'Character' is the word for new champagne

By Ethel Simmone

Seventy-six-year-old Hanns Kornell, champagne producer from California's Napa Valley, believes, "You cannot stay put." He has introduced a new champagne for yupples. Kornell, who looks kind of like Kris Kringle, with his full head of white hair, flortif tace and bright hair with the bright hair with his wife. Mariouse, a former open-aloge.

They have toured five cities, talting about Character, which is being introduced in this area. It sells in local wine abops for \$43,93-99 per bottle. The Embassy Suites Hotel has an exclusive for one year in metropolitan Detroit to offer the champagne in its resturant and its cock-tail lounge. Diners at the Wellington may order Character at \$3.95 per glass or \$14 per bottle.

Kornell sipped the champagne, which is a blend with chenin blanc, and said, "It is very palastable. It is beautiful. Medium-dry, Produced for our younge generation, Not to light or dark. The taste is for the age group 26s to 30s."

MRS. KORNELL added, "The

MRS. KORNELL added, "The marriage is between the very traditional, with a touch of the new, in meeting that yupple laste." Enhancing the champagne is an eiggant, art-deco label, showing a fashionable woman in a hat, drinking from a champagne flute, and a coloriul macaw. Artist is Stephen Haines Hall of Sausalito. At the Em-



Wine label and the new Hanns Kornell champagne called Character is designed to appeal to the yupple crowd. The name "Character" was chosen in part because people coming to the winery were told, "See Hanns. He's a character."

bassy, the custom neck label reads
"Embassy Suites Hotel." The sales
manager accompanying the tour
said the attractive label helps sell
character. "That's hallway between
the shelf and the shopping basket."
Hanns Kornell Champagne Cellars
is a third-generation, family-owned
business, operated by Mr. and Mrs.
Kornell and their daughter and son.
The wherey is the third largest
champagne producer of the Methode

Marinate a boned ham in 3 or 4 cups of brut champagne for at least 8 hours, turning it frequently.

Bake the ham in a slow oven (300) for about 2 hours, basting it often with the marinade. Remove most of the skin. Score the exposed fat with a

PEACH DESSERT Cut a fresh peach in half, pour 44 teaspoon of creme de cassis on peach half. Top with champagne.

white corn syrup. Bake the ham for 1 hour longer and let it cool.

Slice it very thin from the butt end, leaving '2 of the ham uncut. Reshape the ham on a platter and decorate.

Champagne Master Hanns Kor-nell's wife Marilouise is involved in the delicate art of tasting cham-pagne and creatively uses those tai-ness for entertaining in their farm-house in the heart of California's Napa Valley.

STRAWBERRIES AND CHAM-PAGNE

Place fresh strawberries in cham-pagne glass and pour champagne over strawberries.

FROSTED CHAMPAGNE

Place one large, fresh strawberry in glass. Then place in freeezer until glass is frosted and strawberry slightly frozen. To serve pour cham-pagne over strawberry.

CHAMPAGNE PUNCH

Place one frozen block of rawberries in bottom of punch

sharp knife and brush the harn with white corn syrup. Bake the harn for in the form syrup. Bake the harn for in the form the but the form the f

CHAMPAGNE PEACH DELIGIT

Place fresh peaches in a cham-pagne glass. Pour champagne over the peaches. The sweetness comple-ments each other.



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