

FALL 2006 ♦ ISSUE Nº1

RECIPES ♦ HENRY ♦ WOODCOCK FARM ♦ PICKLES ♦ HOT SAUCE

DINER JOURNAL



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DINER JOURNAL

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BROOKLYN



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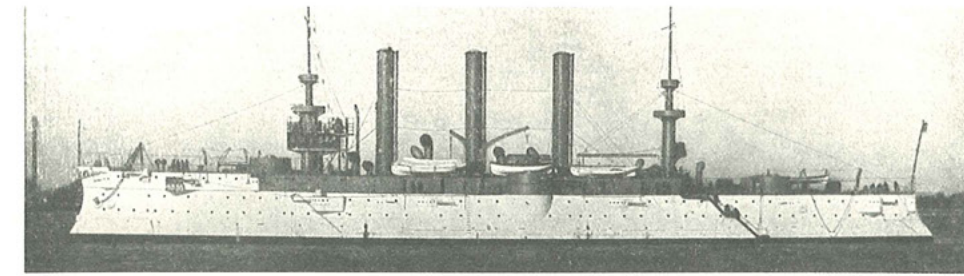
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roasted arugula w/ vinegar
sandwich
mesan olive oil salad
bacon bun
sandwich
creme wheat
swiss
braun
specials
yogurt
salad
beans
creamy
tomatoes
sesame
olive oil
salad w/ olives
dressing
wine vin.
flaps w/ salad
crab
cheese w/ potatoes

Veggie Plate:
Gigante bean + green veggie stew w/ kale, tomatoes + garlic crostini
Enjoy!!

cream cheese + red onion + parmesan
watercress + pickles + radish + tobasco on black bread
roasted pork sandwich
cole slaw + pickles + mustard on a bun
baked bluefish
zucchini + corn + scallions cream sauce
Blue berry Cobbler
Sour cherry crisp

DINER Lunch Specials
Soup: mushroom, cloves, onions
chorizo, leeks, cheddar fritata
Tomatillo pork stew over soft polenta w/ cilantro + poblano
Soft boiled egg sandwich with presutto on baguette with pickled onions + watercress
Chicken cutlet sandwich on bun with lettuce, tomato, mayo and cornichons
Monkfish + mussels in tomato onion, leek, caper broth
Herbed bulghar with grilled flatbread, marinated olives and feta cheese
Brown sugar pound cake
Orange pot de creme with pistachio nut brittle
walnut dried cherry cake

scramble
mortadella + pecorino + feta + ricotta
fritata
Black olives + garlic + rosemary + mozzarella + mixed green salad
Omelette
tomato + red pepper + ricotta + garlic + mixed greens
Hash
Sausage + red pepper + fennel + leeks + onions + any style eggs + salsa roja
Grilled Smoked Trout
caramelized onions + any style eggs + home fries
Chocolate Banana Tea
Loaf
Apple Pancakes
cinnamon butter + maple syrup

DINER dinner specials
Soup: onion w/ parmesan
Watercress salad w/ onions oranges + feta
Ricotta crostini w/ olive oil + sea salt w/ olives
Pork Rillettes w/ mustard + cornichon + toast
Frito Misto - small scallop + shrimp w/ lemon aioli
Thistle hill tarentaise cows cheese (malty, grassy)
Reblochon cows cheese (young mushroomy flavors)
Roquefort cows bleu cheese
☆☆ ENTREES ☆☆☆
Mustard marinated pork chop w/ aioli + panareta
Cod w/ Fregola (tiny pasta) mushrooms + escarole
Veal osso buco w/ risotto milanese + gremolata
Orchietti w/ leeks cream walnuts + pecorino
Greens are Escarole
Sticky toffee pudding
Chocolate orange pot de creme
pear mascarpone tart
chocolate cake

DINER DINNER
Black Eyed Pea w/ VEGGIES soup
WATERCRESS, ORANGE, PICKLED ONION, FETA SALAD
ESCAROLE SALAD, EGG, PARMESAN, CROUTON, MICHOU VIN.
CROSTINI w/ RICOTTA, SEA SALT, OLIVE OIL, SIDE OLIVES
COPPA (SPICY) w/ CELERY, CHILICORY, CHICKPEAS, FENNEL SEED
CHEESE: w/ bread/apples, st. agur - (blue)
la. tur - (sheep/goat/cow) creamy delicousness
BRAISED LAMB OVER FREGOLA TOP GREMOLATA
BRAISED DUCK + WHITE BEAN STEW TOP w/ SEARED DUCK BREAST / BREAD CRUMB
SKATE FILET OVER SAVOY CABBAGE + FETA

a saute of green, asparagus, kalamata olives + Pine Nuts
Dessert
Poached Peaches w/ Almond Cake

BLUE FISH corn + zucchini pancake bacon + tomato vin.
FLUKE Beet + pistachio tabouli w/ herb yogurt
DORADE WHOLE FISH SAUTEED PEPPERS w/ GARLIC OREGANO + BALSAMIC
VEG PLATE CORN PUDDING w/ ARUGULA + PEPPER STEW
BROWN SUGAR POUND CAKE w/ POACHED PEAR
MERINGUE w/ SWEAED STRAWBERRY + RASPBERRY
HONEY POT DE CREME
FLOURLESS CHOCOLATE CAKE

DINER dinner specials
January 23, 2004
Soup: Beet w/ sauerkraut
Escarole salad w/ hard egg parmesan + anchovie vinaigrette
Crostini w/ ricotta, olive oil sea salt + olives
Watercress salad w/ oranges onions + zeta
Frito Misto w/ shrimp + scallops + lemon aioli
Morbier - french cows cheese
Tomme de savoie - french cows cheese with apples
☆☆ ENTREES ☆☆☆
Lamb shank braised in red wine + veggies w/ fregola (tiny pasta)
Whole dorade w/ creamini mushrooms + white wine butter sauce
Monkfish with carrots, bacon cabbage + red wine vinaigrette
Baked polenta w/ sauteed mushrooms chickory + onions + pecorino
Greens are chickory
chocolate cake
steamed pear crisp
lemon pudding
top!

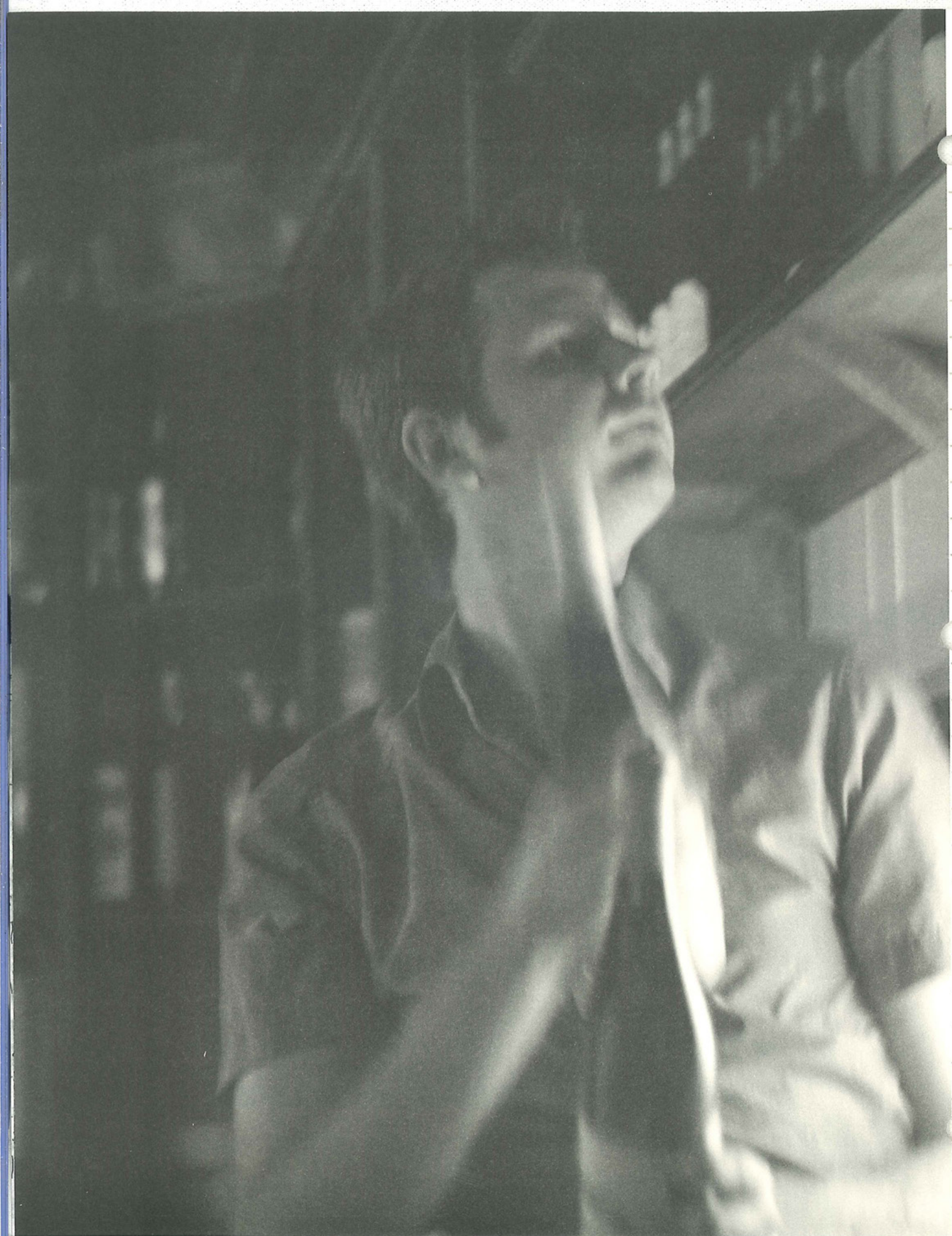
Specials
Soup: Chilled Zucchini yogurt
Radichio Salad w/ green beans, radish + creamy basil vin.
Hairloom Tomatoes w/ basil, sesame bread, olive oil
Cucumber Salad w/ beets, radish, olives, feta + red wine vin.
Grilled Scallops w/ corn + mint + hot
Soft Shell Crab
Escarole w/ Grilled potatoes

