

APRIL/MAY 2003  \$5.00 (CAN. \$6.00)

# SAVEUR

*Savor a World of Authentic Cuisine*



## WHAT BRAZIL BRINGS *to the* TABLE

*The Art of Editing* **GREAT COOKBOOKS** • *A Different Kind of* **ASIAN NEW YEAR**

*Ethereal Japanese* **GREEN TEA** • *The Truth About* **PASTA PRIMAVERA**

*An Ancient* **LONDON MARKET** *Reborn* • **FEARLESS WINES** *from the Middle East*

NUMBER

66

AGENDA

APRIL

2

Birthday:  
CHARLEMAGNE  
A.D. 742

In addition to his role as emperor of western Europe, Charlemagne—a German king whose exact birthplace is uncertain—was an emperor of gastronomy. A devotee of chickpeas (grown in all his gardens), he was also a promoter of cheese, such as blue cheese crafted in a Roquefort monastery and brie de Reuil, which he termed “one of the most marvelous of foods”. Charlemagne’s inventory of lands decreed the magpie and the startling non-game birds (thus not suitable for eating); one of his capitularies provided an index to all vegetables, cereals, and plants in use during his reign. The king farmed pike and eel, but in spite of doctors’ admonitions, he reveled in roasted meats, which hunters would bring on spits to him daily. He must have been onto something: he lived until the staggeringly advanced age, for his day, of 71.



APRIL  
10-16

WAN MA MUONG

*Muong, Chachoengsao, Thailand*  
The mango was first cultivated in India around 2000 B.C. It thrives today in many places, including Thailand, where it is called ma-muang. Every year in Chachoengsao Province, near Bangkok, farmers show off brilliant green varieties, such as keaw sawei and thong dam. No one will mind, though, if you start to stick to the succulent mango creations of sugar-boiled puree, toffee, pickles, preserves, lassi, and wine. Information: 66/3851/1635.



## LITTLE PIGGIES

*We're not the only ones on a diet*

**M**MM, smells like money,” said my friend Sara, a finance professor, as we entered the annual Fort Worth Stock Show’s Spotted Swine and Poland China pig breeding show. Sara, a transplant to Texas, is the daughter of an Iowa pig farmer, so I took her word for it.

We sat down on a wooden bench and watched some 4-H

Club and Future Farmers of America kids work their sows around a small fenced area, while a tobacco-spitting, cowboy-shirt-wearing judge concentrated on their animals. I covered my nose with the neck of my T-shirt and scanned the lineup, looking for a winner: an animal that resembled the balloon-bodied squealers depicted in children’s books and on refrigerator magnets.

I couldn’t find one. Sara, however, pointed out three. “There’s

your trifecta right there,” she said.

Her picks were thin and long, like *dachsbunds!* But they won.

“Why are they winners?” I wanted the secret Sara knew.

“The most expensive part of the pig is usually the loin—the back from shoulder to hip,” Sara said. “So the winning pigs are long—more loin.” Pork chops come from the loin too, she said.

“But pigs are supposed to look fat, aren’t they?” I asked.

“It appears as if they’d been doing Jazzercise,” Sara agreed. “Before the 1960s, lard was your cooking oil. Now we use olive oil and so on. Why feed a pig



**Skinny pigs, circa 1999, top; left, an appropriately piggy-looking pig, circa 1992.**

F A R E

A P R I L  
20

Trademark Anniversary:  
EMILIO LUSTAU S.A.

1957, Jerez de la Frontera, Spain

In a sun-drenched southwestern pocket of Andalusia are the three sherry towns of Jerez de la Frontera, Puerto de Santa María, and Sanlúcar de Barrameda. It was on the outskirts of Jerez in 1896 that Don José Ruiz-Berdejo founded what was to become the great sherry house of Emilio Lustau S.A. Ruiz-Berdejo was an *almacenista* (literally, stockholder), meaning that he bought sherry and/or grape must from farmers, matured and stored it, then sold it to bottlers. By the 1940s, his son-in-law Don Emilio Lustau

Ortega had begun expanding the business, and in 1957 the company name was trademarked. Easily identifiable by their sleek, dark bottles, the

Emilio Lustau sherries include *oloroso*, *palo cortado*, *amontillado*, and *puerto fino* varieties, but perhaps what makes them the most distinctive is the company's continued commitment to the *almacenistas*, which has yielded one of the richest sherry collections in the world.

A P R I L  
25-28

PRINCE ALBERT OLIVE FESTIVAL  
Prince Albert, South Africa



In the vast, arid hinterland of South Africa you will find Prince Albert, a town whose 7,000 inhabitants plan to celebrate their 12th olive festival during the harvest. Manzanilla, mission, leccino, and kalamáta olives are all grown in the region and offered along the main street—bottled with locally grown herbs; dried; in salad dress-

all that food to make it fat when there's not much market for lard? These days, you want your pig to be more muscle than fat."

Sara was exactly right: I learned that as Americans began hitting the gym in higher numbers a few decades ago, our pigs began shedding fat too. The National Pork Board reports that an average hog in 1960 weighed 236 pounds, with a lard yield of 32.2 pounds; in 2000, an average hog weighed 262 pounds, but that included less than ten pounds of lard. This isn't so bad, though; just think of all the good—albeit lean—pork chops we're going to get to eat. —LESLIE RICHARDSON

SPOON  
FOOD

*He believed in  
chocolate brioche*

ZAL YANOVSKY, guitarist (in the 1960s band the Lovin' Spoonful) turned baker-restaurateur, brandished a bread crust to scoop up an unguarded portion of my duck liver terrine. "You going to finish that?" he asked, not waiting for an answer before popping it into his mouth. Full of groovy bonhomie for the lunch crowd in Pan Chanco, his bakery café in Kingston, Ontario, Zal was hamming it up.

The transition from playing

*From the Saver Cellar*

EACH MONTH we taste scores of wines from every corner of the globe. Here are some of our favorites (see THE PANTRY, page 95, for sources):

**CHATEAU REYNELLA MCLAREN VALE BASKET PRESSED SHIRAZ 2000** (\$28). Not the usual inky, extracted sort of Australian shiraz, but a low-key, almost delicately finished wine, elegantly perfumed and softly tannic—but still with strong varietal character and plenty of body and fruit.

**CHIMNEY ROCK CABERNET SAUVIGNON RESERVE, STAGS LEAP DISTRICT 1999** (\$90). The price is daunting and hard to justify by, say, Bordeaux standards (the superb if precocious '99 Château Léoville-Las Cases costs about the same; the '99 Montrose is half that), but the wine is impressive nonetheless, rich and full, with plenty of tannin, an extravagance of juicy blackberry fruit, and a complex finish.

**KATNOOK ESTATE PRODIGY SHIRAZ 1999** (\$50). This one is inky and extracted indeed, with thick, ripe fruit, plenty of wood, and hints of chocolate and Christmas spice.

**MACMURRAY RANCH RUSSIAN RIVER VALLEY PINOT NOIR 2000** (\$32). One of the best offerings from the newer Gallo-owned properties, an intense, grapey, almost chewy wine with considerable brightness of flavor tempered by a faint smoky character and a hint of underbrush herbaceousness.

**TRELEAVEN CAYUGA LAKE DRY RIESLING 2001** (\$10.50). A straightforward but surprisingly subtle, pleasantly fruity, amply acidic riesling from New York's Finger Lakes region, soft rather than bone-dry and showing lots of varietal character and a long, clean finish. —THE EDITORS

