

# Waffles are a favorite at breakfast or brunch

**BUTTERMILK WAFFLES**  
 1 1/2 cups flour  
 1 teaspoon baking powder  
 1 teaspoon baking soda  
 2 tablespoons sugar  
 2 cups buttermilk  
 1/2 cup butter, melted  
 2 eggs, separated

Sift together the flour, baking powder, baking soda and sugar. In another bowl, combine buttermilk, butter, eggs and 1/2 cup of beaten whites into the batter to lighten. Gently fold in remaining whites. Pour enough batter onto a preheated and coated waffle iron to spread into corners. Cook for exactly 2 minutes after moment when steam stops escaping from sides of waffler. Serve immediately with warmed butter and syrup.

**RAISED WAFFLES**  
 (A Jules Gang favorite)  
 1/2 cup warm water  
 1 package dry yeast  
 2 cups warmed milk  
 1/2 cup (1 stick) butter, melted  
 1 teaspoon salt  
 1 teaspoon sugar  
 2 cups flour  
 2 eggs  
 1/4 teaspoon baking soda

Use a large mixing bowl, as batter will double its original volume. Place water in mixing bowl and sprinkle in the yeast. Let stand to dissolve for 5 minutes. Add the milk, butter, salt, sugar and the flour to the yeast mixture and beat until smooth and well blended. Cover the bowl with plastic wrap and allow to stand overnight at room temperature. Just before cooking the waffles, beat in the eggs and baking soda and stir until well blended. The batter will be thin. Cook waffles according to directions.

Recycle and Save!

**Birthday Party Coming Up?**  
 Special Gifts for Kids of All Ages and Party Favors, Too!  
 Visit the Wonderland of Unusual Toys at...  
 The Doll Hospital & Toy Soldier Shop  
 3047 P.W. 12 Mile - Danvers - 543-3115  
 HOURS: Mon-Fri 10a-10p Sat 10a-8p

**1991 INTERNATIONAL BUILDERS HOME FLOWER FURNITURE SHOW**  
 MARCH 16-24 COBO HALL

March 16-24th, the 1991 International Builder's Home Flower & Furniture Show will kick off the 1991 Do-It-Yourself season with wonderful displays of everything you'll ever need to know to improve your lifestyle.

It certainly will be a "must see" and "don't miss"!

Another "must see" and "don't miss" will be the Observer & Eccentric's special supplement which will introduce this wonderful show. Appearing March 14, this section will be a special guide of what to see and where to find it at the show, plus it will be chock full of informational articles and tips. More importantly, it will feature our advertiser's messages which will help you find exactly what you need for your home improvements.

**THE OBSERVER & ECCENTRIC**  
 NEWSPAPERS

To bring your advertising message to over 323,000 of our readers, please call for details.

**Livonia**  
 591-2300  
 Oakland County  
 644-1100

# Glen Ellen — farming for flavors

Glen Ellen Winery is 10 years old. Yet, a visit to the "home" ranch in Sonoma Valley might lead you to believe that nothing changed during the decade.

The visitors, so warmly welcomed to the ranch, depart with the impression that little has been altered. But in the 1980s, Glen Ellen's astute marketing strategies developed into a big winery with a "little" image.

Glen Ellen began its successful 10-year rise in the industry by producing a series of affordable wines. "We call our inexpensive wine Proprietor's Reserve because we want to provide value," explains Mike Benziger, managing general partner.

"We want to make wine that everyone can afford to drink," he says. "The Glen Ellen style is determined in the vineyard with innovative farming techniques — watering, fertilizing, canopy control, time of harvest; and vineyard selection. We farm for flavor," he says.

"By working with so many growers in such diverse areas, we are able to make a wine from the ground up. Chardonnay from Paso Robles helps increase body and fullness. Santa Maria area fruit improves aging potential while grapes from Mendocino contribute intensity and approachability."

After harvest, each grower's wine is fermented and stored separately. Growers are invited to taste their wines in comparison to a neighbor's in a quality feedback program. The result is innovative vineyard techniques that improve flavors.

In the winery, each lot of wine is classified according to vineyard origin, style, flavor, and aging potential. Chardonnays from Santa Maria, a cool growing area with lean soils,

## WINE SELECTIONS OF THE WEEK

Glen Ellen Proprietor's Reserve wines are value-priced. The 1989 Proprietor's Reserve White (\$5.40) shows attractive floral-spice aromas with flavors reminiscent of marzipan.

The 1989 Glen Ellen Chardonnay Blanc (\$6) highlights aromas of honeydew melon with clean, fresh flavors and an off-dry finish. The 1989 Chardonnay (17) emphasizes crisp, apple aromas and flavors.

The 1989 PR Gamay Beaujolais (\$4.20) is a fruitily, light red wine with raspberry and strawberry flavors. The 1988 PR Merlot (17) shows honest grape flavors without hindrance of overpowering oak.

"By working with so many growers in such diverse areas, we are able to make a wine from the ground up. Chardonnay from Paso Robles helps increase body and fullness.

Santa Maria area fruit improves aging potential while grapes from Mendocino contribute intensity and approachability."