Specials
Soup: Asparagus Purée
Frittata + scallion cream cheese + dill
Grilled Squid over watercress salad w/ tomato, celery, pine nuts
Grilled Chicken
Sand. w/ arugula + onion green

Cheese Plate =
Beaufort (firm cow)
Flor de Capra (goat)
Poached pears + bread
Whole Dorade fish w/ peppers, balsamic
CRAB CHOWDER
potatoes, beer, garlic
bread, toast
Mahi Mahi w/
Eggplant, caponata (celery, tomato, pine nuts, raisins) capers
olives
Braised Radichio
VEG = Rst Root
Vegetable
Sauté, Swiss chard
white beans
Tres Leche cake
Date sticky toffee cake
Chocolate cake
Poached pear custard tart

Specials
Soup: Chilled Zucchini yogurt
Radichio Salad w/ green beans, radish + creamy basil vin.
Hairloom Tomatoes w/ basil, sesame bread, olive oil
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Grilled Scallops w/ corn + mint + hot
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Escarole w/ Grilled potatoes

WILLIAMSBURG BRIDGE ILLUSTRATION BY DERICK HOLT SPECIAL THANKS TO KELLY HOLT FOR PHOTO EDITING



Introduction -

Perhaps its appropriate that we begin this in the fall. It seems at first that its a beginning at the end of something idyllic, summer. But fall brings as much relief as it does longing. Fall is a transition in the kitchen as much as anywhere else. Early in the season there's the madness of trying to hold on to the last produce of summer. I try to buy every tomato thats still out there, and there are plenty of them well into October, as well as other high summer vegetables like eggplant, corn & peppers. The menu at this time of year reflects the lingering abundance of these crops just before they succumb to the cool air and low sun. At some point though, the inevitable happens. The summer darlings fade, leaving behind squash, potatoes, onions, cabbage, root vegetables. Every year I fight against the sturdy fall staples. Every year I think that I dont like these things and I dont want to see them wedge their way into the market. After a summer spent eating tomato after tomato, peaches, eggplant, peppers the mid-fall always seems a disappointment. Its the transition thats the hardest part. Once the beloved tomatoes are gone I realize, every year, that I do like squash & parsnips & brussels sprouts and that they will happily carry me through into winter. There are even some real pleasures. The first apple of the season, concord grapes, plums, pears. Its not so bad. There's also the return to cooking. You only need to wash and slice in the summer. In the fall you need pots and pans. Its cool enough to turn on the oven. Its even nice to say goodbye to the responsibility that comes with taking care of the summer fruits and vegetables. The heat and hard work set up a little. It gets a little easier. -CF

RECIPES

BY CAROLINE FIDANZA

I'm a terrible recipe keeper. I can't get better at it. I can scribble some notes but I can't be that exact. The amazing thing that I've discovered even after trying to write things down accurately is that even once they're written, results vary widely. Ask two people to dice an onion and two very different products will appear. This is both the beauty and the frustration of cooking in and running a restaurant kitchen. One cook can elevate a recipe and another muddle it. In the end the only way to elevate is to develop an instinct. There must be guidelines, a general approach, but beyond that one must conjure the magic themselves. -CF

EGGPLANT CAPONATA

Serve this dish warm or cold but not hot. It makes an excellent accompaniment to grilled meats, particularly lamb.

1 large eggplant, peeled in alternating stripes and diced into 1" cubes
4 ripe tomatoes, diced
2 red onions, diced
8 cloves garlic, cut in half lengthwise
½ head celery including leaves, sliced ¼"
½-1 teaspoon red pepper flakes
½ cup pitted kalamata olives
½ cup golden raisins
½ cup toasted pine nuts
1 Tablespoon capers
½ bunch parsley
Red wine vinegar

Soak raisins in vinegar. Place eggplant in a bowl and toss with kosher salt then place in a colander to drain. Let sit until eggplant is soft and a good amount of water has been released. Heat a large pan with a good amount of extra virgin oil and sauté eggplant on high heat in a single layer until brown and soft, season with salt as you go. You will probably need to do this in batches. As each batch cooks move the cooked eggplant into a large bowl. In the same pan cook the onion and then the celery, adding each cooked vegetable to the bowl with the eggplant. Finally, sizzle garlic in olive oil until it turns golden, add the pepper flakes and then the diced tomato. Cook until the tomatoes just warm through. Add to the bowl along with the olives, raisins, pine nuts, capers and parsley. Season as necessary with salt and additional red wine vinegar.

ROASTED CHERRY TOMATOES

This is a good way to preserve cherry tomatoes that need to be used. Serve with a filet of fish.

1 quart cherry tomatoes (4 cups)
4 cloves garlic, thinly sliced
8 leaves basil

Pick through and rinse cherry tomatoes. Toss in a bowl with extra virgin olive oil, salt and garlic. Lay out on a sheet tray in a single layer. Roast in a hot oven (400-450°) until tomatoes blister and wilt. You will need to stir them around once or twice as they cook. Remove from oven and let them cool a little. While they are still warm, place tomatoes in a bowl and season with a splash of red wine vinegar and roughly torn basil.

EGGPLANT DIP

2 large eggplant, white if available
2 cloves garlic, very thinly sliced
½ cup parsley, washed and rough chopped
1 lemon, juiced
2 Tablespoons extra virgin oil

Wash eggplant and rub with olive oil. Either place eggplant directly on a charcoal grill or on a sheet tray in a 400° oven. Turn eggplant frequently to char and cook evenly. When eggplant deflates remove from oven or grill. Let cool, remove skin and scoop out flesh. Chop eggplant well and add salt, garlic, parsley, lemon juice and olive oil.

FRIED GREEN TOMATO SANDWICHES

Toward the end of the season there often isn't enough sun or heat to ripen tomatoes, they stay green. Great time to pickle or fry them up.

2-4 green tomatoes, sliced ¼"
(each tomato should yield 4 slices)
2 eggs
1 cup flour
1 cup cornmeal
1 bunch arugula, washed
1 package good quality bacon, preferably thick cut
1 recipe fresh mayonnaise
White bread

Place eggs, flour and cornmeal in 3 separate bowls. Season each with salt and pepper. Dredge tomato slices in flour, then egg and then cornmeal. Heat a large sauté pan and cover the bottom with a layer of oil, either olive oil or an all purpose oil. Fry tomatoes in batches until golden brown on both sides. Sprinkle with a little salt. Meanwhile, cook off bacon. Toast white bread and assemble BLT with mayo, tomatoes, arugula and bacon.

To make mayonnaise:

2 egg yolks, preferably organic
2 cups olive oil, not extra virgin
2 teaspoons white wine vinegar
1 teaspoon salt
water
lemon

In a Cuisinart or with an immersion blender whisk yolks, vinegar and salt. Slowly add oil. If mayo gets too thick as you are adding oil add a couple of table-spoons of water to thin. When all of the oil is added check seasoning. Squeeze a little lemon juice to brighten.

CHARRED VINEGAR PEPPERS WITH EGGS AND TOAST

This dish is ideally prepared with a mix of sweet and medium hot peppers available in the late summer/early fall. Peppers may include red bell, Italian fryers, cubanelle, Hungarian wax, and if you can find them, pasillas, poblanos and other exotic varieties available at local farmers markets.

- 3 large or 6 medium mixed peppers, cored and cut into 1" slices
- 4 cloves garlic, sliced
- ¼ cup extra virgin olive oil
- ¼ cup sherry vinegar
- Organic eggs
- 1 loaf of crusty Italian bread

Heat olive oil in a large sauté pan. Add peppers in a single layer, season with salt. Cook on high heat, charring them as they cook. Once charred, lower heat and let peppers soften. Move peppers to the sides of the pan, add a little more olive oil to the center and then add the garlic. When garlic is golden mix peppers back in and then deglaze with sherry vinegar. Reduce vinegar for a couple of seconds. Break 2-3 eggs onto peppers, season with salt and pepper and on low heat allow them to set. Serve on top of toasted buttered bread.

SQUASH BREAD PUDDING

Serve this with whole roasted chicken, turkey or pork.

- 12 egg yolks
- 2½ cups cream
- 3½ cups milk
- 12 cloves garlic, sliced
- 1 Tablespoon thyme, chopped
- 1 Tablespoon rosemary, chopped
- 1 butternut squash, peeled, seeded, and diced 1"
- 8 cups of day-old baguette or sourdough, diced 1" salt

Toss butternut squash with olive oil and salt and roast in a 400° oven until soft.

