

All cognac is brandy, not all brandy is cognac

"Brandy is the heart of wine — its quintessence," said Claire Coates, communications director for the Cognac Bureau. "People who drink wine and are attracted to its taste, eventually continue this enjoyment with brandy. Although cognac can be produced only in France, brandy can be made anywhere in the world. All cognac is brandy, but not all brandy is cognac."

Ugni blanc, known elsewhere as Trebbiano, White Hermitage or St. Emilion, is the principal grape variety in Cognac. "Only natural yeasts



focus on wine
Eleanor and Ray Heald

are used in the fermentation process," Coates said, "Any chemical additions are concentrated during distillation and would give poor tastes and aromas. We add nothing; everything is perfectly natural."

Vineyard sites in the Cognac region are arranged in concentric circles with the very best, those with chalkiest soil, at the center and those of lesser distinction near the perimeter. In decreasing order of importance the sites are Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois and Bois Ordinaires.

In the Cognac region, the term "champagne" translates as "open field" and has no reference to sparkling wine.

Demand for cognac produced exclusively from the Grande and Petite Champagne is increasing. The term Grande Champagne refers to cognac produced entirely from grapes grown in the appellation Grande Champagne. The same is true for Petite Champagne. Fine

"People who drink wine and are attracted to its taste, eventually continue this enjoyment with brandy."

— Claire Coates

Champagne contains at least 50 percent Grande Champagne, the remainder being only Petite Champagne. The term Fine Cognac on some cognac labels has no legal meaning.

The distiller uses a traditional pot still, made entirely of copper, to separate the essence of the wine. A first distillation results in a milky, 20 percent alcohol liquid.

In a second distillation, the head and tail distillates are separated from the heart having an average strength of 70 percent alcohol. It is then aged and blended to produce

the brandy called cognac. Distilled water is gradually added over a period of years to bring the cognac to the desired 40 percent alcohol before bottling.

Cognac is aged entirely in 90-gallon Limousine or Tronçais oak barrels, some as old as 50 years. Barrel aging gives tannin, allows oxidation, and adds color to the otherwise colorless spirit. Approximately four percent (28 million bottles) of cognac evaporates annually from the aging barrels as "the angels share."

Cognac's consistent taste is maintained by a master blender who has at his disposal a flavor bank of more than 350 cognacs of different age and origin. The process of blending these cognacs depends more on the blender's nose than his taste. Very little is tasted in the task that requires many years of training and apprenticeship. The skill is frequently passed from father to son for generations of master blenders employed by a given cognac house.

Each producer establishes, maintains and jealously guards the signature house style. This style combines aroma, body and taste characteristics integrated into a harmonious flavor. Aroma is very important to a cognac's style and may emphasize flowers, fruits, nuts or wood. The body, texture and mouth-feel may range from medium to full and should be smooth and silky.

Since cognac is always a blend, the law prohibits any mention of age as part of the label. Quality grades, established by law, guarantee the minimum age of cognac used in a blend and the minimum aging period.

The following designations are found on cognac labels: Three Star or Very Special (VS) means that the average aging period of the cognac

is five to nine years. Very Superior Old Pale (VSOP) contains cognac with an average age of 12 to 20 years. Cognacs labeled Extra Old (XO), Napoleon, Extra or Vieille Reserve apply to older cognacs with ages up to 40 years. The top of each producer's line includes a 50-year-old cognac, given a house name and marketed in a special crystal decanter.

Guests will applaud these easy appetizers

See Larry Jones' taste buds on Taste front.

PEANUT CHICKEN BALLS

- 2 1/2 cups ground chicken
- 1/2 cup grated carrots
- 1/2 cup minced parsley
- 1/2 cup finely chopped onion
- 2 cups mayonnaise
- 1 1/2 cup dry roasted nuts, ground
- 1 cup butter or margarine, melted

Toss together chicken, carrots, parsley and onion. Stir in mayonnaise and roll into 1 inch balls. Roll each ball in ground nuts and then dip one side of ball in melted butter. Place on ungreased cookie sheets butter side up and bake at 400 degrees for 15 minutes or until golden.

Cool before serving.

EASY CHIPPY CHEESE STRAWS

- 1 package pre-prepared pie crust
- 1/2 cup grated sharp cheddar cheese
- 1 cup potato chips, finely crushed
- 1 egg white
- salt and cayenne pepper to taste

Roll pie crust very thin. Combine cheese with potato chips and sprinkle half the dough with half the mixture. Fold in half. Sprinkle remaining mixture on one half the dough. Fold again. Roll out to 1/4 inch thickness. Brush with egg white and sprinkle with salt and cayenne. Cut into 1/2 inch strips 6 inches long and bake at 450 degrees until crisp and golden, about 5-7 minutes.

