# TASTE CALENDAR

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ricery at Ungue Enstaurant Corp at
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Party Planning Learn from to throw a fabulous party and enjoy it too Benefit from 35 years

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Tasto of West Bloomfield Enjoy this wonderful opportunity to bring family and friends and sample the cursine of 74 area restaurants at the faste of Mest Bloomfield Nami-2 gim, Sunday, May 4, at the Henry Ford Medical Center, 6777 Maple Road Tickets are \$10 per person (children 10 and under are free). The event beneand under are free! The exent Cent-fits the Greater West bloomheld. Community Coart ton for routh and the West Bloomheld Chamber of Commerce. There is enterfalment, and a raffic Prizes include a restau-sent of the certificate, massage and

FROM PAGE 61

ranting of certificate, missispe and more processing and control of the control o

for information

more of a Tex-Mex cuisine, with corn tortillas, which are considered authentic Mexican. (Incidentally, don't order a drink by the same name of the restaurant - Gomer doesn't serve them. He named the restaurant - Gomer doesn't serve them. He named the restaurant after his mother.) Cinco de Mayo is 'overplayed' by some American, Gomer said, but he appreciates the history of the event. 'It was certainly important, but it wasn't the main battle,' Gomer said, 'You could compare it to a veterant day, but it isn't as hig as the Fourth of July.' Mexico's actual Independence Day is Sept. 15.

Gomer's menu features vegetarian fare, measted on a open flame, including, onton, jalapeno and tomators, existe, burratos and pievo de gallo, fajiaka with the standard steak or chicken. Those vegetables are characteristic of Mexican cooking, he said.

Mark Stefanovskir and the Stefanovskir of Mexican dishes nat should be shown that your standard tiple for the standard steak or chicken. Those vegetand have the standard steak or chicken. Those vegetand is the standard steak or chicken and she shad dimer enjoy in authenticity of Mexican dishe shad into the standard steak or chicken the standard steak of the standard she shad into standard tiple song internated and triple song internated and triple song internation and control of the standard steaks of the st



BELL BATSLES | STATE PACTOCK

These enchilada sulzas feature a tomatillo sauce.

# RECIPE

CAMELIA'S ENCHILADA SUIZAS

CAMELIA'S EMCHILADA SOI!

\*\*P Inmahilio\*\*

\*\*Z chile serrangs or jalapenas

\*\*Batage frem partic deves

\*\*V4 cup of fresh pilantro

\*\*V4 cup chapped onlin

\*\*T4 cup can onlin

\*\*T5 cup c

Guarante (if deuter)
Boil Ionnaith and chiles until
soft or about 20 to 10 minutes.
Tomatillo will turn to a doll green
when ready. Ones soft, put a few
of the tomatillor with the free?
agric cloves in bleader and bend
well, add the rest of the tomatiltoss and the chiles along with
some of the boiled water
(depending how chunky jew
want the sauce) and blend, but
don't overbleach. Add of intree,
onion and salt to taste and blend

numin," she said. "If you overdo it, you can roin it."

### GARLIC NEEDED

Fresh garlie is a most, as well. You can really taste the difference if you try garlie powder. The fresh garlie really makes the difference. You can

just a little bit more.

Just a little fit more.

In a skillet, heat up corn oil, and dip your tortillas just erough to cover the tortilla. Then warm in microwave for about 10 seconds to soften.

mus to soften.

Roll Muenster cheese into corn tortillas (eigar shape) and top with Suiza salse and more Muenster cheese. C'he tortillas elso can be stuffed with shredded ebieken or ground bech.

Put in mierawen.

conten or ground becf).

Put in microwave and melt altockess (about two immures for every three enchiladar, depending on microwave). Once cheese is melted you can top with sour cream or guaramide or both.

cream or guaramole or both.

For a great Chile Verle (Green
Hot Salze), just add more Chile
Serranos to the boiling to matillos
along with the cilantru, onion
and salt. This recipe will feed up
to four people (three per yeroen). Recipe courtesy of Carnelia

just taste it."
Flores said she docan't use the prepared chile powder. She mare anche chiles (which as we dried poblismo), solled and seeded, then gozund to a powder. That one of the things that's important to me - making our own powder. Flores said. Beef cuts which cook well

on the grill are important in Mexican dishes, such as Delmonico steak and ribeye

Delmonico steak and ribeys steak, ahe said. Chile rellenos (which are fried poblano chiles stuffed usually with cheese) are also growing in popularity. These chiles, like other peppers, should be roasted over an open flame to help peel them and roast them.

They get a little charcoal flavor and it does enhance the flavor a little bit, Flores said.

the flavor a little bit. Flores said.

Fresh tomators are not key to just a good soba, they are critical to a good picto de gallo, to. The sweeter the tomato, the better the picto de gallo, flores said. And cilantro and tomators are the key ingredients to saba.

We don't make ours real watery or real churky. We how to left at so that a certain texture to it.

Flores agrees that Cinco de

Flores agrees that Cinco de Mayo is somewhat commer-cialized, but she likes that.

She plans on providing man-achi bands, a Nievican dance group and clowns for enter-tainment along with steak faji-

goup and clowas for entertainnem elong with steak fajita specials.

"It's fan," Flores said.

"Excludely just wants to have
a good time!

Many of these restaurants
are planning Cinco de Mayo
dinne or drink specials, marisachi Bomis and chown. Cail
those restaurants for details.
Call Camelia's at (248) 4740909, Little Mexico II at (734)
867-810, Mergaria's 84 (248)
847-8050 or other favorite
Hesican restaurants.

Hares also still be participating in the 2001 Saita, a saisa
oxkoff campetition between
Detroit area Mexican restautants, 7-ti gan, Wedinsady,
May 7, at the Beogie Fever
Cafe, 22001 Woodward in
Ferndals. Tishets are \$20 in
advance and \$25 at the door.

