

**Jeffrey Haller, M.D.**

is pleased to introduce his new associate

**David Hug, M.D.**

Internal Medicine and Pediatrics

and to announce the new location of their medical practice. Drs. Haller and Hug are on staff at William Beaumont Hospital, Royal Oak, and offer complete adult and childhood health care:

- newborn care
- well-child care and immunizations
- annual exams and school/sport physicals
- colon cancer screening and flexible sigmoidoscopy
- education and preventive care

Dr. Hug received his medical degree from Wayne State University School of Medicine, and his residency training at William Beaumont Hospital, Royal Oak. He is certified by the American Board of Internal Medicine and the American Board of Pediatrics.

Call today for an appointment.  
**(810) 477-5608**

23900 Orchard Lake Road, Suite 170  
Farmington Hills, Michigan 48304

**Wine** from page 1B

the very first Private Reserves (made by legendary Andre Tchelistcheff) did have some merit and were aged in French oak," he said.

"In 1938, when Tchelistcheff first came to Beaulieu, the 1936 vintage was still in barrel. Those 60 barrels were all French oak. Beaulieu didn't switch to American oak until 1939, when the onset of World War II made it impossible to obtain French oak."

"Back then, American oak was basically whiskey barrels, bent over steam and not charred. American oak became an established tradition over a period of years. Merlot has been added for a

touch of softness, not to impose any of its own character on the wine."

Aiken also pointed out that using lightly grained French oak mellows cabernet's natural tannin structure. A medium-heavy toast level specified for coopers helps reduce tannin levels and offers flavor subtleties.

Also sporting refinements in label design, this wine indeed honors an age-old tradition and brings the wine to fast-track competition in the ultra-premium cabernet sauvignon market segment.

Fast on the heels of the refined Private Reserve, came Beaulieu's

introduction of a Sigmét Collection and its inaugural release, the 1990 Tapestry, a red Bordeaux varietal blend and a new competitor in the Meritage category.

Aiken said the Sigmét Collection wines give Beaulieu's winemaking team freedom to experiment with different varietals. In her song, the King defined the Tapestry of life as "an everlasting vision of an everchanging view," Aiken said. "This describes our directional plan."

The 1990 Beaulieu Tapestry, \$20, is 40 percent cabernet sauvignon, 32 percent merlot and 28 percent cabernet franc with black-

berry, currant, black cherry, black raspberry and fine tobacco aromas. With 20 months, French oak aging, it's rich and luscious, structured for cellaring.

Other wines, not yet released, but planned for the Sigmét Collection are Maestro Pinot Noir, tribute to Andre Tchelistcheff; Napa Valley Zinfandel; and Rhone varietal blends. Watch for them. Beaulieu is a winery back on the fast track of premium wine production in California's Napa Valley.

To leave a message on the Head's voice mail - dial 853-2047, mailbox 1864.

**Toss some vegetables on the grill**

See related Taste Buds column on Taste front.

**GRILLED VEGETABLES WITH OREGANO OIL**

1/2 cup olive oil  
1 medium clove garlic, minced  
fine

- 1 tablespoon minced oregano or 1 teaspoon dried and crushed
- 1 medium eggplant, sliced 1/2-inch thick
- 1 large zucchini, sliced diagonally 1/2-inch thick
- 1 large red or green pepper,

- cut into strips 1/2-inch wide
- 1 large red onion, cut into 1/4-inch thick slices
- 2 teaspoons balsamic vinegar

Combine olive oil, garlic and oregano in a bowl and mix well. Preheat the grill. Brush the vegetables lightly with some of the oil mixture. Place on the grill and sprinkle with little salt and pepper. Cover grill and cook vegetables, turning frequently and brushing with the oil mixture until tender, about 10-12 minutes. Transfer vegetables to a platter and sprinkle with balsamic vinegar. Serves 4.

**GRILLED LEMON BROCCOLI WITH GARLIC OIL**

- 2 medium cloves garlic, minced fine
- 1/2 cup olive oil
- 1 bunch broccoli, cut into spears
- 1 large lemon, cut into 8 thin slices
- 1 teaspoon juice from the lemon
- Salt and fresh ground pepper to taste

Mix the garlic and the oil in a small bowl, set aside. Bring 4 quarts of water to a boil with 2 teaspoons salt. Add broccoli and blanch for about 2 minutes. Drain and refresh under cold water. Heat grill. Brush broccoli with some of the garlic oil. Place broccoli on a grill rack and cook, turning oc-

asionally while brushing with the oil for 10 minutes. Brush lemon slices with the oil and cook over the grill for about 1 minute on each side. Transfer broccoli and lemon slices to a serving platter. Drizzle with lemon juice and remaining garlic oil. Season with a pinch of salt and good crumbing of fresh ground pepper. Serves 4.

