

## TEST FOR OBAMA AS DEFICIT STAYS OVER \$1 TRILLION

### ROMNEY PUSHING ISSUE Budget Analysts Express Doubts on Plans of Both Candidates

**By JACKIE CALMES**  
WASHINGTON — Four years ago, Barack Obama campaigned for president on a promise to cut annual federal budget deficits in half by the end of his term. Then came financial calamity, \$1.4 trillion in stimulus measures and a maddeningly slow economic recovery.

Now, despite small annual improvements, the deficit for the fiscal year that ends on Sunday will surpass \$1 trillion for the fourth straight time. Against that headline-grabbing figure, Mr. Obama's explanation — that the deficit he inherited is actually on a path to be cut in half just a year later than he promised, measured as a percentage of the economy's total output — risks sounding professional at best.

The fiscal imbalance on Mr. Obama's watch, however much a result of economic and demographic factors beyond his control as well as his own policy choices, has increased the nation's accumulated debt by about 40 percent and has saddled him with one of his biggest vulnerabilities. Facing off against Mitt Romney, Mr. Obama is on the defensive over deficits and debt nearly as much as he is over unemployment.

Dealing with deficits is the one major issue in which voters in polls regularly register more confidence in Mr. Romney than in Mr. Obama. It is also a flash point in the partisan war over the size and scope of government.

Mr. Romney and his running mate, Representative Paul D. Ryan, the chairman of the House Budget Committee, often came

**Polls See Gains for Obama**  
Polls of likely voters in Ohio and Florida show that President Obama has widened his lead over Mitt Romney. Page A12.

## Stuyvesant Students Describe The How and Why of Cheating

**By VIVIAN YEE**  
The night before one of the "5 to 10" times he has cheated on a test, a senior at Stuyvesant High School said, he copied a table of chemical reactions onto a scrap of paper he would peek at in his chemistry exam. He had decided that memorizing the table was a waste of time — time he could spend completing other assignments or catching up on sleep. "It's like, 'I'll keep my integrity and fail this test' — no. No one wants to fail a test," he said, explaining how he and others persuaded themselves to cheat. "You could study for two hours and get an 80, or you could take a risk and get a 90."



President Obama addressing the General Assembly on Tuesday. He said restrictions on speech can be used to oppress minorities.

## Seeking Cures, Patients Enlist Mice Stand-Ins

**By ANDREW POLLACK**  
BALTIMORE — Megan Sykes, a medical researcher, has a mouse with a human immune system — her own. She calls it "Mini-Me."  
There are also mice containing a part of 9-year-old Michael Feeney — a cancerous tumor extracted from his lungs. Researchers have tested various drugs on the mice, hoping to find the treatment that would work best for Michael.

In what could be the ultimate in personalized medicine, animals bearing your disease, or part of your anatomy, can serve as your personal guinea pig, so to speak. Some researchers call them avatars, like the virtual characters in movies and online games.  
"The mice allow you the opportunity to test drugs to find out which ones will be efficacious without exposing the patient to toxicity," said Colin Collins, a pro-

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## Prosecutor Deals Blow to Stop-and-Frisk Tactic

**By JOSEPH GOLDSTEIN**  
In a significant blow to New York City's use of stop-and-frisk tactics, the Bronx district attorney's office is no longer prosecuting people who were stopped at public housing projects and arrested for trespassing, unless the arresting officer is interviewed to ensure that the arrest was warranted.  
Prosecutors quietly adopted the policy in July after discovering that many people arrested on charges of criminal trespass at housing projects were innocent, even though police officers had provided written statements to the contrary.  
By essentially accusing the police of wrongfully arresting people, the stance taken by Bronx prosecutors is the first known instance in which a district attorney has questioned any segment of arrests resulting from stop-and-frisk tactics.  
Bronx prosecutors are now requiring that they interview the arresting officer in the "hopes of eliminating tenants and invited guest from being prosecuted un-



The Sound of a Frayed Alliance American advisers in Afghanistan are more vigilant in the wake of recent attacks. Page A10.

