

Side dish

**Treating mom**  
Do you treat your mother to breakfast in bed or a nice dinner at home on Mother's Day?



Do you fix her a favorite dish of hers (or of yours) to enjoy?  
If you are a husband, son or daughter we'd like to hear about what dishes you prepare for Mother's Day for a story for the Taste section.  
Simply send a note summarizing what you prepare, and any recipe you'd like to share with our readers. Should we use your recipe, we'll give you a free cookbook.  
Please send a note to Ken Abramczyk, Taste editor, Observer & Eccentric Newspapers, 801 E. Maple, Birmingham, MI 48009 or e-mail kabr@homecomm.net

**'Slice for Life'**  
Enjoy pizza and help the Capuchin Soup Kitchen. Capuchin will team up with Buddy's Pizza to co-host the



27th Annual Slice for Life pizza day on Monday, April 21.

Visit any of the Buddy's six dine-in locations throughout the metro area and indulge yourself with all the cheese and two-topping pizza and salad you can eat that day.

You also can visit any of the three carry-out locations and get a 4-square cheese and two-topping pizza or an individual sized salad.

Tickets are \$10 for adults, \$8 for seniors (over 62) and \$6.50 for kids.

A portion of the proceeds will benefit the Capuchin Soup Kitchen to help them serve over 2,500 hot meals a day.

Buddy's Pizza has dine-in locations at 33605 Plymouth, just west of Farmington in Livonia; 31645 Hawthorn, west of Middlebelt in Farmington Hills; and 2612 N. Squirrel in Auburn Hills. Takeout restaurants are located at 3637 Maple (at Lahser) in Bloomfield Hills and 32718 N. Woodward in Royal Oak.

Advance adult and senior tickets are available now by calling (313) 579-2100 ext. 201 or by purchasing the tickets at the door the day of the event.



Michelle Bommarito, pastry chef and specialty cake designer

Pastry chef spends equal time on taste and elaborate appearance in her specialty cake creations

# Master designer

By Larra Mini ■ Staff Writer

The sweet gold details on the teal buttercream frosting fooled the eyes and created an illusion that the tall wedding cake was actually a stack of antique books.

The cake was exquisite because, after all, Michelle Bommarito is an artist. The Bloomfield Hills woman has earned a sterling reputation as an innovative cake designer whose extraordinarily detailed creations are almost mind-boggling.

Equally important is that Bommarito is a trained pastry chef, so flavor is never overlooked.

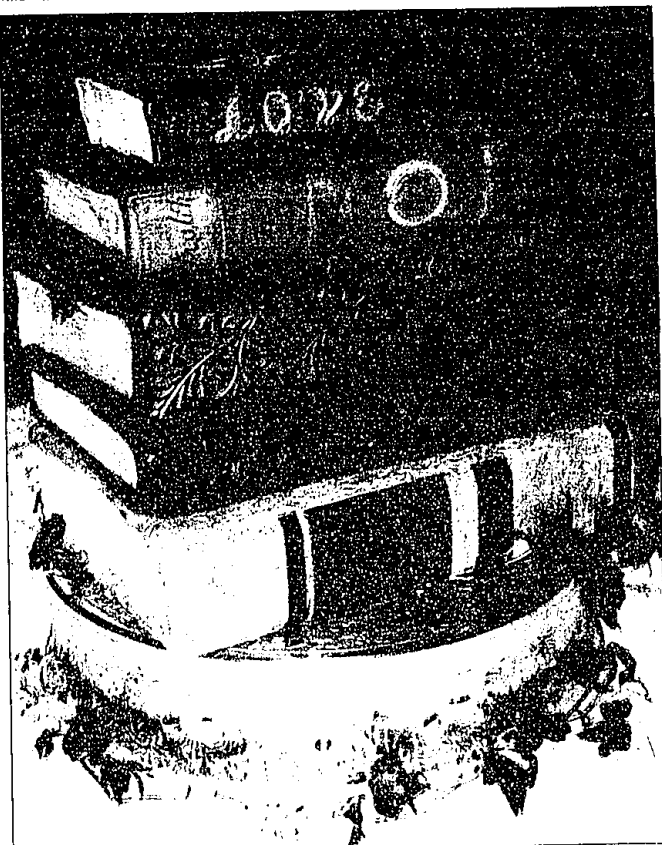
"Very often wedding cakes are pretty but they won't taste great," Bommarito said. "The outside of the cake is just as important as the inside. I want people to enjoy eating."

