

SPRING 2007 • ISSUE N°3

RECIPES • TUTHILLTOWN • GUY JONES • MEAT DINNER • MAPLE SYRUP

DINER JOURNAL





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\$ 7.50
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Our intention at the outset of this was to write a cookbook. But a cookbook would have been a huge task, probably taking years to complete. We wanted to start writing down recipes and recording our thoughts on what we do and why both as a record for ourselves and for anyone else who might be interested. And we wanted to do it right away. We decided that by organizing our cookbook into a quarterly journal we would in effect be writing it in installments. We also wanted to produce the journal in house, using our staff as contributors.

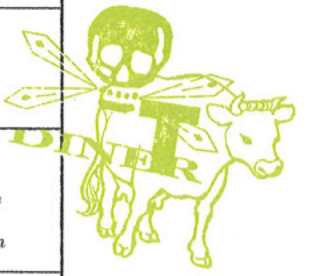
Diner and Marlow & Sons have never made any statements about where we get our products from. We have been committed to buying and serving quality food since we opened and we have always believed that the quality speaks for itself. Over the years we have defined quality more strictly to mean seasonal, local and if possible organic and sustainable. Every year we have become better at sourcing our food, it has become one of our biggest commitments as restaurateurs. With this, the other goal of the Diner Journal is to share our sources, and to celebrate them. We are delighted to have access to the best of what's available in our community and we want our patrons to know where our food and therefore their food comes from.

Finally, another reason for creating the Diner Journal is an attempt to document the life of the restaurants and the store. We are a neighborhood place more than we ever could have imagined.
C.F.



DINER JOURNAL 81 Broadway Brooklyn, NY 11211 phone: (718) 486-3077
 contact@dinernyc.com • dinernyc.com • marlowandsons.com • bonitanyc.com
 A one year subscription is \$34 with shipping

<p>TUTHILLTOWN SPIRITS DISTILLERY 14 Gristmill Lane Gardiner, NY 12525 Tel: (845) 255-1527 www.tuthilltown.com</p>	<p>FLEISHERS ORGANIC & GRASS-FED MEATS 307 Wall St. Kingston, NY 12401 (845) 338-6666</p>	<p>BLOOMING HILL FARM 1251 Rt. 208 Blooming Grove, NY 10914 (845) 782-7310 www.bloominghillfarm.com</p>
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CONTRIBUTORS

- CAROLINE FIDANZA**
Head chef of Diner and Marlow & Sons. She wrote and compiled the recipes.
- MARK FIRTH & ANDREW TARLOW**
Restaurateurs a responsible for Diner, Marlow & Sons and Bonita. They publish this magazine.
- TOM MYLAN**
Contributing Editor. Marlow & Sons store buyer/manager/puppet master and writer of the wildly popular food blog Grocery Guy. When not slinging groceries or writing he obsessively collects exotic kitchenware. Groceryguy.blogspot.com.
- GRANT CORNETT**
Still life and landscape photographer who spends too much of his time sitting around Marlow & Sons and cycling. eaglesdare@mac.com.
- RACHAEL RAKES**
Resident beverageologist for Diner and Marlow & Sons.
- KATE HULING**
Vermont native and resident maple consultant.

- DERICK HOLT**
Freelance designer and former cook at Diner and Marlow & Sons, is now the Art Director. He designed this magazine. derickholt@gmail.com.
- ANNA DUNN**
Contributing Editor, Proud co-founder of Drunk n Sailor Press. Her dog Bird is pretty much the coolest. Her work has previously appeared in journals such as Dirt Press and Redline Blues!
- LUTHER MAX STERNBERG**
From Montana. He's a photographer and bartender
- ANNALIESE GRIFFIN**
Freelance writer and blogger. She's worked as a farmer, cheesemonger and wine seller and posts on GroceryGuy.blogspot.com. Annaliese.Griffin@gmail.com.

SEAN REMBOLD, LAURA SAWICKI, REBECCA COLLERTON, JASON SCHWARTZ, & DAVE GOULD for their work in creating and testing recipes

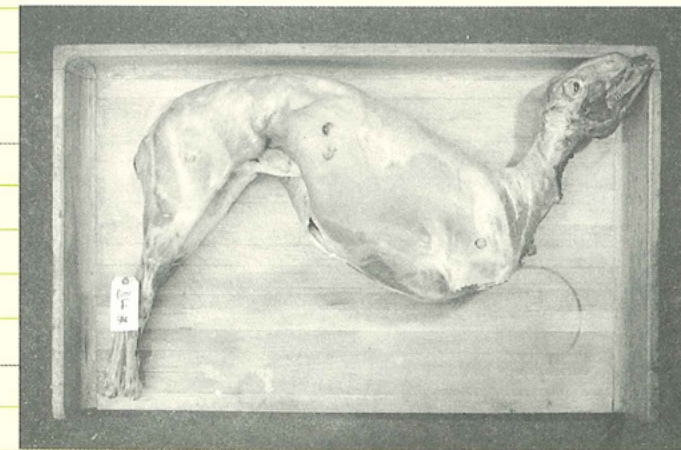




introduction

Spring and all of its romantic associations of rebirth is the season to which the most expectations are attached. As much as even I am lifted by its promise, spring doesn't really produce in the kitchen until it's nearly summer. Even while we're unpacking our warm weather clothes and feeling a lightness in our step, we are eating last years apples, potatoes and onions. Spring in the kitchen is about patience, waiting for the firsts of the season to arrive locally. It's hard to keep the cooks and customers waiting when California and therefore most of the restaurants in the city have everything in abundance. But wait we do, as a matter of pride and principle. If we are going to eat and cook as honestly as possible we have to accurately represent the seasons. Spring is our greatest test.

Though there isn't much and it doesn't come early, spring does reward us with some of the most welcome produce of the year. All of those wonderful early greens are the perfect gentle lead into the season. Almost everything that arrives in spring is a beautiful new born green. Even rarer in the food economy in which we live, a lot of what we eat in spring is wild and particular to the east coast. Ramps, fiddlehead ferns, and wild greens like chickweed and dandelion, which are rightfully praised, are ours for the season. The alliums like green garlic, garlic scapes, and baby leeks come in early. But let's be honest, everyone is here for asparagus and peas and maybe even fava beans, for these you have to wait. And, as Josh and Jessica at Fleishers like to point out, if you want to eat a spring lamb in the spring, you'll have to wait until fall.



Finally, when things do begin to arrive they are all over the menu. Eat as much asparagus as you can, eat it every day because when it's gone, it's gone. Spring is the beginning of the "eat it while it's here" season that extends through October, but the things of spring are more fleeting than those of summer. Like the season itself we never have enough of it. Nonetheless, we enjoy our short season enormously. -CF



Maple Syrup in the Spring?

What you're supposed to be reading right now is an article on how maple syrup is made. Culturally, most people associate maple syrup with the flavors of Fall and thus assume that it is yet another product of the autumnal bounty. In reality, sugar shacks aren't fired up until March, during the first long days of spring when the days are warm and the nights are cold.

When we first started sketching out ideas for this issue of the Diner Journal we intended to make a trip to Vermont to visit family and harvest maple sap. As it was 70° on the December day when we started putting pen to paper all of us optimistically wagered that the warm days and cold nights necessary for the maples to flow might come early enough to be jammed into the Journal right before it went to press.

Optimism and journalism rarely play well together.

Despite man's best efforts to make Winter mild and short, Mother Nature asserted herself in the end and buried Vermont under a 5-foot blanket of snow in the middle of February, pushing back our sugaring plans until after the Journal deadline.

Writing a magazine that is centered on seasonality is much like running a restaurant that depends on small producers or farming a piece of land that demands the right combination of light, heat and moisture to sprout seeds. Things are constantly in flux and everything depends on improvisation.

Our Fleisher's meat and wine dinner was nearly meatless until the last moment because of gas leaks, snow and human error. Guy Jones has a planting schedule that is at the mercy of the Spring weather, which will in turn affect his whole growing season. Sap won't run through sugar maples until the days lengthen and grow milder. To further complicate matters, global warming is making it difficult for even veteran sugarers to gauge the right moment for tapping the trees.

In the end, restaurants, magazines, people and produce are not machines and cannot be expected to perform like them and we wouldn't have it any other way. This year we embrace the vagaries of those things most vital and vivacious. We sigh, smile and surrender our fate to the quiet explosions of Spring.

