WINE

FROM PAGE BI

from Recioto? For this unique wine, the authors do a splendid job of explaining exactly how Amarone is made and why it is dry, while Recioto is sweet Italy grows 800 different grape varieties from Aglianice to Viognier, planted in two million acres of vineyards divided among 21 regions, with each region subdivided into zones. In the Piedmont there are harolo and barbaresco plus 48 more. Tuscary includes chianti, carmignano, brunello di Montalcino and varnaccia di San Gimignano, plus another 56. This is with Part III. The Data' is so great. You can research little known facts, but you need not linger.

research little known facts, but you need not linger. Recently, visited southern Italy including Campania, Puglia and Calabria so it was fun to read stories about each. In Puglia, the authors visited a vineyard manager who spoke no English, but they were able to communicate by hand ges-

tures. They say, "It's often noted that people in southern Italy use more hand gestures than people in the north ... hands really start flying as you go farther and further south of

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SPIRITS PICK

Rome.

In Calabria a visit to the Librandi winery takes the authors into the vineyards where men are busy with the arduous task of grafting rootsteeks to the medianne grane. stocks to the gaglioppo grape, the red grape of choice in the zone of Ciro. This backbreaking work definitely took the romance out of wine for the authors. These types of stories help a reader to understand the people and the land as well as the wine. "Vino Italiano" puts celebration, culture and "ambi-ente" into the wines of Italy,

The Healds are Troy residents who write about wine, spirits, food, and restaurants for the Observer & Eccentric Newspapers. To leave them a voice message, dial (734) 953-2047, mailbox 1864#.

Try some Spanish favorites

See related story on Taste front

ALIGE POTATOES
7 medium size potatoes
1 garlic clove, peeled, and
crushed
1 cup mayonnaise
Salt

Parsley, minced, to taste

aniser, amone, to take
Boil the potatoes, unpeeled,
using plenty of water. Feel them,
cut them into medium sized
pieces and sprinkle with salt.
When cold, cover with the Alioli
sauce which is prepared separately. Sprinkle with plenty of
parsley and mix well (carefully).

Alioli sauce: Mix the mayon-naise with the raw garlic to create a thin paste.

FRIED OLIVES

Nine ounces green plives 1 egg, bealen 2 cups olive oil (The amount of oil

Coat clives with egg and flour. Fry them using plenty of hot oil until golden brown, Drain on paper towels. Serve warn

WHITE BEANS WITH VINAIGRETTE

SAUCE 1 cup dried white beans 1 red or green pepper 1/2 medium size onlon 6 tablespoons red wine vinegar

Give eil
Soak the beans in cold water
overnight. Drain and bring to a
buil In 7 cups of water. Cook over
tow heat until beans are tender.
Drain well and mix with the
vinaigrette sauce which is prepared separately. Vinaigrette
Sauce: Mince the onion and
green pepper. With a wooden
spoon mix both vegetables with
the olive oil, vinegar and salt.

RED PEPPER WITH ANCHOVIES

2 large red peppers 4 gartic cloves 4 tablespoons olive

4 tablespoons olive oil 4 small can of anchovies

Roast the peppers in the oven 4002F for 15 minutes (the cen must be preheated). Turn tem and leave for 15 more mintes until both sides are done. Wrap them one by one in paper towels and leave them aside to

cool.

Peel and seed the peppers,
then cut them into 1/2 inch wide
strips. Peel the garlie cloves and
site them thinly. Heat olive oil
in a frying pan at low heat, add
the garlie. When the garlie is
golden brown, add the pepper
strips. Sauté for 10 minutes,
shaking the pan a little.

