



Wine Country

By Marc Garner

This week I will talk about Chardonnay, the grape that produces the white wines of Burgundy. These wines are thought by most to be the finest of all white table wines. Dry, complex and fruity. The best of these wines will last up to ten years or more depending on the vintage. These are also the most costly to make, for the winemaker. In France, there are four basic communes: Puligny, Chassagne, Meursault and Chablis that produce the wines I will discuss this month.



Chassagne and Puligny share the finest of these vineyards, the Montrachet's. These tiny jewels total acreage is less than sixty acres in all. They are all rather expensive. Montrachet, which lies in both communes comes at the head of the list, producing a little over twelve-hundred cases from a good vintage. Half of this goes to workers and friends of the owner. So there are only about five-hundred cases shipped abroad. This wine represents white Burgundy at its best, very concentrated flavor that lingers on and on. The owners whose wines to buy are: Marquis de la Guiche, Baron Thenard and Bouchard. The vineyards totals only 19 acres.

Next in line is Chevalier Montrachet, 15.5 acres in all. This is a little more delicate and refined than Montrachet. The House of Bouchard owns the majority of the vineyard, shipping less than one-thousand cases abroad. Here the soil is very gravelly

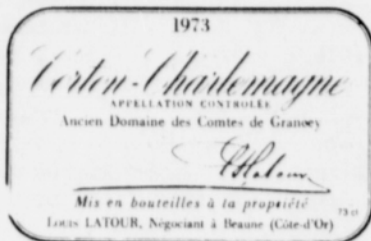
making working the soil almost useless. It does have the lime in the soil that Montrachet has, nor quite the eastern exposure either.

Lying between the first two comes Batard Montrachet with its neighbors Les Criots and Bienvenue Batard Montrachet. The last two are only 10 acres in all making them very rare indeed. On the other hand, Batard Montrachet is a little over 30 acres in size, and is easier to find commercially.

Here the soil is much richer, the wines are a little fuller but does not have the extra finess of the others. The owners to look for are: Remouissenet, Le Faive and Fleurot Larose. All of these vineyards listed are called "Tete de Cuvee" or outstanding growth. Closely following these are the grand crus from the same communes. These are from Puligny; Les Pucelles, Les Folatieres, Les Combettes and Clavoillons. Their total area covers only 70 acres. If you are careful you can find one of these grand crus on par with the finest wines listed for much less money. The grand crus from Chassagne are: Les Caillerets 15 acres, Morgeot 9.5 acres, and Les Grandes Ruchottes, 7.5 acres. Owners to look for are: C. Ramonet, Fleurot Larose, Jean Chavy, and Lafon.

To the northeast of the Montrachets is the commune of Meursault whose wines are not as far behind as price would indicate. The overall quality is very high. The prices are jumping quite fast tho. These wines are drier softer wines than the Montrachets. They will not live as long as the other wines either. There are no "Tete de Cuvee" wines but a great deal of classified vineyards, which help make the wines so consistent. The names to

look for are; Louis Latour, Ropiteau, Domaine Lafon and Comte de Moucheron who owns the Chateau de Meursault.



The last of these communes that grows Chardonnay is Chablis, the most misused name of all. Chablis lies far north from the rest of the communes. They are hard steely wines that will live quite a long time. This is caused by the soil which contains slate, chalk and limestone. Rising from the town are the hills that hold the grand crus. There are only seven of these, totalling 90 acres, they are; Bougros, Les Preusos, Vaudeis, Granoalle, Valmur, Les Clos, and Blanchots. The best owners here are; Jean Moreau, William Fevre, Domaine Laroche, Bichot, and Domaine de la Moladiere. Over 520 acres make up the premier crus, they are naturally less intense than the grand crus. For a small amount more, one can drink the seven grand crus. It is said that these wines are the perfect combination with fresh oysters, a local treat in Chablis as well as here in Oregon. The price of these wines are between 14-18 dollars a bottle.

One other commune well worth mentioning are the 42 acres of Charlemagne, a vineyard located in Corton. Here Pinot Noir is grown every where but at Charlemagne. It lies on a hill overlooking the town. This is the richest most full bodied wine in Burgundy. The best is very

concentrated and complex. They should not be drank under four years old. The house of Louis Latour owns more than half of the best part of Charlemagne, making the best wine. Domaine du Matray takes up most of the rest, making a very good wine also.

The Chardonnay in California is the single most successful grape grown there. It produces wines that have lately compared with the best of the French. Most of this success comes from two men, J.D. Zellerbach and his winemaker Brad Webb. During the fifties and sixties, Hanzell Chardonnay had no peers. Later the Heitz's and the Taylors of Mayacamus have given considerable competition to Hanzell. Most of the cuttings came from France. Another pioneer, Fred McCrea, whose backyard operation in St. Helena must be mentioned when speaking on Chardonnay. His winery Stony Hill made some very remarkable wines in the sixties and early seventies. Today almost every couple of months comes a new outstanding Chardonnay. The names to look for when buying Chardonnay are; from the Napa Valley, Mt. Veeder, Burgess, Villa Mt. Eden, Raymond, Carneros Creek, Chateau Montelena, Spring Mt. Chappellet, St. Clement, Robert Keegan, Long Vays, Freemark Abbey, Trefethen, Cuvaion and Joseph Phelps. From the sonoma area; Dry Creek, Chateau St. Jean, and E.D. Winery. From the San Jose area; Martin Ray, Chalona, David Bruce, Ridgeand Mt. Eden Vdys.

