

Discover the real taste of cherries

Each taste contributes to College Culinary Arts Program

Cherries won the heart of Americans long ago. A delicious sampling of cherry cuisine will be presented Sunday, July 6, during Taste of Cherries sponsored by Holiday Inn—West Bay and Sunny 101.9 WLDR.

Presented in a new location along the shores of West Grand Traverse Bay in the Festival Open Space, Taste of Cherries will feature a Festival Brunch complete with Hors d'oeuvre and entrée tastes. Headlining the Taste are a Cherry Marinated Flank Steak presented on a bed of greens with cherry vinaigrette, Cherry-Glazed Roasted

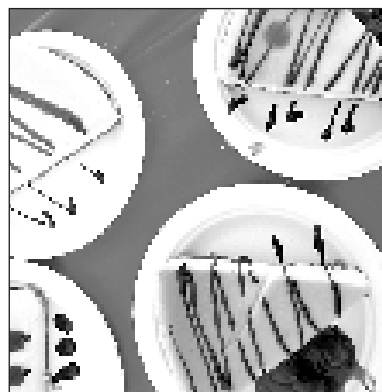
Ham with Apricot Cherry Chutney and Polenta. A new attraction to the Taste of Cherries is the Northern Michigan Hors d'oeuvre Platter featuring cherry chicken pate and cherry smoked salmon, both presented on French bread.

For the sweeter side of the Festival Brunch, festival-goers will find Cherry Crisp, Cherry Pecan Sticky Buns, Cherry Scones, Sour Cream Cherry Pie, and Cherry Lemonade, and especially for the kids, Cherry Nut Trail Mix, featuring one of the region's most popular cherry products—the dried cherry. Traditionally, tart cherries are the key ingredient in pies and other desserts. But, tart cherries are now used in a wide range of products including sausages, salsa, chutneys, breads and pastas, salads, main course

entrees, as well as desserts.

This year's Taste of Cherries will explore new ways to enjoy the ruby-red, tangy taste of tart cherries, all in a well-rounded dining menu.

Taste of Cherries proceeds will benefit the Culinary Scholarship program at Northwestern Michigan College. Tastes will range in price from \$4 to \$6 at the door.



Food fare for all at the Festival

BY SARAH HENRY

Record-Eagle staff writer

Patrons of the National Cherry Festival can satisfy their hunger pangs with the many food vendor options that dominate the Festival Food Court at the Open Space.

Domino's Pizza, BD's Mongolian BBQ, ITZA, Kentucky Fried Chicken, U&I Lounge, J&S Hamburg, China Fair, Quizno's of TC, Chiantis, D'Alessandro's Catering, Traverse Bay Entertainment, Minerva's and Outback Steakhouse will provide mouthwatering munchies all week long.

According to Grace Callahan, director of concessions, other festival vendors will include Johnsonville Bratwursts, Country Fresh Ice Cream, Sara Lee Pie and Pepsi.

Meals will be about \$3-\$7, while miscellaneous items like chips will be as low as \$1. Nearby the food vendors will be the Cherry Festival Farm Market, featuring cherry-oriented goodies like cherry-peach salsa from American Spoon Foods and cherry baklava from Magilly's Divine Baklava.

Other novelties will include cherry fudge and cherry popcorn from Daddy Mac's, cherry pie, sauces and preserves from the Grand Traverse Pie Company and cherry cheesecake from the Sinful Cheesecake Company. Benjamin Twiggs, Gallagher Farm Market and The Jelly Sisters will also be available to provide cherry confections.

The Festival Food Court will be open from 10 a.m. until 11 p.m. during the Cherry Festival.



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