

Imagery from page 2B

Associate Professor of Art and Director of Sonoma State University Art Gallery's Bob Nugent and Joe Benziger, director of winemaking and also a managing partner.

Early on, the concept was to offer consumers an opportunity to purchase small lots of unusual wine with labels created by nationally-known artists. Nugent's own chalk pastel trip-

tych of chardonnay grapes graced a three-bottle series of 1984 Imagery Chardonnay.

An "Acropolis Collection" represented the work of winemakers and 12 artists on the 1985 Imagery Series Cabernet Sauvignon and 1986 Imagery Chardonnay.

The Acropolis theme inspires all current artwork on Imagery Series bottles. The idea and

name originates from a Greek-style structure the Benzigers found dominating a hill on the ranch when they bought it. They have refurbished the amusing structure that they regard with great affection.

After the death of Bruno Benziger in 1988, Imagery Series took a new direction to focus on unique, esoteric and endangered grape varieties. Aware of small parcels of uncommon varieties such as, *in zolla*, in *grein*, *valdeguis*, *trousseau*, *grillo*, *vignier*, *alatico* and *sangiovese*, Benziger purchased these grapes and utilized them in the Imagery Series in the early years, rather than have them disappear in large blending batches. These offbeat varieties targeted con-

sumers with experimental tendencies who wanted something akin to a passport for exotic wines and their origins which either got lost or were replaced by chardonnay and cabernet

sauvignon in the California wine boom of the 1970s.

Vignier and sangiovese are emerging varieties in the U.S. and no longer considered esoteric. But they remain part of the core wines in the Imagery Series along with malbec, cabernet franc, gewurztraminer, white Burgundy, petit verdot, nebbiolo, petite sirah, syrah, a late harvest riesling and zinfandel port-style wine.

During the latter years of the Glen Ellen brand era, Imagery Series was a way for Benziger marketing to talk about something new, but sales personnel and restaurant wine buyers had difficulty with the unknown wine names and the continual label changes for each variety.

It is interesting to note that Bruno Benziger did not like the Imagery Series. He referred to it as "imaginary wines with imaginary sales" and is quoted by his son Mike as saying, "That program won't sell enough wines to

physic a canary." But Mike, convinced of the merit of such wines, stuck with the idea believing that there was a growing consumer base in the ABC (Anything but chardonnay or cabernet) Club.

Wines were made available through the winery for direct shipment. Today 5,600 cases of Imagery Series wines are on strict allocation and are in demand in savvy wine markets across the United States. Plans are to increase production to 20,000 cases over the next five years.

In 1993, Bob Nugent assumed Imagery collection curator duties. "It has been fun working on the series with the Benzigers," he said.

"The project has been terrific for me because I enjoy working with the artists, and I am particularly pleased that the Benzigers decided to fund a travel

collection. Each place in the collection has a crate and we will lend it free of charge to prestigious galleries or exhibitions in the United States."

Imagery Series Art-on-Tour is the largest show in the world with the single theme of wine. Some 45 to 60 works have traveled the U.S. and prints of selected works are available. "As the Benziger Family Winery business grows, Imagery has become a bigger part of the picture," Mike Benziger concluded.

Delicious Imagery Series wines currently available in our market are: 1993 Pinot Blanc \$18, 1991 Petit Verdot \$18, 1992 Petite Sirah \$18, 1993 White Burgundy \$20.

Look for Focus on Wine on the first and third Monday of the month in Taste. To leave a voice mail message for the Healds, dial (313) 953-2047 on a touch-tone phone, mailbox 1864.

- Wine Selections**
- The following are summer palate tantalizers for seafood dishes, veal, chicken, lightly sauced pastas or picnic fare:
 - 1995 Chateau Tablik (Australia) Marsanne \$11
 - 1994 Morgan Sauvignon Blanc (barrel fermented) \$11 — exceptional value
 - 1994 Quivira Sauvignon Blanc \$14.75
 - 1994 Charles Krug Carneros Chardonnay Reserve \$20
 - 1994 Chalk Hill Chardonnay \$21
 - 1995 Siml Rose of Cabernet Sauvignon \$8
 - 1995 Callaway Pinot Gris \$12 — sensational, don't miss it!
 - 1993 Morgan Chardonnay Reserve \$25 — fantastically rich!
- To accompany grilled meats or grilled vegetables:
- 1994 Hogue Cabernet-Merlot \$9.50 — terrific value
 - 1992 Napa Ridge Reserve Cabernet Sauvignon \$15
 - 1993 Ferrari-Carano Merlot \$24
 - 1994 Beauville Vineyard Zinfandel \$18
 - 1993 Chalk Hill Cabernet Sauvignon \$23
 - 1993 Charles Krug Sangiovese \$16 — very generous fruit
- Best at \$10 and under:
- 1994 R.H. Phillips Mistura \$6 (blend of syrah, grenache, mourvedre)
 - 1994 Napa Ridge Cabernet Sauvignon \$7.50
 - 1995 La Vieille Ferme (White) \$7

