



Tom Tomalka of House on the Hill

Give Getaways with Taste

Whisk your wannabe chef off for a weekend where the hosts appreciate good food. At these B&Bs, breakfast is never just coffee and a roll.

House on the Hill, Ellsworth. Dine at nearby Tapawingo or Rowe Inn; wake to Tom and Cindy Tomalka's hot gourmet dishes, homemade breads with lemon curd. 231-588-6304
Between the Lakes, Interlochen. World-traveled hosts Barbara and Gordon Evans know food—expect authentic slow-cooked Irish oatmeal, zucchini carrot muffins, flaky scones.

They're known to host the occasional cooking class, so be sure to ask. 231-276-7751
Grey Hare Inn, Old Mission Peninsula. Visit nearby wineries in the evening; wake to Jay and Cindy Ruzak's crepes du Nord, wine poached pears with Mascarpone. 231-947-2214

RECIPES

Chef Rich Travis's Cherry Mascarpone French Toast, p.103

Cherry Point Chicken Stroganoff, p.111



FOODIE FILE



Name: Patty LaNoue Stearns, food writer, author of *Cherry Home Companion* cookbook and *Good Taste: A Guide to Northern Michigan Cuisine*

Why another cherry cookbook? The whole challenge was to come up with a cookbook that had nothing but really high-end recipes. They had to have snap, to speak highly of the cherry in a sophisticated way.

First fell for cherries when: I had the cherry chicken stroganoff at the Cherry Point Garden Grill in Shelby.

Table Talk

GIFTS FOR THE COOK IN THE NORTH COUNTRY

By Cara McDonald

CHEF'S ORDERS

Getting Good Stuff in a Jar

These local products do us proud, and better yet, they ship when you need to order a tasty gift.

Saucy Jane sauces, the take-it-home taste of Rhonda's Wharfside in Frankfort. Green bean dipping sauce is legend. Happy Noodle sauce makes pasta pan-Pacific. 231-352-5300

Cherry Salsa, The Jelly Sisters. This is the best sassy, savory cherry salsa we've ever tasted. 231-947-9280



Raspberry-Cherry Foster with Raspberry Chambord, Carp River Trading Co. Drizzle over cheesecake, proceed to bliss. 800-526-9876

Pumpkin Butter, American Spoon Foods. On muffins, good; on ice cream, to weep for. 888-735-6700



What's always in your fridge: Some kind of exotic salsa, like a roast apple and onion relish by American Spoon Foods. Also, I always have store-bought Christopher Ranch pesto.

Favorite kitchen gadget: I love my big 8-quart Le Creuset cast iron and porcelain stock pot. It's the most I've ever paid for a pan, but it's like buying yourself a luxury car. Great investment, awesome performance.

Must have: An old-fashioned, well-seasoned cast-iron frying pan.

Best recent dining experience: The new Tra Vino restaurant in Acme is a find. It's inexpensive, and yet the flavors are excellent.

Find *Cherry Home Companion* and *Good Taste* in local bookstores or via arbutuspress.com. See pages 103 and 111 for Patty's favorite cherry recipes.