



## Side dish

### Butter-up

If you love smooth creamy butter, then check out [www.butterisbest.com](http://www.butterisbest.com). Sponsored by the American Dairy Association, the Web site is a "one-stop shop" for butter information.



It's easy and fun to navigate, and you'll find lots of recipes to butter up family and friends, along with cooking and baking tips, and answers to commonly asked questions like how to make clarified butter.

To make one pound of clarified butter, you will need about 1 1/4 pounds of unsalted butter. Melt butter over moderate heat. Stir butter but don't let it boil; this allows the milk solids to separate from the liquid butter. Upon heating, butter will separate into three distinct layers: foamy milk solids on top, clarified butter in the middle and milk solids on the bottom.

As the butter continues to warm, skim froth from the surface and discard. When froth is eliminated, carefully pour off clear, melted clarified butter into another container, leaving the milk solids at the bottom of the saucepan. Discard milk solids. Clarified butter can be used immediately or kept in an airtight container in the refrigerator for up to three or four weeks. Re-melt to use.

### Cheesy

"With the power of cheese" — learn how to host a cheese and wine tasting for friends at [www.lovecheese.com](http://www.lovecheese.com). This colorful, fun, interactive Web site, hosted by the American Dairy Association, offers a wealth of information about everything cheesy including recipes, tips for buying and storing cheese.

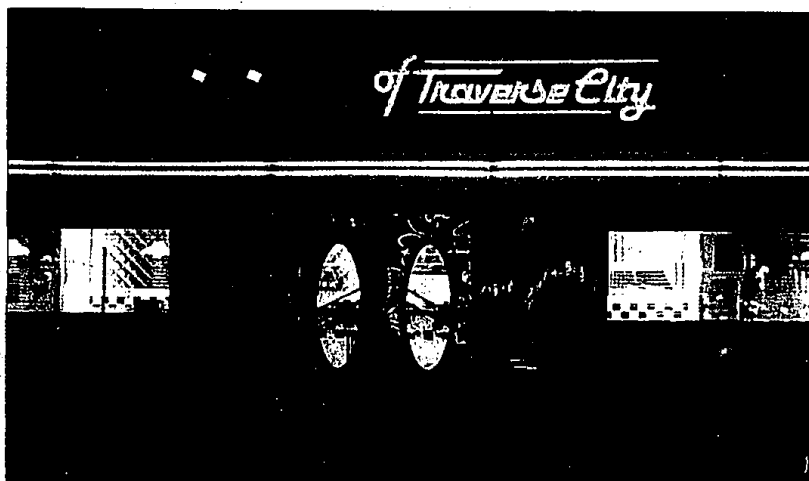
### Back to School

It's time to start thinking about school lunches and you'll find lots of healthy suggestions at Whole Foods Market, including kid-size boxes of raisins, animal cookies and peanut butter.

Here are some more tips from the folks at Whole Foods:



Substitute chocolate soy milk for regular milk. Replace fruit punch boxes with 100 percent organic grape, apple or orange juice. Make vegetables incredibly edible. Put carrots in a cinnamon raisin pile pocket, or top celery with peanut butter and a sprinkle of raisins. Whole Foods has locations in Ann Arbor, West Bloomfield and Troy. For more information, visit [www.wholefoods.com](http://www.wholefoods.com).



Don's Diner in Novi is a classic diner that classic car lovers enjoy on warm summer months. Drive-in diners like A&W in Clawson and Southgate are some of the few remaining places still in existence where curbside service is available.

## Food for Cruisin'

*Nostalgic snacks help you celebrate the Dream Cruise*

BY LANA MINI  
STAFF WRITER

Bob Wilson cringes a little inside when people request a glass of water with lemon.

"It was never like that in the old days. Water was water."

His inner frown doesn't last long. Wilson knows how to laugh and roll with change. Business is brisk at Don's Traverse City Diner, 48730 Grand River in Novi, one of the few classic diners that remain in metro Detroit. Wilson's happy that people still enjoy them.

Besides, most customers prefer chocolate milkshakes over lemon water anyway — especially if they drive classic cars.

The Motor City area, of course, loves the automobile and the Woodward Avenue Dream Cruise is its biggest honor. Milkshakes and hot dogs are classic cars here, and next weekend businesses like Don's of Traverse City, A&W, and other drive-in restaurants will be filled with car lovers wanting 1950s style meals.