By Annaliese Griffin
&
Tom Mylan

Yeast Doughnut Recipe (makes 8 large doughnuts)

Starter:

1 cup luke warm milk
3 Tablespoons sugar
2 ½ teaspoons active dry yeast

Dough:

2 eggs
3 cups bread flour
1 teaspoon salt
2 oz. Unsalted butter, melted

Combine the starter ingredients in a mixing bowl and allow to sit until yeast proofs and the mixture is foamy. Add eggs, flour and salt to the bowl and knead with a hook on low. When the mixture gets shaggy stream in melted butter and mix on medium low until glutens start to develop then knead by hand and place in an oiled bowl and cover. Let it rise for one hour or until doubled. Punch down the dough and let sit 10 minutes before rolling and cutting. After the doughnuts are cut allow them to proof for 5 minutes before frying at 375° in vegetable oil. Remove when golden brown.

Sugar On Snow • By Kate Huling

As children in Vermont, my brother and I always looked forward to the Adams family's invitation to their annual Sugar on Snow Party. In March we began counting the sap buckets on the Maple trees alongside our dirt road or scattered throughout the woods we played in. Often we would stop along the way to drink the sweet, ice-cold watery sap from the buckets. Then throughout March and into April, we would see Frances out collecting the sap, and finally a date for the party would be set.

A sugar on snow party has always been the best way to celebrate, not only the end of the sugaring season, but also the end of Winter. By the end of April, all that is left of the maple syrup is the Grade B stuff, and what better way to enjoy it, then to turn it into candy, and enjoy each sticky bite.

All of our friends and neighbors from Houghton Hill Road would be invited, and as we arrived, Frances would have just started boiling down the maple syrup. It was always freezing cold, even with the sugarhouse fire burning under the pot. No one was allowed to start eating the pickles, hard boiled eggs or raised donuts until the syrup was ready, so we would chase each other through the woods to stay warm and to keep our minds off of the treat that we were anxious to devour.

The wait truly begins when the maple syrup had reached the perfect viscous caramel state. Frances would ladle out some of the molten liquid in strips directly onto the snow outside of the sugarhouse for each person. As it cooled it would become like the hard and chewy caramel inside of a candy bar, only fresh and maple.

The maple wonder was so sweet that, even for kids, a third bite was too much. This is where the pickles, hardboiled eggs and raised donuts come into play. Taking one bite of the sugar on snow, then one bite of sour pickle, then one bite of hardboiled egg, then one bite of donut and you were ready for more. It was the best.

Even though the rest of the world was seeing buds on trees and little sprouts of life popping out of the ground, and we were still in a thawing muddy grey world, we felt that some how it was all fair. We were eating sugar on snow!

Dill Pickles

2 cup cider vinegar
2 cups water
½ cup coarse pickling or kosher salt
1 lb. Kirby cucumbers well scrubbed
(about 8 to 10)
3-4 fresh dill tops
3-4 cloves whole garlic
½ teaspoon black peppercorns
½ teaspoon coriander seed

Combine all ingredients but the cucumbers and dill tops in a stainless steel pot and boil until salt has fully dissolved. Place cucumbers and dill tops in either sterilized canning jars or a food safe polycarbonate tub and pour hot brine over the top. For canning leave ½ inch at the top of the jars and follow standard canning procedures to seal. For tub pickles simply let cool and store in the refrigerator. They will be ready to eat in a few days and best in 2 weeks.

How to Throw a Sugar On Snow Party

In order to throw your own Sugar on Snow Party without the hardships of the long Vermont cold season, all you need to do is invite your friends, get yourself some clean snow (in the city use finely chopped ice), a good sized can of Grade B VERMONT Maple syrup, raised donuts (see recipe), hardboiled eggs, and crisp dill pickles.

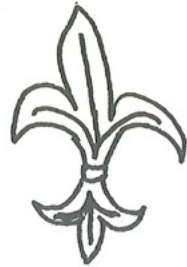
Boil the Maple syrup down until it has reached 255° (be careful!) and pour it on the snow/ice. Eat it with the pickles, eggs and the donuts. Optionally, you can head up to the Green Mountain State this April, and snoop around for a sugarhouse, where you can experience the real thing.

Recipes

BRAISED LAMB BELLY

- 1 lamb belly
- 4 cloves garlic
- 1 Tablespoon picked rosemary, plus a few sprigs
- 1 Tablespoon picked thyme, plus a few sprigs
- 1 teaspoon paprika
- Salt
- Black pepper
- Extra virgin olive oil
- 1 28 oz can plum tomatoes, drained of their liquid
- 2 large yellow onions, quartered
- 4 bay leaves
- 1 bottle white wine

Lay the belly out and season well with salt and black pepper on both sides. Sprinkle paprika, garlic cloves and herbs over belly. Roll and tie with butchers twine. Place onions and tomatoes in a roasting pan. Season with salt and drizzle with olive oil. Add bay leaves and the sprigs of rosemary and thyme. Brown lamb belly on all sides in a pan with olive oil. Lay browned lamb on top of onions and place in a 300° oven. Roast uncovered allowing lamb and vegetables to brown. Every ½ hour pour a little white wine over lamb. If lamb gets too dark cover with foil. When the lamb is very soft remove it from oven (about 3 hours), strain off vegetables and puree into a jam. Serve lamb with the jam and the natural juices from the braise.



SPRING SUCCOTASH

This is a great saute of all that is wonderful about spring. You can use whatever is available. We serve this with braised lamb but it would be great with fish, chicken or pork or as a pasta dish.

- 1-2 garlic scapes, sliced
- 1 bunch ramps, whites and greens separated and sliced
- 1 bunch asparagus, sliced on the bias
- 1 cup fava beans, blanched and peeled
- 1 bunch swiss chard, stems and leaves separated, stems cut into ¼ inch dice, leaves thinly sliced into chiffonade
- 1 bunch chives, sliced ½ inch
- 2 Tablespoons extra virgin olive oil
- 2 Tablespoons butter

Heat a pan with a combination of olive oil and butter. Saute the garlic scapes, ramp whites, swiss chard stems and asparagus. When they start to release their liquid but are still al dente, add blanched and peeled fava beans as well as cleaned and chopped swiss chard leaves and ramp greens. Add a little water or stock as necessary. Season with salt and black pepper, toss in chives and serve.

RADISH & CHICKWEED SALAD

Chickweed is a wild green that tastes a lot like clover sprouts. It is highly nutritious and makes a wonderful salad green.

- 1 bunch radishes
- 1 bunch chickweed
- Salt
- Lemon
- Extra virgin olive oil

Clean and either slice or quarter radishes. Toss chickweed and radishes with salt, lemon and extra virgin olive oil.

RADISH SANDWICH ON BAGUETTE w/ ANCHOVY BUTTER

- 1 bunch radishes, cleaned and sliced
- 1 baguette

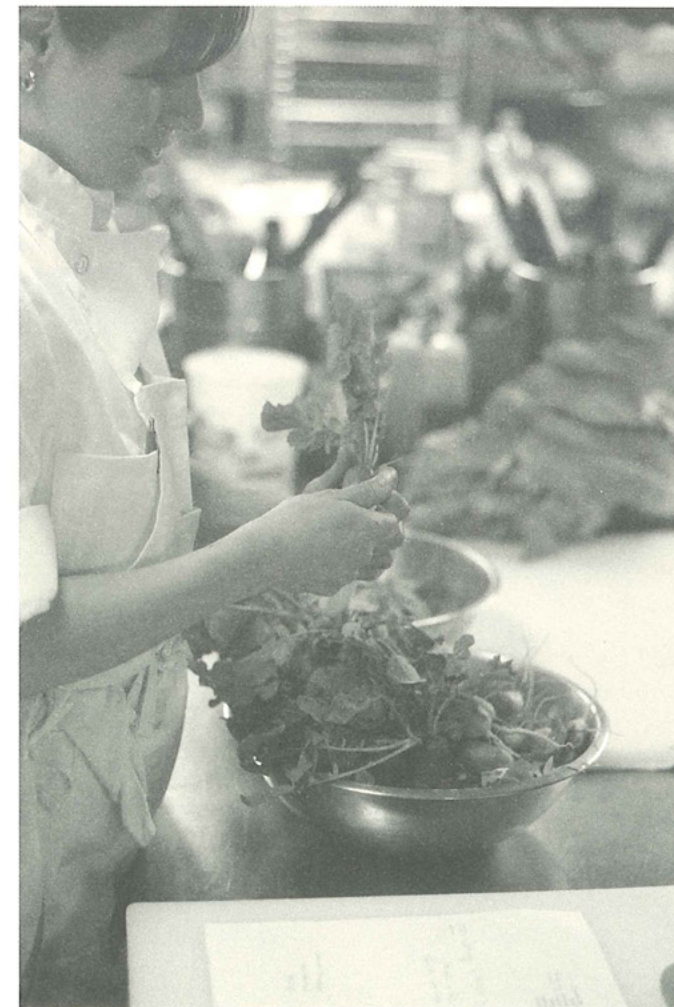
To make anchovy butter:

- ½ pound unsalted butter, softened
- 6 anchovies
- 1-2 cloves green garlic, minced
- 1 shallot, minced
- ¼ cup chives, finely sliced
- ¼ cup parsley, finely chopped
- Lemon



Chop anchovy filets well. Place all of the ingredients in a bowl with the softened butter and mix everything together either by hand or with a wooden spoon. Season with lemon and salt.

