

Wine Cookery PREPARED BY

Gourmet

THE MAGAZINE OF GOOD LIVING



FOR *Meier's Wine Cellars, Inc.* SILVERTON, OHIO



***"A meal without wine
is like a day without sunshine."***

More and more Americans, returning from abroad, have learned the truth of this ancient proverb. And, more and more Americans are introducing the custom of serving wine with meals in their own homes, and discovering with renewed pleasure how much a glass of wine—American wine—enhances even the simplest menu . . . and how good and how different everyday foods taste when they are cooked with wine.

The purpose of this booklet, compiled by Meier's Wine Cellars, Inc., with the cooperation of GOURMET Magazine, is to introduce you to the pleasures and advantages of drinking wine with meals and of cooking with wine.

Meier's produces wines for every purpose: Isle St. George Sauternes from the famous Meier's vineyards on the northernmost island of Ohio, perfect with fish and poultry; Ohio State Burgundy, extra dry or mellow, for red meats; versatile Rose, the most adaptable of table wines; No. 44 cream Sherry for after-dinner, and a choice of other Sherries and vermouths for cocktail time; an assortment of Ports and sweet wines for dessert, and of course, Ohio State Champagne, Brut or Pink, for every occasion.

The unmatched quality of Meier's wines is the result of more than three score years of growing skill and tradition. In the Meier wine cellars in Sandusky and Silverton, Ohio, native American grapes, known for their fine flavor and bouquet, produce the state's finest brightest "district" wines.

We hope that you, too, will find that a glass of wine will add "sunshine" to your every meal, every day.

Meier's says, "Bon Appetit."



Isle St. George Sauternes

A semi-dry white table wine with the delicate soft flavor of Isle St. George Catawba wine grapes. While particularly enjoyable with fish, sea food, chicken, and light meats, this fine Sauternes wine enhances any entrée. Best served when chilled. For a sweeter Sauternes, try Isle St. George Haut Sauternes.

LOBSTER IN WINE SAUCE

In a saucepan melt 3 tablespoons butter and stir in, off the fire, 3 tablespoons flour. Stir in gradually 1 1/4 cups Meier's Isle St. George Sauternes and 1 1/4 cups heavy cream and cook, stirring constantly, until the sauce is smooth and slightly thickened. Cook over a low flame, stirring occasionally, for 10 minutes, then stir in 3 egg yolks lightly beaten with a little of the hot sauce. Be careful not to let the sauce boil after the egg yolks are added. Stir in 1 teaspoon each of chopped parsley, chervil, and tarragon, and correct the seasoning with salt and pepper. Stir in the sliced meat of 1 1/2 pounds cooked lobster, heat thoroughly, and serve in a rice ring.

Serve with chilled Meier's Isle St. George Sauternes.

CHICKEN MARENGO

Cut up 2 broilers, each weighing about 2 pounds. Rub each piece with a damp cloth, season with salt and pepper, and sprinkle with flour. In a heavy pan heat 2 tablespoons each oil and butter, and brown the chicken over a bright flame until golden, turning frequently. Transfer the chicken to an earthenware casserole, add 2 large cloves garlic, finely chopped, and a *bouquet garni*. Add 1 cup Meier's Isle St. George Sauternes, 1 jigger brandy, and 2 large tomatoes, peeled and cut in pieces.

Cover the casserole tightly, lower the flame, and cook gently until the chicken pieces are almost tender, turning them several times with a wooden spoon. After 30 minutes, taste for seasoning and add 12 peeled mushroom caps, cut in quarters. Cook for 10 minutes longer, or until the chicken is tender, and serve in the casserole, sprinkled with chopped parsley. Garnish with triangle-shaped croutons made by cutting small triangles of white bread and sautéing them in butter until they are golden.

Serve with Meier's Isle St. George Sauternes, well chilled.

