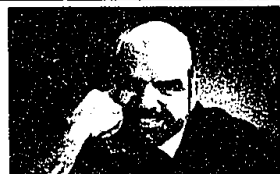


TASTE

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MONDAY, JUNE 6, 1994

TASTE BUDS



CHEF LARRY JONES

Stop making excuses, entertain on the run

I put on a pretty entertaining cooking demonstration. I've been told that I can stand in front of a camera, talk and chew gum at the same time. Put a microphone in front of my face, and it's like trying to decommission the Energizer bunny; I just can't stop.

But when it comes to entertaining friends and family, when the spotlight and greasepaint are no longer needed, I have a tendency to sit back, do what I do best (which is cooking) and let the party plot its own course.

I've never quite agreed with Martha Stewart's party philosophy of matching tablecloths and napkins. I consider it a total fluke of nature when our silverware matches. Just before company arrives, I've been known to put the notes, receipts, phone books, bananas, and junk mail that usually clutters the kitchen counter in the dishwasher secretly praying momma won't try to sneak in a load before she leaves "just to help."

Casual host

Entertaining to me is a gathering of people who appreciate my food. Stylish rules of etiquette are outdated. There is no right or wrong as long as you are comfortable with what you do. A good party should be able to carry itself.

At my house there might be kids running through a cooling sprinkler. While jazz, blue grass or classic rock plays on the stereo. The food, albeit hardy, spicy, and robust must feel comfortable, and able to be enjoyed standing around the grill, sitting on the floor or perched on a hammock under the silver maple in the backyard.

If there's one thing my friends and family know what not to say, it's the standard line upon leaving "we'd like to have you over, but we'd never know what to cook."

If you're searching for ideas, pick up a copy of Marlene Sorosky's latest book, "Entertaining On the Run: Easy Menus for Busy Lives" (1994, William Morrow, \$25). Being a casual entertainer, I reviewed her book knowing that I might be somewhat biased.

Party planner

Sorosky's book is exactly what it says it is - easy, entertaining menus for busy lives. "Entertaining On the Run," is very timely, and fits right in with the 1990s lifestyle of doing everything fast and with a theme.

There are 24 menus and themes which span the clock and calendar.

If you're into a "Mucho Feisty Fiesta" or a "Three Ring Birthday Party" that includes directions on what to do one month, two weeks, three days and one day ahead of the party, this book will be a lifesaver. If that's not enough, Sorosky breaks it down even further with what to do two hours ahead, 30 minutes ahead and "shortly before" the party begins.

Before meeting Sorosky at a cooking class at Kitchen Glamour in West Bloomfield, I wondered if people followed her advice. I learned that Sorosky, who has published other cookbooks, has "groups." Those willing to pay \$40 for a class with Sorosky were quoting her recipes and tips from previous books.

The class was totally enthralled with her new ideas and recipes for entertaining. They "ohhhhh" and "ahhhhh" when she put everything in the Cuisinart at once because, according to Sorosky, "who wants another pan to wash?" I knew there was something I liked about you Marlene! Most food tastes great at cooking classes, and hers was no exception. At home I kitchen tested some of the recipes in her cookbook.

I made the Anything Marinade (see recipe inside) and turned the leftover marinade into a sauce. That's when I realized this lady was cooking with all her marbles, maybe in addition to all her pearls. The Lemon Lush Cake has earned a place of distinction in my recipe box even though I was suffering from a severe sinus infection the night I tasted it. It did what no Acetaminophen could do. I decided to try a few more of the recipes, and even though I wasn't preparing "The Romantic Dinner a Deux" that Sorosky suggests you serve "with a place card in a small picture frame and a centerpiece of your sweet-hearts' hobbies" (do people really do this stuff?) Sorosky didn't disappoint with her recipe for Puff Pastry Apple Tartlets.

She even recommends buying prepackaged, premade puff pastry sheets ala Pepperidge Farms. Now that's my kind of cooking.

See Larry Jones' family-tested recipes inside. To leave a message for Chef Larry, dial 963-2047 on a Touch-Tone phone, then mailbox number 1886.

LOOKING AHEAD

What to watch for in Taste next week:

■ Meet some fathers and sons who enjoy cooking together.

■ Peter Kreher of Birmingham does all the cooking for his family, and food shopping. His super ideas are supper.



Prize-winning cooks: Mary Ann Saint impressed judges at Michigan's Best Cheesecake Contest with her Marzipan Cheesecake with Raspberry Sauce. Barb Couillard won top honors.

COOKS RAISE CHEESE- CAKE TO AN ART FORM



Meet two prize-winning cooks who mastered the art of baking cheesecakes. By working with various recipes, they arrived at the perfect combination of flavor and texture. Their cheesecakes will melt-in-your-mouth.

BY BARBARA WILSON
SPECIAL WRITER

It's probably the most decadent dessert on the menu. A rich creamy texture combined with just about any flavor imaginable makes it a favorite for nearly everyone.

