

# Caviar from page 1B

flooded the market and was being sold as premium caviar last year and earlier this year is not likely this holiday season. "This is especially true if you purchase from a reputable merchant," Farmington Hills caviar broker Larry Nagle said. His Russian Caviar Company, which began in 1991 with local distribution of about 300 cans, has now gone national distributing fresh and pasteurized Russian caviar through beverage distributors. Sales are up 30 percent over last year.

Russian Caviar Co.'s caviars can be purchased at Cloverleaf Market in Southfield and Shop-In-Center Market in West Bloomfield. Cloverleaf sells the Beluga at \$38 an ounce and Ossetra at \$26 an ounce. Pasteurized is \$31 for 3.25oz. "We guarantee satisfaction with these caviars," Cloverleaf's Paul Lundy said. These remarks were echoed by caviar fanatic and industry watchdog Bruce Sobol, co-owner with his brother Eric of Manhattan's Caviarateria. "Dozens of little companies pop up each year and then disappear," he said. "Caviarateria has been around

since the 1940s when my father founded the company. Our quality depends on the highest quality and service."

When Sobol learns about a new company, his vigilante instincts are aroused and he has an employee purchase some of the caviar so he can taste it. "The quality of inferior caviar bursts all premium caviar sales," he said.

Caviarateria is America's largest caviar-selling operation with a booming mail-order business. "There were some problems after the Soviet Union breakup," Sobol said. "During the last year, much of what papers and magazines reported about pollution was a scare tactic. With fishing laws enforced again, we now have more opportunities to choose the best caviar. We can ask processors to do things our way. We shop around and sometimes get lower prices than before the breakup of the Soviet Union."

For nearly 70 years, the Petrosian family has been selecting caviar directly from the fisheries on the Caspian Sea. Petrosian is the largest buyer and importer of Russian caviar to France, the

United States and Canada. Locally, Merchant of Vino is the exclusive broker.

The Merchant's John Jonna quoted the following prices per ounce for Petrosian: \$65 for Beluga, \$38 for Ossetra and \$28 for hama and Southfield locations. American sturgeon caviar from an east coast supplier is also available for \$12 to \$35 an ounce and East Russian caviar for \$20 to \$49 an ounce.

## Understanding Russian caviar

Basically, there are three species of prized sturgeon in the Caspian Sea. Because you like caviar from one, does not mean that you will like all of them.

Beluga is the most touted and therefore the most expensive. It is harvested from sturgeon averaging 800 to 900 pounds. These are the largest eggs with the most delicate flavors.

Ossetra is characterized by gray-

brown eggs with a golden tinge and a strong, almost nutty flavor. It comes from 250 to 600 pound sturgeons.

Sevruga with the smallest eggs is the least expensive. Gray to black in color with a strong flavor. It comes from sturgeon that mature in five years.

The important term uniting all top quality caviar is the word Malossol. This is the light treatment with salt allowing caviar flasks to perk the palate while retaining freshness for up to three months. "All fresh caviars are Malossol," Sobol said. He also suggested the best tasting order for the uninitiated is Beluga, Sevruga, then Ossetra.

## American Caviar

There's no bigger proponent of American caviar than Carolyn Collins of Chicago-based Carolyn Collins Caviar Co. Her company, founded in 1983, has attracted the attention of discerning caviar fans. Her caviar when we caught up with her. Mail orders for her caviars are brisk.

Collins, a sports fishing enthusiast, created an original technique to make her salmon and trout roe and has secured the Great Lakes to find whitefish and sturgeon suppliers. She has gone beyond traditional caviar and designed flavored ones which she

calls "expanded concepts." In this vein, she's created Caviar Pepper and Citron, Infused with Absolut Pepper and Citron. There's also Ginger, Midori, Grand Passion (all \$3.30 an ounce) and Wasabi Tobikko (\$4.50 an ounce). Kosher caviars are also available.

