

APPLES

FROM PAGE B1

down well for a smooth consistency.

Granny Smith, the very tart apple, is good in almost any baked good, Waseem said.

OTHER ORCHARDS

Golden Delicious, Rome Beauty and Big Round Reds will be ripe soon, but late at Coon Creek Orchard in Armada. Popular newer varieties, like Braeburns, will be ripe about the third or fourth week of October, rather than the usual sec-

ond week.

Macintosh's — one of the most popular apples for children — will be ripe within a week at Coon Creek.

"It'll be a lighter crop but they'll still taste great," said Coon Creek's Mike McCoull.

Every orchard is different, so McCoull advises calling orchards if you're seeking a specific variety. Westview Orchards & Cider Mill of Romeo at press time wasn't ready to announce what types of apples are ready, but some should be available next week.

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Delicious dishes celebrate Michigan apples

APPLE BRUNCH PANCAKE

4 egg whites
1 cup skim milk
1 tablespoon vegetable oil
1/8 teaspoon salt
1 cup all-purpose flour
4 cups sliced, peeled Michigan Apples
1/2 cup maple flavored pancake syrup
1 teaspoon powdered sugar
Vegetable cooking spray

Preheat oven to 425° F. Place glass 9-inch pie plate in oven while preparing batter. Beat together egg whites, milk, oil and salt until thoroughly combined. Add flour, beating until smooth.

When oven is hot, carefully remove pie plate and coat with cooking spray. Quickly pour prepared batter into hot pie plate and return to oven. Bake about 25 minutes or until golden brown. While pancake bakes, place Apples and syrup in large nonstick fry pan. Cook over medium heat, stirring frequently, until Apples are just tender. Sift sugar over hot pancake and cut into wedges. Serve hot Apple mixture over each wedge. Yield: 6 servings.

Suggested Michigan Apples to use: Empire, Gala, Yellow Delicious, Ida Red, Jonagold, Jonathan, McIntosh, or Rome.

APPLE-BERRY SALAD

1/3 cup sugar
1 envelope unflavored gelatin
1 1/2 cups Michigan Apple Cider or Michigan Apple Juice, divided
1 tablespoon Cinnamon Imperial candies
3/4 cup unsweetened Michigan Applesauce
1 1/2 cups diced, unpeeled red Michigan Apples
1 cup fresh blueberries or halved green seedless grapes

In large mixing bowl, combine sugar and gelatin. Set aside. Heat 1 cup of the Apple Cider and cinnamon candies, stirring frequent-

ly, until mixture boils. Remove from heat and continue stirring, if necessary to dissolve candies. Add hot mixture to gelatin. Stir until gelatin is dissolved. Add remaining 1/2 cup Apple Cider and Applesauce. Chill until mixture starts to set and is syrupy. Stir in Apples and blueberries. Pour into serving dish or mold. Chill until firm, about 3 hours. Yield: 8 servings.

Suggested Michigan Apple varieties to use: Empire, Gala, Ida Red, Jonagold.

Jonathan, McIntosh, Red Delicious, or Rome.

Recipes from the Michigan Apple Committee

Tips for choosing apples

No two apple varieties are alike. Choose an apple based on flavor or what it will be used for. The following apple descriptions and usage come from the Michigan Apple Committee.

Apples for all occasions — fresh or baked or in salads, pies or sauce: Jonathan, Golden Delicious, Cortland/Redcor,

McIntosh, Ida Red, Empire, Paula Red, Stayman/Winesap, Jonagold, Fuji, Braeburn, Ginger Gold, Spartan, Honeycrisp, Jonanue, Crispin Mutsu

Other apples and uses:

Red Delicious: Fresh or in salads

Rome: Fresh or baked or in salads or pies

North Spy: In pies, sauce or baked

THE TASTE

Golden Delicious: Second most popular variety in the world. Compared to Red Delicious and requires little sugar when cooking applesauce or pies or making cider. Firm when eaten fresh.

Cortland: Sweet and compared to McIntosh — slightly crimson against a pale yellow background and short dark red stripes with tiny gray dots. Great dessert apple with white flesh.

Ida Red: A member of Jonathan released commercially in 1942. Bright red and firm and keeps well and nice when eaten fresh. Tasty and tart.

