

Don't be intimidated in your choice of wines

The Goldens collaborate

By ELAYNE STULBERG

Charisma defies definition. A brief encounter with plastic surgeon Theodore (Ted) Golden, however, gives you some inkling of an, at best, elusive quality. Golden could never be described as one-dimensional. His interests are as diverse as the celebrated beauties who clamor for appointments for beauty's sake.

ly's sake. is an avid collector of Oriental antiques and modern art, a regis-

heatily stake.

He is an avid collector of Oriental antiques and modern art, a registered furniture dealer, a comnisseur of line foods and spirits, an inventow with two U.S. and foreign patents in plastic surgical devices, and a war of the control of the contro

Wine devotees and history buffs may be interested to learn that wine was being produced and enjoyed in the val-leys of the Nile and Mesopotamia as far back as 2700 E. However, one need not travel quite that far for a delicious sip of the grape. In fact area markets and wine stores offer a chance to explore the many fine wines available in their own backyard.

offer a chance to explore the many tine wines available in their own backyard. And with new development and technology, Michigan wines are finally coming into their own. More and more Americans are learning what Europeans have known for centuries: the pleasures of wine drinking and cokets.

ing what Europeans have known for centuries: the pleasures of wine drinking and cookery. However, along with our recently developed wine palates has evolved a group of so-called wine connisseurs and gourmets who have attached a snobbish ritual to wine drinking. Many people feel so patronized by these so-called authorities that rather than make an incorrect wine choice, they have avoided making any choice at all. And what a shame that is. For there are really no hard and fast rules in wine drinking and cooking. The only thing that is important is whether or not a particular wine pleases you.

FRANKLY, the time has come to

brankLY, the time has come to dispel the mystique that wines and shaughtiness are synonymous and to lay to rest the miscenception that the only to rest the miscenception that the only interest were allow 60-degrees. However, there is now a very good future for the wines of our state. The climate, resources and potential are all available to produce fine wines and more and more of them will be making their appearances all coal stores.

Whatever you do not street. We have the same wine used in the recipe at the table.

Possible the mystique that wines and to lay to make the same wine used in the recipe at the table.

VEAL OLYMPIC

10 oz. veal

10 oz. veal

20 oz. mineed green onions

veen food and wine that appeal to a great many people, there are also many who do not agree.

Traditionalists insist upon wnue wine with fish, shellfish, poultry, eggs and cheese and red wine with beef, lamb, veal and game. However, if you prefer white wine with beef, go ahead and enjoy it as many people do

prefer white wine with beet, go anead and enjoy it as many people do.

THE NOVICE who desires an educated wine palate should sample various wine and food combinations. Only through experience does a beginner acquire preferences and learn to break rigid rules.

One thing I have found is that it is wise to serve white wines or roses before reds, light before heavy, dry before sweet.

Also, salad dressings made with vinegar do not go well with wine. I use the jutce of fresh lemon instead. However, there are some purists who maintain that any acidous sauces, citus, frulis, tomatoes or, for that matter, any salad or vegetable which is served as a separate course does not taste well with wine. The one exceptions that produces the served as a separate course does not taste well with wine. The one exception that red wine should be served at room temperature while white wine bould be served at room temperature while white wine should be served at room temperature while white wine should be served at room temperature while white wine should be served at the should be chilled. When 50-called au-

iom that red wine should be served at toom temperature while white wine should be chilled. When so-called authorities claim that red wine must be served at room temperature, they are referring to a cellar that was in a castle some 200 years ago where temperatures were a low 60-degrees. However, how many of us keep our room temperatures that low today. So, you need only decide how you prefer your wine chilled or not.

You may wish to prepare recipes with wine. Below are some mouth-watering dishes which will enhance your image as a gournet cook. Serve some of the same wine used in the recipe at the table.

