

STREET SCENE

Inside **S?**

Motown Greek

You probably won't bump into Helen of Troy or Zeus on a jaunt through Greektown. And then again you may run into a lot of neon signs, flashing lights and grocery stores that give Detroiters a taste of the Hellenic culture — Motown style. For more on the Hellenic scene, see Page 6D.

The Observer & Eccentric Newspapers

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The Grand Cru Vineyards White Zinfandel at \$4.75 a bottle and George Dubouff 1988 Beaujolais at \$5.40 a bottle were the favorites among the Street Scene wine tasters.



photos by SHARON LAMOUR/staff photographer

Dean Henry, executive chef and manager for Marriott, Health Care Services Division, smells the beaujolais before taking a sip. Three-quarters of taste is smell, according to Henry.

By Philip A. Sherman
staff writer

We are a brainwashed lot and not unlike trained Russian bears when it comes to purchasing wine. The bears know if they go through the hoop, they get their contracts renewed for another year. We know we're too good for the bargain bins in wine stores, and so do the wine store owners. That's why they smile and then go in the back room and laugh hysterically as we, the wine connoisseurs, pass up the good bin values and head straight for the bottles in back, under glass — the seductively lit bottles, regally resting on their sides, almost as though they should be in Ben De Sollei ads. We will not let the wine store owner know we are ignorant. We will demonstrate this by letting our pride and ego coalesce, shaking loose any shred of rational thought, and then purchasing the most expensive bottle he's got back there. We showed him, didn't we. Well, none of this is necessary. Admit it — when it comes to wine, most of us blink nose is something that holds up glasses. And certainly, not many among us think it is possible to find a good, if not excellent, wine in the \$5-per-bottle range. We are wrong.

A HASTILY assembled volunteer staff of Observer & Eccentric wine tasters, led by Dean Henry, a Livonia resident and executive chef and manager for Marriott, Health Care Services Division, tasted five wines. Four were under \$5 a bottle; one was 40 cents over our self-imposed economic limit. Four of the five were very good, overall. One could have been used as a degreaser, but it was in formidable company and the comparison may have been unfair. Our tasters were Sue Mason, suburban life editor; Mary Klemic,

cheap WINE

To buy or not buy, that is the question

a copy editor, Diane Gale, a reporter; Jerry Zolynsky and Sharon LeMieux, staff photographers; and Henry. We invited Henry, who also is a graduate of the Culinary Institute of America in New York, to lend a little credibility to the proceedings and tell us about what we were trying, why it tasted that way, what it should have tasted like and whether or not it was a good value. Before he started, Henry demonstrated how to open a bottle of wine. Holding the bottle between your knees, swearing and tugging at the cork is considered bad form. Henry recommended centering the point of the corkscrew on the cork, giving the point a little push and then turning, not forcing, the screw into the cork, making sure it drills straight down the center. It comes out effortlessly. Once open, Henry said it was fine to sniff the cork, but it doesn't mean much. "You can't really tell much from the cork — you want to smell the wine," he said. "Remember — three-quarters of taste is smell!" HE HAD MORE advice before we started. When pouring, pour with the label showing. "That way the person has a place to rest their eyes and they can see what they're drinking." After pouring, turn the bottle a little to avoid spillage. Holding chilled wines by the glass stem keeps body heat from destroying the wine's flavor, Henry said. Once in the glass, swish the wine so it coats a side of the glass, then hold the glass at an angle and observe what's happening. The wine will drip back down in "legs" or "tears." Sheets indicate the wine is thicker and has a fuller body and flavor. To taste a wine, hold a small amount, about half a mouthful, in your mouth and draw air in over the wine. This brings the aroma to the olfactory area, which will help you decide if the taste is pleasant, bitter, dry, sweet, tart or revolting. The better the wine, the longer the aftertaste, Henry said.

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Warp Factor

Karlos Barney

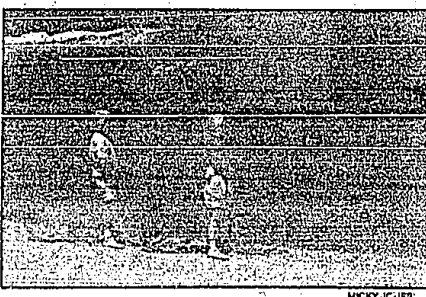


"Pass the word — Harold seems to be expecting a rather bullish market today."

A desktop 'tour' of the U.S.

By Iris Sanderson Jones
contributing travel editor

Last week I cleared the mailbox of Michigan travel information and promised we'd do some out-of-state mail this week. Get out your notebook, if you're planning a trip anywhere in the United States. Remember — I haven't necessarily visited these places, stayed at these bed-and-breakfasts or attended these events. I usually only write about places and things I've experienced, but when we clear the mailbox you get it all unscreened. If you're going west or south, I'll tell you about a place I've visited, although it wasn't fully open at the time. The Elitberg Museum of American Indian and Western Art in Indianapolis may be the most exciting museum that has opened in the Midwest, maybe in the country, in recent years. It opened June 24 in White River State Park, in downtown



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You can get a breath-taking view of the mountains around Vail, Colo., from the seat of a mountain bike. Indy, and has the classic arrangement of paintings, activities and other exhibits I have seen for many years. If Indian lore or the Old West interests you, get down there as soon as you can. Visit White River State Park, 500 W. Washington

St., Indianapolis, Ind. 46204 for information.

A full-scale Usonian Automatic House, designed by Frank Lloyd Wright, but never built, is part of a Wright exhibit through Sept. 4 at the Museum of Science and Industry in Chicago.

Contact the Chicago Tourism Council, Historic Water-in-the-Park, 506 N. Michigan Ave., Chicago, Ill. 60611 for some good discount packages on hotels, restaurants and a list of events.

Don't whiz by Omaha or you'll miss the Dinosaur Encounter July 23 to Aug. 31 and Oct. 1 through Dec. 31. It includes life-sized prehistoric critters that move and make dinosaur noises.

YELLOWSTONE National Park has recovered from the 1988 fires that burned half a million of its 2.2 million acres. All the old favorite tourist attractions are open and running.

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