

CHERRY HOME COMPANION: A CHERRY COOKBOOK

TRAVERSE CITY, MICHIGAN--The quintessential summer fruit is immortalized in a new book, ***Cherry Home Companion***. It's a full-color compendium of cherry lore and wisdom, cherished memories and sensational recipes collected by veteran journalist Patty LaNoue Stearns from some of the country's finest chefs, food writers, home cooks and cherry purveyors.

Readers will find more than 130 mouthwatering dishes--everything from appetizers to desserts--in this handsome hardcover cookbook, which is sweetened with reproductions of vintage cherry festival posters and postcards, cherry poems, cherry songs and lots of cherry chat.

"Our goal was to include only fabulous, luscious recipes, nothing bland, boring or middle-of-the-road," says Stearns, a Detroit-area native now living in Traverse City, Michigan--cherry capital of the world. "There are so many new ways to include cherries in a menu, and I believe we have collected the best examples within the pages of ***Cherry Home Companion***."

Among the book's 200 pages are cool summer drinks such as a "Simple Cherry Smoothie" and the sophisticated "Michigan Dried Tart Cherry Cosmopolitan" from Eric Villegas of Restaurant Villegas in Okemos, Michigan. One of several desserts from Tapawingo, Northern Michigan's five-star restaurant, is the killer "Chocolate Bread and Butter Pudding with Cherries." From the decadent "Cherry Mascarpone French Toast" contributed by Latitude restaurant's Rich Travis to the savory "Cherry Point Chicken Stroganoff" from Conrad Heiderer, executive chef of Cherry Point Garden Grill in Shelby, Michigan, each recipe is tested, timeless and terrific.

Cherry Home Companion is the definitive guide to cooking with cherries. Stearns describes cherry types, handling, measuring and even how to deal with cherry pits when seated at a formal dinner. She tracks the major cherry festivals around the world, offers sources for ordering cherries year-round, and includes the latest information on the health benefits of cherries.

Patty LaNoue Stearns writes about food, travel and other lifestyle subjects for a number of publications across the country, including a weekly restaurant column in the *Traverse City Record Eagle*. A former food columnist and restaurant critic for the *Detroit Free Press* and managing editor of *Detroit Monthly* magazine, Stearns has been a journalist for more than three decades, covering everything from cars to clothes to haute cuisine. She is the author of *Good Taste: A Guide to Northern Michigan Cuisine* (Arbutus Press, \$16.96), also released in July 2002.

Cherry Home Companion, by Patty LaNoue Stearns (Arbutus Press, \$29.95), 200 pages, spiral-bound, hardcover, 9x9 format, full-color, more than 130 cherry recipes. Arbutus Press is a publisher of Michigan history and travel-related books and tapes. For more information, visit www.arbutuspress.com.

Contact Susan Bays, Arbutus Press, editor@Arbutuspress.com
231-946-7240, Fax 231-946-4196