

Book tells all about Burgundy

Monday, January 14, 1991 O&E

(OJ5)

America's wine guru Robert M. Parker Jr. has just completed a massive book (more than 1,000 pages) on Burgundy, published by Simon and Schuster, \$39.95.

If you are interested in Burgundy and want to learn about it in intimate detail, this is the book for you. It also will serve as a valuable reference in the future.

Parker discusses each appellation (growing region) in detail, relates his opinion on each of 640 individual producers and includes thousands of tasting notes on wines produced from 1945 to 1989.

Although this is a book of lists, it is a useful reference to keep in a personal wine library.

AFTER THE opening 60 pages, 318 pages are spent cataloging each of 640 producers, 276 pages discuss 45 Burgundy appellations from Chablis to Beaune, and 348 pages are used to list tasting notes on wines from 1945 to 1989, of which only those from 1985 to 1988 are useful for current wine purchases.

The concluding 20 pages are used to summarize the ratings of growers and producers discussed in the first 318 pages.



focus on wine Eleanor and Ray Heald

Parker's brief history of Burgundy (five pages) sheds light on the complicated disorganization of its vineyards in contrast to those of Bordeaux.

THE MOST INTERESTING part of his book is Parker's answers to "Twenty Questions about Burgundy" (25 pages).

Even though he tends to be redundant, Parker does help the reader appreciate the charm and mystique of Burgundy.

"It would appear that no matter how much time, effort and money is spent trying to understand the wines of Burgundy, to a large extent, they remain an undecipherable mystery," he said.

Parker holds out the carrot for the enophile by saying that Burgundy "at its greatest, irrefutably provides the world's most majestic, glorious and hedonistic red and white wine."

PARKER DOES the reader a great service by explaining the importance of knowing the best producers, listing his favorites and discouraging wine purchase based on appellation or vintage.

"The argument that small estates turn out more authentic and better wines than the finest negociants is a sham," he said.

This is good advice for wine drinkers, not collectors, since large negociant firms such as Drouhin, Bourgeois, Faiveley, Jadot and Latour produce the region's most affordable wines.

MOST BURGUNDIES are meant to drink, not age, Parker said. We agree. These wines are to be enjoyed in the near term, not cellared for one's heirs.

Parker's rule of thumb is "drink red Burgundy within 10 years of the vintage," except in great years.

WINE SELECTION OF THE WEEK

Be forewarned that Burgundies are expensive. However, it is possible to find good values with a persistent search. The 1989 De Valaine Bourgogne Aligote de Bourgogne (413) boasts fresh fruit aromas combined with the style and charm characteristic of a very good 1989 vintage. Aligote is Burgundy's second white grape variety, but Parker considers De Valaine's Aligote to be the finest from France. We do too.

WINE BULLETIN BOARD

The great wines of France will be the topic of a five-week wine course Wednesdays from 7:30-9:30 p.m., Jan. 23 to Feb. 20, at Oakland Community College's Orchard Ridge Campus, 1-696 at Orchard Lake Road, Farmington Hills. The class will focus on the wines of Burgundy, Bordeaux, Alsace, Rhone, Loire and Champagne. Total cost is \$90. Instructors: Eleanor and Ray Heald. For more information call 471-7561.

Chef Larry Janes' French Onion Soup

CLASSIC FRENCH ONION SOUP
6 cups beef broth or stock
4 medium onions, sliced
4 tablespoons butter or margarine
1 clove garlic, minced fine
2 tablespoons sugar
1 bay leaf
Pinch thyme
Fresh ground pepper to taste
1 cup cheap, dry red wine (optional)

Prepare the broth as needed, set aside.

In a heavy saucepan, saute onions in butter with garlic. When limp, sprinkle in sugar and continue cooking over medium high heat until the sugar begins to caramelize.

Add broth, bay leaf, thyme and pepper. Simmer for 5 minutes. Stir in wine. Remove bay leaf.

Ladle into ovenproof crock and top with a thin slice of French bread and some grated Swiss and Parmesan cheese. Pop under broiler and broil 3 minutes or until hot and bubbly.

SOUTH OF THE BORDER BLACK BEAN SOUP
1/2 pound dried black beans
Water
1/2 pound smoked bacon, cut into pieces
1 cup minced onion
1 tablespoon minced garlic
1/2 cup olive oil

Please Help A Neighbor's Child In Need!

Christmas Children's Fund, Inc.
1-800-228-3393

Christmas Children's Fund, Inc.
1-800-228-3393



1/2 cup chopped cilantro
1/2 teaspoons coarse sea salt
2 bag leaves
2 teaspoons chili powder
1 teaspoon dried oregano
1 teaspoon crushed red pepper flakes
1/2 teaspoon dried cumin
5 cups beef broth
2 tablespoons tomato paste
2 tablespoons brown sugar
2 teaspoons Worcestershire

1/2 teaspoon hot pepper sauce
1 cup (4 ounces) grated Monterey Jack cheese
Place beans in a bowl. Add water to measure 2 inches above the beans. Drain for 6 hours. Drain.
Now, if you are like me and want to eat this now, you can precook the beans in a pressure cooker on medium pressure for 2 minutes or you can parboil the beans for 30 minutes. Sauté bacon, onion and garlic in

hot olive oil for 3 minutes. Add beans, seasonings and broth. Stir in tomato paste, brown sugar and sauces. Mix well.
Cook in a pressure cooker for 18 minutes or cook over medium low heat on stovetop for 90 minutes, stirring frequently. Remove bay leaves.
Serve chunky or pour soup in blender or processor and puree. Serve hot, garnished with Monterey Jack cheese.

