



wine

Richard Watson

Do your homework to master wine list

It is written that one of man's greatest inhumanities to man occurs in that 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 haughtiest sommelier.

First the homework. Learn the usual attributes of the wine varieties so 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 produces a profit of around 125 percent to the restaurant. Certainly generous enough.

Now a few rules, and these pertain to the service of the wine. Brought to the table, it must be the appropriate temperature — cool room temperature for red; white and roses well chilled. Icing

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 a slip occurs at this point.

Now the bottle may be opened — never accept an opened bottle. The reasons for this should be obvious. Check for a moist, springy cork. Dried out, the wine may be spoiled because air has leaked in.

The pouring — no one likes the thought of rejecting a wine at this point. And you rarely will do. 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 charged for this often indifferent, open-for-you-knows-how-long brand of usually dull stuff can be deplorable. Many a restaurant charges \$4.50 for a liter and \$1.50 the small glass for wine that is purchased for \$3.50 a gallon.

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

house wines are always a safe, easy and inexpensive way out.

A FURTHER observation — I have long been impressed by the gulf between the quality of the stemware a 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-ounce beautes.

Personnel hint — when the server's answer to your question, "What are the house wines?" is "burgundy, chablis 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 help.

One of these days we'll have an article titled "Funny things that have happened to me in ordering wine." You could all probably do one, such is the haphazard way too many of our restaurants treat 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 Oakland University Division of Continuing Education, beginning Jan. 22.

In Birmingham, beginning Tuesday, Jan. 22, a course in 19th and 20th century American and European oil paintings will be conducted for novice-to-intermediate-level investors.

Patrick J. Coffey of Hartland, a registered representative of the National Association of Securities Dealers, will instruct the six-week course on Tuesday evenings at Seaholm High School.

Also at Seaholm on Wednesday evenings, beginning Jan. 23, the appreciation, manufacture, and pitfalls in purchasing authentic antique silver and the market for sterling silver will be discussed by George M. Omelianoff of Birmingham, silversmith and expert in the field of antique silver. The course will run four weeks.

Both the art investment and silver

appreciation courses will be conducted from 7:30-9:30 p.m.

At the Birmingham Center for Continuing Education, a non-technical course for the collector and ceramic hobbyist will be offered from 1:30-3:30 p.m., Tuesdays, beginning Jan. 22.

BOTH MUSEUM quality and ordinary ware will be examined via slides in a brief historical survey of important ceramic pieces from various ages and places to the present, including Islamic and Oriental ceramics.

Instructor Marilyn B. Ross of Pleasant Ridge will emphasize periods and types available for purchase. Enrollees are invited to bring in objects for identification and discussion.

Birmingham architect William Lyman will consider reproductions and fakes in a six-week course on American antique furniture, to be held on campus from 7:30-9:30 p.m., Thursdays, beginning Jan. 24.

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

Writers publish a book

The writer's study group of the Birmingham and Oakland branches of the American Association of University Women, AAUW, has an anthology of poetry and fiction, "Cotton, Wool & Silk" in the book stores.

The soft-cover volume sells for \$4.25 and includes works by both published and unpublished writers.

Mary Louise Angeli, for instance,

one of the major contributors, won first prize in the countywide writing contest sponsored by Oakland Community colleges. Other previously published contributors are Susan Bendt, Florence Dolgorukov, Zeld Medvedov Landsman and Janet Muhlinner Paddison.

Contents range from light verse and humor to serious poetry and fiction.

HOUSE OF SHUTTERS

SINCE 1959
Call Now For
Free Home Estimates

50% OFF
CUSTOM WOVEN WOODS
by Joanna, Delmar, Graber

40% OFF
CUSTOM SHUTTERS
by Joanna, Pinecrest

40% OFF
HORIZONTAL 1" BLINDS
many decorator colors by LEVOLOR

40% OFF
VERTICAL BLINDS
aluminum decorator cloths, P.U.C., macrame

HOUSE OF SHUTTERS RESIDENTIAL — COMMERCIAL
559-4668
15777 W. 10 MILE, SOUTHFIELD

MAXIME'S

GRAND OPENING

You are cordially invited to select from our collection
Service and quality is our business
30% OFF
Transitional and luxurious dresses and coordinates

29223 Southfield Road
(Farrells Shopping Plaza)

Open:
Tues. - Sat.
10-5

LAMONT SALON

For the Total You
Fashion Styling and Braiding

Located at 12 Mile & Northwestern Hwy. For Appt.
in the Franklin Shopping Plaza 357-2900

Come See
Our
Favorite Things...

Manchlin Wrappings

Franklin Village

... and make them yours!

SHOP HOURS: 10 am-4 pm Monday through Friday
12 noon-4 pm Saturday
32712 Franklin Road
(right behind the Slade House)
851-6050

RAY & IDA

OAK PARK STORE

is going 40% OFF

Nationally Advertised
Merchandise
arriving Daily
(Sizes 4-16)

25603 Coolidge
Oak Park, Michigan
Between 10 & 10 1/2 Mile

398-4240
10 a.m. - 5 p.m.

LEVINS CARRIES THEM ALL ... AT DISCOUNT.

Levin's — the Detroit area's fastest growing quality beauty supply house is now located in the West Bloomfield Plaza. Levin brings you a wide variety of superb fragrances for men and women in addition to complete lines of major brand cosmetics, hair and nail care products. These and more in the way of gift giving ideas await you at Levins.

Oak Park • Mon. - Sat. 9-5
Coolidge at 10 Mile Rd. • 847-6669

West Bloomfield • M-F 9-8, Sat. 9-6, Sun. 12-5
West Bloomfield Plaza
Orchard Lake Rd. S of 15 Mile Rd. • 851-7323

30% OFF CUSTOM DESIGN JEWELRY

30% OFF DESIGNER GOLD CHAINS

30% OFF ESTATE JEWELRY

LOCATED IN THE CLAYBORO BLDG.
2080 FRANKLIN RD.
SOUTHFIELD, MICH. 48034
552-5216
HOURS: 10:30 to 6:00 Mon-Fri.
9:30 to 6:00 Thurs.

GOLD GALLERY

"TOAST TO GOLD"

CHAINS
priced from
\$22.00

32802 FRANKLIN ROAD FRANKLIN VILLAGE
851-7111

Beginning Nov. 23 thru Dec. 24 store hours
Mon. Tues. Wed. 10 a.m.-6 p.m. Thurs.-Fri. 10-8:00
Sat. 10-6 Sun. Noon-6