

Dig into dishes made with garden fresh vegetables

See related story on *Taste front*.
Here are some favorite recipes made with the bounty from my fall harvest garden.

- BASIC NO FRILLS POTATO SALAD**
- 2 pounds boiling "new" potatoes
 - 4 tablespoons dry white wine
 - 2 tablespoons wine vinegar
 - 1 teaspoon prepared Dijon styled mustard
 - Pinch salt
 - 6 tablespoons olive oil
 - Fresh ground pepper to taste

- 2 tablespoons minced green onions
 - 1 tablespoon minced parsley
 - 1 tablespoon minced chives
 - 1 tablespoon minced dill weed
- Scrub the potatoes. Drop them in boiling salted water to cover and boil until the potatoes are barely tender when pierced with a small knife. Remove from heat, allow to stand for 5 minutes. Drain. As soon as they are cool enough to handle, peel and cut them into slices or chunks. Place them in a mixing bowl.

Pour the wine over the warm potatoes and toss very gently.
Set aside for a few moments until the potatoes have absorbed the liquid. Bent the vinegar, mustard and salt in a small bowl until salt dissolves. Then heat in oil in a slow, steady stream, whisking until an emulsion is formed.
Season to taste with a pinch more salt and pepper. Stir in green onions and herbs.
Pour the dressing over the potatoes and toss gently to blend. Makes about 6 cups.

FRESH TOMATO AND BASIL PASTA

- 10 Roma tomatoes, seeded and chopped (about 1 1/2 cups)
 - 1/2 cup basil leaves, chopped
 - 1 large clove garlic
 - 2 tablespoons olive oil
 - 3 cups cooked pasta, drained
- Place tomatoes, basil and garlic in a large non stick skillet and place over medium high heat. Toss gently until heated through-

out and very aromatic, about 5 minutes. Drain pasta and top with tomato mixture.
Drizzle with olive oil. Toss gently to incorporate. Serves 2-3.

ZUCCHINI AND YELLOW SQUASH WITH RED PEPPERS

- 1/2 cup thinly sliced green onions
- 1 1/2 tablespoons butter or olive oil
- 1 medium zucchini, seeded, cut into 2 inch julienne

strips
2 medium yellow squash, seeded and cut into 2 inch julienne strips
1 medium red pepper, chopped fine
In a 12-inch skillet, cook green onions in butter or oil over moderate heat, stirring until softened, about 3-4 minutes.
Add zucchini, squash, red pepper and salt and pepper to taste and cook, stirring frequently until vegetables are tender, about 4-5 minutes. Serves 5-6.

Wine from page 1B

now imports.
I got hooked on the wines of the Cote du Rhone," Mathes recalled. "In my next anthology in 1981-82, I went back and got hooked on Gigondas. I got to know the people of the region and the many small, but excellent producers."
Since 1985, Mathes has gone back to the southern Rhone every year to taste and buy wines for his company. In the last few years, his import portfolio has become the most recognized from the southern Rhone. In addition to distribution in his home state of Michigan, he expanded sales of 4,000 cases imported annually to nearly two-thirds of the states east of the

Mississippi.
Crating to know the wine estates imported by Mathes will give you a wealth of exceptional drinking. Our recommendations focus principally on red wines. From Chateaufort-du-Pape, Domaine du Pegau is Mathes' most celebrated wine. Made in a traditional style, it is muscular when young, but mellows with a few years bottle aging into concentrated plummy fruit with a long aftertaste. We've gained affection for the Domaine Bois de Bourson (organically grown) Chateaufort-du-Pape for its more immediate drinkability cherry-berry fruit and slight smokiness. The 1992 at \$15 is drinking handsomely.

From Gigondas, Chateau du Montmirail is the star, but with the 1990 Domaine de Mas des Collines \$12.50 still available, it's the best selection from a yet-to-be discovered producer. You may wonder about the older vintage and think that it hasn't been selling. Bottles have been held in the cellar especially for Mathes and the last shipment of this great vintage has arrived. Don't miss this full-bodied, yet supple wine! Also from Gigondas is the 1993 Domaine de la Tourade \$13. Here, rich fruit is spiked with spicy, peppery notes and a complex, developed finish.
Another organic producer is Domaine Mireille et Vincent in the Cotes du Rhone. The wine

will snap up any remaining bottles of the 1991 (\$7) with its bright fruit, palate generosity and complexity. Vintages 1992 and 1994 are not as good.
From among Mathes' 1996 purchases, we like Domaine du Vieux Chene Vine de Pays \$5.50, light and flavorful and best served slightly chilled. At \$7, Vieux Chene Cotes du Rhone, Cuvee des Capucines is full of raspberry fruit and peppery spice with good structure. This domaine is a new entry into the Mathes portfolio. It had been imported by an east coast company that fell on hard times. Mathes has been following it since the 1980s and recently seized the opportunity to be the

U.S. importer. Lucky for local lovers of southern Rhone wines!
The 1995 Chateau de l'Isollette Cotes du Luberon \$7.50 can only be described as delicious. Aromas are cherry, berry fruit with vanilla accents. On the palate, raspberry richness emerges with a voluptuous finish. The 1993 vintage of this wine may still be around for the same price. We prefer the 1995.
A white from the Mathes collection caught our attention. It is the 1995 Domaine Mireille et Vincent Cotes du Rhone blanc \$7. With the escalating price of chardonnay, this delicate, flavorful wine with generous crispness, yet distinctively graceful finish is more than a good alternative at a value price.