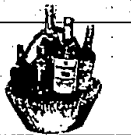
CORK STOPPER WINE SHOP

Under New Management!

3399 Orchard Lake Rd., Keego Harbor
(at the Southeast corner of Commerce Rd. & Orchard Lk. Rd.)
682-7807

CUSTOM MADE HOLIDAY GIFT BASKETS

Fruit • Wine • Assorted Items



Alamachine
1 Liter
Carafe

Save \$1.50
\$3.49

Sutter Home
2 for \$7.00

Alaskan
King Crab Legs
\$13.89 lb.

SUPERIOR FISH CO.

Let the SEASHORE come to your door for the Holidays!!!

Fresh Long Island

OYSTERS

In-shell & shucked
1/2 pint • pint • quart

LUTEFISH

is here **\$3.99** lb.

SHRIMP

LARGE SHELL-ON **\$8.99** lb.

COCKTAIL SHELL-ON **\$6.99** lb.

COOKED & CLEANED TAIL-ON **\$8.95** lb.

and many, many more sizes available

LIVE MAINE

LOBSTERS

1 1/2 lb. avg.

Australian & Coldwater LOBSTER TAILS

Call for current market price

ALASKAN KING CRAB LEGS

\$9.99 lb.

SNOW CRAB CLUSTERS

\$3.99 lb.

Cooked Cocktail CRAB CLAWS

\$12.95

21/25 ct.

Extended Holiday Store Hours

SATURDAY	Dec. 21st	8 a.m.-3 p.m.
SUNDAY	Dec. 22nd	10 a.m.-3 p.m.
MONDAY	Dec. 23rd	8 a.m.-6 p.m.
TUESDAY	Dec. 24th	8 a.m.-3 p.m.
SATURDAY	Dec. 28th	8 a.m.-3 p.m.
SUNDAY	Dec. 29th	10 a.m.-3 p.m.
MONDAY	Dec. 30th	8 a.m.-6 p.m.
TUESDAY	Dec. 31st	8 a.m.-3 p.m.

SUPERIOR FISH CO.

House of Quality

Serving Metro Detroit for over 50 years

FREE Recipes

309 E. Eleven Mile Rd. • Royal Oak • 541-4632 M-T-W-Th-F 8-6, Sat. 8-1

Christmas Fudge

- 2/3 cup evaporated milk
- 2 tbs. margarine
- 1 2/3 cups BIG CHIEF SUGAR
- 1/2 tsp. salt
- 2 cups tiny marshmallows
- 1 1/2 cups semi sweet chocolate chips
- 1 tsp. vanilla
- 1/2 cup chopped walnuts

Put milk, margarine, BIG CHIEF SUGAR and salt in saucepan over medium heat. Bring to boil. Boil 5 minutes stirring continually. Remove from heat. Add remaining ingredients. Stir. Then beat with spoon 1 minute. Marshmallows should be melted. Pour into greased 8x8 inch pan. Cool. Cut into squares. Makes about 2 pounds.

ANY COMMENTS...Write Sandy, P.O. Box 716, Freeland, MI 48623



Michigan's Largest Natural Resource

If you care about what you put into your body, come into the Good Food Co. We're a unique supermarket that brings you 100% of the most natural foods on Earth...all at volume discounts. We carry organic produce, bulk items and many gift ideas including cards, crystals, recycled wrapping paper, books and delicious goodies to make unique baskets.

Holiday Beverages

And Best sparkling juice, 12 oz. 100% juice, 100% special 1.99. And best sparkling juice, 12 oz. 100% juice, 100% special 2.99.

Meats

See us for the best prices on these items: 1 lb. special 1.99. Butcher's meat, 1 lb. special 1.99. 1 lb. special 1.99.

Cereals

Barley, 1 lb. special 1.99. 1 lb. special 1.99. 1 lb. special 1.99.

Groceries

And best organic produce, 1 lb. special 1.99. 1 lb. special 1.99. 1 lb. special 1.99.

Breads

And best organic produce, 1 lb. special 1.99. 1 lb. special 1.99. 1 lb. special 1.99.

Body Care

And best organic produce, 1 lb. special 1.99. 1 lb. special 1.99. 1 lb. special 1.99.

Supplements

And best organic produce, 1 lb. special 1.99. 1 lb. special 1.99. 1 lb. special 1.99.

Gift Items

And best organic produce, 1 lb. special 1.99. 1 lb. special 1.99. 1 lb. special 1.99.

GOOD FOOD CO.

Location: 4052 West Eight Mile Road, located on the south side of 8 Mile, just west of Farmington Road. 4052-7400. Hwy. 4 • 7 Mile Road at Maple and Iverness. 542-0880.

