



Side dish

Wine tasting

The Fine Wine Source of Livonia is hosting a benefit wine tasting 7 p.m. Friday, Nov. 8, in the banquet hall of Sacred Heart Church on Six Mile, one block east of Middlebelt in Livonia.

More than 100 wines will be presented with great food and musical entertainment. Meet with winery representatives and participate in the silent wine auction.

Tickets are \$50 per person, and tax deductible. All proceeds go to Our Lady of Redemption Church. Tickets can be bought by contacting Jim or Livvie Lully at the Fine Wine Source, 16721 Middlebelt, (734) 425-8610, e-mail finewinesource@yahoo.com, or call Paul or Tony, (248) 357-3500.

Team Hungry Man

Members of "Team Hungry Man," a traveling troupe of men with hearts for the hungry, will assist Kroger shoppers by carrying groceries to cars and answering questions about the Hungry Man effort to raise money for America's Second Harvest, the nation's largest hunger-relief charity.



At the same time, Kroger Food Stores in metro Detroit will be encouraging customers to buy Hungry Man frozen dinners and Swanson Great Start frozen breakfast entrees. Five cents from each of these products sold will be contributed to America's Second Harvest. The fundraising effort begins today and runs through Thursday, Oct. 31.

Cleaners Community Food Bank of metro Detroit is the local affiliate of America's Second Harvest, the nation's largest hunger-relief organization.

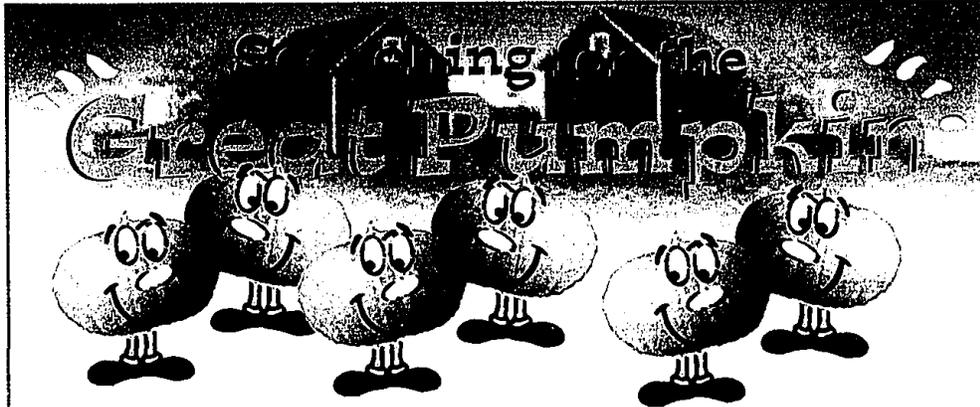
Team Hungry Man will be visiting five Observeland Kroger stores - Canton, 1905 Canton Center Drive, 4-7 p.m. Wednesday, Oct. 16; Westland, 36430 Ford Road, noon to 3 p.m. Thursday, Oct. 17 and 31300 Michigan Ave., 4-7 p.m. Thursday, Oct. 17; Livonia, 30935 Five Mile, 4-7 p.m. Saturday, Oct. 19; and Farmington Hills, 31550 12 Mile, noon to 3 p.m. Wednesday, Oct. 23.

For more information about America's Second Harvest, visit www.secondharvest.org or call (800) 771-2303.

Recipe to share

Have you started talking about Thanksgiving dinner at your house yet? We're collecting favorite family recipes for our Dish to Pass Taste feature on Sunday, Nov. 17.

To participate, send, fax or e-mail your recipe no later than Wednesday, Nov. 6, along with a brief description of what makes this dish so special. To Keely Kafeski, Taste Editor, Observer & Eccentric Newspapers, 805 E. Maple, Birmingham, MI 48009, fax (248) 644-1314, or e-mail kafeski@oe.homecomm.net. Be sure to include a daytime phone number where you can be reached.



LOCAL FARMS READY FOR HAPPY HAUNTERS

BY LANA MINI
STAFF WRITER

Pumpkins are about more than carving faces and baking pies. Carve a jack-o'-lantern with its mouth looking like a big "O." Then take the stringy, seedy pumpkin meat that was scooped out and place it in front of the pumpkin on a table, have some of the goo hanging out of the mouth - make it look like the jack-o'-lantern is throwing up its insides, that's sure to impress neighborhood kids.

Mary Krause of Plymouth Orchards & Cider Mill said the possibilities seem endless. "Scoop out the pumpkin and use it for pie," she says. "Then save the shell and use it for a bowl to serve soup."

Choosing a pumpkin is part of

autumn fun. Mary Penrod of Blake's Cider Mill in Armada said wagons transport guests to and from the patches so they don't have to haul huge, heavy pumpkins back to the store. Already picked pumpkins are at the store for those in a hurry. Plymouth Orchards does the same.

The idea of serving tomato or vegetable soup or chili in a pumpkin shell reminds Krause of childhood Halloween in Kansas City. She'd prepare the pumpkin shell a few days before Oct. 31, and wrap the shell in foil and refrigerate. After returning from trick-or-treating, mom would warm her up with soup served in the pumpkin shell.

"And we'd make table name cards with the tops... writing our names on them," Krause said.

