

# WINE

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of the Colibueno wines, other elements are noteworthy. First, Colibueno does not have a national importer. Vines are direct imported by interested distributors nationwide. Elimination of a sales tier lowers the cost-to-consumer price of Colibueno wines about 25 percent.

Secondly, for several years, Colibueno has been organically growing its estate grapes for chianti production. With rains that often plague Tuscan vineyards during the growing season, such as they did in 2002, one wonders whether vine diseases can be successfully deterred by organic methods. "Vintage 2002 was a true test," Stuechi said. "We kept the organic program intact even with all the rain. The vineyards fared well, even better than some of our neighbors, who continue to use the chemicals forbidden by organic certification."

## COOKING CLASSES

An annual series of cooking classes are held in Colibueno's Renaissance villa. Founded and originally taught by Lorenza de Medici, they are guided now by Tuscan resident John Meis and Colibueno's Chef Paolo Pancoffi. Meis is the author of "A Taste of Tuscany" and collaborator with de Medici in the Villa Table cooking agenda and numerous cookbooks. Cost for double occupancy is \$3,300 per person; single occupancy \$3,900. During a stay, guests reside in comfortable rooms located in the ancient abbey. Attendance during the week of July 2 offers the special opportunity to experience the world-famous Falio horse race in Siena, enjoying Colibueno's exclusive seats at the starting/finish line. Dates for 2003 Cooking

## WINE PICKS

■ One of the best Cal-itals we've tasted in a long time: 2001 Preston of Dry Creek Barbera, Cavallo Block (\$25).  
■ Can't beat a great Syrah: 2000 Preston of Dry Creek, Vogensen Bench (\$22).  
■ Zinfandel is California's wine entitlement. Outstanding: 1999 Fritz "Old Vine" Dry Creek Valley (\$25).  
■ Sophisticated: 2000 DeLoach OFS (\$40).  
■ Jammy and bramble bush berry: 2000 DeLoach, Russian River Valley (\$20).  
■ Exceptional for the money: 2000 Rancho Zabaco Reserve (\$14).  
■ 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.

Classes are: May 26-31, June 16-21, June 30-July 5 (at supplement of \$500 per person for Pulio), Sept. 8-13 and Oct. 6-11. For more information on the cooking school, e-mail the U.S. representative Louise Owens at colibueno@charter.net or phone her at (214) 735-2846. The Web site: www.colibueno.com offers a visual taste of the estate.

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 18648.

## CALENDAR

**Evening herb group**  
Karl Truett of Two Sisters Gourmet will be the featured speaker 7 to 9 p.m. Monday, March 3 at the University of Michigan's Matthaei Botanical Gardens educational building. The public and new members are welcome. There will be samples of "Gourmet Taste in Take-out Time" featuring such delights as: herb spinach, peanut ginger marinade, dried tomato and roasted garlic pesto or seasoned salt. There will also be a video showing of the HGTV special on the Matthaei Gardens, televised in November 2002. Join the group at U of M's Matthaei Botanical Gardens, 1800 Diabolo Rd., Ann Arbor.  
For more info call: Leland at (734) 459-8454 or e-mail leland@herbgroup.com.

**Learning to cook**  
Young teens can learn to cook at Nanny's Kitchen, 304 East Street, in Rochester with Beginner's Chef (ages 11 and up) 7:30 p.m. on Tuesdays. March 4-25. Beginner chefs will receive complete meal planning, while reading recipes, making shopping lists, learning kitchen safety and proper table settings. The fee is \$160. Nanny's also offers Country French Cooking with French cook Elodie Henderson, 7-9 p.m., Wednesday, March 19. Cost is \$45. Adults can learn about make-ahead breakfasts for overnight guests to memorable desserts in a four-week class, 7-9 p.m. on Wednesdays, March 5-26. The class fee is \$160. (This class also includes the French Cooking class on March 19.) For more information, call or email Nanny at (248) 651-1622 or nannyskitchen.com.