Preheat oven to 350 degrees. Mix crumbs and butter in a 9-inch pie pan; press firmly and evenly against bottom and sides of pan. Bake 10 minutes. Cool. Melt marshmallows with milk over low heat, stirring constantly. Chill until thickened. In chilled bowl, beat cream until stiff. Stir marshmallow mixture to blend; gradually stir in creme de menthe and creme de cacao. Fold into whipped cream. Stir in food color. Pour into baked crust. Chill at least 4 hours. Yields 8 to 10 servings.

Cut veal very thin; pound slightly (about 5 inches square). Season with

GRASSHOPPER PIE cookie crumbs % 4 cup butter or margarine, melted 3 cups miniature marshmallows % 4 cun butter with the cookies of the cookie

½ cup milk 1½ cups chilled whipping cream 1/4 cup creme de menthe 3 thsp. white creme de cacao Few drops of green food coloring

salt and pepper and flour lightly. Place in large frying plan. Add veal and brown well. Add mushrooms and onions and simmer three minutes. Add cognac and flame. Add sherry; simmer

NOTE: This recipe is a favorite of mine from Mario's restaurant in Detroit. Mario prepares it at the table in a heavy pan over direct heat (flame). Try the same method in your home.

DRUNKEN CHICKEN

DRUNKEN CHICKEN
5 b. roasting chicken,
cut into serving pieces
3 thsp. butter or margarine, melted
Salt and pepper to taste
1 thsp. parsley flakes
1 can black pitted cherries and juice
1 cup dry Port wine
1 thsp. flour

I thep, flour
Ringe chicken, pat dry and place in
oven proof serving dish. Brush with
butter, sprinkle with salt, pepper and
parsley. Mix cherry juice with wine;
pour half over chicken. Cover with foil
and bake in 325-degree oven for 1¹⁴
hours, basting with pan juices occasionally. Mix remaining wine-juice mixture
with flour, blending well. Add cherries
to mixture and pour over chicken.
Roast, uncovered, additional ½ hour.
Serves 6.

BEEF ROLLS MADEIRA
6 thin slices round steak,
pounded very thin
Salt and pepper to taste
1 tbsp, Dijon-style mustard
6 slices crisp bacon, crumbled
1 large dill pickle, coarsely chopped
1 medium onion, chopped
3 tbsp. flour. 3 thsp. flour 3 thsp. butter or margarine ½ cup Madeira wine

each, in a line, evenly distribute bacon, pickle and onions. Roll slices up, tightly, and tie each in three places with string. Flour each lightly and saute in butter until they are evenly browned. Add wine; cover tightly and cook over low heat for 1½ hours, turning occasionally. Add more wine if it evaporates during cooking. Serves 6.

WRAPPED TROUT

WRAPPED TROOT
6 medium trout, cleaned
6 slices very thin smoked ham
1/4 lb. butter or margarine
3/4 cup dry white wine
1 lb. musbrooms, rinsed and sliced juli-

enne Salt and pepper to taste 2 cups medium cream sauce 1 cup cooked sbrimp, chopped

Wrap individual fishes in ham slices; Wrap individual fishes in ham slices; tie loosely. Heat butter in large frypan and fry fish until lightly browned. Add wine and cook 5 minutes. Remove fish to heated platter and cook pan liquid over high heat until it is reduced to half. Add cream sauce to pan, blending well with wire whisk. Stir in shrimp. Serve fish on individual dinner plates, covering each portion with equal amounts of sauce. Serves 6.

NEXT WEEK: Elegant Casseroles

Mrs. Stulberg is a food writer/restaurant reviewer, lecturer and author of the gournet cookbook for dieters "The Happy Cooker". Letters, requests and recipes for column sharing are welcome. All communications and book purchase inquiries should include name, address and telephone number. Rub steak slices with salt and pepper and spread with mustard. In center of 573, Pontiac, Michigan 48056.

