

Wine from page 1B

Craig Williams of Joseph Phelps Vineyards explained that while malolactic fermentation gives a buttery character with chardonnay, it yields a creamy texture and extra flavor with vigner. He suggests that a buttery character does not balance well with other vigner flavors. "Just because chardonnay develops a buttery character with malolactic is not a reason to conclude that vigner will," said Berthoud.

Winemakers agree that vigner, in most vintages, is a wine to be drunk young. "Longevity has nothing to do with whether vigner is an excellent wine or not," Williams said. "Sometimes, I think we make too much of the longevity issue. An old Chateau Grillet at \$60 a bottle is over the hill. So what? Was it a great wine when it was young? If so, the question is why wasn't it drunk when it was in its prime?"

Because vigner tastes like several grapes in one, it is different from any other varietal. Showing this difference is a distinct aim. Winemakers like vigner's boozyness, orange, floral, nuttiness and pear aromas. On the palate, floral characteristics are complex with hints of cloves, mint, and honey.

Depending on where the grapes are grown, vigner may also exhibit peach, apricot and melon characters with some spicy, herbal complements. Interestingly, floral, toasty oak-like flavors, with the added dimension of spice come across creamy and rich on the palate.

Chapoutier, a Rhone Valley producer describes Condrieu (vigner) as having pineapple, peach and apricot aromas, enhanced by tropical fruit flavors. At Delas Freres, peach, tropical fruit, and honey aromas characterize the wine. These characteristics cannot be found in any other French wine therefore vigner is considered atypical.

Finding vigner may require a search. From California look for Arrowood, Calera, Edmunds St. John, Joseph Phelps, Preston, Renwood, Callaway, LaJota, Sonoma Estate, Rabbit Ridge and Alben.

From France's Rhone Valley try the Condrieu made by Delas Freres, Chapoutier or Guigal. From the Languedoc-Roussillon try the vigner from Fortant de France or Reserve St. Martin.

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

Emperors feast fit for mere mortals

Chef de Cuisine Marcus Haght of the Lark restaurant presents these recipes for a royal feast. The recipes for Honard a la Parisienne (White Lobster Parian Style and Artichoke Crown with Vegetables and Aspic) as a first course coupled with Poached Salmon with Lemon, Capers and Herbs as a main course make an extraordinary home presentation.

If introduced with finger appetizers of your choice and completed with a dessert such as an ice cream pie, you have an elegant four-course offering. The ice cream pie would be a good imitation of the authentic Three Emperors dessert Bombe Glacee (a molded ice cream dessert).

For five courses, a cheese course may be added at the end accompanied by a Tawney Port such as Adams Ramon Pinot 10-year-old. It may seem odd to serve a cheese course following dessert, but if you want to keep with tradition, this was the way it was served. Actually, it works quite well.

An assortment of finger appetizers is best accompanied by Roederer Champagne Brut Premier. Pair the lobster with 1988 Roederer Champagne and the Poached Salmon with the 1988 Cristal Brut.

For more information about

theme dinners at the Lark, or to receive their newsletter, call (810) 661-4466.

WHITE LOBSTER PARSIAN

1 bottle Sauternes
3 tablespoons gelatin mixed with 2 tablespoons water
6 artichokes
2 lemons
3 tablespoons butter
12 lobster claws, chopped
1/2 cup cauliflower florets, small
1/2-inch
1/2 cup broccolini florets, small
1/2-inch
1/2 cup asparagus tips
2 tablespoons onion, diced
2 tablespoons green pepper, diced
2 tablespoons red pepper, diced
2 tablespoons celery, diced
1/4 cup mayonnaise
3 tablespoons Dijon mustard
2 tablespoons sherry vinegar

Bring a large pot of water to rolling boil. Add the lobsters and return to a boil. Reduce heat to a simmer and cook 12 minutes. Remove from liquid and place in ice water until cool.

