

THE TENNESSEAN

WEDNESDAY, DECEMBER 3, 2008 • NASHVILLE

FOOD » 1D

Build holiday house out of gingerbread



FOOTBALL » 1C

Titans vs. Browns: 5 things to know



Jamal Lewis hasn't played well against the Titans.

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Nissan North America saw November sales fall more than 42 percent. FILE / ASSOCIATED PRESS

TOUGH ECONOMIC DECISIONS

CARMAKERS ON THE ROPES

» Humbled and fighting for survival, Detroit's once-mighty automakers appeal to Congress with a retooled case for a financial bailout.

» November car sales hit the skids with GM, Chrysler and Nissan taking big hits; U.S. manufacturers warn of possible collapse. **Stories on 1E**

Startups defy sour economy



Halcyon Bike Shop's head mechanic, Seth Murray, works on restoring a bike. The bike shop is a new business specializing in used-bike sales and repairs. SHELLEY MAYS / THE TENNESSEAN

But even liquor stores, funeral homes aren't immune to recession

By Naomi Snyder

But selling used bikes and repairing them in times like these didn't sound like a bad idea, said one of the owners of the bike shop, Elise Tyler.

"We think it's the type of business this economy needs," she said.

During tough economic times, entrepreneurs are on the hunt for whether or not the country is in a recession. Perhaps even more will die than normal. Or they'll still spend money on health care.

But is there really any business immune to a recession? Maybe not.

"Very few industries at this stage would be recession proof," said

Saturn's future in question

GM weighs sale or shutdown of iconic brand born in Tenn.

By G. Chambers Williams III
THE TENNESSEAN

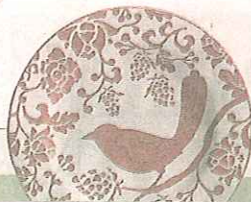
As the U.S. automakers plead before Congress, seeking billions of dollars in federal loans to stay afloat, it's clear that no matter what happens on Capitol Hill, each of the Big Three manufacturers will have fewer dealerships and not nearly as many models or brands in the days ahead.

Among the casualties for General Motors, the biggest U.S. carmaker, could be the iconic Saturn brand, which got its start in Middle Tennessee two decades ago.

On Tuesday, GM unveiled its best sales pitch to win federal assistance, and it included the possible sale or shutdown of its once-promising Saturn brand, sale of its Swedish Saab subsidiary and a nearly 33 percent cut in dealerships nationwide to about 4,700 outlets.

Many observers, including a long-time Saturn dealer who owns three outlets in and around Nashville, said they think Saturn will survive as a brand, although it might be sold to a rival overseas

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Search **AUTOS** for a historic slideshow of Saturn through the years.



FRONT BURNER



Spurred by a tough economy, 7-Eleven Inc. is launching a new line of private label products, including cookies, chips, candy, nuts and even beef jerky. 7-ELEVEN, INC. / ASSOCIATED PRESS

7-Eleven launches private label products

Spurred by a tough economy that has more consumers searching for store-brand bargains, 7-Eleven Inc. is launching a new line of private label snack foods and treats.

The 7-Select line will launch with 32 convenience store staples, including cookies, candies, nuts, chips and beef jerky. The company, which has 7,600 stores in the U.S. and 35,000 around the globe, hopes to expand that to 180 items by spring.

Even before this year's high-profile economic woes, private label products had become a strong category for many food retailers, with Wal-Mart, Target and others launching or expanding their own lines.

7-Eleven previously had offered mostly paper products and batteries under the 7-Select brand.

— J.M. HIRSCH, ASSOCIATED PRESS



Chef Anthony Bourdain holds his daughter, Ariane, in Miami Beach. LYNNE SLADKY / ASSOCIATED PRESS

Anthony Bourdain

COOKING WITH PURPOSE

GINGERBREAD HOUSES



Gingerbread houses, including a gingerbread Ryman Auditorium made by Enchanted Gingerbread, are on display at Gaylord Opryland's Gingerbread Corner. DIPTI VAIDYA/TENNESSEAN

Gingerbread builds holiday excitement

By Jennifer Justus
THE TENNESSEAN

Like Hansel and Gretel, we find it hard to resist the lure of gingerbread houses. Bedecked with licorice lattice and gum-drop shingles, the icing dripping from these sweet cottages can even make the warmest Christmases white.

But for Gayle O'Hanlon, president and chief baker of Enchanted Gingerbread, the company that teaches gingerbread classes at Gaylord Opryland Resort, making edible houses was born of necessity. "We were dirt poor at the



Erin Knight and Lori Compton work on the Ryman Auditorium gingerbread house.

GINGERBREAD HOUSE TIPS

Gaylord Opryland Resort's executive pastry chef David Schwab said he grew up in a crafty home, and today, he puts it to good use making gingerbread houses for display at the hotel. Here, Schwab shares a few tips.

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Chef Anthony Bourdain holds his daughter, Ariane, in Miami Beach. LYNNE SLADKY / ASSOCIATED PRESS

Anthony Bourdain dishes on parenting and food

MIAMI BEACH — After spending years introducing television viewers to unusual eats from around the globe, culinary bad boy Anthony Bourdain is focused on a smaller — perhaps tougher — audience.

His 19-month-old daughter, Ariane.

"I very much don't want her to fall into a groove where she wants a grilled cheese sandwich with the crusts cut off and nothing else," said Bourdain, host of Travel Channel series *Anthony Bourdain: No Reservations*.

