

You're Invited to our
Spring Open House

Thursday, April 6 / 4 to 7 p.m.

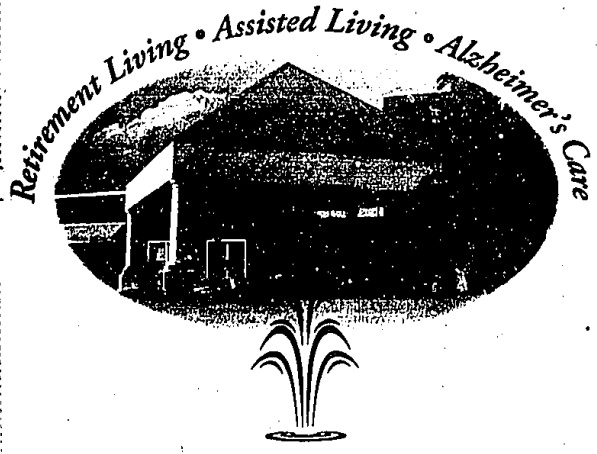
Enjoy a visit with our residents and staff as we present our newly renovated community with amenities galore including our elegant dining room, Sunshine Sundries store, library, lounges, health and fitness center, and beauty salon.

Most importantly, you'll have an opportunity to view our new Alzheimer's/dementia care at The Gardens, assisted living at The Inn and retirement living at The Town Center.

Refreshments and Live Entertainment

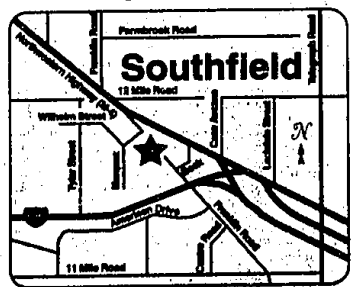
With hot hors d'oeuvres, dessert table, fresh coffee, and a champagne fountain.

This event blossoms with promise, so don't miss out!
For more information or to R.S.V.P., call (248) 353-2810



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Here's a little pork for your constituents

Having a few guests over and want to impress them with some meals fit for a president? Here are a few recipes from Henry Haller's book, "The White House Family Cookbook" (Random House):

TEXAS-STYLE BARBECUE RIBS (LBJ)

- Sauce:**
2 teaspoons butter
1 large onion, chopped
1 green bell pepper, chopped
2 garlic cloves, chopped
1 cup cider vinegar
1/4 cup brown sugar
1 cup chili sauce
2 cups ketchup
1/4 cup Worcestershire sauce
1 bay leaf
12 black peppercorns
Fresh parsley sprig

- 6 to 10 pounds lean pork ribs
3 tablespoons dry mustard
1 cup white wine
3 to 4 cups barbecue sauce

For the sauce, melt butter in a sauce pan; saute chopped vegetables until slightly browned. Transfer to a large saucepan and mix in remaining ingredients. Bring to a boil and simmer for one hour. Strain.
Preheat oven to 350 degrees F. Roll ribs in a large pot of salted water for 5 minutes; drain well. Arrange in a large baking dish. Mix mustard with wine and coat ribs with a pastry brush.

Brush ribs with barbecue sauce. Bake on middle oven shelf, turning often and brushing with additional sauce, for 45 minutes to one hour. Pork is done when meat pulls easily from the ribs. Serve with hot beans and cold beer. Serves 6.

SWORDFISH STEAK WITH LEMON BUTTER (REAGAN)

- Six 8-ounce fresh swordfish steaks
1 teaspoon salt
1/4 teaspoon freshly ground white pepper
2 tablespoons vegetable oil
2 teaspoons sweet paprika
1 stick (1/2 cup) butter, melted
Juice of one lemon
1 tablespoon chopped fresh parsley
6 lemon wedges
Fresh parsley sprigs

Preheat oven to 425 degrees F. Remove skin from swordfish and discard. Season steaks with salt and pepper. In a small bowl, combine oil with paprika. Use a pastry brush to coat the steaks on both sides.

