Arts & Leisure **B4** 

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KEELY KALESK

#### Here's a taste of what you'll be reading about soon

i, I'm Keely Kaleski, your new Taste editor. If you're thinking to yourself that there's something very familiar, about this, you're right. Many of you have known me for a long time. Being promoted to Taste editor in 1990 was one of the happiest days of my career. In addition to my role as editor of the O&E Taste section I am also the assistant maneging editor of features, a job I've held for the last two years. I'll be working with Lana Mini, one of our reporters, to introduce you to some new tastes and culinary experiences.

experiences.

Lann has een a reporter with the O&E for the last three years and has been writing about food for nearly 10 years. She's thrilled about evering the Taste beat in Wayne and Oakland counties — especially with the multitude of cultures that make-up the communities we serve.

Lann believes cooking can enhance cultural understanding. Whether it's making old-fishioned American blackberry jam, learning to make fresh Sicilian pasta or how to roll a Syrian grape leaf; awareness of food origins and the unique way different cultures prepare food can maybe help make our world a little smaller. Journal of the cook, and visit interesting ethic markets you'd cook, and visit interesting ethic markets you'd clove, meet some Hometown Courmets — people who love took, and visit interesting ethic markets you'd driven by a million times and always wanted to visit.

Lann and I enjoy shopping for food and get excited by sensonal changes knowing it's an opportunity to enjoy new foods — asparagus in the spring, melons in the summer, apples and squash in the fall, beets and pears in the winter.

I do most funy grocery shopping in the communities the Observer & Eccentric Newspaper serve, and have gotten some of very good ideas talking to people while waiting in the check-out lim. If you see us, don't be shy, we want to meet you, and hear your ideas.

Eating and food preparation should be a celebration, not a chore. A lot of us have fallen victim to what sociologist George Ritzer calls "McDonaldization." He talks about it in this month's edition of The Sun.

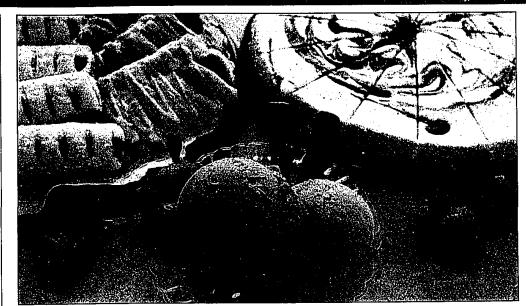
Ritzer argues that fast food restaurants have turned eating into something you want to be done with as quickly as possible so that you can get on the next activity.

In most communally, to be lingered over. Food brings people upother. The best way to get to know someone is to break bread with them.

Tim looking forward to getting to know you again, and maybe even share a cup of cofece, or a meal.

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Berry good: Livonia Italian Bakery offers many strawberry delights including strawberry strudel sticks with cream cheese (left to right), strawberry bear claws, strawberry sorbet and strawberry cheese cake.

### Succulent strawberries

### U-pick season is late but 'good things come to those who wait'

By Lana Mini Staff Writer Lminigoe.homecomm.net

The evenings were cold in May and that's why strawber-ries are late this year. But now they're arriving. Finally.

But now they're arriving. Finally,
At Rowe's Farm east of Yasileat the berries should be ripe
for pickin' today. At Long
Family Orehard & Farm in
Commerce Township they
should be ripe later this week.
The point is, if you want to
pick them yourself, call the
farm first. This year's spring
weather was erratic, making
the readiness of local crops a
bit unpredictable.

Strawberry season is short and sweet, just a few weeks long. And if you miss the chance to pick strawberries yourself, there are plenty of opportunities to enjoy them anyway. France Petrucci, owner of Livonia Italian Bakery, 33616 Seven Mile Road, showed us some delicious treats that can be made with this seedy reaf fruit. "Strawberry Danishes and strudels. Strawberry sorbet. Strawberry cheesacakes, Petrucci said as he discussed everything berry. They're all great. They're all great They're all popular." Sorbets can be made by purceing strawberries with

maple syrup and sugar. Homemade strawberry inm is a thoughtful holiday gift. Even with the inteness of the season, it'll still be possible to find a great berry.

