

## FOCUS ON WINE



RAY & ELEANOR HEALD

## California has its chateau wineries, too

Time was when "chateau" applied exclusively to French wineries, particularly those in the Bordeaux region. That's no longer true. Especially not in the French-born Marketta and Jean Noel Fourmeaux, owners of Chateau Potelle, a Napa Valley winery on Mount Veeder.

The original Chateau Potelle in northern France is owned by Jean Noel's family. No wine is made there, so legally, the name could be used as a winery name in the United States. An artist's rendition of the original is on the bottle label. As with all French chateaux, this story of an American one speaks to hard work and skill with as many interesting twists and turns as the road leading to the mountain winery.

Marketta and Jean Noel came to the United States in 1980 as official tasters on assignment for the Bordeaux wine commission heading up appellation controls. While Marketta jokes that they "came to spy," she said "it was official business to taste California wines and learn all aspects of winemaking and vineyard management."

After six months and tasting about 2,000 wines, their telegram to France read, "Looks good, we stay." They did return to France, but only to pack up their family of four and move to California.

In 1992 they made their first wines from grapes grown in the Napa Valley and the Alexander Valley of Sonoma County. Because they were friends of owner Donald Hess, they used his

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## Wine Picks

- For Passover beginning April 19, there are many new wines on the market. Gone are the days of only sweet kosher wines. Today's choices are dry wines from quality producers spanning the globe including California, Israel, Australia, Chile, Italy, and France.
- From California, 1998 Baron Horoz Chateau Blanc 48, was the Sweepstakes Award White Wine in the 1999 West Coast Wine Competition.
- Baron Horoz "Selection" wines are French origin. There's Beaujolais Villages, \$13; Merlot, \$9, and Syrah, \$9.
- The Atlas label has wines from Chile's Maule Valley. A 1999 Chardonnay, 1997 Merlot, and 1997 Cabernet are \$8.50. A step up in Chilean wines are Winestock Reserves, a Merlot and Cabernet Sauvignon, both \$13.
- Teal Lake is an exceptional new line from the respected Normans Winery in South Australia. Very fruit-forward 1999 Teal Lake Shiraz and 1999 Teal Lake Chardonnay are both \$12.50.
- Bartenura is the popular kosher wine from Italy. Barbera d'Asti, Moscato d'Asti and Malvasia are about \$10 each.
- Yarden and Gamla wines made at the Golan Heights Winery in Israel are solid examples of chardonnay, merlot, and cabernet sauvignon at \$8-12.

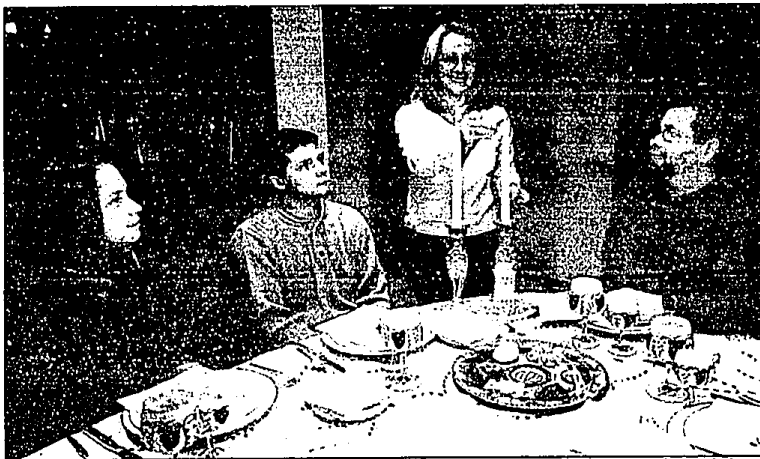
As we've said a number of times, you don't have to be Jewish to enjoy flavorful kosher wines, which at these price points are among the best value wines on the market.

**Top of the wine world:** Jean Noel and Marketta Fourmeaux at the entrance to their winery, Chateau Potelle on Mount Veeder, high above California's Napa Valley.