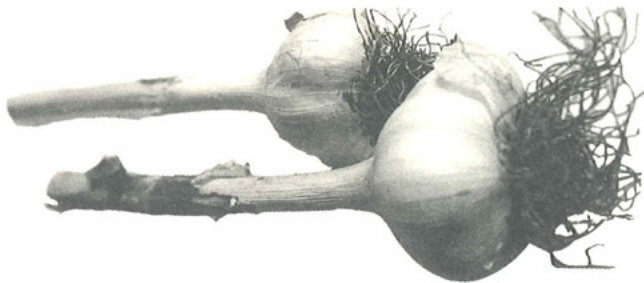
In a large bowl whisk egg yolks. Heat cream and milk with garlic until scalding (just before boiling). Slowly whisk hot cream mixture into eggs. Add herbs and season with salt and pepper to taste. Arrange bread and roasted squash in a baking dish and cover with custard. Bake uncovered at 350° until custard sets.

PLUM CROSTINI WITH STRACCHINO

Stracchino is a wonderful, creamy, tangy, soft cheese.

- 8 plums
- 2 Tablespoons extra virgin oil
- 2 Tablespoons honey
- 1 package stracchino cheese
- 1 loaf crusty bread

Wash plums. With a paring knife, slice in half from top to bottom, remove stones. Toss plums with oil, honey and just a little salt. Lay out on a roasting pan skin side down. Place in a hot oven 400-450° until just wilting and bright purple. Remove from oven and let cool to room temperature. Toast or grill bread and spread stracchino or any other soft creamy cheese. Place plums on top of cheese and drizzle with a little more olive oil and honey.



CRANBERRY BEANS

This recipe is from Marcella Hazan, it yields tremendous results and can be used to cook dried beans as well, although there is nothing like the fresh shell beans. Cranberry and other shell beans are available in the fall at local markets. You have to buy a ton of them to yield much of anything. Buy as many as you can and imagine that it still won't be enough.

- 4 cups shelled cranberry beans
- 6-8 cloves garlic, halved lengthwise
- 1 small bunch sage, leaves picked
- ¼-½ cup extra virgin oil
- salt

Place beans in a pot. Scatter garlic and sage leaves on top of the beans. Just barely cover the beans with water and then add a good round of extra virgin olive oil. Don't be shy, this will yield rich, creamy beans. Cook at just a simmer adding water as necessary. When beans start to soften add salt and continue to cook until beans are creamy and not at all resistant. Serve warm.

BITTER GREENS WITH SQUASH AND CRANBERRY BEANS

This makes a great salad if you happen to have any leftover cranberry beans, which I doubt you will.

- 1 small butternut squash, peeled, seeded and diced
- Mixed bitter greens which may include chicory, mustard greens, frisee, watercress, escarole, arugula.
- House vinaigrette

Toss squash in a bowl with salt and olive oil. Roast on a sheet tray in a 400 oven until soft but not overcooked. When cool, toss squash with bitter greens and house vinaigrette. Serve in a bowl and spoon beans on top.

HOUSE VINAIGRETTE:

- 1 Tablespoon Dijon mustard
- 2 cloves garlic, thinly sliced
- 1 cup red wine vinegar
- 3 cups extra virgin olive oil
- 1 teaspoon salt

Whisk Dijon and red wine vinegar with a teaspoon of salt. Add garlic. Slowly add olive oil. Taste and adjust seasoning.



PROSCIUTTO, FENNEL AND CELERY SALAD

- 1 large fennel bulb
- 2 celery ribs
- 1 teaspoon salt
- 4 Tablespoons lemon juice
- 3 Tablespoons extra virgin oil
- 8 slices prosciutto
- black pepper

Halve, core and thinly slice fennel. Slice celery on the bias into long thin slices. Salt and toss with lemon juice, olive oil and parsley. Arrange the prosciutto on a plate. Mound vegetables on top. Crack some fresh ground pepper on top and garnish with fennel fronds.

CARAMELIZED APPLE, ONION AND CHEDDAR SANDWICH

- 2 apples, cut into ¼" slices
- 2 red onions, sliced against the grain into ⅛" slices
- 2 Tablespoons olive oil
- 1 teaspoon salt
- ¼ cup sherry vinegar
- Brown bread
- Cheddar cheese

Heat oil in pan and add onions, season with salt. Cook on high for a couple of minutes and then reduce heat to medium letting onions slowly caramelize, stirring every couple of minutes until they are soft and completely brown. Deglaze pan with sherry vinegar. Let vinegar cook off and remove from the heat.

To caramelize apples, heat a pan with a combination of olive oil and butter. When butter starts to brown add apples, season with salt and cook quickly on high heat allowing apples to brown.

To make sandwiches:

Butter one side of each slice of brown bread. Toast bread butter side down in a pan. Layer onions, apples and cheddar and either continue to cook in the pan or move to the broiler melt cheese. butter and toast additional slices of bread for tops of sandwiches. Serve with grainy mustard.

ROAST SARDINES WITH TOMATO, POTATO GRATIN

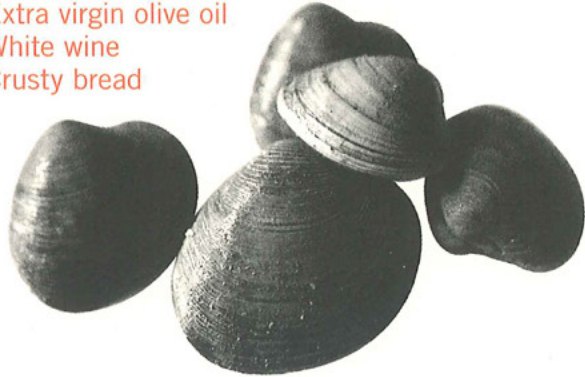
- 6 medium potatoes, peeled and sliced ¼" rounds
- 4 tomatoes, sliced into ¼" rounds
- Dried Greek or Italian oregano
- Extra virgin olive oil
- 3-4 Sardines per person, scaled, gutted and rinsed
- Lemon juice

In a roasting pan, place potatoes in an even layer. Sprinkle with salt, pepper, oregano and a drizzle of olive oil. Next, layer tomatoes seasoned in the same way followed by another layer of potatoes and tomatoes. Bake uncovered at 350° until potatoes are tender. Lay sardines on a plate, drizzle with olive oil and season with salt and pepper on both sides. Either grill or roast sardines in a 400° oven. Squeeze lemon onto cooked sardines. Serve with warm or room temperature gratin.

FENNEL BROTH WITH CLAMS

Inspiration from the River Café cookbook.

Three dozen little neck clams
2 bulbs fennel with stalks
6 cloves garlic, sliced
1-2 teaspoons red pepper flakes
¼ cup parsley, chopped
Extra virgin olive oil
White wine
Crusty bread



Remove stalks from bulb of fennel. Half and core the bulbs and then thinly slice everything, including stalks and fronds. Heat a pot with a tight fitting lid, add olive oil to cover the bottom, and then fennel, garlic and salt. Cook until golden and soft. Add pepper flakes and enough white wine to just cover the fennel. Turn heat down and reduce by half. Add clams and cover until they pop open, stir in parsley. Serve with toasted bread rubbed with garlic.

BRUSSELS SPROUTS WITH APPLES AND BACON

Brussels sprouts usually come in cardboard cups or on the stalk at the Greenmarket. Allow about 10 sprouts per person. This makes a good dish for Thanksgiving.

4 cups brussels sprouts, trimmed and cut in half
6 slices thick cut bacon, cut into lardons
2 apples, cored and diced

Blanch brussel sprouts in salted water. Take 6 slices of bacon and cut them into 1/4" strips known as lardons. Brown the bacon in a sauté pan. Strain bacon and reserve fat. Add an amount of fat back to the pan and sauté the apples quickly allowing them to brown. Remove apples and add more bacon fat back to the pan to cook the blanched sprouts. Add apples and bacon back to the pan with the sprouts and toss to warm through.

COCK-A-LEEKIE

This is a mostly stolen but somewhat adapted recipe from Fergus Henderson's book *The Whole Beast*.

1 large chicken, preferably pastured
2 onions, peeled and cut in half
2 leeks, cleaned and cut in half the long way
2 stalks celery
6 bay leaves
20 black peppercorns
1 bunch thyme
½ bunch parsley
6 sprigs rosemary

Place chicken in a large pot with the vegetables and herbs, add a good handful of salt. Bring to a boil, turn off heat and place the lid on the pot. Allow chicken to cool in the pot. When cool, remove chicken from the stock and then strain off the stock, discarding the vegetables. Cut the chicken off the bone into large, bite sized pieces.

2 bunches leeks, well cleaned & cut into ½" slices
2 Tablespoons olive oil
2 Tablespoons butter
salt
24 pitted prunes

Heat a large pot with a combination of olive oil and butter. Add leeks, season with salt and sweat until they become soft but retain some structure. Pour in the stock and then the chicken. Simmer until the chicken is heated through. Add the prunes and let them soften. Check seasoning. Serve in a bowl with some cracked black pepper and crusty bread.

CELERY PINE NUT SALAD

This is good as a salad or as an accompaniment to grilled whole fish or sardines.