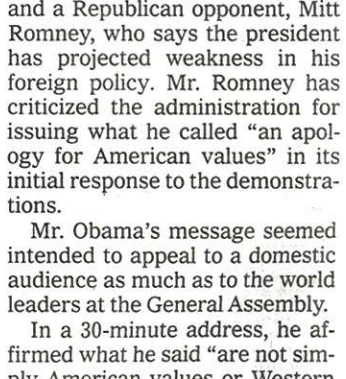
## N.F.L. Chief Caught Between Bad Calls and Owners' Hard Line

**JUDY BATTISTA**  
**ON PRO FOOTBALL**  
When Roger Goodell became the commissioner of the National Football League in 2006, he made protecting certain aspects of the sport's good name his consuming aim. He was concerned with the fan experience at stadiums as well as the behavior of players in bars. Goodell wanted a league populated by upstanding citizens who provided captivating entertainment while, not incidentally, generating great business, too.  
To that end, Goodell has risked lawsuits over his tough punishments for a bounty scandal; he has suspended or otherwise disciplined some of the N.F.L.'s most popular players; and he brokered the deal that ended the long, bitter lockout of the league's players last year.  
But today Goodell is overseeing a remarkable fiasco, one that, to a large degree, is of the league's own making: the embarrassment of replacement officials. That the lockout of the experienced and unionized officials has lingered, even as the game's reputation has been stained, suggests that in a 21st century N.F.L., the commissioner's power is now more nuanced.  
The lockout was sought and is

## OBAMA TELLS U.N. NEW DEMOCRACIES NEED FREE SPEECH

### A CHALLENGE FOR ARABS Says Violence Will Not Change U.S. Support for Transitions

**By HELENE COOPER**  
UNITED NATIONS — President Obama on Tuesday used his last major address on a global stage before the November election to deliver a strong defense of America's belief in freedom of speech, challenging fledgling Arab and North African democracies to ensure that right even in the face of violence.  
The speech was in many ways a balancing act for Mr. Obama, who has had to contend with angry anti-American demonstrations throughout the Middle East during the past several weeks, and a Republican opponent, Mitt Romney, who says the president has projected weakness in his foreign policy. Mr. Romney has criticized the administration for issuing what he called "an apology for American values" in its initial response to the demonstrations.  
Mr. Obama's message seemed intended to appeal to a domestic audience as much as to the world leaders at the General Assembly.  
In a 30-minute address, he affirmed what he said "are not simply American values or Western values — they are universal values." He vowed to protect the enduring ability of Americans to say what they think. He promised that the United States "will do what we must to prevent Iran from obtaining a nuclear weapon." And he asserted that the flare-up of violence over a video that ridicules the Prophet Muhammad would not set off a retreat from his support of the Arab democracy movement.  
Mr. Romney was also in New York on Tuesday, talking about foreign aid at a forum sponsored by the Clinton Global Initiative, where Mr. Obama also spoke after his United Nations address. But Mr. Romney was left to make his own case on a much smaller stage, where the host was former President Bill Clinton, an Obama surrogate.  
Mr. Romney called for a rethinking of how American foreign aid is disbursed, suggesting that it could be tied directly to how governments and organizations work to open up their markets and encourage employment. "The aim of a much larger share of our aid must be the promotion of work and the fostering of free enterprise," he said.  
That idea is bound to set off de-



A PIE SOCIAL in Dumbo on Sunday.

