Sisters from page B1

to the United States from Italy. Ernesto came in March of 1921. Flora's parents, Theresa Dinver-no Caira and Gio Caira, in 1969.

Flora's parents retained the Caira name, but their children acquired the Cairo spelling through the American school system.

Celia and Herm had a strong foundation to build a family on. Both grew up in close families that took pride in their heritage and shared the Roman Catholic faith.

nath.
They raised seven daughters in Belleville. An eighth daughter, Mary Beth, died shortly after birth. 'She is the angel in 'Seven Sisters and an Angel,' the name we use in our logo, and

copyright," said Pam. In 1974 the family relocated to Adrian where they opened a restaurant, Rossi's.

Food has always played an important role in Celia's and Herm's life. Like their parents, they're both good cooks.

they're both good cooks.

"I grew up on Martin Street in
Detroit," said Celia. I was one of
seven, and have three sisters
and three brothers. No matter
what the temperature was outside my mother always made
chicken soup with homemade
noodles severy Sunday. We had
an early dinner after mass.
Herm, was one of nine children.
After Herm and Celia married,
the Sunday dinners continued,
but now included pasta, chicken

or roast beef, and always ice cream for dessert.

Pam remembers those dinner And memories are what kept sisters going as they worked the book.

"I wanted to keep those recipes for our kids," said Pam. "Dinner was important when I was growing up. You worked your schedule around dinner."

your schedule around dinner."
A lot happened in the family
white Pam and her sisters
worked on the book. Patty got
married, babies were born, and
"people moved all over the
place," said Pam who now has
sisters living in New Hampshire,
California, Toledo, Dexter and
Sturgis. They all enjoy cooking,
and "Breaking Bread" has gotten

them even more involved in

"We never had fast food or frozen food growing up," said Pam, who like her mother usual-ly cooks every night. A radio broadcaster who works full time,

broadcaster who works tuit time, Pam looks for quick meals.

The cookbook was an instant hit in the Siembor and Rossi family, and other people have expressed interest in purchasing it, too.

"I just loved it," said Celia about the book. "It's just wonderful what the girls did - mainly being proud of their traditions and heritage."

You can find out more about "Breaking Bread" by visiting the

Rossi Family Web page, http:// members.xoom.com/BreakBread

members.xoom.com/BreakBread
The 463-page, professionally
bound book is available from the
Rossi Family for \$46 per copy,
which includes shipping and
handling. To order the book send
check, payable to Herm & Celin
Rossi, to The Rossi Family, 814
S, Main Street #4A, Adrian, MI
49221.

In addition to information about Polish and Italian holiday traditions, great Polish, Italian and family recipes, you'll be reminded of dinners you enjoyed growing up and maybe be inspired to create some new tra-ditions of your own like the Rossi's Pool Party Buffet & Bar-

There are lots of pictures, many that probably look like pic-tures in your albums, and even a special section with recipes for pets and old-fashioned home remedies.

October is Polish American Heritage Month. What are you doing to save your heritage? Celia and Pam offer these sug-

gestions:

Ask relatives to share sto-ries and ask them about family

M Keep collecting recipes

■ Write the dates on bock of photographs along with the names

Wine from page B1

Today, it is Peter Sr.'s two sons, Marc, who studied enology and viticulture at the University of California-Davis, and Peter Jr., armed with a Stanford University MBA, who are guiding the winery during its sojourn into the next millennium.

The hallmark, image-setting wine of Charles Krug. Peter Mondavi Family Winery has always been the Vintage Selection Cabernet Sauvignon. Aged in French oak, it represents the best of the best from Charles Krug. High bidder for the Honourly Chairpersons Grand Lot of Vintage Selection Cabernet Sauvignon gets two bottles of wine from select vintages.

Auction lots

Auction lots

Auction lots
Among other lots in the auction are a salmanazar of 1994
Caymus Special Selection; imperials of 1986 and 1987 Robert
Mondavi Reserve Cabernet
Sauvignon; imperial of 1984
Newton Cabernet Sauvignon in
a signed butte; one case of 1991
Heitz Martha's Vineyard Caber-

■ About 70 silent auction lots include fabulous wines and dining certificates.

net Sauvignon; deuble magnums Duckhorn Cabernet Sauvignon Vintages 1992-1996; double mag-nums Spottswoode Cabernet Sauvignon Vintages 1987-1991; imperial of 1994 Fisher Coach Insigna in an etched hand-painted bottle signed by owner Food Fisher.

Insignia is an actered initial painted bottle signed by owner Fred Fisher.
From some of the area's finest collectors are donations of French wines such as a grobusta 1989 and 6 bottles 1970 Chateau Palmer; an imperial of 1979 Chateau Lafter Rothuschild; a jeroboam and magnums 1966, 1970 and 1979 Chateau Mouton Rothesbild

schild.

And there's more than wine.
Fabulous travel lots including airfare such as a Gala of the Century on the French Riviera

for two to usher in the new millennium or Exploring the Burgundy region of France for two during a skven-day, six-night holiday stay at elegant chateaux, while enjoying gourmet dining, and superb wines. There's a week in Baden-Baden, Germany West Const wine country packages include air, lodging, VIP tours and tasting, winery lunches and much more! About 70 silent auction lots include fathulous wines and dining certificates. At other auctions in the country, most of these prized lots would be in live nuction.

Look for Focus on Wine on the

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

See related story on Taste

front.
Recipes from "Breaking Bread
A Family History Preserved by
Seven Sisters."
This recipe is compliments of
Celia Siembor Ressi.
RECIPE FOR A HAPPY HOME

- 1 can of cheerfulness
- 1 box of humility 1 bottle of ambition
- 1 can of pure thoughtfulness 1 plnt of respect
- Milk of human kindness

Mix above; garnish with patience, smiles and kisses. Sprin-kle well with a sense of humor.