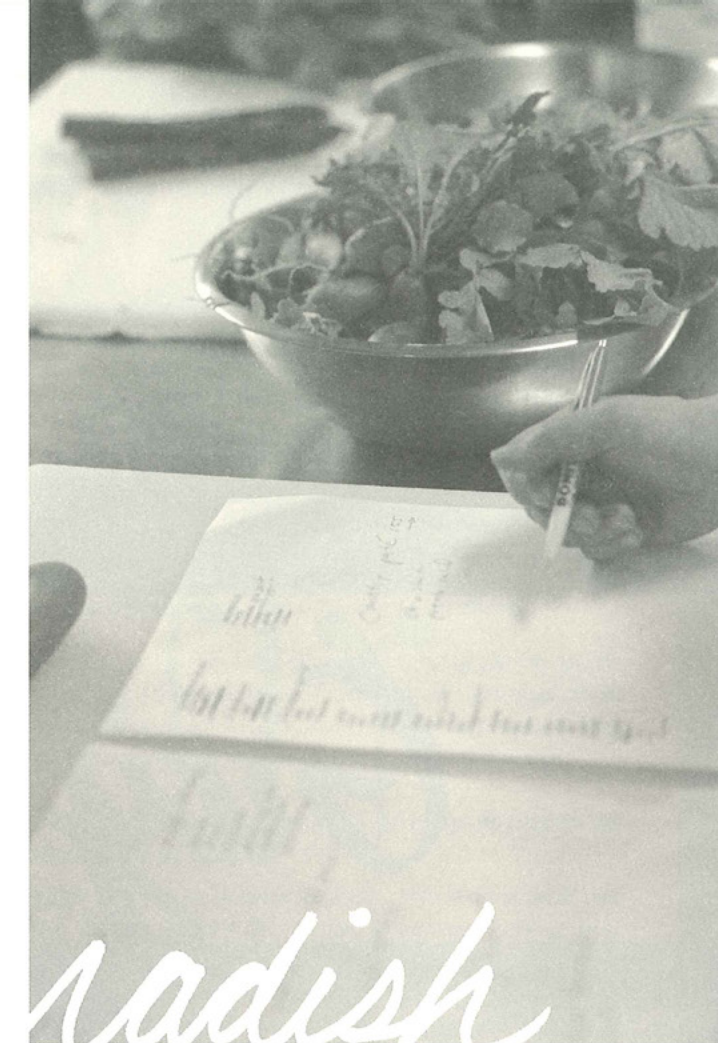
On either fresh baguette or good white bread, spread anchovy butter. Generously place sliced radishes on top of butter. Eat sandwiches open faced or add a little watercress and make into a proper sandwich.



RADISHES SAUTEED w/ CREAM & HERBS

- 2 large bunches radishes, cleaned and cut into quarters
- 2 Tablespoons green garlic and/or garlic scapes, sliced
- 1 bunch chives, cut into ¼" pieces
- 1 bunch scallions, thinly sliced on the bias
- 2 Tablespoons heavy cream
- 1-2 Tablespoons extra virgin oil
- 1-2 Tablespoons butter

Heat skillet with a combination of olive oil and butter. Add garlic, when it starts to soften add radishes, season with salt and let them get a little brown. Add some water or stock and simmer until radishes are tender. Add cream and reduce until it thickens and clings to the radishes. Toss in chives and scallions and season with salt and black pepper as necessary.





Who?



Guy Jones

intro by Caroline Fidanza • interview by Annaliese Griffin

Guy Jones has long been the darling of the New York restaurant community. One of the first to grow many of the vegetables and herbs we now take for granted, Guy has always had a special relationship with the chefs he supplies. I first met Guy in 1994 in the kitchen of Savoy restaurant, my first cooking job. I was thrilled at the idea that the farmer, who had just delivered our produce, was hanging out in the kitchen eating a plate of food we had prepared for him before heading home. Always charming and entertaining, he encourages the cooks to come to his farm and offers them the opportunity to camp out. Since opening Diner and Marlow & Sons I had hoped to be able to work with Guy. He finally started to deliver to Brooklyn two years ago and we are happy to have the opportunity, both to learn how and what he does, as well as enjoy the political insights and comedy that a conversation with him may bring. I hope that one day soon he will be in our kitchen for dinner.

Via Phone

DJ: What are you up to right now?

GJ: I look out the window right now there's still four inches on the ground (on March 2). We're only 65 miles north of New York. What happens this time of year is the days start to grow longer and the plants start responding to that. It isn't really the temperature that's the limiting fact of growing in December, January and February. It's the day length. So we've been starting things in the greenhouse, mainly greens and their growth starts to be actually observable. And now just this week, usually the last week of February, is when we start seeds in the greenhouse for our first tomatoes and also we start the first batch of leeks and shallots.

DJ: Do you have an ideal schedule in mind?

GJ: We have a greenhouse schedule because we can control the weather there. As far as the field schedule goes, that's in God's hands. We have history to guide us but there's no telling. Once you get into May unless you can get certain plants in the ground it's just not gonna happen for you. There's a week, 10-day window around all that stuff but after a while that window closes. You get a few warm days in New York and you're thinking, "Holy shit, I wonder if there's sweet corn." It takes 75 days to make corn.

DJ: Do you write out a planting scheme?

GJ: I don't have a big flow chart up on the wall or anything. I have done that, but not for a long time now. Being that we grow 250 varieties of things, if I was writing it all down I'd need a pretty big wall. It gets pretty free flow at times, but I remember last year I didn't grow enough parsley.

DJ: Do you experiment with new plants? How do you choose your seed, are you a seed catalogue junkie?

GJ: I've winnowed it down. If I hear of something that's kind of weird or if one of our chefs asks for such and such then I search it out. We have four or five cata-

logues we mostly use and one is all Italian seeds. We don't go that crazy. There's a few guys who specialize in certain weird things. We might order from twelve companies but the bulk are coming from three.

The window here for a lot plants is pretty short, we've got from May 15 to the first of October. We always grow a couple heirloom tomatoes we haven't tried before. You have to keep dancing around, try different things.

DJ: Do you have a philosophy of crop rotation or combinations of crops?

GJ: We're trying to mimic nature. When you look out into the woods there's 30 things growing there if you turn around in a circle. We're trying to grow all these different things that we're choosing. We let enough weeds grow up that sometimes you think you're out in nature. Of course some of those weeds we sell.

DJ: When we were up at Blooming Hill we picked some wild purslane from one of the black dirt fields.

GJ: Yeah, there you go, right. Natural aphrodisiac, everything we grow is. And picked by virgins in the full moon.

DJ: That's called biodynamic now, right?

GJ: Yeah well, call it what you want (laughs).

DJ: What are the first things we can look forward to?

GJ: Wild dandelion and ramps, those are our first things, then wintered over spinach and mache, sometimes we'll have some kale, onions and leeks we planted to winter over. As far as things coming up fresh those are the first things. We'll have lettuce before we have peas and then new potatoes. We plant potatoes in the fall and some years they make it and come back in the spring, sometime years they turn to mush. Last year was a good year. 🌱

NETTLE PESTO

- 1 large bunch nettles, about the same amount as you would use in a traditional basil pesto
- ¼ cup pine nuts
- 2 cloves garlic
- ½ cup extra virgin olive oil
- ½ cup parmesan
- Salt and pepper

Nettles are a potent green known as both kidney and blood purifiers. Guy Jones says they're particularly good for women and I think he knows about these things. He recommends using them in the bath and I have seen many recipes for nettle tea. They make a tasty pesto as well so you can use them however you choose. It is not easy to clean nettles, you really need to wear gloves, they are very prickly. Pick the leaves and then blanch them in salted boiling water. In a food processor puree pine nuts and garlic, add blanched nettles and puree adding olive oil as necessary. Add parmesan and season with salt and pepper. Serve on toasted bread or with pasta.