WE ARE LOOKING FOR A MIRACLE AND THAT MIRACLE IS YOU!

Donate Your

MOTORIZED VEHICLES

Directly to the

Society of St. Vincent DePaul

Call 1-800-309-2886 or 313-972-3100

Free Towing if needed. We Accept Everything Your Donation is Tax Deductible. Proceeds benefit thousands of children.

Thank You For Your Support

YOUR FAMILY NEEDS YOU.

But you're not doing as well as you used to...

It may be DEPRESSION. So call 1-800-682-6663.

CALL 1-800-682-6663

Institute for Health Studies

THURSDAY HAPPY HOUR on the DECK!!

with DOG SHELF "LIVE" \$1.50 DRINKS & FREE APPETIZERS!

TODAY'S SPECIAL

CHECK OUT OUR DAILY LUNCH & DINNER SPECIALS

OPEN MON-FRI 11am TIL 2am & SAT-SUN 4pm TIL 2am

Featuring:

NIGHTLY DRINK SPECIALS AND ENTERTAINMENT!!

30555 Grand River Ave. Farmington Hills (810) 478-2010

ASTHMA PATIENTS

RESEARCH STUDY VOLUNTEERS NEEDED FOR AN ASTHMA AND SEASONAL ALLERGY STUDY

QUALIFICATIONS INCLUDED:

- Healthy Individuals with Moderate Asthma Symptoms (Cough, Wheeze, Shortness of Breath) Controlled by Inhaled Medications.
- Individuals who qualify receive office visits, limited testing and study medications at no charge and compensation for time and travel.

FOR FURTHER INFORMATION, PLEASE CALL JULE AT (810) 473-6400 OR (800) 328-5959.

ALLERGY & ASTHMA CENTER OF MICHIGAN

BOARD CERTIFIED-ADULT AND PEDIATRIC ALLERGY & IMMUNOLOGY

24230 Kellen Boulevard, Suite 130, Novi, Michigan 48375

(easy access from I-275 and I-490)

Muffins, salad, are berry delicious

See related Taste Buds column on Taste.

These muffins are great but if you don't have petite muffin tins, see the note at the bottom of the recipe.

- PETITE BLUEBERRY MUFFINS**
- 2 cups unsifted all purpose flour
 - 2 teaspoons baking powder
 - 1/2 teaspoon baking soda
 - 1/2 teaspoon ground nutmeg
 - 1/4 teaspoon salt
 - 1 cup fresh blueberries
 - 1/4 cup (1/2 stick) butter or margarine
 - 1/3 cup honey
 - 1/3 cup milk
 - 1 large egg
- Preheat the oven to 400 degrees F. Grease 24 petite muffin pans and set aside. In a large bowl,

combine flour, baking powder, baking soda, nutmeg and salt. Stir in blueberries and set aside. In a small saucepan, melt butter over low heat. Remove from heat and stir in honey and milk. Allow to cool slightly. Stir in egg until blended. Stir butter mixture into flour-berry mixture just until dry ingredients are moistened. Do not over mix. Divide the batter evenly among muffin pans. The cups should be almost full. Bake for 10-12 minutes or until golden. Remove muffins from cups and serve. Make 2 dozen petite muffins.

Note: For regular sized muffins, grease 12 standard muffin cups and bake at 400 degrees F. for 15-18 minutes.

Nutritional information per petite muffin: 2 grams protein, 2 grams of fat, 13 grams carbohydrate,

13 grams fiber and 78 calories each.

Looking for a cool, trendy way to serve fresh blueberries? Try this!