There might be a lemon in the water nowadays, but other than that, little has changed on the menu at places like Don's.

"People still want milkshakes made with hand-

dipped chocolate, vanilla and strawberry ice cream," Wilson said. "We give that to them — we don't use machines. And they like the old-fashioned atmosphere — girls dressed in pink using the old silver money changers."

The first place that allowed Americans to eat in their cars was The Pig Stand in 1921. A&W's followed years later and Bob's Big Boy in Southern California really popularized drive-ins when the curbside drive-in was used in movies such as *American Graffiti*. The eateries created a place for teens to meet friends, look for dates and grab a 10 cent root beer. They were places for families to stop for a quick meal while discovering the joys of a vacation road trip across the country.

Don's is a classic diner and its sister location in Traverse City is a drive-in. A&W in Clawson has curbside service as do many Downriver A&W locations like Southgate and Taylor.

The servers at those locations aren't on roller skates but they are at Eddie's Drive-In on Jefferson Avenue in Mount Clemens. At Eddie's, roller-skating servers approach parked cars and serve foot-long Coneys and malts while listening to 1950s music.

"It's a one-of-a-kind spot," Dave Taggart said of

PLEASE SEE CRUISIN', B2

### WOODWARD DREAM CRUISE

When: 9 a.m. to 9 p.m. Saturday, Aug. 17

Where: Over 16 miles of Woodward Avenue through nine host cities: Berkley, Birmingham, Bloomfield Hills, Bloomfield Township, Ferndale, Huntington Woods, Pleasant Ridge, Pontiac and Royal Oak Michigan. For information: Visit [www.dreamcruise.org](http://www.dreamcruise.org)

## Dutton-Goldfield pushes the quality envelope

Only last year, Dan Goldfield, one half of the partnership that makes up Dutton-Goldfield Winery, said, "In a period of only 10 years, a small contingent of growers and winemakers has made Sonoma Coast pinot noir the rival of any wine made anywhere. The exciting thing is we haven't come close to making our best wine."

OK, modesty will get you everywhere. The truth is that Dutton-Goldfield wines have caught the attention of pinot noir and chardonnay lovers in the know. We've been hot on these wines since we tasted the first releases in summer 2000. No sense telling our Observer-Eccentric readers about them because that would only have been dangling carrots — until now. The wines are here and this is the scoop.



Focus on Wine

Eleanor & Ray Heald

### COLD-CLIMATE GRAPEGROWING

Winemaker Dan Goldfield and his grapegrower partner Steve Dutton have promoted vineyards in California's coldest regions since the early 1990s. They cut their teeth on the coldest areas of the Russian River Valley appellation and make dynamite chardonnay and pinot noir from there.

They've pushed the envelope by developing vineyards in areas of

western Sonoma County, such as Sonoma Coast, considered cattle grazing land only a few years ago. Even Marin County to the south, near the Point Reyes Peninsula, has vineyards that Dutton-Goldfield considers premium.

"In the Sonoma Coast appellation and other cold-coast regions of California," Dutton said, "site selection is crucial. The cold winds and heavy fogs are unforgiving. There, if your vineyard isn't just the right combination of elevation, exposure, variety and clone, you can easily end up with unripe grapes on your hands in late October. This isn't the kind of problem most California grapegrowers are used to facing. But when it all comes together, you've got grapes

PLEASE SEE WINE, B2

### WINE PICKS

Crisper chardonnays with less oak are winning summertime sippers.

■ **Awesome:** 2000 Chateau St. Jean Belle Terre Vineyard \$24 and 2000 Chateau St. Jean Durrell Vineyard \$24.

■ **Show-stoppers:** 2000 Robert Mondavi, Carneros \$26; 2000 Domaine Chandon, Carneros \$19; 1999 White Oak, Russian River Valley \$17; and 2001 Wynns Coonawarra Estate \$13.

■ **Best buy:** 2000 Callaway \$9.

■ **Easy-drinking Cockatoo Ridge** is the newest best buy from Australia. Chardonnay, Shiraz and Cabernet Merlot are delightful and easy on the purse at \$7 each.

**Are there cobwebs on your cultural calendar?**

Turn to today's ARTS section. Get inspired with ideas for some worthwhile things to do.