Demand from page 1B

(15900 Rue de Vin, Traverse City, (616) 223-4110) in July. The unu-sual, retreat-like development is a 65-acre site replete with winery, vineyards, orchards, bed and breakfast, residence and six pri-vate homesites.

vate homesites.

At the bed and breakfast, suites are \$115 and the Queen Room is \$35. A two-night minimum stoy of the required on weekends, June 15 to Oct. 30, From Traverse City, drive north 11 miles on M-37 and look for Chateau Chantal on the right.

"While the estate offers one of while the estate there one of the most unique settings in northern Michigan, our business is wine," Johnson said. "Chateau Chantal is a must-see, must-visit wine retreat."

From Chateau Chantal, the 1991 Select Harvest Johannisberg Riesling (\$11) and the 1991 Select Harvest Gewurztraminer are solid examples of the varietals.

Rick Moersch, former Tabor
Hill winemaker, has launched
Heart of the Vinoyard (10981
Hills Road, Baroda, (616) 4221617), a western Michigan winocriented getaway. Currently,
wines are vinified and bottled at
Fenn Valley Vineyards, but the
winery's tasting room is in an
1831 post and beam bank barn.
There you can taste more than
20 varieties of sparkling, white,
blush and red wines crafted by
Moersch. If's hard for us to pick
just one winner from among
Moersch's offerings. They're all
unusuel. "With some of the
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from getting bored. I was born to be a grape grower."
Rick and his wife, Sherrie, have recently remodeled a nearly 100-year-old country home into a bed and breakfast facility just around the corner from Tabor Hill win-

ery. Cost is \$95 with a two-night minimum stay on weekends from Memorial to Labor Day.

To reach the winery, take 1.94 cait 16 then travel north to Leach Shawnee Road. Turn right (east) four miles to Hills Road. Turn right (south) and go 1.6 miles on the South Bend U.S. 31 bypeas to Snow Road. Turn left and go eight miles to Hills Road. Follow winery signs from that point.

Leelanau Wine Cellars contin-ues to improve its quality. The 1992 Chardonney (\$10) is fruity and dry. Tall Ship Chardonney Reserve (\$13) is its fuller counter-part. Vis a Vis white and red (\$11)

are value-priced drinking. Leolanu's fruit wines are outstanding. Both the apple and peach are winners at 36.

The state's best sparking wine producer Larry Mawby is recuperating well from a bout with colon cancer. Mawby was hit hard by last year's non-summer. His late ripening red varietals didn't ripen and there will not be any 1992 Vignoles.

Always the innovator, Mawby has introduced a new blended off-dry white dubbed Moira (87.80) after the Greek goddess of fate because as Mawby put it "it reflects the fate of the vintage." A red blend (also reflective of the fate of the 1992 vintage), and as yet un-

named, will be introduced in September.

tember.

Brut Cuvee 5, Brut Cremant and Brut Rose (all \$15) continue to beat the socks off any sparkler

To leave a message on the Healds' voice mail — dial 953-, 2047, mailbox 1864.

CORK BOARD

Eleanor and Ray Heald are offering a fall wine semi-nar at the Townsend Hotel in Birmingham, 7:30-9:30 p.m. Mondays, Sept. 13 through Oct. 11.

The topic is s"Tasting Great Wines from Great Grapes," and will feature Elements of Style for wines

made from sauvignon blane, syrah, chardonnay, cabernet sauvignon and morlog grapes showcasing their best growing regions around the world.

The cost is \$99 per person for the entire seminar. Call the Healds' at \$53-2047 Mailbox 1864 to request a reservation form.