POTATO SALAD WITH ALMONDS

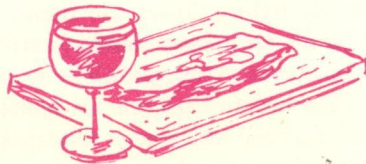
Boil 6 large potatoes, peel and slice them, and while they are still warm combine them with 1/4 cup scallions and 2 tablespoons parsley, all minced, 1/4 cup melted butter, 3/4 cup Meier's Isle St. George Sauternes mixed with 2 tablespoons white wine vinegar and a scant 1/2 cup olive oil, 2 pimientos, cut in small pieces, and 1/2 cup blanched, halved, and toasted almonds. Add salt and pepper to taste and let the salad stand in a cool place for several hours before serving. If preferred, this potato salad may also be served while it is still warm.

Serve with chilled Meier's Isle St. George Sauternes.

ESCALOPES DE VEAU AUX FINES HERBES

Sauté 2 pounds veal scallops and arrange the thin veal slices on a platter. To the butter remaining in the pan, add 2/3 cup Meier's Isle St. George Sauternes and cook over high heat until the wine is reduced to half its original volume. Add 1 teaspoon each of chopped chives, tarragon, and parsley. Swirl in 2 tablespoons butter until it is just melted and pour the sauce over the meat.

Serve with Meier's Isle St. George Sauternes, well chilled.



Ohio State

Mellow Burgundy

An outstanding red table wine produced from native grape varieties of the Lake Erie Islands region. Soft in flavor with just a tinge of mellowness to please the average taste. Recommended as a perfect accompaniment for steak, roasts, wild game, and other red meats. Like most red wines, it should be served at cool room temperature.

HAMBURGER WITH RED WINE SAUCE

Mix 1 1/2 pounds chopped lean beef with a little salt and 3 tablespoons cream and shape the meat lightly into flat cakes about 3/4 inch thick. The moisture and light handling insure succulence.

Heat enough suet or good fat in a skillet to cover the bottom generously. Cook the meat to the desired doneness, about 3 or 4 minutes on each side for rare. Remove the meat to a serving dish and discard the fat from the pan, but do not wash the pan. Add 1 tablespoon butter and in it cook 1 teaspoon chopped shallot or onion until it is soft. Add 1 wineglass Meier's Ohio State Mellow Burgundy and cook, stirring in all the crusty brown bits, until the wine is reduced a little. Pour the sauce over the meat and serve it immediately.

Serve with Meier's Ohio State Mellow Burgundy, or if you prefer a drier red wine, select Meier's Ohio State Extra Dry Burgundy.



BOEUF À LA MODE ITALIENNE

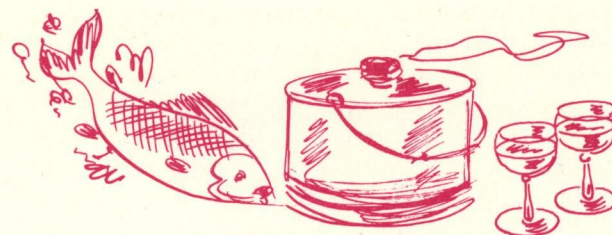
With a sharp pointed knife, make small incisions in a 3- to 4-pound piece of top or bottom round of beef and fill in the slits with 3 or 4 cloves of garlic cut in slivers. Rub the meat with salt, pepper, thyme, and rosemary and wrap it with sheets of pork fat. Tie the fat in place with string and brown the meat on all sides in a deep flameproof casserole. Add 2 onions, sliced, 4 large carrots, 2 large turnips, a generous strip each of orange peel and lemon peel, 1 1/2 cups tomato purée, and 1 cup Meier's Ohio State Mellow Burgundy. Cover the casserole, put it on an asbestos pad over low heat, and simmer very slowly for about 7 hours. The meat should be tender enough to cut with a spoon and the sauce very thick. Serve the carrots and turnips separately, sprinkled with 1 tablespoon each of finely chopped lemon peel and orange peel.

Serve with Meier's Ohio State Mellow Burgundy, or if you prefer a drier red wine, select Meier's Ohio State Extra Dry Burgundy.

