

Side dish

Opening soon

Famous Dave's Bar-B-Que Restaurant, an award-winning restaurant chain, will open April 28 at 36601 Warren Road in Westland. That restaurant will be the chain's first Michigan location to be opened. Eight additional restaurants will open within the state in the next four years. The company has 73 locations in Minnesota, Wisconsin, Illinois, Iowa, Maryland, Nebraska, Virginia and Utah.

The new restaurant is 5,200 square feet and has 175 seats. It features hickory-smoked St. Louis style ribs, Texas beef brisket and Famous Dave's award-winning rich and saucy barbecue sauce. Additionally, the menu offers barbecue and country breaded chicken, barbecue sandwiches, burgers and salads. Side dishes include made-from-scratch cornbread muffins, potato salad, cole slaw, Northwoods beans and lodge fries.

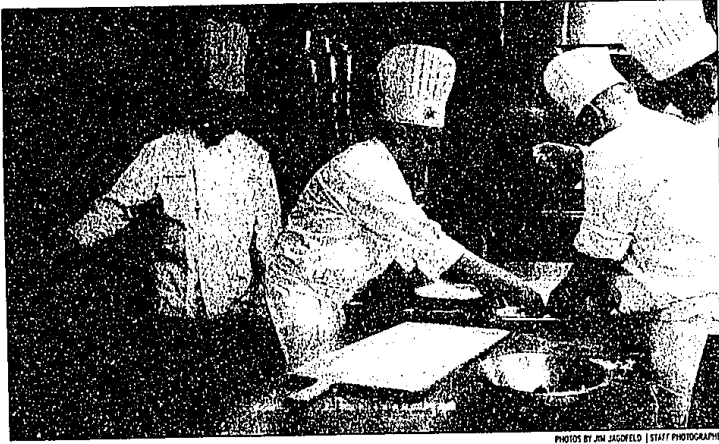
Founder Dave Anderson opened the first Famous Dave's in Hayward, Wis. in 1994. Barbecue sauces and ribs are available at retail stores or online at www.famousdaves.com.

Minute Maid Light
Coca Cola Fountain has introduced Minute Maid Light Lemonade, available to restaurants and food service institutions nationwide. This product launch is the first diet, noncarbonated postmix fountain drink containing real juice, according to the Michigan Restaurateur, a trade publication. The publication reports that nearly 1/3 of restaurant customers still do not purchase any beverages with their meals, but noncarbonated product consumption is up significantly and diet drinks are popular. Minute Maid Light Lemonade contains only five calories per eight-ounce serving.

Wine tasting
Wine lovers can enjoy the Eighth Annual Great Lakes Great Wine Judging and Walk Around Tasting at 6 p.m. Wednesday, May 14, at Oakland Community College's Orchard Ridge campus in Farmington Hills. Wineries of the Great Lakes region will send wines in for judging for gold, silver and bronze medals, and top area restaurants will prepare signature dishes to pair with the 500 wines. Restaurants include Steve & Rocky's, Travis Pointe Country Club, Confectionately Yours Bakery, Great Oaks Country Club and Morels A Michigan Bistro. Tickets are \$45 per person. Call (248) 522-3700.

'Food is very important. The food is one of the most important things aboard a ship. It kept them healthy and it helped morale. It was not just a nutritional thing.'

Jeff Gabriel
chef-instructor at Schoecraft College



Chef Jeff Gabriel (left) oversees students in a baking class as they prepare bread for the oven. Students are Dave Jarczewski (next to Gabriel, from left), Brian Rupp and Ramon Brutos.

Holidays during wartime

Chef-instructor says Navy was 'like family'



Chef Jeff Gabriel

Jeff Gabriel, a certified master chef and instructor at Schoecraft College, knows what it's like to serve in the military during the holidays, so he can relate to what today's armed service personnel might feel on Easter in a faraway land. Gabriel served in the Navy from 1971-74 as a Navy cook. During holidays such as Easter, he was away from his family. But as he tells it, he also wasn't.

"When you're aboard ship, everybody's family," Gabriel said. "Everyone in your unit becomes family." Gabriel served on a destroyer that supplied other destroyers and served as a floating machine shop. Gabriel occasionally saw land, but he was mainly at sea during his west Pacific duty near Thailand, the Philippines and Vietnam. "I really didn't see a lot of land or combat," Gabriel said.

"Sometimes we'd have heavy artillery when we'd have to go ashore in riverboats with supplies. My job was mainly to feed the crew and keep up morale with good food."

It's also a time where Gabriel learned to cook. He calls his time in the military a "great experience." "I met great people," Gabriel said. "It was a good discipline for me. If it wasn't for the military, I don't know what I might be doing now. But when I served, I knew I wanted to be a chef and the GI bill helped pay for my college." Gabriel attended the Culinary Institute of America in Hyde Park, N.Y.

In the service, he also learned firsthand about holiday meals for large groups ranging from 400 to 600 people on the ship. "We prepared hot cross buns on Easter," Gabriel said. "We roasted hams and lambs. We cooked everything from scratch, including breads and pastries."

He also cooked in the middle of the night for six or seven Navy Seals after they returned from their special operations.

