U-pick from page B1

E Erwin Orchards & Cider fill, (248) 437-4701 - Between dilford and South Lyon, 61475 silver Lake Road, Open 9 a.m. to i p.m. U-pick apples and rasp-perries, cider, Erwin's Country Step nearly

berries, cider, Erwin's Country Store nearby.

Franklin Cider Mill, (248)
626-2968 – Corner of 14 Mile, and Franklin Road, (one mile west of Telegraph). Open 7 a.m. to 6 p.m. Monday-Friday; 8 a.m. to 6 p.m. Saturday and Sunday.

All This

Cider, doughnuts, home baked apple pies, candy and caramel apples.

Condison Cider Mill, (248) 652-8450 - 4285 Orion Road, Oakland Township, north of Rochester. Open 11 a.m. to 8 p.m. Monday-Friday; 9 am. to 6 p.m. Saturday-Sunday. Cider, pieked apples, baked goods, honey, piente and playground area, gourmet pizza shop.

Long Family Orchard Farm, (248) 360-3774 - On Commerce Road (west of Bogie Lake

Have You

Wireless Talk

Road) Commerce Township.
Cider, u-pick apples 3-6 p.m.
Monday-Friday; 9 a.m. to 6 p.m.
Sturday-Sunday. Free hayrides
with apple picking on weekends.

B Paint Creek Cider Mill &
Restaurant, (248) 651-8361

Three miles northwest of
Rochester on Orion Road
Cetween Adams and Rochester
Roads). Cider mill open daily a
m. to 6 p.m. Restaurant closed
Monday, dinner served 5-9 p.m.
Tuesday-Saturday; 10 am. to 2
p.m. Sunday brunch, 2-9 p.m.

for 500 minutes*

patio grill open, and 5-9 p.m. dinner menu. Also open noon. to 3 p.m. for lunch on Saturdays. Historic grist mill, cider, and picked apples. ■ Rochestor Cider Mill, (248) 651-4224 - 5125 Rochester Road, Packeter. Open 8.0 m. 16 ft. m.

Rochester. Open 8 a.m. to 6 p.m. daily. Cider, picked apples, jams, jellies, syrups.

■ Yates Cider Mill, (248) 651-8300 -1990 E. Avon Road, (near 23 Mile Road at Dequindre), Rochester Hills. Open daily 9

a.m. to 7 p.m. Cider, doughnuts, picked apples.

picked apples.

Wayne County

Apple Charlie's, (734) 7539380 - Six miles south of Detroit
Motro Airport; 38035 South
Haven Rond; Open daily 8 a.m.
until dark. Cider. U-pick apples
available, call for information.

Parmenter's Northville
Cider Mill & Winery, (248) 3499181, 714 Baseline, Northville
Open 10 a.m. to 8 p.m. Cider,
picked apples, doughnuts,
crafters on weckends.

Plymouth Orchards & Cider
Mill, (734) 455-2290 - 10865
Warren Road, Plymouth. Open 9
a.m. to 8 p.m. through October,
10 a.m. to 6 p.m. in November.
Cider, picked apples, doughnuts,
country store.

Washtenau County
■ Dexter Cider Mill (734) 4268531 – 3685 Central, Dexter.
Open 9 a.m. to 5 p.m. Wednesday-Sunday, closed Monday and
Tuesday. Cider, fresh picked
apples, doughnuts, caramel
apples, apple pies, jellies, jams
and other specialty items.

2 Obstbaum Orchard & Cider Mill, (248) 349-5569 — Four miles west of Beck Road, Salem Township on Currio Road, thetween Seven and Eight Mile Roads), U-pick opples, cider and doughnuts. Open 10 a.m. to 8 p.m. weekends only.

p.m. weekends only.

**Masem Fruit Farm, (734)
482-2342 - Eight Miles south of
Ypsilanti, exit I-94 at Rawsonville Road (Exit 187) go 4 1/2
miles to Willis Road, west 4 1/2
miles to Willis Road, west 4 1/2
miles to Judd Road, Open 9 a.m.
to 6 p.m. daily. U-pick apples,
apple cider, doughauts.

**Winrid Orchard and Gider
Mill, (734) 482-7744 - South of
Ypsilanti, take 1-94 to Huron St.,
go south 4 miles. Open 9 a.m. to
6 p.m. daily. U-pick apples,
cider, doughauts, Country fairweekends 10 a.m. to 6 p.m.

**Kerly Wywanth to author of the

Keely Wygonik is editor of the Taste section for the Observer & Eccentric Newspapers; 36251 Schoolcraft, Livonia, MI 48150. She can be reached at (734) 953-2105 or on the web kwygonik@

New Year from page B1

Another symbolic food served during this special time is challah (egg bread), which is also dipped in honey.

"For other holidays, challah is usually prepared with the dough braided. For Rosh Hashana, it is shaped into a round loaf. It represents the cycle of life and reminds us it is the time to renew this cycle."

Another round symbol is a crown cake used to represent God as the sovereign head of his people.

The Silberberg's 17-year-old daughter, Faigy, has added another tradition to their holinday meals. Using pastry, she crates a cornucepia, which is filled with cookies and candies. It represents both God's goodness and the Shasar (ram's horn), which is traditionally blown to announce special events.