## LOOKING AHEAD

What to watch for in Taste next week:

- Turn off the TV and cook
- Tea time



Celebrating Seder: Monica Stein lights candles as her children, Stephanie and Steve, and her husband, Gerry, watch before they eat a traditional Seder dinner. Below, foods form a circle on a Seder plate, including a shank bone, horseradish, lettuce, parsley, egg and Haroset, which is a relish of red wine, chopped nuts, apples and pears.

# One Family SACRED Holidays

Pope John Paul II's recent visit to Israel to promote respect and acceptance of various religious beliefs was followed with interest by the Gerald Stein family of West Bloomfield. The family of four knows the importance of respecting others' beliefs.

"When I married Gerry, a podiatrist, 21 years ago, I knew that the only way we could thrive as a couple was for me to accept my husband's Jewish background," said Monica. "He, in turn, has respected my Roman Catholic upbringing."

According to Monica, her husband has never pushed his religion on her. "I, myself, chose to attend services at Temple Shir Shalom in West Bloomfield. Together we made the choice to raise our children in the Jewish religion. This decision has provided less confusion and more unity in our family."

While Gerry endorses Monica's involvement in the temple, he also enjoys celebrating Christian holidays with her family. Monica's relatives, in turn, have celebrated Jewish holidays with the Steins.

**Customs**  
"My extended family has become more knowledgeable in Jewish customs and traditions," said Monica. "Also, our children, Steven, age 20, and Stephanie, age 15, have benefited from attending celebrations marking Christian holidays."

Steven, a student at Oakland Community College, said that although he's been raised Jewish, he experiences a comfort level with individuals of other religions. "I've been taught to respect others' values and beliefs and I've been able to have the best of both worlds - Judaism and Christianity."

Stephanie, a freshman at Groves High School in Birmingham, agrees with her brother that the awareness of the two religions they have obtained from both sides of the family has allowed her to relate to all her friends - Jewish and Christian.

The Steins look forward to two religious holidays, Passover (sundown April 19-27) and Easter Sunday (April 23).

"One of our most sacred observances during Passover, which is the celebration of the liberation of the Jewish people thousands of years ago from Egyptian slavery, is the Seder," Monica said.

"I've invite my extended family to share in this special meal with us."

## Seder

The Seder meal, which is celebrated at sundown on the first two nights of Passover, requires special plates and foods. Matzah, which is unleavened bread, is central to the celebration.

"Because the Jews left Egypt in such haste, there was no time to wait for the bread dough to rise, so they ate matzah." The other Seder foods include roasted lamb shank and hard-cooked egg (to represent the paschal sacrifice); raw horseradish or bitter herbs (to commemorate



the bitter suffering of the Jews in Egypt); an apple, pear, walnut and red wine relish, called Haroset, (to symbolize the mortar used by the enslaved Israelites to make bricks); and parsley, which is dipped in salt water, which symbolizes the tears of the enslaved Jews.

Other foods are also served during this meal, including gefilte fish, matzo ball soup and Passover Perfect Sponge Cake, a family favorite made by Gerry's aunt, Sarah Weis of Southfield.

## Easter

While the Steins are preparing for one of the most sacred Jewish holidays, Monica's aunt, Winifred Kubisz of New Baltimore, is busy cooking and baking, including Babka, a Polish sweet bread, for a lavish Easter Sunday dinner.

As is her custom, she puts some of the food into a basket and takes it to church on Saturday, the day before Easter, for the priest to bless.

"We all enjoy going to my aunt's to share in the Easter meal," said Monica. According to her children, another thing they enjoyed growing up was searching for their Easter baskets early Easter Sunday.

"Gerry and I have raised our children with some of the same customs and traditions that were part of our own lives growing up."

The Steins are a testament that interfaith marriages can work and bring a richness of both religions and traditions to the family.

"It only works, however, when both partners are open to and respect the other's beliefs and values," Monica said. "We are fortunate to be members of a temple which has many interfaith couples. Because of this, there is total acceptance of all our members."

Sandra Dalka-Pryshy is a Beverly Hills resident and writes about food for the Observer & Eccentric Newspapers.



