Low-fat pie crust recipe works like a charm

arounsy cheer is in the air, people are smiling more and whistling carols. The release of the last American bostage, Terry Anderson makes all a little more hopeful that there really is such a thing as "peace on earth, good will toward men (women)."

Stop, before you try the Best Fru-iteake recipe, there's a missing ingredient, I pound of light or dark brown sugar which equals about 3½ cups. The Best Fruitcake recipe fills



loaf pans or 1 bundt cake pan. Selma
Dunivant of Livonia and Frances
Morits of West Bloomfield called to
point these errors out to me.
While we were talking, Moritz
gave me a great recipe for low/at

LOW-FAT PIE CRUST
1 % cups all purpose flour
% teaspoon salt (optional)
% cup Canola oli
3 tablespoons skim milk

Combine flour and salt in one bowl. Blend oil and milk in another bowl. Gradually add to flour. Stir with fork until mixture forms large

Press with lingers to form ball. Flatten between hands to form a 5-tween beauth of 10 flowers and 10 flowers an

Better Crocker tip of the week: Crepes have the distinction of being a very dressy dessert without being difficult. Fill crepes with vanilla pudding, drizzie with raspberry sauce and top with a dollop of whipped cream and a sprig of mint.

Wines from Alsace region age well

Alsace is the most beautiful wine region in France. Almost isolated, Alsace is situated between the function of the following the function of the function of

RECENTLY, WE discussed Al-nce wine with Etienne Hugel, whose mily has made wine continuously nee 1639.

immy has made wine continuously since 1839.
"We have produced Alazee wines in Europe's favorite battlefield for over 350 years," said Hugel. "Imag-ine our task Each time the Alazee region exchanged its relationship with Germany and France, we had to start over.

to start over.

"As a consequence of having our boundaries changed so often, the wines of Alsace lost their identity. We sell dry, French wines in a German-style bottle made from grapes that sometimes sound French (pinot blanc) and sometimes sound German (generational).

blanc) and sometimes sound userman (gewurtzramiere)." Most French wine regions use two or three grape varieties planted on a single soil type. Alsace has seven wine grape varieties (sylvaner, ries-ling, pinot gris, gewurtzraminer, pi-not blanc, pinot noir, and muscat d'Alsace) planted on a patchwork of sranite, sand, clay and chalk soils granite, sand, clay and chalk soils that allows each variety to be ap-

focus on wine

Eleanor and Ray Heald

propriately matched by type.

HUGEL EMPHASIZES that to appreciate Alsace wines, the consumer must understand the grape varieties, the unique northern climate and the

must understand the grape varieties, the unique northern climate and the region's extended growing season.

"The best introduction to Alsace wines is pinot blane," said Stogel. "It is versatile and affordable, great with food and is styted like a chardonnay without being too aromatic. Pinot gris is more complex — a step up. This wine shows exuberant fruit, not wood. Gewurttraminer has lively spice aromas and flavors that complement smoked salmon and oriental cuisines. Ultimately, people should enjoy the elegant balance affinesse of riestling, the king of Alsace varietals."

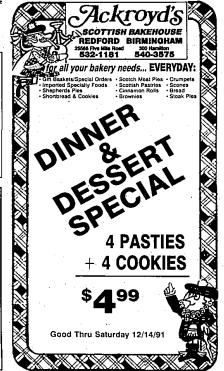
Hugel insists that the key to producing fresh, balanced Alsace wines to the long, cool growing season. Grapes can hang on the vine until solow if pondirty by a stated. This object is pondired to the control of the contro

The wines of Hugel are bottled by increasing quality and labeled



"Hugel," "Cuvee Tradition" and "Ju-bilee." The day-to-day process of vinitication and maturation is under-taken entirely by Jamily members. Contrary to popular opinion, the ag-ing potential of the great Alsace white wines is limited only by the li-respan of the cork. "All great wines have the poten-tial to improve with extended bottle age," contends Hugel.

WINE SELECTIONS
OF THE WEEK
The Alsace wines of Hugel are
served in every Michelin threestar restaurant in Germany, Italy
and France. That is just about the
best recommendation a wine producer can have. The 1989 Pinot
Blane "Cevee Les Amour" Hegel
(313) shows lively fresh fruit quallities with an attractive steelness. The 1983 Toxay Pinot Gris "Covee Tradition" Hugel (323) boast a touch of spice in the nose and a
rich palate impression backed by
solid fruit. It was an excellent accompaniment to Pike Quenelles
with Craylish Sauce served at the
Golden Mushroom.



BUY NOW AND SAVE

JUMBO SHRIMP

3 LB. BAG

(frozen)26 CT. Peeled & Develoed Now through Dec. 18th

Pomeroy's Seafood Co.

Old Orchard Center 6535 Orchard Lake Rd.

Open Sundays

626-7595





Quite Possible, Some of the Best News You'll See In Today's Paper!

White or Red **SEEDLESS** GRAPES

Thornapple Valley **SMOKEY**

LINKS 10 oz. pkg.

Fresh

ALMONDS

U.S. No. 1 Idaho

BAKING POTATOES

\$10 lb. California

Seedlen **NAVEL ORANGES**

Doz. Fresh Squeezed ORANGE **JUICE**

Fresh & Tender ZUCCHINI **SQUASH**

lb.

Florida Juice or Eating Large Size

> ORANGES 🗣 5 lb. Bag

Holiday Poinsettias

Huge

10 in. Pot

Large

6 in. Pot

BAKED HAM

Virginia

Colby LONGHORN CHEESE

Mini Theme Trees (Italian Blue Pine)

Decorated Decorated with Lights

Out of the Shell

-SPECIAL COUPON - EXP. 12-15-91

GRAND RIVER AT ORCHARD LAKE HOURS: MON.-SAT. 8-8; SUN. 8-6

EXPIRATION DATE 12-15-91

31550 GRAND RIVER FARMINGTON · 471-3210