

READERS WRITE

RESPONSIBLE LITTLE FISH

Dear Sir,

This e-mail is in reference to an article by Brian Halweil entitled “Little, Crunchy Fish,” published in the No.11 High Summer 2007 edition. I enjoyed his article as it evoked many fond memories of days spent at the beach. Anyone reading the article should be fascinated by what the ocean has to offer. However, Mr. Halweil did miss an opportunity to educate the reader.

Specifically, it would have been environmentally responsible to alert the reader about being selective in keeping what one caught in their nets. The first line of the fourth paragraph reads: “Our haul included spearing, sand eels, bunker and even a few baby flounder, shrimp and bluefish.” The reader should have been informed to throw back the baby flounder and the bluefish and any other species, such as weakfish and others, that normally would grow up to marketable fare. I would rather have authors remind their readers of sound conservation measures rather than rely on the common sense of the novices who mistreat the environment.

Thanks for listening.

Sincerely,
Matt Francis
Hauppauge
November 27, 2007

A MEMORABLE THANKSGIVING

Dear Brian,

We had the pleasure of attending a fantastic Slow Food–sponsored luncheon on a perfect October Sunday afternoon hosted by Chris and Eve Kaplan-Walbrecht at their organic farm, Garden of Eve, in Riverhead. (See “Field Work,” No. 13, Winter 2008.) The meal was prepared and served by Linda and Alfred, a charming, enthusiastic couple

Eve commented that she wasn’t sure they could commit since “it’s difficult to get an exact count with turkeys.”

Luckily, after a few e-mail exchanges, Eve accepted our deposit and we were on the list of lucky recipients of a Bourbon Red! The turkey pictured is still alive and well in Riverhead (as far as we know), but we are here to tell you that the turkey we shared



who own and operate an organic catering company in Brooklyn called Local Faire, and the meal was enjoyed in the rustic barn that adjoins the farm stand.

During Chris’s warm welcoming remarks, he mentioned the heritage Bourbon Red turkeys they were raising and selling for Thanksgiving. We immediately interrupted to place an order. Who knew that Heritage breeds were available so close to home? As passionate locavores, we are always excited by the experience of finding yet another honest food source on the East End. Chris was ready to fill our order, but

with friends and fellow Slow Food members Randi and Jay was extraordinary. The giblets and liver made the most sensational gravy, which truly enhanced the bird, and our feast was rounded out with black Tuscan kale and butternut squash, harvested from Garden of Eve as well. Once one has had a Bourbon Red turkey, there’s no going back!

**Michael Denslow
and Emily Herrick**
Wainscott, January 16, 2008

The authors are leaders of the East End chapter of Slow Food.