

Hops from page B1

Festival attendees will be able to visit historic buildings, and interact with volunteers to learn more about Livonia's past. A special beer tent will feature Michigan microbrewed beer, food, beer-related exhibits and demonstrations.

"It's a family event," said Halfpenny. "Children can still enjoy an afternoon at Greenmead."

Tickets are \$25. Non-drinking designated drivers will be admitted at no charge. Tickets will only be sold to those 21 and older, and includes a commemorative cup, and punch-card for up to 42 three-ounce tastings.

Food produced by Michigan Brewers Guild members including bratwurst sandwiches, ribs, hot dogs and other pub grub will be sold at nominal charge. Acoustic, roaming musicians will provide low key entertainment.

"This will be an exciting event for all Michigan residents and a great opportunity to try the best beer brewed in Michigan," said Halfpenny. "Never before have this many Michigan Breweries been brought together in one forum."

If you're interested in homebrewing, you might want to visit a place like Brew & Grow in Livonia that sells homebrewing supplies, and talk to owner Scott

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Beer from page B1

venue to further your education and make better beer."

Competitions are not about being the best, but making better beer, and the Pontiac Brewing Tribe homebrew club is hosting an American Homebrewers Association sanctioned homebrew competition "Brew-Vow" in conjunction with the festival.

The first round judging took place July 18 after the Observer & Eccentric Newspaper went to press, at King Brewing Company in Pontiac.

Best of Show judging will take place at the Michigan Brewers Guild Summer Festival at 4 p.m.

Craig Spicer, president of the Pontiac Brewing Tribe said the response to the Brew-Vow has been great. "We've gotten entries from California, Washington State, and Texas," he said.

Beer is sometimes associated with rowdiness, but this isn't about that. "Treat it as a tasting festival," said Spicer. "It's an opportunity to experience beers you've never tried - stout, porters, pale ales, they all carry a lot of history. The food products at the festival should be really good too. The brewers know what foods go well with beer."

Spicer enjoys cooking. "We do a lot of canning, and make our own cheese and bread," he said. "My buddy started brewing beer, and I got interested," he said.

Pontiac Brewing Tribe members come from all walks of life. "We have doctors, lawyers, garbage men, and computer technicians," he said. Of the membership, 85 percent are men, 15 percent women.

"Beer just being a more of man sort of thing," he said. "We're not sexist. Women are welcome. A lot of the men bring their wives to the meetings."

"I think beer has been boring for years," said Halfpenny. "I think that's why women didn't like it. Now that beer is becoming more interesting, because of its wine-like aroma and flavor complexities, I think we'll see more women get involved in the industry."

Wine from page B1

impact. Each of Diavolo's 16 estate vineyards is tended by its master-vintner whom Schwenn calls "tutors." Wine emanating from these vineyards reflects the soul of a man and marvelously is not self-expressionism at any cost. Ego is put aside and old vines are nursed, given the dictates of nature in its gentle voice.

"The work of a good vintner is the result of observation," Schwenn noted philosophically. "The wine is a summation of his thoughts. He must know what questions to ask and the options opened up by possible answers. At Diavolo, we do not make a wine, we raise it."

Chianti Classico

To begin to experience Diavolo, head straight for the Chianti Classico. The 1995 at \$13.50 is a good introduction, hallmarked by berry aromas and brown spice notes. The 1994 Chianti Classico Riserva 19.50 is all of the above, just bigger and better and well worth the extra cost.

The bar is raised with 1995 Broccato \$25.50 which is 100

- 1 orange bell pepper, julienne
1/2 small red onion, julienne
3 green onions, cut diagonally
1 handful of bean sprouts
4 ounces sliced mushrooms (your call on what kind)
1 carrot sliced into thin coin size pieces
- In a stock pot bring lightly salted water to a boil and add noodles. Cook according to package directions. Drain and rinse with cold water to cool. Drain well. Add 2 tablespoons sesame oil to noodles and toss in a bowl to coat and set aside.
- In a 1-quart saucepan add 2 tablespoons sesame oil and heat over a medium flame. Add the ginger and garlic and cook until light brown (don't burn, it!) Add soy sauce, vinegar, sherry, molasses,

brown sugar and chili peppers. Turn down heat, and simmer for 5 minutes.

Mix cornstarch and water well and whisk into sauce to thicken. Remove from heat and chill. Add vegetables to noodles and toss well. Add one cup of sauce and toss well again and serve. You will have leftover sauce, but it's great on chicken or pork chops on the grill. Serves 4.

