tasty combinations

n keeping with the "I love everything that is fermented theme," I have come across a food and beer pairing that is was quite unexpected, yet extraordinary—



pected, yet
extraordinary beer and
cheese!
Not only are
most cheeses a
fermented
product, but
they serve as a
natural accompaniment to
fresh handcrafted beer as
well.
This did not
supprise me, as

making my own cheese for almost a year now, and I enjoy it almost as much as a great

I started my cheese-making enture by tackling Goat cheese, a fresh, non-pressed, but molded cheese that was

but molded cheese that was easy to make and tasted terrific. Later started adding herbs and spices that brought wonderful flavors and complexity to the plain goat cheese.

I soon developed a favorite, the Telichurite black peppercrusted goat cheese that packed quite a spicy flavor profile. I washed it down one day with a Norm's Raggedy Ale and I was instantly hooked on the combination.

nation.
The sweet malty base, accented by the intense hop flavor of the beer, blended with the black pepper heat and flavor of the cheese so well, I was

over of the cheese so well. I was astonished!

I now use my goat cheese in everything from salads to stuffed chiechen breasts with remarkable results, and of course, I end up discovering new food and beer palrings along the way. Lately, I have been formulating cheeses actually made with beer.

Much like the "Drunken Goat" (goat cheese aged in wine

Goat" (goat cheese aged in wine or port), I have aged cheese in beer as well, with outstanding

beer as well, with outstanding results.

In my search for fresh milk to make cheese, I've found that there has been a resurgence of artisan cheese making, with small creameries opening in select areas of Michigan. I recently had the opportunity to visit Monarch Farms in Midland for an interesting tour and cheese tasting.

I was thoroughly impressed with their operation, and am very excited for their product to become available in our area. I stated a ranch spired cheese, a black pepper- crusted cheese, and a Fromage Blanc-style cream cheese.

All were spectacular - very

cream cheese.

All were spectacular - very rich, creamy and incredibly fresh tasting. I left with cheese in hand and an incredible amount of valuable information from professional cheese mak-ers to add to my ever-expand-ing food hobby file. You don't have to be a cheese

maker - or a brewmaster - to enjoy these pairings. Stores all over the metro Detroit area have outstanding cheese selec-

tions.
You can simply purchase fine cheeses and some fresh beer and create your own pairing. Some of the local stores with the best selections are Papa Joes in Birmingham, Whole

MATCH UP THESE BEEDS AND CHEESES

Dean Jones suggests these pairings of beer and cheese:

Italian-style cheese, with a Belgian-style Saison. The tangy beer will contrast nicely with buttery richness

of the Mascarpone. Fresh Mozzarella and a dark lager, Another nice contrast: in this case the dark malts and sweet dairy flavors complement one

another. Monterey Jack with Jalapeno and a bottle-conditioned winter warmer, A big, malty beer will stand up well to the hot peppers and Monterey Jack. A great combo in front of a roaring

Smoked Gouda and bock beer. Another beer for cool days, smooth yet with enough toastiness to take on the mild smokiness of the cheese.

Gruyere and withier. The spices of the Belgian white beer -- coriander, orange peels and other 'secret' ingredients - should meld well with the earthy, nutty Gruyere. Substitute Swiss cheese if you prefer.

Aged Cheddar and stout. A big stout, with lots of chocolate and black malts and hints of coffee should be handle the complexity of a well-aged, still-sharp Cheddar.

Hot Brie cheese with IPA. Maytag American Blue cheese (from the Maytag Farms in Iowa) with Anchor

Porter. M Stilton cheese from England with Irish Stout.

Foods Markets and Hiller's

Foods Markets and Francis supermarkets.

If you wish to try making your own cheese, Whole Foods Market in Ann Arbor carries Calder's Dairy cream line milk.

Calder's Dairy cream line milk. It has been pasteurized, but not homogenized, and is suitable for making good cheese.

Thy some of the pairings listed in the accompanying box to get the feel for matching flavor in beer and cheese. Please let me know how your pairings go and what you find you like. I will always be giad to answer any question you have.

