

Wine from page B1

intense interest in grape growing, winemaking and guiding Domaine Seguinot into a new millennium.

Qualified winemaker

Only 23, Bordin is well-qualified for his role. Five years of studies have certified him in winemaking and grape growing. He secured well-known importer J.C. Mathes of J & R Selections to import the wines of Domaine Roger Seguinot. Mathes has sniffed out great values from France's southern Rhone and the dynamic Burgundies of Jean Raphet. He's a winner, in real Chablis!

Two wines from Domaine Roger Seguinot are available: 1996 Chablis \$13 and 1996 Chablis Premier Cru Fourchaume \$15. If you've tasted French Chablis before and found it not only dry, but austere, then you're in for big surprises with

Seguinot wines.

They are round, balanced and absolutely delicious. This comes from Bordin's modern practice of stirring the lees in tank, not a technique practiced among many big Chablis producers. Chablis is generally not aged in oak and without the lees stirring, it finishes hard-edged. The Premier Cru Fourchaume is more stylish and well worth the difference in price.

Next time you're planning a seafood dish, try a Domaine Roger Seguinot Chablis. For you, it may be a new twist on Chardonnay!

Vodka

Yo, vodka lovers! Our area is one of eight in the country chosen for the debut of Sundsvall Swedish Vodka \$30. Made in small batches using multiple grains including barley steeped

in oak, natural spring water and hand blending, it is top of the line. We like it neat or on the rocks, but it makes a dynamite dry martini. New products are hard to find, but Merchants Fine Wines in Royal Oak has it.

Wine Seminars

Our fall series is "All American Harvest" 7:30-9:30 p.m. Mondays, Sept. 21 and 28, Oct. 5 and 12, at The Townsend Hotel in Birmingham. The cost is \$120 per person. Sessions focus on white pinots, pinot noir, chardonnay and cabernet sauvignon. On Thanksgiving night, Simi Winery Chef Mark Evelyn will present her secrets for perfectly pairing chardonnay with recipes and from her recently published "The Vintner's Table Cookbook." Call (248) 644-3443 for reservations or more information, mailbox 1864.

Red wines, in moderation, are touted as having a beneficial effect on blood circulation, and are becoming more and more popular as wine enthusiasts' palates mature.

Schoolcraft College offers a culinary arts class, Red Wines of the World, devoted to red wines of the world for those who want to discover new and exciting wines, acquaint themselves with the classics or fill a wine cellar. The five-week class begins Sept. 14 and the fee is \$106. Extensive tastings are included and participants must be at least 21 years old. For information, call (734) 462-4448.

Look for *Focus on Wine* on the first and third Sunday of the month in *Taste*. To leave a voice mail message for the Healds, dial (734) 853-2047 on a touch-tone phone, mailbox 1864.

Healthy dishes appeal to kid-size appetites

See Beverly Price's column on Taste front.

Are you frustrated by dietary restrictions? Do you need help and encouragement in keeping allergenic foods out of your diet, monitoring your blood sugar or planning balanced meals? Are you simply too tired at the end of a busy day to cook a balanced meal for you or your family? Call Beverly Price (248) 639-9424 for more information on The Healthy Chef Program.

MEXICAN PIZZA

1 thin, 12 to 14-inch prepared or homemade pizza crust

8 ounce jar taco sauce or picante sauce

16 ounce can vegetarian refried beans

1 cup soy shredded cheddar cheese

1/4 to 1/2 small head lettuce, shredded

2 tomatoes, chopped

1 cup soy shredded Mexican flavored cheese

If using homemade pizza crust, preheat oven to 425°F. Bake crust until light brown, about 7 minutes; cool while continuing with recipe. Reduce oven temperature to 375°F and proceed with recipe.

In a medium saucepan over medium heat, combine taco or picante sauce and refried beans. Mix well; cook until warm, well blended and easy to spread, about 2 minutes. Remove from heat; spread over pizza crust.

(There will be a lot of bean mixture; use as much as you prefer.)

Sprinkle shredded cheese over cheese mixture. Bake until cheese melts, about 2 minutes. Remove from oven; top with lettuce, tomatoes and flavored cheese. Serve. Makes 8 servings.

EASY TOSTADAS

1 package whole wheat tortilla shells or lavash bread

2 one-pound cans vegetarian chili

Cook 1 cup brown rice as per directions, adding 2/3 cup of raisins while cooking rice. Pour into blender, and add the bananas, water, cinnamon and nutmeg.

Blend together for 1 minute. Pour into glass baking dish. Bake for 20 minutes at 350°F. Serves 6.

RICE PUDDING

1 cup brown rice

2/3 cup raisins

2 ripe bananas, peeled and mashed

1/2 cup water

1 teaspoon cinnamon

1/4 teaspoon nutmeg

Cook 1 cup brown rice as per directions, adding 2/3 cup of raisins while cooking rice. Pour into blender, and add the bananas, water, cinnamon and nutmeg.

Blend together for 1 minute. Pour into glass baking dish. Bake for 20 minutes at 350°F. Serves 6.

VEGETARIAN STEW

1/2 cup corn (fresh, frozen or canned)

1/2 cup lima beans (frozen or canned)

1/2 cup potatoes (precooked or canned)

1/2 cup stewed tomatoes

1 onion, chopped

1 teaspoon oregano

1/4 cup parsley, chopped

Salt and pepper to taste

Mix above ingredients in large pot. Cook over low heat until hot (about 10-15 minutes). Serve alone or on rice. (Serves 4).

Send us your favorite chili, tailgate recipes

Do you have a great chili recipe you'd like to share with our readers? If so, send the recipe to the Observer and we'll consider it for publication in our Plymouth Chili Cookoff booklet on Oct. 1.

Send recipes to Observer Newspapers Special Projects Editor Ralph R. Echtinger, 36251 Schooler, Livonia, MI 48150.

Or fax recipes to Echtinger at (734) 691-7279. Or e-mail recipes to rechtinger@eo.homecomm.net

We're also looking for tailgate recipes to feature in a story in Taste on Sept. 27. Send or fax tailgate recipes to Taste Editor Keely Wygonik at the address and number listed above. You can also e-mail your recipes to kwygonik@eo.homecomm.net

Brownies are 'Laborless'

AP - "Laborless" Labor Day Brownies are quick and easy to prepare and bake.

"LABORLESS" LABOR DAY BROWNIES

1/2 cup (2 sticks) butter or margarine, softened
3-ounce package cream cheese, softened
2 cups sugar
3 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
3/4 cup cocoa powder
1/2 teaspoon salt
1/2 teaspoon baking powder
10-ounce package (1-2/3 cups) peanut butter chips

Heat oven to 325 degrees F. Grease bottom of 13- by 9- by 2-inch baking pan.

Beat butter, cream cheese and sugar until fluffy. Beat in eggs and vanilla.

In separate bowl, combine flour, cocoa, salt and baking powder; gradually add to butter mixture, beating well. Stir in chips. Spread batter into pan. Bake 35 to 40 minutes or just until brownies begin to pull away from sides of pan. Cool completely. Frost, if desired. Cut into bars. Makes 36 brownies.

Brownie Frosting: Beat 3 tablespoons softened butter or margarine and 3 tablespoons cocoa until blended. Gradually add 1-1/3 cups powdered sugar and 3/4 teaspoon vanilla extract, alternately with 1 tablespoon to 2 tablespoons milk, beating to spreading consistency. Makes about 1 cup.

Recipe from: Hershey's Cocoa.

All This

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