Serve cold or warm, with the anchovies coiled around the pep-

Cookbook looks at nutty past of goober peas

(AP) "Pennuts: The Illustrious History of the Goober Pea" (University of Illinois University Press, \$29.95) by Andrew S. Smith tells the back story of one of the wonders of the national food scene. "Peanuts help define what it means to be an

," Smith says. definition – bearing in mind that in Quite a dennition - bearing in mind that in antibellum America the peanut was shunned by Southern aristocrats and Northern elite, considered ungenteel, fit only for the poor and shaves to eat. Thereafter, it soared in public esteem, of course, Fresh roasted peanuts soon found a wider popular fan base, and now peanuts and peanut butter are part of the food mainstream. Its long social history has converted the peanut into a cullinary icon, he say. The book surveys that long history, drawing

Riedel Crystal, expert crafters of wine glassware, and Jim Beam

Brands Co. debuted the first Bourbon Glass, designed to show

case the unique characteristics of bourbon. America's native spirit. And why Jim Beam? To complement their ultra-premium

If your favorite liquor shop has not stocked the glasses, a set of four can be ordered for \$27 plus shipping on the Web site

www.smallbatch.com while supplies last. If you like bourbon,

you'll really like the way it smells and tastes in these glasses.

Small Batch Bourbon Collection which features Booker's, Baker's, Knob Creek and Basil Hayden's bourbons.

The book surveys that long instory, arawing from many scholarly sources.

Among Smith's offerings is a chapter titled Historical Recipes. He found thousands and says they're quite different from modern recipes. Indeed, Today's cookbooks probably wouldn't feature Liver With Peanuts, or even Peanut and Prune Ice Cream, recipes from a 1916 publication.

SPAIN

FROM PAGE B1

And, for the record, aniards don't drink Sangrias

Spaniards don't drink Sangri very often.

That's more of a touristy thing, 'Smith said. Spaniards enjoy Tinto Deverano which means 'red wine of summer which consists of ice, wine, lemon Fanta or other sweet carbonated water.

LIFE CHANGES

■ Sangria

Smith said currently Bluefish serves more ethnic foods than most restaurants there — which serve Spanish cuisine. However, progress is hitting

Madrid, For example, sushi can be found rather easily. As can some Thai dishes. Still, some Spanish ways stay the same: Lunch is the big meal of the day so during the winter months the Bluefish is open from 2-5 p.m. and then doesn't re-open again until 9 p.m. Dinner isn't usually eaten until about 10 or 11 p.m. and the meals are much smaller, thence the tapas.

"People know how to live there," she said. "They go out, they mingle on the streets... young and old. Smidny afternoons they sit in the cafes and drink cam'a — small beers — and spend all day with friends and family."

To accommodate the social

Sundays, the women have introduced American-style brunch which is taken hold. Pancakes, French toast, scran bled eggs, bloody Marys and

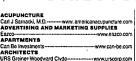
ore. Smith doesn't know how long her career as a restaura-teur will last, but she knows

teur will last, but she knows she'll never stop loving Spain... "It's not perfect of course. You still get bored and still get tired like in any place." Smith said "But I can't imagine ever coming back (to live in the U.S.). I will always go back to Snain."

Spain.
(If you're traveling to Spain and want to visit Bluefish, check out bluefishspain.com)

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(Preparation 25 minutes, cooking
lime 5 minutes)
1/3 cup alive oil
1/3 cup deirstyle mustard
1 tablesp chopped fresh rosemary

Flamenco style dance

Here's where to find Spanish cuisine locally

■ Sangria
401 W. Lafayette
Royal Oak
(248) 543-1964
A professional Flamenco
dancer entertatias on some
evenings, call to confirm days.
A popular salas-dance har is
upstairs. Restaurant serves
tapas and full dimers, specializes in Sangria. Tupasare
served with quality, hardcrusted French bread.

■ Alegria's Restaurant & anquet Center 38123 W. 10 Mile Road

Farmington Hills (248) 478-7780 Co-owner Jose Montes' daughters regularly perform

Menu includes tapas and full dinners. Paella – the dish of Spain – semi-crunchy rice with saffron, chicken or vegwith sairron, chicken or veg-etables, is a specialty.

