

Zoo moods

A summer's day at the zoo in Royal Oak finds our feathered or furry friends showing a variety of moods. The peacock unfurls his feathers to let you know why he deserves a big ego. The ostrich, instead of hiding shyly, offers a perky gaze. The tiger, that fat cat, doesn't have to prove a thing, and yawns, as if to say, Meow!



Staff photos by Barbara McClellan



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Winemaking hobby attracts couple to tastings

By SUE ROSHEK

The West Detroit Chapter of the American Wine Society (AWS) is looking for people who are interested in wines. If you would like to learn the difference between a Burgundy and Beaujolais the AWS can offer that experience and many more.

For Paul and Judy Lukacs of Garden City, the AWS is a training and testing ground for their winemaking hobby, besides enjoying the company of other wine lovers.

"We have about 13 members presently," Mrs. Lukacs explains, "but we'd like to increase our number to 30. I know there are many other wine lovers throughout this area, and I want to let them know we are here."

The West Detroit Chapter includes Garden City, Livonia, Plymouth, Redford and Canton townships, Dearborn and a portion of northwest Detroit.

Mrs. Lukacs adds that the west chapter has enjoyed wine tastings and

dinners with several other chapters, including the Bloomfield Hills Chapter.

The Lukacs joined the AWS about two years ago, "primarily interested in learning how to make wine," Paul Lukacs says. Since then the Lukacs' wine cellar has been stocked with such homemade varieties as elderberry, olorruso, dandelion and several types of sherry.

Winemaking in the Lukacs home has definitely been a family affair. Mrs. Lukacs and daughter, Theresa, offered foot service to chief winemaker Paul, by stomping grapes last year.

"One would normally use a wine press to crush the grapes," Lukacs says, "but I don't make large quantities of wine and a press is an expensive piece of equipment. Besides, the foot stomping was fun!"

Lukacs' other winemaking equipment includes a hydrometer, to measure the sugar content; an acid testing kit, and a vinometer to test the alcoholic content of the product.

Not only do the Lukacs make wine, but they have started their own mini-vineyard in the backyard. Five grape vines, a combination of Fredonia and Aurora varieties, are beginning to develop.

"It'll take about two to three years before the vines produce a substantial crop," Lukacs says. "However, we do expect some grapes this year."

Winemaking takes a certain amount of time—preparation and fermentation—luck and expense.

"It's worth the price, however, if you enjoy wine," Mrs. Lukacs says.

Lukacs is the first to admit all his attempts have not been successful.

"It takes a certain amount of experimentation. You find a recipe you like and hope that conditions remain the same everytime you make wine."

One of the most consistent recipes is for dandelion wine.

The Lukacs are currently enjoying the last bottles of the dandelion wine made last year. Family and friends gathered early last spring to pick the otherwise pesky yellow blossoms from a golf course near the Lukacs home.

The prime time for picking the dandelions has already passed but Lukacs offers his wine recipe for future use:

DANDELION WINE
4 quarts dandelion blossoms
4 quarts boiling water
Rind of 1 orange and 1 lemon and 3 pounds granulated sugar
1-inch piece of whole gingered candy

$\frac{1}{2}$ cake yeast moistened with $\frac{1}{2}$ tablespoon of water
1 piece of toast

In a six-quart bowl pour boiling water over dandelions and let soak for three days, after which time you strain all rinds of lemon and orange in fine strips. Boil concoction for $\frac{1}{2}$ hour. Add sugar, gingered candy, then spread yeast on toast and add to liquid. Cover with cheesecloth. Keep in a dark place for four weeks.

Lukacs says the wine must ferment for at least six months.

Membership in the AWS also offers the opportunity to attend dinners and take vineyard tours through some six Michigan wineries. Also attend cooking demonstrations, films, lectures, tours; receive technical bulletins and quarterly magazines, and attend regional meetings.

An annual conference is held in the AWS president's home state. This

year the convention is to be held in November in Cleveland.

Dues are \$12.50 per person or per couple and, "You can meet as often or as little as you like," Mrs. Lukacs says.

Anyone interested in joining the West Detroit Chapter should call Mrs. Lukacs, 31429 Sheridan, Garden City 48135.

Persons who join before July 1 will be invited to a wine picnic to be held with the Bloomfield Hills Chapter.



Paul and Judy Lukacs of Garden City propose a toast with homemade dandelion wine. (Staff photos by Bob Woodring).



Home winemaker Lukacs labels his own products.