

Grand triumph for Washington vintner

It seemed like a private party for the Pasco winery, Preston Wine Cellars at Monday evening's big wine festival sponsored by the Enological Society.

The Eastern Washington winery not only gathered up three medals for three wines entered, but made history by winning the first grand prize ever awarded a wine at the local festival.

The big prize went for Preston's excellent 1977 Chardonnay, as the judges praised as being "an outstanding example of Northwest wine making."

To top it all off, it was the birthday of the winery's winemaker, Rob Griffin. He turned 26! And an armful of gold, silver and bronze was an appropriate present.

THE WINERY'S owners, Bill and Joanne Preston, were only mildly excited. I thought Joanne would topple into one of the ponds at the Pacific Science Center, and Bill simply could not stop grinning ear to ear.



Wine
Tom Stockley

Times columnist

Preston was not the only Northwest winery that distinguished itself at the big wine bash.

Chateau Ste. Michelle pulled off its usual coup by walking off with two gold medals. This feat was particularly noteworthy in that the judges were quite stingy with gold this year and only awarded a total of six.

The Woodinville winery's prizes were for its 1978 Fume Blanc and the 1977 botrytis-affected Johannisberg Riesling.

Several new wineries popped up in the limelight this year, mostly notably one called Elk Cove Vineyards from the Willamette Valley in Oregon.

Pat and Joe Campbell, who own

the tiny vineyard and winery, only made 75 cases of 1978 Riesling, but it was good enough for a gold prize. They also grabbed a silver for Merlot and a bronze for Chardonnay.

Readers know by now that I always have at least one complaint about an overlooked wine.

This year's award for the "most ignored wine" goes to Ste. Michelle's excellent 1976 Cabernet Sauvignon (not yet released). The wine went totally unawarded.

Here are the evening's awards:

GOLD

Chardonnay — Preston Wine Cellars 1977 (also awarded the grand prize).

Johannisberg or White Riesling — Chateau Ste. Michelle 1977 botrytis affected and Elk Cove Vineyards 1978.

Sauvignon Blanc — Sokol Blosser 1978 and Ste. Michelle 1978 Fume Blanc.

Merlot — Ste. Chapelle Vineyards, (Idaho winery using Wash-

ington grapes.)

SILVER

Chardonnay — Associated Vintners 1977.

Open White — Amity Vineyards Solstice Blanc 1978 and Reuter's Hill Pinot Noir Blanc in the dry category and Preston Wine Cellars Special Selection Chenin Blanc 1978 and Tualatin Vineyards Muscat of Alexandria 1977 in the medium division.

Riesling — Oak Knoll Winery 1978 and Ponzi Vineyards 1978 in the dry division and Sokol Blosser 1978 in the sweet category.

Gewurztraminer — Associated Vintners 1977.

Late or Special Harvest wines — Hinzlerling Vineyards White Riesling from selected clusters.

Sauvignon Blanc — The Eyrie Vineyards 1978.

Cabernet Sauvignon — The Eyrie Vineyards 1976 (the only award given in that category).

Merlot — Elk Cove Vineyards 1977.

BRONZE

Chardonnay — Elk Cove Vineyards and Knudsen Erath Winery 1977.

Open White — Knudsen Wrath Winery Blanc des Blancs and Adelsheim Semillon 1978 in the dry category and Sokol Blosser Muller-Thurgau 1978 in the medium.

Riesling — Associated Vintners 1977 in the dry section and Hinzlerling Vineyards 1978, Preston Wine Cellars 1978, Reuter's Hill Vineyards non vintage and Ste. Chapelle 1978 in the medium.

Gewurztraminer — Ste. Chapelle 1978 in the medium category.

Late Harvest — Tualatin White Riesling 1977.

Open Red — Tualatin Vineyards Petite Sirah 1975.

Merlot — The Eyrie Vineyards 1977.