STEAK WITH WINE SAUCE

Prepare the following sauce: Sauté 2/3 cup finely chopped scallions in 1/2 cup butter until they are golden. Add 1 cup Meier's Ohio State Mellow Burgundy and simmer the wine until it is reduced to half its volume. Add 1 cup beef consommé, 1 tablespoon each of Cognac and butter, and the juice of 1 lemon, and blend the sauce thoroughly. Remove the sauce from the heat, add 1/2 cup finely chopped parsley, and keep the sauce warm until serving time. Grease a barbecue griddle and grill 6 club steaks over moderately hot coals, brushing them frequently with melted butter and turning them often. Cook the meat to the desired degree of doneness. Arrange the steaks on individual serving plates, and cover them with the sauce.

Serve with Meier's Ohio State Mellow Burgundy, or if you prefer a drier red wine, select Meier's Ohio State Extra Dry Burgundy.



Ohio State Rosé

The all-purpose dinner wine, medium dry and refreshing. This pale pink wine is produced by a subtle blending of white and red wine grapes to obtain a beautiful balance of color, flavor, and bouquet. Well chilled before serving, Rosé naturally complements any dish—meat, fish, or poultry.

MEURETTE

(Rosé Wine Fish Stew)

Cut into thick slices 3 pounds cleaned small fresh-water fish, such as trout, pickerel, perch, and the like, in any desired combination. Put the fish in a flameproof casserole.

To 1 bottle Meier's Ohio State Rosé add 3 medium carrots, 1 large onion, 2 leeks, 3 cloves of garlic, a sprig of thyme, 1 bay leaf, a pinch of ground nutmeg, and salt and pepper to taste. Bring this court bouillon to a boil and simmer it for 15 minutes. Strain the court bouillon over the fish and add to the casserole 1/4 cup brandy. Cover the casserole and cook the stew for 1/2 hour over very low heat. Swirl in a generous 1/4 cup butter, bit

by bit. Toast 6 slices of French or Italian bread and rub the slices with garlic. Arrange the toast in a serving dish and pour the *meurette* over it.

Serve with Meier's Ohio State Rosé, well chilled.

JELLIED ROSÉ CONSOMMÉ

Bring to a boil 4 cups rich beef consommé and stir in 2 envelopes gelatin, softened in 1/2 cup water, and 1 teaspoon sugar. Add 1 cup Meier's Ohio State Rosé and season to taste with salt and pepper. Add a dash of lemon juice and chill the soup until it sets. Whip the jelly lightly with a fork and serve it in chilled soup cups with a topping of finely chopped sweet onion and parsley.

Serve with Meier's Ohio State Rosé, well chilled.

ROAST TURKEY

Cover 1/2 cup currants with Meier's Ohio State Rosé and let them stand for several hours, or until they are plump. Sauté 2 onions and 1/4 cup finely chopped celery in 1/2 cup butter. Combine 8 cups bread crumbs, 1/2 cup minced parsley, 3/4 cup slivered toasted almonds, 1 teaspoon rosemary, and the currants and onion-celery mixtures. Add 1/2 cup melted butter, enough Meier's Ohio State Rosé to moisten the dressing, and salt and pepper to taste.

Stuff a 12- to 15-pound turkey with the dressing. Butter the bird well and sear it in a very hot oven (500° F.) for 20 minutes. Add to the pan 1/2 cup each of chicken broth and Meier's Ohio State Rosé, reduce the temperature to moderate (350° F.), and continue to roast the turkey, basting frequently with the pan



juices until it is thoroughly cooked. It will take about 20 minutes to the pound to roast a turkey of this size.

Transfer the turkey to a hot platter. Skim off all but 2 tablespoons of fat from the liquid in the pan. Stir 2 tablespoons flour into the pan juices and cook the gravy on top of the stove, stirring in all the brown bits from the bottom and sides of the pan. Stir in 2 cups beef broth and cook the gravy for 5 minutes, stirring constantly. Correct the seasoning and strain the gravy through a fine sieve.

Serve with Meier's Ohio State Rosé, well chilled.