- TRENDY SUMMER FRUIT SALAD**
- 1/4 pound fat cheese, crumbled
 - 3 tablespoons Balsamic vinegar
 - 1/4 teaspoon fresh ground black pepper
 - 1/3 cup olive oil
 - 1 pound (3 medium) nectarines
 - 1 large cucumber, peeled
 - 6 cups torn assorted lettuce
 - 1 cup fresh blueberries
 - 2 tablespoons chopped pistachios or silver almonds
- To prepare vinaigrette: In a medium sized bowl, with fork,

crumble the cheese with vinegar and pepper until well mixed. Gradually stir in the olive oil and whisk with the fork until slightly thickened. Cover and refrigerate while preparing salad.

Cut nectarines in half. Remove and discard pits. Cut halves into wedge shaped slices. Halve the cucumber lengthwise. Scoop out and discard seeds. Cut cucumber halves across into slices.

Line six serving plates with salad greens. Arrange nectarines and cucumber slices over greens.

Divide blueberries and pistachios over each plate. Drizzle some of the vinaigrette on top of each serving. Serves 6.

Nutritional information per serving: 270 calories, 8 grams protein, 18 grams fat, 24 grams carbohydrates, 4 grams fiber.

You can't rub ribs the wrong way with spices

See related Taste Buds story on Taste front.

FRENCH PROVENCAL DRY RUB

- 4 tablespoons crushed rosemary leaves
 - 4 tablespoons dried thyme
 - 4 tablespoons freshly ground white or black pepper
 - 5 crushed bay leaves
 - 3 tablespoons ground oregano
 - 2 tablespoons salt
- Combine all ingredients in a jar with a tight fitting lid. Shake well to blend seasonings thoroughly. Store covered at room temperature. Makes about 1 cup, enough to coat 2 large slabs of pork baby back ribs.

- CAJUN COUNTRY DRY RUB RUB**
- 4 tablespoons paprika
 - 1 tablespoon salt
 - 4 tablespoons onion powder

- 4 teaspoons garlic powder
 - 4 teaspoons cayenne pepper
 - 1 tablespoon freshly ground white pepper
 - 1 tablespoon freshly ground black pepper
 - 2 teaspoons dried thyme
 - 2 teaspoons dried oregano
- Combine all ingredients in a jar with a tight fitting lid; shake well to blend seasonings thoroughly. Store covered at room temperature. Makes about 3/4 cup, enough to coat 2 slabs of baby back ribs.

- ALL-PURPOSE RUB MASTER'S RUB RUB**
- 6 tablespoons paprika
 - 4 teaspoons garlic powder
 - 4 teaspoons seasoned salt
 - 4 teaspoons ground black pepper
 - 2 teaspoons cayenne pepper
 - 2 teaspoons ground oregano

- 2 teaspoons dry mustard
 - 1 teaspoon chili powder
- Place all ingredients in a jar with a tight-fitting lid; shake well to blend seasonings thoroughly. Store covered at room temperature. Makes about 3/4 cup, enough to coat 2 slabs of baby back ribs.

- WEST INDIAN DRY RUB RUB**
- 3 tablespoons curry powder
 - 2 tablespoons ground cumin
 - 2 tablespoons ground allspice
 - 3 tablespoons paprika
 - 2 tablespoons ground ginger
 - 1 tablespoon cayenne pepper
 - 2 tablespoons salt
 - 2 tablespoons fresh ground black pepper
- Place all ingredients in a jar with a tight-fitting lid; shake well to blend seasonings thoroughly. Store covered at room temperature. Makes about 1 cup, enough to coat 2 slabs of baby back ribs.

to coat 2 slabs of pork baby back ribs.

LATIN AMERICAN DRY RUB RUB

- 4 tablespoons ground cumin
 - 4 tablespoons chili powder
 - 2 tablespoons ground coriander
 - 1 tablespoon cinnamon
 - 1 tablespoon brown sugar
 - 2 tablespoons salt
 - 1 tablespoon red pepper flakes
 - 2 tablespoons fresh ground black pepper
- Place all ingredients in a jar with a tight fitting lid; shake well to blend seasonings thoroughly. Store covered at room temperature. Makes about 1 cup, enough to coat 2 slabs of baby back ribs.

Recipes compliments of the Michigan Pork Producers Association.

Tickle their ribs with saucy summer entrees

See related story on Taste front. Recipes compliments of National Pork Producers Council in cooperation with the National Pork Board.

