March 21 and April 4. Of Think day, Dec. 6, diners can enjoy the 14th Annual Wassail Feast, which costs \$55 per person. For information on any of these events, call (248) 522-3700.

events, call (248) 522-3700.

WEIGHT WATCHERS
Weight Watchers will host healthy holiday entertaining classes in a three-part sense.

Attendance is open to the public and free of charge, but participants are asked to bring a bag of groceries valued at \$10 to donate to Gleaner's Food Bank. Simple othnic holiday dishes, 6:30 p.m., Wednesday, Dec. 5; and tricks to making holiday disserts, 6:30 p.m., Thursday, Dec. 13, at Weight Watchers Corporate Hoadquarters, 28555 Orchard Lake Road (between 13 and 14 Mile roads), Farmington Hills. For information, call (248) 553-8555.

WHAT'S COOKING

Send Items for Teste calendar et least two weeks in advance of event to Taste Calendar, Observer Newspapers, 36251 Schoolcraft, Livonia, MI 48150 e-mail kabramczyk@ mecomm.net. Send files in

OAKLAND COMMUNITY COLLEGE
The Culinary Arts Department
at Oakland Community College's Orchard Ridge Campus,
27055 Orchard Lake Road, in
Farmington Hills, offers luncheon buffets and gourmet dinners throughout the school year
on the third floor of Building J.



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in the night from hunger. It doesn't have to be that way. Help us to feed the children in

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Credit Card #	
Exp. Date	
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Thank you for your support.

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Wine from page D1

The luncheon buffets offer a great selection of salads, fruits, vegetables, meats and fish for \$8.25. Dates of the buffets are Thursdays, Jan. 24, Feb. 7, March 21 and April 4. On Thursdays, Jan. 24, Feb. 7, asn't happening in our vinc-

wasn't happening in our vinoyard."
Byron had a great parcal of
land, yet with replanting costs
of \$30,000 to \$40,000 per acre,
frown could not afford to
replant more than one to two
acres per year with better
clones, Flirtatious overtures
came from the Robert Mondavi
family, but Brown wasn't ready
to sell until one of his two partners had a heart attack and was
advised by his physicians to sell
all of his businesses.

Buying out this partner would have financially strapped Brown. The Mondavi offer began to make sense. "There is no other winery that I would have sold to," Brown emphasized. "The family is driven by Robert's vision to have a winery in all the great wine regions of the world. Resources that would with the world. Resources that would with the world. The world with the world with the world. We talked for more than a year

to create an arrangement that served both of us well.

Byron became part of the Robert Mondavi Family of Winorios in 1990 and has shared a passion for excellence over the past 10 years. Association created the capital to replant and develop 160 acres of pinot noir, a vineyard size that makes Burgundian producers' heads spin.

Try the following:

- 1998 Byron Chardennay, Nielson Vineyard \$32 halls from Santa Barbara County's oldest commercial vineyard planted in 1964. It's brimming with the heady scents and flavors of pear, honey, and golden deli-cious apples. Accented with spice, it finishes long and silky.
- 1998 Byron Chardonnay, Sierra Madre Vineyard \$35 is marked by honeysuckle blossom aromas and nutmeg spice atop

an earthiness reminiscent of the finest white Burgundy.

- 1998 Byron Pinot Noir, Nielson Vinoyard \$45 showcas-es brown spices and leathery nuances over a solid core of pure berry fruit. Opulent flavors last long into the velvety finish.
- 1998 Byron Monument Hill Pinot Noir \$75 is the debut release culminating seven years of experimentation to pinpeint the ideal clones, rootstocks, and planting densities for this vine-yard. Dark chorry aromas and flavors mingle with brown spice notes in an elegantly-structured

The Healds are Troy residents who write about wine, spirits, food, and dining for the Observer & Eccentric Newspapers. To leave them a voice mail message, dial (734) 953-2047, mailbox

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Macomb University Center December 6

December 11 Oakland Center

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