



focus on wine  
**Eleanor and Ray Heald**

# California vintage marks 50th year

Today is a historic day in the California wine industry. Oct. 1, 1980, marks official release of the 1986 Beaulieu Vineyards Georges de Latour Private Reserve Cabernet Sauvignon — the 50th vintage of a wine first produced in 1930. It is the original California "private reserve."

In the youthful California wine industry, it is unusual to hear a winery boasting a 50-year history, or a 50-year track record for a single wine style, but Beaulieu Vineyards can do both.

"The Georges de Latour Private Reserve Cabernet Sauvignon is a blend of selected cabernet lots from Beaulieu Vineyards No. 1 and 2," contends Beaulieu Vineyard's president Anthony Bell. "Each tank of fermenting, free-run cabernet (no press wine is ever used) is evaluated daily. The selected lots then go to large redwood tanks to complete malolactic fermentation. Following this, the wine is lightly clarified and cold stabilized before spending 30 months in a mixture of new 45-year-old American oak barrels. The barrels are softened with a light egg white fining and the wine receives one full year bottle age prior to release."

"We use oak only as a spice in the Beaulieu Vineyards Private Reserve," explains winemaker Joel Aiken. "We do not want it to overpower the wine. The intense concentration, characteristic of the vineyards, comes through every year."

**WINE SELECTION OF THE WEEK**

**1986 Beaulieu Vineyards Georges de Latour Private Reserve Cabernet Sauvignon (\$35).** Intense oak and cedar aromas with blackberry and cassis. Deepthful, complex and extracted black cherry and black currant flavors. Lengthy, balanced finish with developed fruit and tight, lean structure. It is packaged in six-bottle cases with a special capsule, tapered bottles and a reproduction of the original 1936 label. Unfortunately, 1986 yielded only one-half normal production so it will be a challenge to find. But a wise man once said, "No pain, no gain."

ishing Beaulieu Vineyards, Latour raised a glass of his 1936 Cabernet Sauvignon and said, "This is the wine I have been trying to make all my life." That wine, which received a gold medal at the grapestakes award in the 1939 San Francisco Fair, was named the Georges de Latour Private Reserve following his death.

ALTHOUGH MANY California producers insist on using French oak barrels for aging cabernet sauvignon, it is mature American oak that gives the Beaulieu Vineyards Private Reserve its delicate cedar signature. One of the few truly collectible California cabernets, the Beaulieu Vineyards Private Reserve is noted for early approachability as well as longevity.

The wine's success can be attributed to the soil and location of the vineyards that produce small, intensely flavored berries. As the vineyards age, the vines are replanted in small blocks with cuttings that have been selected, by clonal trials, from the best parts of the existing vineyards.

Modern cellar methods and vineyard techniques help Aiken to retain a wine style that has proven its age-worthiness over the years.

Georges de Latour came from France to found Beaulieu Vineyards in 1900. Beaulieu Vineyard No. 1 and No. 2 were purchased by him. They are located on what is now commonly called the "Rutherford Bench," situated near the original Beaulieu property in Rutherford, Calif.

Nearly four decades after establish-

## cooking calendar

**● RECIPE TEST**  
 A recipe contest is being sponsored in the Detroit area by the HoneyBaked Ham Co. to find new, original recipes made with HoneyBaked brand ham. Entry blanks are available at all Detroit-area HoneyBaked locations. Winning contestants will each receive \$200 in HoneyBaked gift certificates. Deadline for entry is Monday, Oct. 1.

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# Fig tree gets new lease on life

Continued from Page 1

THE YEAR 1982 was an unusual one for the Soranno family. Mike's fig trees did not get buried until Christmas Eve, late by all standards

and especially Mike's. He was in the hospital, recovering from major life-threatening surgery, and unable to attend to the task.

At their mother's request, Mike's sons and daughter attended to the

chore during holiday festivities.

"We must have had a mild winter," Carmela said, still marveling that the trees did not freeze.

The trees survived and Mike fully recovered from his illness, an unusu-

al and special year, indeed, for the Sorannos.

"I plan to be growing figs until the day I die," Mike now says, proudly plucking one for the visitor to taste.

Recipes from "The Mediterranean Kitchen" by Joyce Goldstein.

**BAKED FIG COMPOTE**  
 12 purple figs  
 1/2 cup brown sugar  
 1/4 cup water

**GRAND MARNIER SAUCE**  
 1/2 cup heavy cream  
 3 tablespoons confectioner's sugar  
 1/4 cup Grand Marnier  
 1/4 cup sour cream  
 1/2 teaspoon cinnamon  
 1/4 teaspoon ground cloves  
 Fresh raspberries for garnish

Preheat oven to 350 degrees. Prick each fig with a fork in a few places and place them in a single layer standing on end in a shallow baking dish. Sprinkle with the sugar and pour over the water. Bake, basting often with the liquid, until puffed and tender, 25 to 35 minutes.

Meanwhile, prepare the sauce. Whip the cream to soft peaks. Beat in the sugar and Grand Marnier. Then fold in the sour cream.

Dust the hot figs with the spices and serve hot with the pan juices and sauce. Garnish with raspberries.