Chef Joseph Styke is sous chef at the Water Club Seafood Grill in Plymouth, and an award-winning home brewer. Look for his column on the last Sunday of the month in Taste. We made an exception this month to coincide with the Michigan Brewers Guild Summer Festival.

percent sangiovese. Sangiovese is Italy's most planted red variety at more than 10 percent of all Italian vineyards. Today, there is an increased interest, not only in Tuscany, but in California to understand the large number of clones variations and which one grows best on a given site. Because of this, Diavolo's Broccato is a work in progress, but its evolution has been phenomenal.

Today's so-called Super Tuscan wines are often blended with high percentages of cabernet sauvignon overshadowing the fruit generosity of sangiovese. This supposedly, puts some meat on the bones of sangiovese. Shortly, with the appearance of wines like Diavolo Broccato, a sangiovese with meat, the new generation of Super Tuscan will be the best 100 percent sangiovese ever made.

Wines like Broccato are only born in vineyards with strict growing practices and low yields. Ripe, healthy fruit is hand harvested then scrupulously vinified by the gentlest methods.

The fabulous 1994 Diavolo Rinascimento \$16 is not only well priced, but a great wine with ripe plum aromas and layers of generous complexity. It is the vintage of the vineyard "tutors."

The faces on the label are the faces of the real people tending the vineyards - the people that create the greatness of Diavolo.

And this story is one you can experience first hand. Diavolo

rents double rooms in the Villa for as little as \$100 per day to Casa (house) accommodating up to eight to 10 people for \$235 per day. These are high season rates and require a two-day minimum stay. To inquire, or reserve, phone direct from the U.S. 011 39 5 77 32 26 13 or 011 39 5 77 32 27 12 or Fax 011 39 5 77 32 25 74.

Look for Focus on Wine on the first and third Sunday of the month in Taste. To leave a voice mail message for the Herald, dial (734) 953-2047 on a touch-tone phone, mailbox 1864.

■ Emily's Wine Dinner - Features the wines of J. Lehr with dinner of seafood and fish courses, 7 p.m. Wednesday, July 22 at Emily's, 505 N. Center, Northville. The cost is \$85 per person, call (248) 348-0505.

■ Everything's Coming Up Rose - Wine tasting 7 p.m. Monday, July 27 at Too Chee restaurant, on the patio, 27155 Sheraton Drive, at I-96 Service Dr. and Novi Road Novi, \$38 per person, excluding tax and gratuity, call (248) 348-5555. Will feature an array of select dry rose wines from France, Italy and the U.S. to complement summer light dining styles. Rose colored hors d'oeuvres, created by Executive Chef Upshur, will be served.

Start 'Cooking With Beer'

Lucy Saunders calls her cookbook "Cooking With Beer: Taste-Tempting Recipes and Creative Ideas for Matching Beer & Food" (Time-Life Books; November 1996; \$12.95/paperback) a map to be used to "explore the combined flavors of beer and food."

Saunders introduces readers to beer - where it came from; how it has evolved; and how beers, from classic lagers to exotic microbrews, are made, and characterized.

Here's a recipe to try.

"Beer may be used to replace

the fat in certain dishes," Saunders writes, "and this is a good example. Artichoke hearts and Parmesan cheese are bound not by mayonnaise and eggs, but by beer; bread crumbs and egg white for a much less calorie version of this popular baked dip."

- ARTICHOKE AND CHEESE DIP**
- 1 3/4 pounds artichoke hearts (2 - 14-ounce cans, drained, or equal quantity frozen and thawed)
 - 1 cup freshly grated Parmesan cheese
 - 1 tablespoon minced lemon zest
 - 1 tablespoon cracked black pepper
 - Several drops hot pepper sauce
 - 8 ounces light cream cheese (neufchâtel)
 - 1 egg white
 - 1/2 cup plain bread crumbs
 - 1 cup amber ale
- Preheat oven to 350°F. Blend all the ingredients in a food processor fitted with a metal blade. Scrape the mixture into a 2-quart baking dish and bake for 30 minutes, or until browned and bubbly at the edges.
- Serve with carrot and celery sticks, chips made from torn green cabbage leaves, or slices of bell pepper or toasted rye or pumpernickel bread. Yield: 4 cups dips for 12 people. Pair with Belgian Golden Ale or Belgian Wit.

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We're Sorry!

There are two errors in our "Boys of Summer" insert in this paper. The orange banner on page 3 should read: "Save a ton on Summer fun... Up to 75% off our entire camping department." The statement on page 4 about entertainment centers should read: "Up to 75% off all entertainment centers." We apologize for any inconvenience this may have caused our customers.

Service