As always, never trust a skin-ny Brewmaster.

Dean Jones is Brewmaster at the Big Rock Chop House, located at 245 S. Eton in Birmingham.

Beer and cheese create Ginger best when used in moderation

First in an ongoing series on the world of spices and how to chose, store and cook with

um.

Use just a hint of ginger.

A good rule for the use of

A good rule for the use of many spices.

Don't be heavy-handed with ginger, said Floreen Helpern of Amaryiss Catering in Birminghaut.

Often people will dislike spices such as ginger, saffron or turmeric because they use too much. You want just a hint of it to accent a dish.

Helpern has been cooking regularly with ginger for nearly 19 years. As a chef she watchen as certain spices increase and wane in popularity.

"It's fun to use in shrimp, chicken and toff stir for,"

Helpern said. "As Indian and Pan-Asian foods become a larg-er part of our diets the demand increases for spices like ginger and coriander."

flows at

korma; a type of aromatic

komma: a type of aromatic curry.

Choose fresh ginger root by making sure the akin Isn't dry or wrinkly. Store in an open plastic bag and it will last about three weeks in a crisper.

Ginger can be purchased in powder form, fresh root, candied or ginger marmalade, Helpern uses the marmalade quite often in roasted chicken salad or in chutney. Find marmalades at yournet markets. Add one-half to a full teaspoon of powder ginger to freshly brewed English Breakfast tea.

'And dip ginger snaps into the tea for an extra treat.'
Helpern said.

And add crushed ginger

And add crushed ginger snaps to graham cracker crusts in cheesceake or to top a fruit

in cheesceake or to top a fruit compote, she suggested. Candied ginger from bulk food stores works well when added to baked goods like butter cookies. Fresh ginger is used most when cooking curries, stirfies and soup. Grate fresh ginger, just an inch of root or more into a sit fry made of snow peas, scallions, bean sprouts

and sautéed meat. Sautéed tofu is a great dipping food for ginger-infused soy sesame sauce that's found pre-made at some gournet markets.

The following recipe is an easy one with fresh pinger. It's recommended by chef Anne Waller of Amarylis Catering, adapted from the book Vegetarian by Linda Fraser (Hermes House Publishing.)

VEGETABLE KORMA

4 tablespoons butter 2 onions, sliced 2 partic cloves, crushed Finch fresh piece of ginger root.

1 teaspoon ground cumin

Teaspoon ground cumin
Tablespoon ground coriander
6 cardamom pods
2-inch cinnamon stick
Teaspoon ground turmeric
Tresh red chili, seeded and fine-

ly chopped
I potato, peeled and cut into oneinch cubes 1 small egoplant, chopped 4 ounces mushrooms, thickly

Trup green beans, cut into one-inch lengths

1/4 cup plain yogurt 2/3 cup heavy cream or fat free half-and-half

1 teaspoon garam masala (found at Asian and Indian markets or other gourmet food stores) salt and fresh ground black pen

sprigs of cilantro to garnish

Melt the butter in a heavy saucepan. Add onions and cook five minutes until soft on medi-um heat. Add garlic and ginger

um.
Add potato, eggplant and mushrooms and about threemushrooms and about threepan and bring to boil then lower
heat and simmer 15 minutes.
Add green beans and cook
uncovered for five minutes.

With a slotted spoon remove the veggies to a serving dish and keep hot. Allow cooking liquid to bubble until it slightly reduces.

Season it with salt and pepper then stir in yogurt, cream and masala. Serve over the veggies and enjoy warm.

