

Milk shakes and fries are cruisin' delights

CHOCOLATE MILK SHAKE
THE EASY WAY

Put three tablespoons chocolate sauce in tall glass. Fill glass with cold milk or soy milk. Shake thoroughly and top with frozen whipped cream if desired.

COCOA MILK SHAKE

3 tablespoons cocoa
1/2 teaspoon sugar
1 pinch salt
1/4 teaspoon vanilla
1 cup milk
3 scoops vanilla ice cream

Mix cocoa and sugar with a little milk. Add remaining ingredients. Beat well. Add ice cream.

REAL ROOT BEER

7 cups distilled or purified water
1 1/2 cups white sugar
1/4 teaspoon of active dry yeast
1 teaspoon of root beer concentrate

(Look for the concentrate in the spice and extract section of your grocery store)

Measure the water into a glass bowl and heat it in a microwave on the high setting for three minutes. You can also heat the water in a non-aluminum pan on a stove burner until the water is lukewarm. Do not overheat it though, or you will deactivate the yeast. Add the sugar, dry yeast, and root beer concentrate to the water and stir slowly until the sugar and yeast dissolve.

Bottling four Soda:

Set a small plastic funnel into the mouth of a 2-liter plastic bottle. Use a small cup or ladle to pour the soda mixture through the funnel. Fill the bottle, leaving about 2-3 inches of air at the top. Remove the funnel and screw the bottle cap tightly. (If air leaks out, the root beer will not carbonate properly.)

Adding the fizz:

Lay the filled bottle on its side in a warm place and leave it undisturbed for four days. During

this time the root beer will carbonate the sugar and the yeast react to form tiny carbon dioxide bubbles that give the soda its fizz. On the fifth day, put the root beer in the refrigerator to chill. It will be ready to drink the following day.

Taste Testing:

The best way to serve your homemade root beer is in a frost-free glass mug. As you unscrew the bottle cap, listen for the soft woosh sound as the pressurized air at the top of the bottle escapes. When you pour the root beer, you should see bubbles on the sides of the glass and foam forming at the top. You'll notice a slight yeasty flavor to your home-made brew, as well as a hint of anise and wintergreen. If the flavor is too strong, just add a small amount of cold water. Or make a root beer float by putting one scoop of vanilla ice cream or sorbet in a tall frosted glass. Pour in enough root beer to cover. Top with a second scoop of ice cream, whipped cream, and a cherry, and serve with a spoon and straw.

CRUISIN'
FROM PAGE B1

the business owned by his soon-to-be in-laws, Bruce and Debbie Meek. "And burgers and fries are just as popular now as they were 25 years ago."

TIME STANDS STILL

Like life at Don's, little has changed at Larry Streetman's job since 1966 and that's just the way he likes it. T-Birds with white convertible tops still pull into his business at the A&W in Clawson. Customers still order root beer soda in glass mugs. The faces

are the same too, except now those loybird-customers from the 1950s and 1960s bring their children and grandchildren to show them what the good ol' days were like.

"It's something different for parents to show their kids," Streetman.

Streetman started working at A&W as a counter boy in 1966 when he was in the 10th grade. Today he and his wife Nancy are proud owners of A&W restaurants in Berkeley and Clawson. Their children Rusty and Ron work there, too.

The biggest change Streetman has seen at A&W is requests for chicken sandwiches. Customers still ask about the difference between a root

beer float and root beer cooler. Coolers are soda blended with ice cream to drink through a straw; floats are literally that - soda with floating ice cream meant to be eaten with a spoon.

What's also changed is that those customers who once drug-nosed down Woodward Avenue now drive a little slower, showing respect for their now-classic cars.

Other than that, they still want burgers and Coney dogs loaded with everything. Low-cal food isn't requested much here. People want French fries instead, Streetman said.

Enjoy car food at home.

WINE
FROM PAGE B1

no winemaker in the world would turn down."

Winemaker Dan Goldfield is not an industry newcomer. After graduating with an M.S. in Enology from the University of California Davis, he worked at Robert Mondavi Winery, at the renowned Napa sparkling wine producer Schramsberg, at La Crema, long-known for pinot noir excellence. He developed Hartford Court, a winery in the Jackson Family Farms estates, also focused on cold-climate pinot noir and chardonnay grown in western Sonoma County.

Because the yield per vine for pinot noir is small and the best require aging in premium French oak, the price of delicious pinots is high. But if you compare an ultra-premium

quality producer like Dutton-Goldfield with a small-crate red Burgundy from France, California is the better buy.

There's chardonnay and then there's a rich and broad Dutton-Goldfield Dutton Ranch Chardonnay with a core of bright acidity achieved only when grapes are grown in a cold climate. So, no, this is not your average chardonnay at an average price.

AVAILABLE WINES

■ 2000 Dutton-Goldfield Dutton Ranch Chardonnay, Russian River Valley \$35 has citrus and tropical fruit aromas with an attractive buttery element that makes the lush, rich and creamy finish even more delightful.

■ 2000 Dutton-Goldfield Maurice Gnanite Vineyard Pinot Noir, Marin County \$50 is a dramatic wine statement with blackberry and dark Bing cherry aromas. Concentrated dark fruit mark flavors that last long in the lush finish.

papaya and kiwi. Flavors mirror aromas and climax in an elegant, clean and refreshing finish.

■ 1999 Dutton-Goldfield Dutton Ranch Pinot Noir, Russian River Valley \$40 delights with aromas of dried rose petals, fragrant dried leaves and exotic spices. High-toned dark cherry and other red berry fruit flavors carry through to the elegant and silky finish.

■ 2000 Dutton-Goldfield Maurice Gnanite Vineyard Pinot Noir, Marin County \$50 is a dramatic wine statement with blackberry and dark Bing cherry aromas. Concentrated dark fruit mark flavors that last long in the lush finish.

The Healds are Troy residents who write about wine, spirits, food, and restaurants for the Observer & Eccentric Newspapers. To leave them a voice mail message, dial (734) 953-2047, mailbox 18648.

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BAKED FRIES

1 large baking potato
1 tablespoon olive oil
1/2 teaspoon paprika
1/2 teaspoon garlic powder
1/2 teaspoon chili powder
1/2 teaspoon onion powder

Preheat oven to 450°F. Cut potato into wedges. Mix olive oil, paprika, garlic powder, chili powder and onion powder together. Coat potatoes with oil/spice mixture and place on a baking sheet. Bake for 45 minutes in preheated oven.

Source: www.sidedish.com

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