



WELCOMING her new sister-in-law to America as well as Farmington is the Seger family on Drake Road. (l-r) Mrs. Seger's brother Cleveland Fell, his wife Sachiko from Japan, Beverly Seger, Kenzo Takata.

## Newbill-Abner Exchange Vows

Wedding vows were exchanged between Linda Kay Newbill and Charles R. Abner, U. S. Army, Saturday, March 20, at the Church of Christ, Plymouth. Reader Oldham, minister of the church officiated at the double ring ceremony.

The bride is the daughter of Mr. and Mrs. W. B. Newbill of Plymouth and the groom is the son of Mrs. Edna Abner of Vada, Ky., and the late Charles Abner.

The bride, who was given in marriage by her father, was attired in Chantilly lace over satin, with a sapphire necklace, accented with seed pearls. The floor length gown was fashioned with a chapel train. Her veil was attached to a satin crown

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# Suburban Gourmets Graduate

"It was an experience all of us will long remember. It was the gastronomic event of the suburban season."

This was an evaluation of the epicurean "graduation exercise" for students of a gourmet foods and wine course held at the Mayflower Hotel last week.

Among the Livonia participants were Steve and Nancy Polgar of 16755 Southampton, Paul and Marie Miller of 30512 Jeanine, Dorothy and Robert Greene of 18150 Fairfield, Mr. and Mrs. Thomas Buck of 9975 Fleming, Mr. and Mrs. William Atkinson of 14700 Ingram, Doris Moore of 37329 Seven Mile Road, Thelma Jaste of 19024 Blue Skies, and many other vintage-curious residents of Garden City, Plymouth, Farmington, Redford, Nankin Township and Detroit.

The banquet marked the completion of a series of gourmet food and wine evenings which have been attended by some 40 suburban residents who wished to "broaden their cultural and gastronomic horizons" by studying the relationships between wines and foods, the geographical areas from which wines come, the proper serving techniques, the folk lore, the varieties of grapes used, and related subjects.

The evening began in the wine cellar with a cocktail hour featuring Burgundy colored Kalk Entz and a golden Piere Perig. Non champagne from New York State. Colorful and tasty hot and cold hors d'oeuvres and assorted canapés were bountifully served by culinary experts from the Mayflower staff.

At the formal dinner, held in the main dining hall, a New York State Widener light sherry was served with an earthen pot of fresh turtle soup.

The fish course was Rocky Mountain brook trout, boned

femme, with a 1961 Dordogne Blanc de Blanc Leonore.

The fowl course consisted of baked petit breast of chicken with forcemeat stuffing au Cognac. With this was served Est, Est, Est a semi-dry white Moscattello wine from Italy.

A salad of hearts of palm on Kentucky limestone lettuce with a creamy continental chefs dressing was served.

The meat course, served with a Chateau Nononville-Lot, was fillet of beef Bordelaise with sliced champignons, freshly ground black pepper, and marinated potatoes.

The dessert, a Mayflower creation was mellow rainbow served with a 1961 Chateau Roumiers Barzac.

Among the wine experts on hand were gastronomic master-of-ceremonies Stalon Lorenz, a graduate of restaurant and hotel management at Cornell, Vienna backgrounded Ralph Lorenz, the "genu-

ellish" proprietor of the Mayflower, John and Larry Leone, a father and son team regarded as top experts on German, French, and Italian vintages, Carlos Garrisi, who has traveled extensively in European and American wine areas, and other professional and amateur wine connoisseurs.

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STEVE AND NANCY POLGAR enjoying pre-banquet hors d'oeuvres and Kalk Entz in the Mayflower Hotel wine cellar. The "gourmet dinner with vintages of the world" climaxed a series of evenings in which suburban gastronomes learned about wine lore, vineyards, viticulture, and the wines of Europe and America from continental experts and local enthusiasts.

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ANNE ELIZABETH  
Mr. & Mrs. Fred W. Desautels of Livonia Road, Redford Township, are pleased to announce the engagement of their daughter, Anne Elizabeth, to Lawrence W. Schutte, Jr., son of Mr. and Mrs. Lawrence W. Schutte, Sr., of Detroit. A July wedding is being planned by this young couple.

## Madonnaite at Confab

Sister Mary Remigia, CSSF, registrar of Madonna College, is attending the 51st Annual Meeting of the Association of Collegiate Registrars and Admissions Officers in Chicago, April 29-32. More than 900 representatives of 600 colleges and universities of the nation are expected to attend.

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unusually fine perception in evaluating vintages.

Of the wines served, Nancy Polgar said that she particularly liked the Chateau Nononville. "This gastrone has a delicate body and aroma and had many flavor nuances," she said. "It reminded me of a Hungarian Tokay. It was not only smooth but had taste overtones which reminded one of apricots and fresh cut peaches."

Anne Lutzeier, of 1721 Plymouth Road, selected the light sherry from the New York Finger Lakes area as her favorite.

"It's aged for six years in the open, on the roofs of the Widmer winery in western New York," she said. "When our family visited the Finger Lakes last year we saw them stored there but didn't know that the summer heat and the winter cold helped to improve the flavor."

Steve Polgar was especially pleased with the red wine served with the beef course. It was dry and fully matured. Station Lorenz had told the group how he had selected and bought up most of this Chateau wine several years ago within hours after shipment was landed at the Port of Detroit.

Bill Atkinson and his recent bride, Janet, took home one empty bottle of each of the many vintages tasted "for our glass collection" they said.

Many of the suburbanites plan to build small wine cellars in their basements. Members of the "class" plan to get together during the summer months to compare notes, sip wine, and exchange gourmet recipes.

Bob Wall, Plymouth resident and educator who started with the gastronomical group last fall, pointed out that appreciation of fine food and compatible drinks is growing in the suburbs.

"Yes, indeed," said "student" Delores Moore, "we all hope we can take the 'course' so that we can take it again next September."



LUNCHING LADIES enjoyed Spring Inside Franklin Community Church at the Hill and Dale Garden Club's third annual luncheon and fashion show even though there was a gale of snowflakes outside. "Bird On The Wing", title of the afternoon was carried out in theme in table decorations. (l-r) Mrs. Verne Wickland and Mary Whiteford, chairmen of the luncheon with Kathy Ziska, club president and Mrs. Robert Giles, commentator for the show.

## Observer WOMEN

Page 5-A Wednesday, April 21, 1963

## Women for Peace Meet in Plymouth

The Northville-Plymouth days of WILPF, which is celebration of the Women's International League for Peace and this year. Among those noted Freedom will hold its annual women present at the 1915 conference were Jane Addams, first president of WILPF, and April 23, 8:30 p.m. at the home Emily Greene Balch.

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