After harvest, each grower's wine is fermented and stored separately. Growers are invited to taste their wines in comparison to a neighbor's in a quality feedback program. The result is innovative vineyard techniques that improve flavors.

In the winery, each lot of wine is classified according to vineyard origin, style, flavor, and aging potential. Chardonnays from Santa Maria, a cool growing area with lean soils,

## focus on wine

### Eleanor and Ray Heald



exhibit apple and lemon-citrus characters that enhance acidity.

Warm region, Paso Robles chardonnay has rich, smooth flavors that add body to the wine. Monterey fruit comes from the cool Salinas Valley known for lean soils that limit vine vigor. In a blend, the Monterey fruit adds apple and pear aromas, plus a rich, spicy character.

**WARM DAYS** and cool nights in Napa Valley yield chardonnay that increases complexity and structure as well as adding a tart, minty-apple character.

Glen Ellen uses the principles of "farming for flavors" when producing red wines too. Cabernet sauvignon grown in Paso Robles contributes a cedar aroma, while Santa Maria cabernet gives a berry-cherry quality. Monterey cabernet is peppery white that from the Clarksburg area yields a hint of chocolate and coffee. The people at Glen Ellen use a large flavor palette for making consistently attractive wines for your enjoyment.

## VALUABLE COUPON



Mon.-Wed. 10-7  
 Thurs.-Fri. 10-7  
 Sat. 10-6  
 10% Off Seniors.  
 One coupon per person per visit.

We don't claim to be the best.  
 We'd rather let our customers be the judge.

Jean's Pasty Shop

1937 Beech Daly 537-5581

**KITCHEN GLAMOR WAFFLE BATTER**  
 Looking for a recipe the pros use? This is so easy and, like the pros said it would be, tastes great.

4 eggs, separated  
 1 teaspoon vanilla  
 3 tablespoons butter, melted  
 1 cup flour  
 1 teaspoon salt  
 1 cup milk

Combine egg yolks with vanilla and butter. Mix well. Combine flour and salt and stir in egg yolk mixture. Add milk and mix well. Beat egg whites until soft peaks form. Fold 1/2 beaten whites into batter to lighten, then gently fold in remaining beaten whites. Cook waffles according to directions.

**CLASSIC ITALIAN PIZZELLES**  
 2 cups flour  
 1 tablespoon baking powder  
 1/2 teaspoon ground nutmeg  
 1/2 teaspoon ground cardamom  
 2 eggs  
 3/4 cup sugar  
 1/2 cup butter, melted  
 2 teaspoons vanilla

Combine the dry ingredients and mix well. Combine the wet ingredients and mix well. Cook per directions on pizzelle iron.

You don't need a pizzelle iron to make this. It's also great in a standard waffle iron.

The Hometown and Observer and Eccentric "Creative Living" section has the largest selection of suburban display real estate ads in the metro area.



**24065 ORCHARD LAKE RD.**  
 Mon. thru Sat. 8-9; Sun. 9-5  
 We Feature Western Beef

QUANTITY RIGHTS LIMITED  
 NOT RESPONSIBLE FOR ERRORS IN PRINTING

**AT IGA  
 I GET ATTENTION!**

## HOMETOWN PROUD

### Kids Week



**ROLLED RUMP ROAST**

**\$1.99**  
 lb.

**Save \$1.10 lb.**



**CORNISH HENS**

**\$1.19**  
 lb.

**Save 40¢ lb.**

Butterball

**SMOKED POLISH OR SMOKED SAUSAGE**

**\$2.29**  
 lb.

Save 50¢ lb.

**PORK SAUSAGE ROLL**

**\$1.29**  
 lb.

Save 30¢ lb.

**BEEF CUBE STEAKS**

**\$2.39**  
 lb.

**Save 60¢ lb.**

Also  
 Fresh  
 Fish  
 and  
 Many  
 More  
 Specials

**GROUND CHUCK**

**\$1.49**  
 lb.

**Save 50¢ lb.**

**BONELESS STEWING BEEF**

**\$1.79**  
 lb.

**Save 50¢ lb.**

**DAIRY**

**Frozen**

**ITALIAN SAUS.**

**G & W Pizza**

**Reg. & Light**

**Imperial Margarine**

**59¢**

**1 lb.**

**American Singles**

**\$2.79**

**Homogenized Milk**

**\$1.99**

**BONELESS DENVER STEAKS**

**\$1.89**  
 lb.

**Save 40¢ lb.**

**FRESH GREEN CABBAGE**

**29¢ lb.**

**California KIWI FRUIT**

**3/\$1.00**

**U.S. #1 IDAHO POTATOES**

**10 lb. Bag**

**\$1.79**  
 each

**Fresh Green CABBAGE**

**29¢ lb.**

**California KIWI FRUIT**

**3/\$1.00**

**Produce**

**Lumberjack Split-Top Bread**

**89¢ 20 oz.**

**IGA Buns**

**Mac & Cheese**

**Dinner**

**69¢**

**Oatmeal Bread**

**99¢**

**Volume 8**

**2.11**

**Food & Beverage**

**ON MY WAY**

**SESAME STREET**

**STORIES & ACTIVITIES**

**THE LEARNING FUN**

**Adolescent Health**

**Adolescent Health**