

CHEERS FOR BEER



CHEF JOSEPH STYKE

Pair wheat beer with cold, savory soup, noodles

I'm still giving the grill a workout, but lately I've been making some nice cold stuff to go along with my favorite summer beer, wheat beer from Bavaria - Privatbrauerei G. Schneider and Son.

The Schneiders acquired the brewery in the 1850s in Kelheim. The brewery had been making wheat beer since 1607 by royal decree from the Prince of Bavaria.

Malted wheat makes up 60 percent of the grist. Hallertau-Horsbrucker hops are used and the same yeast is used to ferment and prime in the bottle, hence, the cloudiness and layers of yeast in the bottom of the bottle. This beer has a huge head, mild fruitiness going to classic wheat beer spiciness, light body, well carbonated, with a tart finish.

For those who would like a bigger beer they make a Weizen Doppelbock called Aventinus. It's a big beer made with wheat, pale, crystal and dark malts that has a very big head, a deep rich color, malt, chocolate, fruit and spice on the nose, a medium full body and a clovish finish with a respectable 7.5 percent A.B.V.

American microbrews

I am not really a fan of American micro wheat beer, but there are two I really like - Pyramid Hefeweizen from Kalma, Wash., and the wheat beer from Kings Brewery in Pontiac.

Try to make it to the Michigan Brewers Guild Summer Festival at Greenmead in Livonia on Saturday, July 25. It should be a lot of fun. Hopefully, I will be there, and if you see me walking around, feel free to stop me and say hi, or ask a question.

On to food. Here are two nice cold dishes that pair up great with wheat beers. A chilled fruit soup and Oriental noodles with sweet hot sauce.

CHILLED FRUIT IN SPICE BROTH

- 1 vanilla bean, cut in half lengthwise
- 1 1/4-inch thick slice of fresh ginger
- 1 star anise, crushed
- 1/2 cup sugar
- 1 quart water
- 1/2 cup fresh orange juice
- 1/2 cup cranberry juice
- 1 cup of berries - your choice of blueberries, raspberries, strawberries, blackberries, thimbleberries, gooseberries, marionberries, or red currants. If you can find them, use them.

Combine the vanilla bean, ginger, star anise, cinnamon, sugar, water, and orange juice in a 4-quart pot with a tight fitting lid. Bring the temperature up to 170°F and hold for 15 minutes.

Remove from heat and let cool to room temperature. Strain through a fine mesh strainer. Reserve vanilla bean.

Scrape the seeds from the inside of the bean halves and stir into broth. Add fruit and chill in the refrigerator for 2

Please see BEER, B2

HEAD TO HEAD

Ferment event yields top hops

Michigan has one of the largest contingents of homebrewers in the country. On Saturday, July 25, homebrewers and microbrewers will gather at Greenmead Historical Park 1-6 p.m. to celebrate this growing industry, and showcase Michigan products during the Michigan Brewers Guild Summer Festival.

"In the last few years, over four dozen craft beer establishments have opened to serve a fresh locally produced beer to Michigan residents and visitors," said Rex Halpenny, an award-winning homebrewer, editor and publisher of the Michigan Beer Guide, a monthly newsletter, and executive director of the Michigan Brewers Guild. "The festival is a unique opportunity to try outstanding beers produced in Michigan."

The Michigan Brewers Guild Summer Festival will showcase the beer and food of guild members. The Michigan Brewers Guild is a non-profit trade member organization dedicated to the promotion of Michigan brewed beer and consumer education. Twenty-seven microbreweries and brewpubs will be represented at the festival with over 100 different beers.

Greenmead is a 92-acre national historic landmark operated by the City of Livonia. "It seemed like a good fit," said Halpenny. "There's been a revival of craft beers not seen since the turn of the century."

Please see HOPS, B2



Michigan Homebrew Clubs

- Ann Arbor Brewers Guild, Ann Arbor - Meets the second Friday of each month at various locations; Roll Wucherer (734) 662-8476.
- Detroit Car Boys, Warren - Meets second Wednesday of the month, 7:30 p.m. at various locations; Ed Marsh, (248) 399-4186.
- Farmstead Order of Renaissance Draughtsmen (FORD), Warren - Meets monthly alternate third Tuesday or Wednesday; (810) 558-0844.
- Pontiac Brewing Tribe, Pontiac - Meets second Tuesday of each month at King Brewing Company; Craig Spicer (248) 825-6093 or kegg@usa.pipeline.com.