SWISS CHARD FRITTATA w/AIOLI

- 1 bunch swiss chard
- 4 cloves garlic, sliced
- 6 eggs, lightly beaten, seasoned and thinned with a little milk
- Extra virgin olive oil

Wash and chop swiss chard into 1" ribbons. Heat olive oil in a saute pan and add the garlic, allow it to turn golden. Add swiss chard to garlic and wilt. Remove swiss chard from the pan and strain through a collander to remove excess liquid. Heat a non-stick skillet add 2 tablespoons olive oil. Add the swiss chard, stirring it to warm through and to coat it with the oil and then add the eggs. With a rubber spatula, pull the eggs away from the sides of the pan to cook through and then either finish frittata in the oven or place the lid to a pot on top of the skillet and flip the frittata over and back into the pan. Finish cooking on the other side. Serve with aioli.

Aioli:

- 2-3 cloves garlic, minced
- 1 egg yolk
- 1 Tablespoon white wine vinegar
- ½ cup all purpose olive oil
- ½ cup extra virgin olive oil
- Lemon

Puree garlic in a food processor. Add egg yolks, vinegar and a pinch of salt. Puree and then slowly add olive oil. If mixture becomes too thick too quickly add a couple of Tablespoons of water and then continue to add the oil. Season to taste with salt and lemon juice.

DANDELION GREENS w/ ANCHOVY VINNAIGRETTE & HARD BOILED EGG

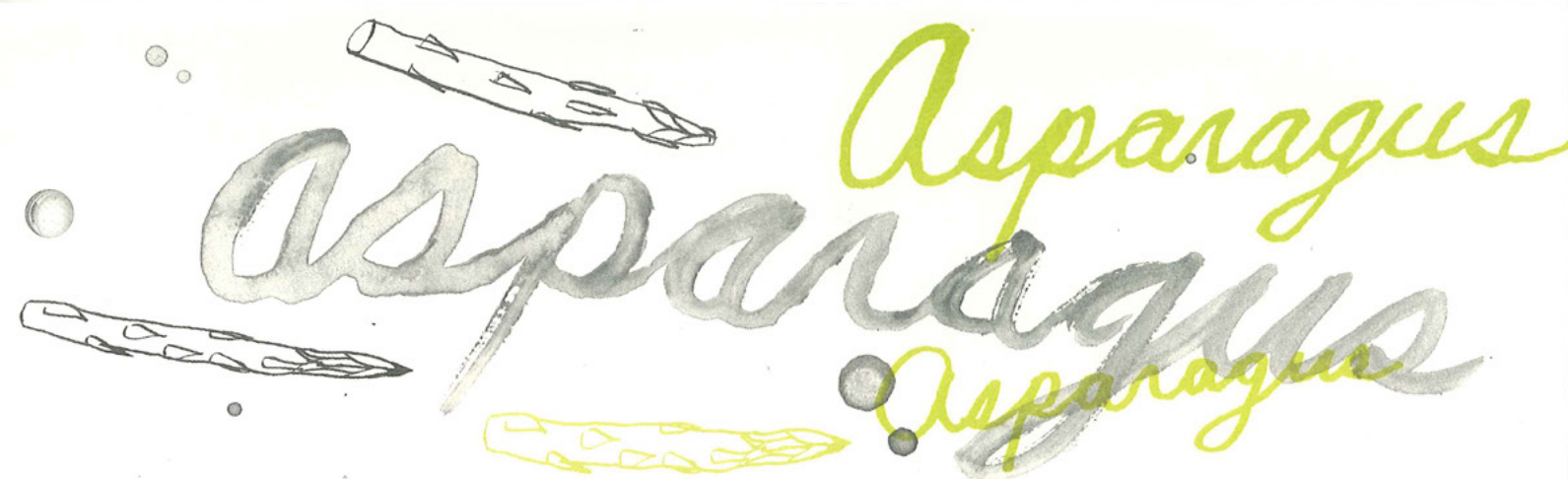
I don't know why spring produce seems to call out for an egg accompaniment. Dandelion greens need an assertive vinaigrette and something with some fat content to balance out their bitterness. Certainly the greens would be fine without an egg. The egg makes it more of a meal and could be omitted depending on what else is being served. To boil the eggs, place eggs in a pot and just cover with cold water. Bring to a boil, turn off heat and time for 7 minutes. Plunge eggs into an ice bath and peel. This salad would also do well with a fried egg on top, allowing the greens to wilt a little. Toss greens with vinaigrette and chopped egg. Shave some parmesan on top as well as some freshly ground black pepper and even a sprinkling of breadcrumbs.

- 1 bunch dandelion greens
- 1 egg per person
- Anchovy vinaigrette
- Parmesan

Anchovy Vinaigrette:

- 6 anchovies, minced into a paste
- 3-4 cloves garlic, minced
- 1 teaspoon rosemary, chopped
- 2 teaspoons dijon mustard
- ½ cup red wine vinegar
- 1 ½ cups extra virgin olive oil
- Salt

Place anchovies, garlic, rosemary and mustard in a bowl add red wine vinegar and a pinch of salt. Slowly whisk in olive oil. Taste and season.



ASPARAGUS FRITTATA

- 1 bunch asparagus, thinly sliced on the bias
- 1 bunch ramps, if available, thinly sliced
- 6 eggs, lightly beaten, seasoned, and thinned with a little milk
- ¼ cup pecorino, grated
- Extra virgin olive oil

Heat oil in a large non-stick skillet saute white part of ramps and asparagus, season with salt. Add eggs and lower heat. Stir in ramp greens and pecorino. Pull egg mixture away from the sides of the pan to allow egg to cook. Either finish frittata in the oven or place a pot lid over the pan and flip the frittata, slip frittata back into the pan and finish cooking on the other side. Serve with a salad.

ASPARAGUS w/ FRIED EGG & CRISPY PROSCIUTTO OR BACON

- 1 bunch asparagus
- Eggs
- 1-2 slices per person prosciutto or bacon
- Pecorino
- Extra virgin olive oil

Clean and toss asparagus with olive oil and salt. Roast in a hot oven for about five minutes. Do not over cook. If you are using bacon either cook it in strips or cut it into lardons and brown and strain them. If using prosciutto, do the same, either quickly brown the slices in a pan or cut into thin slices, brown and drain. Place asparagus on a plate if using sliced meat, place it on top of the asparagus and fry an egg to go on top of each serving of asparagus. If using browned lardons, sprinkle them on top of the egg and asparagus. Finish with some shaved pecorino and freshly ground pepper.

ASPARAGUS ANNE FIDANZA'S WAY

- 1 bunch asparagus
- 4 cloves garlic, thinly sliced
- 1 lemon
- Extra virgin olive oil

Blanch asparagus in boiling salted water, do not shock. Place warm asparagus on a platter. Sprinkle with plenty of sliced garlic. Drizzle with olive oil and squeeze lemon all over asparagus (mind the seeds). Serve warm or room temperature.

BABY ARUGULA PESTO

We get beautiful baby arugula from Henry Stoltzfus. It is always one of the first things to arrive because he can grow it in the greenhouse. He's far south enough that he has everything a little sooner than everyone else. This arugula has superior flavor and texture. It has a fresh grassiness that lets you know that it is good for you as well as delicious. We of course use it simply in salads, it needs nothing more than olive oil, salt and a little lemon.

- 4 cups baby arugula
- 2 cloves garlic
- ½ cup pistachios
- Extra virgin olive oil
- Salt

Toast pistachios until they turn bright green. Cool. Place garlic and pistachios in a food processor and puree until crumbly. Add arugula, salt and a little olive oil to loosen. Puree until everything is just incorporated. Serve on top of roasted asparagus, as a crostini or as an all around condiment.

TUTHILLTOWN DISTILLERY

BY: TOM MYLAN & ANNA DUNN

Brian Lee appears from out of nowhere in a white t-shirt and faded jeans. It's mid-day in January and the thermometer reads 20 degrees. He asks us with a wide grin, "Are you guys cold?" With smiling eyes, Lee leads us into the bowels of Tuthilltown Distillery.

One hundred and twenty years ago every farming town and village had a distillery that turned plow-scarred potatoes and bruised apples into schnapps, applejack and whiskey.

By the time Prohibition was repealed there were no small distilleries left in the state of New York.

Production of distilled spirits became the sole dominion of large corporations pumping out millions of gallons of neutral spirits for industrial use. Only distilleries that could pay the \$50,000 yearly permit fee could set up shop in post-Prohibition NY. The small distillery of yore had been legislated out of existence.

And that's the way things stayed until 2002 when a small group of farms and wineries lobbied for a bill allowing a smaller and cheaper permit to be issued to farm producers who wished to ferment and distill their farm surplus into profitable and portable booze.

Around this time Brian and his partner Ralph Erenzo acquired a 300-year-old gristmill that they intended as a makeshift way station for rock climbers in Gardiner, NY. It quickly became clear the gristmill's conservative neighbors would not tolerate wayward campers.

