

*ChicaGourmets!*, Hickory Creek Winery,  
Two Turnips Catering, Collins Caviar &  
Imports Inc. Invite You to

*A Day in Wine Country in  
Southwestern Michigan*

*Sunday, September 26, 2010*



When partners in crime Mike deSchaaf (L), owner/winemaker of Hickory Creek, and international Chef Drew Turnipseed (R, Two Turnips Catering) get together they just can't be serious. But the seriousness of their wines and their food belies the fun they have creating them and highlights the synchronicity of Lake Michigan Shores food and wine when they start to dance. These two gentlemen (and a number of their coconspirators) are changing our perception of what this fabulous agricultural region so close to downtown Chicago can produce. We hope you'll join us at Hickory Creek and experience it for yourselves.

After culinary school in New York and several years of restaurant experience around the world, Chef Drew came to Southwest Michigan looking to associate himself with the most talented and passionate winemakers in the area. Being not only a chef, but a certified sommelier as well, Drew was drawn to Hickory Creek wines and quickly became event partners and friends with Mike deSchaaf. Mike is a dynamic winemaker who truly cares about quality and the Lake Michigan Shore Appellation. From the vineyard to the cellar, Mike (a born and raised Michigander farmer) is a hands-on artist who pays attention to every detail; the proof is in the juice! And when paired with Drew's locally based menu, the results are spectacular.

**Chef Drew Turnipseed's Menu and  
Wine Maker Mike deSchaaf's Pairings**

Smoked Lake Michigan Salmon Rilette  
Black Garlic Cream, with Collins Caviar Truffle whitefish roe  
**Hickory Creek Chardonnay Zero Oak**

Duck Confit  
Roasted Chestnut and Local Parsnip Gratin,  
Black Currant Gastrique  
**Hickory Creek Melange 06**

Salad of Local greens, pheasant egg slices,  
lardons, and walnut vinaigrette

Blackberry Pots de Crème  
Chocolate Mousse and Cracked Pepper  
**Hickory Creek Cabernet Franc**

**SCHEDULE**

9 A.M. LUXURY BUS PICK-UP  
The Wit Hotel Lobby at State & Lake, Chicago

NOON (EDT) Arrive at Hickory Creek Winery  
750 Browntown Road, Baroda, MI  
Noon till 1:00 P.M. Visit the vineyards, taste the fruit on the  
vine, learn what makes this area so perfect for the  
Chardonnay, Riesling, Gewurtztraminer, Pinot Gris, Cabernet  
Franc, and Merlot that Mike so lovingly cultivates

1:30 – 3 P.M. FARM TABLE LUNCH at the winery

3 – 4 P.M. TOUR THE CELLAR, sample from the barrel, learn  
about cellar techniques that produce the best possible wine  
from these grapes, taste the wines where they're made;  
opportunity to purchase wine and produce, and Collins Caviar,  
to take home

4:15 P.M. (EDT) DEPARTURE; arrive back at The Wit Hotel,  
Chicago, 5:30 P.M. (CDT)

*ChicaGourmets!* Hosts  
Beverly Malen, Jim Price & Don Newcomb

Join *ChicaGourmets!* Membership is \$45 per year per household.

**Please reserve online at [www.ChicaGourmets.org](http://www.ChicaGourmets.org) Discover, MasterCard and Visa accepted.**

**Prepaid reservations must be received by 9/13/10; no refunds after that date.**

**Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!**

**NEW E-mail: [DonaldNewcomb@att.net](mailto:DonaldNewcomb@att.net) Tel: 708-383-7543**

**For non-internet reservations mail to: ChicaGourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091**

**MI WINE CNTRY** Reserve \_\_\_\_\_ at \$99 per Member, \_\_\_\_\_ at \$109 per Nonmember, inclusive = \$ \_\_\_\_\_ enclosed.  
**9/26/10** \_\_\_\_\_ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) \_\_\_\_\_

Address \_\_\_\_\_ Email: \_\_\_\_\_

City/State \_\_\_\_\_ Zip \_\_\_\_\_ Phone # \_\_\_\_\_