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THE PAPER OF THE LAKE  
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**Spaa-LASSSH!**  
Great fun awaits  
visitors to the Great Bear  
Lodge in Sandusky, Ohio.  
Travel B8



# Taste

WINE ■ RECIPES ■ SPECIALTIES

## Side dish

### Spring Tastefest

Spring is here and it is a good time to enjoy the fresh tastes of the season. Papa Joe's Gourmet Market, 2025 Rochester Road in Rochester Hills, will open its doors on Saturday and Sunday, May 3 and 4. The market will feature tables of samples of entrées, side dishes, sauces, pastas, seasonings, desserts and produce. Visitors can meet chefs and staffers responsible for that food. Pastry chef Ken Kozma, formerly of the Ritz Carlton in Dearborn, will have specially prepared samples of his creations. Kirby Pope, the wine sommelier of the Rochester store, also will be on hand to talk wine. Bakers from Eli's Cheesecake from Chicago will be there to discuss their 100 percent natural cakes. Hours of the Tastefest, which takes place at the Rochester store only, are 8 a.m.-8 p.m., Saturday, May 3 and 9 a.m.-6 p.m., Sunday, May 4.

### Help whip cancer

The Pampered Chef will "Help Whip Cancer" in a campaign to assist the American Cancer Society in raising awareness and funds for breast cancer early detection programs. Throughout May, the Pampered Chef will offer a special Pink Twirl Clip Combo Pack for \$4.75 and exclusive new Pink Mini Measure All Cup for \$5.50. The American Cancer Society's breast cancer early detection and education programs will receive \$1 for each pack and cup purchased. Customers also can make a cash donation to the American Cancer Society by rounding any product order to the nearest dollar or more at any Help Whip Cancer Kitchen Show or in-cooking demonstration in May. Others can host a Help Whip Cancer Kitchen show fund-raiser. Money raised at this show will be donated directly to the American Cancer Society. For more information on the Pampered Chef Kitchen Shows or items, call Colleen Finley, independent kitchen consultant for The Pampered Chef, at (248) 203-1693.

### Enjoy pimientos

Elvis used it as his special hamburger topping. It's a must for tea parties in Birmingham (Alabama, not Michigan). Take a bite of pimientos, a favorite comfort food of the South, whether it is on sandwiches, burgers or vegetable spreads. After all, May is National Pimiento Month. Try this Two-Minute Pimiento Spread. Drain the dried pimientos from a 4-ounce jar, then mix with two cups of grated cheddar cheese, a dash of Worcestershire sauce and salt to taste. Mix well, then slowly add milk to achieve your desired consistency. Cover and refrigerate for a sandwich spread or add mayonnaise for a creamy chip and vegetable dip.



Camelia Flores' enchiladas suizas with tomato sauce.

# Ole!

It's time to celebrate Mexican food with Cinco de Mayo

BY KEN ABRAMCZYK  
STAFF WRITER

### GOOD FLAVORS

Mexican food is so American now that it is hardly considered ethnic cuisine. And with Cinco de Mayo approaching on May 5, many restaurants will be celebrating the event with everything from Mexican food specials to mariachi bands.



Camelia Flores grinds cumin with garlic cloves.

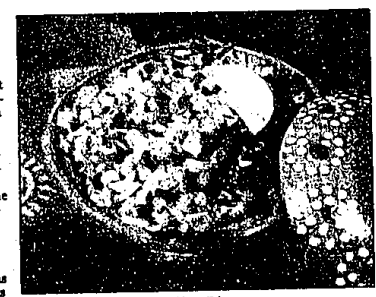
Cinco de Mayo commemorates a victory by Mexican soldiers over the French at Puebla, Mexico, on the morning of May 5, 1862. While it is an important date in history, it is also a chance for

food lovers to celebrate Mexican cooking and its offspring of Southwestern and Tex-Mex, whether you enjoy a mild poblano pepper in a chile relleno or slow burn of a jalapeno on a quesadilla. You may enjoy the simplicity of a taco or burrito, the fine texture of shredded beef or pork inside a chimichanga, or the subtle flavors of a chicken enchilada. And then there's salsa with its irresistible mix of chopped tomatoes, cilantro and garlic mixture, which has grown immensely over the past 20 years as a condiment in America's kitchen.

Take a look at those Mexican influences — chili powder, cilantro and tomatoes. "I love the flavor of it," said Camelia Flores, owner of Camelia's Authentic Mexican Cuisine at 12 Mile and Orchard Lake Road in Farmington Hills. "You just like the spices. You get used to those flavors."

Luis Gomez, owner of Margarita's Mexican Restaurant on 12 Mile and Woodward in Royal Oak, was born in Guadalajara in Jalisco, Mexico. He features

PLEASE SEE MEXICAN, B2



Fresh pico de gallo is a tomato-chile relish.

## OCC presents great wines of the Great Lakes

BY KEN ABRAMCZYK  
STAFF WRITER

Darlene Levinson, instructor at Oakland Community College, believes Michigan wineries and in other Great Lakes states and Canada don't always get a fair shake from consumers.

"The general public thinks that the California wines are it (the best wines), but we'd like to educate the public that this area grows wonderful wines, too," Levinson said.

Wine lovers can taste and learn about regional wines on Wednesday, May 14, at the eighth annual Great Lakes Wine Competition at Oakland Community College in Farmington Hills.

Visitors will be able to sample from a selection of approximately 500 bottles of wines from 75 vineyards in Michigan, Ohio, Wisconsin, New York, Indiana, Illinois, Pennsylvania and Ontario.

"It's the event for our scholarship fund," Levinson said. "It is the event for the scholarship fund." Proceeds from the event will benefit scholarships for culinary students. This event has helped raise \$70,000 over the past eight years, Levinson said.

Earlier that day, 24 judges will select winners from the wine samples. The

PLEASE SEE LAKES, B2

## Five Rivers offers bang for the buck

Blessed with every climatic and soil condition to grow great grapes, California's Central Coast has attracted some of the state's largest winery investments.



Focus on Wine  
Ray & Eleanor Fetzer

Fetzer Vineyards, headquartered further north in Mendocino County, was a modern pioneer in the Central Coast, sourcing grapes from the renowned Bien Nacido Vineyard since 1979.

Fetzer broke ground for its own Central Coast project, Five Rivers Ranch, in 1999. This ranch in Paso Robles has nearly 500 planted vineyard acres, which like all Fetzer properties, is organically farmed.

The Five Rivers Ranch name comes from the original land deed on the property and refers to the five rivers in the central part of the region.

These rivers (San Benito, Salinas, Santa Maria, Santa Ynez and Sisquoc), together with the western border Santa Lucia Highlands mountain range, the Gavilan range on the east and Sierra Madres to the south, define the diverse growing region.

To establish the brand, Fetzer began introducing varietal wines in the Five Rivers Ranch portfolio in only six states in August 2001. More states were added in 2002 and now the wines are available in Michigan. At this juncture, these wines are from purchased grapes but some, such as Cabernet Sauvignon, will transition to estate vineyards as they come on line, beginning with harvest 2003.

### REASON FOR EXCITEMENT

There have been other Central Coast wine projects, so why are we so jazzed about this one? First, it's Fetzer, a winery with bona fide heritage that cares about environmental stewardship and takes pride in being innovative wine industry leaders. All three are the reasons for the enormous success of Fetzer's Bonterra brand of wines from organically-certified vineyards.

PLEASE SEE WINE, B2

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