

# FOOD & WINE

AUGUST 2008

## best of local flavors

local flavors **|||** buying guide

### locavore resources

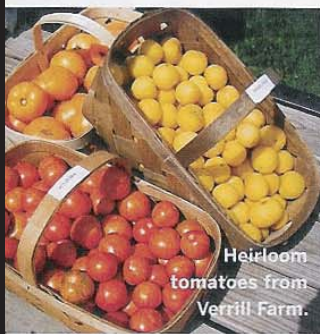
From Texas cheese to Minnesota wine, local-minded chefs around the country divulge 45 of their favorite regional finds.

by emily kaiser

#### NORTHEAST Massachusetts

**Captain Marden's Seafoods** Kim Marden's relationships with area fishermen ensure the freshest possible quahogs, haddock fillets and other New England favorites for home cooks and chefs like Tony Maws of Craiggie Street Bistrot in Cambridge; Captain Marden's will also overnight anything it sells in its retail store. 279 Linden St., Wellesley; 800-666-0860 or [captainmardens.com](http://captainmardens.com).

**Iggy's Bread of the World** "Iggy's makes its bread old-world style, using almost all organic products," says Maws. "The crusts bring me back to my time cooking in France." 130 Fawcett St., Cambridge; 617-491-7600 or [iggysbread.com](http://iggysbread.com).



Heirloom tomatoes from Verrill Farm.

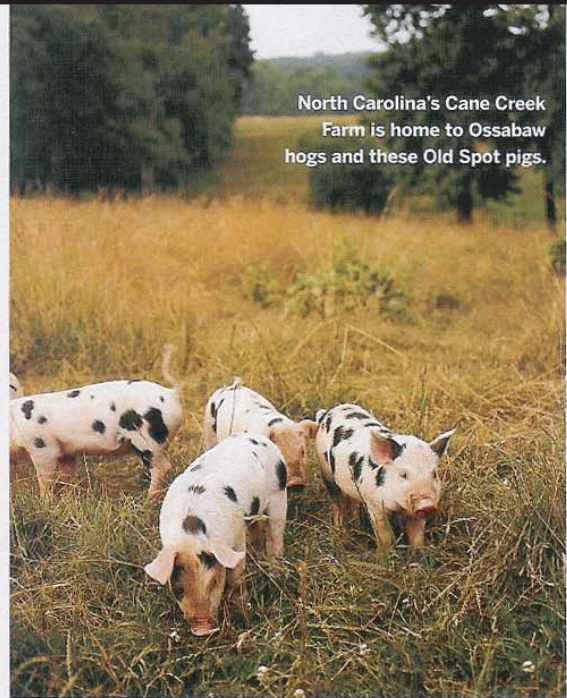
**Verrill Farm** Maws buys produce from Verrill's; the farm store also carries local Stonewood Farm turkey and Shattuck's Sugar House maple syrup. 11 Wheeler Rd., Concord; 978-369-4494 or [verrillfarm.com](http://verrillfarm.com).

#### New York

**Blooming Hill Farm** Guy and Cindy Jones supply their Hudson Valley farm stand, CSA and chefs like Andrew Feinberg of Franny's in Brooklyn, with produce from sorrel to cardoons; in return, chefs cook monthly reservation-only dinners at the farm. 1251 Route 208, Blooming Grove; 845-782-7310 or [bloominghillfarm.com](http://bloominghillfarm.com).

**Evans Farmhouse Creamery** Third-generation dairy farmers Dave and Sue Evans produce exquisite organic milk from grass-fed Jersey and Ayrshire cows for chefs like Feinberg and customers at their farm store. 5037 State Hwy. 23, Norwich; 607-334-5339.

**Sixpoint Craft Ales** Feinberg loves this Brooklyn brewery, whose category-defying beers (like the chocolate Brownstone that's part porter, part ale) reflect the quirky spirit of 29-year-old brewmaster Shane Welch. 40 Van Dyke St., Brooklyn; 917-696-0438 or [sixpointcraftales.com](http://sixpointcraftales.com).



North Carolina's Cane Creek Farm is home to Ossabaw hogs and these Old Spot pigs.

#### Rhode Island

**American Mussel Harvesters, Inc.** Champe Speidel of Bristol's Persimmon restaurant gets razor clams from this shellfish farm, which harvests its clams, mussels and oysters to order. 165 Tidal Dr., North Kingstown; 401-294-8999 or [americanmussel.com](http://americanmussel.com).

**Milk & Honey Bazaar** Speidel likes the cheeses, honeys and oils at Tom and Jennifer Jansen's shop; check out Rhode Island favorites like Shy Brothers' Hannabells cheese and wildflower honey from Tiverton's Beebop Apiaries. 3838 Main Rd., Tiverton; 401-624-1974 or [milkandhoneybazaar.com](http://milkandhoneybazaar.com).

**Triple Eight Distillery** On Nantucket, this arm of Cisco Brewers has caught Speidel's attention with its vodkas, gin and rum, but the proprietors' real passion is their single-malt whiskey, which debuts this month. 5 & 7 Bartlett Farm Rd., Nantucket, MA; 508-325-5929 or [ciscobrewers.com](http://ciscobrewers.com).

#### MID-ATLANTIC North Carolina

**Cane Creek Farm** Chef Andrea Reusing of Lantern in Chapel Hill serves pork from Eliza MacLean's Ossabaw pigs, descended from hogs stranded by conquistadors in the 16th century. 7009 M Bass Mountain Rd., Snow Camp; 336-376-0811 or [canecreekfarm.us](http://canecreekfarm.us).

**Castle Rock Gardens** According to Reusing, more and more North Carolina farms like Castle Rock are growing Japanese soybeans meant to be eaten fresh, not processed. "Our favorite is called Beer Friend," Reusing says. 3232 Castle Rock Farm Rd., Pittsboro; 919-545-0802 or [localharvest.org/farms/M16386](http://localharvest.org/farms/M16386).

**Mountain Gardens Herbs** Joe Hollis sells Appalachian and Asian culinary and medicinal herbs like Indian cucumber root and sansho leaves, which Reusing serves with fish. 546 Shuford Creek Rd., Burnsville; 828-675-5664 or [mountaingardensherbs.com](http://mountaingardensherbs.com).

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