"Food is very important," Gabriel said of its role in a war. "The food is one of the most important things aboard a ship. It kept them healthy and it helped morale. It was not just a nutritional thing."

"Sometimes we'd break out the steaks and, if they wanted lobster tails, we'd give them lobster tails. And you'd hear stories about what they did and what they blew up." Gabriel learned quickly how to cook several Yankee pot roasts, 30 gallons of soup and other large quantities of vegetables for the large numbers of personnel. The ship had three kitchens with about six or seven cooks for about 800. The captain had his own "mess" or kitchen and chef, and the officers also had a chef.

And during battle, everyone went to battle stations, sometimes for up to 12 hours, Gabriel said. "It was critical that you couldn't leave your battle stations," Gabriel said. The cooks sometimes ran out box lunches and water to those

PLEASE SEE CHEF, B2

Tablas Creek leads California Rhone wines

Jean-Pierre Perrin of the renowned Chateau-neuf-du-Pape producer Chateau de Beaucastel went to California for the first time in 1981. He posed the idea of a Perrin family venture in California to Robert Haas, founder of the fine wine import house Vineyard Brands. The rest of the story is a slow, methodical evolution of a grand plan to bring some of the greatest Rhone-style blends, produced in California, to the world stage.

After several years, the decision to plant Rhone varietals with a Beaucastel heritage in California took shape in 1986. A long vineyard search ended with a land purchase in Paso Robles in 1990.

That same year, the first vine cuttings were imported from France. They underwent a three-year indexing mandated by the U.S. Department of Agriculture to ensure virus-free vines. To multiply the indexed vine cuttings into quantities needed to plant a vineyard, Tablas Creek constructed a nursery complex of high-tech greenhouses and shadehouses.

Planting that began in 1993 continues at the estate with the goal of having 110 acres in vines by 2005. Grape varieties include several clones each of mourvèdre, grenache noir, syrah, counoise, roussanne, viognier, marsanne and grenache blanc. Such diversity allows Tablas Creek to imitate the clonal selections of a top vineyard in France's southern Rhone Valley.

Tablas Creek follows the centuries old Chateau-neuf-du-Pape tradition of blending Rhone varietals, which produce more complex, better balanced and richer wines than a single varietal.

WINEMAKING PHILOSOPHY

Beginning with small experimental lots, Tablas Creek has now hit stride. The winemaking philosophy of Neil Collins, who works closely with Pierre Perrin, winemaker and director of technical operations at Chateau de Beaucastel, is focused on linking wines to both their heritage and where they are grown.

Only grapes grown on the estate are used for the Tablas Creek wines and only organic farming methods are used. Weed control is done largely by hand hoeing and the vineyard is dry-farmed as much as possible. Only native yeasts are used to ferment the hand-harvested grapes. Such organic methods, as you know if you buy organic products, increases the price. It is no different for wine.

AVAILABLE WINES

The Tablas Creek Vineyard label debuted with construction of the

PLEASE SEE WINE, B2

Woman hopes Passover brings promise of peace

BY KEN ABRAMCZYK
STAFF WRITER

Passover, which begins Wednesday, is celebrated for eight days to commemorate the liberation of the Jewish people from Egyptian slavery. This year, Andy Roisman expects to celebrate Passover with friends, only this year some of her friends will also be celebrating the liberation of another people - Iraqi Chaldeans, or Christians who were persecuted by Saddam Hussein for their religious or political beliefs.

Roisman, the adult and family education program coordinator at the JPM building for the Jewish Community Center,

'On the night of the Seder we will be keeping the soldiers in our minds and thoughts. We're hoping things will take a turn for the better and that there will be peace for all of us.'

Andy Roisman
Jewish Community Center

educates people about Passover. The day of the inheritance for this story, she is at the center in West Bloomfield talk-

ing with 65 students from Walpole Lake Central High School about Passover. Students are learning about matzah, the unleavened bread Jews consume during Passover's eight days. Matzah symbolizes the Israelites' departure from Egypt, because the Israelites did not have time enough to let the dough for bread-baking rise.

Roisman hopes this year's Passover is peaceful. Roisman said she wasn't speaking for the Jewish community as a whole, but expressed her optimism. "This mood is a lot better than it was a year ago," Roisman said. "That was

PHOTO BY PHILIPPER, B2

CHAIKIN MIT TELER

(Eastern European Herring With Beets)

The sinus-clearing pungency of chikin (Yiddish for "herring"), from the Slavic kharin, has earned its place in Jewish cuisine as a topping for gefilte fish and sometimes as the bitter herb at the Passover Seder. But herring is also a versatile, as it goes well with cold meats, vegetables, and fish. Add a generous amount for a tangy flavor or just a bit for a subtle taste to salads, soups, or casseroles.

(14-inch-long) herringfish root, peeled and finely grated
2 medium beets, cooked, peeled, and finely grated
2 by 4 tablespoons distilled white or cider vinegar
about 2 tablespoons kosher salt
1 teaspoon pepper

Combine all of the ingredients, seasoning to taste. Let stand at room temperature for 2 hours. Cover and store in the refrigerator for up to 3 weeks.

Recipe courtesy of "The World of Jewish Cooking" by Gil Marks, (Pleasant Books, 1999.)

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