



## Side dish

### New pasta sauce

Papa Joe's Gourmet Market, 34244 Woodward, in Birmingham, has added Anna Mario's pasta sauce to its offerings at the market. Anna Mario's, based in



Elkhart, Ind., is what Papa Joe's officials call "the first and only pasta sauce we know of that is accredited by the American Heart Association."

The sauce's recipe is 40 years old. The sauce itself is cooked and ready to serve right out of the jar. The sauce retails for \$4.79 for a 26-ounce jar.

### White grape juice

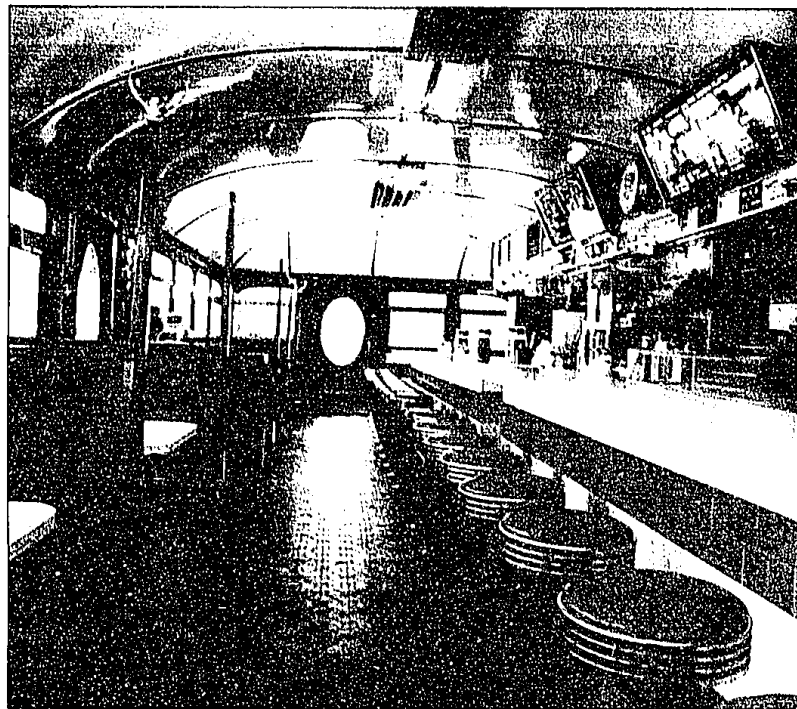
Medical research suggests that 100 percent white grape juice is the good choice for infants and toddlers. A clinical study recommends white grape juice as "baby's first juice," reporting infants and toddlers digest white grape juice more completely than either apple juice or the juice most often introduced as a weaning food — or pear juice. The study — published in the *Journal of the American College of Nutrition* — looked at 104 healthy children in three groups of approximately one, three, and five years of age. In the youngest group (children approximately one year of age), the children digested white and purple grape juice more completely than pear or apple juice. The study indicates, among other things, that the choice of juice can make a difference for the youngest children. While 100 percent white grape juice has been shown to be easiest for babies and toddlers to digest, please consult with a pediatrician for all toddler dietary decisions.

### Food for thought

Keep your family's next picnic or barbecue safe and enjoyable with these tips from NextDayGourmet.com. Never heat meat at room temperature. Thaw uncooked meat in the refrigerator. If you marinate the meat, do so in the refrigerator. If you're using the grill for the first time in a long time, wash it. Use cooking spray or oil on your grill to prevent sticking. Do not apply cooking spray to a lit grill. For more information on grilling safely or grilling accessories, such as brushes and meat thermometers, visit [www.NextDayGourmet.com](http://www.NextDayGourmet.com)

### Make a salad

Ch's Salad Italiano combines sliced white mushrooms, smoked turkey strips, provolone cheese, tomatoes and romaine, giving a new twist to this favorite. Mushrooms are great sources of vitamins and other essentials as heart-healthy potassium and the antioxidant selenium. For creative salad recipes, send a stamped, self-addressed envelope to: Mushroom Salad, P.O. Box 636, New York, NY 10159-0636.



Swiveling stools, booths, and stainless steel are standard in a classic diner.

## American Icon

Diners provide comfort food and nostalgia

BY CHRISTAL LIEBOLD  
STAFF WRITER

Before McDonald's, there were diners. Before Burger King, there were diners. Before the sleek, stainless steel creations — complete with jukeboxes and cigarette machines — they provided inexpensive comfort food to the masses. As with many trends of the past, diners went through a long period of neglect, but they're en vogue once again. This time around they bring more than good food — they bring nostalgia.

Linda Everett, a self-described authority on diners and author of *Retro Diner: Comfort Food from the American Roadside*,

attributes the resurgence in diner popularity to a need for down-home cooking and a unique dining experience.

"People have gotten tired of fast food restaurants and the impersonal atmosphere about them," she said. "Diners have always had ambience, and I think people have finally realized that this is real family fare. Fast food just doesn't do it."

### Sandwiches to full service

Diners began as simple sandwich carts parked across from mills and factories to feed workers on the night shift. By the turn of the century, those carts popped up all over the country as permanent restaurants to provide full service. They evolved over time into the stainless steel beauties we recognize today.

"Diners were definitely the precursors of fast food," said Donna Hixson, experienced developer at Henry Ford Museum, home



Enjoying one another's company while enjoying classic comfort food has been part of the diner experience since the old days.

of the original Lamy's Diner. "Back when roads still went through towns, travelers would see a diner and they knew they would get a fairly quick and inexpensive home-cooked meal. The concept was handy for travelers, but when five-ways came along, diners went out of style and fast food came about."

