



Side Dish

■ Andiamo in stores

Authentic Italian specialty products created by chef Aldo Ottaviani of Andiamo have arrived in stores in the Detroit area.

Italy's classic dessert, Tiramisu, a signature delight at Andiamo, is available in the frozen dessert section



in a four-serving package, with a retail price listed at \$8.99.

Ottaviani also redesigned the pasta sauces, including the Marina Style, Sicilian Style, Tomato & Basil and Mushroom & Garlic. Sauces are listed at \$5.99. Andiamo products are available at Hiller's, Papa Joe's, Nino Salvaggio's, Westborn Fruit Markets and Farmer Jack Emporium markets.

Of course, the foods also are available at all seven Andiamo restaurants, including Andiamo Italia West at Telegraph and Maple in Bloomfield Hills, and Andiamo Osteria restaurants at Main and Fourth in Rochester and Main and Second in Royal Oak.

"Offering these products to our customers in retail stores is another way for them to get a true taste of Italy in their own home," said Andiamo CEO Joe Vicari.

■ IHOP's new dishes

International House of Pancakes restaurants nationwide are offering guests a slice of paradise here on the mainland.

Infusing the flavor of the tropics into IHOP locations across the country, Paradise Pancakes are available in three warm weather varieties: South Pacific Pancakes, Banana Split Pancakes and Banana Macadamia Nut Pancakes. The national family restaurant chain will serve Paradise Pancakes through June 29 at all participating IHOP locations.

South Pacific Pancakes feature two of IHOP's famous buttermilk pancakes topped with grilled pineapple and toasted coconut, sprinkled with powdered sugar and crowned with whipped topping. Banana Split Pancakes tempt with two buttermilk pancakes drizzled with strawberries, blueberries, fresh bananas and granola followed by a scoop of strawberry yogurt or vanilla ice cream.

Banana Macadamia Nut Pancakes delight with fresh banana slices, finely chopped macadamia nuts, lightly toasted coconut, powdered sugar and a dollop of whipped topping covering IHOP's award-winning buttermilk pancakes.

To complete their meal, guests ordering Paradise Pancakes can choose from breakfast favorites such as eggs, bacon strips, pork sausage links or hash browns.

Paradise Pancakes are available for a limited time only, and pricing will vary by location.

For more information, call the company's headquarters at (818) 240-6055 or visit the Web site at <http://www.ihop.com>.



Knowledge and knives



Above, Schoolcraft College's Salon team practices the fine culinary art of cutting onions from dicing to tournes, which is a football-shaped cut. Mark Donovan of Westland (left foreground) is joined by teammates Brandon Taylor (left background), David Koshizawa of Canton, Jeremiah Brown of Petoskey and Adam Kline of Charlevoix. Top, Brandon Taylor hand flutes a mushroom.

Schoolcraft culinary teams advance to championship

BY KEN ABRAMCZYK
STAFF WRITER

Schoolcraft College's Salon team took another step toward getting the national culinary title back to the college when the five-member team won the American Culinary Federation's Regional Salon Hot



High speed knife work makes for very, very fine parsley. Mark Donovan is wielding the chef's knife for this part of the competition.

Food competition in late April in Houston.

But the school's culinary arts program received another accolade when the school's Knowledge Bowl team also won the ACF regional title. This year's team is the first one from Schoolcraft to participate in the Jeopardy-like double elimination tournament.

The five-member Salon team of Mark Donovan of Westland, Jeremiah Brown of Petoskey, Adam Kline of Charlevoix, Brandon

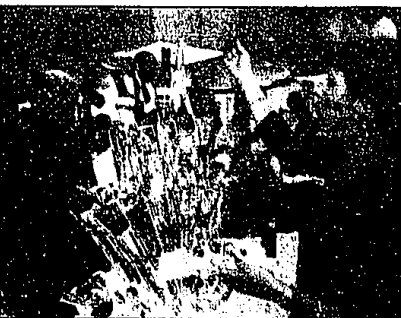
Taylor of Livonia and David Koshizawa of Canton received 38.6 out of a possible 40 points. They receive points for knife skills, kitchen skills and hot food competition. That team outscored nine other teams representing Midwestern states. They were coached by two Schoolcraft instructors — certified master chef Kevin Gawronski and certified master pastry chef Joe Decker.