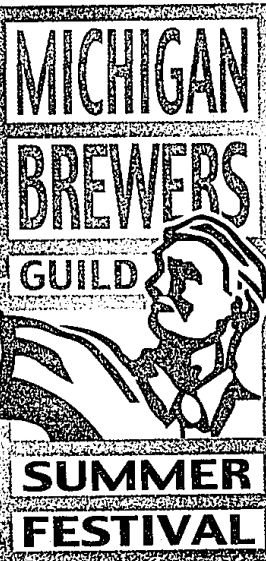
Local Homebrew Supply Outlets

- Brew & Grow - 33523 W. 8 Mile Road, Livonia, (800) 734-4195
- Merchants of Vint Marketplace - 2789 Plymouth Road, Ann Arbor, (734) 769-0900
- Merchant's Fine Wine - 148 N. Main, Royal Oak, (248) 546-7770
- Merchant's Fine Wine - 22250 Michigan Ave., Dearborn (313) 563-8700
- Red Wagon Wine Shop - 2940 S. Rochester Road, Rochester Hills, (248) 852-9307

Michigan Breweries

- Arbor Brewing Company - 114 E. Washington, Ann Arbor, (734) 213-1393
- Atwater Black Brewery - 237 Fox Campus, Detroit, (313) 393-2443
- Big Buck Brewery & Steakhouse - 2550 Tokata Dr., Auburn Hills, (248) 276-BEER
- Big Rock Chop & Brew House - 245 S. Eton, Birmingham, (248) 547-7774.
- Big's Brewery & Bistro - 51 N. Saginaw, Pontiac, (248) 338-6200.
- Brewmaker's Craft Brewery & Bakehouse - 410 N. Fourth Ave., Ann Arbor, (734) 327-0772
- Ci's Brewing Company - 8115 Richardson Road, Commerce Township, (248) 368-7979
- Copper Canyon Brewery - 27522 Northwestern Highway, Southfield, (248) 223-1700
- Dragonmead Microbrewery - 14600 E. 11 Mile Road, Warren, (810) 778-0428
- Fire Academy Brewery & Grill - 6877 N. Wayne Road, Westland, (734) 595-1988
- Great Barabon Brewing Company, 35005 Utica Road, Clinton Township (810) 79-BREWS
- Grizzly Peak Brewing Company - 120 W. Washington, Ann Arbor, (734) 741-PEAK
- King Brewing Company - 895 Oakland Ave., Pontiac, (248) 745-5900
- Local Color Brewing Company - 42705 Grand River Ave., Novi, (888) TOP-BREW
- O'Mara's Restaurant & Brewpub - 2555 12 Mile Road, Berkley, (248) 399-0750
- Rochester Mills - 310 Water St., Rochester, (248) 544-1141
- Royal Oak Brewery - 215 E. Fourth St., Royal Oak, (248) 544-1141
- Traffic Jam & Snug - 4268 Second, Detroit, (313) 831-9470

* Michigan Beer Guide is available at these locations. Subscriptions for 12 monthly issues are \$24. To subscribe, send your check to MGS, P.O. Box 616, Livonia, MI 48150.



Festival Information

What: The Festival will showcase the beer and food of Michigan Brewers Guild members. The Michigan Brewers Guild is a non-profit trade member organization dedicated to the promotion of Michigan brewed beer and consumer education. Event proceeds benefit the Michigan Brewers Guild.

When: 1-6 p.m., Saturday, July 25.

Where: Greenmead Historical Park, Newburgh at Eight Mile Road, Livonia.

Admission: Tickets are \$25 per person, available at the door, and all 33 Michigan Brewers Guild Breweries, Merchant's Fine Wine locations, and Greenmead. Call Rex Halpenny (248) 628-6584, or Merchant's Fine Wine (248) 546-7770 for more information, or <http://www.michiganbeer.org> on the web. Non-drinking, designated drivers will be admitted at no charge.

Mark your calendar:

July 27-Aug. 7 - Michigan State Fair Homebrew Competition entries accepted, AHA sanctioned. Best of Show judged on Aug. 29 at the fair. Sponsored by the Ann Arbor and FORD Homebrew Clubs. Call Glenn Klump (313) 207-7570 for more information.