■ *Vine drinker*, 8:30 p.m. Friday, Sept. 20, Morton's in Southfield (Oakland Towne Square Building), cost \$125 per person, call (810) 354-6006 for reservations, limit 40 people. Featured menu pairs Morton's classic cuisine with the 1992 cabernets of California's Diamond Creek Vineyards. A cocktail kickoff will feature The Macallan single malt Scotch with an after-dinner pour of Remy Martin cognac.
Look for Focus on Wine on the first and third Monday of the month in Taste. To leave a voice mail message for the Heads, dial (313) 953-2047 on a touch-tone phone, mailbox 1864.

Treat your family royally with Renaissance inspired desserts

See related story on *Taste front*. All recipes compliments of Pioneer sugar.

- 1/2 pound butter or margarine, melted
- 2 eggs
- 1/2 teaspoon salt
- 2 cups flour, sifted

- 1 teaspoon vanilla
- 1 cup chopped pecans or walnuts
- Confectioners sugar

- 1 cup granulated sugar
- 2 sticks whole cinnamon
- 1 teaspoon whole cloves

- grated
- 1 teaspoon vanilla extract
- 1/2 cup finely chopped almonds
- 1 1/2 cups all purpose flour

little at a time. Mix well and chill one hour or until dough is easily handled. Pinch off small pieces of dough and form into rope-like shapes about the size of your index finger. Bend into a curve to form a crescent and place on greased cookie sheet about 1-inch apart.

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- 2 cups brown sugar, firmly packed
 - 2 cups flour, sifted
- Add brown sugar to melted butter or margarine. Beat in eggs, add salt, sift in flour. Add vanilla and chopped nuts. Grease and flour a shallow pan (square or oblong) and pour in batter. Bake in a 325° F. preheated oven for approximately 30 minutes. Cut into bars or squares, and sprinkle with confectioners sugar.

- Combine all ingredients and bring to boil. Serve hot. Can be put in a cauldron (Crock-Pot) to keep warm. Yield 12 to 16 servings. Tie cinnamon and cloves in a cheesecloth for easy removal, or remove by straining.
- MERLIN'S ALMOND CRESCENTS**
- Almond cookies:
 - 1/2 cup butter
 - 1/2 cup granulated sugar
 - pinch salt
 - 1 egg
 - 1 teaspoon orange rind, freshly grated
 - 1 teaspoon lemon rind, freshly

- cream
 - 1/2 cup finely chopped almonds
 - 1 1/2 cups all purpose flour
 - Topping:
 - 1 egg white
 - 1/2 teaspoon water
 - 2 tablespoons granulated sugar
 - 2 tablespoons finely chopped almonds
- Cream butter and sugar together in a large bowl. Add a dash of salt and one egg and beat until light and fluffy. Add rinds, vanilla extract and chopped almonds and mix well.

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Farmington Hills chilihead wins cookoff

Ray Frederick of Farmington Hills, and his wife Marilyn, were all smiles after Ray won the Michigan Chili Championship cookoff Sept. 8 at Five Lakes Grill in Milford, even though it means Marilyn won't be able to judge the world cookoff in Reno. "I so happy he won," said Marilyn, who competed against Ray in the cookoff. "We worked so hard on the recipe. I'm elated. We cook against each other in the cookoffs, but work together as a team."

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Marilyn is one of 100 cooks competing in the semi-finals. Twenty will continue to world competition. "I didn't place. I was supposed to be one of the judges in the world cookoff," said Marilyn.
Proceeds from the cookoff will be used for scholarships for local culinary arts students and the Union Street Beautification Project in Milford.
Local cooks competing in the Michigan Chili Championship cookoff included: Diane Adamski (Redford); Paul Huyck (Farmington Hills); Kenneth Horn (Plymouth); Mike Maiman (Troy); Steve Leaver (Clarkston); and Nick Roncone (Birmingham).
Mark these dates on your calendar.
• Plymouth will stage its first Chili Cookoff 11 a.m. to 6 p.m. Sunday, Oct. 18 in downtown Plymouth's Kellogg park and the Gathering. The Michigan District Competition, sanctioned by the Interstate Chili Society, will feature a chili and salsa competition, live country entertainment, chili pepper eating contest, line dancing, western barbecue and classic Harley Davidson show. Net event proceeds will be donated to Make-A-Wish Foundation of Michigan. Contestants are being sought, call Annette Horn, (813) 455-8888 to participate in the event, or for more information.
• Winter Freeze Regional Chili Cookoff 9 a.m. to 5 p.m. January 11, VFW Hall, 16736 Ecorse Road, Allen Park. Refreshments, food, entertainment. All proceeds to benefit Elks Michigan Major Projects for handicapped children.
Be sure to pick up the Oct. 7 issue of *Taste* for more information about the Plymouth Chili Cookoff, and Ray Frederick's prize-winning Tiger's Bite Chili Recipe.