Wine knowledge— at best remains unobtrusive

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 studied in the same manner that it is drunk-in small quantities. Wine and wine knowledge is meant to be enjoyed and consumed at one's own rate, not anyone

If wine interests you, there are many books and much to learn about the subject. And the learning process can be quite an enjoyable one, so long as one 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 about the errors of wine snobbery, I may be accused 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, Cold 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 special storage or serving problems and, probably most important, are cheap. And when you're a poor college student that's a real concern,

Also pop wines are much more convenient than true wines. There's no problem with correct etiquette.

I've drunk pop wines at several parties and found them enjoyable. But they're not all they're cracked 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 best thing that can come out of the pop wines is that people might become interested in wine and, using them as a stepping stone, move on to the better real wines.

Believe it or not, there is only one rule when it comes to dealing with wine. Whatever suits you. However, there are some traditions on which wine goes better with which foods that have become estal people choise follow.

the progression should they white before red, dry before sweet, light before full, young before old. This is working under the principle that one should move from the less 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

A Riesling or an Alsatian white wine is nice with hors d'oeuvres, but remember wine doesn't mix with salads and antipasto and shouldn't be drunk with

them. Although no wine is needed with soups, an amontillado sherry or a Madeira is permissible.

Simply prepared fish goes well with a Riesling, Chablis or a Moselle, but if the fish has a rich sauce it would be better to go with a German Rheingau. Dry sherry often is better when the fish is oily. Chablis is 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 Volney, is a good accompaniment to baked ham. If 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 requires 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 full-flavored red wine, but stay away from pungent cheeses like Roquefort or Liederkranz, because they 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 or malmsey), cream sherry, Spatiese and Auslese 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 images of dank, musky cellars covered with cobwebs, where hundreds of bottles of wine are stored, and at least 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 wooden bins or racks are available for bar or counter tops.

Whatever method you choose, the temperature for the wines should be relatively cool, and it should be dark. The darker the better-certainly do not stand wine in direct sunlight.

All table wines should be stored on their sides so that 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 red 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 no idea what kind of care he's given the wine.

Find yourself a reputable wine merchant. Take my word for it, there are a couple in town. Go in, get to know him, browse through his stock just for the fun of it, ask him questions. He'll be more than happy to help you.

And once you establish yourself with him, he'll look out after you, try and help you solve your wine problems. 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

Student co-op plans contract negotiations

The ASUN student cooperative board of directors hopes to begin contract negotiations with Lincoln businesses in two or three weeks, according to board member Pat Dyson.

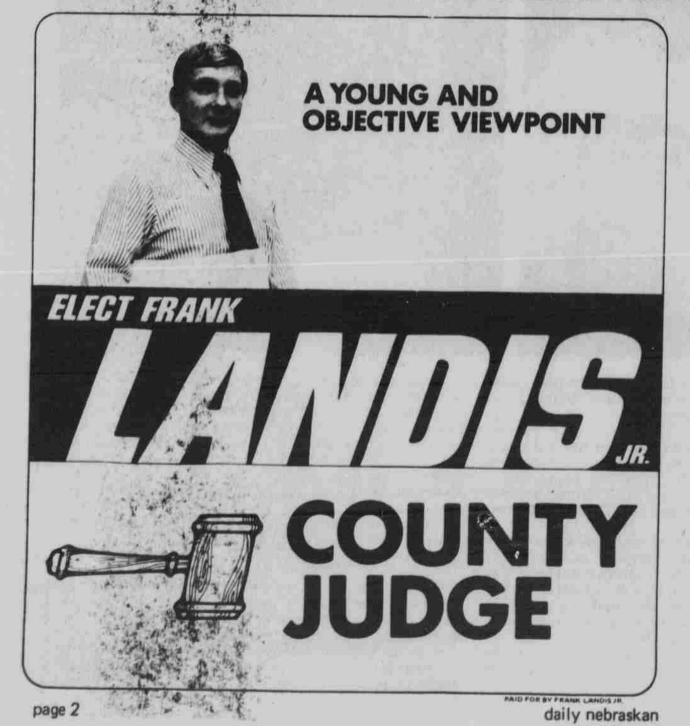
"It's hard to specify when total operation (of the co-op) will begin," Dyson said. "It could be a month; it could be longer, depending on the responses we get from businessmen."

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 corporation and lawyers have completed bylaws, Dyson said.

The co-op also has ordered an ID card machine that takes pictures and embosses



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