Jonathan: Made it's fame after being discovered in Woodstock, NY in the 1820s. A crimson apple with touches of green and a spicy tang.

McIntosh: A very popular apple. A juicy white flesh and tough skin with mixed red and green coloring. It's a favorite apple for eating fresh, but also used in salads, sauces, pies and cider.

Northern Spy: A red blush over a yellow-green skin and yellowish flesh. Mostly used in cooking.

Paula Red: Similar to McIntosh. Good for eating and cooking.

Red Delicious: It's the most popular variety in the world and Michigan's most widely grown variety. Glossy red with a distinctive five-pointed elongated shape. Best eaten fresh rather than cooked, has a juicy, crunchy texture and sweet flavor.

— Compiled by Lana Mili

CIDER MILLS & APPLE ORCHARDS

Always call ahead to check availability of fruit.

The Michigan Department of Agriculture publishes a directory of most of Michigan's farm markets. (588) 784-5062, Armada. Directory: To get your copy, call (517) 373-1058 or send your request to the department, P.O. Box 30017, Lansing, MI 48909.

U-pick farms and cider mills are listed on the Michigan Apple Committee's World Wide Web home page, <http://MichiganApples.com>. Here are some nearby apple orchards and cider mills to visit.

LIVINGSTON COUNTY

Spicer Orchards Farm Market and Cider Mill, (810) 632-7692 — U.S. 23, (three miles north of M-59 to Clyde Road, exit east 1/4 mile). Open: 9 a.m. to 7 p.m. Currently has Cortland, Molly's Delicious, and Gayla ready for picking.

DeGroot's Strawberries, (517) 233-3568, Gregory. Fowlerville exit off I-96. South on Fowlerville Road to Howell Mason Road to West Bull Run, four miles south to 4232 Bull Run Road. Picked apples available.

MACOMB COUNTY

Blake's Big Apple Orchard, (810) 784-9710 — One mile south of downtown Armada at North Ave. and 33 Mile Road. Open 8 a.m. to 6 p.m. daily. Currently has Paula Red, Jonathan, McIntosh, Washington, Ginger Gold, and Molly

Delicious for picking. Blake's Orchard and Cider Mill, (810) 784-5343 — Run by same family as Blake's Big Apple Orchard, 17885 Armada Center Road. Open 8 a.m. to 6 p.m. daily. Coon Creek Orchard, (588) 784-5062, Armada. Armada Center Road at about 35 Mile Road. U-pick apples, raspberries and pumpkins plus doughnuts, jams, honey, corn maze and more.

OAKLAND COUNTY

Erwin Orchards & Cider Mill, (248) 437-4701 — Between Milford and South Lyon, 61476 Silver Lake Road. Open 9 a.m. to 6 p.m. Apples aren't as plentiful this year, but quality is good when the apples are available. Ginger Gold and McIntosh should be ready this week. Later in the month find, Empire, Golden Delicious and Ida Red. Raspberries should be available next week.

Franklin Cider Mill, (248) 626-2968, 7450 Franklin Road, Bloomfield Hills. Celebrating its 150th anniversary this year. Open 7 a.m. to 6 p.m. Monday-Friday, 8 a.m. to 6 p.m. Saturday-Sunday. Picked Granny Smith, Paula Red, and at least four more varieties arriving this weekend. Tours, doughnuts and more.

Long Family Orchard & Farm, (248) 360-3774 — On Commerce Road (west of Bogie Lake Road) Commerce Township. Sweet corn and tomatoes available right now. Cider and pick apples will be available later this month. Call ahead.

Paint Creek Cider Mill & Restaurant, (248) 651-8361 —

Three miles northwest of Rochester on Orion Road (between Adams and Rochester Roads). Cider mill open 10 a.m. to 6 p.m. Fridays, Saturdays and Sundays. Restaurant open 5-9 p.m. Monday through Thursday, 6 p.m. to 10 p.m. Fridays, noon to 3 for lunch and 5 p.m. to 10 p.m. for dinner Saturdays; 10 a.m. to 2 p.m. for brunch and 5 p.m. to 8 p.m. Sundays. Historic old grist mill setting. Cider and doughnuts for sale.

Parmenter's Northville Cider Mill & Winery, (248) 349-3181, 714 Baseline, Northville. Open 10 a.m. to 8 p.m. Cider, doughnuts. Paula Red are available. McIntosh should be ready in about one week.

