Personnel hint — when the server's answer loy our guestion, "What are the-house wines?" is "burgundy, chabits and rose" and he/she doesn't know the vineyard of origin, don't ask for a recommendation.

If offered, as it sometimes is anyway, reject the lepton of these days with have an article titled. "Pumy things that have hap-cle titled." "Pumy things that have hap-cle titled." "Pumy things that have hap-hazed way too many of our restaurants treaf the subject. The exceptions, however, merit our gratitude.

Studying collectibles

Collectibles — art, silver, pottery and antique furniture — will be viewed for value as well as aesthetic appreciation in non-degree courses offered by the Galdand University Division of Continuing Education, beginning Jan. 22.

22.

In Birmigham, beginning Tuesday, Jan. 22, a course in 19th and 20th century American and European oil patings will be conducted for novice- to Inaga will be conducted for novice- to Inaga will be conducted for novice- to Inaga will be consecuted to the Court of the Court o

will run four weeks.

Both the art investment and silver

BOTH MUSEUM quality and ordi-BOTH MUSEUM quality and ordi-in a brief historical survey of import-ant ceramic pieces from various ages and places to the present, including Istamic and Oriental ceramics. Instructor Marilyn B. Ross of Pleas-ant Ridge will emphasize periods, and types available for purchase. Earnollees are invited to bring in objects for iden-tification and discussion. Birmingham architect William Lyman will consider reproductions and fakes in a six-week course on American andique furniture, to be held on campus from 7:30-8:30 p.m., Thursdays, begin-ning Jan. 24.

ning Jan. 24.

For a detailed brochure or registra-tion information, call the Continuing Education office, 377-3120.

Baroque group to play

Baroque music will be performed on copies of 18th century instruments at 8 pm. Friday in St. James Episcopal Jencka, harpsichord; and Patricia Church, Birmingham.

Musicians include: Laura Buch, flute

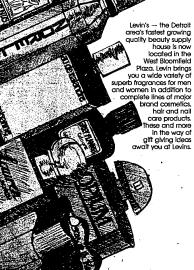
A \$2 donation will be requested.



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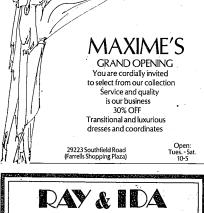




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and unpublished writers.

Contents range from light verse and Mary Louise Angeli, for instance, humor to serious poetry and fiction. HOUSE of SINCE 1959 Call Now For Free Home Estimates 50% OFF 40% OFF **CUSTOM WOVEN WOODS CUSTOM SHUTTERS** 40% OFF 40% OFF **VERTICAL BLINDS** HORIZONTAL 1" BLINDS ıminum decorator cloths, P.U.C., HOUSE of RESIDENTIAL —COMMERCIAL 559-4668







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