

# Great Pretenders

## Festive drinks are alcohol free

See related story on Taste front.

### "THE PANAMA SPECIAL"

Named for treaty signed in 1978 that cedes the canal to Panama  
Recipe by Darryl James, Southfield - Golden Stirrer Award winner  
1 ounce lime juice  
2 ounces tamarind nectar or guava nectar  
1 ounce ruby red and mango juice  
1 ounce non-alcoholic triple sec  
1 teaspoon grenadine

Combine ingredients in cocktail shaker with crushed ice. Cap and shake hard until frost appears on outside of shaker. Strain into chilled double martini glass. Serves 1.

The following recipe came from a finalist in one of the four regional contests and was a \$50 winner.

### "20/20 NUTS AND BERRIES HOT FUDGE SHAKE"

Named for "20/20," which first aired in 1978.

### NON-ALCOHOLIC NEW YEAR'S EYE QUENCHER

(serves 2)  
5 ounces concord grape juice, chilled  
5 ounces cranberry juice cocktail, chilled

Recipe by Donna Affeldt, Rochester Hills  
2 1/2 cups butter pecan ice cream

1/2 cup milk  
3/4 cup fresh strawberries  
1/4 cup hot fudge topping  
1 tablespoon chopped pecans

In blender, combine ice cream and milk until thick and creamy. Blend in strawberries slightly so they're still chunky. Pour into tall glass. Pour slightly heated hot fudge over drink and swirl in with straw. Sprinkle pecans over top. Drink with a straw, but have a spoon handy for the goodies. Serves 1.

The following four 1978-themed drinks were first-place winners in four regional non-alcoholic drink mixing contests sponsored by AAA Michigan. All are single-serving. These contest winners won \$500 each.

### "MILLIKEN'S MOMOSA"

(Named for William Milliken, who was Michigan's governor in 1978)

Recipe by Rosemary DeHut, Onkangon  
1 ounce peach juice from canned peaches

1 ounce pear juice from canned pears  
3 ounces ginger ale  
Fresh or frozen raspberries and peach slices for garnish.

Place two fresh or frozen raspberries in champagne flute or tall wine glass. Add fruit juice and ginger ale. Place thin slice of fresh peach on rim. Serves 1.

Can be served in bowl as punch using 3-1 combination of each fruit juice and ginger ale.

### "POLYESTER LEISURE SUIT SMOOTHIE"

Named for popular men's outfits of the '70s.

Recipe by Betsy Thapkes, Rothbury

6 ounces Haagen-Dazs Irish cream (ice cream)  
4 ounces praline pecan crunch (ice cream)  
6 ounces Irish cream-flavored coffee (cooled)  
2 ounces vanilla nut creamer  
2 ounces cream soda  
Garnish: sliced almonds, melted white chocolate, whipped cream  
Combine first five ingredients. Blend on high speed until mixture

is thick and smooth. Pour into prepared glass and top with whipped cream. Garnish with a few extra nuts, if desired. Serves 1.

Optional: Melt 4 ounces white chocolate in a medium size bowl. Immediately dip rim of clear serving glass in chocolate. Press sliced almond into white chocolate before it sets to resemble a thick white belt with a belt buckle, the accessory frequently worn with a polyester leisure suit.

### "STAYIN' ALIVE FRAPPE"

Named for song in "Saturday Night Fever"

Recipe by Marilyn Seats, Kalamazoo

1/2 cup vanilla ice cream  
1/2 cup lemonade  
1/4 cup strawberry jam  
1 tablespoon honey  
2 tablespoons tonic water  
1 tablespoon whipped cream  
1 pinch nutmeg

Put ice cream, lemonade, jam, honey and tonic water in blender. Blend on low speed until smooth - approximately 10 to 15 seconds. Pour into stemmed goblet. Top with whipped cream and nutmeg. Serves 1.

## Cheers from page B5

hearing - "Good job boys, I like this a lot" - from Fred Eckhardt. New we are hooked, bad. Many contests later, our best effort so far is a silver medal for a I.P.A. in the 1997 A.H.A. National Championships and first place in the Midwest with A.I.P.A. and German Wheat in the 1998 Nationals.

Now we are trying to brew a certain brand, and if it does not turn out like a Affligem or a Hoegaarden, nine times out of 10 you will still have a great beer. It's not that hard.

There's a good quote from Zmurgy Magazine, a good thing to get. "It does not have to be rocket science unless you want it to be," and if you know Tommy and I, you know we tend toward Rocket Science.

Visit Brew & Grow, 33523 Eight Mile Road, Livonia, (248) 442-7939. They have tons of malt, grain, hops and yeast, and most important, knowledge and advice. They don't mind answering all your questions. Check out their web site, Brew&Grow.com

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thing strikes your fancy, go for it, it probably will work, but to be on the safe side, if your idea sounds too wild, ask somebody because there is nothing worse than five gallons beer that you or nobody else wants to drink.

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.

## Make your own ale

See related beer column on Taste front.

If you're interested in learning more about homebrewing, check out these websites: Eric's Beer and homebrewing page, PEKKEL.UTHsea.EDU/BEER.html; or The Real Beer Page, realbeerpage.com

Recipe compliments of Chef Joseph Styke. Visit Brew & Grow, 33523 Eight Mile Road, Livonia, (248) 442-7939 for complete instructions on how to make Happy Tail Ale, the first real beer. Chef Joseph and his friend Tommy, ever made.

### HAPPY TAIL ALE

1 pound medium British Crystal  
2 ounces roasted barley  
6 ounces Belgian Carapils  
6 pounds extra light dry malt  
2 ounces Goldings (5.4 percent) 60 minutes  
1 ounce Goldings (5.4 percent) 20 minutes  
2 teaspoons Irish Moss 20 minutes  
1 ounce Goldings 5 minutes  
WYEAST #1028 London 1 quart starter  
Prime with 3/4 cup of Dextrose or 1 1/4 cups dry malt per 5 gallons

## Toast 1999 with a fruity New Year's Eve punch

1 bottle sparkling water, ice cold

In a small pitcher combine all ingredients. Pour into glasses. Punch a wheel of lemon on the rim of the glass.  
Offer your guests a selection of

miniature fruitcake squares or petite fours as a complement.

Another concern for nearly one-quarter of Americans (22.6 percent) is assuring guests have fun. The solution is simple, try hosting a murder mystery or setting up

arts and crafts-you may be surprised just how creative your guests can be.

But, you may need to put a pause in all the fun at the stroke of midnight because Americans are set in their ways when it comes to the big moment. The top activities are: kissing someone special at midnight (25.7 percent), watching the ball drop in New York's Times Square (25.5 percent), making a toast at midnight (13.2 percent) and making resolutions (9.4 percent)

Recipe from Perrier Sparkling Mineral Water

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