1 head celery
¾ cup pine nuts, toasted
1 small bunch parsley, wash and rough chop
Juice of 1-2 lemons
½ cup extra virgin olive oil
1 teaspoon salt

Wash celery. Cut off the base and slice the stalks, leaves included, on the bias into 1/4" slices. Add parsley, pine nuts, salt, lemon and olive oil. Toss, taste and season additionally.

PORK STEW

You can often find tomatillos at the farmer's market in the fall, as well as poblanos and jalapenos or serranos.

1 pork butt, about 5 pounds, diced into 2" pieces
6 poblano peppers, ½" slice
3-6 jalapeños, depending on heat, sliced but not seeded
2 onions, sliced
6 cloves garlic, sliced
4 cups tomatillos, remove husk, leave whole, wash well in warm water
chicken stock
4 cups shredded savoy cabbage
1 bunch radishes, thinly sliced
1 bunch cilantro, washed and chopped
olive oil
red wine vinegar



Season pork with salt and pepper. Brown pork in a large sauté pan on all sides in batches. Transfer browned pork to a stew pot as you cook it. When pork is done sauté peppers in the remaining pork fat until they brown a little and wilt. Add onions and garlic, season, allowing them to brown a little as well. Add these to the stew pot along with the pork. Place tomatillos in the stew pot and set heat to a simmer. Add chicken stock just to cover, place a lid on the pot and simmer everything together until pork is very tender. Toss cabbage and radishes with a little olive oil and vinegar, just to dampen them. Serve on top of pork stew with a good amount of cilantro.

PORK WITH CABBAGE, BACON AND CIDER

4 pork chops
½-1 cup fresh apple cider
6 slices thick cut bacon, cut into ¼" lardons
½ head savoy cabbage, ¼" slice
4 cloves garlic
1-2 Tablespoons each sage, thyme and rosemary

Marinate pork chops with a puree of garlic, sage, thyme, rosemary and olive oil. When ready to cook chops, season with salt and pepper.

Heat a large pan with olive oil and cook pork chops, browning on both sides. Finish cooking in hot oven if necessary. When cooked through, remove chops from pan and deglaze with apple cider. Let the cider reduce a little and pour over cooked chops.

Meanwhile heat a large pan, add olive oil and sauté cabbage in batches quickly on high heat until it wilts. Render bacon in a separate pan until brown. Mix cabbage and bacon together in a bowl while hot.

PORK CHOP WITH RUTABAGA PUREE, APPLES AND THYME

4 pork chops
2 large rutabaga, peeled and cut into 1" slices
2 apples, cut into ¼" slices
½ teaspoon thyme

Marinate and season pork chops as above.

Place rutabaga in pot with water to cover and a good amount of salt. Cook until tender, strain and mash with a potato masher along with 4 table-spoons butter. Season.

Heat a pan with olive oil or other all purpose oil, place pork chops in pan and cook until brown on both sides. Finish cooking in a hot oven if necessary.

Heat a combination of 1 Tablespoon butter and 1 Tablespoon olive oil in a pan. When butter starts to brown add apples, season with salt and cook quickly on high heat to brown but not overcook. Add thyme and toss. Serve with pork and rutabaga.

DESSERTS

BY ELIZABETH SCHULA

CARAMELIZED PEAR AND ROSEMARY TART

Makes 1 (12-inch) tart:

Ingredients for Tart Dough:

2½ cups flour
4 teaspoons sugar
¼ teaspoon salt
1 cup cold butter, cut into pieces
About 5 teaspoons ice water

Sift the flour, sugar and salt together.

Cut in butter until the mixture is crumbly and no large chunks of butter are visible. Gradually sprinkle in water mixing just until the dough holds together.

Shape dough into a disk. Flatten slightly and chill for at least one hour.

Roll out the dough, line the tart pan, and chill the crust.

When thoroughly chilled partially pre-bake the crust.

Filling:

6 pears
2 large rosemary sprigs
2½ cups sugar
1 teaspoon lemon juice
6 Tablespoons butter
3 Tablespoons Calvados

To caramelize the sugar, heat it with the lemon juice over medium-low heat.

Raise the heat to medium-high and boil, without stirring, until the sugar is amber colored. Remove from heat, add butter and calvados.

Peel, halve and core the pears. Pour the caramel into a large skillet. Add one rosemary sprig. Add pears. Cook over medium heat, turning the pears until they are soft when pierced. Remove rosemary sprig.

Chop the remaining fresh rosemary and sprinkle over the tart shell.

Arrange pears, cut side down, in a nice pattern. Pour caramel over pears and bake in pre-heated 350° oven for 15-20 min.

BUCKWHEAT COOKIES

1 cup buckwheat flour
1 cup flour
¾ cups sugar
½ teaspoon baking powder
1 cup cold butter cut into cubes
2 egg yolks slightly beaten
Turbinado sugar (for rolling the cookies in)

Preheat the oven to 350°.

Sift the flour, sugar, salt and baking powder together. Cut in the cold butter.

Add the egg yolks and knead briefly to combine.

Chill the dough for an hour.

Make little walnut sized balls and roll in turbinado sugar. Place on parchment lined sheet tray and press in a nice pattern with the tines of a fork. Bake at 350° for about 10-12 minutes until the edges start to brown.

PARSNIP CAKE

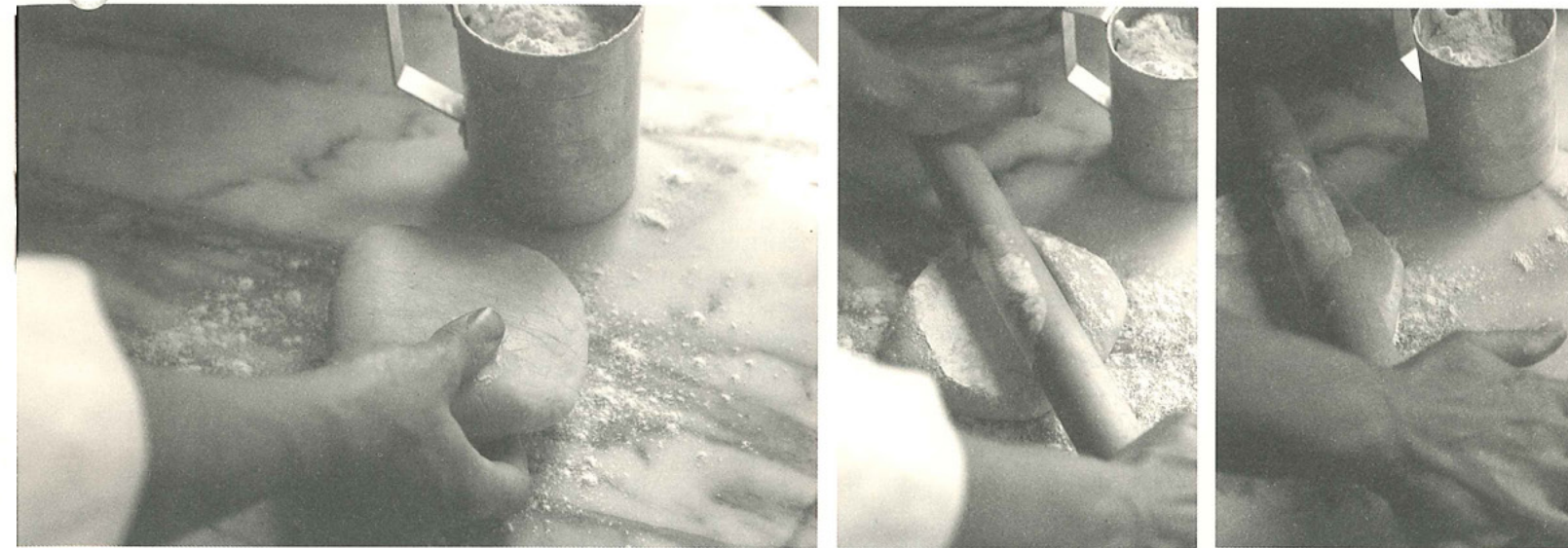
1 buttered, floured 9 inch spring form pan
¾ cup whole-wheat flour
1½ cups white flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
½ teaspoon cinnamon
Grated fresh nutmeg
3 eggs
½ cup honey
¼ cup sugar
¾ cup melted butter, cooled to room temp
2 teaspoons vanilla
2½ cups packed grated parsnips
½ cups golden raisin
½ cups toasted chopped pecans
Turbinado sugar for sprinkling

Preheat oven to 350 degrees. Sift together flour, baking powder, baking soda, salt, cinnamon and nutmeg.

Mix eggs, honey, sugar and melted butter until thoroughly combined. Add vanilla. Stir in raisins and nuts. Do not over mix.