That's the reason Bommarito bakes flavors like dark chocolate with raspberry ganache; carrot walnut; fluffy white, banana nut and frostings of lemon or raspberry buttercream or plain rich buttercream.

"I want the cakes served fresh; so I'm usually awake all night long prior to the event," Bommarito said.

Like many artists Bommarito's originality flourishes during the early morning darkness. While the rest of the world sleeps, she creates.

PLEASE SEE CAKES, B3



PHOTOS COURTESY OF MICHELLE BOMMARITO

No, it's not a stack of vintage books — it's actually a cake created by Michelle Bommarito for an Oakland County couple who collect antique books. It's one of Bommarito's favorites.



This treasure chest wedding cake with an edible map was designed to honor the courtship of the bride and groom. The destinations on the treasure map show where the couple met, dated and became engaged.



A Pucci patterned cake was created to mimic a Pucci dress worn by the honoree of a private party.

## Brilliant wines come from Italy's Piedmont region

The history of Vietti winery in Italy's Piedmont region began in the mid 19th century, but then, only for winemaking. At the beginning of the last century, Vietti became a winery with its own brand.

"As the Vietti winery grew," said current owner and winemaker Luca Currado, "to one of the top-level wineries in the area, it was among the first to export to the U.S. Then 50 years ago, it was again on the cutting edge to select and vinify grapes from single vineyards."

Today from the Piedmont, the white wine varietal Arneis is well known, but how did it get its start?



Focus on Wine  
Ray & Eleanor Heald

"In 1967," Currado continued, "my father Alfredo Currado wanted to produce a white wine; not chardonnay or a grape from outside the region. He knew of Arneis but it had fallen from favor because it was always made as a sweet wine. He wanted to rediscover Arneis as a dry wine."

The bright, fresh, multi-layered 2001 Vietti Arneis (\$20)

proves Alfredo Currado's success. It's a tasty, fuller alternative to sauvignon blanc. "It has the aroma of a white wine," Luca said, "but the fullness of a red."

### WINES OF EMOTION

Luca Currado dislikes the fact that many wine critics extol the virtues of wines with a lot of extract and concentration.

"These wines," he said, "hit the taster with the first smell and taste. They are too big and powerful to match with food. They are way over the top."

Yet, it's sometimes true that wines that do match with food don't offer emotion when they

are tasted. I strive to make wines somewhere in the middle.

"Wine should be food for the mind and cause emotion. When you taste the wine, your mind should travel to the wine's place of origin. The worst compliment you can give my wine is to say that it is internationally styled!"

### TRADITIONAL VS. MODERN

Italy's Piedmont winemaking is steeped in tradition, so it is often said that a given producer practices traditional winemaking methods while another is totally modern.

"That's an unfair comparison," Vietti noted.

"So-called modern wines are labeled that based solely on the use of new French oak barrels. Oak is a winemaker's instrument; its taste should not be noticed in the wine."

"The future of modern winemaking anywhere in the world revolves around expressing the vibrancy of the place where the grapes are grown. The French call this terroir. If a traditional vs. modern classification for Piedmont wines is used, then making wines to showcase terroir does not fit the concept."

Among its wines, Vietti produces three grand cru

PLEASE SEE WINE, B2

Did you miss the deadline for Thursday's Classifieds?

You have a second chance to make Thursday's edition. If you call us by noon on Wednesday we'll put your ad in a special mini-directory, "Too late to Classified," which appears in Arts & Entertainment.

Call 1-800-579-SELL (preferably by deadline) to place your ad.