**Pasty fund-raiser**  
Newbury United Methodist Church, 36500 Ann Arbor Trail in Livonia, is making and selling Cornish pasties for a fund-raiser. Only 1,000 pasties will be made. Pasties are \$3 each and can be ordered by calling the church office at (734) 422-0149 only at these times: between 9 a.m. and 12:30 p.m. Tuesday and Wednesday, March 4-5. (Do not leave a message on the machine.) Pickup times will be 11 a.m.-6 p.m. Thursday, March 12, and 11 a.m.-5 p.m. Friday, March 14.

**Book signing**  
Ann Arbor nutritionist and psychotherapist Judy Stone will discuss and sign her new book, *Take Two Apples and Call Me in the Morning*, at 7 p.m. Thursday, March 6 at Barnes & Noble, 6800 Orchard Lake Road in West Bloomfield.

**Cooking demonstration**  
Trevarrow will be demonstrating Wolf ovens, cooktops, dual fuel ranges and

other products at 7 p.m. Tuesday, March 4, at a complimentary cooking demonstration at Specialties Showroom, 2800 W. 11 Mile Rd., in Berkley. Call Trevarrow to reserve a place at (248) 377-2300.

**Hawaii in a Jar**  
Create Hawaiian wedding cookies, layered like a rainbow, inside a canning jar at a community education class in Farmington at 7 p.m. Wednesday, March 5. Bring your own 1-quart true canning jar with lid, cutting board, sharp knife and \$15 materials fees. You will receive a book of exotic Hawaiian recipes, and learn about traditional dishes that Hawaiians enjoy. Cost is \$12 tuition and \$15 for materials. Call (248) 409-3333 for information.

**Texas in a Jar**  
Chili is the perfect comfort food for a frosty winter night. Create a Texas Chili Soup in a canning jar at a class 7-9 p.m. Friday, March 7, sponsored by the Lake Orion Community Educational Resource Center, 455 E. Scripps Road. You will need to bring your own wide-mouth 1-quart true canning jar with lid, cutting board, sharp knife and \$15 materials fees. You will receive a book of traditional Texas recipes like barbecue ribs and brisket, hottest hot sauces, chuckwagon stew, jams, marinades, dips and soups, including the chili recipe that won five world championships. The \$15 materials fees will be collected in class. Call (248) 693-5436.

**Winterfest beer tasting**  
Schoolcraft College's Gourmet Club and Merchant's Fine Wine of Grosse Pointe Woods, Dearborn and Royal Oak present the eighth annual Winterfest Beer Tasting 7 p.m. Wednesday, March 19, at the Schoolcraft College VistaTech Center, 16000 Haggerty in Livonia, one block west of I-75 between Six Mile and Seven Mile roads.

Fine culinary cuisine, and 80 to 100 beers will be among the choices, with tastings limited to 50 beers. Tickets are \$38 per person. Patrons must be 21 years of age and prove it to attend this event. Tickets can be purchased at the Student Activities Office, lower Waterman Center, or at Merchant's Fine Wine locations. Visa, MasterCard and Discover are accepted. Make checks payable to Schoolcraft College. Call for tickets at (734) 462-4422.

**Sandwich fare**  
Learn about new takes on the classics with chef Dan Verna from Zodiak at Neiman Marcus and breads by Noel Black, artisan baker from The Give Thanks Bakery. Learn about Monte Cristo Italian, French Dip, seafood submarine, grilled chicken and cheese and meatloaf on rye at the class 10 a.m.-2 p.m., Thursday, March 20, at Bella Cucina, 2505 Orchard Lake Road in Sylvan Lake. Call Trevarrow at (248) 377-2300 for information.