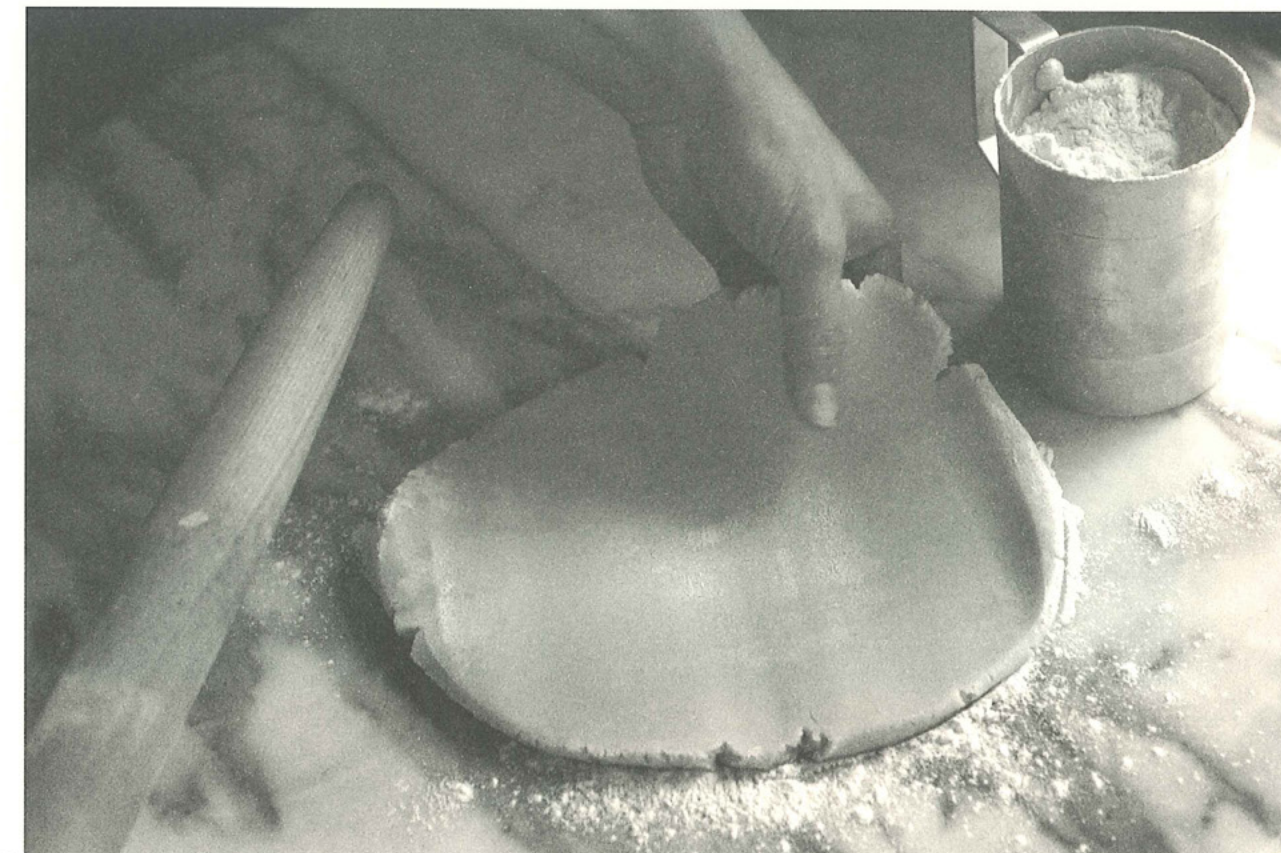
Spoon into a prepared pan smooth top with spatula and sprinkle liberally with turbinado sugar.

Bake at 350° for approximately 45 min. to 1 hour until the top of cake pushes back when pressed lightly.



“Generally, Americans learn to eat well only by cooking and eating at home, concentrating on good materials and perhaps serendipitously having a natural talent, buying the right cookbook, taking the right class, or knowing the right friend.”

Edward Behr *From The Art of Eating, no. 25*



The key to the recipes in this journal are the ingredients. One of our main sources for these ingredients is Henry Stolfus, an Amish farmer. This summer marked the fourth year of our relationship with him.

In June, we drove our annual 150 miles from Diner to the farm in Lancaster County to catch up with Henry and his wife, Saloma. They greeted us with a spread of fresh fruit and vegetables from the field and raw milk, butter and cream. The cream had been separated and churned that morning into butter. The berries burst in our mouths, tart and sweet. The milk, with its yellowish tint and nutty, vaguely grassy flavor, boasted a true backbone.

More than a decade ago, the crops and milk that sprung from this 70-acre farm tasted different than they do today. The soil wasn't balanced; the worms were dy-

ing. The produce was drenched in chemical pesticides and the ground bathed in fertilizer. The cows ate silage and copious amounts of antibiotics.

And then Henry got fed up. Idealism and the promise of a higher dollar for his milk pushed him to go organic. "I just couldn't stand using these chemicals anymore," he said. "I just got to a point where I hated using chemicals. I didn't feel it was right to keep spraying and selling a product to the public."

When Henry talks about his farm, he focuses his blue eyes on us. At 41, a lifetime of work outside has molded his body into that of a light middleweight, but no pictures, thank you. His arms, wiry strong, are impossibly long, and his hands, those of a man twice his size, are large and calloused. Grit hides under his fingernails except for two fingers on his left hand, where an accident whittled down the fingers to smooth nubs above the second knuckles. He shades his tanned, bearded face under a wide-brimmed straw hat and wears a short-sleeved green button-down oxford tucked into baggy black canvas dungarees. Suspenders hold up his pants and pro-



PHOTO BY TOM MYLAN

vide a resting place where he hooks his thumbs. His thick leather work boots remain caked with mud from the early summer rains.

The youngest of his 10 children, ages 18 months to 18 years old, plays at his feet. The boys are all dressed like Henry. The girls wear cotton print dresses and white head scarves like Saloma, a sturdy woman with an easy smile and an oak solid work ethic. Once the children's curiosity wanes they pad around the yard and fields barefoot doing chores, two squat white Jack Russell terriers bounding after them.

Henry's grandfather bought this land in 1947 for \$13,000 and transformed it into a tobacco and dairy farm. The acreage, now worth about \$1 million, consists of a sprawling white house facing Farmdale Road. Clothes lines connect the house to a processing building where the family sorts, cleans and boxes their produce. In the dirt driveway, the wheels of a black horse-drawn buggy rest in the mud next to an outbuilding where the family is constructing an outdoor pen for pigeons. Next to the building sits the dairy facility and a large barn. Beyond the cluster of buildings, dozens of acres of green pasture and crop rows slope down a hill to a creek where the dairy cows hold court in the afternoon shade.

"Ten years ago, the cows would have been in the barn most of the day and eating corn," Henry said.

"That makes for a real low quality product. Now the cows are out in the sunshine eating all that good lush grass, what they evolved to eat. We call this milk nutrient dense."

A peculiar thing happened when Henry stopped feeding his cows silage and turned them out to organic pasture: the milk yields decreased by 40 percent, but his vet bills almost disappeared.

"We were hosing those cows down with antibiotics and such" to prevent disease from spreading in close captivity. "They just don't get sick anymore. Let's put it this way, I might have had a vet on the farm once a week, maybe more if we had a sick cow or two back then. I've had a vet on the farm twice this year."

Henry and the family herd the cows into stalls of the dairy barn twice a day. A pneumatic pump system powers a series of octopus like contraptions that they attach to the cow, sucking milk into chrome pails. They then empty the pails into a gleaming, 100-gallon chrome holding tank, where the milk sits before a truck pumps it out every two days and takes it to a processing facility for pasteurization. The milk is mixed with other organic dairies' and sold under the brand name Nature by Nurture.

To help make up for the lower yield and to buffer the farm from fluctuating milk prices, Henry uses most of his milk to make a nutty, cheddar-style cheese called Pennsylvania Noble, which is sold under the brand name

Green Valley Dairy. Henry and his friend Aaron Lapp dug and built an aging cave, and they use the milk from their combined 140 mixed-herd cows to produce blocks of the cave-aged, raw milk cheese to sell to farmer's markets and large distributors such as Dairyland. It commands \$20 per pound on the market.

"Healthy cows equal healthy milk and cheese," Henry likes to say. "The cows produce a healthy product, so the product that the people are eating should work the same way."

And so it goes for the soil as well. The soil is not a machine, and like the cows, it must be balanced and fed. On a tour of his acreage, Henry bends down and pulls heirloom white beets from the flinty, soft soil, uprooting a couple of fat earthworms in the process. A few feet away from the beets he does the same with a bulb of fennel. Rows upon rows of chard are growing, butter lettuces are sprouting, and fingerling potato plants, too. Henry tests his soil annually to determine its pH and mineral content. He works hard to achieve the right balance of nutrients in the ground, including phosphorous, nitrogen, potassium and trace minerals. Adding organic fertilizers like lime and calcium are critical to the soil's health. He also uses natural pesticides such as rotenone derived from plants.

"no pictures, thank you."

"Over the years the conventional farmer was told that all you need to do is to put that NPK (a chemical fertilizer of consisting of, in part, nitrogen, phosphorous and potassium) and insecticide on the crops to make them grow instead of using what God gave us," he said. "I heard a farmer say one time, 'well, the USDA approves the use of all these chemicals, why wouldn't that be OK?' But I know these are deadly poisons. You ever wonder why we have all these heart patients and cancer patients? The chemicals are known to cause birth defects, too."

Chemical fertilizer feeds the plant but strips the soil of nutrients, he explained. And insecticide will kill most bugs, both good and bad. The next year, a whole new insect might come in to feed on the crops, and as the bugs adapt, farmers must use more potent chemicals. "It's a vicious cycle."

But it's a cycle that he reversed. His crops grow healthier and more resistant to pests every year. Three years ago he was spraying rotenone weekly. He said he sprayed only once this year.