For special events at the Silberberge' house, Chaya Sarah never knows exactly how many people will be sented at her table, which seats 23 comfortably, and a squeezed 25.

"We always open our home and meals to guests," she said. For Rosh Hashana she is preparing to feed a minimum of 80 for the four meals.

"I write down the menu and the namb of the guests for each meal and hang it on the refrigerator," she said. "This helps me ahead of time to know how much food to make, and it helps me keep track of what to take out of the freezer for a specific meal. Also, if others need to be added to the guest list, I know what meal — space-wise and food-wise — to include them."

According to this gracious hostess, the Silberbergs always find room at their table — "or we add other tables and chairs as needed — for everyone who wants" to celebrate with us and be part of our family."

fourve heard of it you've thought about it... Now is the time to actuponit.

LASER VISION

Sprint. Sprint PCS

Now that's a great idea!

The Michigan Eyecare Institute has served the vision needs of the community since 1971. Doctor Myers was the first ophthalmologist, practicing in Michigan, to perform Radial Keratotomy (RK) the breakthrough procedure to correct nearsightedness! The Michigan Eyecare Institute has performed refractive surgery for more than 22 years. Both William Myers, M.D. and Mark Rubinstein, M.D., founders of the Michigan Eyecare Institute, have been at the forefront of eye care breakthroughs, including the use of the Excimer Laser to correct nearsightedness.

recid with partiess and activation of any Sprint MS phone at Bers Bay. 500 immates includes Sprint lead or lang distance code anywhere in the Continental United States. Some centricities copyl. See store for details. @ 1998 Bers Bay

FIRST TO BRING YOU THE EXCIMER LASER — FIRST TO MAKE IT MORE AFFORDABLE FOR YOU!

* SPECIAL OFFER *

Through December 1998, the Michigan Eyecare Institute guarantees giving you the lowest price on PRK or LASIK in the state of Michigan.

\$150 consultation and testing fee is applied to cost of surgery.

Call today for a FREE eye screening and more information: 800-676-EYES or 248-352-2806

Southfield • Livonia • Dearborn

MICHIGAN EYECARE INSTITUTE

29877 Telegraph, Suite 100, Southfield, MI 48034

Wines from page B1

gnon.

"I had reserve-quality wine in 1991," Portet remarked. "But if I had bottled it separately as a reserve, the regular 1991 Clos du Val Cabernet Sauvignon would have suffered, so I didn't doi:"

do it."

Turning to another thought over some great wines, Portet answered questions we've had about the cost of replanting vineyards due to phylloxera devastation.

Replanting vineyards

Replanting vineyards
"I'll answer from the Clos du
Val perspective first," he said.
"When I take into account riping out diseased vines, replanting the new vineyard and purchase of grapes to make up for
lost production, the cost is
\$90,000 per acro over a five-year
period. To date, with all the
replanting I've had to do, the

cost is \$10 million. For Napa Valley as a whole, the impact is \$1.2 billion."
Yes, truly-deserving reserve quality wines from, in particular, Napa Valley, are expensive. Perhaps you were shocked at the price quoted above for the 199 Clos du Val. In light of some facts about the expense incurred to grow the finest grapes, perhaps you won't think it overpriced. If you do, have you priced a 1995 or 1996 top growth Bordeaux hat fail?
We bought 1995 classified Bordeaux, but sail "enough is enough" when we got price quotes on the 1996s.

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) 953-2047 on a touch-tone phone, mailbox 1864.

CLARIFICATION

No roasting time was indicated in Muriel Wagner's recipe for Pork Tenderloin in the Sept. 13 issue of Taste. Here is the corected recipe.
HARVEST PORK TENDERLOINS

2 (8 to 10 ounce) park ten-derioins

6 apples (your choice, I like Golden Delicious) 3 cups apple cider

Spray a shallow roasting pan with nonstick spray. If the cider is unpasteurized, bring to a boil and boil 2 minutes, Wash apples and core, Cut into medium slices. Place on bottom of roasting pan.

Prick tenderloins with a fork

Place on apples. Pour cider over meat. Insert meat thermometer in thickest part of meat. Roast at 450°F until thermometer reads 150-155°F (25-30 minutes). Do not ovorcook, the reast continues cook-ing for a few minutes after you take it out of the oven. Let stand for 10 minutes. Cut into slices and serve on apples with pan juices spooned over the ment. Serves 4 to

6 people.
Food information (per 3 ounce

Food information (per 3 ounce portion) Calories 150; Fat 3g, Saturat-ed Fat 1.1g, Cholesterol 78mg, Sodium 60mg Food Exchanges = 1 fruit, 3 very lean meat

Correction Notice

in our september 20th ad, we advertised 32 MB MOV memory
for 19.99 after a 230 mall-in robots.

Due to manufacturing delays, this product may not be in stock.
However, we are offering 32 MB Solutions branded momory
for 19.99 without a reshort
(model 23772-77% or 32773-77%).
We opplogist for any rofusion or or
Intervaniente this may have caused.