



## Side dish

### Scholarship dinner

Madonna University is preparing for its "Around the World... and Beyond" Scholarship Dinner Auction XV at 5:30 p.m. Friday, March 28, at Laurel Manor in Livonia (39000 Schoolcraft Road), with items open for bid to benefit the university's scholarship fund and educational projects. Tickets are \$150.

General chairpersons for the gala auction event are Michael Obloy and his wife, Jo. Michael Obloy is the president of Special Drill and Reamer Corp. in Madison Heights, and is the chairman of Madonna University's board of trustees. Honorary chairs are Madonna University Trustee Barbara and Dr. Luther Rosemond, owners of the Rosemond Chiropractic Health Center in



Detroit.  
New this year is an opportunity to taste fine wines of the Mediterranean, Spain and Australia, personally selected and provided by John Jonna of Merchants Fine Wines.

John Jonna founded the Merchant of Vino in 1970. While building a seven-store chain that was to become Metro Detroit's forerunner in gourmet food and wine, he unleashed his passion for specialty foods, cheeses, wine, beer and spirits.

In 1994, he founded Merchant's Fine Wine, a company that has again garnered respect as one of the state's leaders in education on foods, wine and specialty items of all kinds.

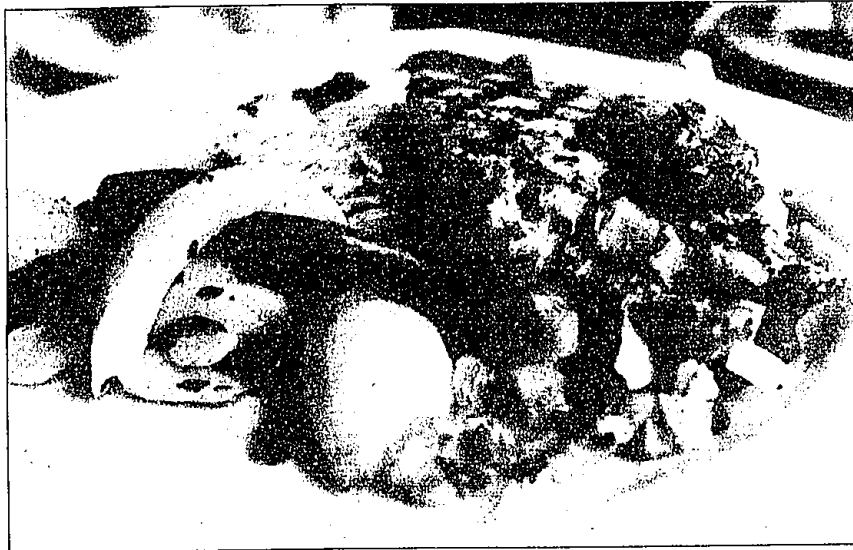
At the Tropical Escapes - Wine Tasting and Auction Gala, live entertainment by the Livonia Symphony String Quartet will accompany appetizers and a dinner.

One lucky winner will drive away with a fully equipped 2003 Chevrolet Corvette two-door coupe in the car raffle drawing, courtesy of William Phillips, CEO of Phillips Service Industries, Inc., and his wife, Bridget, and Tennyson Chevrolet in Livonia. Car raffle tickets are \$200 each and no more than 1,000 will be sold.

The drawing will take place at the auction at 10:15 p.m. and you need not be present to win.

The doors open at 5:30 p.m. with the silent auction. Dinner will follow at 7:30 p.m. and the live auction begins at 8:30 p.m.

For more information or to purchase tickets, visit our Web site at [www.madonna.edu](http://www.madonna.edu) or contact Rose Kachnowski, University Advancement, at (734) 432-



PHOTOS BY BILL BRESSLER | STAFF PHOTOGRAPHER

Grilled salmon is paired with a papaya salsa. Green beans with shallots and savory, and orzo with broccoli, carrot and lemon zest, round out the entree.

# Spring into a party menu

Welcome your guests with salmon, strudel and strawberries

BY KEN ABRAMCZYK  
STAFF WRITER



Dan Rowison, chef and instructor at Oakland Community College in Farmington Hills, sets up for a spring party with asparagus chowder, strawberry cream puff with white chocolate, Bavarian cream with Grand Marnier sauce, grilled salmon with papaya salsa.

Spring has arrived as of Thursday and it couldn't arrive a day sooner.

Gatherings of family and friends soon will be scheduled, even though they'll take on a different tone this year for many people as the war with Iraq takes center stage. Still, party hosts will schedule baptisms, wedding rehearsal dinners and bar mitzvahs, Easter brunches and graduations.

Chefs and caterers alike enjoy the spring and the foods it brings, a warmup to the summer produce season.

Dan Rowison, a chef/instructor at Oakland Community College and a registered dietitian, says party hosts and guests generally look for "fresh, nice and quick ideas" for spring parties.

"They want food that's light," Rowison said. "The (Michigan-grown) strawberries we won't get here until June, but we get California strawberries. Of course, we'll have asparagus."

Asparagus. Artichoke hearts. Leeks. Baby greens. Lettuce. Carrots. Roasted beets. They all take their places alongside the main courses in springtime, Rowison said.



A strawberry cream puff is filled with white chocolate mousse.



Shrimp and leek strudel makes for a wonderful spring appetizer.

PLEASE SEE SPRING, B2

## Lodi wines are California's emerging bargains

Nestled between the San Francisco Bay area and the Sierra Nevada foothills, Lodi wine country has emerged as the source of many California wine bargains.

Following the turn of the 20th century, vineyard development thrived, shipping companies emerged, and wineries slowly began sprouting up in the Lodi area. In the latter half of 20th century, as cooler regions along the north coast of California became "the" place to grow



Focus on Wine

Ray S. Eleanor Heald

grapes, Lodi became known as the source of cheap jug wines made in the many co-operative wineries.

A transition, which began in the late 1960s and climaxed in

the mid-1990s, saw thousands of acres of lesser grape varieties converted to premium varietal wine grapes. Buoyed by the reported health benefits of moderate wine consumption, wineries throughout the state turned to Lodi to supply the growing demand for well-made affordable table wines. So much so that Lodi now represents 18 percent of California's total wine grape production.

Lodi advances today, with modern vineyard practices and

improved wine-making technology.

Lodi is giving imported wines in the popularly priced \$10-and-under category a real run for the money.

Lodi enjoys a classic Mediterranean climate with warm days and cool nights, suited for riper styles of chardonnay and merlot along with later-maturing varieties such as zinfandel and cabernet sauvignon. Plantings of older head-pruned zinfandel vines find a hospitable

home with younger vines such as merlot, cabernet sauvignon and chardonnay, growing in long, terraced rows.

In the Lodi appellation, there are about two dozen small and large wineries, some with a storied history and others newly founded. Names such as Mondavi Woodbridge, Sutter Home and Ironstone Vineyards bring wine credibility to the area. By purchasing grapes from

PLEASE SEE WINE, B3

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