With poultry shears, cut through

the underside of the lobster tail and remove meat. Remove claws from lobster. Crack with the back of a knife and remove meat. Slice the tail meat and overlap slices of lobster on top of lobster shell. Refrigerate.

To make sauce: In a saucepan heat wine and add gelatin. Coat lobster with mixture.

To make artichokes: Cut off stem of artichokes and remove the artichoke heart. Place in pot of cool water with the juice of two lemons and the butter. Bring to a boil and simmer 10 minutes - until tender. Cool in cooking liquid in a water bath.

Boil each vegetable - cauliflower, broccolini, asparagus, onion, green pepper, red pepper, and celery separately. Cool. Combine mayonnaise, Dijon mustard and vinegar. Add vegetables to mayonnaise mixture. Scoop into artichokes. Serves 6.

POACHED SALMON WITH LEMON, CAPERS, AND HERBS

6 8-ounce pieces of salmon filleted and boned
1 gallon court bouillon (recipe follows)
2 lemons
1/4 cup capers
2 tablespoons chopped fresh herbs plus 1 clove chopped

fresh garlic
Salt and pepper to taste
1/4 cup dry vermouth
1 stick butter
Court bouillon:
4 quarts water
2 cups white wine
2 cups white wine vinegar
1 leek, sliced
2 carrots, chopped
1 onion, sliced
1 bay leaf
8 peppercorns, crushed
Fresh parsley to taste
Fresh thyme to taste

Filet salmon, bone and cut into six portions. To make court bouillon combine water, wine, vinegar, leek, carrots, onion, bay leaf and peppercorns. Simmer 30 minutes. Strain. Set aside.

Drop fish in court bouillon (poaching liquid), skin side up and at a temperature not above 170 degrees F. Depending on the thickness of the fish, it will take 6 to 8 minutes to poach.

While fish is poaching, combine lemon, dry vermouth, capers and garlic. Reduce on high heat until almost all liquid has evaporated. Whip in butter.

Season with salt and pepper. Add herbs.

Pull fish from poaching liquid. Remove skin. Pour sauce over top. Serve immediately. Serves 6.



50% Off
Stained Glass Tiffany Shadys
Quality, hand-crafted leaded stained glass, suitable for table lamps, floor lamps or hanging. Hardware and bases available.

SHADY business

14 Mile at Haggerty - Newberry Square
669-2440

TWEENY'S PIZZA AND LIQUOR SHOPPE

Beer & Wine • Liquor
Party Trays • Keg Beer • 5 & 6 Foot Subs

19181 Merriman at 7 Mile Rd.
Village Fashion Mall • Livonia
(810) 478-5312
ALL 5 FT. & 6 FT. SUBS *10* OFF

MEAT/CHEESE TRAY

4 Meats & 2 Cheeses
\$2.99 per pound
1/3 lb. (12 oz.)
W/ 1/2 lb. Cheese • Expires 5-21-85
VALID AT LIVINGSTON TWEENY'S ONLY

LARGE U-BAKE PIZZA

1-3 Items
\$5.99
SAVE UP TO 25%
W/ 1/2 lb. Cheese • Expires 5-21-85
VALID AT LIVINGSTON TWEENY'S ONLY

LARGE DEEP DISH PIZZA

1-3 Items
\$7.99
SAVE \$2.00
W/ 1/2 lb. Cheese • Expires 5-21-85
VALID AT LIVINGSTON TWEENY'S ONLY

ONE MEDIUM ROUND PIZZA

Cheese & 1-3 Items
\$5.99
SAVE \$2.00
W/ 1/2 lb. Cheese • Expires 5-21-85
VALID AT LIVINGSTON TWEENY'S ONLY

CIGARETTES ANY BRAND

PREMIUM GENERIC
\$18.99 • \$16.99
100 CIGARETTES • Expires 5-21-85
VALID AT LIVINGSTON TWEENY'S ONLY

MILLER LITE

24 PACK \$12.99
12 12 OZ. CANS
Last 7 • 100 CIGARETTES • Expires 5-21-85
VALID AT LIVINGSTON TWEENY'S ONLY

Chef Larry Jones' Taste Buds column on Taste front.

