

Moving
Beginning next week the Taste section will move to Thursday.



Side dish

Grill happily

It's no secret - Americans love to grill. According to the Hearth, Patio and Barbecue Association, three out of four American households own a barbecue grill and 58 percent of those are used year-round. But summer is king when it comes to cooking outdoors.

Release

As 75 percent of grill owners barbecue on the Fourth of July, making it the most popular day for grilling, followed by Memorial Day (58 percent) and Labor Day (51 percent), outdoor cooks can make their grilling get-togethers even better with Reynolds Wrap Release Non-Stick aluminum foil. Reynolds officials say: using the foil means even the stickiest foods won't stick to the grill, allowing you to serve up meals that look as good as they taste with little cleanup. The grill foil is available at grocery stores for the suggested retail price of \$1.99. Each carton contains six extra heavy duty perforated grill sheets. Consumers can request the Reynolds Kitchen recipe booklet, *Making Grilling Dinners Easier*, by visiting reynoldskitchen.com or by calling toll-free (800) 745-4000.

Breakfast is back

On June 5, The Best Start Under the Sun international mobile exhibit will cruise into Detroit, stopping at the Detroit Zoological Institute, 8450 Woodward in Royal Oak, on Thursday and Friday, June 5-6, and the Dearborn Community Arts Council, 15801 Michigan Ave. in Dearborn, on Saturday and Sunday, June 7-8. The custom-built \$3-foot semi-trailer unveils like an orange to reveal innovative, interactive exhibits for parents and children. It is designed to show, tell, taste and smell how eating a healthy breakfast and drinking Florida orange juice gives families a jump start to their day. The exhibit features a Sunshine Bistro, where visitors can enjoy a glass of orange juice. Parents can get time management tips in the Best Start Zone - the kitchen - at the exhibit to ensure their families get a nutritious breakfast. Hours of the exhibit, which is free, are 9 a.m. to 5 p.m. June 5-6 and 11 a.m. to 7 p.m. June 7-8.

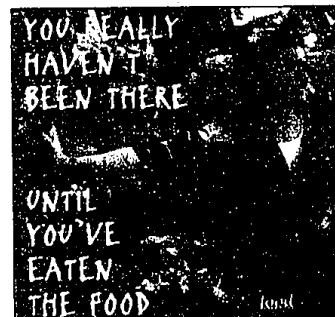
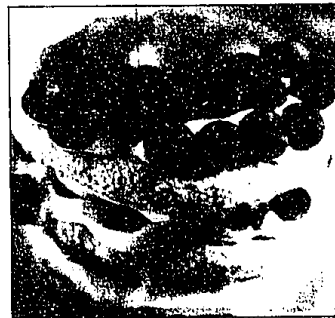
Building a pyramid

Keeping your body in great operating condition can be made easier with the information in *The Food Guide Pyramid - Basic Maintenance for Your Body* brochure. The brochure highlights how to use the Food Guide Pyramid and Dietary Guidelines for Americans to maintain a healthy lifestyle. Specific tips outline recommended foods and activities for the day. The brochure was developed with the Food Marketing Institute and the U.S. Department of Agriculture. Free single copies are available by sending a self-addressed stamped envelope to: Food Guide Pyramid - Basic Maintenance for Your Body, P.O. Box 65708, Washington, D.C. 20035 or it can be accessed at flic.org/pdf/FoodGuidePyramid.pdf.



This cornmeal-crusted lake perch is complemented with a roasted tomato fennel marinara and young spinach.

Worldly chef



Famie chronicles travels, international foods in new cookbook

BY KEN ABRAMCZYK
STAFF WRITER

Americans know him from the *Survivor II* show about two years ago in the Australian Outback. Detroit's foodies and culinary aficionados know him from his days at Les Auteurs and Porte, and when he was named one of Food and Wine's Best New Chefs of the Year in 1999. Today he is a globe-trotting chef and the host of a show on the Food Network, a rolling stone.

Clockwise from top left, Pavlova is a meringue-based dessert named after the famous Russian ballerina Anna Pavlova. Famie enjoyed the dish in the home of Peter and Suzanne Akerman near Sydney, Australia. Kachumburi is a colorful dish with cabbage, carrots, onion, tomatoes, red chiles and cilantro. With Famie's latest cookbook was released May 13.

Palandri wines lead Australia's new wine frontier

Palandri, one of Australia's youngest wine companies, is based in Western Australia's premium Margaret River region, a relatively new wine frontier.



Focus on Wine

Its wines are sourced from Western Australia's largest single-standalone vineyard, established in the cool climate Frankland River area. Located about 170 miles southwest of Perth, the town of Margaret River seems worlds away from America. Yet, surfers know it and bombard the town year-round to experience the astonishing surf breaks on the beaches.

IDEAL GRAPE-GROWING

Precisely because of its "surfers' climate," Margaret River is ideal for grape-growing. Buffeted in winter by strong winds from cold fronts coming in from the ocean, the region receives abundant rainfall, then enjoys sunshine and blue skies for the remainder of the grape-growing year. Contributing only 1 percent of Australia's total wine production, Margaret River is responsible for more than 10 percent of the highest quality wines from Australia. Yet, most of the wineries there are boutique size, small and experimental. If those wines land on U.S. shores, they're generally high-priced, in limited quantity or both. That's where Palandri is different. From inception, Palandri has been destined to be more than just a new winery. From its state-of-the-art facility and Cellar Door (Aussie term for tasting and retail sales) in the heart of Margaret River, it is able to produce small-batch, serious wines at a value price.

MARGARET RIVER TASTE

Palandri's CEO Gordon Grant clarified several more points about Western Australia and the Margaret River. "In a cool climate," he said, "grape growing is always more expensive. Much vineyard work is needed to reduce yields and aid the vines in ripening the grapes. Yields are a maximum of 3 to 4 tons/acre and in some parcels only 2 tons/acre."

"Because of the cool climate, which is similar to the Bordeaux region of France, but with significantly more sunshine, the wines are not up-front fruit driven. They are tighter when young but offer clarity of varietal definition. Tannins are fine-grained and the wines finish with finesse."

ATTRACTIVE LABEL

As if the quality of the wines was not enough, the Palandri label with an eye-catching gecko is one of the most unique. As Grant explained, it is one of at least 100 species of three-to-four-inch long lizards, indigenous to Western Australia.

"The label art represents a part of who we are," said Paul Heitschke, Palandri's North American Marketing

PHOTO BY WENDY