

Taste

WINE ■ RECIPES ■ SPECIALTIES

Smooth
Jazz saxophonist to
play and sign new CD
at Borders. B3



Side dish

Organic veggies

It's no secret that more and more grocery shoppers are choosing to "go organic." More than a third of all households are buying organic foods today. That's why Cascadian Farm, a leading manufacturer of organic



products, is introducing its new line of 16-ounce family size organic vegetables available in sweet corn, garden peas, broccoli cuts, cut green beans and mixed vegetables. Look for Cascadian Farm products in grocery and natural food stores. Prices will range between \$1.99 and \$2.69 per bag depending on variety. For more product or recipe information, visit www.smalplanfoods.com

Texas in a Jar

January is National Soup Month. To honor it, local school districts are hosting Texas in a Jar - a chili soup course with a recipe that won five world taste championship chili awards. The \$15 course also includes recipes for chuckwagon stews, barbecues, desserts and more. Bring a one-quart jar, knife and cutting board. Here's the schedule:

- Jan. 13 Utica Public Schools: (564) 416-2782
- Jan. 16 Bloomfield Public Schools: (248) 341-6406
- Jan. 22 Farmington Public Schools: (248) 489-3333
- Jan. 29 Novi Public Schools: (248) 449-1206
- Feb. 1 Dearborn Public Schools: (248) 328-3002
- Feb. 7 Lake Orion Public Schools: (248) 693-5436

Shopping Tip

Put a dash of flavor in your favorite dishes with some help from Mrs. Dash. "No patient will stick to a healthy eating plan if the food gets boring and bland," said Gail Posner, a registered dietitian with Healthy Ways Nutrition Counseling in West Bloomfield. "Mrs. Dash provides a quick way to spice up chicken, fish, potatoes, pasta, veggies and salads without adding salt. Mrs. Dash is available in nine seasoning blends including tomato basil garlic, lemon pepper, extra spicy and classic Italian." Posner can be reached at (248) 855-4558.

Storing olive oil

Although unnecessary, refrigerating olive oil isn't harmful. It may make the oil cloudy and thick, but the flavor and quality are not affected. The thick appearance will disappear when the oil comes to room temperature again. According to dietitians at the American Institute for Cancer Research, olive oil stays fresh for a year or two at room temperature as long as it is stored away from light and heat. You can store it in a cabinet as long as it's not next to a source of heat. Air is another enemy, so store the oil in an airtight container like a bottle with a screw top) to retain freshness.



Safe sippers

New Year's drinks can be elegant and alcohol-free

BY LANA MINI
STAFF WRITER

To keep restaurant and party guests sober this New Year's Eve, the drink ingredient of the moment is fruit.

Any fruit, that is. Before choosing drinks for your party this year consider the following:

■ Nationwide last year, 51 percent of the 357 traffic fatalities over the New Year's holiday were alcohol related.

■ In Michigan throughout 2001, 39 percent of the 1,328 traffic fatalities were also alcohol linked.

You can please guests at parties this year with low-alcohol and alcohol-free

tasty drinks - local experts explained how.

Members of the Michigan chapter of Mothers Against Drunk Driving suggest using a non-carbonated base such fruit

juice in punches made with alcohol

because it slows the absorption of alcohol

into the blood stream. MADD also

encourages party hosts to offer alcohol-free

drinks between alcohol based sippers

to lower the amount of alcohol that guests

drink.

On New Year's Eve at Sweet Georgia

Brown in Greentown, Frank Taylor says

he'll offer complimentary non-alcoholic

drinks.

"This is our first New Year's Eve party

and we will do for our guests what we do

with all large parties at our restaurant,"



A frozen strawberry drink, holiday punch and sangria, created without alcohol, are tasty alternatives to traditional New Year's Eve sips.

Taylor said, "We offer the designated driver complimentary alcohol-free signature cocktails."

The signature drink at the hip restaurant, created by bartender Thomas Bass,

is a blend of pineapple and red grapefruit

juice, club soda, and sweet and sour mix.

It's served over ice and garnished, of

course, with peaches.

Efforts at restaurants like Sweet

Georgia Brown to offer alternatives to

alcohol based drinks are applauded and

encouraged, explained Larry Keller of

AAA Michigan. AAA Michigan's

Birmingham branch recently offered free

samples of non-alcoholic drinks from this

year's "Great Pretenders Party Guide."

