



Side dish

Healthy start

Get up and get going with the new and improved



Kellogg's Complete Wheat Bran Flakes and Oat Flakes cereals. Kellogg's Complete is a good source of 15 vitamins and minerals, 98 percent fat-free, and an excellent source of fiber. To learn more, visit, www.kellogg.com.

Meals on the move

According to a study by National Eating Trends, 59 percent of meals are rushed, 44 percent of women carry lunch to work or school and 34 percent of the lunches are eaten on the run. Campbell's did some of their own research and found that the number one barrier to eating a satisfying meal, including soup, outside the home, is convenience. In response, Campbell's created a new line of sipable foods that feature a microwaveable slipping container designed to fit into one hand so it can be eaten anytime, anywhere.

Benefit wine tasting

The Fine Wine Source of Livonia is hosting a benefit wine tasting 7 p.m. Friday, Nov. 8, in the banquet hall of Sacred Heart Church on Six Mile, one block east of Middlebelt in Livonia.

More than 100 wines will be presented with great food and musical entertainment. Meet with winery representatives and participate in the silent wine auction.

Tickets are \$50 per person, and tax deductible, contact Jim or Livvie Luffy at The Fine Wine Source, 16721 Middlebelt, (734) 425-8610, e-mail finewinesource@yahoo.com, or call Pat or Tony, (248) 357-3500. All proceeds go to Our Lady of Redemption Church.

Gail's Shopping Tip
Keep some White Wave Baked Tofu in the fridge for grab-and-go dinners. Try this tasty product diced in a salad, tossed with pasta, simmered in soup or chili, sliced on a sandwich, skewered for kabobs, or stir-fried with veggies. It contains 25 grams of soy protein. Gail Posner is a registered dietitian with Healthy Ways Nutrition Counseling in West Bloomfield.

Recipe to share

Have you started talking about Thanksgiving dinner at your house yet? We're collecting favorite family recipes for our Dish to Pass Taste feature on Sunday, Nov. 17. To participate, send, fax or e-mail your recipe no later than Wednesday, Nov. 6, along with a brief description of what makes this dish so special. To Keely Kaleski, Taste Editor, Observer & Eccentric Newspapers, 805 E. Maple, Birmingham, MI 48069, fax (248) 644-1314, or e-mail kkaleski@oe.homecomm.net. Be sure to include a daytime phone number where you can be reached.



Certified Executive Chef Michael Trombley tastes the Golden Mushroom Soup he just prepared.

PHOTOS BY JERRY ZOLYNSKY / OBSERVER & ECCENTRIC

Golden era

Celebrated restaurant closing after 30 years, but tradition continues

BY MICHELE MACWILLIAMS
CORRESPONDENT

Mention the Golden Mushroom to most any lover of fine food and most assuredly a smile will come to their face as they recall a favorite dish or a special event they celebrated at the renowned Southfield restaurant.

First dates, wedding receptions, anniversaries, birthdays — many milestones have occurred around the tables of the Golden Mushroom.

"We held our wedding reception in the Mushroom Cellar," recalls JoAnn Wolf of West Bloomfield. "The food was perfect and everyone had a great time."

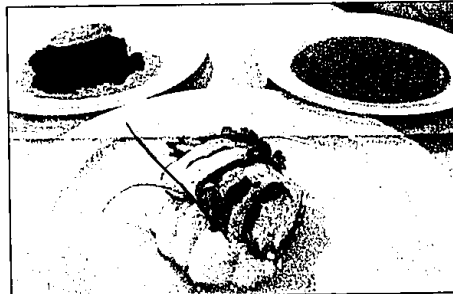
The couple liked it so much, that they are planning JoAnn's mother's 80th birthday party at the same

location. "My brothers and sisters discussed options and we all agreed that we had to come back to the Mushroom one more time."

