

# HAPPENINGS

on the Foodie Front

Melissa Flynn



ERIC KELLEY

## SEIZE THAT DONUT!

Matt Rohdie and his wife, Jen Downey, have been making from-scratch organic donuts since 2007, offering their delectable treats to customers in and around Charlottesville. Traveling to local fairs, concerts, and other events in their mobile donut truck, called Gypsy, Rohdie and Downey strive to create a sublime donut-eating experience for their customers. The donuts are made with local apple cider, and used frying oil is converted into biofuel. **Carpe Donut** recently expanded to a storefront location in Charlottesville, and the owners are working toward a contract with 26 Whole Foods stores throughout the mid-Atlantic region. Soon, these delicious confections will be available to donut lovers up and down the East Coast.

**Carpe Donut** (434) 806-6202, [carpedonut.orgon.org](http://carpedonut.orgon.org)

## WHO NEEDS GROCERY STORES?

A new online buyers club is making it easier for those southwest of Richmond to get the freshest and best foods of the region. **Off the Vine Market**, owned by Tess Schaffner, offers local delicacies and food direct from over 100 regional family farms. Sign up for a subscription and a “grab bag” of seasonal items will be put together for you each week, or shop a la carte on the website for items ranging from grass-fed meats, organic produce, eggs, artisan cheeses, and prepared meals. Pick-ups are arranged at specified locations; a delivery service is also available.

**Seasonal Pantry** is a D.C.-based business founded by Ali Bagheri and Daniel O'Brien, passionate locavores who want to bring seasonal, artisanal items to the Shaw neighborhood where they reside. Each month a different club is created based on what chef O'Brien finds in season. Past clubs included a soup club, an ice cream club, and a sausage club. About 500 members already participate, picking up orders twice a month at a specified location. The owners are looking for a space to set up a small retail market and sandwich shop.

**Off the Vine Market** 757-879-2242, [www.offthevinemarket.com](http://www.offthevinemarket.com)

**Seasonal Pantry** [www.seasonalpantry.com](http://www.seasonalpantry.com)

## A LOOK AT NOVA'S FOOD SYSTEM

A new report titled, “**Local Food System Assessment for Northern Virginia**” has been released by FamilyFarmed.org in conjunction with the Wallace Center at Winrock International and funded by the Triskeles Foundation. The purpose of the study—which assesses the feasibility of building a successful aggregation and distribution system in the area around Washington, D.C.—is to offer insight to the business community and to promote the development of a local food system. The report is available online.

### Local Food System Assessment for Northern Virginia

[www.familyfarmed.org/virginia-food-system-assessment-released](http://www.familyfarmed.org/virginia-food-system-assessment-released)

## ZEE PERFECT SAUSAGE

Richmond's Chris Mattera and Brad Hemp have a long history working in the artisan food business: Mattera is a graduate of Le Cordon Bleu in Paris and studied under a third-generation Tuscan butcher before managing Belmont Butchery for the last four years; Hemp spent the last few years working as a cheesemonger and wine buyer for several area retailers. Together, they formed **Sausage Craft**, combining their talents to create small-batch sausages, terrines, bacons, all-beef hot dogs, and other products to sell wholesale to area restaurants and retailers. Striving to use the best ingredients available, they source locally raised, humanely raised animals and all-natural casings, and everything is free of hormones, antibiotics, and preservatives.

**Sausage Craft** (804) 354-0672, [sausagecraft.com](http://sausagecraft.com)

## HOT DATES

The Chesapeake Alliance for Sustainable Agriculture (CASA) will hold its 12th-annual **Future Harvest-CASA Conference** at the Pearlstone Center and Kayam Farm in Reisterstown, Maryland, January 14–15, 2011. This conference is an anticipated yearly event for farmers, food-systems advocates, agricultural experts, and researchers who seek to learn and share information about sustainability in the Chesapeake watershed. Workshops and speakers will teach effective sustainable farming techniques, how to better market farm products, and how to build your community around a strong local food system.

The Pennsylvania Association for Sustainable Agriculture (PASA) will hold its 20th-annual **Farming for the Future Conference**, February 2–5, 2011 in State College, Pennsylvania. This conference, regarded as the best of its kind on the East Coast, seeks to bring together over 2,000 farmers, students, consumers, environmentalists, and community leaders. Wes Jackson, founder of the Land Institute, an organization devoted to developing stable agriculture, will be a keynote speaker.

D.C.'s Field to Fork Network—a group of organizations working in the area to foster regional change in how we approach food—will hold its annual **Rooting DC Forum** on Saturday, February 19, 2011. This free urban-gardening forum seeks to build communities through gardening and greening, share information and resources about gardening, provide opportunity for gardeners to focus on specific areas of interest within the city, create a database of community-based garden projects, and keep gardeners connected.

**Farming for the Future** [www.pasafarming.org](http://www.pasafarming.org)

**Rooting DC Forum** [fieldtoforknetwork.org/rootingdc](http://fieldtoforknetwork.org/rootingdc)

**The Future Harvest-CASA Conference** [www.futureharvestcasa.org](http://www.futureharvestcasa.org)



Chef Christopher Edwards of the Restaurant at Patowmack Farm

## LIVIN' LA VIDA LOVETTESVILLE

Jason Lage is the award-winning chef behind **Market Table Bistro** in Lovettesville, Virginia, a new farm-to-table restaurant in the heart of Loudoun County wine country. Originally from Minnesota, Lage has an impressive resume including time at the Lansdowne Resort, D.C.'s Jefferson Hotel, The Oval Room, and Michel Bras, a Michelin three-star restaurant in France. He is joined by business partner Rebecca Dudley, also from the Lansdowne Resort. The restaurant, which is situated in the heart of the agricultural community, aims to form relationships with local farmers and purveyors who supply the restaurant.

