

TASTE CALENDAR

Taste of the Nation
Share Our Strength's Taste of the Nation dinner will feature food, wine and beer from more than 50 chefs, restaurants and wine distributors on Sunday, April 27 at the Somerset Convention South on Hwy. Patton cuts is 6-7 p.m. and general public is 7-10 p.m. Tickets are \$100 from Kristen Hickey at Unique Restaurant Corp. at (248) 646-0210 ext. 216 and \$200 per person from Variety, the Children's Charity at (248) 258-5511.

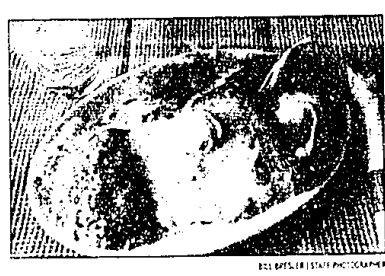
Party Planning
Learn how to throw a fabulous party and enjoy it too! Benefit from 36 years of professional party planning experience of Harold Baskin by participating in this class Monday, April 29, 7-9 p.m. at Seaholm High School. Learn organizational skills, event cuts to create a theme, cost cutting and how to create themes from real life situations. Class fee is \$39. For more information, call (248) 203-3500.

From Scratch
Children aged 2-5 can learn to cook an entrée or dessert in a class sponsored by the Birmingham Community Education Center. Each "hands-on" will complete a recipe page for a cookbook. Children can be enrolled for as many dates as you wish. The class meets 10 a.m.-11:15 p.m. on Wednesdays, April 30, May 7 and 21 and June 4. The class fee is \$18. For information, call the Birmingham Community Education at (248) 203-3600.

Taste of West Bloomfield
Enjoy this wonderful opportunity to

MEXICAN

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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 - Gomez doesn't serve them.) He named the restaurant after his mother, Cinco de Mayo is "overplayed" by some Americans, Gomez said, but he appreciates the history of the event. "It was certainly important, but it wasn't the main battle," Gomez said. "You could compare it to a veterans day, but it isn't as big as the Fourth of July." Mexico's actual Independence Day is Sept. 16.



These enchiladas sulzas feature a tomatillo sauce.

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RECIPE

CAMELIA'S ENCHILADA SULZAS
10 tomatillos
2 Chile serranos or jalapenos
3 large fresh garlic cloves
1/4 cup of fresh cilantro
1/4 cup chopped onion
1/2 cup corn oil
Salt
1 dozen corn tortillas
1 pound Muenster cheese
5oz cream (if desired)
Guacamole (if desired)

Boil tomatillo and chiles until soft or about 30 to 40 minutes. Tomatillo will turn to a dull green when ready. Once soft, put a few of the tomatillos with the fresh garlic clove in blender and blend well. Add the rest of the tomatillos and the chiles along with some of the boiled water (depending how chunky you want the sauce) and blend, but don't overblend. Add cilantro, onion and salt to taste and blend just a little bit more.

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

Roll Muenster cheese into corn tortillas (easier than top with Swiss salsa and more Muenster cheese. (The tortillas also can be stuffed with shredded chicken or ground beef.)

Put in microwave and melt all cheese (about two minutes for every two inch square, depending on microwave). Once cheese is melted you can top with sour cream or guacamole or both.

For a great Chile Verde (Green Hot Salsa), just add more Chile Serranos to the boiling tomatillos along with the cilantro, onion and salt. This recipe will feed up to four people (three per person).

Recipe courtesy of Camelia Flores.

GARLIC NEEDED
Fresh garlic is a must, as well. "You can really taste the difference if you try garlic powder. The fresh garlic really makes the difference. You can ruin it," she said. "If you overdo it, you can ruin it."

WINE 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 we've tasted at this price. Next, the food-focused 2001 Silverado Chardonnay (\$20), worth every penny for its bright fruits, toasty oak notes and creamy, silky texture. One of the nicest, ever 2001 Merlots we've tasted in a long time is 1999 Silverado Merlot (\$25). This is a cabernet lover's merlot with dark berry fruit, chocolate nuances, nutty notes and a long, luxurious finish.

WINE
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"A long-term objective of Five Rivers Ranches," said Doug DeFerrari, Fetzler's Key Markets Brand manager, is a Central Coast image and the perception of a Fetzler brand raised to a higher level in the \$10 to \$15 category.

Since this is the Lattest wine category today, the objective is important.

In last year's slowed economy," said DeFerrari, "the \$10 to \$15 price category grew 10 percent. Twenty-five percent of all California wines are in this category, but they create 67 percent of the revenue."

In this category, Fetzler has some savvy competitors such as Beaulieu Vineyards Central, Mondavi's Private Selection (formerly Mendocino Central), Kendall-Jackson Chardonnay and Beringer's Founder's Estate wines. Healthy competition brings consumers better wines at sensible prices. We're all for that.

LAKES

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public will sample many of those same wines that evening. The ice wines continue to grow in popularity. "They are inorganic but they are hard to make," Levinson said. "They make them in limited quantity, so you're drinking gold. People don't realize that every sip is about \$5 (in cost) of an ice wine."

Ice wine is a wine created by allowing grapes to freeze on the vine. The grapes are picked while they are frozen. "And you get a luscious, sweet wine," Levinson said.

Madeline Trifan, wine director at Unique Restaurant Corp., calls Michigan a "perfect" wine-making state, and even though the weather favors the white wines, "we're getting better at making exceptional reds," Trifan said.

"The wines are very aromatic and the Mawbi Vineyard and the Chateau Grand Traverse make some of the best sparkling white wines and champagnes that the world has ever seen."

More than 200 wines will be entered for judging. One of the judges is Joseph Schapiro, president of the International Wine Tasters Guild, who is delighted with the growth of the OCC 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 14
Where: Oakland Community College, Ridgewood Cafe (third floor of the J Building), just south of I-696 on Orchard Lake Road in Farmington Hills
Tickets: \$45 per person
For information and reservations, call (248) 522-3100.

"I enjoy the event because it is fine-tuned and it is represented by so many wineries from the region," Schapiro said.

Pine Lake Country Club, Steve & Rocky's, Fox and Hound's, P.F. Chang's, Loving Spoonful and Travi's Pointe Country Club are among several restaurants preparing Great Lakes foods to sample with the gold, silver and bronze medal winning wines.

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

Remember when mom used to say... Someday you'll thank me!

It's Time!
Make reservations for Mothers Day Brunch May 11th

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HONORING OUR MILITARY EVERYWHERE

On Sunday, May 26th, The Observer & Eccentric Newspapers will be running a Special Veterans Memorial Day Page to remember those brave men and women who gave their lives in the service of their country.

For \$2 per line you can place a special remembrance message for the veteran that you would like to be remembered on this page. You can include a picture along with your message for an additional \$10.

Just call, fax or e-mail your message by Monday, May 13th, to:

1-800-579-7355
Fax: 734-983-2232
e-mail: cwleon@oe-hometown.net

All messages must be prepaid and I sending a photo, please include a stamp, and please send us your return address.