## Wine knowledge - at best remains unobtrusive <br> This is the last of a seven-part series on wine by Fine

Arts staff member Larry Kubert.
By Larry Kubert
Wine seems to be a very complicated and difficult subject to learn about. This is mainly because people insist on making wine into something larger-than-life, Wine is a subject that should be approached and quantities. Wine and wine knowledge is meant to be quantities. Wine and wese's oun rate, not anyone enjoyed and Ise's
If wine interests you, there are many books and process can be about the subject. And the learning doesn't become a wine bore in the process, talking constantly about wine just to hear his own voice. Even worse than the wine bore is the wine snob who believes his is the last and final word on wine. The poor fellow should be put out of his misery.
No one knows everything about wine-and certainly not the wine snob. Like all good things, an interest or knowledge of wine remains unobtrusive until it is needed.

There is one facet of wine which I purposely have left until this time, and after just finishing talking of committing this sin. In any case, the wines I have left until this time are America's wine answer to Tang-pop wines.
Now I know many people like these types of wine, Boones Farm Apple and Strawberry Hill, Cold Bear Spanada and, yes, Coid Duck, just to name a few
Perhaps they have their place, but not as table wines.
Maybe they're permissible for parties. Pop wines are easy to mix with other alcohol, present no specia storage or serving problems and, probably most important, are cheap. And when you're a poor college
student that's a real concern student that's a real concern,
Also pop wines are much more convenient than true wines. There's, fio problem with correc I've drunk pop wintés at
them enioyable, But they're up to be. Pop wines are the Tastee-burgers of the wine family, and if you prefer Tastee-burgers to prime rib-go to it.

Hopefully, the pest thing that can come out of the pop wines is that pteple might become interested in wine and, using:tberm as a stepping stone, move on to the better real wifnes.
Believe it or not, there is galy one rule when it comes to dealing, wish wihe? Whatever suits you. However, there aceftome traditions on which wine goes battormith yhti'g fodd that have become
 before sweet, light before full, young before old. This rom the les interesting wines to those which possess more flavor and complexity.
An easy solution to the problem of deciding which wine to use is to serve champagne or rose with everything. This can be done, but shows a lack of magination.
A Riesling or an Alstatiar white wine is nice with hors d'oeuvres, bit remember, wíne doesn't mix with salads and antipastb and \$houldn't be drunk with
them. Although no wine is needed with sou montillado sherry or a Madeira is permissible.
Simply prepared fish goes well with a Riesing, Shimply prepared is or a Moselle, but if the fish has a rich sauce it Chauld be better to go with a German Rheingau. Dry erry often is better when the fish is oily. Chat the traditional wine that goes with shellfish and oysters.

A light red Beaujolais or Bardolino, or a white Rielsing or Graves would go well with light flavored pork and veal. A light Burgundy, such as a Macon or the ham is cold, try a chilled rose.
Either red or white wines can be served with chicken and poultry, depending upon the way the fowl is prepared. A spicy Alsatian or German wine is good for goose. Roast chicken or roast duck is very good with a red Bordeaux, while chicken prepared in a sauce calls for a white Burgundy. A Moselle or a chilled rose are good with cold chicken.
Any type of beef or lamb go best with a fine red Bordeaux or Burgundy. Stews can be served with a Beaujolais or a light red Graves.

Pheasant or quail is complimented by a light red wine such as a Volney of Burgundy or a Bordeaux Claret, while strong game like venison or wild duck es a fine Burgundy
Any Italian meat dish with a spicy tomato sauce should be served with a Chianti or a Valpolicella. Almost any type of cheese goes well with a fuil-flavored red wine, but stay away from pungent will overwhelm the flavor of the wine.


For dessert a sweet wine is appropriate. With a cake, souffle or fresh fruit, a Sauternes, Madeira (bual Rhine wines are excellent Port is perfect to sip while you're nibbling walnuts or other nuts after the meal. The words "wine cellar" usually conjures up mages of dank, musky cellars covered with cobwebs, where hundreds of bottles of wine are stored, and at east one murder is committed. Sorry-it doesn't have to be that way.
A wine cellar or library can be started with as few as four or five bottles. And it doesn't have to be
subterranean (how about a closet?) If you buy wine you need a proper place to keep it, so if you don't have a cellar or a closet, small woo
are available for bar or coumter tops. Whatever mein be relatively cool, and it should be the was. The darker the better-certainly do not stand wine in direct sunlight.
All table wines should be stored on their sides so Aat the cork is kept in contact with the wine. In this way, the cork remains moist and doesn't dry out. If it did, air might enter the bottle and spoil the wine.
White wines should be on the lowest level of your rack, with champagne and roses coming next, and the ed wines at the top.
Finally, when you're out buying wines, don't go down to the corner off-sale beer joint. He may have some relatively good wine around, but chances are he doesn't know a thing about wine and can steer you wrong, In addition, you have care he's given the wine.
Find my know him, browse through his stock just for the fun it ask him questions. He'll be more than happy to help you.
And once you establish yourself with him, he'll ook out after you, try and help you solve your wine poblems. And most of all, he ll try to satisfy you, because you're one of his special customers.

Come, thou monarch of the vine, Plumpy Bacchus with pink eyne! In thy fats our cares be drown'd With thy grapes our hairs be crown'd: Cup us, till the world go round. Antony and Cleopatra, William Shakespeare

## Salud! <br> Student co-op plans contract negotiations

The ASUN student cooperative board of directors hopes to begin contract negotiare we ws, Licording to board member or three we
Pat Dyson.
"It's hard to specify when total operation (of the co-op) will begin," Dyson said. "It could be a month; it could be longer, lepending on the responses we get from businessmen.
Essentially, the contracts would guarantee businesses "a fair percentage of the students' business and sizeable publicity if discounts are offered to students with co-op ID cards, Dyson said.
ASUN Student Services has compared prices at several stores. Co-op board members plan to offer contracts first to
stores offering the lowest prices, Dyson said. The co-op has been filed as a nonprofit bylaws, Dyson saidyers have completed ylaws, Dyson said
The co.op also has ordered an ID card machine that takes pictures and embosses


A YOUNG AND OBJECTIVE VIEWPOINT

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