

# Clos Pegase Winery's history is fascinating

The story of the Clos Pegase Winery is filled with irony, passion, serendipity and touches of magic. It is, in part, the tale of the self-made man Jan Shrem, founder of Clos Pegase, who put himself through college by selling encyclopedias.

Irony stems from Japan, a country just learning to appreciate wine. Through it, Clos Pegase became possible.

In 1955, serendipity played its part when Shrem interrupted his UCLA master's program to vacation in Japan. He fell in love with Japanese culture and decided to stay.

During the ensuing 13 years, Shrem created a reference and technical book publishing empire that brought him great wealth.

In 1968, Shrem sold his firm and eloped to Switzerland to marry his wife, Mitsuko, who had introduced him to wine.

EUROPE AND wine became his new passion. He founded a publishing firm, first in Italy, then Paris, specializing in non-fiction co-editions. But he spent increasingly more time studying and collecting art and wine.

By 1980, wine and art became Shrem's consuming interests. He sold his European publishing company and decided to make wine.

He enrolled in winemaking classes at the University of Bordeaux, where he learned about breakthrough wine technology coming from California.

In 1983, Shrem's site search ended in the purchase of a volcanic knoll and a 50-acre vineyard in Calistoga, at the north end of the Napa Valley.

A competition sponsored by the San Francisco Museum of Modern Art determined the winery's designer — Michael Graves, the renowned Princeton architect. Graves was commissioned to build



## focus on wine Eleanor and Ray Heald

a "temple of wine" at the base of the knoll and the Shrems' home at its summit.

CLOS PEGASE opened in 1987. The winery name reflects Shrem's personal interest in Mycenaean Greek history and the mythological beginning of wine.

Pegasus, the winged horse of Greek mythology, was believed to have given birth to wine and to art when his hooves unleashed the sacred Spring of the Muses. The wa-

ter irrigated the vines and inspired the poets who drank it.

Shrem's favorite painting in his extensive art collection is the famous, more than 100-year-old "Pegasus" by Odilon Redon. A reproduction of this painting enhances the winery's label.

"My philosophy is that winemaking should not be limited to modern techniques but should retain the proven virtues of the past," Shrem said. "The winery and art are all part of this."

### WINE SELECTION OF THE WEEK

1988 Clos Pegase Napa Valley Sauvignon Blanc (#11.25) is stylistically unique with a smooth, broad palate impression. If you haven't found a sauvignon blanc you like, try this one. In a recent competition sponsored by the French gastronomic review Gault, Millau, it was selected as one of the 10 wines to compete in the magazine's international competition in Paris.

### WINE BULLETIN BOARD

Clos Pegase Winery owner Jan Shrem will present an intriguing

slide lecture entitled "Wine in Art" on Wednesday, Oct. 24, at the Ann Arbor Art Association, 117 W. Liberty, Ann Arbor. Shrem will narrate fascinating historical and anecdotal episodes relating to the celebration of wine as art. A tasting of Clos Pegase wines will follow the presentation. Cost is \$20 per person. Reservations are required.

Meet Dr. Suhua Newton, owner of Newton Vineyards at a special dinner featuring four Newton wines at 6:30 p.m. Tuesday, Oct. 16, at the Rattlesnake Club in Detroit. Cost is \$35 per person inclusive for a three-course meal including dessert. Reservations at 567-4843.

# Gayle's Chocolates star in shop

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Does all of this sound too good to be true? Well, there is more — homemade ice cream, frozen yogurt and a Flavor Maker.

The Flavor Maker is just that. It's a large, refrigerated appliance equipped with a mechanical screw-shaped blade which will blend or puree any fruit or topping in the shop into ice cream or yogurt. The combinations are all a matter of

your personal tastes and creativity. At Gayle's you can combine pieces of frozen chocolate peanut butter, chocolate chip truffles, chocolate-covered ginger peel, fresh raspberries, video mix (a blend of white milk, dark chocolates, toffee, caramel, toasted coconut, dried cherries and nuts) or whatever. If this all sounds irresistible, hurry on over, because Harte may have to move the ice cream during November and December to make room for

the holiday edible gifts.