This turned out to be a fortuitous event when the two ran into the owner of a local apple orchard. He mentioned the passage of a law allowing small micro-distillers to operate with a new permit that cost only \$1,450 a year and allowed 35,000 gallons of spirits to be produced in each permit period.



The ground floor of Tuthilltown distillery contains six large vats. When we walk in an older man named Frank wearing an NRA belt buckle is perched on a step stool skimming corn off the top of the mash tanks and dumping it into a wheelbarrow. The smell of fermenting corn and apples is thick and cloying.

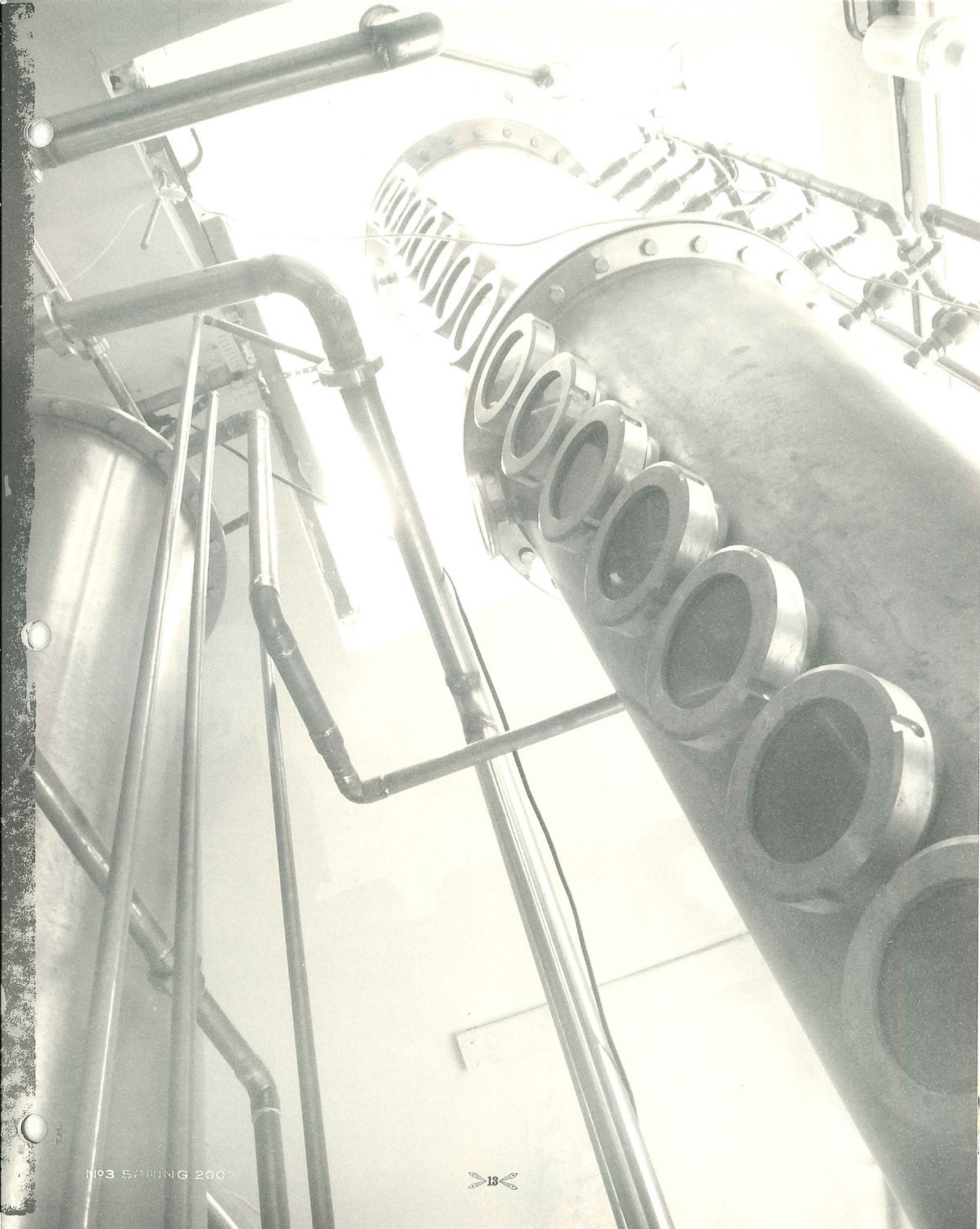
Brian leads us up plank stairs to a vast sunlit loft. Upstairs it smells like the interior of an apple box full of ripe Pippins. The space is open and dominated by the silhouette of the heart of Tuthilltown, their submarine-like copper still.

Through a porthole in the side of the boiler's hull we can see 80 gallons of cider rolling as it gives up its alcohol.

Four years and many pitfalls later (including their \$85,000 still arriving with assembly instructions that Brian described as "a stick figure drawing") the duo is producing an apple vodka, grappa from the vineyard up the road's left over pressings and are working on a Korean beverage style, called Soju, for a neighbor.

The floor is teeming with demijohns and barrels labeled with faded yellow post-it notes: "Baby 1/5/07" and "3 Ducks 6/01/06." He presents us a cardboard box of pint mason jars filled with dubious herbal tinctures. We look too long and Brian notices. "Try those. All six of them. I need to know which one you like best. I think it's number four, but try them all." This is market research at Tuthilltown, a box full of raw gin blends. Brian and Ralph want nothing more than to get it right.

In the next year the boys at Tuthilltown plan on getting a local farmer to grow organic heirloom corn for a special batch of their pure corn whiskey and hope to help pass a law allowing small distilleries to sell on site by the end of 2007. This afternoon we're just hoping that the people at the café in town won't notice that we smell like a distillery. ■■■



Cocktails

ORCHARD CIDER

Tuthilltown makes their vodka from fermented apples. The choice of mash leaves a faint hint of fruit in the finish and made us seek other orchard flavors to compliment it.

- 1 1/2 oz Heart of the Hudson Vodka
- 1/4 oz POIRE WILLIAM (PEAR BRANDY)
- 1/4 oz SIMPLE SYRUP
- DASH LEMON
- PROSECCO -OR- CAVA



Pour vodka, pear brandy, simple syrup and lemon over ice filled glass and shake. Strain into a martini glass and top with sparkling wine.

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APPLE CORE FIZZ

This is a relative of the gin fizz and the egg cream. The protein of the egg allows the ingredients to form a velvety emulsion. Use only top quality, fresh eggs.

- 4 oz Heart of the Hudson Vodka
- 1 skinless, cored apple -or-
-or- 2 tbsp APPLE SAUCE/COMPOSITE
- 1 oz LEMON JUICE
- 1 tbsp Caster Sugar (less if using APPLE SAUCE)
- 1 EGG WHITE
- FRESHLY GRATED NUTMEG (OPTIONAL)



Muddle apple with sugar in shaker. Add the remaining ingredients, fill with ice and shake vigorously for at least one minute. Pour equal parts into chilled martini glasses and top with freshly grated nutmeg.

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WHITE LIGHTNING OLD FASHIONED

The Old Fashioned is probably the drink most frequently messed-up by bartenders. Something about the thought of muddling sugar just scares people. It's actually tremendously easy to make.

Traditionally, you toss a cube of sugar into an old fashioned glass, coat with bitters and add a splash of water. Muddle those ingredients until the sugar mostly dissolves then add ice and whiskey. Garnish with a lemon twist, maraschino cherry and orange slice (what the recipient of the drink does with the garnishes is up to them).

The White Lightning Old Fashioned is our take on this classic. The muddled orange and orange bitters makes it lighter and pairs nicely with the sweetness of the corn whiskey.

- 2 1/2 oz OLD GRISTMILL CORN WHISKEY
- 1 SUGAR CUBE
- ORANGE BITTERS
- ANGOSTURA BITTERS
- ORANGE SLICE
- LEMON TWIST
- CHERRY



In an old fashioned glass, muddle the bitters soaked cube with a splash of water and the orange slice. Fill with ice, pour over the whiskey and give it a good stir. Twist the lemon over the drink and add, along with a cherry.



RED WHISKEY SOUR

Flavor-wise this sits between a traditional sour and a Ward Eight. Because the corn whiskey is more neutral than most Bourbons it lends itself to mixing and doesn't require large proportions of fruit and sugar to bring it together. The pomegranate adds color and stands in for grenadine.

- 2 oz OLD GRISTMILL CORN WHISKEY
- 1/2 POMEGRANATE MOLASSES
- 1/4 oz LEMON JUICE
- DASH OF BITTERS
- GINGERALE
- MINT SPRING GARNISH



Pour first 5 ingredients into an ice-filled glass and shake. Dump contents into a highball and top with ginger ale. Depending on your taste you may want to go 1/2 ginger 1/2 soda.