**Tradition:** Foods for Seder include matzah, an unleavened bread considered central to the celebration.

## For potlucks, these meatballs are a hit

By KEN ABRAMCZYK  
EAT DRINK & BE MERRY  
kabr@comcast.net

Marie Promo of Westland enjoys potlucks, using a recipe she received more than 30 years ago in a way friends traditionally share recipes and the way lives cross.

Her daughter, Joyce, made friends with Cathy Michelin in Girl Scouts, who was "delightful," Promo said.

Cathy's mother, Agnes, "was such a nice person," Promo said.

Both mothers raised children and shared stories. Promo's daughter joined the Women's Army Corps upon graduation and received a recipe from the woman for Creole Meat Balls with Applesauce. "I've made it for many occasions.

Please see MEATBALLS, D2

## Recipes perfect for Passover and Easter

### PASSOVER PERFECT SPONGE CAKE

- 9 eggs, separated
- 1 1/2 cups sugar
- 1 lemon (juice and grated rind)
- 3/4 cup potato starch
- Fresh cut fruits for topping (optional)

In a bowl, beat egg whites until stiff while slowly adding sugar. In another bowl, beat yolks until thick. Add lemon juice and rind to yolks and mix. Slowly add yolk mixture to egg whites. Add potato starch and mix to blend.

Pour mixture into an ungreased loaf pan. Bake in oven preheated to 325° F for 60 minutes. When done, invert pan and cool. Remove from pan. Slice and top with fresh fruit.

Makes 8-8 servings  
Recipe submitted by Sarah Weis

### AUNT WINNIE'S BABKA

- Water
- 1 (12 oz.) can evaporated milk
- 2 sticks margarine
- 1/4 cup oil
- 3 (1/4 ounce) packets yeast
- 2 3/4 cups plus 2 teaspoons sugar (divided)
- 9 egg yolks
- 1 1/2 teaspoons salt (divided)
- 1 jigger rum or 1 teaspoon rum extract
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 1 (15 ounce) box of raisins
- 1 1/2 cups flour (divided)
- 1/2 cup vegetable shortening (divided)
- Bread crumbs
- 1 egg

Add water to milk to make 2 2/3 cups. In small pan over medium heat, add milk mixture, 1 stick of margarine and oil. Heat to melt margarine. Set aside.

In bowl, mix yeast with 3/4 cup of warm water and two teaspoons sugar. Set aside.

In another bowl, combine egg yolks, 1 1/4 cups sugar, 1 teaspoon salt, rum or rum extract, vanilla and almond extracts. Beat together until lemon color.

Wash raisins in bowl of water. Squeeze out excess water.

In large bowl, add 10 cups flour. Add raisins and coat with flour. Add milk mixture, yeast mixture and egg mixture. Mix into flour to make a firm dough. Knead until dough pulls away from hands. (If dough is not firm, add more flour.)

Cover dough and let rise until double in size. Punch down. Cover and let rise again. (It takes about 1 hour each time.)

While bread is rising, make streusel topping. In bowl, mix together with fork 1 1/2 cups flour, 1 1/2 cups sugar, 1 stick softened margarine, 1/4 cup shortening and 1/2 teaspoon salt.

With remaining shortening, grease 6-7 loaf pans. Coat with bread crumbs.

Fill pans with dough and let rise again. Beat egg and brush on top of each loaf. Sprinkle with equal amounts of topping.

Bake in preheated 350° F oven for approximately 35 minutes. Makes 6-7 loaves.

Recipe submitted by Winifred Kubisz

## A-A-A-N-N-N-H-H-H. REMEMBERING MOM'S GREAT COOKING

Do you remember the smell of your mother's pork roast, beef stew or barbecue ribs emanating from her kitchen?

Do you remember racing up the stairs from the landing and bolting into the kitchen, asking "What's for dinner?"

If you do, and remember those magnificent dishes your mother used to make (or still does), we would like to hear from you for an article honoring moms on Mother's Day.

We welcome you to share your stories, and if you can, mom's favorite recipes with our readers. Tell us why dinner was, and is, so event

your family looks forward to, not only on holidays, but every day.

■ To mail us: Ken Abramczyk, Observer Newspapers, 36251 Schoolcraft, Livonia, MI 48150

■ To e-mail us: kabramczyk@comcast.net

■ To fax us: (734) 593-7279

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