Forget, however, any preconceptions you may have about the Amish and organic farming. Only 100 or so out of the 1,400 Amish farmers in the county practice organic methods.

"That's the biggest test for me, is to get [the soil]

back to the way God intended it," he said. "Now we're getting life back into the soil, re-mineralizing it. That's why the produce tastes better and is healthier for you."

"There's no connection in being Amish and organic," Henry added. "It's just a choice my family made."

The conversion isn't easy. To bear the seal of "USDA Organic," farmers cannot use most synthetic pesticides for crops or antibiotics for organic meat. Dairy cattle must have access to pasture, as well. It took Henry three years of using organic fertilizers before his milk was certified USDA organic.

The farmer also had to find a market for his produce. He sells to Philadelphia's restaurants, various Community Supported Agriculture groups (CSAs) and farmer's markets. The produce began showing up in New York City in the summer of 2003, at Diner. That's when we were introduced to Henry by Ed Huling, co-owner Andrew Tarlow's father-in-law, who grows organic tomatoes in eastern Pennsylvania.

Looking to pare down the costs of distribution, we teamed up with a representative of Whole Foods and met with Henry and 20 other farmer's in Henry's barn. The meeting was a "crash course" in the Amish lifestyle and in buying vegetables. The deal with Whole Foods fell through, so we began picking up Henry's produce weekly in a van, and then in a rented refrigerated truck. We sold Henry's vegetables from a stand outside of Diner and, rather unsuccessfully, tried to entice other Brooklyn chefs to buy the produce from the back of our truck. By the summer of 2004, Henry had found a driver to deliver to us in Wil-

liamsburg and to the Park Slope Food Co-op.

The Stolfus family wants to expand into the New York City market, where buzzwords like "organic," "sustainable," "local," and "humane" took root in the 1990s and now seem to flower every notable restaurant's menu, grocery aisle and greenmarket stand. The words carry great cultural and ethical weight and command a higher dollar, but people seem to have a meager understanding of the farming methods and the toil involved behind the words, much less what the methods mean for the their and the planet's health.

Back on farm, Henry and Saloma complete their tour and we return to the cool shade of the sorting room. They relay the story of an attempted horse-drawn buggy mugging down the road where two Amish teens escaped the would-be muggers by "telling the horse to 'go for it.'" Caroline and Henry go over the order for Diner and Marlow for the upcoming week, a routine usually carried out by telephone. They joke about broccoli; Henry wants to sell it to us, but we don't serve it on the menu. Henry scribbles the order in a marble notebook. The family will harvest our order over the next two days, wash, clean and box it. A driver will bring the order to Brooklyn, where the cooks will prepare the fruits and vegetables for service. It's a small weekly cycle within a much grander one, and we're grateful to be a part of it.



PHOTO BY ANDREW TARLOW

HOT SAUCE

BY TOM MYLAN

Summer will be gone before you know it and very soon your local farmers market will be devoid of hot peppers, chiles and the like.

How could one possibly capture the wealth of the late summer to keep warm all winter long?

Hot Sauce!!!

Now, hot sauce is painfully easy to make as long as you do two things:

1) Don't add too much salt.

and

2) Never, under any circumstance touch your eyes!

(Or genitals or the genitals of others) Here's what you'll need:

One or two grocery store produce bags full of mixed chiles and peppers (important to making hot sauce that is not too spicy or lacking in flavor).

One or two Ball jars of the 64 oz. variety.

Kosher Salt.

Vinegar. I prefer to mix 2 parts plain Heinz white with 1 part Cider vinegar.

Here's how it goes:

Step one. Wash peppers. Heat a cast iron skillet to medium heat. Toss in peppers and roast them until they get small dark pan marks and are hot. Now toss them into the ball jars.

Step two. Jars filled with hot, delicious, fragrant peppers? Good. Now add 3-4 tablespoons of salt. Now add white vinegar up to the 2/3 mark, then fill the rest with cider vinegar.

Step three. Wait a long time. Months in fact. Like Don Henley, the hot sauce will be with you long after the boys of summer have gone.

Sick of waiting? Is it October? November? Great.

Stick the vinegar, peppers, etc. in the blender. Blend away.

Now you can either: a) Can the chunky raw sauce into small mason jars or

b) Strain out the pulp with a small collander and decant into small wine bottles or something like that. If you do this you'll need to add more vinegar to the bottles and also squeeze the hell out of the pulp.

"That's great," you say "but what if I live somewhere that doesn't have fragrant, hot peppers?"

Well, you need to move.

Or buy small dried hot chiles from the Asian or Mexican market (chile arbol is a common name for these) in your town and then fill a bottle with them. Add salt and vinegar and wait a few weeks giving the whole thing a shake now and again. ◀



WOODCOCK FARM

It's a Saturday morning in June at the Londonderry, Vt., farmer's market and Mark Fisher grins while an old woman from a neighboring town raves about his herbed sheep feta. On his folding table sits a spread of hard and soft cheeses, including a quarter wheel of an experimental Appenzellar that Mark made at a workshop a few months before.

I first encountered Mark two years ago at the Brattleboro Food Co-op in southern Vermont. By chance, the first cheese I picked up was a gooey wheel of sheep Camembert adorned with the distinctive blue and white cartoon sheep label from Woodcock Farm. Months later I finally called Mark, the farmer, cheese maker and energy driving Woodcock, and asked him if I could come by and maybe get something for Marlow. In the distracted tone of a farmer near the end of his season Mark said to call when I got into town.

Woodcock Farm sits at the end of a dirt road just outside Weston in the southeastern part of the state. The farm and cheese making facility are about 7 years old and are the result of an evolution that Mark and his wife started twenty years ago.

Mark is a former New Yorker who worked in the videotape industry during the seventies while living in the then-gritty Bowery. His wife, Gari, worked in the fashion world. After the birth of their first child they began looking for a home outside the city. They first moved to the Catskills and then to Vermont, where Mark found work as a ceramic tile layer.

A few years after relocating, Mark met David Major, one of the godfathers of Vermont artisan cheese and the owner of Vermont Shepherd. The friendship changed the course of Mark's life, leading him down the path to professional cheese making.

David and his wife Cindy Major set out to educate people about "value added" farming, and Mark was one of their first pupils. This strategy transforms a perishable

product (milk, for instance) into more durable commodity (cheese), allowing farmers to liberate themselves from the variable market price of milk and make a product that fetches a higher return.

Mark was hooked, and he began devoting time to a herd of sheep that would eventually grow to nearly a hundred. He bought a bit of hilly farmland near Weston and built a cheese room that he tiled himself and a milking facility based on the one that David Major had designed for Vermont Shepherd.

Ever curious, Mark varied temperatures, bacterial cultures and aging techniques in an ongoing quest for cheeses that expressed a sense of place through the quality of their milk and through the style and method of production. Mark doesn't create Americanized versions of classic cheeses; he makes cheeses in the European way, rooting the harmony of a cheese with the local conditions much like a maker of Gruyere does in the small valleys of the Alps.

The Sunday after we met Mark at the market in Londonderry my girlfriend, Annaliese, and I drove to Woodcock to see what he had been up to since our last visit in November. The first thing that Mark showed us was one of the most interesting and delicious cheeses I've seen from Vermont: a sheep's milk washed-rind cheese called Timberdoodle, another name for the bird that gives the farm its name. True to Mark's experimental nature, it was a new version of a cheese he made earlier in the season with cow's milk. The cheese boasted a mineral and grassy flavor with a sweet, salty middle.

"Cow's milk is much more forgiving," he explained. "The last version we could get it to get soft all the way through. The curds would come together. It takes more doing to get sheep's milk to ripen."

Next, Mark emerged from his stuffed aging room with two blues. The first was a quarter wheel of creepy sheep gorgonzola. He brandished a knife blade's worth of the



PHOTO BY TOM MYLAN

cheese to us with a cocked eye, as if to say he wouldn't blame us for not trying it. "I think I got the cultures wrong on this one," he said. "You can have a recipe but it makes different cheese depending on the climate and local bacteria." The gorgonzola was funky, wild and a little fermented. "There's a local chef who tried to help me make it into a blue cheese dressing, but I didn't sell much of it," Mark said, grinning. The other wheel was much more solid and crumbly with a sweeter and cleaner taste. I loved its flavor so much that I took half a wheel.

After the blues Mark brought out two Magic Mountains, his sheep's milk take on Gruyere, with variations in bacterial cultures and washes. The first one had a dark

reddish-brown rind and a soy sauce quality that was the result of the periodic brine washes and the use of mesophilic bacteria. The second wheel was a natural rind whose texture and color came from the microscopic cheese mites that live in aging caves, slowly munching away at the exterior of the cheeses. Much nicer than the brine washed version, the flavor carried a smooth milky profile and a more supple texture than the earlier wheel.

We packed some 40 pounds of cheese for Marlow into the trunk of our abused Mercury Tracer, took a few last breaths of the warm air and golden sunshine, and started down the gravel road home to Brooklyn.

PICKLES

BY HUNTER LEWIS

Once relegated to the homemaker's dusty cellar shelf or to bottomless barrels of brine, the pickle is finally getting its day in the sun.

Chefs conjure stand-alone pickle plates. Pints of artisanal pickles command top dollar at the Union Square Greenmarket. And we eat more of them now than perhaps ever before. The average American ate nine pounds of pickles in 2005, nearly twice as much we did in 1965, according to Pickle Packers International, a trade association.