The guide contains 16 recipes from bar-

tenders and chefs throughout Michigan

and can be found on its Web site at

www.aaaamich.com - under the "What's

New" category. Fruits and juices, crushed

ice and club soda are the main ingredients

in most of the AAA drinks. Recipes for

non-alcoholic

sangrias, pina colodas and

margaritas call for cherries, pineapple,

limes, kiwi and oranges - or any fruit as

long as it's fresh.

The Grand Hotel's cherry drink was one

of the featured items in this year's "Great

Pretenders Party Guide." The recipe con-

tained a local twist with Michigan

sparkling cherry juice as a key ingredient.

Alcohol-related traffic deaths are on the

rise nationwide, according to MADD.

Over the past three years, drunk driving

deaths have climbed by five percent.

More than 600,000 Americans are

injured annually in crashes involving

alcohol.

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These festive holiday drinks are also alcohol-free

SWEET GEORGIA BROWN'S SIGNATURE COCKTAIL

2 tablespoons pineapple juice
1/4 cup ruby red grapefruit juice
2 tablespoons club soda
1/2 ounce sweet & sour mix

Shake and strain over ice.
Garnish with a sliced peach,
pineapple slice and cherry.

JOANIE'S SUNSHINE TWIST (SWEET GEORGIA BROWN)

2 tablespoons pineapple juice
2 tablespoons cranberry juice
2 tablespoons orange juice
3 fresh strawberries
Splash of Rose's Lime Juice

Blend with ice. Garnish with a
Fresh Strawberry and Orange slices
Source: Sweet Georgia Brown

The following recipes are from
AAA Michigan's annual "Great Pre-
tenders" recipe booklet

MICHIGAN GRAND SPARKLING CHERRY JUICE

1 950 ml bottle Michigan
sparkling cherry juice (or
any cherry juice)
1/2 cup sweet & sour mix
2 2-ounce containers of cherry sorbet

1 pint dark cherries with stems
1 cup club soda

Blend juice, soda, sweet &
sour mix and one container of
cherry sorbet until smooth.
When serving scoop remaining
cherry sorbet evenly into glasses
or punch bowl and pour mixture
over it. Garnish with cherries.

Source: The Grand Hotel

PLEASE SEE DRINKS, B2

PLEASE SEE HEALTHY, B2

Red wine sparks enthusiasm among colleagues

Wine passionate employees improve the workplace. That's true according to Bloomfield Hills resident Carl Camden, President and CEO of Troy-based Kelly Services.

Camden cites the company administration as being collegial with strong family ties.

"Today," he said, "it's common for employees to spend more time at work than at home. It's important, then, that the workplace be fun."

Employees sourced on corporate structure or workers on their team are unproductive.



Focus on
Wine
Ray & Eleanor
Heald

Those of us at Kelly Services who are passionate about wines get together after work hours. Regardless of company rank, we socialize because we have something in common."

WINE PASSION ROOTS

Camden is a wine collector. In college, mostly to impress dates, he drank wines such as Mateus and Lancer's. He got serious after a friend convinced him in 1983 to invest in futures of 1982 Bordeaux wines. The vintage remains one of the mostly highly touted of the century.

"I'm attracted to the complexity and structure of Bordeaux wines," Camden explained. "History is my college minor and I find the legacy and tradition of the great chateaux fascinating."

The wines are not a flash of fruit as so many California Cabernets are. I enjoy experiencing Bordeaux wines as they develop with cellar aging."

Chateau Margaux is far and away, Camden's favorite. He puts Chateau Palmer second and adds that "It's an under appreciated wine." He enjoys Chateau Haut-Brion and Chateau Cheval Blanc as "winter wines that are best enjoyed with heartier foods."

Don't classify Camden as a confirmed Francophile. He collects West Coast Cabernets and

named his favorites as Caymus Special Selection, Leonetti, Opus One, Mondavi Reserve (especially from the 1980s) and Spottswoode.

INVOLVING COLLEAGUES

Camden has been employed by Kelly Services since 1995 and has served as president and COO since December 2001. Before this, armed with an Ohio State University Ph.D. in communications, he was a college

PLEASE SEE HEADLDS, B2

Are there cobwebs on your
cultural calendar?

Turn to today's ARTS section. Get inspired
with ideas for some worthwhile things to do.