



KEELY WYGONIK

## Take your pick of local cider mills

Apples are number one in Michigan. According to the Michigan Apple Committee, our state produces more apples on a volume basis than all other Michigan fruits combined.

Apples are Michigan's "good-will fruit." You'll find Michigan apples in stores as far south as Florida and across the Atlantic in the United Kingdom.

Lucky for us, we don't have to travel too far to pick our favorite variety of Michigan apples.

The Michigan Department of Agriculture publishes a directory of most of Michigan's farm markets and u-pick farms. To get your copy, call (617) 373-1058 or send your request to the Michigan Department of Agriculture, P.O. Box 30017, Lansing, MI 48909.

U-pick farms and cider mills are listed on the Michigan Apple Committee's World Wide Web home page, <http://MichiganApples.com>

Here are some nearby apple orchards and cider mills to visit. Call ahead before you go.

### Livingston County

- **Spicer Orchards Farm Market and Cider Mill**, (810) 632-7692 - U.S. 23, (three miles north of M-59 to Clyde Road, exit east 1/4 mile), Fenton. Open: 9 a.m. to 7 p.m. daily. U-pick apples, raspberries, cider, children's farm animal barn and hay for. Pony rides and hayrides on weekends.

### Macomb County

- **Blake's Big Apple Orchard**, (810) 784-9710 - One mile south of downtown Armada at North Ave. and 33 Mile Road. Open 8 a.m. to 6 p.m. daily. U-pick apples, cider, raspberries and tomatoes, animal farm. Pony rides on weekends.
- **Blake's Orchard and Cider Mill**, (810) 784-5343 - Run by some family as Blake's Big Apple Orchard, 17085 Armada Center Road. Open 8 a.m. to 6 p.m. daily. U-pick apples, cider, pears, raspberries, animal petting farm.

Please see U-PICK, B2



MICHIGAN APPLE COMMITTEE

Festive dessert: Apple Puff Pastry is a delicious way to enjoy Michigan apples.

### Michigan Apple Festivals

- **Holly Ciderfest Weekend** - Saturday, Sunday, Sept. 26-27, Holly, (248) 634-8981
- **Honey & Apples Festival** - Saturday-Sunday, Sept. 26-27, Greenbrook Institute of Science, Bloomfield Hills, (248) 645-3230.
- **Fall Harvest Days** - Saturday-Sunday, Oct. 3-4, Wednesday-Sunday, Oct. 7-11, Greenfield Village, Dearborn, (313) 271-1620.
- **Huron Township Applefest** - Saturday, Sunday, Oct. 3-4, New Boston, (734) 753-3100.
- **Autumn Magic Family Festival** - Sunday, Oct. 11, Independence Oaks Nature Center, Clarkston, (248) 625-0473
- **Armada Applefest** - Saturday-Sunday, Oct. 10-11, Armada, (810) 784-8520.

Information supplied by the Michigan Apple Committee

### LOOKING AHEAD

What to watch for in Taste next week:

- Cheers for Beer
- Outstanding women chefs

## R O S H H A S H A N A



STAFF PHOTO BY TOM HOFFMAYER

Holiday treats: Chaya Sarah Silberberg stands with (from left) Kope Silberberg, Nechamie Silberberg, Chaya Goodman and Malkie Silberberg as Malkie puts the finishing touches on one of the cakes.

BY SANDRA DALKA-PRYSEY  
SPECIAL WRITER

For many people, special occasions mean lots of time in the kitchen preparing sumptuous meals for a crowd. For Chaya Sarah Silberberg this is also true, especially with Jewish New Year, Rosh Hashana, celebrated from sundown today to sundown Tuesday, Sept. 22.

The wife of Rabbi Elimelech Silberberg, and the mother of 10 children (ranging in age from 5 to 24), and the grandmother of two, Chaya Sarah cooks for a crowd, not only on special occasions, but daily. "Luckily, I really like to cook," she said. "And I dislike cleaning up after the meal. That's the kids' job."

To assure that everything will run smoothly for the New Year (5759 on the Hebrew calendar), Chaya Sarah begins food preparation and cooking two weeks earlier, and freezes many of the dishes.

"This keeps me from going crazy, and having everything to do at the last minute," she said.

For Rosh Hashana, there are four meals prepared for - two evening meals, and two following services at the synagogue. Her husband leads the Orthodox congregation of the Sara Tugman Bais

Chabad Torah Center in West Bloomfield. The congregation of more than 120 families celebrated its silver anniversary, and dedication of its recently renovated facilities, on Sept. 13.

