

Cherry Memories

"It was quite some years ago, but I remember the first time I went on a Parade of Homes tour and went into one of the children's bedrooms. There, on the wall, along with all these other treasures and certificates and awards, was the certificate for having been in the first grade Prince and Princess program. It just struck me that even though the child had grown, this was still something special enough for them to keep. As the years went by, I saw this on more walls and in more rooms, and every time, it just reinforced what a wonderful memory this was for them. It's a big part of what has kept me involved with the Festival, especially the Prince and Princess program for the past 50 years."

**Mary Lyon,
Director NCF Prince and Princess
Program**

Taste of Cherries comes to NCF July 7 and 'Today' show July 8

Be sure to check out Taste of Cherries, Sunday, July 7, sponsored by Mountain Jack's Restaurant and Sunny 101.0 WLDR. Taste of Cherries features the masterpiece foods of area studying culinary professionals. A short walk to the banks of the Boardman River will lead you to the tempting samples of cherry delights.

From 11 a.m. to 3 p.m., festivalgoers can sample some of the easy-to-prepare recipes.

From Cherry-marinated pork tenderloin to Thai cherry beef salad to cherry linzertorte and cherry turtle brownies, every taste bud will be satisfied. A favorite among the young crowd, check out the cherry nut trail mix.

Curious visitors to the Taste of Cherries can give the dishes a try for \$4 to \$6 per sample.

The money is used to continue the education of up-and-coming culinary students. Proceeds from Taste of Cherries will benefit the Culinary Scholarship program at Northwestern Michigan College. **And be sure to check out the Today show, Monday, July 8, when "Festival Chef" Fred Laughlin, director of NMC's Hotel, Restaurant and Culinary Arts program prepares some the Taste of Cherries recipes for Katie and Matt.**

Cherry Beer-Marinated Pork

Serves 6

Pork butt or shoulder	approx. 3 lbs
Marinade soy sauce	4 oz
Cherry beer	12 oz.
Brown sugar	1 cup (firmly packed)
Fresh Ginger	2 Tbsp (grated)
Pepper	1/2 tsp
Garlic	2 Tbsp (minced)

Method:

Clean pork by removing all fat and silverskin.

Combine the marinade ingredients stirring until the sugar dissolves.

Place tenderloins in a non-corrosive pan and pour the marinade over the top. Cover and let marinate for 6 hours.

Remove from the marinade and grill over medium heat until internal temperature is 140° F.

Allow cooked tenderloins to rest for several minutes before cutting.

Serve with cole slaw on a baguette.



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