



Side dish

Apples are fun

Lois Thielke of the Michigan State University Extension office suggests these fun things to do with apples: Spread peanut butter on a wedge of apple, grate apples into coleslaw, layer apple slices with sweet potatoes, pour orange juice over, and bake at 350°F until tender, dice an apple into salad for extra zip, put apple slices in your sandwich or dip apple sauces in yogurt. Here's a recipe from the Michigan Apple Committee

BROWN SUGAR MUFFINS

1 1/4 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt (optional)
1 teaspoon pumpkin pie spice
2 egg whites
2/3 cup firmly packed brown sugar
2 tablespoons vegetable oil
3/4 cup unsweetened applesauce
1 1/2 cups peeled, diced apples
1 1/4 cups uncooked, old-fashioned oatmeal
1 tablespoon turbinado sugar

Stir together flour, baking powder, baking soda, salt and spice. Set aside. In a large mixing bowl, combine remaining ingredients except the turbinado sugar. Let stand about 5 minutes or until oats soften slightly. Add flour mixture, stirring only until combined. Portion evenly into twelve 2 1/2-inch muffin-pan cups coated with cooking spray. Sprinkle batter with turbinado sugar. Bake at 400°F about 20 minutes or until golden brown. Yield 12 muffins, serve warm. Suggested apple varieties to use: Empire, Gala, Golden Delicious, McIntosh or Rome, or substitute 1 can (20 ounces) sliced apples, drained for fresh apples.

Win Schuler Foods

Michigan-based Win Schuler Foods has introduced new packaging — a ready-to-serve black tub that can go from refrigerator to table whenever company is over. The package redesign includes easy-to-prepare recipes. "Win Schuler's consumer base is extremely loyal and we want them to know the Win Schuler



Original Cheddar cheese spread is the same, delicious product they've always loved," said Robert Nunez, company co-owner. "We are adding Sharp Cheddar for variety, and we redesigned the package to provide consumers with the added benefits of a table-ready-tub."



PHOTOS BY JERRY ZOLYVARTY / OBSERVER & ECCENTRIC

Jackie Scher, owner of "Chocolates By U," dips a plump strawberry in warm milk chocolate. Her one-of-a-kind Southfield shop allows guests to make their own chocolates with an endless variety of molds, fruit, nuts and other sweets.

Your personal chocolatier

New shop lets customers design their own chocolate creations

BY LANA MINI
STAFF WRITER

Jackie Scher is confident she's sitting on a chocolate gold mine.

Her create-it-yourself candy shop, appropriately named "Chocolates By U," intrigued potential customers weeks before it opened. Passersby peered through the glass of the you-melt-you-mold-you-decorate chocolatier on Northwestern Highway in Southfield. For Scher it seems natural to provide a place where customers can dip, drizzle, ginger and other fruits in chocolate or create chocolates in nearly any shape imaginable — from a rose to a paintbrush to a bride and groom.

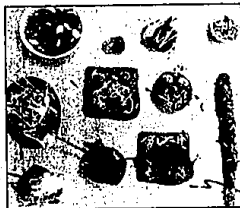
The creative possibilities are endless. "I love my job and know how much fun it is," Scher said. "Then I thought 'who wouldn't want to have fun with chocolate?' such as strawberries, grapes, man-

goes and cherries or chocolate-dipped cookies, pretzels, chips and nuts, to name just a few.

Chocolates By U is large enough to accommodate parties where guests can spend a few hours making their own chocolates. The tile floors, plastic tablecloths and casual furniture are suited for unskilled customers to light-heartedly make a mess — and employees don't mind.

Scher does all the party planning and will even print and mail invitations to guests, upon request.

At Chocolates By U, bridal parties can make quirky adult chocolates for the bachelorette party. Couples can gather to socialize and make chocolates that relate to their jobs or hobbies. Even before the recent grand opening, Scher had already booked a children's birthday party, a bar



Adults usually make treats like chocolate covered cherries with the stems still on or nuts covered with dark chocolate. Observer & Eccentric reporter Lana Mini found out how easy it is to create your own chocolates by making chocolate bark, dipped Oreos and graham crackers. They also studied the art of drizzling white chocolate over dark.

PLEASE SEE CHOCOLATE, B2

CHOCOLATES BY U

Where: 29209 Northwestern Highway in the Franklin Plaza, (north of 12 Mile) Southfield, (248) 357-9400. Open 10 a.m. to 8 p.m. seven days a week, subject to change according to customer demand.

What: Cost ranges from \$5 for a small box of chocolates up to hundreds of dollars depending on how big of a package you want to make, \$20 buys a substantial amount.

Parties: Each guest receives one pound of melted chocolate, items to dip such as fruit, nuts or cookies, and a mold to paint. Lunch is optional, the guests of honor receive personalized aprons to bring home. A chocolate party for 10 children costs about \$250 minus invitations.

Baileyana Winery makes Michigan debut

Superb wines from the Edna Valley appellation, located halfway between Los Angeles and San Francisco on California's Pacific Coast, are gaining notice by leaps and bounds. Baileyana Winery is one of a number of attention-grabbers from this region and the wines have now become available in Michigan. They are definitely worth your attention.

Baileyana produces chardonnay, pinot noir and syrah as single vineyard "Firepeak" wines bearing the Edna Valley appellation, as well as sauvignon blanc, chardonnay, pinot noir and syrah from the Edna Valley and other Central Coast vineyards.

Owned by the Niven family, who were among the first to introduce wine grapes into the Edna Valley,



Focus on Wine

Ray & Eleanor Heald

Baileyana has a state-of-the-art winery, built to the specifications of its veteran winemaker Christian Roguenant, who was born in the Burgundy region of France. Roguenant is passionate about the Burgundian varieties chardonnay and pinot noir and the winery he designed is geared to their production along with syrah, sourced from the Firepeak Vineyard in a cool area and from the warmer region of Paso Robles.

In the new winery, all aspects of pinot noir winemaking have been designed to allow Roguenant to ferment pinot in small-lot open-top fermenters and treat the variety gently as it demands.

Great wines emanate from superior vineyards. Baileyana's Firepeak Vineyard in the Edna Valley is one of them. There, Dijon clones of chardonnay and pinot noir from the Burgundy region, now considered the most distinguished for this variety, have been planted along with syrah.

GREATNESS OF EDNA VALLEY

John Niven, Baileyana family member and director of sales and

PLEASE SEE WINE, B2

WINE PICKS

Sauvignon Blanc is refreshing anytime of year. Now that it "feels" like winter, try it with seafood, especially oysters.

- Awesome: 2001 Dry Creek Vineyards Fume Blanc \$13 and 2001 Rodney Strong Charlotte's Vineyard \$12
- Great California deals: 2000 Baileyana \$11; 2000 Lockwood \$11; and 2001 Chateau Souverain \$12
- Best from Australia: 2001 Rosemount Estate \$10
- Best from Argentina: 2002 Norton \$8
- Best from New Zealand: 2001 Brancott Vineyards, Marlborough Reserve \$18

All wines mentioned are available in the metro Detroit area. If a retailer does not stock a specific wine, ask that it be ordered from the distributor.