## Wine

continued from page 5

horizons," said Pettit.

King Estate Winery is located at 8054 Territorial Road and offers winter wine tasting from 12 p.m. to 5 p.m. on Saturdays and Sundays and during the week by appointment.

Before diving head first, however, it may be helpful to go in with a small bit of knowledge of the wine world. And what better place to start than the Professional Bartender's Academy?

According to the organization's handbook, it is possible that wine is older than humanity itself. When the first wild grape ripened in the sun, with the help of airborne yeast, it become wine without anyone's help.

While wine can be made from virtually any fruit, grape wine is, of course, the dominant choice. The visual and taste difference between red and white table wines depends greatly on the role the grape skin plays in the fermentation process. If the grape is crushed and fermented with its skin, and fermentation runs its course, the wine will be red

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Professional Bartender's Academy handbook

and tart. If the skin is removed prior to fermentation, the result will be a white wine with a less tart flavor. Rose or pink wines result when the skin is removed during the early stage of fermentation.

"Almost every European nation has a saying equivalent to 'A meal without wine is like a day without sunshine," states the handbook.

Glassberg agrees: "A good wine complements a meal in a way that hard liquor doesn't."

A wine's dry quality makes it a good companion to a meal. In wine terminology, a dry wine is one that is not very sweet and doesn't possess a strong bouquet or aroma.

An increasing breadth of knowl-

edge may bring a thirst for further choices, and there is no shortage of venues for the local connoisseursin-training.

One great way to begin a search for the perfect wine may be to make an event of it. This may be a Friday evening spent hopping from one establishment to another to taste some of the industry's finer choices. A coincidental scheduling makes this plan easy.

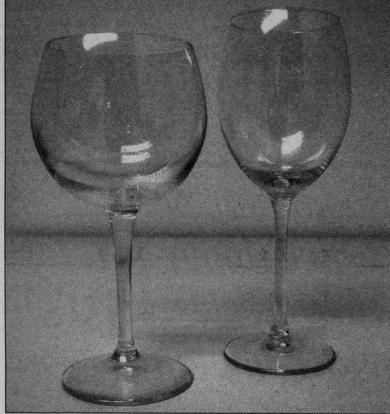
You can start at Sundance Natural Foods Wine Cellars at 2470 Alder St.. The cellar offers wine tasting from 4 p.m. to 6 p.m. every Friday.

From there, tasters can journey to the New Frontier Market at 200 W. Broadway, a popular haunt that offers wine tasting from 5 p.m. to 7 p.m. every Friday.

And finally, tasters can end the evening at Cornucopia Bottle Market at 295 West 17th St. Cornucopia offers a unique setting, which includes outdoor seating, and hosts wine tasting from 7 p.m. to 9 p.m. every Friday.

Now you can leave the boxed stuff to the amateurs.

Contact the senior Pulse reporter at ryanbornheimer@dailyemerald.com.



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## Rings continued from page 5

settings and the world his mind created with such clarity and detail. Not only could he visualize this vast and ancient realm of Middle Earth, but through his lyrical and often poetic writing, he makes it possible for his readers to see it also. It is through these visions that readers fall in love with certain characters and scenes.

In "The Two Towers," many fans favor the riders of Rohan and the battle of Helm's Deep. Personally, my heart drifts in the shadows of the Ents. Even for those who have not read the tomes, the special effects and scenery in both "The Fellowship of the Ring" and "The Two Towers" are by themselves worth the price of a ticket. Also, the Helm's Deep battle scene in the movie is far more breathtaking, less chaotic and confusing, and more enjoyable than the Helm's Deep of the book. Sacrilege, I know.

Those who vehemently abhorred Hollywood's audaciously added romantic scenes between Arwen and Aragorn to a movie whose book never mentioned them should read the appendix. Tolkien used his appendix as many movies now use their DVD releases; it has a plethora of bonus material and deleted scenes. It is a nice touch that Peter Jackson chose to include some of it.

Now, those of us who are under Tolkien's spell wait anxiously for next winter to bring the third and final installment, "The Return of the King." Yet, I am apprehensive about it, too. There is so much material left to cover that it is impossible for the movie to include everything — even if it is more than three hours long. Scenes, chapters, even whole characters will, out of necessity, be cut, and I fear the ax. Peter Jackson and the screenwriters may not share the same love of certain aspects of the book that I do. And, given the success and quality of these movies, Tolkien's epics most likely will never again be adapted to film. So this is their one shot. Tom Bombadil never made the silver screen. I fear others may join him

in the darkness.

Yet, the beauty of it all is that even if these epic films do not portray the Middle Earth as I envisioned it, there will always be the books. Instead of plopping down in front of the television to watch the DVD, I can sit back with my old, bent, stained, broken-spined copy of "Lord of the Rings," and suddenly be in the depths of Fanghorn forest, tipping my head back to drink the rain with the Ents.

Georgia Billingsley II is a freelance writer for the Emerald.

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