After 30 years as a mainstay of fine dining, the Golden Mushroom will close its doors on Jan. 1. Renown for culinary excellence and as a training ground for some of America's finest chefs, the restaurant brought cutting-edge cuisine to metro Detroit.

In 1972, Golden Mushroom owner and president, Reid Ashton, saw the growth potential of the city of Southfield. He purchased a large deli at the corner of 10 Mile and Southfield Roads, remodeled the facility and opened it as a full-service, fine-dining restaurant called the Golden Mushroom.

His combination of casual elegance, 800-selection wine list, and Continental cuisine was an instant hit. Over the years, the Golden Mushroom has been featured in many publications and was ranked among the nation's top restaurants.



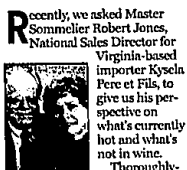
Sous Chef Terence Tarver, and Certified Executive Chef Michael Trombley, present some of the Golden Mushroom Restaurant's signature dishes — Morels with Cognac and Cream, Golden Mushroom Soup, and Bacon Wrapped Pheasant.

Today, trophies and awards line the walls of the staircase leading from the dining room into the Mushroom Cellar. Ashton says that the restaurant and its staff have received more culinary awards and acclaim than any other Michigan restaurant.

The decision to close was difficult. Ashton said that he recently signed an agreement to sell the property. "After much deliberation, considering how the events of Sept. 11, 2001 and the economic downturn have negatively affected our business, we decided to sell," Ashton stated.

PLEASE SEE RESTAURANT, B2

What's hot and what's not in wine now



Focus on Wine

Ray & Eleanor Heald

years ago. Over the years, Kysela has broadened his global view and as Jones indicated, "we represent the hot wine regions today."

Jones marked the Languedoc region of southern France as his American's prefer and offering the biggest bang for the buck currently. "These wines," he said, "are rich with ripe fruit, a kiss of wood and softer tannins." Good examples illustrating his description are 2001 Coteaux du Languedoc, Domaine de la Bruze \$5 (50 percent syrah). Syrah from the northern Rhone Valley of France is about as hot as a wine varietal gets. The 1999 Domaine des Entrefieux Crozes-Hermitage

\$13.50 is 100 percent syrah with an attractive peppery-spice finish. Personally, we believe wines from the Cotes-du-Rhone region of southern France cannot be beat for value. In the Kysela portfolio, we like 2001 Domaine de la Mordoree \$10. Juicy and generous red fruits lead to a supple, smooth and silky finish in a wine with surprisingly good length at this price.

Staying in the southern Rhone, Chateaufeu-du-Pape continues to offer big mouthfuls of delicious wine in the \$20 range.

A good example is 1999 Vignoble Alain Jaume Chateaufeu-du-Pape \$22 that sports plump flavors of grenache

in a stylish rendition.

GREAT STUFF FROM ITALY

Southern Italy and particularly red wines from Sicily are "in." Nero d'Avola is an indigenous grape to the region that's redolent of ripe fruit with nicely balanced acidity.

A fun wine in a rather New World style is 1999 Mezzo Giorno Nero d'Avola/Shiraz \$8.50. "Sangiovese from California," Jones remarked, "is nothing like this variety from Tuscany. The beauty of a Tuscan Chianti Classico (principally sangiovese) is the tart, sour cherry flavors cutting straight through the middle.

It's a wine that begs for food." A good illustration is 1998 Carobbio Chianti Classico \$24.

CONSIDER SPAIN

"Spain is the hottest European wine region of all," Jones suggested. "This country is serious about top quality wines. Some are terrific bargains."

In the bargain category, he cited 2000 Castillo Labastida Rioja \$8, a well-fruited everyday quaff. A big step up in character, which generally means a ramp up in price, is the stunning 1999 Pago

PLEASE SEE WINE, B2

Are there cobwebs on your cultural calendar?



Turn to today's ARTS section. Get inspired with ideas for some worthwhile things to do.