After choosing the pumpkin comes the decision - bake, carve or both. Employees like Krause, the assistant manager at Plymouth Orchards, eagerly share pumpkin suggestions and knowledge, such as:

- Use smaller pumpkins for pies - three to five pounds. Bigger pumpkins are tougher and the meat isn't as sweet.
- Garlic adds zip to pumpkin seeds. Rinse the seeds and spread olive oil on a cookie sheet. Mix seeds with garlic, salt and pepper and place on tray. Bake at 350°F for eight minutes and give the seeds some extra crunch by turning the broiler on for the last two minutes, (baking for a total of 10 minutes.)
- Pumpkin butter is easy to make and is great on apples and peanut butter sandwiches.

"It's good to remember that pumpkins that are too big are usually too tough, stringy and hard to work with," Krause said. "They don't have as much flavor."

Big pumpkins are best for carving or baking the seeds. Penrod said it's a good year for pumpkins. Michigan is one of the leading growers of pumpkins nationwide - nearby Macomb County being number one in production.

Penrod said that while there's more to pumpkins than pie, it's still the most requested recipe. Cookbooks at Blake's are filled with ideas: Pumpkin pie, cookies, stew, butter and cheese cake. For kids, pumpkin patches aren't about food, they're magical places where each vivid orange ball is examined for its jack-o'-lantern potential.

Like Lana said to Charlie Brown, "Every year the Great Pumpkin will appear."

See recipes inside.

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Pumpkin Patches

- Apple Charlie's - 38035 South Haven Road, one mile south of New Boston. Open seven days 9 a.m. until dark, (734) 753-9380. U-pick and already picked pumpkins
- Plymouth Orchards & Cider Mill - 10685 Warren Road, Plymouth. Open 9 a.m. to 8 p.m. daily, (734) 455-2290. U-pick pumpkins 10 a.m. to 5:30 p.m. daily. U-pick and already picked pumpkins.
- Ward's Orchards - 5565 Merritt Road, Ypsilanti. Open 10 a.m. to 6 p.m. daily, (734) 482-7744. U-pick pumpkins.

OUTSIDE WAYNE COUNTY

- Blake's Orchard/Cider Mill - 17985 Center Road, Armada. Open 8 a.m. to 6 p.m. daily, (586) 784-5343. U-pick and already picked pumpkins.
- Blakes' Big Apple Orchard - North Avenue at 33 Mile Road, Armada. Open 8 a.m. to 6 p.m. daily, (586) 784-

- 5345. U-pick and already picked pumpkins.
- Franklin Cider Mill - 7450 Franklin Road, Bloomfield Township. Open 8 a.m. to 6 p.m. daily, (248) 626-2968. Already picked pumpkins.
- Long Family Orchards - Bogie Lake Road, Commerce Township. 1/3 mile north of Wise Road. Open 9 a.m. to 6 p.m. weekends, 3-6 p.m. weekdays, (248) 360-3774. U-Pick and already picked pumpkins.
- Ashton Orchard/Cider Mill - 3925 Seymour Lake Road, Ortonville. Open 10 a.m. to 6 p.m. daily, (248) 627-6671. Already picked pumpkins.
- Diehl's Orchard/Cider Mill - 1479 Ranch Road, Holly. Open 9 a.m. to 6 p.m. daily, (248) 634-8981. Already picked pumpkins.
- Yates Cider Mill - 1990 Avon road, Rochester Hills. Open 9-7 p.m. daily, (248) 651-8300. Already picked pumpkins.



Cakebread Cellars innovations lead to superb wines

Some things that you learn make you feel a tad old. Like learning that Cakebread Cellars in the Napa Valley will celebrate its 30th anniversary next year.

Yet this feeling of old quickly disappeared when we recently discussed with Dennis Cakebread, ongoing plans his parents, Jack and Dolores Cakebread, founders of the winery, have. We believe that their commitment to ever higher quality, including their wines and life in general, has kept them young in spirit. Like so many wine pioneer families of the 1970s, the Cakebreads did not come to the wine industry with wealth, accumulated from a highly successful business unrelated to wine. For many years



Focus on Wine
Eleanor & Ray Heald

Highway 29, the Cakebreads continued to work at Jack's father's car repair business in Oakland, Calif. Each Friday afternoon, the Cakebreads and their sons trekked to the Napa Valley to work on the winery project.

As the vineyards were being planted, Dolores started her vegetable and flower garden, which led her to a separate

career in matching wine and food. Although she has freely given her recipes to wine and food magazines and posted them on the winery's Web site, publication of her first cookbook will be part of the 30th year celebration.

SOMETHING QUITE DIFFERENT

Most wineries that produce both white and red wines make them in the same facility. Bruce, one of the Cakebread's three sons, who has been the winemaker since 1978, convinced his parents that there was a higher road to quality. Over the years, separate facilities were built to make white and red wines.

Dennis Cakebread, who manages sales

and marketing for the winery, pointed out the benefits. "Because Bruce presses whole grape clusters for our white wines," he said, "we've installed special and gentle large-capacity presses to reduce skin contact time. All the equipment used is engineered to reduce oxygen contact with the juice. This creates overall fresher and fruitier white wines." Workers in the "white" winery remain focused on white wines. Essentially, Cakebread is two small wineries. This is only possible through separation.

In the red wine winery, it's easier and more beneficial to manage the cap formed during fermentation in short, open-top tanks with a large diameter.

PLEASE SEE HEALDS, B3

ANDREA BOCELLI
DECEMBER 1



Tickets available at PalaceNet.com, The Palace Box Office and all [ticketmaster](http://ticketmaster.com) locations. Charge at 248-645-6666