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DISTILLING 101

by TOM MYLAN

I've always been amazed how many misconceptions there are about what distilling is and how it works, even among people with deep understandings of wine and food. With this in mind here's a brief introduction to the rectification of alcohol.

Just as wine can be described as fermented grape juice, distilling is the alcohol evaporated and collected from fermented material called wash.

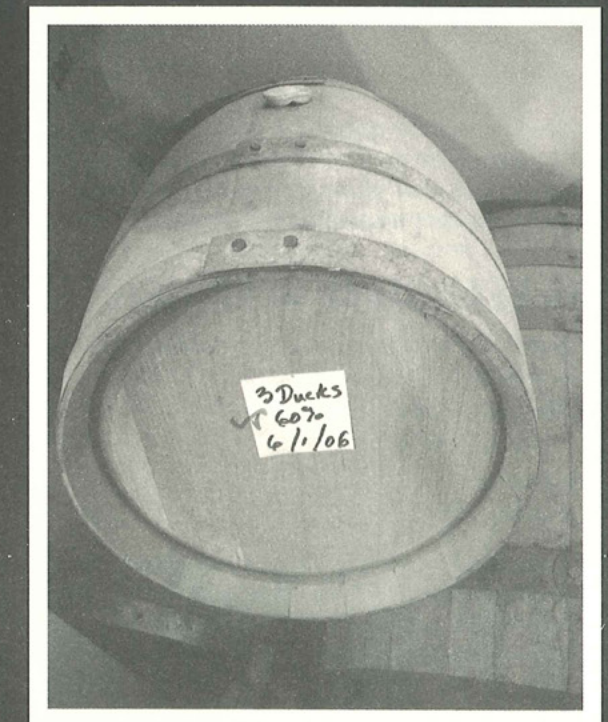
The first step in the distillation process is to ferment sugar or simple starches using yeast. This is no different than beer or wine making. The yeast eat the sugars and produce alcohol in almost equal proportion to the sugar available in whatever liquid the sugars are suspended in (smashed grapes, beer wort, etc.).

Now that these sugars have been converted into alcohol (a typical mash/wash/beer percentage is 10% by volume) it is loaded into a pot where the wash is exposed to heat.

Because alcohol boils at a much lower temperature than water it will evaporate first, rise above the liquid mash and into a collection pipe that leads to a condenser where the pipe is cooled with water and the alcohol re-condenses.

The result is that the rest of mash left in the still pot is stripped of alcohol while the collected alcohol comes out of the condenser as 70-95% pure alcohol, clear in color.

With raw alcohol the still master can make Bourbon and Scotch by aging in oak, treat with herbs as with gin, amaro and akavit or sweetened with caramel sugars and other additives. Better quality spirits are as unadulterated as possible and get their flavor from the fermented materials and best distilling practices.



Leeks
leeks
leeks

Fava beans

Fava beans are an incredible amount of work and they yield next to nothing but they have a lot of flavor and you can get by with a relatively small amount. To prepare fava's you must shell them first and then blanch the beans in boiling salted water, shock them in an ice bath and then peel the outer layer. Make sure you have a thumbnail for this procedure. Break off the smooth end of the bean with your thumbnail and pop it out of it's shell.

FAVA BEAN PUREE

- 1 cup fava beans, blanched and peeled
- 2 cloves garlic, sliced
- 1 Tablespoon mint, cleaned and cut into chiffonade
- 1 Tablespoon pecorino, grated
- Extra virgin olive oil

In a food processor puree the garlic and the fava beans. Add olive oil as necessary to loosen. Remove from machine and place in a bowl. Add mint and pecorino. Season with salt and pepper.

FAVA BEAN SALAD w/ PROSCIUTTO

- 1 cup fava beans, blanched and peeled
- ½ red onion, finely diced
- 1 Tablespoon parsley, minced
- Extra virgin olive oil
- Lemon juice
- Prosciutto, sliced

Mix fava beans and red onions in a bowl. Season with olive oil, lemon juice, and salt, let marinate for a few minutes. Add parsley. Lay out slices of prosciutto on a plate. Place fava bean salad on top.

Leeks

Leeks are one of the unsung vegetables of the kitchen. Rarely allowed to play a leading role, we would be wise to look to them a for inspiration. They are a wonderful addition to salads and make a nice vegetable accompaniment sauteed, braised or grilled. They also provide the foundation for countless dishes particularly soups and stews.

LEEK SALAD

- 1 bunch leeks
- 1 bunch hearty greens
- Dijon vinaigrette

Remove greens from leeks and slice whites ¼" on the bias. Place cut leeks in plenty of cold water and allow them to purge any dirt that clings to them. Remove leeks from the water and toss with extra virgin olive oil and salt. Lay on a sheet tray and roast in a 350° oven until just brown and soft. Cool. Choose whatever greens are available: I like greens with a little more assertive texture like mustard greens, chicory or frisee. Toss greens and leeks with dijon vinaigrette (see recipe on page 17), you want this salad to be equal parts leek to green. You can add a hard boiled egg or some crumbled feta or goat cheese as well.

PORK WITH LEEKS AND MUSTARD

(For four)

- 4 pork chops
- 1 bunch leeks
- 1 cup chicken stock
- 2 Tablespoons dijon mustard
- Olive oil
- Breadcrumbs

Prepare and roast leeks as in the recipe for leek salad. Season the pork chops on both sides with salt and pepper. Heat a pan with olive oil and brown pork chops on both sides. Pour off fat and finish cooking in a hot oven (450°). Chops are done when they are firm to the touch. Remove chops from the pan and deglaze with chicken stock. Add leeks to the pan and simmer, allowing leeks to soften and stock to reduce. Stir in mustard and pour over chops. Generously sprinkle with breadcrumbs.

Ramps

I don't have a lot of specific recipes for ramps. My advice is to use them in everything as you would garlic. They are also wonderful grilled whole.

RAMP & HARD BOILED EGG SALSA VERDE

- 1 bunch ramps
- 2 hard boiled eggs
- 1 Tablespoon capers
- 1 pinch chili flakes or paprika
- Lemons
- Extra virgin olive oil

Clean ramps and separate whites from greens. Whites need to be cooked while greens can be treated as an herb. Slice whites and saute in olive oil until soft. While cooling add greens that have been finely sliced into a chiffonade and stir into cooked ramps to wilt. Place eggs in a pot and just cover with cold water. Bring to a boil and then turn off heat immediately. Time eggs for 7 minutes, pour off hot water and cool eggs in an ice bath. Peel and slice. Mix ramps, eggs, capers and chili in a bowl. Season with lemon juice, olive oil and salt. Serve with fish or as a crostini. This is especially good on grilled or toasted bread with sardines.

BREADCRUMBS

- 4 large slices crusty bread
- 1 Tablespoon parsley, chopped
- Extra virgin olive oil
- Salt

Brush bread on both sides with olive oil and sprinkle with salt. Toast in a 400° oven until brown and crispy. Cool and puree in a food processor. Stir in parsley. Crumbs should be a little oily, if they are dry add a little more oil.

SPRING RICE SALAD w/HAM

This is a variation on a classic rice, peas and ham salad.

- 2 slices per person jambon royale or any other high quality smoked ham, sliced
- 1 bunch ramps, cleaned and sliced
- 1 cup shelled peas
- 1 Tablespoon extra virgin olive oil
- 1 Tablespoon butter
- Salt

Clean, slice and saute the whites of the ramps in a combination of olive oil and butter. When ramps are soft, remove from heat and add the greens to the mix while it cools just to slightly wilt the greens. Blanch peas in boiling salted water. Mix ramps and peas with cooked and cooled jasmine rice. Season with salt and extra virgin olive oil.

Variations: This salad works equally well with fava beans in place of peas or with leeks and scallions.

To make the rice:

- 2 cups white basmati or jasmine rice
- 3 cups cold water

Bring water to a boil and then turn down to a simmer until all the water is absorbed. I stir the rice as I cook it so that it cooks evenly, although everyone says your not supposed to.

