

# NOTABLE EDIBLES

## 5,000 BULBS, 12,500 EARS

Two North Fork food festivals celebrate their second anniversary this summer. First, **Harbes Family Farm** will hold its Annual Sweet Corn Festival on July 23 and 24 on Sound Avenue in Mattituck. “We made our retail debut with sweet corn, supersweet corn to be precise,” said farmer Ed Harbes. “And that’s still what we’re known for.” Attendees will be able to enjoy both raw and roasted sweet corn—with or without butter, salt, and pepper—as well as live music, face painting, a corn maze, pony rides and sing-along hay rides. Mr. Harbes expects the attendees to consume “an acre or two worth of corn”—roughly equivalent to 12,500 ears. Central Suffolk Hospital will provide free blood pressure screening and nutritional counseling, and Mr. Harbes’s wife Monica has already honed her health pitch: “Sweet corn is an alternative fast food.” (See [www.harbesfamilyfarm.com](http://www.harbesfamilyfarm.com).)

Then, in nearby Aquebogue, **Garden of Eve** organic farm will

host the North Fork Garlic Festival on August 7. “Pretty much everyone likes garlic,” said farmer Eve Kaplan-Walbrecht. “Except, of course, for the people who don’t.” Last fall, Mrs. Kaplan-Walbrecht and her husband Chris planted about 1000 pounds of garlic—including a spicy Russian red, elephant garlic, and a striped French red brought back from the couple’s honeymoon in Ireland—hoping to pull, hang, and dry 5,000 pounds of bulbs this July. The festival will feature workshops on growing, roasting, and braiding garlic, as well as garlic-marinated meats, pickled scapes, garlic bread, and garlic ice cream. (See [www.gardenofevefarm.com](http://www.gardenofevefarm.com).)



## DRUNKEN APPLES

John Halsey of **The Milk Pail** store and orchard in Water Mill made apple wine once. By accident. “I had some cider in the freezer and I needed room,” Mr. Halsey recalled. “I set six bottles out and forgot about them.” Six months later, the resulting broth didn’t appeal to him although one friend took an entire gallon home.

Now, in a more intentional attempt at fermentation,

**Wolffer Estate Vineyard** in Sagaponack has produced 150 cases of apple wine from roughly 400 gallons of a Milk Pail cider blend that includes Breaburn, Pink Lady, Idared, Fuji, Gold Rush, and Jonagold apples. “We chose flavors that aren’t run of the mill,” said Mr. Halsey. Wolffer winemaker Roman Roth agreed. “It’s an amazing fruit cocktail,” he said of the final product. “The Fuji apple is really showing nicely.”

With a relatively low alcohol content of 7.4%, the wine avoids the bite of British hard ciders and the caramely syrupiness of most American fruit wines. It sells for \$11 a bottle at the winery on Sagg Road and Wolffer farmstand on Highway 27. It will also be featured at the July wedding of Mr. Halsey’s daughter, where guests might even enjoy a limited edition bubbly version as a gift from Mr. Roth.

## ARTSY WINES

Art on wine bottles isn’t a completely new concept, even in the relatively young Long Island wine country. **Channing Daughters Winery** reproduces images of the vineyard owner’s wood sculptures on its labels. Patricia Pugliese started hand-painting **Pugliese Vineyards** champagne bottles in 1988 and still paints 4500 to 5000 each year. And, lately, several tasting rooms have begun to morph into art galleries.

In the latest and most evolved manifestation of this cultural crossover, **Bedell Cellars** commissioned a label from Eric Fischl to inaugurate its Artist Series. Less troubling and more playful than Mr. Fischl’s early work, the relaxed and voluptuous watercolor could easily be a metaphor for the wine. “It certainly has quite a bit of body,” said winemaker Kip Bedell of the 2001 merlot reserve that shares the spotlight with Mr. Fischl. “It’s a big merlot with really lush fruit,” and

could stand another two decades or more in the bottle, according to Mr. Bedell. The 455 limited edition magnum bottles sell for \$200. (Mr. Bedell noted that the magnum of that vintage would normally sell for \$75 or \$80.) The winery plans to release at least one new

artist-commissioned label every year, hoping to match the tone of the art with the tenor of the wine. In the second installation, an austere Barbara Kruger black-and-white with a shock of red adorns 150 cases of a white wine blend.

Michael Lynne, the owner of Bedell, is on the board of the Museum of Modern Art—the winery’s Cutchogue tasting room features Miró, Cindy Sherman, and Uta Bart, and may be the largest collection of modern art on the North Fork—so the series should generate as much interest among arties as foodies. “To me, wine is a marriage of food, art, music, and whatever,” said Mr. Bedell. “It’s what it should be.”