MEXICAN VS. SPANISH CUISINE

What's the difference between Mexican and Spanish cuisine?

cuisine?
A lot.
Sure there are some similarities. Tortillas are a staple in
Mexican food, and used in
Spanish dishes, but only sparingly, Beans are a Mexican staple, as is salsa. Spanish food uses more potatoes, olive oil

and eggplant.
Most Mexican dishes are served for one and can he eaten with your hands. A tostada, for example, may make-up the entire meal.
Spanish tapas are meant for sharing – diners usually order several different tapas (little Spanish appetizers) that are typically eaten with fork-and-spoon or seconded with a hard-crust thick hread.
The seasonings vary greatly.

crust thick bread.

The seasonings vary greatly.
Cilontro and chili peppers are used in many Mexican dishes.
However, fresh cilontro is very difficult to find in Spain.
Spanish food isn't nearly as

Tasty events benefit students

Merchant's Fine Wine will present a Fall Wine Tusting event Thursday, Sept. 10, at the College for Creative Studies. The event benefits the College's scholarship and community outreach pro-grams.

More than 60 varieties of wine and cheeses from around the globe will be available for tasting. The Fall Wine Tasting is a prelude event to the Detroit International to the Detroit International
Wine Auction, sponsored by
General Motors Corporation,
Saturday, Oct. 19 at the
Detroit Marriott Renaissance
Center.
Many of the wines to be sold

at the Detroit International Wine Auction will be featured at the Fall Wine Thating, including acclaimed Far Niente wines, from this year's Honorary Wine Auction Chair Larry Maguire, president and CEO of Far Niente Winery. The auction is the main fund-rating event for CCS

fund-raising event for CCS student scholarships and com munity outreach programs. Proceeds from the Fall Wine Tasting will also go to fund student scholarships and com-

munity outreach programs, For more information and reservations to the Fall Wine Tasting, call the CCS Office of Special Events, (313) 664-

7464, or Merchant's Fine Wine, (313) 563-8700. For information and tickets to the Detroit International Wine Auction, call (313) 664-7464.

7464.
Also of note:
Schooleraft College's
Culinary Extravaganza for stdent scholarships, 2-5 p.m.
Sunday, Sept. 22 in the
Waterman Campus Center,
Schooleraft College, 18600
Haggerty Road, Livonia, features a taste of over 50 popular metro. Detroit restaurants za for stu lar metro Detroit restaurants and award-winning wine san ples. The cost is \$50 per per-son. To reserve tickets, call (734) 462-4670

Easy ratatouille has Mediterranean flair

BY THE ASSOCIATED PRESS

Harvest your own backyard vegetables or choose some from the farmers' market for this high-speed dish with a

high-speed dish with a Mediterranean flair. The grill makes short work of an easy version of ratatouille, the lovely dish of vegetables usually simmered in olive oil that's associated with Provence, France.

GRILLED RATATOUILLE SANDWICH

a closes garlic, minced
IZ cup lakamata olives, pitted
and choaped
IZ small engplant
I medium zucchini
I large red onion
2 large spe glunt omatoes
I large red beli pepper
none IZ mich sourdough baquette,
cut lengthwise in half
Combinera discourse.

cal lengthwise in hall Combine olive oil, mustard, rosemary and garlic in small bowl, Place olives in food proces-sor; add 2 tables poons mustard mixture. Cover and process until smooth; set a side. Reserve remaining mustard mixture. Cut eggplant and zurethini lengthwise into 1/4-inch-thick slices. Cut mion and tumatores crosswise into 1/2-inch-thick

slices. Cut red bell pepper length-wise into 2-inch-wide pieces; dis-card seeds. Place vegetables on platter. Baste with reserved mus-tard mixture.

Place vegetables on oiled grid or in vegetable basket. Grill over medium-high heat 3 to 5 minutes or until vegetables are tender, basting and turning once.

oasong and turning once.
To serve, scoop out a little of the inside cut surface of the bagnette, if necessary, to make room for the filling, Spread olive mixture on both surfaces of bread.

Layer vegetables on bottom half of bread; cover with top half. Cut crosswise into 4 portions. Makes 4 servings.