

Michigan-made wines take home gold medals

BY ELEANOR AND RAY HEALD
SPECIAL ADVERTISER

An annual event, the Michigan State Fair Commercial Wine Competition is designed to highlight the ever-improving Michigan wine industry and reward those producers who have made or released exceptional wines during the year.

Even though Michigan is considered a white wine region, there are a number of excellent red wines. Look for the 1993 Chambourcin and 1993 Chardonnay from St. Julian, Of 115 wines judged on Aug. 10, 20 percent earned gold medals and are listed below. While results represent the tally of a 13-judge panel (including us), we have personal favorites. They will always be wines that find

harmony with foods at the dining table.

One of the best dry rieslings made anywhere in the world is the 1994 Good Harbor. This garnered Ray's Best of Show white wine vote. It has aromas and flavors of fresh apples, is well balanced and doesn't leave a sweet impression. For \$9 you have to try it! Eleanor liked the Good Harbor Northern Lights best. For \$8, you have to try this one too! Michigan wines are a proof that you don't have to pay a lot of money to get a very good bottle of wine.

1995 Gold Medal Winners
■ Fenn Valley Vineyards: 1994 Chardonnay; Brut Champagne; Raspberry; and Classic Reserve White.
■ Good Harbor Vineyards: 1993

Pinot Gris; 1994 Chardonnay; 1994 Riesling; Northern Lights White; Coastal Red Lot 93; and Cherry.

■ Leelanau Wine Cellars: 1994 Leelanau Limited Chardonnay; and 1993 Leelanau Limited Chardonnay.
■ L. Mewby Vineyards: Brut Cremant and 1994 Vignoles Sur Lies.

■ Old Mission Cellars: 1994 Chardonnay.
■ St. Julian Wine Company: Niagara; 1993 Chardonnay (Best of Show Red); Solar Cream Sherry (Best of Show White); Raspberry Champagne; and 1993 Chambourcin.
■ Tabor Hill Winery: 1993 Lake Michigan Shore Riesling; Heritage Red; and 1991 Late Harvest Riesling.

Visit the Fair on Beef Day

Sunday, August 27 is the annual "Beef Day at the Michigan State Fair." Beef producers and the Michigan Beef Industry Commission will be providing some fun-filled activities and events for "fair-goers."

Plan to visit the Amazing Acre Agriculture Building and sign up to win free steaks in the "Make Mine Beef" contest at the beef booth. While you're at the booth, pick up a variety of quick and convenient beef recipes.

"Be sure to stop by the Community Arts Exhibit Hall on Beef Day," said Maggie Nelson, promotion manager for the Michigan Beef Industry Commission. "At 2 p.m. pre-registered contestants will be competing for cash awards in the exciting Build a Better Beef Sandwich contest." In addition, the audience will have a chance to cast their votes for the People's Choice Award."

Beef cattle production is the sixth-largest enterprise in Michigan's agricultural sector. Beef cattle are raised in every Michigan county. Michigan ranks 14th in the number of cattle on feed. Beef sold at retail is 27 percent leaner compared to a decade ago.

BEEF FAJITAS

1 pound beef top round steak, cut 1/4-inch thick
Juice of 1 to 2 limes, (1/4 cup juice)
1 to 1 1/2 teaspoons garlic salt
1/2 teaspoon pepper
1 cup each shredded lettuce and chopped tomato
1/4 cup each sliced green onion and shredded low fat cheese
Pound steak to 1/4-inch thickness.

Place steak in plastic bag; sprinkle both sides of steak with lime juice, garlic salt and pepper. Tie bag securely and marinate in refrigerator 6 to 8 hours. Drain marinade; discard.

Broil steak over medium-hot coals, 2 to 3 minutes on each side. Carve across grain into thin slices. To serve, place an equal amount of lettuce, tomato, beef strips, onions and cheese on each tortilla. Yield 4 servings.

Recipe from the Michigan Beef Industry Commission.

Jam contest set up

Spurred on by the release of the popular Young Country Jam, WYCD 99.5 FM has announced the "Young Country Jam-Off," a competition to see who's got the best jam in metro-Detroit.

First prize is \$500, plus a limited edition run of Young Country Jam using the winning recipe; second prize is \$250.

Interested cowhand-chefs can register for the contest by calling the Jam-Off hotline

(810) 799-0636, extension JAM (5269).

The competition will be at Young Country's Whitehall Building at the Michigan State Fairgrounds (9 Mile and Woodward in Detroit) 2:30 p.m. Sunday, Aug. 27.

Entrants will be given a free ticket to the State Fair, and will bring a jar of their competition jam for the judges. Jam will be rated by a panel of celebrity judges, including Young Country air personalities.

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