"Today, diners are a novelty for their delightful comfort food and a trip back in time. Nearly 2,000 diners exist throughout the country, several of which are in Michigan."

Janet's Lunch, 16033 Kenwood, Grass Pointe Park, has been featured in *Madam* and *Is Grosse*

Pointe's oldest restaurant. Known for its hot sandwiches and satisfying breakfast, the diner debuted in the early 1930s and was open 24 hours a day during World War II to feed factory workers. It continues to thrive 70 years later, frequented by professional athletes, judges and, of course, teenagers.

According to owner Robert Larson, the interior has never been altered — everything is stainless steel, complete with 27 spinning stools and the original horseshoe-shaped counter.

"This is one of the original, classic '50s diners that

PLEASE SEE DINERS, D2

## Dine in with these diner recipes

### WASHINGTON STATE FAIR APPLE STRUDLES

- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1/2 cup brandy or apple juice
- 2 pounds (about 5 cups), peeled and sliced tart apples (Granny Smith or Golden Delicious are nice, but try some of the newer varieties, too)
- 1/2 cup firmly packed light brown sugar
- 1 teaspoon ground cinnamon
- Dash of nutmeg
- 1/2 cup raisins
- 1/2 cup chopped walnuts
- 12 16- by 42-inch filo pastry sheets
- 15 sticks (3/4 cup) melted margarine
- 1/2 cup dry white bread crumbs
- 3 tablespoons powdered sugar

Preheat oven to 375° F.

In a small saucepan combine sugar, cornstarch and brandy or apple juice. Cook over medium heat, stirring constantly, until mixture becomes thick and starts to boil. In a separate bowl toss apples with brown sugar, cinnamon and nutmeg. Toss brandy mixture with apple slices. Fold in raisins and nuts and set aside.

Unfold filo sheets and brush one sheet with melted butter. Sprinkle with bread crumbs. Repeat for each sheet. Layer sheets.

Spoon apple mixture across stacked layer and roll. Fold ends in before last roll to secure.

Cover cookie sheet with a layer of aluminum foil. Carefully move roll of strudel to foil. Brush strudel with butter.

Bake 35 minutes, or until dough is golden brown.

Serve with a thick slice of sharp Tillamook cheese, vanilla ice cream or a dollop of whipped cream.

### HUNTER'S CRESCENT ROLLS

- 1 package yeast
- 1/2 cup warm water
- 1/2 cup sugar
- 2 sticks good baking margarine
- 1 cup milk
- 2 eggs
- 4 cups all-purpose flour or bread flour

Soften yeast in warm water, set aside.

In a large bowl beat together sugar and margarine. Add milk and eggs. Slowly mix in flour until smooth. Refrigerate overnight.

The next day, preheat oven to 375° F. Divide dough into 40ths. Roll each section into a round shape about 1/2 inch thick. Divide each of these "pies" into eighths, like cutting a pie.

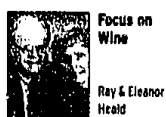
Roll each triangular-shaped piece from the large end to the small, tucking the end underneath. Bake until lightly browned, about 12 minutes. Serve with your favorite preserves, jam or honey.

PLEASE SEE RECIPES, D2

## Looking for chardonnay with zip? Choose chablis

Wines from the Chablis area of Burgundy, located about 100 miles northeast of Paris, offer a pure chardonnay fruit expression. These chardonnays have a unique and palate-pleasing white Burgundy dimension with zip.

Situated in a small valley, the village of Chablis is surrounded by gently rolling hills that illustrate the struggling vine theory well. Vines that struggle to grow, produce the world's best wines. Shallow topsoil and hard, chalky subsoil of the Chablis hills cause chardonnay vines to fight for survival. Harsh winters, spring frosts and frequently too-cool summers cause



### Focus on Wine

Ray & Eleanor Haisel

one to marvel at the passion and dedication of Chablis vignerons.

Pioneer grapegrowing and winemaking in Chablis is credited to the monks of the 12th century. It is believed that the monks from the Cistercian Abbey at Pontigny, about 10 miles from Chablis, first planted chardonnay on the hillsides

of the region. Today, Chablis is divided into four ascending quality tiers: Petit Chablis, Chablis, Premier Cru and Grand Cru.

### MODERN-DAY

In the latter half of the 20th century, Domaine William Fèvre gained the reputation as one of the most important estates in the Chablis region.

Composed of more than 100 acres of top vineyards, the domaine includes 30 acres in six of the seven Grand Cru, the largest collection in Chablis and 10 acres of Premier Cru. Having produced his first

Chablis in 1846, the interest of the Burgundy producer Bouchard Pere & Fils in Chablis is longstanding. In 1909, Joseph Henriot, owner of Domaine Bouchard Pere & Fils in Beaune, acquired William Fèvre and assumed all vineyard and winemaking activities.

Since Henriot purchased Bouchard in 1909, he has invested extensively to make the company name a quality reference for fine Burgundies and the largest owner of top vineyards there. Acquisition of William Fèvre was just another step in the long-term vision of Henriot.

He firmly believes that of all

the chardonnay produced globally, there are only a few truly exceptional locations which can produce very great wines. He likes Champagne and the Côte d'Or, and in between the two, Chablis.

"We agree that Chablis is different than chardonnay produced anywhere else in the world. Chablis evolves in a wine glass. It seems to undergo changes every few minutes and offers some new sensations with every sniff and sip."

That keeps them interesting. Frequently, chardonnays from California and Australia

PLEASE SEE WINE, D2