But to put the pickle on a pedestal is to deny the food's inherent simplicity. Consider the basic ingredients of preserving: salt and water (vinegar, spices and sugar are optional). And consider the pickle's long history: the Chinese are said to have begun pickling as early as 3,000 B.C.

Throughout history pickling has been a means of preserving the harvest, allowing farmers, homemakers and militaries to stretch out a product from one season to the next. Virtually every culture on the map still pickles, punctuating their cuisine's distinct properties in brine. Though cellar and pantry have given way to modern refrigeration and convenience foods, we still reach for the pickle because we long for its taste. The food serves as a sharp relief to whatever else is on the plate, calling the taste buds to attention. Kimchi, cornichons and half sours don't melt in your mouth or luxuriate on your tongue; they snap back. (Perhaps that's why moms would tell their sassy adolescents to reach for the pickle jar before the days of Ritalin. In "The Stillroom" cookbook, Grace Firth wrote, "Youngsters gotta chew on something or someone to sharpen their teeth for society. A pickle bites back. When my kids get uppity with me, I tell 'em, 'Go get a pickle.'")

At Diner and Marlow and Sons, Caroline and the cooks begin to pickle in earnest once the bumper summer crops arrive in late July and early August to capture the verve of summer. "Everything's in season at the same time and we have a lot of variety," she said. "We tend to pickle what we might not immediately use." The kitchens continue pickling into October. On the menu, the pickled cucumbers, beets, eggplant and cauliflower will

show up as an accompaniment to rich cheeses and pates or as a stand-alone appetizer.

Pickles line the food history highway, too.

The kitchens of the Chinese royal court thought enough about pickles during the second century B.C. to employ 62 pickle and sauce chefs, writes Reay Tannahill in "Food in History."

Herodotus recorded that the Egyptians pickled small birds in brine and ate them a few days later. The Celts are credited with spreading the use of vinegar as preservation method throughout Europe and into Britain, and the Roman rich favored pickles imported from Spain.

Soldiers and sailors relied on pickling and preserving to sustain trade routes and fight wars. In the summer of 1863, Confederate troops captured the town of Chambersburg, Penn., and demanded 25 barrels of sauerkraut from the local authorities, according to Leonard Louis Levinson in his thorough tome, "The Complete Book of Pickles & Relishes." Vitamin C from the pickled cabbage staved off scurvy.

Down south, the sweeter pickles and relishes remain a staple of most southern pantries. Food writing brothers Matt and Ted Lee, transplants from Charleston, S.C., keep a constant supply of pickled scallions, Jerusalem artichokes, green tomato slices and okra in their Harlem kitchen during the summer and early fall months. They even named their cat, a lumbering feline with an insatiable appetite, Pickle. In their upcoming "Lee Bros. Cookbook," the Lees recommend balancing savory meats like cured ham with the sweeter Southern pickled Jerusalem artichokes. And don't overlook the brine, the brothers advised. "It's part of the package. It's a great vinegar substitute in cooking - making salad dressings, sauces or deglazing a pan."

Caroline sheepishly cops to gulping Vlasic pickle juice straight from the jar as a child but says she no longer feels the urge. Some professional jocks still juice, though. New York Yankee pitchers are rumored to dip their hands and gloves in pickle juice. And the Philadelphia Eagles fueled up on pickle juice to beat the Dallas Cowboys on a scorching hot day in September 2000.

Here in New York City, dills and sours remain king. The sour flavors hark back to a time when pushcart vendors hawked shawls, trousers, bialys, knishes and pickles up and down Orchard Street on the Lower East Side. A century ago, some 100 pickle shops dotted the Lower East Side, feeding the tenement dwellers of Eastern European descent.

There was even a Pickle Racket here decades ago, when

"gangsters took over the business until it was smashed and the ringleader was sent to prison," writes Levinson. The ringleader's name? "Moishe Pickles."

To celebrate the city's rich pickle heritage, the New York Food Museum will hold the sixth annual International Pickle Day on Sept. 17 in the old pickle district on Orchard Street. Yet despite the fanfare, only a few pickle practitioners remain in the neighborhood.

At the venerable Russ & Daughters on Houston Street, Josh Russ Tupper pulls several varieties of pickled herring from the glass counter cases for a visitor to try. His Galician-born great grandfather, Joel Russ, opened the shop on Orchard Street at the turn of the century, and the customers and countermen here still haggle and banter with accents stronger than the smell of the smoked fish. Tupper, 31, left his job as a chemical engineer to become the fourth generation of Russes to work the counter, but

he doesn't mess with his great grandfather's recipes. "The pickled fish are an acquired taste," he said. Hey, to each his own pickle.

Pickling seems like a big, messy process, but it's really quite easy. Brined or fermented pickles take weeks and months before the best flavors emerge. Fresh pack pickles call for boiling sealed jars in a water bath to preserve the produce. Both methods have their merits, but we like to quick pickle. Quick pickling is a no-fuss method that produces a snappy, fresh pickle and retains the truest texture of the vegetable. And you can begin eating these pickles just a couple of days after making them. We refrigerate but don't seal our pickles in the restaurant because we go through them so quickly. >

MR. BEARDS PICKLE RECIPE

For beets, shallots, eggs, cabbage etc.

1/2 cup salt
1 cup sugar
3 cups cider vinegar
3 cups water

star anise, blk peppercorn,
coriander, mustard seed

Place salt, sugar, vinegar, water,
spices in a pot & bring to boil.
When everything is dissolved
pour mixture over prepared
vegetables. Cool and refrigerate.

DILL PICKLES

For Kirby's, green tomatoes,
string beans:

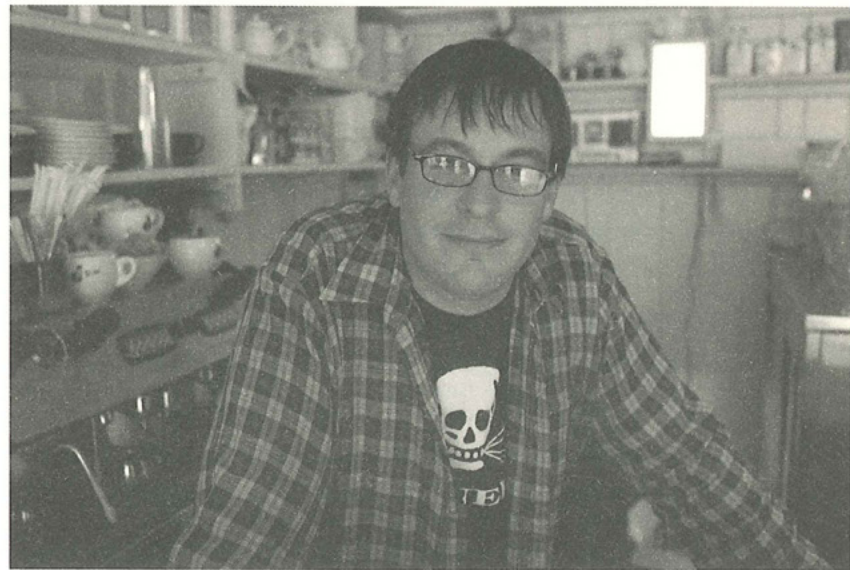
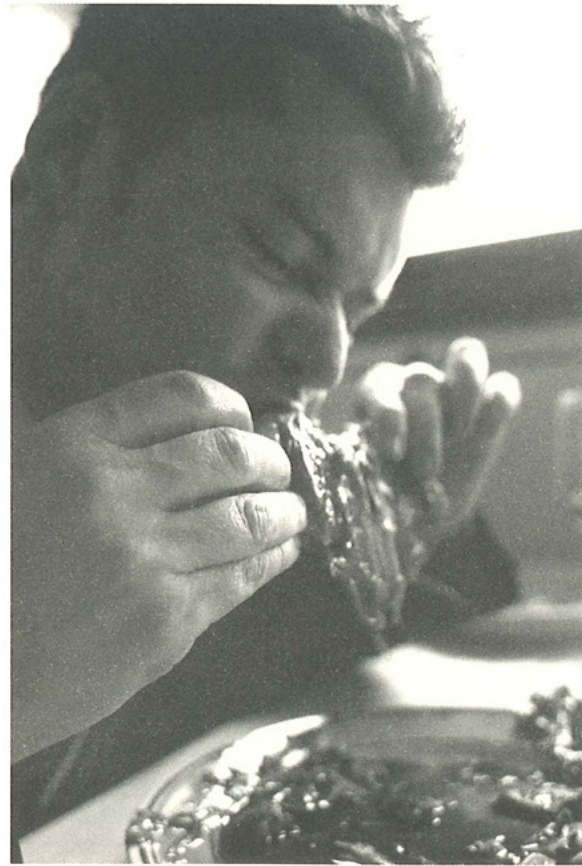
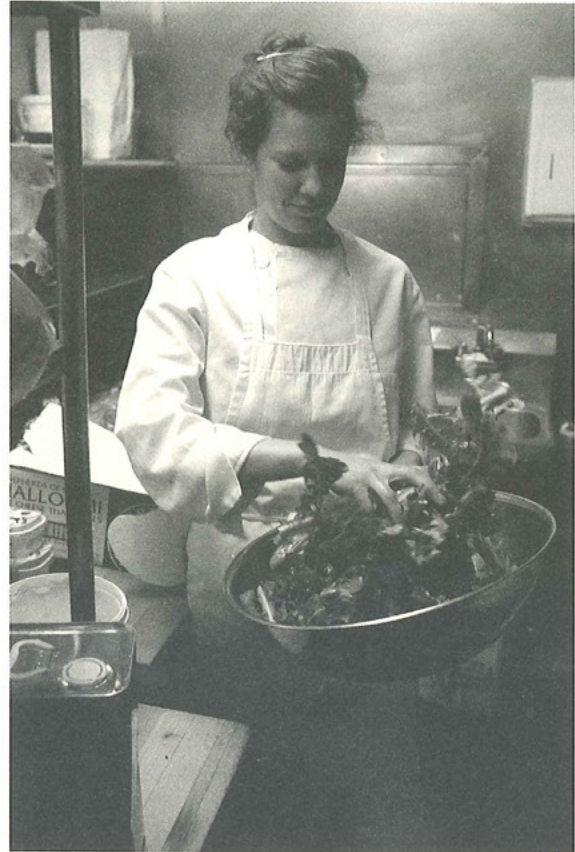
3 Tablespoons mixed pickling
spices