**VEGETABLES IN FOIL**

- 8 ounces green beans, trimmed (about 1 cup)
- 1 yellow pepper, sliced thin, lengthwise
- 1 small red pepper, sliced thin, lengthwise
- 1 large leek, rinsed and sliced crosswise (or 1 bunch green onions)
- 8 teaspoons olive oil
- 8 teaspoons red or white wine
- 2 teaspoons minced marjoram or 1/4 teaspoon dried
- Salt and pepper to taste

Cut four 24 by 12-inch pieces of foil. Fold each piece in half to make four 12 by 12-inch sheets. Center a portion of each vegetable on each sheet. Drizzle each sheet with 2 teaspoons oil and 2 teaspoons wine. Season each sheet with a pinch of marjoram, salt and pepper. Bring the four corners of each piece of foil together and crimp to make a sealed packet. Preheat grill. Cook vegetables until tender, about 15-20 minutes. Serve immediately. Serves 4.

**DR. LEWIS A. MALFI**

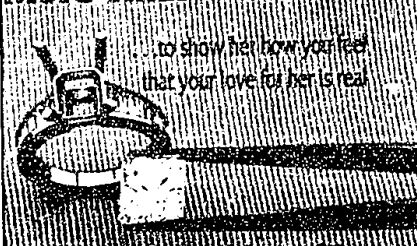
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**COOKING CALENDAR**

Send items to be considered for publication to: Keely Wygnik, Observer & Eclectic Newspapers, 36251 Schoolcraft, Livonia 48150, or by fax (313)591-7279.

**Cooking**

**PATRIOTIC ENTERTAINING**  
July Anderson explains the latest food trends, and shares recipes for marinated tangy chicken, and other cool summer dishes, at Lorraine House, 24705 Farmington Road, Farmington Hills, 7:30-9:30 p.m. Thursday, July 20. The cost is \$10. (313) 477-8404

**NEW MEMBERS SCHOOL, PLANNING**

July Anderson explains the latest food trends, and shares recipes for marinated tangy chicken, and other cool summer dishes, at Lorraine House, 24705 Farmington Road, Farmington Hills, 7:30-9:30 p.m. Thursday, July 20. The cost is \$10. (313) 477-8404

**FOOD PRESERVATION**

Learn how to can, freeze, and dry food preservation class, 9 a.m. to noon, Saturday, July 29, Michigan State University Extension, Oakland County, 1200 N. Telegraph, North Office Instructional Room. Cost \$10 covers all hands-on. Prepayment by July 26. No registration at the door. Send \$10 check to MSU Extension, Food Preservation, 1200 N. Telegraph, Dept. 410, Pontiac, 48341-0418. Seven week home study course available for \$15. (313) 658-0304

**LEWIS'S NATURAL CUISINE**  
Cooking school, natural cuisine, step-by-step instruction, recipe hand-outs, 22899 Inkster Road, Farmington Hills. (313) 478-4433

**Cooking demonstrations**

**COOKING WITH MOST FAT**  
Cooking demo with samples 7 p.m. Tuesday, July 25, University of Michigan Health Development Center, 1500 Tappan, Ann Arbor, 48106. Pre-registration required. Women's Health Series - Grocery Shopping Made Easy, 7-8 p.m. Thursday, July 27. One of a series of special sessions offered through August. Cost \$5. Call to register. (313) 477-6100

**Dieting**

**NUTRITIONAL TIPS-UP**  
Get your diet in gear. Focus on vegetarian, low-fat, low-cholesterol, or diabetic menus. Cost \$25 for individual counseling. Offered by Roseland Hospital. (313) 477-6100

**Support Groups**

**FOOD ALLERGIES**  
Meeting for people with Anaphylaxis, a life-threatening allergic reaction, which can be caused by foods, insect stings, medications and even exercise. Learn about the signs and symptoms, and what to do when a medical emergency occurs. 7:30 p.m. fourth Monday of the month, Arca Health Building, 950 W. Ann Arbor Trunk, Plymouth. For information, call (313) 426-6424 or (313) 426-2805

**HEARTED HEARTS**

Volunteer support group for people who have heart disease and their families. Meets 7 p.m. on the third Tuesday of each month at Roseland Hospital Instructional Building, Classroom 2, 13 1/2 Mile Road, Royal Oak. (313) 537-5627

**Call nutrition hotline**

Call the toll-free Nutrition Hotline of the American Institute for Cancer Research 1-(800) 843-4114 for free, personalized answers to nutrition questions from a registered dietitian. The hotline operates weekdays 9 a.m. to 5 p.m. You can also call the hotline to request a list of free publications to help you eat for good health

and lower cancer risk. The hotline is offered by the Institute as a public service. AICR's registered dietitians will return your call within 48 hours. The Institute focuses on the link between diet, nutrition and cancer. Researchers estimate that 40 to 60 percent of all cancers are linked to our diets.

**Results.**

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