MEIER'S
AMERICAN
PALE
DRY SHERRY

MEIER'S
No. 11
PALE DRY COCKTAIL
OHIO STATE
SHERRY

MEIER'S
No. 44
Rich-Sweet
AMERICAN
CREAM
SHERRY

MEIER'S
No. 22
Rich-Sweet
OHIO STATE
SHERRY

MEIER'S
ISLE St. GEORGE
CHATEAU
SAUTERNIS

MEIER'S
LAKE ERIE
Island
GRAN VIN
Meier's Domain

MEIER'S
OHIO STATE
Sparkling Catawba
GRAPE JUICE

MEIER'S
ESTD 1888
Catawba
GRAPE JUICE

MEIER'S
WILD MOUNTAIN
BLACKBERRY
SPECIALLY SWEET WINE

MEIER'S
Rich-Sweet
OHIO STATE
CREAM
PORT

MEIER'S
GOLDEN TAWNY FULL BODY
MEDIUM SWEET
OHIO STATE
TAWNY PORT

MEIER'S
HARD RED FULL BODY
MEDIUM SWEET
OHIO STATE
PORT

MEIER'S
BISQUIT
Sparkling Burgundy

MEIER'S
OHIO STATE
Champagne

MEIER'S
OHIO STATE
Champagne
with perlage

MEIER'S
Special
NORTHERN OHIO
MELLOW
BURGUNDY

MEIER'S
BISQUIT
PINK
Champagne

MEIER'S
Special
LAKE ERIE ISLANDS
RHINE
WINE
EXTRA DRY

MEIER'S
Superior
COCKTAIL
VERMOUTH

MEIER'S
OHIO STATE
Rose
WINE

MEIER'S
Superior
COCKTAIL
VERMOUTH

MEIER'S
Special
SWEET
Catawba
WINE

MEIER'S
OHIO STATE
Sparkling Burgundy
Wine

MEIER'S
OHIO STATE
PINK
Champagne
with perlage



Ohio State Champagne

The most festive wine of all! Perfect for any occasion and any type of menu, from the hors-d'oeuvre course to the after-dinner snack. Meier's Champagne is produced in the traditional manner and is further enhanced by the superb flavor and aroma of native American grapes. Always served well chilled. "Extra Dry" suits most tastes, and "Brut" pleases those who like Champagne at its driest. Meier's Pink Champagne and Sparkling Burgundy also have a pleasant sparkle. All available in the traditional sizes and the popular individual "Gigolo" size, economical and easy to serve.

CHAMPAGNE CHEESE

Melt 2 tablespoons butter in the blazer of a chafing dish over hot water. Add 1/2 pound grated Cheddar cheese, and as it melts gradually stir in 1/4 cup Meier's Ohio State Champagne. Season the cheese with a pinch of salt and serve it immediately over toast.

Serve with Meier's Ohio State Champagne, well chilled.



SHRIMPS IN THE BUSH

In a kettle bring to a boil 3 cups Meier's Ohio State Champagne, 1 1/2 cups fish stock, 1 carrot and 1 onion, both sliced, 1 sprig of parsley, and 1 teaspoon salt. Simmer the stock for 15 minutes. Wash, shell, and devein 3 dozen large shrimps. Add them to the simmering liquid and cook them for 7 minutes. Cool the shrimps in the court bouillon, drain them, and chill them well. Fold a large napkin into a cone and set the cone upright on a round platter. Or, as an alternative, shape a loaf of bread into a cone and stand it on end to act as a support. Pile the shrimps around

the cone in a pyramid and garnish them with a generous sprinkling of parsley.

Serve with Meier's Ohio State Champagne, well chilled.

FISH STOCK

Put 2 pounds chopped raw fish bones and trimmings in a buttered pan with 1 onion, minced, a *bouquet garni* composed of 2 bay leaves, 4 green celery tops, 6 sprigs of parsley, and 1 sprig of thyme, and 10 peppercorns. Add 1 bottle of Meier's Lake Islands Rhine Wine and 4 cups water and season with a pinch of salt. Bring the liquid to a boil and simmer it for 25 minutes. Strain the stock before using it.