## CALENDAR

**Benefits**  
French gastronomy and culture will be celebrated at Le Taste of France Show on Pier 54 at West Street and 13th Street, from 11 a.m. to 5 p.m. on Saturday and from 11 a.m. to 6 p.m. on Sunday. French chefs working in the United States will prepare their specialties for tasting, along with French wines and liquors. Tickets are \$30 in advance from letasteoffrance.com, \$40 at the door. An evening dining program on Sunday from 6:30 to 11 p.m. is \$149.  
Amateur bakers can bring pies for the annual Pie Social at Bubby's, 1 Main Street (Water Street), Dumbo, Brooklyn, on Sunday. Bakers, who pay \$11.54 to benefit Public School 150 in TriBeCa and the High School for Food and Finance, must arrive at 11:30 a.m., pies in hand. The public can taste the pies from noon to 3 p.m., \$27.37. Tickets: bubbys.com.  
A Taste of the Seaport, to benefit programs at P.S. 397 (Spruce Street School), will be held on Sunday from 11 a.m. to 4 p.m., Front Street from Fulton to Beekman Streets. It will include tastings from restaurants in the South Street Seaport area. Tick-

**Chinese Celebration**  
A Chinese harvest festival, also called the moon festival, will be celebrated on Sunday with a 10-course banquet at Lotus Blue, 110 Reade Street (West Broadway), with seatings at 6:30 and 9 p.m. The price is \$88, or \$68 for a vegetarian version, with wine pairings \$30 extra. Prices do not include tax and tip. Reservations: (212) 267-3777.

**Sip and Taste**  
Cocktail experts from Brooklyn's bars and restaurants will convene Tuesday from 6 to 9 p.m. at the Green Building, 452 Union Street (Bond Street), in Carroll Gardens, to pour their signature drinks with nibbles from restaurants. Reservations, \$47.12: bkshakenandstirred.eventbrite.com.  
**FLORENCE FABRICANT**

**Corrections**  
A recipe last Wednesday for Jean-Georges Vongerichten's fried sushi cakes with scallops omitted a step. The sushi cakes should be dredged in rice flour or all-purpose flour before frying.  
A recipe last Wednesday with the Pairing column for spaghetti alla Norma incorrectly included an ingredient. The two tablespoons of oil for finishing are not necessary if the instructions for reserving the used olive oil are followed.

## THE POUR Gentle Soul in a World of Bold Fruit



**SURVIVOR** Prado Enea is a gran reserva, a complex style experts feared would disappear in the rush to push flavors.

ONLY a few years ago, some Spanish wine experts were suggesting that the gran reserva style of Rioja would fade to extinction in a decade or so. Their rationale seemed clear: The worldwide consumer swoon in the last 20 years for plush, dark, bountiful flavors had marginalized these smooth, pale, harmonious wines, which are aged for years and shimmering textures than bold fruit flavors.

Gran reserva style had gotten a bad name. An unthinking embrace of technology and industrial agriculture in the late 1960s and '70s had resulted in many grim, diluted, dreary wines. Nonetheless, the experts' concern was overstated. I believed the style would survive, if only on the fringes, because a few adamantly traditionalist producers like López de Heredia and La Rioja Alta will never stop making gran reservas. More important, good Rioja gran reservas are so beautiful and distinctive that I believed they would always have an ardent audience, even if a small one.  
My conviction was reinforced recently by a tasting in New York of 11 vintages of Muga Prado Enea, one of the great gran reservas still produced. These graceful, elegant wines captivate both sensually — their polished textures feel so good in the mouth that you are drawn irresistibly to the next sip — and intellectually, by almost demanding your attention as you seek out each elusive nuance.

Muga was not among the wave of pioneering wineries that established Rioja in the late 19th century. The family, which had long grown grapes, started making simple wines for early drinking in 1932. Not until 1968 did it produce the first vintage of Prado Enea, grapes mostly from its own vineyards and then aged in a mixture of older American and French barrels. Current regulations require gran reservas to be aged at least two years in oak and three more years in bottles, but many producers will age the wines longer. Muga's 2004 gran reserva is the current release, although the 2005 will soon join it. López de Heredia's most recent red gran reserva is 1995.  
Of course, gran reservas are made only in vintages considered worthy. For Muga, that did not include 2002, 2003, 2007 or 2008 in the last decade.

