Tasting Muer's choices for his private label

Wine and food harmony is the most discussed topic in the American when industry today.

This is not a new phenomenon for Chuck Muer. He has been matching his food offerings with the world intest wines in his restaurants for 25 years. The American seafood lover can benefit from this quarter-century of experience in 16 Chuck Muer restaurants in Michigan, Ohio, Pennsylvania, Florida and Washington, D.C.

At the Charley's Grab restaurants in Troy and Grand Rapids, the Gandy Dancer in Ann Arbor and the River Crab in St. Clair, disers can apple about 10 wines by the glasser order from the extensive wine list. To celebrate his 25th anniversary in the restaurant business, Muer organized a tasting panel to select a chardonnay and eabernet sauwignon or private labeling under the Muer Cellars brand.
The 25th anniversary Chardonnay

collars braneling under the Muer Cellars braneling under the Muer Stih anniversary Chardonnay is the 1989 Jefferson Ranch Chardonnay produced by Napa Valley's Montteello Vineyards. The 25th Anniversary Cabernet Sauvignon, also from Monticello. Both wires are \$5.25 by the glass or \$20.75 per 750mL bottle.

Because prize is always an Issue, we are pleased to say that, in the maintain across the while list, prices are appositionately lawice wholesal wire restaurants receive our applaase on their wine-pricing policy:

cy.

"THE CHARDONNAY is a perfect complement to our many fresh fish and sealood offerings," Muer says. "The cabernet matches superbly with our New Zealand rack of lamb. Idlet mignon or London Broil."

To test Muer's remarks, we paid a visit to Charley's Crab in Troy for an extensive wine and food pairing from the regular dinner menu and current wine list.

"With the exception of the German Rieslings, not all Chuck Muer restaurants have the same wine list," says Bill Young, dining room nanager at Charley's Crab in Troy. "Chuck allows the wine director and general sales manager at cach loca-Chuck allows the wine director and general sales manager at each location to make wine purchases based on clientele demographics. As an example, Alsace Rieslings are more expensive and appear on only some lists."

About 90 percent of wine sales are hite wines. Of that, 60 percent is

Recipes for 'Little Cooks'

UNICEF again is offering "The Little Cooks," an illustrated step-by-step 80-page cookbook for children. The book includes 36 international

The book includes 36 international recipes using everyday foods, as well as hints for healthy eating and kitchen safety. It has a built-in easel stand and laminated pages for easy, wipe-clean care.

The book costs \$11 and is avail-

The book costs \$11 and is available during daytime hours through Thursday, Dec. 20, at the Communishing House at Bates and Townsend streets in Birmingham, from 10 a.m. to 8 p.m. Monday-Friday, 10 a.m. to 6 p.m. Saturday and 1-5 p.m. Sunday through Dec. 23 at the UNICEF Holiday Store, 3171 Union Lake Road, in Union Lake, and year-round at the International Institute in Detroit.

Here's one of the International recipes from "The Little Cooks."

ORANGE CAKE From Portugal For 6 people

t eggs
1 stick softened butter
1 cup superfine sugar
1's cups flour
1 tenspoon baking powder

2 large oranges

Separate the egg whites from the 30ks, beat yolks with the butter. Add superfine sugar and beat again. Pour in flour as well as skink powder and stir. Beat the egg whites unit sitff. Fold them carefully into the cake mixture. Add the grated peel of two oranges to the cake mixture. Pour the mixture into a buttered cake pan. Bake the cake in a medium own (350 degrees) for 45 minutes. As soon as It is baked, remove il from the pan and cool on a cake rack. Boil the water and sugar for 5 minutes; meanwhile squeeze juice from the two oranges. Take the pan off the heat and add the orange juice. Pour the mixture over the lukewarm cake.

Add the grated peel of two oranges to the cake mixture. Pour the mixture into a buttered cake pan.



focus on wine

Eleanor and Ray Heald

chardonnay, 30 percent Is German and 10 percent are other available whites, with sauvignon blane in the lead.

"Chuck Muer restaurant staff is educated once each month on wines currently on the list and wines under consideration," Young says. "Wine and food harmonies for approximately 20 wines are discussed at each training session."

THE 25TH ANNIVERSARY Char-donnay is a delicate wine that may HOME GROCERY SHOPPERS

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be paired with lake trout, perch or any of the usually available white-fish.

A 1987 Hanna Chardonnay and a delightful 1988 Zind-Humbrecht Sil-vaner matched with nearly every dish including the fried calamart and fried smelt with Dijon-mustard djp-ing-sauce appetizers. It could even

handle paella with spley sausage.
While Muer paired the 25th anniversary Cabernet Sauvignon with lamb and steaks, we found it to be a perfect red wine with fish — a match that has to be tried to be believed. It complemented swordfish, bluefish and perked up the spicy elements in the perennial favorite, crabeakes.

During the coming holiday season, enjoy the last month of the Chuck Muer restaurants' 25th anniversary celebration, with the specialty selected wines displayed near the raw bar. For a unique holiday gift, both wines are attractively packaged in a basket for takeout.

WINE SELECTION OF THE WEEK

1989 Michigan's L. Mawby Vine-yards Vignoles (\$10) has been re-ferred to as Michigan chardonnay because of its rich pineapple, pear and tropical fruit accents. Clean and slightly steely flavors are per-lect for oysters or clams on the half shell.

WINE BULLETIN BOARD

Beverage Warehouse Holiday Gift Show and Wine Tasting, 7 p.m. Tuesday, Dec. 4, at the Troy Elks Club (Big Beaver and Rochester

roads). Cost \$15 per person. Reservation deadline Saturday, Dec. 1. Phone 644-2155.

Meet Gary Danko, one of Califor Meet Gary Danko, one of Califor-nia's most famous young chefs. Sample Gary's creative ways with food and wine Wedneday, Nov. 28, or Friday, Nov. 30, at the London Chop House in Detroit, Optional menus of three, four and five courses are available for 48, \$56 and \$64 respectively. Wines from Beringer, Chateau Souverain and Maison Deutz will be served for an additional \$4\$ per glass. For reser-vations, phone 962-0277.



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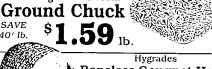
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Chuck Roast

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Patio Burritos 4/\$] Quarter \$3⁹⁹

Bakery Lumberjack White Bread 89.¢ 79° Dairy Shredded

ariletirii. 8 Pack - ½ Liter

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Free American Meal Bread Baking Oatmeal

Free Sweet Soft

Sour

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