

Turkey's a summer treat as well as a fall feast

See Larry Jones' Taste buds column on Taste front.

Although the Butterball turkey hotline (1-800-523-4646) is closed until November, the U.S. Department of Agriculture offers a turkey and poultry hotline that runs year round during normal business hours. The phone number is 1-800-536-4655. Your county extension service can also answer questions about grilling poultry and meats.

CLASSIC TURKEY PAN GRAVY
4 tablespoons unsalted butter

or margarine
1/4 cup all purpose flour
3 1/2 cups turkey stock (made from neck and giblets)
Chopped giblets and neck meat, if desired
Salt and fresh ground pepper to taste

Melt the butter in a large saucepan. Sprinkle on flour and whisk in and cook, whisking constantly until the mixture is beige in color, about 2 minutes over medium heat. Whisk in stock and bring to a boil.

Add giblets and neck meat and simmer gently, whisking occasionally for another 3 minutes. Season with salt and pepper to taste.

CHEF LARRY'S GRILLED TURKEY
1 turkey (about 12 pounds)
2 whole lemons
Garlic salt to taste
Pepper to taste
1/4 cup butter, melted
6 carrots, cut into chunks
2 onions, chopped coarsely

Rinse turkey and pat dry. Place whole lemons, garlic salt, pepper, carrots and onions in bird. Truss to close turkey, if desired. Roast, brushing with melted butter every 20 minutes or so during roasting time.

Need a great cornbread stuffing that can be baked in the oven while the bird is roasting? Try this!

JALAPENO CORNBREAD STUFFING
1 stick butter or margarine

1 onion, chopped finely
1 1/2 cups chopped celery
5 cups crumbled cooked cornbread
2 jalapeno peppers, chopped finely
1 red or green bell pepper, chopped
1/2 teaspoon dried thyme
1 teaspoon crushed sage
4 eggs
Turkey stock as necessary for moistening

Preheat oven to 425 degrees. Heat

butter in a large skillet; add onion, celery, pepper and saute over medium heat until vegetables are wilted but not quite browned. Crumble the cornbread and combine with the vegetables and seasonings. Toss with a fork.

Add eggs and mix well with a fork. If dressing seems too dry, moisten with turkey stock, water or wine. Bake in an uncovered, shallow baking dish until golden brown, about 45 minutes to 1 hour. Makes 6 servings.

Discover from page 1B

wine, but not a history of Grand Cru vineyards. After World War II, the Alsace vineyards were so

Produce pointers offered

Here are some produce pointers from "Fruit and Vegetable News," a publication of the Produce Marketing Association.

To determine if a mango is ripe, sniff the stem end; there should be a pleasant scent. A light scent is just fine, but no aroma usually means no flavor.

If it smells a bit sour or alcoholic, the mango has begun to ferment and should not be eaten. When held in the palm of your hand, the mango should yield slightly to pressure (much like a ripe peach). Mangoes do not do well in the cold; ripen them at room temperature and eat as soon as possible.

Prune puree can be used in a one-for-one substitution (1 cup puree for 1 cup butter) in brownies, cake, and cookie recipes. You will cut fat 75 to 99 percent and boost vitamins, minerals and fiber at the same time.

Kiwi fruit, once known as Chinese gooseberry, can be eaten directly out of hand without peeling it. The peel is edible. Some people rub off a little of the fuzz, others don't.

badly damaged from the bombing that took until the 1960s to regain the former prestige of the region's wines.

To fully appreciate the wines of Zind Humbrecht, the consumer needs to understand the influences of terroir, the French term denoting much more than just the soil.

The vineyard known as Herrenweg has the advantage of an exceptionally hot, dry microclimate and long hours of sunlight. The grapes ripen early in the rocky soils, are precocious in their youth, and best consumed when young.

Gewurztraminer grown in Herrenweg has a delicate aroma without aggressive fruit and spice. A Zind Humbrecht Gewurztraminer Herrenweg represents a good introduction for those who have little tasting experience with Alsace gewurztraminer.

The Brand vineyard is composed of hard granite and mica with deep fertile soils retaining the heat of the day. Riesling grown in Brand produces a delicate wine with elegant body and low acidity.

The Clos St. Urbain vineyard is the most southerly vineyard in Alsace, with stony, volcanic soil.

Here, riesling and tokay-pinot gris produce wines with racy acidity that accounts for their agreeability. The wines are full and powerful yet balanced, with remarkable fruit and finesse.

The vineyard known as Clos Hauserer is noted for its riesling grown in limestone soil. "Wines from this vineyard always have a high acidity, austere fruit and good aging potential," Humbrecht said. "They don't show well to nonreeling lovers who don't understand a wine from an austere terroir."

The semi-continental climate of Alsace, with its reduced rainfall and sunny, warm autumns is suited to the development of pourriture noble (also known as botrytis cinerea or noble rot) which concentrates fruit sugars in

the grapes to produce a sweet, dessert-style wine. These wines are produced only in great years and are known as Vendanges Tardives and Selection de Grains Nobles. There is truly no better way to end a meal than with a rich Alsace dessert-style wine.

The wines of Zind Humbrecht are remarkable for their character and flavor. We tasted a collection of 20 recently released and available wines with Olivier Humbrecht. We think you'll agree that these wines are masterpieces of liquid art.

- 1991 Pinot D'Alsace, Pinot Blanc (\$17)
- 1991 Riesling Turckheim (\$20)
- 1991 Riesling Herrenweg (\$23)
- 1991 Gewurztraminer Herrenweg (\$23)

To leave a message in the

Heald's voice mail box — dial 953-2047, on a Touch Tone phone, mailbox 1864.