The most striking thing about the Prado Eneas I tasted, which ranged from 1970 to 2005, was their consistency of texture and finesse, even as the winemaking regimen has evolved. From oldest to youngest, each possessed a fragile strength, as if aging had smoothed away any sort of baby fat, leaving behind a lean, skeletal tension that seemed to hold aromas and spectral flavors in suspension. Remarkably, at the same time even the oldest wines were animated by a lively freshness.  
The 1970 was a bit subdued at first but with an hour in the glass it blossomed aromatically, offering a complex, slightly exotic array of cooked fruits, leather, old libraries and minerals. The '78 was a little more herbal and tense than the '70, with more linear flavors, while the '85 epitomized a mellow old Rioja. Interestingly, these three vintages were all made with about 10 percent viura, the white grape of Rioja, along with 50 percent tempranillo, 25 percent garracha and 15 percent mazuazo.  
"We needed viura to add acid-

ity," said Juan Muga, one of the current generation in charge, who oversaw the tasting along with his uncle, Isaac Muga Caño, and the American importer Jorge Ordoñez. "After 1985, because of improved viticulture, we no longer needed viura."  
Of the other vintages, 1994 and '95 presented an excellent contrast. The '94 vintage is often held up as one of Rioja's finest. Indeed, it was lovely and light-bodied, though I could still feel the tannins, with an earthy, mineral, lightly fruity aroma. Ah, but I loved the '95, a gentle, complex wine with great finesse and elegance, cushioned with spice and vanilla flavors. Of the other Prado Eneas we tasted, I think only the 2001 will possibly surpass it. The '01 was simply gorgeous: delicate and balanced, still young, yet unbelievably graceful.  
Surprisingly, Mr. Muga suggested that the Spanish wine-drinking public was reawakening to the pleasures of gran reservas. "Ten years ago the domestic market had turned to more fruity styles," he said, "but now people want lighter and more elegant wines, and Prado Enea is coming back."  
Perhaps, but the public still loves the more powerful, fruity wines. And the Mugas are as canny at business as they are good at making wine: They saw the evolution of public tastes in the 1980s and, while they never gave up on gran reservas, they set out to make a more powerful wine, aged in new barrels of French oak, with more prominent fruit flavors that required less aging before hitting the market. They called this new wine Torre Muga, and its first commercial vintage was 1991. For comparison's sake, along with the Prado Enea, we also tasted eight vintages of the Torre Muga.  
The comparison was stark. The Torre Mugas are indeed fuller-bodied, richer, fruitier, more concentrated and powerful. Where the gran reservas are almost limp in texture, forcing you to lean in to hear them, the Torre Mugas are in your face. Nonetheless, they are still unmistakably Riojas.  
The '91 had aged beautifully, clearly bigger but still balanced, sweetly fruity but dry. After an hour, an exotic fruit note emerged, consistent in all the vintages, along with a whiff of toasty oak. The '94 was a blockbuster, integrating both the power of the vintage and the style, while the '96 was softer, yet still delivered a graceful force. The 2001 and '04 will be excellent (both fleshy with wild flavors of red fruit) but both are young and the toasty oak is still not fully integrated. It's clear that Torre Muga, like Prado Enea, needs 15 years to really show its stuff.  
I asked Isaac Muga, who has been around for the introduction of both wines, which he preferred. He laughed. "Prado Enea, of course," he said. "I like to drink a lot of wine, and you can drink a lot more Prado Enea." The Torre Muga is generally a percentage point higher in alcohol, the acidity is lower, and its richer texture may not go down quite as easily.  
I'm with Isaac Muga. Prado Enea's for me. Still, it's great to have choices, gran reservas among them. You can find current releases of Prado Eneas for around \$60, while Torre Mugas are around \$75. Other producers that make good gran reservas include López de Heredia and La Rioja Alta, of course; Bodegas Faustino; Bodegas Riojanas; CVNE's Imperial and Viña Real; Bretón's Dominio de Conte; and Marques de Murrieta.