

## KITCHEN KAPERS



KEN ABRAMCZYK

## Cider mills will sweeten autumn across Michigan

Since the terrorist attacks on the World Trade Center and the Pentagon, we've spent hours glued to the television set. It's been a tense, sad time for Americans.

As serious and critical to our nation stopping the terrorists is to our national security and to our lives, we need an escape from this tension and marathon newscasts for a few moments to return to a little quiet relaxation. We need a break.

There is an local "escape" you can enjoy this fall that you may have forgotten about in recent weeks — the cider mills.

### Ablaze in glory

Every fall the mills stand in the middle of a panorama of oranges, reds and yellows of autumn melding with the tastes of the donuts and cider on a weekend afternoon. You can enjoy fall's splendor here along with Michigan produce and spend a little quality time with family members, friends and loved ones. Some

■ You can enjoy fall's splendor at cider mills, along with Michigan produce and spend a little quality time with family members, friends and loved ones.

mills and orchards even offer apple picking, baked goods, kielbasa and hay rides. (See inside Taste for cider mill list.)

Barry Palmer, son of the owner of Franklin Cider Mill in Franklin, said business was slow in September, but began to show an increase last Sunday afternoon. "They predicted rain, but we turned out to have a nice day, and business really picked up," Palmer said. (He also joked that business may have increased because football fans watching the Lions game may have wanted to leave their homes.)

The Franklin mill was built between 1831 and 1834 and is a registered National Historic Site.

Palmer said buying a sweeter cider is all in the timing.

"Early cider is tart, and now, it is becoming more sweet," Palmer said. Apples sweeten as the weather gets colder, but apples used there for cider are harvested before the first frost.

"Everytime you get cider, the taste is a little different depending on how sweet the blend is," Palmer said.

Apples are pressed at Franklin by a German press installed at the mill in the early 1900s. (Like most cider mills, Franklin originally was a grist mill.)

Palmer said cider mill visits there are a tradition for Detroit area families. "We've got people who visit who came here with their parents who in turn were once brought here by their parents," Palmer said.

### It's cider time

Another area mill is Parmenter's Northville Cider Mill, 714 Buehline Road, in Northville. Originally built in 1873, the mill burned down in 1978, then the facility was rebuilt in time for the 1979 cider season.

Cheryl Nelson, co-owner of Parmenter's, said visits to the cider mill are "magical." "You talk to anyone who has lived here, then moved to another state, and they always remember the cider mills."

"It's fall, it's Michigan and the cider season is such a short season. It's only made for 79 days."

Parmenter's is located along two branches of the Rouge River, so children can enjoy viewing ducks and the water flowing through the mill area. Craft shows also are featured there on weekends.

Please see KAPERS, C2

### LOOKING AHEAD

What to watch for in Taste next week:

- Indian cooking
- Focus on Wine

# FIRE UP THE POT!

## It's time for red hot chilis and salsa

BY KEN ABRAMCZYK  
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With fall's brisk and blustery days come the thoughts of stews, soups and chili.

Ahh, chili. That meat-and-tomato bowl of heat and heart. The dish's substance will fill you up and warm you down to your toes.

Chili cooks and chili lovers will gather once again in Plymouth, this time for the Plymouth Great Lakes Regional Chili Cookoff and Motorcycle Show, Sunday, Oct. 7, at Kellogg Park in downtown Plymouth. (Salsa lovers and cooks can enjoy salsa, too, as there will be a competition for that spicy Mexican accompaniment.)

The winner in the chili competition receives a \$1,000 prize and a trophy. Second through fifth places win trophies, as does the best booth. The first-place salsa winner gets \$100 and a trophy.

After 3 p.m. the public can enjoy the concessions for 50 cents a bowl. Proceeds benefit The Rainbow Connection, which grants wishes for ill children.

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Another display featured a hazardous materials sign with the chili's creator wearing a protective suit and a flashing caution light promoting Nuclear Chili.

'Tough' competition

Jim Sholar of Canton, who won the event last year, expects he and his wife, Linda, will decorate their booth with Harley Davidson paraphernalia. Linda won the Sept. 2 Regional competition for best booth. Jim Sholar calls this competition "tough."

"There are a lot of people who have done this for many years and are pretty good at it," Sholar said. "I had to work at this cookoff for a few years now. It's a real good time. It's great to meet all the people who participate and it's a lot of fun. It's a chance to cook and let your hair down."

Sholar's secret to good chili — fresh ingredients. "It's the key to any good food," Sholar said. "When the spices are left sitting on the shelf, that really changes the flavors."

"People have a thing for flavor and heat. When I was growing up, pizza was popular, but they now enjoy some of the spicier foods, like chili."

Dishes in the green verde category generally feature "white meat," primarily pork, chicken or turkey, and green chilies and green tomatoes, cooked in a Southwestern style with spices like cumin. "Most people from the East or Midwest will travel to New Mexico, and sample it there, then they'll bring that back with them," Horn said.

"It definitely has a different taste than the red," Horn said.