# Enjoy fish, either baked or broiled

## BIG ROCK CHOP & BREW HOUSE'S BROWN BUTTER SAUCE

6 ounces unsalted clarified butter  
1 cup clam juice, available at most stores  
4 ounces fresh squeezed lemon juice  
Cornstarch, as needed to thicken.  
Just a few tablespoons

Place clarified butter in saucepan. Cook on low flame until butter turns a deep brown color, stirring with a whisk constantly. When butter is deep brown, slowly add lemon juice and clam juice. Add it slowly as it will quickly rise in the pan. Add cornstarch and water to thicken to desired consistency.

Top sauce on pan seared fish. (Hint: Heat oven to 350°. Place fish in a skillet heated with oil, sear then cook for about 7-8 minutes every inch of thickness of fish.) Use to accompany flounder, sole, tuna, shrimp or halibut.

Recipe courtesy of Big Rock Chophouse in Birmingham.

## SEARED COD FISH

1 bunch spinach, washed and stemmed  
1 tablespoon margarine  
1/2 cup cream  
1/2 teaspoon salt  
1/2 cup finely chopped green onion  
2 pounds cod, fillet cut in pieces  
1 tablespoon vegetable oil  
Juice from half a lemon

Preheat oven to 350° F. Blanch the spinach in boiling salted water for 90 seconds. Drain and rinse in cold water. Squeeze out juice. Chop.

In a small saucepan, heat butter and add the chopped spinach. Add cream and bring to a boil. Season with salt and pepper and add the green onions. Simmer one minute. For thicker sauce, simmer longer up to four minutes.

In a skillet, heat vegetable oil. Season fish with salt and pepper and sear one minute per side or until golden. Transfer fish to oven and bake for about 7-8 minutes for every inch of thickness of fish. Place sauce on a plate and lay cooked fish on top. Spoon some sauce over top along with the juice of one-half a lemon.

Recipe courtesy of www.foodtv.com

## EASY SALMON CAKES

1/2 cup finely chopped red pepper  
1/2 cup finely chopped green onion  
1 cup mayonnaise  
1 tablespoon fresh lemon juice  
1/2 teaspoon seasoned salt  
Cayenne (red) pepper to taste  
1 beaten egg  
1 pouch (11 ounces) pink salmon, skinless and boneless, (preferably Chicken of the Sea)  
1 cup dry bread crumbs, divided  
3 tablespoons butter

In small mixing bowl, combine chopped red pepper, green onion, mayonnaise, lemon juice, seasoned salt and cayenne pepper. Add seasonings to personal preference.

Stir in egg, salmon and 4 tablespoons bread crumbs. Form mixture into 6 to 8 balls. Roll salmon balls in remaining bread crumbs; flatten into cakes about 1/2-inch thick. Fry salmon cakes in melted butter over medium heat for three to four minutes per side. Makes 4 servings.

Recipe courtesy of Chicken of the Sea.

## BAKED OCEAN PERCH WITH TOMATO, BLACK OLIVES AND FETA

1/2 cup finely chopped onion  
2 tablespoons olive oil  
2 garlic cloves, minced  
1/2 cup dry white wine  
1/2 teaspoon dried thyme  
1/2 teaspoon dried oregano  
One 14- to 16-ounce can whole tomatoes, drained, reserving 1/2 cup liquid, chopped fine  
1 pound ocean perch fillets  
1/2 cup black olives, pitted, chopped  
1/2 cup crumbled feta cheese

In a skillet cook onion in oil over moderately low heat, stirring, until it is softened. Add garlic and cook, stirring, one minute. Add wine and boil the mixture until almost all the liquid is evaporated. Add the thyme, oregano and tomatoes with reserved liquid, bring mixture to a boil, and cook it over moderate heat, stirring occasionally, five minutes, or until it is thickened slightly. Spread half the sauce in the bottom of a gratin dish just large enough to hold the fish in one layer. Top it with the perch, skin sides down and spread remaining sauce over perch. Sprinkle olives and feta evenly over the sauce and bake 15 to 20 minutes at 400° F. Or until fish just flakes when tested with a fork. Serves 2.

Recipe courtesy of cod-seafood.com

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