3/4 cup sugar
1/2 cup salt
4 cups cider vinegar
4 cups water

1/2 cup garlic, cut in half
Fresh dill flower

1 Jalapeno or 1 Tablespoon pepper
flakes

Place sugar, salt, spices, vinegar,
and water in pot, bring to boil
to dissolve and pour over prepared
vegetables. Add dill, garlic & chili.



DINER

green bean salad
 Pork Loin / Pan Fried w/ swiss chard, Anchovy garlic caper sauce
 Baked Blue Fish w/ Radish, dandelion greens, turnips
 Veg Plate = Orechiette w/ fava beans, zucchini, mint basil, squash, parmesan

Specials
 soup
 turnip puree, butter, cream
 frittata
 prosciutto, parmesan
 Salad
 marinated beets, green beans, blue cheese, arugula
 soft shell crab sandwich
 tartar, lettuce, tomato on baguette
 egg salad
 asparagus, capers, on black bread

grilled chicken sandwich
 green goddess, arugula, red onion, whole wheat
 blue fish
 baked fillet, green beans, red onion, garlic, tomato, bacon, basil

tapioca pudding w/ strawberry

SOUP lentil & red chard
 wheatberries & beets w/ chicory
 sheep feta & pomodoro molasses
 crostini w/ mashed squash & grilled radicchio w/ balsamic
 pistachio caper & pickled vegables
 fast
 grilled scallops w/ celery onion
 pine nut & raisin salad w/ pepper flakes
 w/ sherry vine & olive oil

Wild Stuffed Buns w/ sauce of peas, turnips, spring onions
 Salmon (medium rare) w/ braised kale & potatoes
 Seared Tuna w/ zucchini, tomato, basil, garlic sauce
 Veg Plate: swiss chard, garlic, marscapone cheese
 Tart w/ mixed green, beet, pistachio salad

Dessert: Vanilla Panna Cotta
 Blueberry Crisp
 Flourless Chocolate Cake
 Mixed Fruit Galette (strawberry, raspberry)

DINER LUNCH SPECIALS
 JANUARY 21 2004
 SOUP: BEET PUREE W/ CREME FRAICHE
 BACON, SWISS CHARD & RICOTTA FRITTATA
 SOFT BOILED EGG SAND ON 7 GRAIN WITH LETTUCE, BLEU CHEESE, LETTUCE & BACON
 BRAISED BRESKET OVER POLENTA
 PEAR SANDWICH ON TOASTED RYE W/ ROSEMARY, ONIONS & GRUYERE
 ARCTIC CHAR WITH CARROTS & KALE
 OZON WITH MUSHROOM SAUCE & PARMESAN & BREAD CRUMBS
 FRIED SCALLOP SANDWICH W/ RUSSIAN DRESSING & LETTUCE
 CHOCOLATE POT DE CREME
 APPLE QUINCE CRESS W/ CREME ANGLAISE

cream of celery soup
 romaine w/ pecan apple & gorgonzola vin.
 arugula w/ beets corn, radish & cuc w/ green goddess
 crostini w/ roast plum & goat chz w/ arugula & balsamic
 green beans potatoes & salami w/ red wine vin & olive oil
 cheese plate
 raschera - italian fontina like goat
 beaufort - french gruyer like cow
 apples & bread
 Bluefish w/ corn pancake & bacon

grilled stuffed squid w/ feta, mint, parsley, over chick peas, celery, red onion
 * shrimp salad sandwich *
 caper berry, lemon zest, chick lettuce, tomatoes, mayo, celery, pumpernickel
 * pork loin sandwich *
 cole slaw, pickles, mustard on bun
 * dorade *
 peas, bacon, shallots, sage
 * rhubarb parfait *

BUTTERNUT SQUASH SOUP w/ YOGURT
 FRISSE W/ APPLE, RADISH, CROUTON & SHROPSHIRE BLEU & MUSTARD VIN
 ROASTED CELERY ROOT & BRAISED CELERY w/ CHICORY & PECORINO & FENNEL SEED VIN
 TOMATOES IN LEMON & OLIVE OIL w/ GARLIC & BASIL, FRESH RICOTTA & BREAD
 CROSTINI w/ ROAST PLUM & GOAT CHEESE w/ ARUGULA & BALSAMIC
 CHEESE PLATE
 BEAUFORT FRENCH GRUYERE LIKE COW
 MANCHEGO RAW SHEEP FROM SPAIN
 POACHED PEAR & BREAD
 BLUE FISH w/ EGG-PLANT CAPONATA
 pine nuts, celery, capers, tomato, olives, garlic, yellow raisins
 & GRILLED RADICCHIO
 COD CHOWDER
 POTATO, CELERY, ONION, GARLIC, CREAM, BACON & GARLIC TOAST
 DORADE w/ WHOLE FISH w/ BALSAMIC ROASTED PEPPERS & OREGANO
 VEG PLATE
 ROASTED CELERY, ROOT SQUASH, TURNIP, CELERY & CHARD w/ BUTTER & HERBS
 STICKY TOFFEE PUDDING w/ CARMEL
 FLOURLESS CHOCOLATE CAKE
 TRES LECHEs w/ RASPBERRIES
 PEAR CUSTARD TART.

LUNCH SPECIALS
 SOUP: chilled beet puree w/ yogurt
 FRITTATA: sweet italian sausage, leek &

* scrambled *
 green peppers, white cheddar w/ home fries
 * frittata *
 asparagus, sage, parmesan w/ salad
 * omelette *
 ramps, goat cheese w/ salad
 * hash *
 chorizo, sausage, leeks, onions, any style eggs w/ salad
 * smoked ham *
 caramelized onions, any style eggs, home fries
 * apple pancakes *
 cinnamon butter, maple syrup
 * organic mango buckles *
 coffee cake

LUNCH SPECIALS
 Soup: split pea
 frittata, onions, bacon & cheddar
 prosciutto sandwich on 7 grain bread white bean paste, pecorino & arugula & pommeroy
 battered fried shrimp on baguette w/ tartar, lettuce & tomato
 sausage sandwich on baguette w/ tomato sauce, mozzarella & parmesan
 eggplant, zucchini & onions w/ mustard greens & polenta
 monkfish & mussels in tomatillo broth w/ potatoes, scallions & cilantro & leeks
 chocolate cake
 danish bread pudding

Specials
 Soup: Lentil & Zucchini
 Arugula Salad w/ cuc, beets, radish, corn, green goddess dressing
 Cranberry Bean Salad w/ leeks, mizuna & pecorino
 Crostini w/ roasted plums, goat cheese, arugula, balsamic
 Cheeses: La Tur (Italian cow, sheep, goat, soft) & Beaufort (French cow, like gruyere) w/ breads & apples

Bass w/ Roast turnips, Swiss chard, shallots, pancetta
 Duck Breast (MR) Whole Roasted onion, Acorn Squash, Cherry brandy sauce
 Veg = Risotto w/ Turnips, celery root, squash, rutabaga, parmesan

LUNCH SPECIALS
 * Scramble *
 green peppers, white cheddar w/ home fries
 * frittata *
 asparagus, sage, parmesan w/ salad
 * omelette *
 ramps, goat cheese w/ salad
 * hash *
 chorizo, sausage, leeks, onions, any style eggs w/ salad
 * smoked ham *
 caramelized onions, any style eggs, home fries
 * apple pancakes *
 cinnamon butter, maple syrup
 * organic mango buckles *
 coffee cake

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w/ crab roasted green chard & polenta, cauliflower, onion, c
 * Scramble *
 white cheddar, garlic, w/ home fries
 * Omelette *
 sauteed ramps, mixed
 * Frittata *
 sauteed asparagus, parmesan
 * Hash *
 spicy salsa, any style eggs
 * Grilled *
 caramelized onions, home fries
 * Apple *
 cinnamon butter, maple syrup
 * Mango *
 Scrambled
 mozzarella, w/ home fries
 Omelette
 tomato, ricotta, sauce
 Frittata
 pecorino, goat cheese, mixed
 Hash
 sausage & red, roja, any style green sa
 Smoked
 caramelized onions, w/ home fries
 Apple
 cinnamon butter, maple syrup