TOP TEAMS

The Knowledge Bowl team consisted of Mark Butcher of Northville, Kathryn Cillick of Livonia, Richard Weinkauf of Farmington, Pam Charney of Grosse Ile and Carolyn Atchison of Flat Rock. That team defeated 11 other college teams and was coached by Chris Mistak, a certified executive chef and instructor.

Both teams advance to the national ACF Championship in Washington, D.C., July 25-29. Mistak was "excited" over the Knowledge Bowl team's performance in its first year of competition. Schoolcraft defeated last year's national champion from Elgin (Ill.) Community College, after falling 200 points behind, and also defeated Johnson Community College (a school which had last year's national Salon team champion), and

PLEASE SEE TEAM, B2



Cindy Forcier selects an ice wine, kept chilled, of course, by an ice sculpture.

OCC presents Great Lakes tastes

Wine lovers had a chance to taste and learn about regional wines at the eighth annual Great Lakes Wine Competition and Wine Tasting May 14 at Oakland Community College in Farmington Hills.

Visitors sampled more than 600 bottles of wines from 78 vineyards in Michigan, Ohio, Wisconsin, New York, Indiana, Illinois, Pennsylvania and Ontario.

Proceeds from the event benefit scholarships for culinary arts students. The event has helped the college collect more than \$70,000 for the scholarship fund over the eight years of the event.

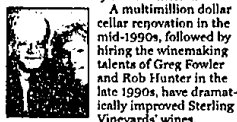
More than 20 restaurants, including Loving Spoonful, Pine Lake Country Club, Steve & Rocky's, Fox & Hounds, P.F. Chang's, Pine Lake Country Club and Travis Pointe Country Club, prepared foods for the evening to sample with the good, silver and bronze medal-winning wines.



Birmingham's Susan Emery makes this an annual event. It's her fourth year.

Sterling Vintner's offers Napa know-how at affordable prices

Sterling Vineyards with its 35-year history in California's Napa Valley has experienced many landmarks, not least of which is credit in 1969 for the first varietally-labeled merlot.



A multimillion dollar cellar renovation in the mid-1990s, followed by hiring the winemaking talents of Greg Fowler and Rob Hunter in the late 1990s, have dramatically improved Sterling Vineyards' wines.

In that same time frame, however, the price of Napa Valley wine grapes soared and Sterling became aware that its once excellent and affordable by-the-glass wine program in restaurants had fallen from the reasonably priced category. Quietly and diligently, Sterling's Fowler and Hunter sought to correct this with introduction of Sterling Vintner's Collection wines, first released for on-premise sales in 1998.

"Grapes for our initial releases of cabernet sauvignon, merlot and chardonnay," said Sterling Vintner's Collection winemaker Chris Millard, "came from top California coastal microclimates, and were vinted and bottled in the Napa Valley. Although made from grapes that cost less than those Sterling grows in the Napa Valley, they are made by the same techniques. The Vintner's Collection wines are crafted to offer delicious expressions of Central Coast fruit."

NEW ANCHOR

Today, Sterling Vintner's Collection wines are anchored by the 1,300-acre Paris Valley Ranch Vineyard at the base of the Santa Lucia Mountains. Nearly half of the fruit for Vintner's Collection wines is grown on the Paris Valley Ranch, located in California's Salinas Valley, defined by the Gavilan and Santa Lucia Mountain ranges, due east of Big Sur on the Pacific Ocean coastline.

Millard and colleague Ken Green manage wine production with input from their teammates Fowler and Hunter. Only a short time ago, the Salinas Valley was a less than distinguished wine growing area. Vineyards were planted with little regard to varietal suitability. With progressive vineyard redevelopment, this negative has been largely corrected. Chardonnay, pinot noir, riesling and gewurztraminer are planted in the cooler, northern sections of the valley, while merlot, syrah and cabernet sauvignon achieve success in the warmer south valley.

AFFORDABILITY

With land costs considerably lower than Napa Valley, quality grapes can be grown in Salinas less expensively, while using the same state-of-the-art craftsmanship practiced in Napa. The result is more affordable wines in the critical \$10-\$13 price category where many consumers have drawn a not-so-imaginary line in the price sand.

In late 2002, Sterling Vintner's Collection wines were made in sufficient quantity to be available for off-premise sales also. They are now available in Michigan, all priced at \$13.

■ 2001 Sterling Vintner's Collection Chardonnay showcases slightly floral

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