Stuffed mushrooms a delectable dish

No, you're not imagining things. You really are seeing more fresh mushrooms these days. And year round, to.
The Department of Agriculture recently reported that for the first time
in history, fresh mushroom sales have
surpassed the processed varieties.
Not only that, the fresh product is
now available in many more areas of
the country.

the country.
Stuffing fresh mushrooms is one of

Stuffing fresh mushrooms is one of the most entertaining things you can do to them. They look like you've gone to a lot of bother, when really you haven't. A case in point is Stuffed Mushrooms Tabbouleh. Tabbouleh is a salad much prized in the Middle East. It's made of reacked wheat (bulghur) sesoned with minced scallion, parsley, mint, olive oil and lemon juice. and lemon juice.
This is stuffed into raw mushro

This is stutted into raw musaroom caps. Or, the mushrooms can be lightly sauteed, then stuffed and cooled. It makes a delicious, not-too-filling appetizer for parties, or a salad/vegetable dish for a buffet or meal menu. For a hot hors d'oeuvre, try Burger Stuffed Mushrooms. Mushroom caps cap filled with ground beaf crumbs.

are filled with ground beef, crumbs, egg and seasonings, and baked. Plump and tasty, they can also be the center of attention at an informalbrunch or

STUFFED MUSHROOMS TAB

BOULEH

1 lb. large-sized mushrooms (15 to 19)
% cup cracked wheat (bulghur)
1 cup boiling water
% cup chopped tomato
% cup finely chopped paraley
3 thsp. mineed scallions (green onion)
% tsp. mint flakes, crushed
4 tsp. salt

1/2 tsp. satt 1/4 tsp. ground black pepper 2 tbsp. lemon juice 3 thsp. olive oil

3 thsp. olive oil

Rinse and dry mushrooms; remove
stems (use in soups, stews, etc.); set
caps aside. (Or, if desired, saute mushroom caps in 4 thsp. butter until tender,
about 5 minutes). In a large bowl, sourcracked wheat in water for 1 hour,
drain if necessary. Add tomatoes, pare,
sealion, mint, sait, black pepper,
lemon juice and olive oil; mix well,
Spoon one tablespoonful into each
mushroom cap. Yield: 15 to 19 stuffed
mushrooms.

RURGER STUFFED MUSHROOMS 1 lb. large-sized mushrooms (15 to 19)
1/2 lb. ground beef
1/4 cup dry bread crumbs

2 thsp. water
1 egg, lightly beaten
11/4 tsp. onion powder, divided

½ tsp. salt ½ tsp. thyme leaves, crushed and di-

vided 1/16th tsp. ground black pepper 1 can (10¼ oz.) beef gravy 1 tbsp. dry sherry

Preheat oven to 450 degrees. Rinze and pat dry mushrooms; remove stems (use for soups, stews, etc.). In a large bowl, combine beef, bread crumbles, and the stems of the stems Preheat oven to 450 degrees. Rinse

Refunding is the 'in thing'

A new book, to be issued March I, promises to help save customers money at the supermarket. Called "The Supermarket Suppers 1886 Guide to Cuppons and Refunds," the book is by spire to the supermarket supermarket Suppers 1886 Guide to Cuppons and Refunds," the book is by spire to supermarket Su

New Fleischmann's Light. 25% less calories. **And 25° off the price!**



Introducing Fleischmann's Light

introducing riessenmanns Light
Corn Oil Spread.
With 25% fewer calories than butter or margarine, and an especially delicious, light taste.
That's because Fleischmann's Light
is made with pure corn oil. So it not only
tastes good, it's good for you, too!

Try it at these special introductory

savings. You'll find it in attractive 2-pound Designer Bowls that are actually free reusable refrigerator containers – good

Why, with all you save, plus all you get, Fleischmann's Light is a real bargain!

SAVE 25° on new Fleischmann's Light Corn Oil Spread.

Aroper fine product of

25°

A Touch of Elegance befitting w

Fine Brew

130 YEARS OF EXCELLENCE

SCHLITZ makes it great!

OAK DISTRIBUTING CO. 674-3171