For Jewish New Year, a solemn holiday, Chaya Sarah is preparing many traditional foods.

"Rosh Hashana is a time to ask God for a 'sweet' year," she said. "This is the reason our meals begin with apples dipped in honey. Honey is also an important ingredient in the cakes served during the two-day period."

To further accentuate the "sweet" symbolism, Chaya Sarah said it is customary to avoid foods that are sharp or bitter to the taste.

Another meal addition is cooked sliced carrots. "It's a Hebrew tradition to use carrot slices to represent our merits, and we ask God to make our merits be numerous," she said. "Also, carrot slices symbolize gold coins, and we ask God for prosperity in the new year."

The head of a fish is also placed on the table. "We eat just a small sliver of the flesh from the head to remind us to be the head of things, instead of the tail," she said.

Please see NEW YEAR, B2



## Clos du Val releases impressive reserve wines

A small vineyard estate in a small valley. Isn't that the dream every wine lover has had? It's an every day reality for Bernard Portet, co-founder, president and winemaker at Clos du Val. In French, the winery name means small vineyard estate in a small valley.

Clos du Val is not new to the Napa Valley winery scene, but today it is making some of the best Cabernet Sauvignon Reserve wines available.

Clos du Val was founded in 1972 by John Goellet and Portet, both of Bordeaux, France. Portet was raised at the prominent Chateau Lafite Rothschild in Bordeaux where his father was technical director. He was schooled in grapegrowing and winemaking at the most famous schools for such studies in France.

Vintage by vintage, Portet has carved his name into the annals of Napa Valley's best producers. After founding Clos du Val, he kept searching Napa Valley for just the right vineyards. Now, the winery

owns 300 acres in four different areas of Napa Valley: Stags Leap District, Carneros, Yountville and Oakville.

From the latter two, Bordeaux-styled wines are produced. But because it's California and not France, Portet honors his American homeland with its grape of pride, zinfandel.

"In 1972, no winery would have considered a start-up without zinfandel," Portet said. And today, so many are trying their hand at the pride of Tuscany, sangiovese, that Portet is giving it a try also.

Portet reserves the cooler Carneros region for his Burgundy grape varieties chardonnay and pinot noir. Stags Leap yields semillon and excellent cabernet sauvignon. However, 1992 is the last of Clos du Val Stags Leap District Cabernet Sauvignon for a while. Vines succumbed to the ravages of phylloxera and the vineyard has been replanted. Portet has not yet decided whether the 1997 is worthy of bottling under the Stags

Leap District banner.

### Reserve Cabernet Sauvignon

But beginning in 1992, Portet has made a fabulous string of Reserve Cabernet Sauvignons from Napa Valley. Recently, we met with Portet and tasted the 1994 Clos du Val Napa Valley Reserve Cabernet Sauvignon \$58 and the two previous vintages 1993 and 1992. These wines are on a roll.

To entice us even more, Portet added the 1995 Clos du Val Napa Valley Reserve Cabernet Sauvignon that will not be released until Sept. 1, 1999! Put your order in now with your favorite retailer.

These wines are truly deserving of the designation "Reserve." We have to say it, folks, there are a lot of wines carrying the same word Reserve and the wine just doesn't merit it! Many of these wineries believe they have reserve quality every year when they don't.

Clos du Val has been making a Reserve since 1972, but in the span of 26 vintages, only 12 merited release of Reserve Cabernet Sauvi-

Please see WINES, B2

### Wine Picks

- **Picks of the Pack:** 1993 Michel Schlumberger Reserve Cabernet Sauvignon, Dry Creek Valley \$35 and Chateau Ste. Michelle Reserve Syrah, Columbia Valley, Washington \$27.

■ In the column we jump all over the high prices of classified Bordeaux because we think it's justified, but there's good value in Bordeaux Petits Chateaux. Here are a few of the better ones we've tasted: 1995 Chateau Bel Air \$14, 1995 Chateau Pichon \$15, 1995 Chateau Greysac \$16, 1995 Chateau La Cordonne \$16 and 1995 Chateau Larose-Trin-taudon \$18. Age these wines a couple of years and they'll be better.

■ **Domestic Best Buys** at \$10 and under: 1997 Teft Street Sauvignon Blanc \$9, 1997 Hogue Fume Blanc \$8, and 1996 Napa Ridge Cabernet Sauvignon \$10.

■ **Kosher Wines:** 1997 Reserve St. Martin Kosher Chardonnay and Cabernet Sauvignon \$10 from southern France, have in addition to good taste, met the strict standards of purity required for Kosher "yamin mevushal" certification by rabbinical authorities.