None of the wines mentioned in my column this month are cheap, but neither are B.M.W.'s and Mercedes automobiles. The wines have no peers. So whether you prefer domestic or imported, good drinking.

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From Los Angeles to New York, Savannah to Detroit, Black women have made it to the top - of their jobs, companies, industries and even the country. Through hard work and dedication, they're getting the best positions and top promotions and their colleagues, as well as the nation, are taking notice.

Women like New York television news reporter Sue Simmons, Essence fashion and beauty editor Susan Taylor, Patricia Harris, Secretary of the Department of Health and Human Services (formerly HEW), as well as countless Black female corporate executives, have reached the upper ranks of their fields and paved the way for other Black women.

One of the keys to success for today's Black working woman is good grooming. She knows that it's essential to look and feel her best for maximum confidence and poise,

which will affect her productivity on the job, as well as how her superiors judge her.

Black career women also know that they need to look attractive and pulled together quickly and easily, as time is a precious commodity in their lives. They need simple, effective beauty routines that adapt well to long hours and travel.

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Ethel's Cookery

by Ethel Moore



Pies of one kind or another have been enjoyed for centuries. And although the English lay claim to the first pie, just when and where savory and sweet fillings were first served with a crust of pastry has never been pinpointed. Today the cuisine of almost every country contains pie of some sort, but it's the hearty meat and vegetables pies we're featuring here, not dessert pies which most readily come to mind.

Hamburger Pie with Vegetables is packed with pickled peppers that add a hearty tang and crunch to make an appetizing one-dish dinner meal. The Eggplant Pie offers a change of pace with the nutritious vegetables at its peak right now. Both recipes will be welcome additions to your Spring menu file. Enjoy!

HAMBURGER & VEGETABLE PIE

1½ pounds lean ground beef
2 cups chopped onion
1 large garlic clove, crushed
1 cup chopped pickled mild cherry peppers

¾ cup Italian-flavored bread crumbs
2 teaspoons salt
1 can (16-oz.) whole tomatoes, undrained
1 package (10 oz.) frozen peas and carrots, thawed
1 egg
1 egg white

In large skillet, combine ground beef, chopped onion and garlic. Cook over medium-high heat until meat is browned, stirring constantly. Drain off fat. Stir in chopped pickled peppers, bread crumbs, salt, and rest of ingredients. Heat until mixture is hot, stirring constantly, and mashing tomatoes into small pieces with wooden spoon. Keep warm while preparing crust.

For crust: Combine 6 tablespoons milk, 2 tablespoons melted butter or margarine and 1 egg yolk. Add to 2 cups buttermilk baking mix; stir to form a soft dough. Turn onto lightly floured surface; kneed 5 times. Divide dough in half. Roll out half of dough into a 11-inch circle. Transfer to a 9-inch pie plate; press into bottom and sides of plate; trim, leaving a ½-inch overhang.

Pour filling into pie shell. Roll out remaining dough half into a 10-inch circle; cover filling and pinch top and bottom crust together at edges; press firmly and pinch top and bottom crust together at edges; press firmly with tines of fork or flute. Make slashes in top crust to let steam escape.

Bake in a 375° oven for 35-40 minutes or until crust is browned and filling is hot. Garnish with pickled peppers. Serves six.

EGGPLANT PIE

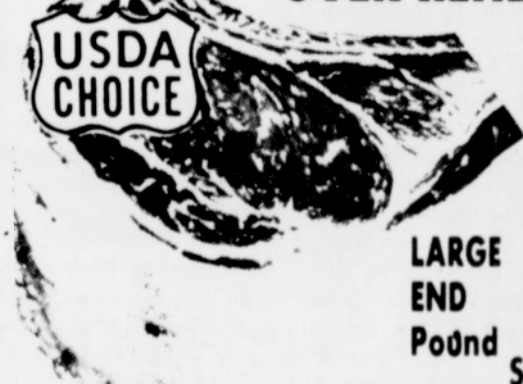
1 medium eggplant, peeled
2 medium potatoes, peeled
4 small green peppers
¼ cup olive oil
1 large onion, sliced
2 cloves garlic, crushed
1½ teaspoons salt
¼ teaspoon pepper
4 eggs
¼ cup grated cheese
2 tablespoons chopped parsley

Cut eggplant and potatoes into 1-inch cubes. Cut green peppers into 1-inch pieces. Heat oil in large

skillet, add prepared vegetables, onion, garlic, 1 teaspoon of the salt and ¼ teaspoon of the pepper. Cover; saute over low heat for about 20 minutes. Meanwhile, preheat oven to 400. Grease 8-inch pie plate. In mixing bowl beat eggs; stir in cheese, parsley, remaining salt and remaining pepper. Arrange vegetables in pie plate, top with egg mixture. Bake in preheated oven for 15 minutes, or until eggs are browned. Serves 4.

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