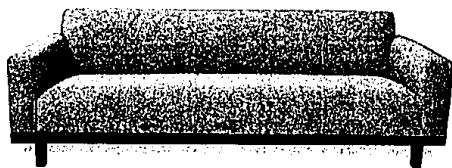
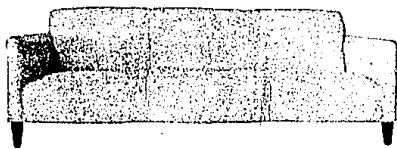
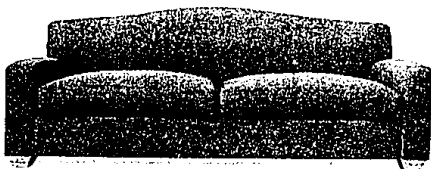
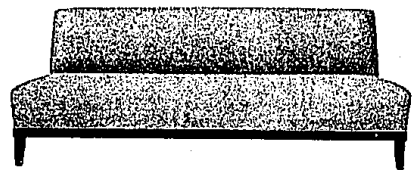


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FURNITURE TO COME HOME TO

Pasta and butternut is an unusual autumn dish

Butter and brown sugar on butternut and acorn squash is classic, but sometimes I don't want a sweet dish at supper.



Lana Mini

Mark Bittman, the author of "The Minimalist Cooks at Home," whom was interviewed in last week's Taste section suggested adding pasta to the butternut squash for a Northern Italy style plate. Typically, the dish is tortelli stuffed with zucchini which is a pumpkin-type squash with the taste of butternut.

The traditional recipe seemed too tedious for a week-day, so I tried the easier version published in "The Minimalist Cooks at Home."

The dish didn't necessarily look spectacular, but it was

pleasant enough. Rather than stuff shells or penne, the recipe calls for pureed squash on top of the pasta. I was out of penne so instead used linguine — making a trip to the store wouldn't have followed the minimalist philosophy.

Here's the recipe. I recommend it if you want to experiment with squash.

PENNE WITH BUTTERNUT SQUASH

1 pound peeled and seeded butternut squash, start with a whole squash weighing about 1 1/2 pounds

2 tablespoons butter or olive oil salt and freshly ground black pepper

1 pound pasta or other cut pasta 1/8 teaspoon freshly grated nutmeg or to taste

1 teaspoon sugar, optional (I didn't use any)

1/2 cup freshly grated Parmesan cheese

Cut the squash into chunks and place it in a food processor.

Pulse the machine on and off until the squash appears grated. Alternatively, grate or chop the squash by hand. Set a large pot of salted water to boil for the pasta.

Place a large skillet over medium heat and add butter or oil. A minute later add the squash, salt and pepper to taste and about 1/2 cup water. Cook over medium heat, stirring occasionally. Add water, about 1/4 cup at a time, as the mixture dries out, but be careful not to make it soupy. When squash begins to disintegrate, after about 10 to 15 minutes, begin cooking pasta. While it cooks, season squash with nutmeg and optional sugar and add salt and pepper.

When pasta is tender, scoop out about 1/2 cup of the cooking water and reserve it, then drain the pasta. Toss the pasta in the skillet with the squash, adding the reserved pasta-cooking water if the mix seems dry. Taste and add more of any seasonings if you like and toss with Parmesan and serve.

mini2oehomecomm.net

Herbed tenderloin has taste of fall

BY THE ASSOCIATED PRESS

Bartlett pears in a port-reduction sauce are served with herbed pork tenderloin in this stylish but simple, low-fat entree.

The blend of flavors has a taste of fall in its origins — a sweet touch of the fruit harvest season. The thyme-coated pork is visually well dressed, too, with the rich sauce of pears, ruby port, orange juice and Dijon mustard.

