

FOOD ARTS

AT THE RESTAURANT AND HOTEL FOREFRONT ■ NOVEMBER 2012



Spot-On
Hotels

STREET MEAT Matthew Jennings (left) of Farmstead in Providence, Rhode Island, and Ryan Farr of 4505 Meats proffered their signature Boss Hog sandwich—deep-fried cornmeal-crust pork cutlet on English muffin with slow-cooked pork, jalapeño ranch dressing, *chicharrones*, Vermont cheddar, and smoked pickles—at the fourth annual San Francisco Street Food Festival in August. The food festival is hosted by La Cocina, a nonprofit that provides affordable kitchen space to low-income and immigrant entrepreneurs launching food businesses. Photo by Anita Bowen.



HAPPY BIRTHDAY, JULIA! Les Dames d'Escoffier New York and the New York Chapter of the American Institute of Wine & Food celebrated Julia Child's centennial birthday with a sold-out soirée at the French Consulate of New York. Cake designer Sylvia Weinstock (pictured) baked a chocolate cake with chocolate mousse and raspberry filling for the occasion, featuring Child's tome, *Mastering the Art of French Cooking*.



BROOKLYN'S FINEST Some 2,500 guests gathered at Pier 1 in Brooklyn Bridge Park for nonprofit City Harvest's second annual The Brooklyn Local. Over 75 local artisanal vendors convened in the event's marketplace, while a tasting tent featured food and drink from some of the fine eateries of Brooklyn, such as The Mile End delicatessen, where James Merker (pictured, left) and Joel Tietolman dished up their signature smoked meat sandwiches.



LEADING LADIES

The James Beard Foundation and Vermilion restaurant have collaborated to establish the Women in Culinary Leadership Program, which celebrates and supports women in the culinary industry. A special five-course Indian-Latin dinner and panel discussion on gender imbalance in the industry was orchestrated by the foundation's president Susan Ungaro, Martha

Stewart, Dorothy Cann Hamilton, Lidia Bastianich, Martha Teichner, and Vermilion founder Rohini Dey. Pictured: Dey flanked by chefs Carmen Gonzalez and Emily Luchetti. Photo by Sylvain Gaboury/PatrickMcMullan.com.

Edited by Abbe Lewis. Send your photos to SayCheese@FoodArts.com.