Freeze in leisure and reheat in haste

ORANGE GLAZED FREEZER CARROTS

11/2 pounds carrots, peeled and cut into strips 2 teaspoons flour

¼ cup brown sugar, firmly packed ½ teaspoon salt 1 tablespoon vinegar 1 tablespoon lamon j

1/2 cup orange juice orange peel 2 tablespoons butter

Blanch carrots in a boiling water for 5 minutes. Drain. Blend togeth-er the flour, sugar and sait. Add vi-negar, Juices and orange peel. Bring to a boll. Add butter. Cook 5 minutes. Pour over carrots in a 1

Bring to a boil. Add butter. Gook 5 minutes. Pour over carrots in a 1 quart foil-lined pan; freeze. Remove from pan, wrap, label, date and store in the freezer. Serves 6. To serve: turn carrots upside

down in the same pan, cover and bake in a 350 degree oven for 1 hour. Uncover for the last 20 minutes of

OATMEAL ZUCCHINI BREAD

1 teaspoon salt 1/2 teaspoon baking soda % cup sugar 1 cup rolled oats

1 cup rolled oats
2 eggs
4 cup vegetable oil
1 cup mllk
2 cups shredded zucchlnl
4 teaspoon cinnamon
4 teaspoon nutmeg
1 cup chopped walnuts

Bet and
Jessie's
FISH & CHEP'S

534-5550 TRY OUR 4-PIECE ROCK LOBSTER TAIL

CARRYOUT SERVICE AND DINNER

Sift together the dry ingredients. Sift in the oats. Beat eggs, oil and milk. Add to dry ingredients and stir just enough to moisten. Sift in zucchini and spiese. Fold in nuts. Pour into a greased 9-by-5-by-0 losf pan. Bake at 350 degrees for 1 hour. Cool on a rack. Makes 1 losf.

To freeze: Wrap, label, date and freeze. To serve: Thaw in wrapper on a rack at room temperature for 2 hours.

Fries, Tentar Bases à Roll Cole Starre o Drink Dinne-In or Carry-Out Good With Coupon They **2 LARGE PIECES**

d With Coupon Thru 8-29-93
Limit 2 Per Customer
monto in son Talsent's Column

This month's

great reading

Freezer from page 1B

the demand for less augar.

If you enjoy making freezer jam, and think yours is the best, enter it in the Kraft General Foods Sure-Jell contest at the Michigan State Fair on Saturday, Aug. 28.

There will be contests and cooking demonstrations all day. Keep reading the Tasts section for details. For a complete set of rules, call 368-1000 weekdays between 8 am, and 5 p.m. I'll be one of the judges, and look forward to seeing you at the fair.

A new collection of recipes is now available from the Sure. Jell brand in a full-color 62-page recipe book — "Fruits of the Harvest — Beyond the Basics." It's available at secretary stores or by sending 91.

grocery stores or by sending \$1 check or money order to Fruits of the Harvest — Beyond the Basics Recipes, P.O. Box 23798, Kankakee, Ill. 60902-

3798. Allow four to six weeks

3793. Allow four to six weeks for delivery.

Here are some phone numbers that are good to have on hand when you're making freezer jame and jellies:

For recipes, comments or questions about Sure-Jell products, call 1.800.437-2224 or 1.800.43.PECTIN weekdays between 9 a.m. and 4 p.m...

For answers to freezer jam and jelly and preservation questions, call the local cooperative extension service hot lines — 494.3013 in Wayne County, 888.9094 in Oakland County.

Another good source for freezer jam recipes is the

Another good source for freezer jam recipes is the canner's bible, the 32nd edition of "The Ball Blue Book," available at bookstores, and wherever canning supplies are sold.

See recipes inside.

You don't have to go to Florida for Key lime pic. Area bakeries and restau-rants offer some of the best, or you can make your

own.

Recipe Makeover expert Laura Letobar will explain how a Livonia couple is working to lower their cho-lesterol by switching to a low-fat diet and exercising

LOOKING AHEAD

What to watch for in Taste next week:



Golf Package's from \$99*

Includes Unlimited Golf and Lodging at the

FAIRWAY INN,



just a "chip shot" away.

Call for reservations & tee times 1-800-968-0042







Szegedi's Catering LIVONIA WEDDING CHAPEL AND BANQUET FACILITIES Farmington Hills, Southfield, Livonia, stland, Plymouth, Dearborn, W. Bloomfield Weddings • Showers • Bar Mitzvahs
• Retirement • Wakes Ask for Pat
Any Special Function 561-6288

HEREE EEEE MEDDEN! COUPONSMEEEN NAMED BEEF