HERBED PORK TENDERLOIN WITH BARTLETT PEAR PORT SAUCE

(Preparation 15 minutes, cooking time 45 minutes)
2 pounds pork tenderloin

1/4 cup chopped fresh thyme
1/2 teaspoon salt

freshly ground pepper

2 tablespoons butter

1/4 cups ruby port

1/2 cup orange juice

2 teaspoons Dijon mustard

2 to 3 very ripe Bartlett Pears, peeled, cored and sliced

Preheat oven to 350 degrees.

Rinse pork and pat dry; sprinkle with thyme, salt and pepper.

Melt butter in a large skillet. Add pork to skillet and cook over medium heat until browned on all sides. Remove pork from skillet and place in a large shallow baking pan. Place in oven and bake until pork reaches 170 degrees on a meat thermometer, about 20 to 30 minutes.

Meanwhile, add port, orange juice and mustard to skillet, whisking until smooth. Add pears and cook over medium heat until pears are soft and liquid has reduced by about half. Add cooked pork to skillet along with any juices and cook for several minutes more. Slice pork and place on a serving platter; pour sauce over top. Garnish with fresh pear slices and thyme sprigs.

Makes 6 to 8 servings.

Nutrition information per serving: 275 cal., 25 g pro., 7 g fat, 18 g carbs., 2 g fiber, 82 mg chol., 238 mg sodium.

(Recipe from the California Pear Advisory Board)

HEADS

FROM PAGE B1

Humphries calls his menu Napa Cuisine. We dubbed it downright delicious! Reservations in advance are a must.

The restaurant at Applewood Inn, 13555 Highway 116, Guerneville (800)555-8509 opened in summer 1999 but this was our first chance to visit.

A moderately-priced California-Provençal a la carte menu is served in a casually elegant French Barn-style restaurant with two river rock fireplaces.

After reviewing the menu, we wanted to say, "Could you bring us a few bites of everything?" We were more than pleased with the salmon and duck specials which complemented a great bottle of Hartford Court Pinot Noir. Aureole (New York and Las Vegas) restaurateur Charlie Palmer opened Dry Creek Kitchen in the new Hotel Healdsburg, facing the famed Healdsburg Plaza at 317 Healdsburg Avenue, Healdsburg (707)431-0330. Palmer focuses on Sonoma County's bounty of poultry, game, meats and fish together

with fresh ingredients in an ever-changing seasonal menu. Sonoma County wineries are the exclusive feature of the wine list. If you don't make an advance reservation, you could have a long wait at the comfortable bar.

NEW PLACES TO STAY

The full-service luxury Hotel Healdsburg, 25 Matheson Street, Healdsburg (800)889-7188 ushers in a new era to the historical city. It's a perfect spot to conclude a day of visiting wineries in Alexander, Dry Creek and Russian River Valleys. A spa is open daily from 10 a.m. to 7 p.m. Rates begin at \$305 for a Deluxe King. Special value season rates are available November 1 to March 15.

Rates for 16 stylish queen bed guest rooms in two Mediterranean-style villas at Applewood Inn, 13555 Highway 116, Guerneville (800)555-8509 begin at \$155. Suites with Jacuzzi baths for two start at \$225.

The Hilton Garden Inn at 3585 Solano Avenue, Napa (707) 252-0444 opened at the end of August this year. King doubles are \$259. AAA discount of 10 percent honored.

LATE-BREAKING NEWS

Less than two weeks ago, two historic California wine families made history with the announcement that the Gallo family had purchased the renowned Louis M. Martini Winery. In 1933, Italian immigrant Louis M. Martini built the winery in the heart of Napa Valley. Current family winemaker Michael Martini runs the winery with his sister Carolyn. A Gallo spokesperson indicated that they will stay on in their present capacities.

"Gallo understands," Carolyn Martini said, "the value of our family's contribution and has been very willing to work through all the concerns of the Martini family members and design a structure that works for everyone. Culturally for our company, this is a great fit."

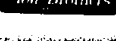
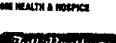
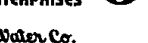
Real estate has as much to do with the wine business as it does with any other. Given that, this is a Gallo acquisition to watch.

The Healds 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 18644.

LOOK IN TODAY'S JOBS AND CAREERS

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