A few readers called a bit confused about making my no fat fries. To flavor the fries, sprinkle some cayenne pepper into an egg white, which is beaten until stiff. Beat the pepper with the egg white. Dip the potato wedges into the egg white mixture. Place them on a lightly greased baking sheet. You can also use parchment paper or non-stick cooking spray so the potatoes won't stick to the pan. Bake at 400 degrees for about 40 minutes.

Have you tried the new Fat Free Hazen Daze sorbet yet? Fruit sorbets are great with the zesty lemon topping my favorite list. But, you haven't lived until you've tried their fat free chocolate sorbet. There's no fat, but at 130 calories per 4 ounce serving, the cartons should come with a warning that they taste so good, you'll want to eat the entire carton, which is 16 ounces.

Bread lovers will appreciate Martha Rose Shulman's new book, "Great Breads," (copyright 1984, Chapter Books, \$19.95). The book is filled with home baked favorites from Europe, the British Isles and North America.

One of my favorites is her Cheese and Mustard bread. When toasted it smells like a grilled cheese sandwich. Here's the recipe:

CHEESE AND MUSTARD BREAD

2 1/2 teaspoons active dry yeast
1/2 cup lukewarm water
1/2 cup lukewarm milk
1 tablespoon honey
1 tablespoon olive oil
1 large egg, beaten
1/2 cup Dijon styled mustard or to taste
1 tablespoon grated onion
1 cup grated Sharp Cheddar cheese
1 cup whole wheat flour
2 to 2 1/2 cups unbleached white flour
1 1/4 teaspoon salt
1 egg, beaten with 2 tablespoons water for egg wash

Dissolve the yeast in the warm water in a large bowl. Let stand for 10 minutes or until creamy and proofed. Stir in the warm milk, honey, oil, egg, mustard, onion and cheese. Mix together the whole wheat flour with 1 1/4 cups unbleached flour and salt.

Fold the flour mixture into the yeast mixture, 1 cup at a time. Scrape the dough out onto a work surface with a wooden spoon. Knead while adding more unbleached flour for 10 minutes. The dough should be smooth and elastic. Rise, dry and lightly oil a large bowl. Shape the dough into a ball and place in the bowl. Turn to coat with the oil.

Cover and allow to rise in a warm spot for 1 1/2 hours or until doubled

in bulk. Punch down, knead for 1 minute and shape into a loaf. Oil a bread pan and place the dough in it, seam side up, then seam side down to coat with the oil. Cover with a towel and allow to rise in a warm place for 1 hour or until bread rises out of the pan. About 30 minutes before baking, preheat the oven to 350 degrees F. Brush the top of the loaf with the egg wash and place into the preheated oven for about 60 minutes or until loaf is golden brown and sounds hollow when tapped. Remove from pan and cool on a rack. Makes 1 loaf.

Diane Bailey called to say she inadvertently picked up 5 pounds of self-rising flour instead of regular all purpose flour and wondered how she could use it. Self-rising flour contains 1/4 teaspoon baking powder and 1/4 teaspoon of salt per one cup of all purpose flour.

Self-rising flour is best used in biscuits but can be substituted in cookies when the recipe calls for baking powder instead of baking soda. Here's a recipe the entire family will enjoy!

