## NATIONAL CHERRY FESTIVAL 2005

class will be cooking with cherries on the

grill, and Laughlin is planning to grill a cherry marinaded salmon, among other dishes.

"We'll be doing recipes that use cherries in

different ways than people normally think of,"

The recipes are all easy to prepare, so peo-

"We'll be using fresh ingre-

Laughlin has also taught at

ple will be able to duplicate them at home



R-E file photo/John L. Russell The Car and Truck Show is from 10 a.m.-5 p.m. on July 3.

# Car & Truck Show cruises into Festival

On Sunday, July 3, Festival-goers can take a trip down memory lane alongside classic cars like a '57 Olds 98 Convertible, a Ford Woody, or a Ford Model A. The Hagerty Insurance Collector Car and Truck Show, will feature classic and collector cars, trucks, and motorcycles from throughout the midwest Sunday, July 3, from 10 a.m. to 5 p.m., at the Civic Center in Traverse City.

64

Now in its third year, a motorcycle division will feature original, restored, and modification classifications. All entries will be judged on Sunday, July 3.

There will be music and fun for the entire family. The event is presented in cooperation with ABC 29&8 and The Fox radio.

Antique, stock, and modified classes of automobiles are invited to participate. Trophies will be presented in 38 classes at 3:30 p.m. on Sunday, July 3. Pre-registration of vehicles is required. Advance registration fee is \$12 or \$15 at the show. Check-in will be from 8 a.m. until 11 a.m. the morning of the show.

For registration and event information, call 947-4230 or see www.cherryfestival.org

# Cookin' cherries with the chef

#### **GARRET ELLISON**

Record-Eagle staff writer

Cherry gourmands - mark your calendars now! The regions most notable fruit will be the subject of three days of Vacation Cooking School classes at Northwestern Michigan College's Great Lakes Culinary Institute during this year's Cherry Festival.

Chef Fred Laughlin, director of the culinary institute, will be instructing the classes which will be held July 5, 6, 7 from 9 a.m. to noon. The cost is \$99 per day, which goes to pay for ingredients. Each class includes a complementary kitchen kit with useful gadgets and tools. Lunch will also be served.

Tuesday's class will be a course on preparing cherries for a brunch, and the focus will be on baked goods. Laughlin will start with cherry scones, cherry cinnamon buns, and whole

grain waffles with cherry sauce, among other dishes.

The Wednesday class focus is on cooking lunch with cherries, and will feature a cherry pork sandwich, and a Thai-style beef and cherry salad among other dishes. Thursday's

R-E file photo/Lara Neel ing demonstrations.

Participants are asked to wear long pants and closed-toe shoes

with non-skid soles. Each person must supply their own knife set, or purchase a kit on the spot. You must be 21 years old to enroll. Participants may enroll by calling NMC Extended Education Services at 995-1700, or visit www.nmc.edu/ees for more information.

## Hole-in-one golf contest for Garland Resort home

Golfers should hone their golf skills in preparation for the National Cherry Festival's week long Hole-In-One Golf Contest sponsored by Garland Resort and Passageways/Carlson Wagonlit Travel in cooperation with Sunny Country - 101.9. The eight-day event takes place July 2—9 at Bay Meadows Golf Course & Lee Houtteman Learning Center located just two miles from downtown on Barney Road.

Festival-goers will take their best shots at a hole-in-one on a specially designed hole playing 79 yards through the final day of competition on Friday, July 8. Each day a closest to the pin winner will be declared (or several, if more than one hole-in-one is made) and asked to return for the final shoot out slated for Saturday, July 9, at 2 p.m.

The first person to make a hole-in-one during the final shoot out will win their very own house at Garland Resort. The house will be situated on the fairways lining one of four 18hole golf courses at Garland Resort. The grand prize is a Williamsburg, one-story, 2,192

square foot home complimented by a large country kitchen and great room. There are three bedrooms, two baths, and a large office, which opens into a fabulous dining room. Guests are greeted by a covered front porch, complete with log railings, two dormers, a pleasing fireplace, skylite, Pella windows, and six-panel solid pine doors. The home features an attached two-car garage, 4 inch well and hot water heat. If none of the finalists competing for the first hole-in-one are successful, the participant closest to the pin will win a trip for two to a premiere golf destination courtesy of Passageways/Carlson Wagonlit Travel.

Daily hole-in-one winners will enjoy a Garland golf getaway for two people. Each daily prize will feature a two-night stay, and 36 holes of unforgettable golf. Garland is noted for it's undisturbed golf surroundings, luxurious accommodations and fine dining, all in an elegant north woods atmosphere. Garland Resort is located in Lewiston, Michigan and can be reached by visiting www.garlandusa.com.

## Meijer Festival of Races

Athletes of all abilities will take to the streets of Traverse City in three regionally acclaimed races on Saturday, July 9.

The Meijer Festival of Races, sponsored by TRAVERSE-Northern Michigan's Magazine, and Meijer, will challenge over 2,000 runners along the shores of Grand Traverse Bay, over cherry orchard-lined hilltops and through spectator-filled downtown Traverse City. The event features a 15K foot race and a 5K run or walk. Race packet pick-up and late registration is Friday, July 8, from 6-9 p.m., and Saturday, July 9, from 6:30 to 7:30 a.m., at Traverse City Central High School.

Families looking for a bit less competitive run can enjoy the Wolf Run and Walk, sponsored by Great Wolf Lodge, on Friday, July 8. No pre-registration is necessary. The Indoor Waterpark. The event begins at 4 start is at Traverse City Central High School. Raffle prizes and a party atmosphere is sure to make the Wolf Run and Walk a family hit for years to come. A



R-E file photo/John L. Russell The Meijer Festival of Races.

grand-prize drawing will include an overnight stay at the Great Wolf Lodge and p.m. on Friday afternoon.

For more race information and applications, visit our Web site at www.cherryfestival.org or call (231) 947-4230.

after taking the class. dients and cooking from scratch," Laughlin said. "People will be able to see how easy it is to cook with healthy ingredients." Paul Smith College in New York, and has worked as a chef in Colorado, and British Columbia. He is a certified culinary educator by the American Culinary Federation, and has performed many cook-

said Laughlin.