

Three things we weren't planning to do with our wines...
but we'll try 'em...

1. From the Okanagan region of British Columbia comes **Sezmu Meats** (West Kelowna, BC, sezmu.meats.com), where the cows are fed one liter of wine a day for the last 90 days of their lives. The cattle ranchers claim this makes the cows happier and the beef tastier.



2. In the mountains of North Georgia **The Blue Bicycle** (Dawsonville, GA, bluebicycle.net) makes and serves red wine barbecue sauce.

3. Italy's **Distilleria Bottega** (www.alexander.it) makes Fragolino and wine ice creams. They're not yet available stateside, but San Francisco's **Humphry Slocombe** (humphryslocombe.com) offers Jesus Juice sorbet, made with cola and red wine while **Bi-Rite Creamery**, also in San Francisco, (biritemarket.com) has prune Armagnac.



Foods that have gone to the dogs:

The annual **Oregon Truffle Festival** (oregontrufflefestival.com) includes a two-day dog-training seminar, teaching participants to train their dogs to sniff out the fungi in the wild. On the other side of the ocean the United Kingdom's **K99** van is an ice cream truck for dogs.

Southern Cuisine Goes North:

Southern cooking continues to gain steam outside of the South. Whether it's a backlash against the American cult of the diet, a foray into American culinary history or just because these dishes taste so damned good, we don't care: Yankees are eating everything from pork rinds to pecan pie to old-fashioned BBQ and loving it. Tuck into pigs' tails, flank steak or pork belly at **Fette Sau** (354 Metropolitan Ave., 718.963.3404) in Brooklyn—and wash it down with one of the eatery's good North American Bourbon and whiskeys. At Chicago's **Kith and Kin** (1119 W. Webster St., kithandkinchicago.com) buttermilk fried chicken thighs, braised collard greens and gravy hit the spot, especially when loaded down with a side of cheesy grits.

GOOD ON THE GULF AGAIN

The Deep Water Horizon spill had chefs concerned about supply and demand, but thanks to multi-tiered, ongoing food safety checks, most are optimistic that the locally caught fish will be popular on menus again next year.



At **Lulu's at Homeport Marina** (Gulf Shores, AL, lulusathomeport.com), the restaurant owned by Lulu Buffet (Jimmy's little sister), concern about the safety of local Gulf seafood was a pressing matter this summer. To cope, management provided a daily diagram of where each seafood dish on the menu was sourced, and trained the staff to answer questions. While oysters have been in short supply, GM Johnny Fisher says the restaurant assuaged diners' worries and managed inventory; he expects locally sourced seafood to be as popular as ever in 2011.



At **Big Jones** (Chicago, bigjoneschicago.com), a coastal southern-themed eatery in the Windy City 800 miles away from the Gulf, executive chef and co-owner Paul Fehribach convinced two of the major Chicago fishmongers to stock Louisiana crawfish. Both previously only stocked Chinese crawfish. The switch enabled Big Jones to make their boudin ball appetizer, *étouffées* and soups more authentic. "It is a homegrown industry, it's sustainable, and South Louisiana needs our support more than ever," says Fehribach. **WV**

ILLUSTRATION MICHAEL DELAPORTE