WAYNE COUNTY

Plymouth Orchards & Cider Mill, (734) 455-2290 — 10895 Warren Road, Plymouth. Open 9 a.m. to 7 p.m. through October; 10 a.m. to 6 p.m. in November. Cider and picked apples for sale, doughnuts, country store. Paula Reds now available. Next week Ginger Gold.

WASHTENAW COUNTY

Ward's Orchard and Cider Mill, (313) 482-7744 — South of Ypsilanti, Lake I-94 to Huron St., go south 4 miles. Open 9 a.m. to 6 p.m. daily. U-pick apples, cider. Country Fair Saturday and Sunday 10 a.m. to 6 p.m. beginning Sept. 13-14, continuing through the last weekend of October. Features live entertainment, children's activities. Different event each weekend call for details.

HEADS

FROM PAGE D1

From picking to bottling, Brinkman's ideas have resulted in not only the best sangiovese from Atlas Peak in a number of years, but flavorful chardonnay too.

Due to varied east-west and north-south plantings, it's difficult to grow grapes on hillside terrain. Brinkman noticed that there was significant variation in ripening patterns on

either side of the vines and on top, as compared to the middle and bottom of the fruit zone. In vintage 2000, he initiated hand harvesting grapes with six passes through the vineyard to pick each side of the vine, top, middle and bottom separately.

"This guarantees even ripeness," Brinkman said. "And definitely increases the distinctiveness of the lots, since each of the six pickings is also fermented separately. From harvest 2001, 60 distinctive lots were created to offer a

palette of aromas and flavors for the final bottling."

For the 1999 Atlas Peak Sangiovese \$17, Brinkman blended sangiovese with merlot, syrah and petit verdot instead of the formerly used cabernet sauvignon and cabernet franc. This friendly, easy-to-drink, likeable wine is representative of a similar style of chianti. For the 2000 bottling, which will be available shortly at the same price, Brinkman fermented sangiovese with merlot or syrah or both. It produced a darker-colored wine with more structural depth. It has fruit power without being a fruit bomb. If you like the 1999, you're going to love the 2000.

The 1999 Atlas Peak Reserve Sangiovese \$30 is spicy and

earthy, sporting a slightly tarry, very Italianate character. With a solid fruit core, it is well structured yet supple and generous in the finish.

Brinkman has brought a new flair with richness and a bigger mouthfeel (not big and buttery) to the 2000 and 2001 Atlas Peak Chardonnays \$17. The wines are knock offs of French Chablis with some mineral, wet stone and flinty characters, yet with a fruit spectrum that is definitely Napa Valley and styled with crispness to match food.

The Heads are Troy residents who write about wine, spirits, food, and restaurants for the Observer & Eccentric Newspapers. To leave them a voice mail message, dial (734) 953-2047, mailbox 18648.

"HIT OF THE YEAR"
YELLOW TAIL AUSSIE WINES
\$5.99
750 ml

"TASTE OF SUMMER"
WESTBORN MARKET SPECIALS
\$9.99
1.5 ml

Golden Ripe BANANAS
3 lbs / \$1.00

California SWEET & JUICY BLACK PLUMS
99¢ lb.

Michigan HARD SQUASH
29¢ lb.

US NO. 1 IDAHO POTATOES
\$1.89 lb.

Colorful HARDY MUMS
3/\$15.99

FRESH CUT ROSES
\$6.99 DOZEN

Premium MICHIGAN GLADS
\$1.99 10 stem bunch

Family Pack Center Cut PORK CHOPS
\$1.99 lb.

Grade (A) Whole FRYER CHICKENS
39¢ lb.

USDA Choice CHUCK ROAST
\$1.99 lb.

Baremans ORANGE JUICE
2/\$3.00 Half Gallons

Baremans GALLON MILK
\$1.99 Except Chocolate

Fresh SALMON FILLETS
\$5.99 lb.

Butterball TURKEY BREAST
\$3.99 lb.

Groebells CORNED BEEF
\$4.99 lb.

Dinner Bell BROWN SUGAR HAM
\$4.99 lb.

Dearborn Skinless HOT DOGS
\$1.99 8 to 1 lb.

Eckrich SMOKED KIELBASA
2/\$5.00 16 oz pkg.

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