Veuve Cliquot and Roederer have special styles

There are so many excellent champages that it is impossible to say one is better than another. However, champagnes can be distinguished by their style and personality. Champagne Veave Cliquot and Champagne Roederer are two housewith easily recognitable styles. Veuve (widow if rench) Cliquot was the lirst woman to rise to power in Champagne and is often regarded as the first businesswoman of the modern era. Widowed at 28, Nicole-Barbe Ponsardin-Cliquot was determined to carry out her husband's champagne business plans.

THOUGH INEXPERIENCED in commercial affairs, and in an age (early 19th century) when commerce was considered socially improper was considered socially improper for women, the young widow was un-daunted in her efforts to capture for-

OF THE WEEK

Veuve Clicquot Brut (\$35) is
distinguished by its full, toastly
aromas and palate depth with
generous mouthfeel. It's crips and
elegantly styled.
Louis Roederer Champague
Brut Premier (\$35) is a traditional blend of ½ pinot noir and ½
chardonnay that highlights
innesseful aromas and full, rich,
toastly flavors. The emphasis on
hack-akinned grapes puls Roederer champagnes near the full-bodied end of the champagne spectrum.

Veuve Clicquot was an early master of marketing slogans. With her motto, "One quality only...the finest," she sent her sales agents world-



UNTIL MADAME Clicquot's time.

ONTE MADAME Clicquot's time, champagne was a cloudy wise with dead yeast sediment. No one dared drink the last drop.
Convinced that a crystal clear product would enhance champagne's reputation, she concentrated with the help of her cellarmaster on achieving this.

Eleanor and Ray Heald

wide.
In 1814, a secret shipment of her champagne to Russia was her greatest coup. She triumphed where others did not dream to venture.

Together they developed the pro-cess known as remunge or ridding. According to legend, bottles were positioned with the necks lodged in beles cut in the widow's wedden kitchen table. By shaking and rotat-ing each bottle daily, she forced the unwanted deposit into the neck, set-tled against the cork. Today, ridding is an essential part of champagne production.

WHILE CHAMPAGNE toasts

superstitions have also become associated with champagne.
Afraid the devil would enter their bodies with the wine, and believing the noise would scare him away, superstitious people clinked glasses.
Today, French lovers often intertwine forcarms while aipping champagne after a toast.

IN 1776, the same year the United States declared its independence, a small champagne producer began the company that became known as "the house of Cristal."

In 1833, Louis Roederer, an Alsa-tian by birth, inherited the company, gave it his name, and began to devel-op the reputation of Louis Roederer Champagne, which now boasts 214 years of continuous family owner-ship.

By 1876, annual production reached 1.5 million bottes, 80 per-

cent of which was sold to the Rus-sian market, and Cristal, the first prestige cuvee, was created for the court of Czar Alexander II.

ROEDERER CHAMPAGNE be-came such a favorite of the exar that he asked Roederer to reserve the best of each harvest to produce a

The czar's court cellarmaster visited Roederer annually to approve the selection. Alexander II also requested that Roederer design a special bottle for his exclusive use. He desired two things from the select bottle.

First, he wanted it to be recognizably one of a kind, even when it was wrapped with a table napkin, and second, it was to be a stylish addition to his dlning table. The result was Cristal.

Pineapple Cheesecake uses glace fruit in the batter

AP — Glace fruit adds sweetness to cakes, cookies and candies — perfect for holiday baking.
Chop or slice glace fruit when adding to bread, muffin or cake batter so that the fruit will be distributed awards.

so that the trut with to determine evenly. Cookies, breads and cakes made with glace fruit can be frozen in freezer bags, plastic wrap or aluminum foll for up to 3 months. Glaze and frost after defrosting. To warm defrosted breads: wrap in aluminum

Glace cheesecakes are best prepared no more than 3 days in advance. Refrigerate, loosely covered.

HAVE YOU PLACED YOUR CLASSIFIED AD TODAY?

foil and place in a preheated 300-de-gree oven for 15 to 20 minutes.

foll and place in a preheated 300-de-gree oven for 15 to 20 minutes.

Glace cheesecakes are best pre-pared no more than 3 days in ad-vance. Refrigerate, loosely covered.

The following recipe for Pineap-ple Cheesecake is provided by the Glace Fruit Processors.

PINEAPPLE CHEESECAKE 1 % cups graham cracker crumbs 1 tablespoon sugar % cup melted batter or margarine
% cup (4 onaccs) glace red pineappie, diecd or wedges
% cup (4 onaccs) glace green pineappie, diecd or wedges
Two Bounce packages cream
cheese, soften packages
% cup sugar
2 cegs
% cup whipping cream or half-andhalf
2 teaspoons vanilla extract

'4 cup all-purpose floor
Option for garnish:
'8 cup (4 ounces) glace red pineapple
rings

15 cup (4 ounces) glace green pineap-ple rings

Combine graham cracker crumbs and 1 tablespoon sugar in bottom of ungreased 8%-inch springform pan; mix in butter. Pat mixture on bot-tom and %-inch up side of pan.

Sprinkle glace fruit on bottom of crust.

Beat cream cheese and % cup sugar in medium mixing bowl until fulfy, beat in eggs, cream and vanillar in the sugar in flour. Pour mixture over glace fruit in spring-form pan. Bake in a preheated 350-Makes 10 to 12 servings.



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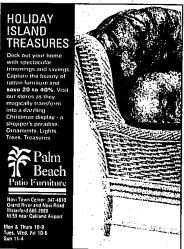
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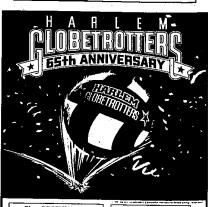
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