Classic dish shared

Continued from Page 2

with pie weights and bake 12 minutes. Remove the weights and foil, brush the pastry shell with the egg wash and continue to bake 8 more minutes. Remove from the oven and cool to room temperature before using.

Grand Mariner
Bavaria Cream
Fruit Topping
and Glaze
1/2 cup egg yolks
1/2 cup granulated sugar
1/4-ounce package unflavored gelatin
1 cup milk
1 1/2 tablespoons Grand Mariner
1/2 cup heavy cream
6 large navel oranges
2 tablespoons warmed and strained apricot preserves
1 tablespoon orange juice

Whisk the egg yolks, sugar and gelatin together in a bowl and set aside.

Heat the milk in a medium saucepan, then slowly add to the egg yolk mixture, whisking constantly to mix.

Pour back into the saucepan and cook over medium-low heat 5 minutes or until the custard is thick enough to coat the back of a spoon; stir constantly.

Pour the mixture into a bowl set over a large bowl of ice water, then stir in the liqueur; stir frequently until the custard is chilled and thicker.

Beat the cream until soft peaks form, then lightly fold into the custard, continue to chill until firmer, then pour into the cooled tart shell and spread evenly.

Juvenile the zest from two of the oranges and blanch in boiling water 2 minutes. Remove with a slotted spoon and set aside.

Use a sharp knife to peel all the oranges; cut between the membranes to release and remove the flesh, then arrange the freed orange sections over the filling in concentric circles.

In a small bowl combine the strained preserves with the orange juice, stir to mix, then use it to glaze the oranges; sprinkle the tart with the jukenated orange zest.

Bring in this ad and receive 50¢ off your order

OR

10% Off Seniors.

One coupon per person per visit.

Don't claim to be the best. We'd rather let our customers be the judge.

Jean's Pasty Shop
19373 Beech Daly 537-5581

INVALUABLE COUPON

PASTIES

Mon.-Wed. 10-7
Thurs.-Fri. 10-7
Sat. 10-6

Celebrating 31 Years Service

COUSIN JACK PASTIES

IGA

ORCHARD-10 IGA
24065 ORCHARD LAKE RD.
Mon. thru Sat. 8-9; Sun. 9-5
We Feature Western Beef

QUANTITY RIGHTS LIMITED • NOT RESPONSIBLE FOR ERRORS IN PRINTING

AT IGA I GET ATTENTION!

HOMETOWN PROUD

IGA Tablerite BONELESS Rump Roast
\$2.69 LB.
Save 40¢ lb.

IGA Tablerite BONELESS Bottom Round Steaks
\$2.79 LB.
Save 20¢ lb.

IGA Tablerite Mock City Chicken Legs
\$1.69 LB.
Save 60¢ lb.

IGA Tablerite Eye of Round Steaks
\$2.89 LB.
Save 40¢ lb.

IGA Tablerite Hamburger from Ground Chuck
\$1.59 5 lbs. or more LB.
Save 40¢ lb.

IGA Tablerite Quarter Pork Loin Chops
\$1.79 LB.
Save 20¢ lb.

IGA Tablerite Loin Lamb Chops
\$5.59 LB.
Save 1.00 lb.

IGA Tablerite BONELESS CENTER CUT Pork Chops
\$3.69 LB.
Save 80¢ lb.

IGA Tablerite BONELESS Top Sirloin Steak
\$2.99 LB.
Save 1.00 lb.

IGA Tablerite New York Whole Strips
\$2.89 LB.
Save 1.00 lb.

Produce

Florida Vine Ripe Tomatoes 69¢ lb.

California Kiwi Fruit 3 for \$1

Thin Skinned California Lemons 3 for \$1

Grocery

FAME Soup 3/\$1.00

FAME Pasta 39¢

FAME Spaghetti Sauce 99¢

FAME Towels 49¢

FAME Tomato Catsup 69¢

Pepsi Products
2 Liter 99¢

FAME Vegetables
3/\$1

Dairy

FAME 16 Slices AMERICAN PASTEURIZED CHEDDAR
\$1.49

American Singles
99¢ 12 oz.

FAME Cream Cheese
69¢ 1/2 lb.

FAME Milk
\$2.19

Frozen

Orange Juice
79¢ 12 oz.

Bakery

White Bread
2/\$1

Wheat Bread
99¢

French Bread
\$1.49

HOMETOWN BONUS COUPON

FAME Dog Food
\$1.00 OFF

HOMETOWN COUPON

FAME Water Softener Pellets
50¢ OFF

3¢