Reiss, chef at **The Clamman** on North Sea Rd. in Southampton, which recently added a counter for fish smoked on site. Along with **Blue Moon Fishery** and **Brewster's Seafood Market** in Hampton Bays, **The Clamman** is one of three legal smokehouses on the East End.

## SMOKY FOR SUMMER

In July and August, when warmer waters attract larger schools of fish, a few local fishmongers fire up their smokehouses. At **Blue Moon Fishery** in Mattituck, Stephanie Villani smokes her husband Alex's catch twice a week, and can't keep enough of it stocked. "It mostly seems to be an appetizer," said Ms. Villani, who sells at the Union Square Greenmarket in New York City. "People add it to salads for lunch or put it on a bagel for breakfast."

Most people, however, don't fully appreciate the toothsome, pleasantly chewy bite of smoked fish. "It's a dying art," said Randy

Mr. Reiss brines the raw fish with chipotles, ginger, clove, allspice, and Vermont maple syrup. He feeds his two smokers with apple, cherry, and hickory wood. Customer favorites include smoked salmon on greens with lemon-pepper-dill sauce, smoked weakfish and striped bass spreads, and peppered bluefish—its oily flesh ideally suited to smoking. (Don't be surprised if you see beachgoers stuffing it into baguettes with tomato slices.) When baymen arrive with extra large eels, Mr. Reiss smokes them whole and filleted. "It's almost like candy when it comes out," he said.

## FUNGUS AMONG US

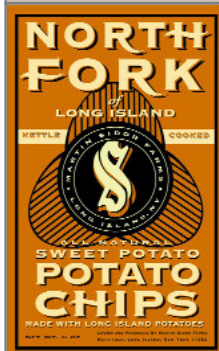
"I look forward to the first time when I can walk in there and know it's ready to rock," said David Falkowski of **Open Minded Organics**. He was referring to the new 2,000 square-foot, climate controlled facility he is completing in Bridgehampton to raise gourmet mushrooms.

The first crop is expected in July, and Mr. Falkowski hopes to hit peak production by the end of summer. Mr. Falkowski, a scion of a Bridgehampton farming family, and his wife Kathy, started raising oyster mushrooms last year on straw-stuffed columns in a small

backyard greenhouse. Demand quickly outstripped supply. Already, the couple has standing orders at nearby farmstands and restaurants, including the **Green Thumb** and **Robert's** in Water Mill and **Atlantica** in Westhampton. The **American Hotel's** mélange au beurre features Mr. Falkowski's mushrooms, sautéed and sitting on a saturated slice of bread.

Mr. Falkowski, who sells his mushrooms at the **Sag Harbor Farmers Market** under a banner that reads "Long Island's Mushroom Company," plans to expand into shitakes and chicken-of-the-woods. And for homeowners in search of "a unique homegarden thing,"

Mr. Falkowski will install mycological landscaping. "It's not just for personal consumption," he said of these woody accents. "They will yield substantial amounts to entertain with. It could give you some nice bragging rights."



**Catapano Dairy** ([www.catapanodairyfarm.com](http://www.catapanodairyfarm.com)) will begin mixing its silky, smooth goat-milk yogurts with fresh strawberries, blueberries, raspberries, peaches and other fruit from nearby **Harbes Berry Farms** and **Wickham's Fruit Farm**. The yogurt already comes in vanilla and honey flavors and is available at the farmstand on Sound Avenue in Mattituck, as well as the **Village Cheese Shop** in Southampton and Mattituck, **Sang Lee Farms** in Peconic, **Cavaniola's Gourmet** in Sag Harbor, and **Round Swamp Farm** in East Hampton.

A Taste of the North Fork, which makes beach rose jam, broken tomato vinegar, corn salsa, and other comestibles for several East End farmstands

and wineries, will add East Hampton's **EECO Farm** to its list of partners. The first products from EECO Farm's harvest will include garlic chive and basil vinegars, and arugula and basil pestos. "If I'm making pesto," said Jeri Woodhouse of A Taste of the North Fork, "they cut it in the morning. I pick it up. I make the product and deliver it back to them hopefully that day. So it's as fresh as fresh can be." Stop by EECO Farm's stand on Long Lane in East Hampton, or see [www.atasteofthenorthfork.com](http://www.atasteofthenorthfork.com).

## CHIPS AND DIPS

Several local food makers are rolling out new products just in time for the summer crowds. **North Fork Potato Chips** has added barbecue and sweet potato flavors to its suite of kettle-cooked munchies made from spuds grown on Sidor Farms in Mattituck. They are available at the **Westhampton Beach Farmers Market**, at delis and food shops, and at [www.northforkchips.com](http://www.northforkchips.com).