Maple syrup

Cranbrook Give your sweet tooth some-thing to cheer about and observe the maple sugaring process at its finest when the Cranbrook Institute of Science

process at its finest when the Crusbrook Institute of Science presents its 29th annual Maple Syrup Festival from 1-4 p.m. today and again on March 1-2. Come to the Institute, at 39221 Woodward in Bloomfield Hills, for this celebration of all things sweet. See a presentation on maple tree identification. Watch sanget converted into syrup by evaporating most of the water and leaving behind the maple sugar. Explore Native American methods of maple sugaring and listen to traditional sygaring legends. Discover why the maple sugaring process is a large part of the Michigan landscape through geologyand anthropology-related programs. Visitors will have the opportunity to see maple syrup recommends of control of the compositions of the compositions of the productions of the compositions of the productions of the compositions of the productions of the compositions opportunity to see maple syrup candy-making demonstrations, and sample the results. Candy and syrup will be available for purchase in the Institute's

cience Shop. "Many cultures have discov-Many cultures have discovered the process of maple sugaring, and it's really fascinating to show our visitors the process and significance here in Michigan, said Jacob Standish, manager of thematic programs. It's a great way to celebrate the coming of spring and discover science at its sweetest.

The Maple Syrup Festival is for all ages and is free with muserum admission, which is 97 for adults, 85 for children 2-12 and senior citizens 65 and older. Children under 2 and Craubrook members are admitted free. Dress appropriately for

Cranbrook members are admit-ted free. Dress appropriately for the weather and wear comfort-able shoes, as most of the pro-grams occur outdoors. For more information, call (877) GO-CRANBrook, (877) 462-7262, or visit www.cran-brook.edu.

Community-based farming supports small farmers

Kathy and Mike Fusilier sell their farm-grown produce every year at the farmers markets in Farmington and Livonia. This year the Fusiliers will delve into community based farming with hopes of promoting fresher, more nutritious produce for customers. "You can just come to the market and pick up the box." Kathy Fusilier said.

Community-Supported Agriculture is a way for small farmers to directly market their produce to the community. In turn, customers directly support the local farmers by purchasing an annual share of the farm's products.

Customers can order and pay for a share of the harvest ahead of time, and pick it up at farmers markets at Greenmead and Wilson Barn in Livonia, and Farmington. For \$500 before

ers markets at Greenmeau a Wilson Barn in Livonia, and mineton. For \$500 before March 1, customers will get 22 weekly bushel boxes, a volume

d tarming support equal to about 11/2 grocery sacks, starting the first week of June up until October.

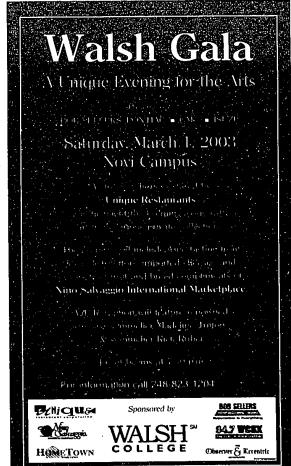
The Pusiliers grow peppers, cauliflower, broccoli, cherries, peaches, tomatoes, apples, corn, pumpkins and other produce on their farm in Manchester. Each fruit or vegetable will be harvested and distributed as it is in season. The Fusiliers hope the community-based agriculture helps aleast at the farmers market in Livonia and Farmington, while keeping the family tradition of farming intact.

'It helps preserve the open space since many farms are being developed for homes, Fusilier said." It helps guarantee a customer base, so we know well be in business and help preserve the open space. help preserve the open space. It's something we're excited about."

The program also allows the Fusiliers to plan crops, harvests and sales. They still will offer produce at the markets as they

LS SMAII FAITHERS
have in previous years, but this
way, customers have a steady
stream of fresh produce.
"With 90 percent of the food,
who knows where it's been,"
Pusilier said. "When food is
shipped in from Marcio, Chile
or China, it's not as fresh. With
ours, the produce will be picked
the day before and will be fresh
and they know where they are
getting it from.
The Fusiliers use aprays" on a
limited basis' that are certified
organic, Cathy said. "We try to
grow as naturally as we can."
Anyone interested in purchasing a 22-week plan can
contact Fusilier Family Famis
at (734) 428-6982 or email

contact Fusilier Family Farms at (734) 436-8932 of email Fusilier @earthlinknet. The plan costs 8500 if ordered before March 1. The Fusiliers also are offering \$25 off the plan for the first 50 customers. The Tanter Farm, a certified organic farm, in Chelzea offers similar plan through the Ann Arbor Farmers Market. Call (734) 475-4323 for information.



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