

Axios Detroit



June 30, 2025

Joe Guillen, Annalise Frank

Another Monday. Let's get it.

Sounds like: "Iced Coffee," by Larry June

Today's weather: High in the upper 80s, with rain possible in the late morning and afternoon.

Situational awareness: Twenty-year-old Aldrich Potgieter won the Rocket Classic yesterday at Detroit Golf Club with a 17-foot birdie on the fifth hole of a sudden death playoff, the Detroit News reports.

Today's newsletter is 895 words — a 3.5-minute read.

Axios Detroit

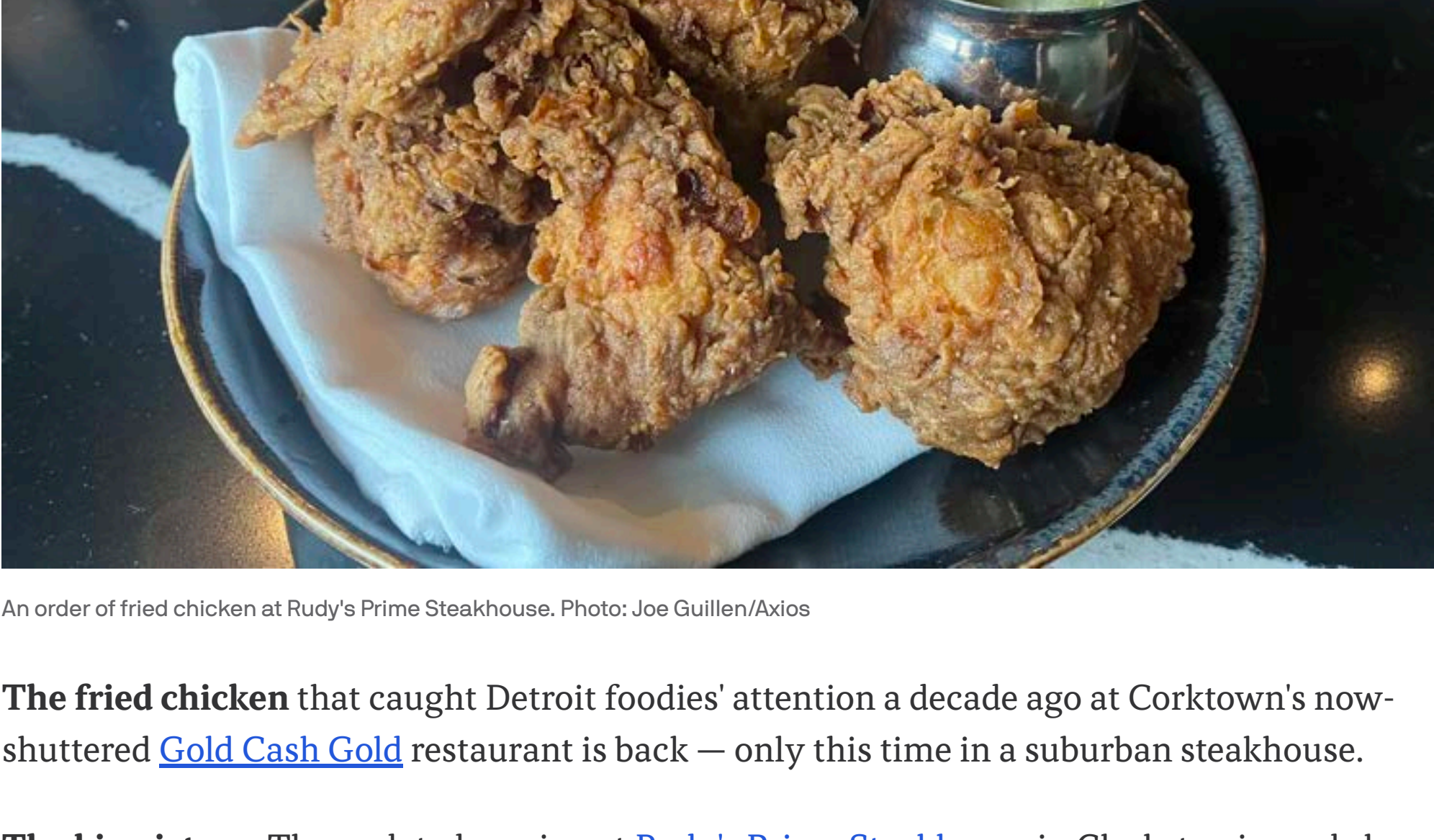
Wake up to what matters in your city with Axios Detroit. Sign up today.

Enter your email address

Sign up now

1 big thing: Fried chicken favorite returns

Joe Guillen



An order of fried chicken at Rudy's Prime Steakhouse. Photo: Joe Guillen/Axios

The fried chicken that caught Detroit foodies' attention a decade ago at Corktown's now-shuttered Gold Cash Gold restaurant is back — only this time in a suburban steakhouse.

The big picture: The updated version at Rudy's Prime Steakhouse in Clarkston is made by Gold Cash Gold's original chef, Josh Stockton, and it's still the kind of fried chicken you want to tell your friends about.

Zoom in: Each order (\$25) is a half-chicken broken down into five pieces: a thigh, a leg, a wing and a boneless breast that's cut in two.

- It's served with a pepper-vinegar sauce on the side.