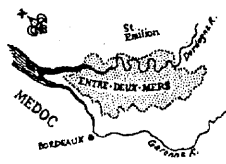
Rose — Amity Vineyards Nouveau Pinot Noir 1978.

A tragic note for us winelovers: The Preston award-heaped Chardonnay is hard to find. It has been in release for some time and the supply is nearly gone.

WINE & LIQUOR UNCOMPLICATOR

By Gene Ford

What Is Entre-Deux-Mers?



The translation between two seas literally refers to two rivers but more appropriately would apply to the sea of Bordeaux wines around Entre-Deux-Mers. Mostly white wines are produced in this 3200 acre section of little distinction. But what neighbors—St. Emilion, Pomerol and Medoc!

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Vegetable storage

Storing onions, potatoes, squash, carrots and some fruits without processing is possible.

For information on storing vegetables and fruits in the basement, cellar, outbuildings or pits, write to Superintendent of Documents, United States Government Printing Office, Washington, D.C. 20402.

How to freeze fruit, vegetables

Knight News Service

If you prefer to freeze your produce, rather than can it, don't squirrel away too much at one time.

A home freezer usually can handle two or three pounds of food per cubic foot of storage space, so freezing limited amounts at a time is important.

Foods should be frozen as soon after harvest as possible when they are at their peak of ripeness.

Enzymes in food cause loss of color and nutrients and affect flavor; they must be inactivated by blanching. Length of blanching times varies with food so check blanching time tables for each food with which you plan to work.

Current recommendations made by the University of Minnesota Agricultural Extension Service and the United States Department of Agriculture are for a boiling water or steam blanching of vegetables followed by ice water immersion to halt the cooking process.

If you want to try blanching fresh vegetables in a microwave oven prior to freezing them be

sure to follow instructions for your particular oven.

There is no research on rate of enzyme inactivation in microwave blanching.

BLANCHING IN BOILING WATER

Use 1 gallon water for each pound of vegetables except for leafy greens, which need 2 gallons per pound.

Bring water to rolling boil and immerse wire basket or blanching mesh bag containing vegetable.

Cover kettle and boil at top heat the required length of time. Begin counting time as soon as you place the vegetables in water. You may use the same blanching water two or three times.

Cool immediately in pans of ice water for same length of time used for blanching. Keep chilling water ice cold.

Drain the vegetables thoroughly. Extra water will form too many ice crystals.

Pack using dry or tray pack method and place in freezer immediately.

BLANCHING IN STEAM

Put 1 inch of water in kettle, bring to a rolling boil.

Suspend a thin layer of vegetables in a wire basket or loose cheesecloth over rapidly boiling water.

Cover and steam blanch vegetables required amount of time.

Complete as for boiling water blanching.

PACKAGING VEGETABLES FOR FREEZING

Dry Pack: Pack the vegetables tightly to cut down on the amount of air in the container. If the vegetables are packed in freezer bags, press air out of the unfilled part of the bag before sealing.

Tray Pack: Freeze individual pieces of blanched and drained vegetables on tray, then pack the frozen pieces into a freezer bag or container.

Because fruits are usually served raw, they aren't blanched like vegetables. Enzymes in frozen fruit are controlled by using

chemical compounds such as ascorbic acid (vitamin C). Temporary measures to control browning include soaking the fruit in diluted vinegar solutions or coating the fruit with sugar and lemon juice.

PACKAGING OF FRUITS FOR FREEZING

Sugar Pack: Sprinkle required amount of sugar over fruit; gently stir until pieces are coated.

Syrup Pack: Dissolve the needed amount of sugar in cold water; stir the mixture and let stand until the solution is clear.

Unsweetened Pack: Pack fruits without added sugar. Place fruits in plastic bags, freezer containers or freezer jars. Allow ½-inch headspace for expansion.

It is important to use freezer wrap that is moisture and vapor proof and primarily intended for freezing. Expel as much air from package as possible before sealing. To maintain top quality, frozen fruits and vegetables should be stored at zero degrees or lower.