The first batch of strawberries are the Early Glows, said Bill Verellen of Verellen Orchards on Van Dyke in Romeo. Great for eating, canning and ples. They're a sweet berry – worth the wait.

Chef Josef Foreman of Giacomo's Fine Italian Dining in Clurkston understands the popularity of strawberries. He uses them in pastries and also in unexpected dishes. Exotic fried strawberries, strawberry

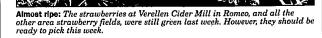
relish for chicken and an inter-esting strawberry salad are just a few of his choices. Delores Brown, of Coon Creek Orchard & Cider Mill in Armada said look for berries that are red, of course. A green tip is okay because it will red-den overnight. The stems should be a healthy shade of

green.
Strawberries mold quickly,
but can be frozen to enjoy
later. When you pick strawber-

ries, don't overfill the containers; if you do, the berries on the bottom will be smashed.

On the drive home, keep your strawberries out of the sun, and refrigerate them immediately. They should last up to four days. Wash strawberries right before you eat or use them. Finally, be a considerate fruit oicker and be careerate fruit picker and be careful not to destroy plants if you

See recipes inside.



## Where to pick berries

Where to pick berries

E Rowe's Produce Farm and Market - 10570 Martz
Road, east of Ypsilanti off 1-94 et Exit 187, upick strawberries (734) 340-0289

E Wiard's Country Fair and Orchards - 5565 Merritt
in Ypsilanti does not have u-pick strawberries this year, normally it does. Call about cherries in July and pears in
August, 7344 482-7744, Or visit waw wards.com

E Verrellem Orchards and Cider Mill - 63250 Van
Dyke Rome, t-pick strawberries (586) 752-2898

/ E Densweth's Greenhouses - 16125 22 Mile Road, Utica,
strawberry plants, but no u-pick strawberries May sear, (586)
247-5533

247-5533

25 E Long Tamily Orchard & Cider Mill - 78777 Coon Creek
Road, Armada, n-pick strawberries, "any day now." Call to ask
about rampberries in early July; links berries and lack raspberries in late July, (510) 784-5022

E Long Family Orchard & Farm - on Bogie Lake Road,
north of Wise Road, Commerce Township has asparagus for
about another week Ur pick strawberries should begin within
the next week or es. (248) 360-3774

E Blake's Blg Apple Orchard - North Avenue at 33 Mile
Road, Armada, p-pick strawberries later this week if the
weather stays warm, (586) 784-9710

E Blake's Orchard and Cider Mill - 17885 Armada Center, Road, three miles west of Armada between Capac and
Romeo Plank roads, u-pick strawberries later this week,
weather peaning, (580) 784-5943

J Alucoys coll cheed to verify crop qualicality ond picking
times

# High in flavor, buttermilk makes food better

Low in fat and high in flavor, buttermilk is a refreshing change from other dairy products. Its flavor and special features in the kitchen are valued by both home cooks and professional chefs. Initially, buttermilk was the liquid residue left behind when the cream was churned into butter. Today's buttermilk is a cultured product, commercially made by adding beneficial bacteria to skim or low-fat milk, but with the body, flavor and tang of the original version.

In America, buttermilk first

nal version.

In America, buttermilk first gained popularity in the South when, without refrigeration, its acidity kept it fresh days longer than regular milk. Buttermilk was used extensively both as a beverage and as an ingredient in such regional favorites as biscuits and pancakes.

Buttermilk isn't just for baking. You can use it for sauces and marinades where yogurt or sour cream might otherwise be used. Used in place of regular milk, it gives a tangy flavor to mashed potatoes and a delicious twist to custards. Try it in place of whole milk or cream as a thickener and lavoring in souns. To avoid curding during cooking, be sure to add buttermilk at the end of the cooking time, away from the heat and at a temperature no higher than 180 degrees. Do not allow the mixture to come to a boil once the buttermilk to make a tangy sailed dressing. In a small jar, shake 23 cup buttermilk, 1 tablespoon cider vinegar, 1 tablespoon cider vinegar, 1 tablespoon each salt and sugar, 1/8 teaspoon ground red popper



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