

**SCOTT GREENBERG**  
*VineGuy*

# FUN- draising wines

There are few things in life that are as personally rewarding as doing something to help others in a time of need. It is even more rare (and possibly even more rewarding) to have a great time doing it.

I was fortunate to experience such a moment last week when I was asked to host a wine-tasting fundraiser for people who were displaced by Hurricane Katrina. The event, which was sponsored by the Restaurant Association of Metropolitan Washington (the folks who bring us the annual RAMMYS awards) and Kolumbia Restaurant, 1801 K St. NW, provided the opportunity. The proceeds were donated to D.C.'s Central Kitchen, which is providing all of the meals for the evacuees staying at the D.C. Armory.

In addition to RAMW and Kolumbia, Bethany Zepponi of Icon Estates arranged for all of the wines to be donated and fellow Washington-area wine writers Michael Franz and Dave McIntyre generously gave of their expertise at the event.

Here are the wines we had the pleasure to taste. Retail prices are approximate.

■ **2002 Columbia Winery Chardonnay, Columbia Valley, Wash. (\$15)** — Crafted by Master of Wine David Lake, this chardonnay has plenty of fresh apple flavors supported by hints of hazelnut and honeydew melon on the bright finish. Great with roasted chicken.

■ **2002 Simi Chardonnay, Sonoma County, Calif. (\$15)** — Sonoma County continues to produce consistently attractive chardonnays, and Simi is leading the pack in this price range. Flavors of pear, peach and citrusy notes mingle on a creamy, smooth chassis with hints of white fig on the finish. Try it with halibut.

■ **2002 Ravenswood Merlot Vintners Blend, Calif. (\$10)** — Nice and soft, this wine has subtle notes of red plum, black cherries and raspberries. There is just a hint of spicy vanilla on the back end of the medium finish. A good bet with triple cream brie.

■ **2003 Estancia Cabernet Sauvignon, Paso Robles, Calif. (\$15)** — Highly concentrated flavors of black cherries and cassis dominate the palate while spicy notes of pepper and rich chocolate play hide-and-seek on the finish.

We had such a great time and raised so much money that we have decided to do it again on Oct. 25 at Smith and Wollensky, where we will be featuring more than 15 different petite sirah wines, courtesy of the PS I Love You organization. For information and reservations, contact Rose Horigan at rose@ramw.org.

# A little bit of the kabob

KABOBS, Page 24

## CHANNAY (CHICKPEAS IN A SPICY SAUCE)

4 cans chickpeas, drained  
2 tbsp. Shaan channa masala  
1 tbsp. red pepper (lal mirch)  
1 tbsp. Shaan garam masala  
1 onion (piaz) chopped  
3 tbsp. oil

1. In large pot, place drained chickpeas, shaan channa masala and red pepper. Place enough water in the pot to cover the chickpeas with a half-inch of extra water. Place on medium heat, cover. Cook for 20 minutes.

2. Fry chopped onions in oil until golden brown.

3. When chickpeas are done, dump onions with oil into pot. Stir in garam masala. Serves 6.

## PALAK ALU (SPINACH AND POTATOES)

2 boxes frozen spinach (palak)  
2 tomatoes (timatur) chopped  
2 onions (piaz) (chopped)  
1 tbsp. garlic paste (lasun)  
1 tbsp. ginger paste (adrak)  
1 1/2 tbsp. shaan garam masala  
1 tbsp. salt (nimuk)  
Red pepper (lal mirch) (start with 1 tsp., add more to increase the spiciness)  
4 medium red potatoes (alu)

1. Place garlic paste, ginger paste, tomatoes, onion, salt, red pepper and garam masala in pan with oil. Let cook to make masala (sauce). Mix until the water from the vegetables evaporates.

2. Add frozen spinach, turn stove on low setting, let the spin-

## GET THE FIXIN'S

Orient Foods,  
2116 18th St. NW  
202-265-7100

Bengal Indo Pak Halal Market  
5161 Lee Highway, Arlington  
703-237-3835

Bismillah Halal Meat  
1401 University Blvd. E., Hyattsville  
301-434-0051.

Ravi Kabob House  
305 N. Glebe Road, Arlington

ach melt.

3. Once melted, increase the stove heat to medium. Continuously stir the spinach from this point on; do not let the spinach stick to the bottom.

4. Cook the spinach for 20-30 minutes, until the color of the spinach changes from bright green to dark green. Add potatoes and 1 cup of water.

5. Cook until potatoes are done and spinach color has changed.

6. Taste the dish 10 minutes before you think it is done and check the level of the spices. Add more red pepper if you would like to make the dish spicier. Serves 6.

