Michigan-made wines take home gold medals

An annual event, the Michigan State Fair Commercial Wine

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

Even though Michigan is considered a white wine region, three are a number of excellent red wines. Look for the 1033 Chambourcin and 1933 Chancellor from St. Julien, Of 116 wines judged on Aug. 10, 20 percent earned gold medals and are listed below. Wilter results represent the taily of a 13-judge panel (including us), we have personal favorites. They will always be wines that find

table.

One of the best dry rieslings Come 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 somes and flavors of fresh apples, is well balanced and doesn't leave a sweet impression. For 39 you have to try til Eleanor liked the Good. Harbor Northern Lights best. For 30, you have to try this one tool 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 Medai Winners

2 Fenn Valley Vineyards: 1994 Chardonel; Brut Chumpegne; Raspberry; and Cleasic Reserve White.

6 Good Harbor Vineyards: 1993

Pinot Gris; 1994 Chardonney; 1994 Riesling; Northern Lights White; Coastal Red Lot 93; and

White; Coastal Red Lot 93; and Corena Wino Cellars: 1994 Leeianau Wino Cellars: 1994 Leeianau Limited Chardonnay, and 1993 Leeianau Limited Chardonnay.

8 L. Mawby Vineyarda: Brut Cremant and 1994 Vignoles Sur Lies.

80 Old Mission Cellars: 1994 Chardonnay.

8 S. Julian Wino Company: Ni-agara; 1993 Chancellor (Best of Show Red); Solera Cream Sherry (Bost of Show White); Raspberry Champagne; and 1993 Chambour-cin.

cin.

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."

"fair goers."

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

"Be sure to stop by the Community Arts Exhibit Itali on Beef Day," said Moggie Nelson, promotion manager for the Michigan Beef-Industry Commission. "At 2 pm. pre-registered contestants will be competing for cash awards in the exciting Build as 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 Michi-gan's agricultural sector. Beef cat-tle Ter 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 ego.

I pound boaf top round steak, cut 1/2-inch thick Juice of 1 to 2 lines, (1/2 cup

juice) 1 to 1½ teaspoons garlic salt

to 1 is tesspoons gand sent
 tesspoon pepper
 cup each stredded lettuce
 and chopped tomato
 k cup each siliced green onion
 and stredded 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. The bag securely and marinate in refrigera-tor 6 to 8 hours. Drain marinade;

discard. Broll steak over medium-hot Erosi steas over medium-hot coals, 2 to 3 minutes on each side. carve across grain into thin elices. To serve, place an equal amount of lettuce, tomato, beaf strips, onions and choose on each tortilis. Yield 4 servines.

servings.

Recips from the Michigan Beef
Industry Commission.

Jam contest set up

Spurred on by the release of the popular Young Country Jam, WYCD 90.5 FM has announced the "Young Country Jam-Off," a competition to see who's got the best jam in metro-Betroit.

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

Interested cowhand-chefs

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

(810) 799-0636, extension JAM (6284).

The competition will be at Young Country's Whithall Bullding at the at the Michigan State Fairgrounds (6 Mile and Woodward in Detroit) 2:30 pm. Sunday, Aug. 27.

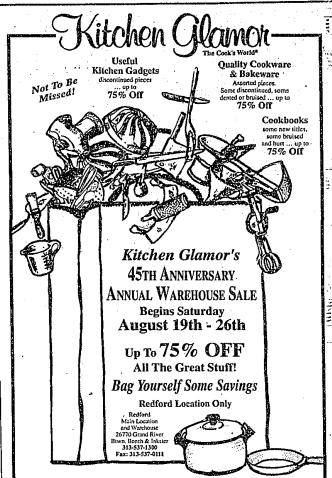
Etrants will be given a freticket to the State Fair, and will bring a jar of their competition jam for the judges. Jam will be reted by a panel of calbrity judges, including Young Country sir personantics.

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