When we conducted a small caviar tasting, including those produced by Carolyn Collins, people who were not caviar connoisseurs preferred the infused. Caviar aficionados liked the Collins fresh water salmon (\$5.10 an ounce), farm raised trout (\$5.10 an ounce) and American huckleback sturgeon (\$2.35 an ounce).

## Serving caviar

Place caviar in a small glass bowl set inside a larger bowl filled with crushed ice and serve from a non-metal spoon. Any metal, including silver, will impart a metallic flavor to the berries.

Serve with a glass of delicate style Brut champagne such as Taittinger Brut La Francaise or a 1.5 oz. pour of ice-chilled premium vodka such as Stolichnaya or Tanqueray Sterling.

The best Russian caviar should be eaten without any accompaniment of sour cream, chopped eggs or onions. Dressing up less-prized caviars can enhance enjoyment. The following are only a few

suggestions:  
 ■ Create shaped toasts and place golden-colored salmon caviar on one half and black caviar on the other.  
 ■ Serve out small baby red potatoes with a melon baller. Fill with sour cream and top with caviar.  
 ■ Top mini-size potato pancakes with sour cream and caviar.  
 ■ Top broiled oysters or clams with caviar before serving.

## Mail ordering caviar

The following sources guarantee blue-ice 24-hour Federal Express delivery. Prices quoted in company catalogs can change with the market.

■ Russian and American Caviars — Caviarateria, 1-(800)4-CAVIAR, Petrosian, 1-(800)825-9241  
 ■ American Fresh Water Caviars only — Carolyn Collins, (312) 226-8342. For \$6, Collins also sells a great cookbook using caviar in recipes.

For the quality, Caviarateria's Russian caviar prices are reasonable. The cost of a 1.5 ounce for vacuum packed in glass Prime Beluga (that keeps four months when refrigerated unopened) plus a shipping charge of \$5 for any quantity beat the competition.

To leave a message on the Herald's voice mail — dial 953-2047, mailbox 1864.

**ORCHARD-10 IGA**  
 Corner of Orchard Lake Road & Ten Mile in Farmington 476-0974

Look For Our Insert In Today's Paper For Savings at Orchard-10 IGA

**BIRMINGHAM COMMUNITY MARKET**  
 MEAT • PRODUCE • GROCERY • LIQUOR

Standing RIB ROAST \$5.99  
 Fresh Cooked SHRIMP \$14.99  
 Deer Valley CARIBBEAN SAUCYRON CHICKEN \$13.99  
 Our Famous SWEDISH POTATOE SAUSAGE \$3.99

130 W. Fourteen Mile at Pierce • Parking in front 644-6060

**We Have All Your Favorite COLLECTIBLES**  
 Keepsake Ornaments

Previous Moments  
 Dept. 56  
 Dickens Village  
 Christmas in the City  
 New England Village  
 Snow Village  
 Snow Babies  
 Cast Art Christmas  
 Luminous Nativity Collection

Marge's Hallmark  
 In The Corners  
 Southfield Rd. & 13 Mile  
 Beverly Hills  
 648-6911

# Supper from page 1B

either setting the table, peeling potatoes or making the salad. It's really nice to come home and the dinner is all prepared and ready to eat," said Pat.

Pat adds that her son Brian "loves to cook" but the 10th grade wrestler, an honor roll student at Catholic Central High School keeps busy at school.

Kitchen duties are a family af-

fair in the Day household. On a recent Saturday afternoon homemade cranberry sauce gently bubbled in a pot as dad supervised. The family is divided on this one — some like it a lot and the rest of the crew won't touch it.

Homework, basketball, Girl Scouts, church choir and Polish dancing keep the three sisters occupied with outside-the-kitchen

activities. But in the kitchen they combine their talents with some laughter. Dinner's ready!