Nov. 6-7 - The Ninth Annual Taste of Great Lakes Homebrew Conference in Frankenmuth, Beer Fest, Specialty Microbrew & Specialty Beer Tasting, Homebrew Competition and more. Call 1-800-FUN-TOWN for information.

Dievole dedicated to preserving a heritage

BY ELEANOR & RAY HEALD
SPECIAL WRITERS

Agriculture is the heart of grapegrowing and wine-making. That's too often forgotten. Dievole in Tuscany's Chianti Classico region may be the best reminder. Dievole (translated as valley of the gods) is not just a story about wine. It is a documentation of people and vine.

In 1989, Dievole released its first wine since 1090. That's not a misprint! In between, nine centuries of sharecropping 16 parcels of land by outmoded methods, failed. The new vision, first conceived in 1979 by

Dievole's founder Mario Schwenn, revitalized the land, the wine, its people and in the process, created a modern village dedicated to preserving a heritage.

Let's put Dievole in perspective. Within Italy, Tuscany is a region of about a half million acres. The Chianti zone as a whole is about 50,000 acres with its heartland, Chianti Classico, about 14,000 acres. Within this lies the 200 acres known as Dievole and its two-square-mile private estate near Siena. It is one of the larger estates among the 970 in Chianti Classico.

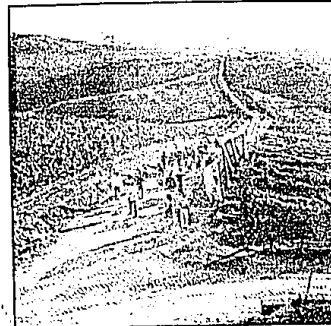
Liquid geography

To 32-year-old owner Mario Schwenn's way of thinking, memorable wine is as much a map as a taste - a place where man, plant and planet meet. To him, it's a kind of liquid geography. Dievole, he says, is a "biological arena of 16 different microclimates, each with its own somewhere-ness," not just a 200-acre parcel of land.

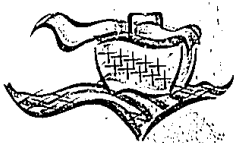
Sixteen unique vineyards have been created from the 16 different microclimates. Wine derived from each is different, even though they are all Chianti Classico. But in some wines, by blending the uniqueness, Dievole can indeed make a whole greater than the sum of its parts.

But this is where the people of Dievole make their

Please see WINE, B2



Harvest celebration: Dievole vineyards celebrates the harvest in the heart of Italy's Chianti Classico zone.



What's your perfect picnic?

A wicker basket filled with delectable food or carry-out treats, and a bottle of wine? Or an ice filled cooler containing pop, beer, fried chicken and salads? Please send us your favorite picnic menus, recipes and suggestions for best places to picnic in metro Detroit by Wednesday, Aug. 6. Be sure to include a daytime telephone number.

We'll feature your ideas and recipes in Taste on Sunday, Aug. 16. Send recipes, menus and suggestions for consideration to Taste editor, Observer & Eclectic Newspapers, Inc., 38251 Schoolcraft Livonia, MI or e-mail, kwygnik@eclectic.com.

Wine Picks

- Pick of the Pack: 1995 Geyser Peak Reserve Alexander 528 gets highest marks for its quality to price ratio. Many Bordeaux-style blends from this vintage are twice the price and more.
- More delicious cabernets: 1995 Charles Heidsieck Cabernet Sauvignon, Nova Valley \$18; 1995 Dry Creek Vineyard Reserve Cabernet Sauvignon \$30; and 1995 Iron Horse Cabernet Sauvignon \$26.
- Rose is a great summer refresher: 1997 Iron Horse Rosato di Sangiovese, Alexander Valley \$15 and 1997 Preston "Le Petit Faut" \$12 are among the tops.
- Drink what they do in Paris bistros during summer, ample and harmonious L'escalade! The price doesn't get much better than this for \$14.95. Try these 1997s from Georges Dubouche: D'Amboise-Villages 17, Julienas \$10 or Morgan \$10. From Maison Louis Jadot, 1997 Beaujolais Villages is also yummy at \$9.