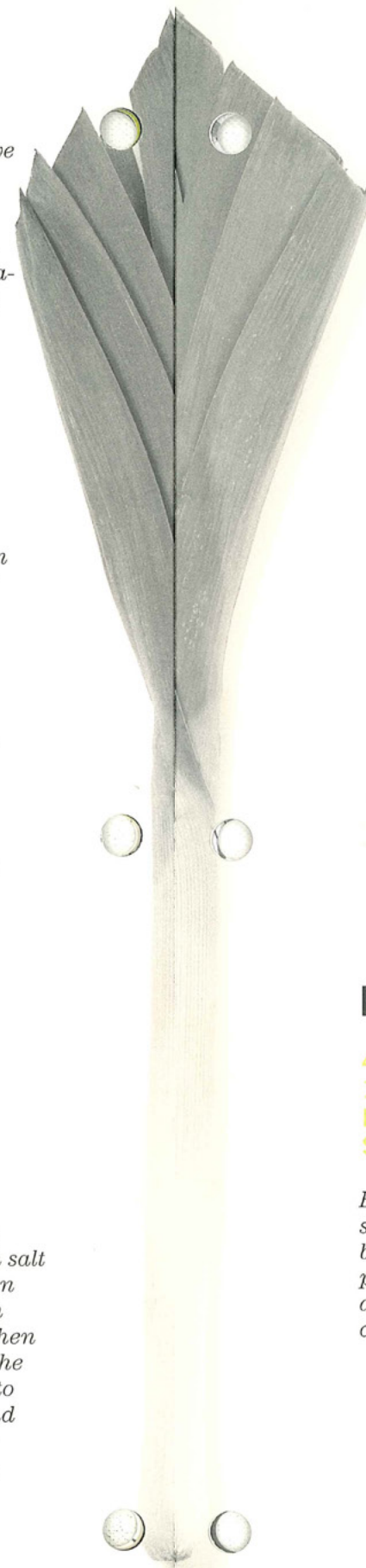
Dijon Vinaigrette:

- 2 cloves garlic, thinly sliced
- 1 Tablespoons dijon mustard
- ½ cup red wine vinegar
- 1 ½ cups extra virgin olive oil
- Salt and pepper

In a large bowl whisk together garlic, dijon and vinegar. Slowly add olive oil. Season.

To Serve:

Place slices of ham on a plate, place rice salad on top and drizzle with vinaigrette. Alternatively chop ham and toss with rice, vegetables and vinaigrette. Serve with a nice glass of white wine.



Meat Dinner

By: Tom Mylan & Anna Dunn

"What are we supposed to do, go to fucking Tops?"

Cheffie stares blankly at the wall. Her words are gunshots in our ears. She snaps her silver tongs in the air and heads back downstairs. It's Friday afternoon, less than two days before the Fleisher's meat dinner, and we have yet to receive anything we're supposed to for the Sunday menu.

"And you don't have enough wine!" she spits over her shoulder.

"Yes I do!" retorts Andrew looking confused.

That Wednesday the Fleisher's crew arrives at work to find a team of firemen outside their shop barring them from even unlocking the front door. Kingston, NY is experiencing a spontaneous block-long gas leak.

The leak shuts Fleisher's down for the meat of their week and makes it impossible for them to receive animals from the slaughterhouse. This means that they have no meat. Which means that they spend the better part of the work week sitting at home getting drunk and laughing through the tears. Friday night the veal bones they promised two weeks before, which were to be roasted, simmered and reduced for the second course consommé, are sitting in a slaughterhouse cooler.

At this point the date for the dinner has been rescheduled three times. Almost no one has confirmed and no one is sure that the people who did confirm will have a place to sit or that there will be anything to eat.

Whole sirloin primals for the main event are maybe hanging in walk-in refrigerators that maybe have electricity. Long-promised mousse liver patés are in the same uncertain boat.

Of the five plates to be served, only the dessert, an affogato of homemade vanilla ice cream and a thick double ristretto from our vintage La Pavoni lever machine, is not, at this point, totally FUBAR.

On Friday it's too late to cancel, too soon to know. Cheffie, Sean and Dave are trying to make a menu based on what was left of the meat that arrived earlier in the week. Chicken consommé instead of veal. Corned tongue instead of poached lamb brain. Braised brisket instead of lamb belly. Top Sirloin is promised come hell or high water.

Meanwhile, the frantic shuffle for guests is in full swing. Emails are flying to anyone and everyone who shops at a greenmarket. We pick up four people who cancel their reservations to a wild game wine dinner here and the writer of best selling book and food blog there.

Restaurants go from nothing to all in point five seconds. Uncertainty is the irresistible thing about this business. Tonight is one of those nights. We arrive early, chaos is in full swing. Makeshift tables are flying across the dining room. The seating arrangement is set up 17 thousand different ways. There are not enough seats. There are enough seats. The wrong people were invited. There may or may not be food. It seems as though no one is going to show up.

We blink and suddenly the dining room is packed. Everyone is having a panic attack on the inside except, of course, for Tom. He and Josh, the guest speaker, are behind the Diner, in the snow next to the dumpsters.

Downstairs seems almost too calm. When a kitchen is silent you know there is trouble. Sean and Dave are in their whites standing over a large pot.

"Sorry we're so quiet."

"Yeah, I mean we would be telling Anna Nicole Smith jokes but we're counting."

Dave nods silently, ticking off how many tortellini he has dropped in the bucket. Brisket has been braised, then burned and then resurrected. Sirloin and paté made it through.

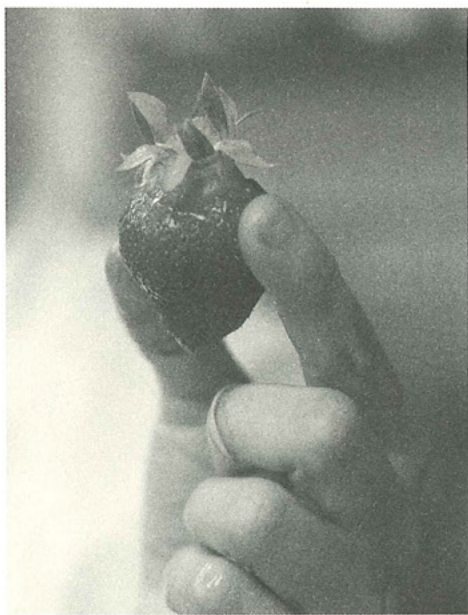
Jessica and Josh Applestone are supposed to make an introduction but everyone is too cranked. Andrew says a truncated thank you and the first course of wine and food is served so quickly we hardly see it arrive. The corned tongue is frightening, meaty and delicious.

Everything is a nervous blur until the tinkling of silverware on wine glasses brings the room to a hushed buzz and Jessica and Josh begin to talk. The room is magically silent as they spin the tale of how and why Fleisher's came to be. There is more food, more wine and more talk.

Unexpectedly the crowd responds to the guests like the starving to a perfectly cooked steak. Questions fly town hall meeting-style and at the end people are cheering, clapping and even pumping their fists in the air. Whether it's the food, wine or Fleisher's, the night is more of a success than anyone of us could have expected.



1st course
 nilettes ~~DO MORE~~
 tongue - taste
 pate JOSH
 garnish shallot
 2nd
 Consomme DO
 tortellini ~~DO MORE~~ blanch
 3rd
 Brisket ~~skied~~
 stock X
 spaetzle DO - cook 70
 cauliflower X cook
 4th
 Steak portion
 bearnaise DO
 watercress DO
 1 coat
 5ml
 1/2s
 db sugar
 3oz
 3oz white sugar
 sherry
 3c
 3c white
 vin
 shallots X
 salt don't
 baget



Strawberry

Late spring brings us strawberries. I cannot think of a better way of serving or eating strawberries than with cream and sugar. Clean and slice strawberries, sprinkle with some sugar and allow to macerate and then pour some heavy cream on top.

RHUBARB CRISP WITH OR WITHOUT STRAWBERRIES

- 8 cups rhubarb, cut into 1/4 inch slices - or - 4 cups rhubarb, 4 cups strawberries, sliced in half
- 1/2 cup sugar
- 2 Tablespoons flour
- 1 Tablespoon lemon juice
- Pinch salt

STREUSEL

- 1/2 cup brown sugar
- 4 oz. cold sweet butter
- 1/2 teaspoon salt
- 1 cup flour
- 2 teaspoons chopped orange zest

Place rhubarb (and strawberries if using) in a large bowl. Add the sugar, flour, lemon juice and salt. Mix well and place in an ovenproof dish. Place streusel ingredients in a food processor and process until the butter is pea sized (you can also do this by hand). Sprinkle streusel over fruit and bake in a 350° oven until the fruit is bubbling and the streusel is browned. 🍓

Rhubarb

Rhubarb unlike strawberries arrives early in spring and stays for a while. Not necessarily the most anticipated fruit/vegetable, rhubarb is a workhorse. Its versatility allows us to use it in desserts as well as vinaigrettes, chutneys, and cocktails.