Look for Super Supper on the second Monday of every month in Taste. Send menus and recipes for consideration in this column to: Keely Wygonik, Taste Editor Observer & Eccentric Newspapers, Inc., 36251 Schoolcraft, Livonia, MI 48150.

# Chef Larry passes along favorite cookbook treats

See related Taste Buds on Taste front.

## HOMEMADE COFFEE LIQUEUR

- 2 cups strong ground fresh coffee beans (French roast)
- 3 cups boiling water
- 1 1/2 cups granulated sugar
- 1/2 cup light brown sugar, firmly packed
- 1 teaspoon glycerin
- 1 teaspoon vanilla extract
- 3 cups vodka

Put the coffee grounds and the boiling water into a bowl and mix thoroughly. Line a fine mesh sieve with a coffee filter and strain immediately into a four cup glass measuring cup. Combine the coffee liquid and the sugars in a medium saucepan.

Heat for 5 minutes over low heat, stirring constantly, just until the mixture begins to steam. (Do not boil). Remove the pan from the heat and allow to cool. Stir in the glycerin, vanilla and vodka. Using a funnel, divide the liqueur between two 20 ounce decanters. The coffee li-

queur should be ready to drink in 3-4 days and has a shelf life of 2-3 months.

Yield: 5 cups. Recipe from "Homemade In The Kitchen" by Barry Bluestein and Kevin Morrissey, (Viking Studio Books). Glycerin is available at drug stores and gourmet shops.

## TAPENADE

- 1 cup Greek Kalamata Olives, pitted,
- 2 (2-ounce cans anchovy fillets, with their oil)
- 3 1/4-ounce can tuna, drained
- 1/2 cup capers, drained
- 1 teaspoon mustard
- 1 cup light olive oil
- Juice of 1/2 lemon
- 2 tablespoons brandy (optional)

Combine olives, anchovies, tuna, capers and mustard in a food processor and process until a paste is formed. With the motor running, add the oil slowly, then add the lemon juice and the brandy. Spoon

into a container. Cover and chill for at least 4 hours. Makes 1/2 cup.

Chef's Note: "When I made this, I omitted the anchovy and tuna and it was magnificent!"  
 Recipe from "The Great Food Almanac" by Irene Chalmers, (Collins Publishers).

## GUACAMOLE CUBANO

- 1 large ripe pineapple
- 4 small avocados
- 1/4 cup Spanish olive oil 1/4 cup fresh squeezed lime juice
- Dash salt
- 1/4 cup red onion, chopped fine

Slice the pineapple lengthwise in quarters. Peel and remove the core. Cut meat into small cubes and place in a salad bowl. Cut the avocados in half and remove the pits. Carefully remove the skin and cut the avocados into bite sized pieces. Add to pineapple. Whisk together the oil, lime juice and salt and pour it over the fruit. Add the onion and toss gently, being careful not to mash the avocado. Serves 4-6.

# Days share pork chop recipe

See related Super Supper on Taste front.

## BREADED PORK CHOPS

- 12 boneless pork chops
- 1 cup flour
- 1 1/2 teaspoons seasoning salt
- 1/2 teaspoon pepper
- 2 eggs
- 1 tablespoon milk
- 2 cups cracker crumbs
- Vegetable oil

Preheat oven to 350 degrees. Combine flour, salt and pepper in a plastic bag large enough to hold one pork chop for shaking. Set aside.

Beat eggs and milk together. Set aside.

Dip dry pork chop into bag with the flour mixture. Shake until chop is completely covered with flour. Take chop out of bag and gently shake off excess flour.

Dip chop into egg mixture then into cracker crumbs.

In large skillet, brown pork chops in just enough oil to cover bottom of pan. Remove from pan. Place chops on a rack in a casserole dish or on sliced onions or celery to prevent sticking. Cover with foil. Bake one hour. Serves 6.

Recipe submitted by the Day Family.