Well, if I seem impressed, you're right. Here's wishing Gayle Harte is creatively designing in the food business for many years to come. The shop is at 225 S. Woodward, Birmingham. Gayle's Chocolates is open 10 a.m. to 6 p.m. Monday; 10 a.m. to 8 p.m. Tuesday, Wednesday, Saturday; 10 a.m. to 9 p.m. Thursday-Friday and closed Sunday.

Here's a recipe for Gayle's Chocolates' favorite beverage.

### SPECIAL ICED COFFEE

Serves 1  
1 ounce condensed milk  
Coffee brewed using 1 1/2 tablespoons ground French roast coffee to 6 ounces water; then chilled  
Ground cinnamon  
Whipped cream

Fill a tall lead tea glass with ice. Add chilled coffee. Add condensed milk. Top with sweetened whipped cream and sprinkle with cinnamon.

that has been seasoned with salt and pepper. Brown on both sides in hot butter. Add cream and simmer for 1 hour or until tender. For variations, 1 can of condensed cream of mushroom or celery soup can be added to the cream for better flavors. Remove pieces from the frypan. Thicken the liquid with flour and milk mixture and allow to simmer over medium heat until desired thickness is reached.

Recipes reprinted from "The Wildlife Chef," Michigan United Conservation Clubs.

# It's easy to cook wild game, says Chef Janes

See Larry Janes' column Taste Buds on Page 1B.

**VENISON STROGANOFF**  
2 pounds venison round steak, cubed  
1/4 cup flour  
Salt and pepper to taste  
3 tablespoons butter or margarine  
1/4 cup water  
1/4 cup vinegar  
1 cup sour cream  
1 bay leaf  
1 cup fresh chopped mushrooms  
4 tablespoons butter or margarine

2 teaspoons celery salt  
2 tablespoons Worcestershire  
Cut venison into cubes. Roll in flour seasoned with salt and pepper. Brown in 3 tablespoons hot butter or margarine. Add water and vinegar as necessary to keep from burning over medium-high heat. When tender and cooked throughout, pour off excess liquid. Add sour cream, remaining butter, bay leaf, mushrooms, celery salt and Worcestershire. Cover and simmer until heated throughout. Don't boil. Serve over noodles or

rice.  
**PAN-FRIED PHEASANT**  
(also good with rabbit or squirrel)  
1/4 pound butter  
1/2 medium onion, sliced  
1 quart cream  
2 cups flour  
1 1/2 teaspoons salt  
1 teaspoon black pepper  
2 tablespoons flour and 1/4 cup milk for gravy

After birds have been thoroughly cleaned and plucked, cut into pieces like chicken. Dust pieces in flour

## cooking calendar

**CULINARY SEMINAR**  
Certified Master Chef Jeff Gabriel will teach a course in Professional Chef's Skill Development starting

Saturday, Oct. 20, at Schoolcraft College in Livonia. The two-week course is designed to provide participants with the most modern techniques in

cooking. Fee is \$300. For more information call Continuing Education Services at 462-4448. Gabriel served as chef garde-manger at the Detroit Athletic Club, executive chef at the Grosse Pointe Yacht Club and executive chef at Sugarloaf Resort.

Lindsey is a 5-year-old diabetic. Her daily insulin shots, diet restrictions and constant blood monitoring only provide day-to-day control over the disease. They do not cure it. So Lindsey, along with 11 million other Americans, still faces the long-term risks of diabetes — like heart disease, blindness, stroke, amputation and kidney disease. The complications of diabetes will account for an estimated 150,000 deaths this year alone.

But thanks to your contributions to the Juvenile Diabetes Foundation, Lindsey and millions like her have something more to look forward to. In the past decade, JDF research

has made great strides in isolating the causes and conditions of diabetes, bringing us closer to a cure. At the same time, diabetes increases by 6% every year. And in ten years the number of diabetics will have doubled.

So you see, your help is needed more desperately than ever before. For more information on the warning signs of diabetes and its treatment, and what you can do to help, call JDF at (313) 569-6171.



## Insulin can keep her alive long enough to have kidney failure.



Photo (and just as indelible memories) Juvenile Diabetes Foundation • Metro Detroit Chapter • 2030 Southfield Road, Suite 111 • Southfield, Michigan 48061

Men, if you're about to turn 18, it's time to register with Selective Service at any U.S. Post Office.

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