**CATALAN-STYLE GRILLED QUAIL STUFFED WITH FIGS**  
 8 boneless quail  
 8 fresh large black or Adriatic figs, or 16 dried Black Mission figs, soaked 1 hour in 1/4 cup brandy and

hot water to cover  
 16 grape leaves, rinsed, patted dry and stems removed  
 8 long thin strips pancetta (about 4 ounces)  
 8 to 12 small leeks  
 Salt  
 16 small red potatoes  
 1/4 cup olive oil  
 Freshly ground pepper  
 8 chorizo links (about 4 ounces each)

Stuff each quail with a fresh fig or 2 dried figs. There is no need to skewer the quail closed. Wrap each quail in 2 grape leaves, then again in a strip of pancetta. The quail can be stuffed and wrapped well ahead of time and refrigerated up to 1 day.

Trim the root end and most of the green tops from the leeks, leaving the root end intact. Split the leeks down the middle but do not cut entirely through the root ends. Rinse the leeks very well in a sink full of water to remove any sand. Blanch in a large pot of simmering salted water until tender, 5 to 8 minutes. When you squeeze the root end, it should crack a bit. Refresh in cold water and drain well.

Heat oven to 350 degrees. Rub the potatoes with 2 to 3 tablespoons olive oil. Place them on a baking sheet and sprinkle lightly with salt and pepper. Bake until tender, about 25 to 35 minutes. Cut in half and set aside.

Let the quail and chorizo warm to room temperature. Heat the broiler

or grill. Brush the wrapped quail with olive oil and sprinkle lightly with pepper.

Grill the sausage, turning occasionally, 7 to 8 minutes. Grill the quail, turning as needed, until medium rare to medium, about 5 min-

utes. Brush the leeks and potatoes with oil and grill until heated through and marked, about 2 minutes each side.

Divide the quail, sausages and vegetables among 4 serving plates.

## cooking calendar

**● PUMPKIN TIME**  
 Pumpkins are free at Upland Hills Farm in Oxford at the Pumpkin Festival (any Saturday or Sunday in October from 10 a.m. to 5 p.m.). Admission is \$8.50 for adults and \$4.50 for children. For more information call 628-1911 from 9 a.m. to 5 p.m. Monday-Friday.

At the farm there are horsedrawn hayrides, farm animals and demonstrations. Schuler's Magic Show, in the craft barn where local artists live music of Travis Creek and the

Baddeck Mountain Ramblers, jugglers, storytellers, pony rides and a haunted house. You can wander into barns and pet sheep, calves, rabbits, cows and goats. Everyone gets a chance to milk one of the three cows.

Fieldie grounds are available indoors and out. Lunch, cider and doughnuts may be purchased. Huge playgrounds for the children are on the premises. Growups may browse, in the craft barn where local artists demonstrate and sell their crafts.

## Local news you can use

Men, if you're about to turn 18, it's time to register with Selective Service at any U.S. Post Office.

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| <p><b>IGA Tablerite Beef Cube Steaks</b></p> <p>5 LBS. <b>\$2.59</b> LB.<br/>                 Save 40¢ lb.</p>                    | <p><b>IGA Tablerite BONELESS Stewing Beef</b></p> <p>5 LBS. <b>\$1.79</b> LB.<br/>                 Save 50¢ lb.</p>        | <p><b>IGA Tablerite Turkey Drumsticks</b></p> <p>5 LBS. <b>49¢</b> LB.<br/>                 Save 20¢ lb.</p>  |

**PRODUCE**

**New Crop! U.S. NO. 1 Idaho Potatoes**  
 10 LB. BAG **\$1.89**

**New Crop! Tender Carrots**  
 3 LB. BAG **89¢**

**New Crop! Michigan Yellow Onions**  
 3 LB. BAG **99¢**

**FROZEN**

**Banquet Pot Pies** 3/\$1

**Downyflake Waffles** 99¢

**Frozen Yogurt** 1.99

**ORCHARD-10 gives you 100% more on all (cents off) manufacturer's coupons up to and including 50¢ face value. All coupons 50¢ or lower will be doubled. Coupons above 50¢ will be cashed at face value. Limit one coupon for any one product. Coupon plus 100% bonus cannot exceed price of the item. Other retailer and free coupons excluded. All cigarette coupons at face value. This offer in effect now thru Sunday, Oct. 7, 1980.**

**GROCERY**

**Chef Boyardee Ravioli** 15 oz. **79¢**

**Betty Crocker Cake Mix** 15.6¢, 18.5¢

**Dawn Dish Liquid** 99¢

**Specialty Potatoes** 99¢

**Buttermilk Bisquick** \$1.79

**All Varieties Coca Cola** 2 Liter Btls. **99¢**

**1/2 Liter \$1.99**

**DAIRY**

**Land O Lakes Margarine** 48¢

**Minute Maid Orange Juice** \$1.99

**Buttered Wheat Bread** 89¢

**Italian Bread** 99¢

**HOMETOWN BONUS COUPON**

**Miracle Whip** 15.6¢

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**HOMETOWN BONUS COUPON**

**Peanut Butter** \$1.79

**Gold Medal Flour** 49¢

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**County Line Cheese** 80¢

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**Spaghetti Sauce** 99¢

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