Tomatoes safest when canned in citric acid

Because a few tomato varieties are low in acid, it is recommended that citric acid be added. Citric acid is a uniform and reliable product for strengthening acidity.

Only a small percentage of tomatoes grown in the Seattle area are low in acid. But to insure the acidity of tomatoes whose origins you don't know, it is wise to use citric acid when canning.

Use ¼ teaspoon of citric acid

per pint of tomatoes and ½ teaspoon per quart of tomatoes.

A substitute for citric acid (although not considered as effective) is lemon juice and salt. The proportion is: 1 tablespoon lemon juice and ½ teaspoon salt for 1 pint tomatoes, or 2 tablespoons lemon juice and 1 teaspoon salt per quart of tomatoes.

Also, do not can overripe tomatoes. It can't be done safely.

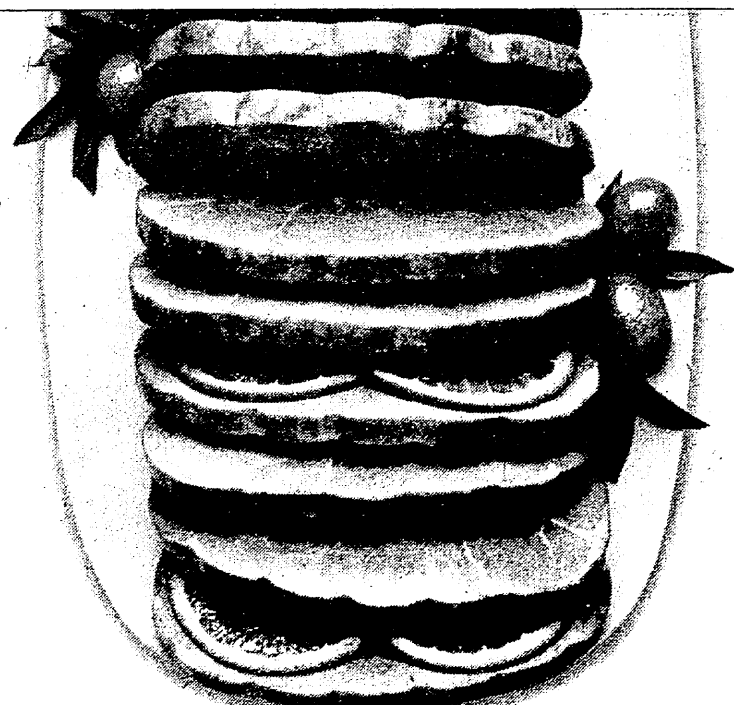
Magnolia Interiors Kitchen Shoppe' Schedule of Classes