Bourdain, who built his stardom as a hard-charging, hard-living spokesman for the darker side of the food world, said it's important to him that his daughter be curious about food and be willing to try new things.

And he disdains efforts to "dumb down" food for children.

"The sooner my child eats like an adult and the more often that she does, the happier I am," he said.

He also said fatherhood has changed his outlook on life and food. "I feel obliged to at least do the best I can and not do anything really stupidly self-destructive if I can avoid it," he said.

Like smoking. He's quit entirely, down from four dozen cigarettes a day just a few years ago. And though he has been critical of the organic foods movement in the past, he now buys organic food for his daughter.

But he doesn't see himself writing a cookbook for children, or hosting a television show for them.

"Um, no" he said with a quick laugh. "I'm hardly in the position to speak authoritatively about something I really am just learning myself. I am not Bill Cosby yet. I don't have the sweaters."

— SUZETTE LABOV, ASSOCIATED PRESS

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But for Gayle O'Hanlon, president and chief baker of Enchanted Gingerbread, the company that teaches gingerbread classes at Gaylord Opryland Resort, making edible houses was born of necessity.

"We were dirt poor at the time of my daughter Hailey's third birthday, and I had a eureka moment in the grocery store when I figured out I could buy all the ingredients to make gingerbread houses with my food stamps," she said.

O'Hanlon made a pattern, baked a dozen houses and invited her daughter's friends to come decorate.

"We made a big, sticky mess and ate all our mistakes," she said.

Hailey turns 21 this year, but since that early birthday party, O'Hanlon's Nashville-based Enchanted Gingerbread company has earned a celebrity following, including a couple of mentions in Oprah's magazine.

Bake, build for fun

Even without professional



Erin Knights and Lori Organista practice with gingerbread at a Publix store in Hendersonville. JOHN PARTIPELO / THE TENNESSEAN

experience, however, opportunities for baking and decorating gingerbread are ample in the Nashville area. Kristy Sherrill, 27, an amateur with big-time aspirations, has been preparing to defend her title as last year's winner of the Hendersonville Gingerbread House Contest, which takes place this weekend. While Sherrill created Elfopoly last year — an edible house of cards and a version of the board game of Monopoly — she's been working on her creation for this year since October, which includes drawing out a pattern and baking sheets of candy windowpane.

Sherrill said she hopes to someday enter the National Gingerbread House Competi-

tion in Asheville, N.C., where Billie Mochow of Burns, Tenn., took home the grand prize earlier this year.

At Gaylord Opryland Resort, executive pastry chef David Schwab also has been spending his days in the kitchen building about 50 gingerbread houses as decoration throughout the hotel. He shares his recipe for a gingerbread house here, along with tips for building.

"It's probably one of my favorite things to do," he said. "The best thing about building them, it's so personal. Nobody can ever tell you what it should look like."

>> GINGERBREAD, 11D

GINGERBREAD HOUSE TIPS

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>> **Be patient.** Build the house first, and let it sit overnight. Then, begin the decorating. "A lot of times you'll try to add too much too soon," he said.

>> **Keep heavier candy toward the bottom of the house,** saving lighter-weight cookies or shredded wheat for the roof.

>> **Dough for gingerbread houses** — versus gingerbread strictly for eating — should have less fat and more flour for a consistency that will dry out more quickly. (See Schwab's recipe, on 11D.)

>> **Have fun,** of course, which is what Schwab encourages his staff to do while making the hotel's houses. "We just let them go at it and use their imaginations," he said.

— JENNIFER JUSTUS, STAFF WRITER

GINGERBREAD EVENTS

Let visions of gingerbread dance in your head at these events for learning, or maybe just ogling the delicious creativity of others:

Hendersonville Gingerbread House Contest

As part of HolidayFest 2008, which includes a parade, breakfast with Santa, and a Christmas tree decorating contest, entries to the gingerbread contest will be on display Friday-Sunday. Gingerbread houses will be auctioned to the highest bidder at the Dinner Dance on Saturday. Proceeds from HolidayFest benefit various charities such as Hendersonville Samaritan Association and The Literacy Council of Sumner County.

For tickets and more information, visit www.hendersonvilleholidayfest.com or call 1-800-418-9052.

Gaylord Opryland Resort's Gingerbread Corner

Winter Wonderland at the resort, held in the Ryman Exhibit Halls through December, includes a craft show, hall of trees, Christmas train and Gingerbread Corner, with gingerbread decorating classes taught by Enchanted Gingerbread Company elves. Cost for decorating is \$12 for an ornament-size house or \$45-\$75 for Enchanted Gingerbread House kits.

For more information, visit www.christmasatgaylordopryland.com or call 889-1000.

Children's Gingerbread Workshop at Loew's Vanderbilt Hotel

This workshop for more than 200 children ages 2-16 will take place 2-4 p.m. Dec. 14 at the Loew's Vanderbilt Hotel Symphony Ballroom. Participants can decorate their own gingerbread houses to take home for \$75 per house with proceeds benefiting children and youth counseling and education programs at Centerstone behavioral health centers in Middle Tennessee and Indiana.

To purchase tickets, call 463-6646 or e-mail debutment@centerstone.org.

— JENNIFER JUSTUS, STAFF WRITER



HOME, SWEET HOME

From English Tudors to urban brownstones or Pueblo-style abodes, gingerbread houses need blueprints, too. For a collection of 12 styles of classic homes and recipes, check out *The Gingerbread Architect* by Susan Matheison and Lauren Chattman (\$22.50, Clarkson Potter, 2008).