Cheesecakes are show-stoppers on any table and can even be decorated for performance as a centerpiece. Chocolate shavings, fresh fruit and sauces can.

Two local women have made cheesecakes an art form, working with various recipes to arrive at

the perfect combination of flavor and texture. Their efforts won each of them prizes in the Michigan's Best Cheesecake Recipe contest sponsored by Zehnder's of Frankenmuth and Michigan Living magazine.

Mary Ann Saint of Plymouth developed a recipe for marzipan cheesecake with a raspberry sauce that is melt-in-the-mouth good.

"I like to take recipes and put them together with other recipes to make a new one," she said. "My hobby is collecting recipes and entering cooking contests." Her recipe uses a crust made

of crushed shortbread cookies and amaretto, and the filling requires the almond paste which is used in making marzipan treats.

Barbara Couillard's autumn apple cheesecake was a favorite at the Zehnder's contest. The Westland resident found just the right mix of McIntosh apples and cinnamon to make a hearty cake just right for picnics or fall get-togethers.

Both women prefer baking over the everyday cooking they do for their families.

Saint said she believes strongly in the old saying, "Nothing says lovin' like something from the oven." She loves baking cookies and treats for her 11 grandchildren and has even entered a contest with one of her granddaughters.

Cookies and pies are Couillard's favorites, but every year she finds a recipe to enter in the Zehnder's contest. Her brandy pecan chocolate chip cookies won top honors at Zehnder's in 1990.

The ladies agree that there is no reason to be afraid of making cheesecakes. They are not that complicated if the directions are clear and you follow them step by step.

"I believe that your cheesecake is only going to be as good as the ingredients you use," Saint said. She always purchases the name brand products and does not fall prey to using low-fat or fat-free ingredients when it comes time for a contest.

See CHEESECAKE, 2B

St. Supery produces tasty, affordable wines

FOCUS ON WINE



ELEANOR & RAY HEAD

across vineyard parcel in Pope Valley, an important but virtually undeveloped grape-growing microclimate within the Napa Valley Viticultural Area. The vineyard is known as Dollarhide Ranch and his winery, located in the heart of the Napa Valley is known as St. Supery.

Michaela Rodeno, CEO at St. Supery, was named 1993 Beverage Executive of the Year by the California Beverage Hotline Newsletter. Her story, within this story, began in 1973 when French champagne producer Moët et Chandon built the first French-owned California sparkling wine facility.

We remember this time well because we asked ourselves how the French expected to sell all of this sparkling wine in the United States. They taught us a few things about America's thirst for quality wines. Today, there are seven French companies making Methode Champenoise sparkling wine in California.

Rodeno was working as a tour guide at Napa Valley's Beaulieu Vineyards when she heard that John Wright, president of Domaine Chandon, was

working alone on the winery project. She went to see if he needed help and was hired as Chandon's first employee after Wright himself. Of course, it helped that Rodeno spoke fluent French and that Wright spoke barely a word.

By 1981, Rodeno was promoted to vice president in charge of marketing at Chandon, a company that had by then grown to 200 employees and hosted 150,000 visitors annually. In 1988, with Wright's blessing, she left Chandon to build St. Supery from the ground up.

Rodeno cherishes thoughts of St. Supery's genesis. "Starting a winery from square one is a unique experience," she recalls. "It's a totally different challenge from that of taking over a going concern. And when a winery is starting out with new vineyards in relatively virgin territory, it becomes even more terrifying, perplexing and exciting. Every decision affects the quality of the wines, from planting the vineyard to pouring cement to purchasing fermentation tanks."

It was St. Supery's goal to produce tasty, affordable wines which could be consumed sooner rather than later. For reasons which are not yet completely understood, the vineyards at Dollarhide Ranch offered Rodeno grapes which could be made into just this kind of wine. She credits luck, the soils, terraces, the warm days and cool nights of Pope Valley for producing wines that are delicious when young.

She is particularly proud of St. Supery's Cabernet Sauvignon. "For hundreds of years, Bordeaux has been the benchmark for the world's cabernet growers," she contends. "But young

See WINE, 2B



Best buys:
• 1992 Riverside Vineyards Chardonnay \$6.75
• 1993 Rosemount Traminer Riesling, Australia \$8
• 1993 Marquis de Chasse White Bordeaux \$6.50

Best value premium chardonnays:
• 1992 Beringer Private Reserve \$12

Pricy but sensational chardonnays:

• 1992 Kerwood \$14
• 1991 Jordan \$19.50
• 1992 Murphy-Goods Reserve \$22
• 1992 Flora Springs \$23 - incredible flavors

For your wine cellar:

• 1990 Mazzocco Matix \$16
• 1990 Jordan Cabernet Sauvignon \$24.50

Celebration times:

• 1989 Scharffenberger Blanc de Blancs Prestige Cuvée \$19
• Scharffenberger Brut \$16
• 1989 Scharffenberger Brut Rose \$17.50