Proveeds benefit the Midwat
AILS Prevention Project. Call
Camelia's at (248) 474-0902.

## LAKES FROM PAGE ES

public will sample many of those same wines that evening. The ice wines continue to grow in populatity. They are inscinus, but they are hard to make, Levinon rold. They make them in limited quantity, so you're drinking gold. People dark realize that every sip is about \$5 (in cost) of an ice wine.

about \$5 (in cost) or an see wine."

Ice wine in a wine created by allowing grapes to freeze on the wine. The grapes are picked while they are frazen. And you get a bischous, weet wine," Levin-on, said. Madeline Frifan, wine direc-tor at Unione Restauran.

laxin-sin-said.
Madeline Triffan, wine director at Unique Restauran.
Copp., call Michigan a 'perfect' wire-making state, and even though the weather favors the white wines. 'We Lee getting better at easking exceptional reds,' Triffan said.
'The wines are sery arumatic and the Mawhi Vincyard and the Chatene Grean Thaverse make some of the best sparkling white wines and champagnes that the world has ever seen.'

More than 500 wines will be entered for jadding, One of the judges is Joseph Scharrin, president of the International Wine Taxters Gold, who is delighted with the growth of the Oc C wine competition in such a short time.

# EIGHTH ANNUAL GREAT LAKES WINE COMPETITION

What: Wine testing, gourmet food offerings and live entertainment

When: 6-8:30 p.m. Wednesday, May M

Where Oakland Community College, Ridgewood Cale (third floor of the J Building), just south of 1-696 on Orchard Lake Read in Farmington Hills Tickets: \$45 per person For information and reservations, call (248) 522-

3700.

"I enjoy the event because it is fine-timed and it is represented by so many sine-particular from the region," Schagrin said. Pine Lake Country Club, Steve & Rocky, Fox and Hounds, P.E.Changs, Lowing Sposofiol and Travis Pointe Country Club are among several restaurants preparing Great Lakes foods to sample with the gold, silver and brouze medal winning wines.

inging wines.
More than 20 restaurants will prepare dishes patrons can enjoy with the fastings of wine. enjoy with the tastings of win Tickets are \$45 per person. The OCC Jazz Band also will perform

WINE FROM PAGE BI

"A long-term objective of Five Rivers Ranches," said Doug Defferari, Fetzer's Key Markets Brand manager, "is a Central Cossi image and the perception of a Fetzer brand raised to a higher level in the \$10.10 \$1.3 valences." \$10 to \$13 category." Since this is the Lottest wine

eategory today, the objective is

eategory today, the objective is important.

"In last year's slowed economy," said Defferari, "the \$10 to \$43 price category grees 10 percent. The chy-five percent of all California wires are in this category but they create 61 percent of the research."

enue."

In this category, Fetzer less In this category, Fetzer has some savay competitors such as Braulieu Vintyarals Constal, Mondavis Private Sclection (formerly Mondavi Constal), Kendall-Jackson Chardiomay and Berngger's Founder's Extra wines, Healthy competi-tion brings consumers better wines at sensible prices. We're all for that.

# TASTING

at 2001 Five Rivers Ranch

Barnesan.

2001 Five Rivers Ranch
Pinot Noir. Santa Badhara
County, has enjoyable bright
cherry, dried leaves and mushroom cheracters, typical of the

teleine.
# 2001 Five Rivers Ranch Merlot, Central Coast, sports

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And on that point, all five Rivers Ranch wines have a suggested retail price of \$13 but because they are twing aggressively marketed here, eneck around. You can proba-bly find them for \$10.

# 2001 Five Rivers Rancii Chardonnay, Monterey County, expresses the lively tropical fruits and cutrus tones of ecol climate Menterey. A solid fruit core of fixuors lingers through the finish. Pood/choose perings: shell-

fish, salmon, snapper, trout or baked poultry/Swiss, Jack and

varietal.
With lots of julcy fruit on the palate, if finishes velecty and smooth.
Food/cheese pairings: guiled lands, roast chicken or duck brie, aged goal and telente.

# **FIXE PICKS**

Rarely do we taste several wines from the same winery and rate them all excellent, Silverado Vineyards 2001 Sauvignon Blanc (\$14), is one of the most vibrantly crisp and delicious whites wa've tasted at this price. Next, the food-facused 2001 Silverado Chardonnay (\$20), worth every penny for its bright fruits, toasty eak notes and creamy, silky texture. One of the nicest, over \$20 inerlots we've tasted in a long time is 1959 Silverado Merlot (\$25). This is a cabernet lover's merfot with dark berry fruit, chocolate nuances, nutty notes and a lone, luxurious finish.

Hallet pleasers: At \$9 each, Crosspoint Vineyards 2001 Chardonnay. 2001 Pinot Noir and 2000 Cabernet Souvignon are delightfully fruity, supple and quaffable.

lively raspberry jam aromas and flavors. It has sub-stantial structure and a solid

Food/cheese pairings: grilled chicken, salmon and tuns/smoked gouds, cheddar METERAN

M 2001 Five Rivers R anch Cahernet Sarvigmon.
Central Coast, with deep, dark
tolor has a red rose-like floral
artons that leads to cherry
flavors, accented by oints

of venilla. It's a steel as a 160 percent cabernet.
Food/choose psirings: grilled lamb or beef/camembert.
(same san and aged Jack.

The Heads are continuously editors for the internationally respected. Gustrein, Review of Brice and Projective Sections of Brice and Projective Section of Brice Spirits, Look, and restaurants for the Observer & Econotic Headspirers. So layer them a vote mail message disk (134) 953-7541, malthous 1864#



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