Lovettesville's **The Restaurant at Patowmack Farm** was named Culinary Restaurant of the Year at the 2010 Santé Restaurant Awards, the only peer-judged restaurant competition in the country. Patowmack Farm began in 1986 when owners Beverly Morton Billand and Chuck Billand started growing fresh herbs and specialty vegetables. In 1998, the restaurant opened and has since been recognized for its commitment to farm-to-table dining and its elegant and delicious cuisine.

**Market Table Bistro** (540) 822-3008,

[www.marketablebistro.com](http://www.marketablebistro.com)

**The Restaurant at Patowmack Farm** (540) 822-9017, [www.patowmackfarm.com](http://www.patowmackfarm.com)

[www.patowmackfarm.com](http://www.patowmackfarm.com)

### CHEFS ON THE MOVE

The **Red Hen**, Lexington, Virginia's first farm-to-table restaurant, is proud to welcome new executive chef Collin Donnelly and his wife, Amanda Bertschi, an accomplished pastry chef and sommelier. Both are graduates of the New England Culinary Institute, and Donnelly worked most recently at Blackberry Farm, a Relais and Châteaux resort in Walland, Tennessee. The Red Hen has gained praise for showcasing the bounty of local farmers in the Shenandoah region by creating a new menu each day based on what is fresh and in season. The wine list also focuses on vineyards that use organic and biodynamic practices to create "natural wines."

Dean Maupin, previously of the Clifton Inn, has taken the reins as executive chef at **Fossett's** at Keswick Hall outside Charlottesville. An Albemarle County native, Maupin's culinary resume includes time at the Greenbrier Hotel, Metropolitan Restaurant in Charlottesville, and Tra Vigne Restaurant in California.

Maupin takes over for Craig Hartman, who recently left Fossett's to open the **Barbeque Exchange** in downtown Gordonsville, Virginia. Hartman and his wife, Donna, were inspired by pit masters they met over the years to open a real barbeque restaurant of their own. Meats are dry cured with secret-ingredient rubs and then cooked in a specialized wood-burning cooker. Side dishes at the quick-counter-style joint include freshly baked rolls, homemade baked beans, hushpuppies, housemade pickles, and collard greens.



Chef Collin Donnelly and sommelier Amanda Bertschi of the Red Hen

**The Red Hen** (540) 464-4401, [www.redhenlex.com](http://www.redhenlex.com)

**Fossett's** (434) 979-3440, [www.keswick.com](http://www.keswick.com)

**The Barbeque Exchange** (540) 832-0227, [bbqex.com](http://bbqex.com)



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### ANOTHER SOURCE OF HEAT FOR THE WINTER MONTHS

Kate Collier and Eric Gertner, owners of Feast in Charlottesville, Virginia, have started another business to create and sell **Gauche Green Chimmi-Churri**. The recipe, developed by Collier's father, is based on classic chimichurri—a green sauce usually made of parsley, cilantro, vinegar, and hot peppers, originally used by the gauchos of Latin America to tenderize their beef. Gauche Green blends organic parsley and cilantro with extra virgin olive oil, red wine vinegar, garlic, and a number of other ingredients and spices to create a truly unique take on the classic sauce. It can be used as a marinade, a dipping sauce (just add sour cream), or a condiment. Find Gauche Green at Williams-Sonoma, Whole Foods Markets, or online.

Several years ago, D.C.'s Brennan Proctor was put in charge of making hot wings for a potluck. Disappointed with most of the sauces he tried, Proctor created his own recipe—and his wings were a hit. Friends and colleagues were soon asking him to bottle his delicious hot sauce, and by 2003 he was selling his **Uncle Brutha's Gourmet Hot Sauces** at Eastern Market. Always made with fresh ingredients—including chilies, garlic, ginger, and various spices—these sauces have no preservatives or artificial ingredients. No. 9 is a zippy verde sauce made with serrano chiles, and No. 10 is a spicy red sauce with a depth and complexity not found in most traditional hot sauces.

**Gauche Green Chimmi-Churri** [www.gauchogreen.com](http://www.gauchogreen.com)

**Uncle Brutha's Gourmet Hot Sauce** (202) 546- 3473, [www.unclebrutha.com](http://www.unclebrutha.com)



### LIKE A LUKEWARM HOT TUB?

**Six Burner** is known for being a great neighborhood restaurant in Richmond's historic Fan District. Owned by Ry and Beth Marchant, and with chef Philip Denny at the helm, the restaurant prides itself on using seasonal, local ingredients in its menu and having an excellent, yet reasonably priced wine list.

Now, Six Burner finds itself at the forefront of a new movement in cooking, becoming the first restaurant in Richmond approved by the state and local health departments to use the sous vide method of cooking. Sous vide is French for "under vacuum" and refers to a method of cooking in which food is sealed in air-tight plastic bags and submerged in warm temperature water to be cooked slowly. This method allows the chef to maintain the integrity of the ingredients, and the slow-cooking creates exceptionally tender meat and poultry.

**Six Burner Restaurant and Bar**

(804) 353-4060, [www.sixburner.net](http://www.sixburner.net)

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