CORK BOARD

Sixth annual Garden Party / 2-4 p.m. Sunday June 6 on the grounds of St. Vincent and Sarah Fisher Center, 27400 W. 12 Mile, Farmington Hills, \$90 per person. Foods from 55 metro Detroit restaurants and 100 different wines from the area's wine purveyors will be featured at this fundraiser to help abused and neglected children. Winemaker Fred Fisher always personally pours his wines at the event.

Grill a sandwich for a quick, simple lunch

AP — Want a quick-to-fix sandwich? Grill slices of a 10-inch baguette until golden. Top with cheese, roasted peppers and crisp, cooked bacon. Serve with fresh fruit and your favorite beverage. Lunch is ready to eat!

GRILLED BAGUETTES WITH CHEESE SPREAD
4 to 6 ounces classic mushroom or garlic-chive Saga cheese with rind, softened
1/4 cup packed fresh tarragon

or chives
10-inch baguette, cut lengthwise
7-ounce jar roasted peppers, cut into thin strips and drained
4 ounces crisp, cooked bacon

With a fork, blend cheese and herbs. Grill cut slices of baguette until golden. Spread with cheese-herb mixture. Top with roasted peppers and bacon. Top with slices on the diagonal. Makes 6 servings.

GAGS & GIFTS
"We're Serious About Funny Business!"

Are you graduating? Getting Married? Having an Over-The-Hill or Birthday Party? Luau? or Bachelor/Bachelorette Party?

We'll like to be part of your function, whatever it is...

- Outrageous greeting cards for all occasions
- Huge selection of fun, novel gifts & gift wrap
- Bachelor & bachelorette party supplies

GAGS & GIFTS

LIVONIA WESTLAND CANTON TWP. WATERBURY TWP. ROYAL OAK ROCKETT HILLS
281-5740 722-3080 981-8758 881-2223 225-4440 299-5444

KIDS Receive a FREE BUBBLE NECKLACE

With this coupon! Valid in stores only. Limit 1 per coupon. Expires 7/31/93.

\$3 OFF ANY COMICAL T-SHIRT

Great for Over the Hill Birthdays! Sports Enthusiasts, Rebirth, Teenage!

BUMPER STICKER
DON'T BLAME ME! I VOTED FOR BUSH!

1-\$4, 2-7\$, 4-\$12

R. W. HAYES
P.O. BOX 341
EAST POINTE, MI 48021

Gem Carpet Cleaners
Steam Cleaning • Furniture Cleaning
Residential (Commercial • Family Owned)

No Hidden Charges
Serving Metro Detroit for 23 Years

532-8080

TRIPLE CERTIFIED
Professional Cleaning Service
Spring Special
Two \$36.00 Rooms
Disinfectant included
with coupon

3-DAY FURNITURE SALE PUBLIC NOTICE

PRICES LISTED ARE NOT MISPRINTS! For 3 DAYS ONLY. We've reduced prices on select LOW, MEDIUM & HIGH END furniture. Hurry in today! Due to the nature of this sale, quantities are limited & we must operate on a first come, first served basis!

\$1888 BRAND NEW ACCENT TABLES \$99

\$268 SOFA LOVESEAT CHAIR RECLINER \$69

\$148 4-PIECE BEDROOM SUITES

FREE FAMOUS POSTURE SERIES MATTRESSES

\$19 **\$39** **\$59** **\$99**

\$64 **\$74** **\$99** **\$38**

An Evening with **DENNY McLAIN**

Wednesday, May 19, 1993 7:30 p.m.

St. Edith Parish Hall
15089 Newburgh Rd.
Livonia, MI 48154
2:00 at the door

WEIGHT CONTROL

If you're overweight and recognize that personal problems and life stresses are contributing to the problem, contact Dr. Ralph Keith, an experienced psychotherapist to help you regain control and live life more productively.

Ralph P. Keith, Ph.D.

28336 Franklin Rd. • Southfield
746-0844

THE BARBEQUE MAN
COMPLETE B.B.Q. & PICNIC SERVICE

Any Area, Any Time
Any Place, Any Size
Cooked Fresh at Your Site

Slabs of Ribs & B.B.Q. Chickens Available For Pick-Up.

(A Division of Catering by Savers)
25415 Five Mile Rd.
Redford, MI 48223
Over 25 Years Serving Metro Detroit

Phone 531-1340 or 531-8522

PUT SAFETY FIRST

FREE DELIVERY & INSTALLATION

Over 25 years meeting ASTM standards set by ASTM

Many competitive brands do not meet ASTM standards

Best Selection of Quality Wooden Play Structures • Starting at \$249

The Doll Hospital & Toy Solder Shop

2947 W. 12 Mile • Berkley
MI 48075 • Tel: 232-7777

Your Personal Gourmet

ELEGANT DINING IN YOUR HOME

As Featured by "McCarthy's Menu" on TV 2

Complete Gourmet Dinners prepared fresh in your kitchen

Distinctive European and American Regional Cuisine for Dinner Parties of 2 or More

Also, elegant buffets, barbecues, Master's Buffet menu

Call For Our Free Menu and Booking Availability
Gift Certificates Available

641-0904

NATIONWIDE WAREHOUSE & STORAGE

ROSEVILLE DETROIT LIVONIA

28106 GROESBECK 21050 COOLIDGE 28156 SCHOOLCRAFT

771-8660 399-9666 425-7840

Call 771-8660

Call 399-9666

Call 425-7840