**Superior Fish "House of Quality"**

ANNOUNCING: The Holiday Shrimp Express for quick service on selected shrimp products for your convenience

**COUPON**  
 Please present coupon before ordering  
**50% OFF** Per Pound  
 NEW ZEALAND ORANGE ROUGHY  
 Reg. \$5.99 Lb. Expires 1/2/95  
 Not valid with any other coupon or discount

**COUPON**  
 Please present coupon before ordering  
**50% OFF** Per Pound  
 Fresh Atlantic SALMON FILLETS  
 Reg. \$5.99 Lb. Expires 1/2/95  
 Not valid with any other coupon or discount

**COUPON**  
 Please present coupon before ordering  
**50% OFF** Per Pound  
 "Product of U.S.A." Domestic Shell-On SHRIMP 18/20 Ct.  
 Reg. \$9.99 Lb. Expires 1/2/95  
 Not valid with any other coupon or discount

**LIVE MAINE LOBSTERS**  
 1 1/2 Lb. Avg. Always Available. Call Special Order Any Size. Call for Current Market Price.

**HOLIDAY STORE HOURS DECEMBER**

MONDAY - 19th	8:00 a.m. - 6:00 p.m.
TUESDAY - 20th	8:00 a.m. - 6:00 p.m.
WEDNESDAY - 21st	8:00 a.m. - 6:00 p.m.
THURSDAY - 22nd	8:00 a.m. - 8:00 p.m.
FRIDAY - 23rd	8:00 a.m. - 8:00 p.m.
SATURDAY - 24th	8:00 a.m. - 9:00 p.m.
MONDAY - 26th	8:00 a.m. - 8:00 p.m.
TUESDAY - 27th	8:00 a.m. - 6:00 p.m.
WEDNESDAY - 28th	8:00 a.m. - 6:00 p.m.
THURSDAY - 29th	8:00 a.m. - 8:00 p.m.
FRIDAY - 30th	8:00 a.m. - 8:00 p.m.
SATURDAY - 31st	8:00 a.m. - 9:00 p.m.

**THE SEAFOOD SPECIALTY STORE**  
 SERVICE • QUALITY • PRICED RIGHT  
 Seafood Specialty • King Crab • Lobster Tail  
 Frog Legs • Steamed • Battered Seafood • Shrimp • Corn  
 On the Cob • Crabs • Soft Shell Crabs  
**AND MUCH, MUCH MORE**  
 Hours: Mon.-Fri. 9-6; Sat. 9-1  
 200 E. Eleven Mile Rd. • 541-4632 • Royal Oak

# Fests feature cooking contests

Enter your gingerbread house or decorated cake in contests sponsored by the 18th Annual Plymouth International Ice Sculpture Spectacular and Cakes is this year's Gingerbread House Contest theme. There are four categories — small gingerbread house (15 inches in diameter or less) and large gingerbread house (larger than 15 inches in diameter), Baker's Delight (for culinary students, bakers or restaurateurs), and Kid's Creations for ages 10 and under.

Enter your gingerbread house or decorated cake in contests sponsored by the 18th Annual Plymouth International Ice Sculpture Spectacular and Cakes is this year's Gingerbread House Contest theme. There are four categories — small gingerbread house (15 inches in diameter or less) and large gingerbread house (larger than 15 inches in diameter), Baker's Delight (for culinary students, bakers or restaurateurs), and Kid's Creations for ages 10 and under.

Salute to the Sunday Funnies is the theme of the decorated cake contest. Categories are beginner, advanced (two or more years of experience), junior college student, professional, and youth or teen (under 18 years of age). The registration fee is \$10 for adults, \$5 for youths and teens. Plaques will be awarded to the first place winners in each category. Certificates will be awarded for second and third place winners. All culinary students, youths and teens will receive certificates of participation.

House must be delivered to Day Come By on Monday, Jan. 9 between 10 a.m. and 6 p.m. There is a \$4 entry fee for adults, and \$1 for children.