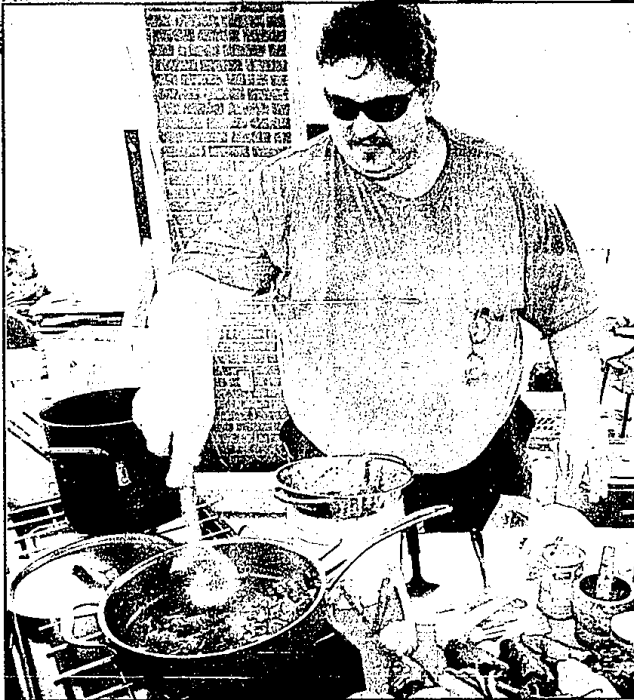
Chili cookoff and motorcycle show

What: Plymouth Great Lakes Regional Chili Cookoff and Motorcycle Show

When: 11 a.m. to 6 p.m. Sunday, Oct. 7

Where: Kellogg Park on Main Street and Ann Arbor Trail in downtown Plymouth.

(Chili samples will be available after 3 p.m. for 50 cents a bowl. Proceeds will go to The Rainbow Connection.)



Now you're cookin': Cas Wolyniec of Hamtramck sautés some beef for his Hamtramck Heat Chili during the Plymouth Fall Festival Chili Cookoff Sept. 8.

Anyone who wishes to sign up for the chili or salsa competitions can reach Annette Horn at (734) 455-8838. Entry fees are \$35 for the red chili competition, \$25 for the green verde competition and \$25 for salsa. If competitors are not in the chili competition, or \$20 for chili entrants.

Fireworks Chili

- 3 pounds tri-tip sirloin, cut in cubes
- 1 large onion, chopped
- 1 8-ounce can green chilies, chopped
- 6 garlic cloves, crushed
- 1 10 1/2-ounce can beef broth
- 1 10 1/2-ounce can chicken broth
- 1 15 ounce can tomato sauce
- 9 tablespoons chili powder
- 3 tablespoons ground cumin
- 1/2 teaspoon black pepper
- 1 teaspoon oregano
- 1 tablespoon beef bouillon
- 1 teaspoon brown sugar

In large stock pot, heat olive oil; add onion, garlic and green chilies. Cook until tender. In separate skillet brown meat in olive oil. Sprinkle meat with a small amount of garlic powder while browning. Add to stockpot. Add broth and tomato sauce to stockpot.

Blend spices and add 2/3rds of it to the mixture. Simmer for 2 hours. Add remaining spices and simmer for 1 more hour or until meat is tender. Add salt to taste.

Serve with corn chips, sour cream and shredded cheese.

Recipe courtesy of Annette Horn of Plymouth.



## Washington winery owner prefers to 'paint' wines

Di Stefano Winery from Washington state is a new wine brand in Michigan. Unlike the current trend of single vineyard designate wines, Di Stefano prefers to blend.

"This way," said Di Stefano's owner and winemaker Mark Newton, "I can paint wines."

With some exceptions worldwide, better wines can be made by blending from a number of grape sources. Compare it to cooking. A talented chef puts different components together to create a whole that's greater than the sum of the



Combinations are endless.

In 1998, Washington state suf-

fered a freeze. Many merlot, cabernet sauvignon, and sauvignon blanc vineyards were wiped out.

"I was too," Newton admitted. "I had all my eggs in one basket. Now, I source from multiple vineyards located throughout the state of Washington. It could have happened to me again in 2001 when a hail storm took out 40 percent of Rosa Hills Vineyard in Yakima, one of my sources. But, I had others."

Newton believes that style is more important than individual site.

"During the aging process, every barrel of wine creates its own per-

sona. Grapes from one vineyard may contribute acidity, another body, one a certain spice, and others distinct fruit characteristics.

Please see WINE D3

Wine Picks

We note in the wine column that Di Stefano Sauvignon Blanc from Washington state is a departure from a grassy style. Worldwide, there are many styles of sauvignon blanc. Try these top examples to learn what you prefer:

■ Loire Valley of France: 1999 La Pousse Sauvage \$24 and 1999 Ladouceur Pouilly Fume \$28.

■ New Zealand: 2000 Whitehaven \$14 and 1999 "B" Brancott Estate \$24.

■ South Africa: 2000 Fleur du Cap \$9 and 2000 Le Bonheur \$13.

■ Australia: 2000 Lindemans Bin 95 \$9.

■ Chile: 2001 Santa Rita 120 \$7.

■ California's Russian River Valley: 2000 Rancho Zabaco \$16.

Please see WINE D3

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