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	2010 CHEVY MALIBU LTZ	2010 TOYOTA CAMRY XLE	2010 HONDA ACCORD EX-L SEDAN	2010 FORD FUSION SEL
HWY. FUEL ECONOMY <sup>1</sup>	<b>33</b> MPG	32 MPG	31 MPG	31 MPG
5-STAR FRONTAL/ SIDE-IMPACT CRASH SAFETY RATINGS <sup>2</sup>	<b>X</b>	X	X	X
ONSTAR <sup>3</sup> W/AUTOMATIC CRASH RESPONSE <sup>4</sup>	<b>X</b> (Standard for first year)			AVAILABLE WITH SYNC <sup>5</sup>
TURN-BY-TURN NAVIGATION <sup>6</sup>	<b>X</b> (Standard for first year with OnStar)	NAVIGATION EXTRA COST	NAVIGATION EXTRA COST	NAVIGATION EXTRA COST
POWERTRAIN LIMITED WARRANTY <sup>7</sup>	<b>100,000-mile</b> 5-year	60,000-mile 5-year	60,000-mile 5-year	60,000-mile 5-year
60-DAY SATISFACTION GUARANTEE <sup>8</sup>	<b>X</b>			

GO TO WWW.CHEVY.COM/GUARANTEE FOR LIMITATIONS AND DETAILS.

<sup>1</sup> EPA estimated. <sup>2</sup> Side-impact crash test rating is for a model tested with standard head-curtain side-impact air bags (SABs). Government star ratings are part of the National Highway Traffic Safety Administration's (NHTSA's) New Car Assessment Program (www.safercar.gov). <sup>3</sup> Visit onstar.com for details and system limitations. <sup>4</sup> OnStar acts as a link to existing emergency service providers. <sup>5</sup> Requires connection with Bluetooth-compatible phones. <sup>6</sup> Not available in certain areas. Visit onstar.com for coverage map. <sup>7</sup> Whichever comes first. See dealer for details. <sup>8</sup> Return between 30 and 60 days with less than 4,000 miles. Not available with some other offers. Other restrictions apply. Take delivery by 11/30/09.

# WHAT AMERICA EATS

# Five UNEXPECTED Food Trends

by Joanna Prisco

*From wedding buffets to football stadiums, American food fads are full of surprises.*

## 1. The Bride Cuts The Cupcake

Many brides and grooms are skipping tiered wedding cakes in favor of childhood favorites like cupcakes. "Red velvet and chocolate are most popular," says Patty Rothman, owner of More Cupcakes in Chicago. Meanwhile, Brooklyn-based baker Sarah Magid says her biggest request is an organic spin on another childhood staple: Twinkies. "I also have made silver-dusted Ring-A-Dings," she says. Other sweets such as doughnuts and s'mores are popping up on wedding buffets, too. And some couples say, "I do" to Cracker Jacks and lollipops. Talk about happy endings.

## 2. Cooks Hit the Books

With the economy still tight, cooking classes have never been hotter. Would-be chefs are flocking to professional cooking centers like Le Cordon Bleu schools, where enrollment is way up across the country. And for thrifty amateur cooks who want to learn the basics quickly, retail stores are getting in on the craze. Ikea, Whole Foods, and Williams-Sonoma offer

mostly free classes ranging from fresh pasta-making to knife-handling skills.

## 3. Go Greased Lightning

If you're looking for gourmet food in Portland, Ore., you may want to hit the road. More than 170 gourmet food trucks and carts there serve up inventive streetside specialties



## Cupcakes are the new wedding cake

including the schnitzelwich, a lightly breaded pan-fried pork cutlet with paprika spread on a ciabatta roll; a shredded beef burrito that tastes like pastrami; and Belgian fries doused with gravy and cheese curds. Hungry lunchtime diners track the trucks online or wait on a corner for something tasty to roll by.

## 4. Buy Me Some Peanuts and...

Snacks at live sporting events used to mean lukewarm pretzels and popcorn. But American appetites are changing. Yankee Stadium opened this past season with dry-aged prime rib and a sushi

station. Kiosks were multicultural at the U.S. Open, offering Indian, Italian, and Mexican. In other arenas, regional specialties are *de rigueur*: Fans at the Kansas City Chiefs' Arrowhead Stadium get a toasted club stuffed with layers of smoked brisket and zesty BBQ sauce. And inside Quicken Loans Arena, home of the Cleveland Cavaliers, *Iron Chef*'s Michael Symon recently opened B Spot, a burgers-and-bratwurst outpost. Score!

## 5. Put a Lid on It

Dust off your grandma's kettle, because canning is back. According to Jarden Home Brands—maker of Kerr and Ball brand mason jars—sales of canning equipment are up 30% this year. Some people are "putting up" food to save money on grocery budgets, while others are attracted by the health aspects of homemade goods. There is also a social aspect to canning. At the end of August, cooks gathered in simultaneous nationwide canning fests organized by Canning Across America, with chefs from New Orleans' John Besh to Seattle's Heather Earnhardt contributing recipes like Sugar Plums in Syrup and Tomato Apricot Jam. Yes, we can.

PHOTOS BY FOODCOLLECTION RF/GETTY (CUPCAKE) AND DOYLE/STOCKBYTE/GETTY (BRIDE AND GROOM)