CLASS: GARNISH THE FINAL TOUCH General Art of Carving Vegetables Date: Thursday, Sept. 13 Time: 7:00-9:00 Fee: \$20 incl. Vegetables, coffee, dessert. INSTR: Margo Kinko, author of "The Final Touch"	CLASS: AN EVENING WITH FRANK JENSEN Featuring lobster, lamb and crepe suzette DATE: Friday, September 28 TIME: 7:00-9:00 pm Fee: \$25 includes dinner INSTR: Erik Jensen	CLASS: AN EVENING WITH FRANK JENSEN Steak Diane will be elegant entrée DATE: Friday, October 12 TIME: 7:00-9:00 pm Fee: \$25 includes dinner INSTR: Erik Jensen
CLASS: MEDITERRANEAN CUISINE DATE: Thursday, September 18, 25, October 2 TIME: 11:00-2:00 Fee: \$60 includes lunch INSTR: Joan Wickham	CLASS: DESIGN CENTER TOUR Tour the Wholesale Showrooms not open to the public DATE: Thursday, October 4 TIME: 10:00-2:30 Fee: \$65 includes lunch INSTR: Lydia Wilson, G.S.I.D./Magnolia Interiors Limited to 6 people Limosine Included	CLASS: "AUTOGRAPH PARTY" "What's Cooking?" Christie Williams will autograph her book on food preservation cooking and prepare a few special dishes using the Cuisine DATE: Saturday, October 13 TIME: 1:00-3:00 Fee: Complimentary
CLASS: BASIC FRENCH COOKING DATE: Wednesday, September 19, 26, October 3 TIME: 11:00-2:00 or 7:00-9:00 pm Fee: \$60 includes lunch/dinner INSTR: Brigitte Mansfield	CLASS: MEXICAN HARVEST FIESTA DATE: Friday, October 5 TIME: 7:00-9:00 pm Fee: \$25 includes dinner INSTR: R. D. Peterson	CLASS: PIKE PLACE MARKET TOUR A guided shopping tour in an elegant limousine DATE: Monday, October 15 TIME: 10:00-2:30 Fee: \$45 includes lunch Limited to 6 people
CLASS: PACIFIC NORTHWEST FISH COOKERY Preparing salmon, shellfish, white fish, trout DATE: Thursday, September 27, October 4 TIME: 11:00-2:00 or 7:00-9:00 pm Fee: \$60 includes lunch/dinner INSTR: R. D. Peterson	CLASS: SOUPS AND BREAD Breads: Challah, Rye, Corn Bread, Potato, Oyster & Spinach Soups etc. DATE: Tuesday, October 9, 16, 23 TIME: 1:00-2:00 Fee: \$60 includes lunch INSTR: Joan Wickham	CLASS: "WHAT'S COOKING?" Preserve Cavi DATE: Friday, October 19, 11:00-2:00 or Monday, October 22, 7:00-9:00 pm Fee: \$25 includes lunch/dinner INSTR: Christie Williams
CLASS: "WHAT'S COOKING?" Cuisinart's Food Processor Recipes DATE: Friday, September 21, 11:00-2:00 or Monday, September 24, 7:00-9:00 pm Fee: \$25 includes lunch/dinner INSTR: Christie Williams, author of "What's Cooking?"	CLASS: HOLIDAY BAKING Scandinavian, Greek & Russian DATE: Tuesday, October 16, 23 TIME: 1:00-4:00 pm Fee: \$60 includes waffle/baked goods INSTR: Jane Anderson, Trained!	CLASS: MICROWAVE SEMINAR Cooking a roast to perfection DATE: Friday, October 19, 7:00-9:00 pm or Tuesday, October 30, 11:00-2:00 Fee: \$20 includes dinner/lunch INSTR: Doreen Craig
CLASS: MICROWAVE SEMINAR DATE: Monday, September 24 TIME: 11:00-2:00 Fee: \$20 includes lunch INSTR: Doreen Craig	CLASS: FALL FRENCH DATE: Wednesday, October 10, 17, 24 TIME: 11:00-2:00 or 7:00-9:00 pm Fee: \$60 includes dinner INSTR: Brigitte Mansfield	CLASS: AN EVENING WITH FRANK JENSEN A subtle side presentation of Scampi Flambé DATE: Friday, October 26 TIME: 7:00-9:00 pm Fee: \$25 includes dinner INSTR: Erik Jensen
CLASS: CHATEAU STE. MICHELLE WINERY TOUR Our plush chauffeur-driven limousine will stop at a roadside farm. Lunch at "The Velvet Touch" DATE: Friday, September 28 TIME: 10:00-2:00 Fee: \$45 includes lunch Limited to 6 people	CLASS: MEXICAN CLASSICS DATE: Thursday, October 11, 18, 25 TIME: 11:00-2:00 or 7:00-9:00 pm Fee: \$60 includes lunch/dinner INSTR: R. D. Peterson	CLASS: FRENCH NOUVELE DATE: Thurs., Nov. 8, 15, 22 TIME: 11:00-2:00 or 7:00-9:00 pm Fee: \$60 incl. lunch/dinner INSTR: R. D. Peterson

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