MARQUISE AU CHAMPAGNE

Boil 1 1/2 cups water and 3/4 cup sugar for 5 minutes. Add the grated rind of 1/2 orange, the juice of 2 lemons and 2 oranges, and 1/4 teaspoon salt. Cool the syrup, add 2 cups chilled Meier's Ohio State Champagne, and strain the mixture into a refrigerator tray. Freeze the *marquise* in the usual way.

Just before serving, stir in 2 cups heavy cream, beaten fairly stiff, and 1 1/2 tablespoons brandy. Pile the *marquise* in Champagne or sherbet glasses and fill with Meier's Ohio State Cham-

pagne. Or spoon the *marquise* over strawberries steeped in Meier's Ohio State Champagne and a little sugar. A traditional *marquise* is an ice enriched with whipped cream.

Serve with Meier's Ohio State Champagne, well chilled.

CHAMPAGNE PUNCH

Combine the juice of 2 lemons and 1 orange, 1/4 cup pineapple juice, and 4 ounces brandy or rum. Add 1 bottle Meier's Isle St. George Sauternes and sugar to taste. Put a block of ice in a punch bowl and pour the mixture over it. Add 2 bottles Meier's Ohio State Champagne. Serves 16.

FRUIT COMPOTE WITH FROZEN CHAMPAGNE

Boil together 2 cups water and 1 cup sugar for 5 minutes. Peel, core, and quarter 2 apples, and poach them in the syrup until they are tender. Remove the apples and reserve them. Poach 6 stoned greengage plums in the syrup until they are tender, remove them from the syrup, and reserve them. To the syrup add 2 pears, peeled, cored, and quartered, and a drop or two of red food coloring, and poach the pears until they are tender. Remove the pears and reserve the syrup.

Arrange all the poached fruit in a crystal compote dish, cool the fruit, and chill it. Cool the syrup, add 1 "Gigolo" of Meier's Ohio State Champagne and the juice of 1 lemon, and freeze the Champagne mixture in the coldest part of the refrigerator for about 2 hours, or until it reaches the mushy stage. Pour the frozen Champagne over the fruit. Serve the fruit compote in crystal sherbet cups.

Serve with Meier's Ohio State Champagne, well chilled.

Ohio State Port

A medium-sweet after-dinner wine, deep ruby-red and full bodied, with the mellow fruitiness of choice Ohio wine grapes. Well aged in oaken casks, it is best served at room temperature after dessert and coffee. Other fine Meier's Ports are Ohio State Tawny Port, Ohio State White Port, and the rich, mellow Ohio State Cream Port.

OX TONGUE WITH PORT WINE JELLY

Boil an ox tongue until it is tender. Cool it, remove the skin, and trim away the butt end and the bones. Put the tongue on a rack and coat it with clear aspic jelly flavored with a little Meier's Ohio State Tawny Port and colored with a few drops of red coloring. Chill the tongue well. Coat a serving dish with aspic, place the tongue on it, and decorate it with truffles, whole or cut in slices.

Serve with Meier's Ohio State Tawny Port.

PEARS IN PORT

Peel and halve 6 perfect pears. Dust the pears with cinnamon, cover them with Meier's Ohio State Port, and marinate them in the refrigerator for at least 8 hours or overnight. Next day, sprinkle the pears with chopped cooked chestnuts and serve them in crystal dishes with a topping of whipped cream, sweetened and flavored to taste.

Serve with Meier's Wild Mountain Blackberry wine.



HAM GLAZED WITH PORT WINE

Cook a tenderized ham according to the packer's directions. Glazes are usually applied an hour before the ham is done. Skin the ham and remove some of the fat. Brush the fat with beaten egg, score it in an attractive pattern, and stud it with a pattern of whole cloves. Pat brown sugar lightly over the surface and bake the ham in a moderate oven (350° F.) for 1 hour, basting it frequently with 1 1/2 cups Meier's Ohio State Port until the surface is nicely browned.

Serve with Meier's Ohio State Port.

