

To sparkle as a host, learn all about bubbly

By learning the proper way to uncork a bottle of "bubbly" and serve it with finesse, style and nonchalance, you will be able to concentrate on charming your guest(s) rather than worrying about the wine spilling, spritzing or otherwise dampening that very special moment. To maximize the pleasure of a sparkling wine or champagne, here's some advice that is sure to make your entertaining easier.

The first step is in proper chilling. Frank Berger, chairman and chief executive officer of Viceroy Imports Inc., recommends chilling the bubbly to about 45 degrees F. This can be achieved by putting the bottle in an ice bucket for about one-half hour and turning it occasionally. Or, two hours before serving, place the sparkling wine or champagne in the refrigerator for a gradual chill.

Berger says to remember that "wine is a living product and should be treated with care." Never let wine freeze. This will destroy the composition of the wine.

SPARKLING wines should not be shocked, and, with proper chilling, the effervescence of "bubbly" like Champs D'ore will be retained and make the opening of the bottle easier.

Personal taste plays a big part of the enjoyment. The glass you drink from can add to your bubbly experience, while some may prefer the flute glass,

others enjoy the tapered glass with a narrower base. Air is the worst enemy of a sparkling wine's bubbles, and the narrow-base glass will force the bubbles to the rim with greater frequency. The taller the glass, the longer the bubbles' flight from the base to the rim. This increases the visual beauty of the wine.

OPENING a sparkling wine is relatively easy because it doesn't require a corkscrew.

Sparkling wines should be opened to the sound of a soft pop by easing the cork out very gently. Remove the gold foil and wire basket. Then, hold the cork firmly with one hand, tilting the bottle and allow the pressure to ease out the cork. The cork should slide out with a nice soft pop and a brief spray of wine.

Remember, the desired sound is a soft, not a loud, pop.

A loose cork will rocket out of the bottle, so after you've removed the basket, hold the cork with your thumb or palm of your hand to avoid hitting your guests with a runaway cork or spritzing (and wasting) your bubbly. Never let the cork go and never push the cork out with your thumb.

SOME PEOPLE may experience difficulty in uncorking a bottle for several

Concluded on next page

Your Home for The Holidays

at our Ethan Allen Gallery.

Traditional Queen Anne Wing Chair Reg. \$14.50 **369¹⁴**

Fluted Beespool Lamp with Agate Brass Finish Reg. \$29.50 **99¹⁴**

Tufted Back Swivel Rocker Reg. \$94.50 **369¹⁴**

Tufted High-back Swivel Rocker Reg. \$94.50 **369¹⁴**

Cast Metal Candlestick Lamp Reg. \$9.50 **69¹⁴**

Hand Decorated Mini-Lamp Reg. \$9.50 **39¹⁴**

Oatmeal Crackle Ceramic Lamp Reg. \$9.50 **69¹⁴**

Solid Pine T.V. Cart Reg. \$23.75 **199¹⁴**

Coat Rack/Mirror Reg. \$29.50 **79¹⁴**

Solid Cherry Chairside Chest Reg. \$36.75 **299¹⁴**

Solid Pine Snack Tables (4 tables w/stand) Reg. \$29.75 **189¹⁴**

Wine Rack with Butcher Block Top Reg. \$29.75 **279¹⁴**

Solid Pine Country Washstand Console Reg. \$29.75 **249¹⁴**

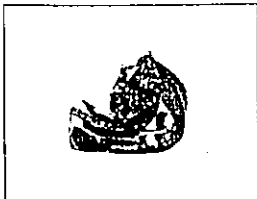
3 Tier Plant Stand Reg. \$9.50 **49¹⁴**

Stereo Cabinet Reg. \$31.75 **219¹⁴**

Gentlemen's Dressing Stand Reg. \$4.75 **79¹⁴**

Quilt Rack Reg. \$14.75 **119¹⁴**

Treasures to wear... and to love.



Quality backs each of our Beautifully designed and crafted pieces. Whether it's a diamond or a simple gold chain, you can depend on our good taste and high standards.

repairs • restyling • appraisals



JEWELRY DESIGN & MFR., LTD.
MORRIS BEDNARSH
ANTHONY FERRARI 356-7007

Tradition House

Your Ethan Allen Gallery

Hours: Mon., Thurs., Fri. 10-9; Tues., Wed., Sat. 10-6; Sunday 12-5
8 MILE AT MOUND PHONE 366-6512