Joe's thought bubble: I remember all the buzz around Gold Cash's chicken when it opened, and trying it once.

- Maybe I'm suffering from recency bias, but the chicken at Rudy's is juicier and paired with a better sauce. The old version came with a creamier, bechemel-based dressing.
- I couldn't get enough of the pepper-vinegar. First, I poured it over the chicken. Then I tried dunking the meat in the sauce. I couldn't go wrong.

Inside the kitchen: Much of the cooking process is the same as it was in Corktown. The big difference is the brine that the chicken soaks in before cooking, Stockton tells Axios.

- While the original version used a pickle brine, the brine at Rudy's is citrusy, with freshly sliced lemons, bay leaves, thyme, garlic and other flavors.



Chef Josh Stockton, seen in Corktown's Gold Cash Gold restaurant in 2015. Photo: Terrence Antonio James/Chicago Tribune via Getty Images

Zoom out: Gold Cash Gold — its name a reference to the former pawn shop it once occupied — closed before the pandemic in 2020.

- By that time, Stockton had already left the restaurant for Las Vegas.

- Another restaurant at the corner of Michigan Avenue and Wabash Street, Ima Izakaya, took its place inside the old pawn shop and remains a popular eatery in Corktown's trendy restaurant scene.

What they're saying: Stockton, a graduate of the Culinary Institute of America, says it took some time for him to accept that one of his most memorable dishes is fried chicken.

- "The longer time has gone on, I kind of really like the idea that the thing that maybe I'm most known for at this point is just good comfort food," he says. "It's just nice to be known for something that people enjoy and that they still ask for."

If you go: 9 S. Main St., Clarkston.

- Tuesday-Thursday, 4-10pm; Friday and Saturday, 4-11pm; Sunday, 4-9pm.

Share with a foodie



A message from Visit Indiana

Indiana's summer story is waiting — and it's anything but ordinary.

Plan your trip today

Invest in Local Journalism



Visual: Andrew Carressi/Axios

Quality journalism is essential for a thriving community.

Support local journalism by joining Axios Detroit as a member.

- For \$50+ a year, you'll gain access to exclusive insider notes and help us expand our coverage of the issues that matter most to you.

Together, we can make a difference in keeping our community informed and engaged.

Thank you for your consideration.

2. DTW ranks top 10

Joe Guillen



Illustration: Sarah Grillo/Axios

Detroit Metro Airport cracked the top 10 in the Washington Post's new American airport rankings.

Why it matters: The Post's No. 10 ranking reaffirms DTW's reputation among local travelers as an asset for its location, brisk security checkpoints and modern McNamara Terminal.

State of play: WaPo researchers relied as much on reader nominations and reviews as on quantitative metrics, such as food options and on-time flights, in ranking more than 450 airports.

- They found travelers tend to prefer "small, human-scale facilities over hectic hubs."

What they're saying: "This airport is efficient, accessible, and built to move people through the needed steps without clumping. There were no long waits and no jumbled masses of people," one user wrote on Yelp this month.

- "I have to say, I was quite impressed with the overall experience. Airports are often stressful, but DTW does a lot of things right to make the journey smoother and more comfortable," another wrote.

Zoom out: Airports serving Portland, Oregon (PDX), Long Beach, California (LGB), Washington, D.C. (DCA), Minneapolis (MSP), and Seattle (PAE) constituted the top five.

Joe's thought bubble: I love the fact that I can get past DTW security from my door in Ferndale in about an hour.

Do you agree with WaPo's ranking? What, if anything, bugs you about DTW?

- Hit reply and let us know!

3. The Grapevine: You heard it here



Illustration: Allie Carl/Axios

Pistons guard Malik Beasley is part of a federal investigation related to NBA gambling in 2024, when he was a member of the Milwaukee Bucks. Beasley is presumed innocent and has not been charged, his lawyer said. (ESPN)

A genealogist who recently lectured at Wayne State highlighted the personal and emotional process of researching African American ancestry in an interview with WDET.

New wave icons Devo delivered a high-energy show at the Fillmore Detroit over the weekend, the group's first local performance since 1997 at Pine Knob on the Lollapalooza tour. (Oakland Press)

4. What increasing heat does to our bodies

Tina Reed, Natalie Daher



Photo illustration: Shoshana Gordon/Axios. Photo: Aamir Qureshi/AFP/Xinhua via Getty Images

With record high temperatures becoming the norm, humans are more regularly hitting the threshold of our ability to cope with heat.

Why it matters: An early summer heat wave across Metro Detroit raises questions about how our bodies can cope with excessively high temperatures that are worsening due to climate change.

- The body typically cools itself through a mixture of sweat and evaporation, as well as the constriction and dilation of different veins to move blood around and transport heat from the core to other parts and then be released, he said.

Threat level: Studies are mixed on exactly when things get too hot to handle — and there's really no magic number.

- Researchers previously believed 95°F at 100% humidity, equal to about 115°F at 50% humidity, was the maximum a person could endure before losing the ability to adequately regulate body temperature over prolonged exposure.

- A person can start developing heat illness at even lower temperatures than that depending on age, health, the ability to regularly find relief and even the medications they're on.

Read the full story

Our picks:

Joe is reading "Ninth House" by Leigh Bardugo.

Annalise is off.

Edited by Chloe Gonzales.