No. 44 Cream Sherry

An amber-gold wine, full bodied and sweet, that has the true softness of a Spanish-type Sherry. Aged for many years and weathered outdoors in small oak puncheons, it is properly served at room temperature as an apéritif or at dessert. Other outstanding Sherries from our cellars are Ohio State No. 11 Cocktail Sherry, Pale Dry Sherry, and No. 22 Green Label (medium-sweet) Sherry.

SAUTÉED MUSHROOMS WITH SHERRY

Sauté 2 cups thinly sliced mushrooms in 3 tablespoons butter for 3 minutes, stirring frequently. Stir in 2 tablespoons Meier's American Pale Dry Sherry and 1 tablespoon finely chopped dill and serve the mushrooms hot.

Serve with Meier's American Pale Dry Sherry.

CRAB MEAT BROCHETTE

Mix together 1 pound shredded fresh crab meat, 1 teaspoon each of salt, dry mustard, and chopped chives, Meier's Ohio State No. 22 Sherry, and 1 cup white bread crumbs. Form the mixture into balls the size of walnuts. Wrap a strip of bacon around each ball and secure it with a toothpick. Broil the crab-meat balls for 15 to 20 minutes, or until the bacon is nicely browned on all sides. Serve them with hollandaise sauce sprinkled with finely chopped chives.

Serve with chilled Meier's Ohio State No. 22 Sherry.









SHERRY TRIFLE

In the top of a double boiler, over hot water, cook together 4 egg yolks, 1/2 cup sugar, a pinch of salt, and 3/4 cup Meier's No. 44 Cream Sherry, stirring constantly, until the custard thickens. Add 1 tablespoon flour and cook the custard for about 2 minutes longer. Cool the custard and fold in 4 stiffly beaten egg whites. Pour the Sherry custard over 12 macaroons soaked in Meier's No. 44 Cream Sherry, spread with whipped cream. Decorate with rosettes of whipped cream.

Serve with Meier's No. 44 Cream Sherry at room temperature.

Meier's Guide

... TO WINE SERVICE

	<i>Wines</i>	<i>Serve with</i>
	APPETIZER WINES Ohio State Cocktail Sherry Pale Dry Sherry Triple Extra Dry Vermouth Sweet Vermouth	Canapés, Hors-d'Oeuvre, Soups In cocktails (Triple Dry for Martinis) (Sweet for Manhattans) Or over ice for "Continental" touch
	WHITE TABLE WINES Isle St. George Sauternes Isle St. George Haut Sauternes Lake Erie Islands Rhine Lake Erie Islands White Burgundy	Fish, Shellfish, Poultry, Veal, Pork, Eggs, Fondues Aspics, Hors-d'Oeuvre, Soups
	RED TABLE WINES Ohio State Mellow Burgundy Isle St. George Claret Ohio State Extra Dry Burgundy	Steaks, Roasts, Wild Game, Lamb, Cheeses, Spaghetti, and other Italian dishes
	ROSÉ TABLE WINES Ohio State Rosé	An all-purpose wine. Can be served with all types of entrées
	DESSERT WINES Ohio State Port No. 44 Cream Sherry (Sweet) Ohio State Tawny Port No. 22 Sherry (Medium Sweet) Ohio State White Port Sweet Catawba Ohio State Cream Port Wild Mountain Blackberry	Pies, Cakes, Cheese, Fruits, Nuts, and other snacks. Ideal for afternoon luncheons, bridge parties
	SPARKLING WINES Ohio State Champagne (Extra Dry or Brut) Ohio State Pink Champagne Ohio State Sparkling Burgundy	Any occasion, weddings, anniversaries. All meals with each course. Roasts or game

MEIER'S CATAWBA GRAPE JUICE—Still Catawba, a golden delight for any occasion . . . Sparkling Catawba, golden

Champagne color; bubbling zestful flavor; a festive drink for all the family and guests who prefer nonalcoholic refreshments.

Tradition suggests....

it never dictates....

*Enjoy the wine of your preference
anytime....anyplace*

MEIER'S

Premium

OHIO STATE WINES