## SEEKH KABOB (BEEF KABOB)

Ground beef (keema) (2 pounds 80/20 is fine; a little fat in the meat is good)  
4 pieces toasted wheat bread  
2 green chilies  
2 onions (piaz) chopped  
1 tbsp. red pepper (lal mirch)  
1 tbsp. turmeric (haldi)

1 tbsp. salt (nimuk)  
1 tbsp. garlic paste (lasun)  
1 tbsp. ginger paste (adrak)  
BBQ grill (for skewers and patties) or tabletop grill (for patties)

a mixer.

2. Remove and mold into patties (thinner than burgers) or onto skewers.

3. Place on the grill; cook for 6 minutes on each side.

4. Serve hot.

# Wallace & Gromit's Vegetable Quiche

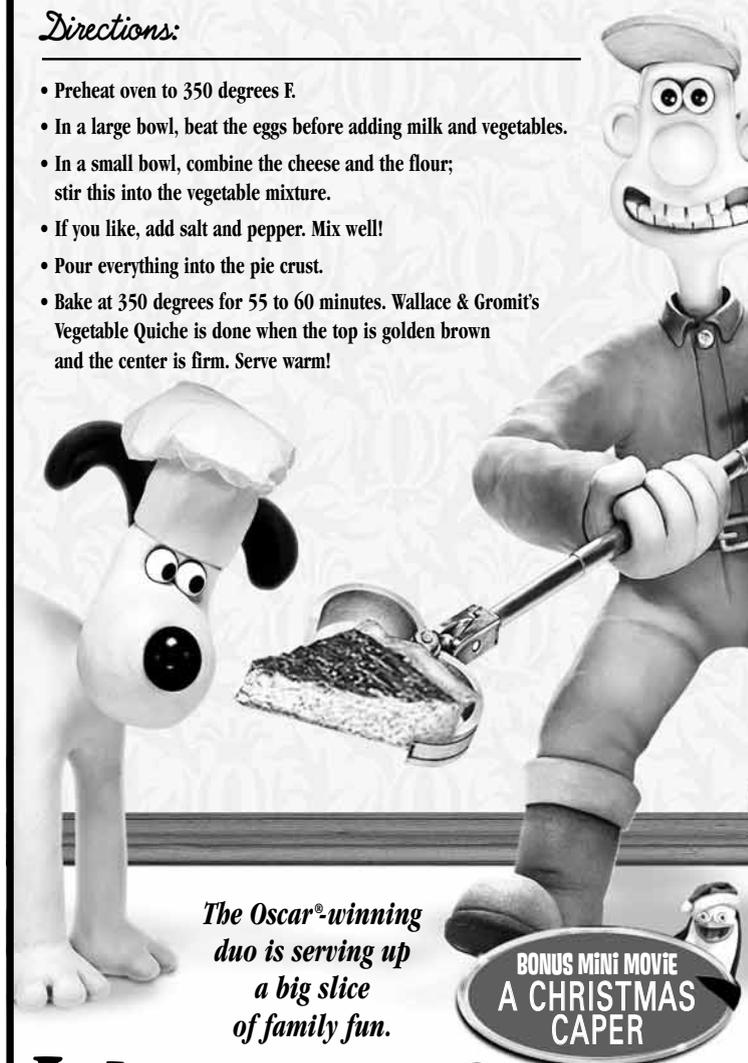
Dinner and a movie for the entire family!

## Ingredients:

6 eggs  
1/2 cup milk  
1 cup chopped broccoli  
1 cup chopped mushrooms  
1/2 cup chopped green onions  
1 cup grated cheddar cheese  
2 tablespoons flour  
Salt and pepper to taste  
1 9-inch pie shell

## Directions:

- Preheat oven to 350 degrees F.
- In a large bowl, beat the eggs before adding milk and vegetables.
- In a small bowl, combine the cheese and the flour; stir this into the vegetable mixture.
- If you like, add salt and pepper. Mix well!
- Pour everything into the pie crust.
- Bake at 350 degrees for 55 to 60 minutes. Wallace & Gromit's Vegetable Quiche is done when the top is golden brown and the center is firm. Serve warm!



The Oscar®-winning duo is serving up a big slice of family fun.

BONUS MINI MOVIE  
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# Wallace & Gromit THE CURSE OF THE WERE-RABBIT

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## FINAL WEEK!

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| MON   | TUE   | WED | THU                        | FRI                        | SAT                        | SUN                        |
|---|---|-----|----------------------------|----------------------------|----------------------------|----------------------------|
|   |   |     | Oct 6<br>11:00am<br>7:00pm | Oct 7<br>11:00am<br>7:00pm | Oct 8<br>12:30pm<br>4:30pm | Oct 9<br>12:30pm<br>4:30pm |
| Oct 10<br>12:30pm<br>4:30pm<br>Columbus Day | Schedule and prices subject to change. Tickets are subject to availability and are not refundable. Discounts cannot be combined; offers not valid on previously purchased tickets. Children under 3 are free on the lap of a paid adult. One child per lap. ♿ Wheelchair seating is available in Box seats by advance reservations only - please call 800.922.3772. |     |                            |                            |                            |                            |

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