DANDELION GREENS w/RHUBARB VINNAIGRETTE

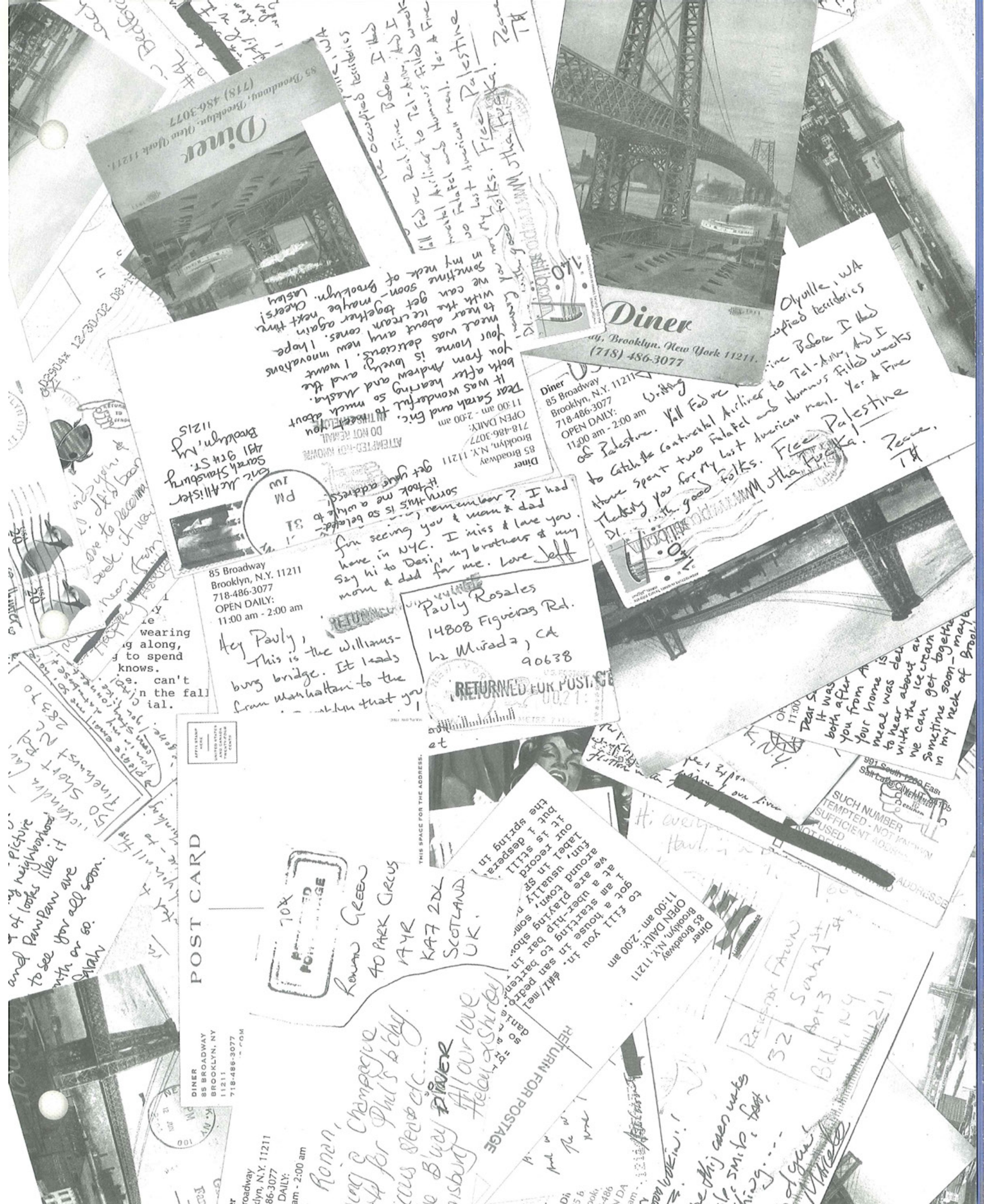
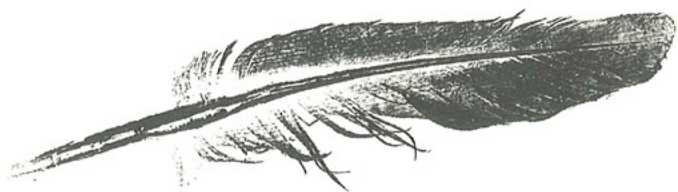
- 2 cups rhubarb, thinly sliced
- 1/4 cup sugar
- 1/4 cup water
- 1/4 cup olive oil
- 2 Tablespoons red wine vinegar
- 1/4 teaspoon chopped thyme
- Pinch salt

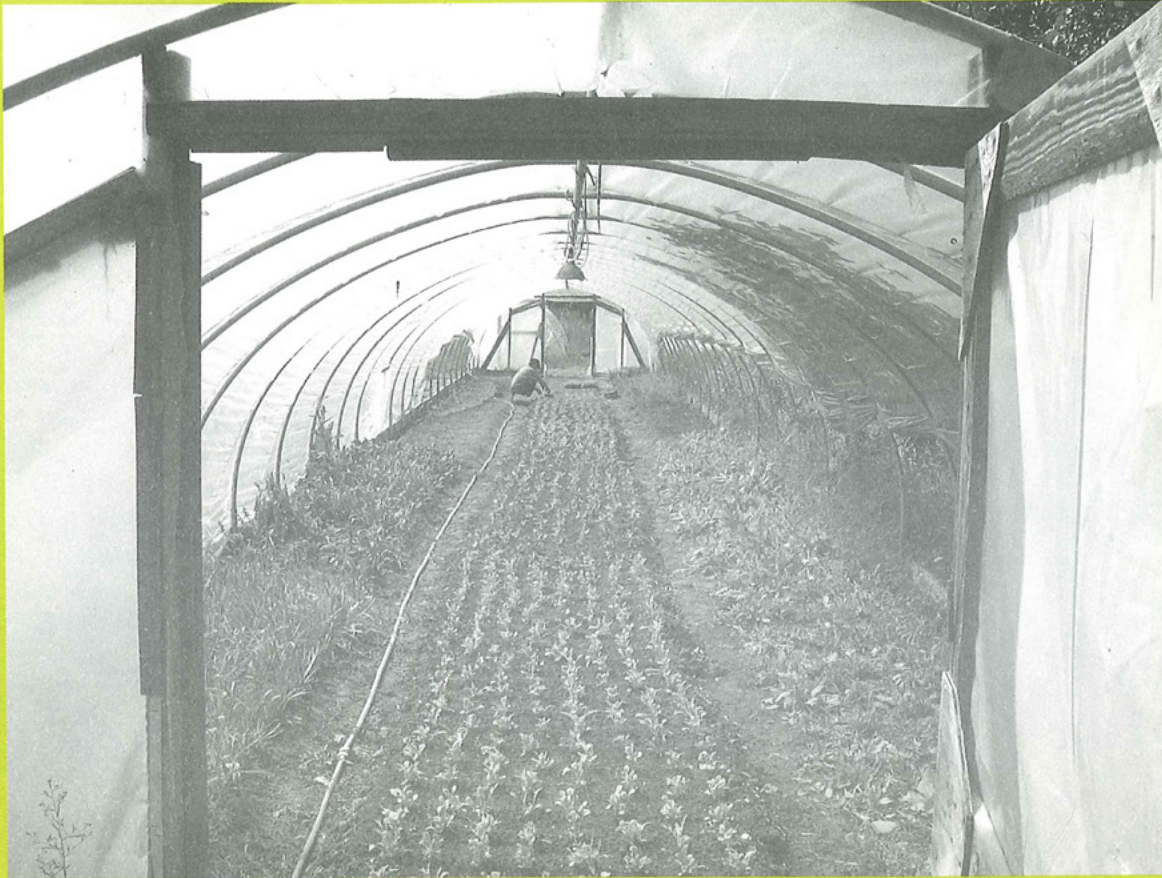
Simmer rhubarb, sugar and water in a pot until rhubarb melts. Cool and puree. In a large bowl whisk rhubarb with the vinegar, salt and thyme. Slowly whisk in olive oil. Season as necessary. Serve with dandelion or mustard greens.

RHUBARB SWIZZLE

- 2 Tablespoons rhubarb puree
- Sugar
- Crushed ice
- 1 1/2 oz. brandy or calvados
- 1/2 oz. lemon juice
- Sparkling wine

Slice 2 stalks rhubarb and place in a pot with 2 Tablespoons sugar. Simmer until rhubarb falls apart, puree. Place 2 Tablespoons rhubarb puree, brandy and lemon juice in a cocktail shaker with crushed ice, shake. Pour into a champagne glass leaving an inch to top off with sparkling wine. 🍷





Don't Buy Food From Strangers