

HOT TIPS FOR A COOL SUMMER

122 RECIPES, DRINKS,
TRIPS & TRICKS TO MAKE
YOUR SEASON SIZZLE

Gourmet
THE MAGAZINE OF GOOD LIVING

HOT

WORLD'S HOTTEST
CHILE PEPPER
VEGE TANNAN COOKING
BEEKEEPING
MONO TOPIRANO RECIPES
SPICY SHRIMP BOIL
JALAPENO POPPERS
INDIAN SHRIMP CURRY
DEVILED DRUMSTICKS

COOL

WORLD'S COOLEST
CHESSECAKE
MANGO GINGER FLOES
ROAD TRIP TO MONGOLIA
ICE CREAM IN A JAR
ICY WATERMELON BARS
BERRY CLASSIC SUNDAES
PECAN PEACH PARfaits



FRESH FROM THE FARM
WHAT TO COOK, WHERE TO EAT
PLUS: HOW TO IMPROVE ANY PICNIC

Portland, Maine's Cinque Terre named to *Gourmet* magazine's list of "Favorite Farm-Forward Restaurants"

"We've become used to restaurants that celebrate fresh ingredients and, increasingly, that tout food raised so close by. Never before, though, have we had so many opportunities to eat food sourced directly from local land – often at tables situated right on the farms themselves..."

CINQUE TERRE

Snuggled into a ship chandlery in Portland's maritime district, native New Englander **Lee Skawinski's** eight-year-old restaurant is like something straight out of Liguria. Plates of sautéed local fiddleheads with ramps, garlic, and Pecorino, and freshly made fettuccine with roasted oyster mushrooms and speck feel right at home amid the rustic beams and brick. Skawinski takes his staff to Italy twice a year to meet with artisanal producers and winemakers, and it shows."

excerpts from Dan Barber's feature in Gourmet's Aug 2008 issue