Wrap in love; bake in a steady fire of devotion. Serve in generous portions each

Celia's mother Katarzyna Zyla Siembor made this rice-filled brond at Easter and sometimes at KATARZYNA'S RICE BREAD

Dough 4 cups whole milk

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2 (0.6 ounce) cakes compressed yeast

Seven sisters share favorite recipes 1/2 pound melted butter

- 12 cups sifted flour (approxi-mately) 1 teaspoon salt
- 4 eggs, beaten 1 cup sugar
- 1/2 cup golden raisins
 1 teaspoon each lemon and orange rind
 2 teaspoons vanilla

Scald milk theat to just before boiling point, when tiny hubbles form at edge; remove as thin film appears.) Set aside to cool.

When couled to 110-115 degrees F., break 2 cakes of yeast into 1/2 cup of milk (from the 4-cup milk portion) and dissolve.

In separate bowl, combine melt-ed butter and sugar. Add beaten eggs, rind, raisins, and vanilla

eggs, raid, raisins, and vatuus.
Put approximately 8 cups sifted
flour and salt in a large bowl. Add
the milk and yeast mixture gradually as well as the remaining milk.
After mixture is blended, stir in
butter, sugar and egg mixture
(eggs, vanilla, raisins and rind).

Add remainder of flour gradually while working dough until texture is dry enough to come away from the pan. Knead until smooth.

Place in large bowl and cover with muslin towel dusted with flour so it won't stick to dough. Put aside to rise, about 1 hour or more (until double in size).

Filling

- 1 1/2 cups rice (long grain, not
- 3 1/2 cups cold, whole milk I tenspoon salt (or less)
- 1 tablespoon butter
- 1/4 cup sugar

Cook rice by combining cold milk, salt and sugar, stir in rice and bring to a boil; add butter. Lower heat, cover and cook for about 20 minutes, until done. Set

when dough rises to double in size, test by pressing gently with finger. If it stays indented, remove from bowl, punch dawn with fist and knead a couple of times. Cut dough in half; set one half aside for Rice Bread.

Take other half, roll out gently and put into baking pan or cusse-role dish about 10 1/2- by 14 1/2-inches (or smaller).

Cover with flour dusted towel and set aside to rise. This loaf is

baked without the rice stuffing – it makes a nice tea bread!

Take the Rice Bread half, roll Take the face bread may ron out gently and make sure the width is twice the size of the width of the baking pan which should be approximately 10 1/2- by 14 1/2-

Center the dough in pan with Center the dough in pan with the extra wide edges draping over the sides. Gently spread the rice filling down center and then fold in each draping side of dough to overlap at center, seal by gently pressing together. Cover with floured towel and set aside to rise again. After doubled in size, about 30 minutes, very gently brush with an eng wash.

Bake Rice Bread at 350°F for approximately 45 minutes, until golden brown (Bake the unfilled tea bread 30-40 minutes, also at

compliments of This recipe is comp Patty Rossi Jordan.

PIT'S BEST MINESTRONE EVER!

- 3 medium carrots, pared and coarsely chopped 3 stalks celery, coarsely
- 2 medium onions, chopped 1 large po ato, peeled and cut into 3/4-inch cubes
- 1/4 pound fresh green beans, trimmed and cut into 1.
- inch pieces 2 medium zucchini, cut into
- 1/2-inch cubes
- 2 cloves garlic, chopped 1/3 cup olive oil 3 tablespoons butter
- 3 1/2 cups beef broth
- 1 1/2 cups water
- 1 1/2 cups water
 1 (28 ounce) can Italian plum
 tomotoes, coarsely
 chopped (save oil juice)
 1/2 pound ground sirloin,
 browned (optional)

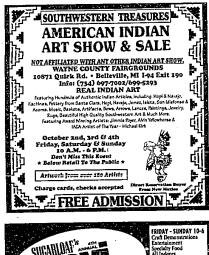
- 1/2 teaspoon salt
- 1/2 teaspoon dried basil
- 1/4 teaspoon black pepper 1/4 teaspoon dried rosemary
- 1 bay leaf
- 1 can cannellini beans

Heat oil and butter in 5 quart Dutch oven over medium heat. Add onions and garlic; saute t rolden (but not brown), about 6-8

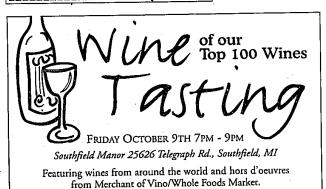
minutes.
Stir in currots and potato; saute
5 minutes. Stir in celery and green
heans; saute 5 minutes. Stir in
zucchini, saute 3 minutes. Stir in
zucchini, saute 3 minutes. Add
broth, water and the juice from
tomatoes to pan. Add tomatoes,
salt, basil, rosemary, pepper and
bay leaf.

In a separate pan, brown and drain ground sirloin. Add to broth; heat to boiling; reduce heat to low. Simmer covered, stirring occasion-ally, about 1 1/2 hours.

Rinse and drain beans; add to n and cook uncovered over soup and cook uncovered over medium to low heat, stirring occu-sionally until soup is thick about 30-40 minutes. Remove bay leaf just before serving. Sprinkle each bowl with Parmeson cheese, if desired. Makes about 12 cups.







Net proceeds will benefit THINK TWICE... revitalizing Detroit one block at a time. Tickets are \$25/person, \$30 at door. Tickets are available at any Merchant of Vino or Whole Foods Market location or by calling Think Twice at (248) 353-3550

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