Transfer the fish to a casserole dish. Bake on upper shelf of preheated oven for 10 to 15 minutes, or until firm to the touch and lightly browned. In a small mixing bowl, combine melted butter with lemon juice and chopped parsley.

Place baked swordfish steaks on a serving platter and spoon on lemon butter. Garnish platter with lemon wedges and fresh parsley sprigs. Serve at once, with hot popovers and a crisp green salad. Serves 6.

Wine from page D1

Tasting M. Trinchero Founder's Estate wines:

■ 1997 M. Trinchero Founder's Estate Chardonnay (\$25) is showcased by true-to-variety aromas enhanced by citrus blossom, Granny Smith apple and French oak notes. Rich and well-textured, the wine finishes with just the right dollop of toasty oak.

■ 1996 M. Trinchero Founder's Estate Cabernet Sauvignon (\$30) with barrel aging in about two-thirds French and one-third American oak cooperage for 18 months, has interesting nuances and a complex fruit melange. This is a thoroughbred Napa Valley Cabernet Sauvignon.

Pre-release, but bottled samples, of the next vintage of both these wines reveal consistent style and wines of character.

French wine

■ Want to learn more about French wine? If you're going to France, the Bordeaux Wine School in the heart of the city of Bordeaux runs a series of courses for beginners to experienced from April through November. Prices range from about \$16

for a simple two-hour introduction to a more advanced course for about \$390.

For more information contact Beth Cotenoff, Bordeaux Wine Bureau, USA at (212) 477-9800 or E-mail: beth.cotenoff@space.com

Drop Stop

■ Many years ago, we introduced readers to Drop Stop, an ingenious sturdy, bendable, reusable Mylar circle that can be pushed into a wine bottle neck, to allow pouring without dripping. The U.S. agent stopped importing it from Holland. There have been look-alikes at inflated prices, but now, the original is back. Order a three-pack envelope for \$3.60 plus minimal shipping from the Wine Appreciation Guild (800) 231-9463. Got some to stop red wine drip stains on table linens and carpets.

Columnists take action

In October 1999, supported by the Hometown Communications Network, publishers of this newspaper, we wrote the first of several columns related to the ban on direct shipping of wine in effect in the State of Michigan.

Many of you responded and wrote your legislators to protest such restrictive legislation.

When Rep. Nancy Cassie (R-Neiv) introduced legislation in February that further restricts the ability of adults to purchase wine via Internet orders, shipping direct from wineries or other sources to obtain wines; they want at the best price, we knew it was time to act.

We and several Michigan wine aficionados became plaintiffs in a suit filed in Federal Court, Lansing, Michigan, the week of March 20.

Our attorney is Robert Epstein of EPSTEIN & FRISCH, in Indianapolis, Indiana. Epstein filed similar suits in Indiana (and won this complaint) and in Florida (not yet decided).

We welcome your comments on this matter. Leave us Voice Message at the number listed below.

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 1884.

Kosher from page D1

on, or seafood. "And, we score 100 percent on health department inspections," boasts Jacobs.

Out for an evening? You don't have to be Jewish to eat at La Difference in West Bloomfield, whose appeal is fine dining that embraces just one more segment of the population. Operated by Paul Kohn who also owns Quality Kosher Catering, specialty

items include the Portabella Burger and Pasta Primavera at lunch and Grilled Vegetable Napoleon and fresh fish dishes at dinner.

And, when you want to entertain with good home cooking, try Rita Jerome's Unique Kosher Catering in Oak Park. Her vegetarian liver and terrine salad will be a hit at your next dinner party. Beverly Price is a registered

dietitian and exercise physiologist. She operates Living Better. Sensibly, a private nutrition practice in Farmington Hills that offers programs for individuals and corporations. She is the co-author of "Nutrition Secrets for Optimal Health," Tall Tree Publishing Company. Look for her column on the first Sunday of each month in Taste.

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