- APRICOT-SAUCE RIBS**
- 4 pounds pork spareribs, cut into serving-size pieces
 - 1 (8 ounce) can undrained apricot halves
 - 3 tablespoons ketchup
 - 3 tablespoons brown sugar
 - 2 tablespoons lemon juice
 - 1 tablespoon Dijon-style mustard
 - 1 teaspoon dry ginger
 - Dash of salt
- Bank medium-hot coals in covered grill. Place ribs on grill over drip pan, cover grill and cook ribs over indirect heat for 1 1/2 hours.
- Meanwhile, mix remaining ingredients together in blender. Brush ribs generously with sauce and continue to cook, about 30 minutes, basting and turning often. Serves 4.
- Per serving: Calories 748, Protein 52 gm, Fat 54 gm, Sodium 352 mg, Cholesterol 214 mg.

- CHINESE-STYLE SPARERIBS**
- 6 pounds pork spareribs
 - 1/4 cup hoisin sauce
 - 1/4 cup water
 - 3 tablespoons dry sherry
 - 2 tablespoons honey
 - 2 tablespoons soy sauce
 - 2 cloves garlic, minced
- Cut spareribs into serving-size portions; set aside.
- Place large plastic bag in large bowl. In bag, combine remaining ingredients; mix well. Add ribs, close bag tightly. Refrigerate 6 hours or overnight; turn bag several times to distribute marinade. Drain ribs, reserving marinade. Place ribs in shallow roasting pan; cover with foil and bake in 350 degree F. oven for 1 1/2 hours.
- Uncover and brush ribs with the reserved marinade. Bake, uncovered, for 30 minutes or till done. Serves 6.
- Per serving: Calories 741, Protein 52 gm, Fat 53 gm, Sodium 352 mg, Cholesterol 214 mg.

- MAPLE-MUSTARD-GLAZED SPARERIBS**
- 4 pounds pork spareribs
 - 1/2 teaspoon salt
 - 1/2 teaspoon mixed pickling spice
 - 1 small onion, coarsely chopped
 - 2 teaspoons vegetable oil
 - 1/2 cup maple-flavored syrup
 - 1/4 cup vinegar
 - 2 tablespoons water
 - 1 tablespoon Dijon-style mustard
 - Dash of salt
 - 1/4 teaspoon freshly ground pepper
- Sprinkle spareribs with the 1/2 teaspoon salt. Tie pickling spice in several thicknesses of cheesecloth to make a bouquet garni; set aside.
- For glaze, in a saucepan cook onion in hot oil until tender. Add the bouquet garni. Stir in syrup, vinegar, water, mustard, dash salt and pepper; simmer 20 minutes. Discard bouquet garni.
- Make a foil drip pan, if desired;

arrange slow coals on both sides of drip pan. Place ribs on grill; lower the grill hood. Grill ribs about 1 1/2 hours, turning once. During cooking, brush the ribs occasionally with glaze. Serves 4.

Per serving: Calories 843, Protein 52 gm, Fat 56 gm, Sodium 485 mg, Cholesterol 214 mg.

WEST AFRICAN RIBS

- 2 slabs pork baby back ribs
- 1 onion chopped
- 2 cloves garlic, minced
- 2 tablespoons vegetable oil
- 1 tablespoon ground coriander
- 2 tablespoons lemon juice
- 2 teaspoons red chili pepper flakes
- 1/2 cup creamy peanut butter
- Salt and pepper to taste

In blender container blend all ingredients except the rib until smooth. Spread paste evenly on ribs. Roast ribs in a shallow pan in 350 degree F. oven for 1 1/2 hours until ribs are tender. Serves 4.

Per serving: Calories 623, Protein 34 gm, Fat 50 gm, Sodium 237 mg, Cholesterol 107 mg.

COOKING CALENDAR

- Lenore's Natural Cuisine: Healthy Cooking Classes, Quick Meals — 6-9 p.m. Monday, Aug. 19; Meat Mixing 7-9 p.m. Tuesday, Aug. 20; 23200 Inkster Road, Farmington Hills. Call (810) 478-4455 for registration information. Upcoming classes: Breakfasts 6-8 p.m. Monday, Sept. 30; Intro into Macrobiotics 7:30-9 p.m. Tuesday, Oct. 1; Beyond Beginnings 6-9 p.m. Wednesday, Oct. 2.
- Mac & Ray's: Creative cooking classes offered by Jeff Radtke at Mac & Ray's harborfront restaurant, 30675 North River Road, Farmington Township. Cost \$30 (includes class, lunch, tax and gratuity). Call (810) 463-9660. "Going for the Gold" Foods from the Culinary Olympics, 10 a.m. Saturday, Aug. 31.