NATIONAL CHERRY FESTIVAL

Cherry recipes make a great 'companion'

By KIMBERLY WARREN Record-Eagle staff writer

hat can you do with cherries anyway?Patty LaNoue Stearns knows, and she wants to share.

With the help of Michigan's finest chefs and fellow food writers from places like Chicago, Detroit and Toronto, Stearns put together a recipe book complete with helpful information about cherries.

In "Cherry Home Companion," recipes and tips combine to make a book that Stearns says will last for years.

"It's something that will be on people's shelves for a long time," she said. "It's functional with a hard cover and spiral-bound on the inside, but also they're timeless recipes. It's definitely a keepsake cookbook."

Stearns said there are around 150 high-end recipes including appetizers, main courses and desserts.

"I think readers will be surprised with how many things you can do with cherries," she said. "They really enhance the flavor of anything — beef, pork, chicken. People don't think of them as main course items, but they are." Besides recipes, Stearns offers some of her own personal tips for the use of cherries in recipes.

"There's cherry information from how to store them, how to handle them, even how to eat them," she said.

In fact, the "Cherry Home Companion" includes tips on the proper etiquette for removing the pit from your mouth.

"You are supposed to remove the pit with your thumb underneath and your first two fingers across your mouth," she said. "That's according to Emily Post."

Stearns was also able to include some of her own personal cherry memories in the book. "I use cherries pretty much every day, whether it's in my cereal or salads," she said. "I make a lot of things with cherries."

In fact, her love of cherries was the reason she got involved with the book in the first place.

"When Susan Bays asked me to help, I said of course," Stearns said. "I love cherries...we were the perfect match, and the result is beautiful."

Bays is the publisher of the book at Arbutus Press.

"I scoured book stores in the area looking for books about cherries, and I only found a few that were small or incomplete," she said. "Patty is well-versed in food and called me back twice to tell me she was very interested in writing the book."

Stearns collected recipes, photographs and verses about cherries. Stearns said even those who don't cook will find something special in the book. "Because of the vintage post cards, it has more of the look of a collector's item than just a cookbook," Stearns said. "We also have verses in there like 'Cherry, Cherry' by Neil Diamond."

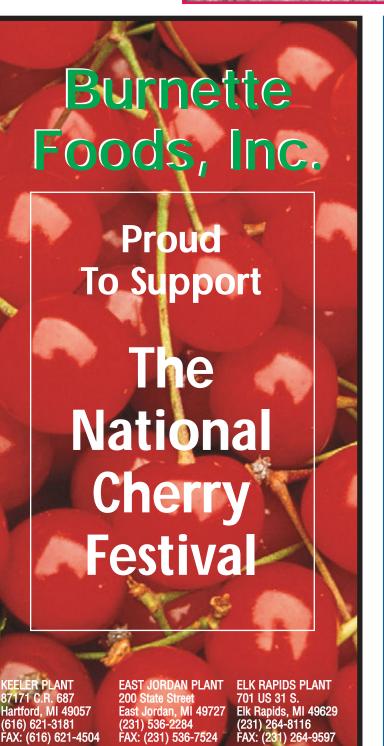
True to its idea, the "Cherry Home Companion" offers recipes galore.

"Even those who don't cook will drool over the recipes," she said. Stearns' personal favorite: Tapawingo's molten chocolate cake with cherries.

"It's unbelievable," she said. Looking to snag a copy of your very own? For \$29.95, you can. Bays said an advance shipment of only one case of books will be available for the National Cherry Festival — the bulk shipment will arrive two weeks later. To reserve a copy, call (866) 290-9604 or visit the Web site, www.arbutuspress.com.



Patty LaNoue Stearns will be on hand to sign copies of the new cookbook, "Cherry Home Companion," at the National Cherry Festival Open Space on Wednesday, July 10, in Traverse City.





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