HONEY GRANOLA BARS

1 1/2 cups old fashioned oatmeal
1 1/2 cups self-rising flour
1/4 cup toasted wheat germ
1 teaspoon ground cinnamon
1/2 cup chopped dried apple slices
1/2 cup raisins

1/2 cup chopped almonds
1/2 cup flaked sweetened coconut
1/4 cup sunflower seeds
2 tablespoons sesame seeds
1 cup (2 sticks) butter or margarine, softened
1/2 cup packed brown sugar
2 large eggs
1/2 cup honey
2 teaspoons vanilla extract

Preheat the oven to 350 degrees. Lightly butter a 13 by 9-inch baking pan. Place oatmeal in a large dry skillet over medium heat and lightly toast, stirring constantly, about 4 minutes, cool.

In a large bowl, combine the toasted oatmeal, flour, wheat germ and cinnamon. Add the apple slices, raisins, almonds, coconut and seeds; stir to blend.

In a separate large bowl, cream together the butter and brown sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in the honey and vanilla. Gradually add the dry ingredients to the batter, stirring until thoroughly blended. Spread the prepared mixture into the prepared pan. Bake for 35 minutes or until the edges just begin to pull away from the sides of the pan. Cool on a wire rack before cutting into bars. Makes 24 bars.

Recipe from "Bar Cookies A to Z," Marie Simmons (copyright 1994, Chapter Books, \$12.95).

"Can I give her a Mother's Day to remember?"

yes you can!

Mom's FREE!

29th

Your mom's the best, so doesn't she deserve the same? Let Glamour Shots help. Give her a day of fun for both of you or a Glamour Shots gift certificate. Whatever you decide, she'll love you for it.

Portraits back in a week.

Our complete session includes:

- Personalized consultation
- Complete make-over & hairstyling
- Your choice of four wardrobe selections
- 16 pose photo session
- Instant viewing of video proofs
- Satisfaction guaranteed

Glamour Shots
Yes you can!

1-800-GLAMOUR SHOTS

Complete session regularly \$29.95. Portrait additional. Open seven days a week. Offer expires 5/31/85.

Hotline answers questions about 'stinking rose'

It might stink, but it is good for you? The answer to this and other questions about garlic, also known as the "stinking rose," are happily answered by the "Garlic Information Hotline," a new service of the Garlic Information Center of The New York Hospital-Cornell Medical Center in New York City.

The Garlic Information Center, a new component of the Hospital's Nutrition Information Center, opened in January. Now, consumers may dial 1-800-330-5922 (toll-free), 24-hours a day to receive a brochure containing almost anything you'll want to

know about garlic. Including: fresh garlic, cooked garlic, garlic supplements, recipes and information about garlic's many potential health benefits, and more.

If consumers have specific questions, they may call the hotline Monday through Friday, 9

a.m. to 5 p.m. to speak to a nutritionist.

In addition to the new Garlic Hotline, the Center provides services and information about current research exploring the potential role of garlic and garlic supplementation in preventing, treating and managing disease.

MONEY TO LOAN

- * Homeowners ** Cash Fast *
- * 1st and 2nd Mortgage purchase or refinance
- * Land contract refinancing
- * Home or Rental Property
- * Slow Credit O.K.
- * Bad Credit ok. * Fast Easy
- * Call 24 Hours

Altitude Mortgage & Finance Corp.
800-868-2221
FREE Pre-Qualification

No Place Like Home

Pet Sitting Service

Why stress out your pets when you can let them stay home and get loving care? Daily Visits or The In-Care Pet Portraits Available

652-6596
SCHEDULED & PAYABLE



DELUXE TWO TON Air Conditioner
Installed from \$1799.00
Reg. \$1819
For homes up to 1200 sq. ft.
FREE with paid installation
Your Choice of one of the following:

- Maple Chime
- FREE Carbon Monoxide Detector
- FREE 2nd Year Parts Warranty on the Air Conditioner
- FREE 100" Value



BASIC TWO TON Air Conditioner
Installed from \$1499.00
Reg. \$1724
For homes up to 1100 sq. ft.
FREE ESTIMATES

CREDIT FINANCING
SIX MONTHS - NO PAYMENTS
NO INTEREST
FINANCING AVAILABLE

Leadership Dealer