

trendspotting

WILD Wild flavors—in foraged herbs, say, or *sauvage* Chardonnays fermented with airborne yeasts—are complex, powerful and thrillingly unpredictable. Here’s a look at all the wild new possibilities: in the kitchen, in vineyards and even on fashion runways and in tree-house hotels.

By Christine Quinlan
Food Photographs by Kate Mathis

UP IN THE AIR

Bakers, brewers and winemakers are making use of spontaneous fermentation driven by wild, airborne yeasts.



BREAD
WILD KIND:
SOURDOUGH

Mark Stambler captures the wild yeasts of Los Angeles to make rustic, chewy loaves in his backyard oven. He sells his bread at the Cheese Store of Silver Lake.



BEER
WILD KIND:
LAMBIC

Sixpoint Craft Ales’ “Mad Scientists” line will feature a lambic-like beer made with wild yeast from the brewery’s Brooklyn rooftop.



WINE
WILD KIND:
NATURAL
BOTTLES

Relying on wild yeasts to ferment wine is slow and unpredictable, but Napa producer Franciscan credits the process for the complex flavors of its Cuvée Sauvage Chardonnay.



FENNEL HUNTING

Wild fennel grows like a weed in much of California. Pastry chef Bill Corbett uses it in a strawberry compote he spoons onto orange-scented pound cake (recipe, p. 34).

“Ants on My Plate,” \$32; baileydoesntbark.com.

Treetop Penthouse Inkaterra's new Canopy Tree House sits 90 feet above the Amazon jungle floor in southeastern Peru, providing a perfect perch for observing the wildlife. *Doubles from \$600; inkaterra.com.*



WILD ROSEMARY

Chef Joshua Skenes uses the herb two ways: boiled (to flavor a brine for onions) and fried (as a crunchy garnish).



WILD IN WINE COUNTRY

Is a tasting-room tour much too tame? Try some of these new ways to get in touch with wine country's wild side.

WILLAMETTE VALLEY, OR
Take a horseback ride through vineyards, stopping at top Pinot Noir producers. equestrianwinetours.com.

SONOMA COUNTY, CA
See Bella Vineyards' mountainside vineyard and wine caves while riding in a Pinzgauer, a six-wheeled Swiss ATV. bellawinery.com.

YAKIMA VALLEY, WA
At the Cherry Wood B&B, sleep in a tepee (right) and check out wineries on horseback. cherrywoodbbandb.com.

CHAMPAGNE, FRANCE
Have a drink at the Perching Bar, a tree-house lounge 18 feet above the ground in the middle of a forest. perchingbar.eu.



RECIPE FILE

The Foraged Onion This easy pickle is a natural with wild-game terrine.

Pickled Wild Onions with Honey and Wild Rosemary

TOTAL: 30 MIN PLUS 6 HR

PICKLING • 6 TO 8 SERVINGS

Chef Joshua Skenes of San Francisco's Saison employs a full-time forager to find ingredients like the wild onions Skenes pickles and serves alongside house-made rabbit terrine. The garnish: wild rosemary blossoms and fried foraged greens—chickweed, oxalis, miner's lettuce. The recipe here is a simplified version.

- 10 ounces small wild onions, trimmed, or pearl onions, blanched, peeled and trimmed
- ½ cup white wine or Champagne vinegar
- ½ cup local honey
- ¼ cup water
- 2 tablespoons fresh lemon juice
- 5 whole black peppercorns

Fine sea salt

- 6 wild rosemary sprigs
- 1 cup canola oil

1. Pack the onions into a heatproof glass jar. In a medium saucepan, combine the vinegar, honey, water, lemon juice, peppercorns, ¼ teaspoon of salt and 1 rosemary sprig and bring to a boil. Pour the hot liquid over the onions and place a small plate on top to keep them submerged. Let cool completely. Serve right away at room temperature, or refrigerate for up to 1 week.
2. Just before serving the onions, snip the remaining 5 rosemary sprigs into 2-inch lengths. Heat the oil in a small skillet until shimmering. Add the rosemary and fry over moderately high heat for about 30 seconds, until crisp and just beginning to brown around the edges. Drain on paper towels and sprinkle with salt. Serve with the onions. >

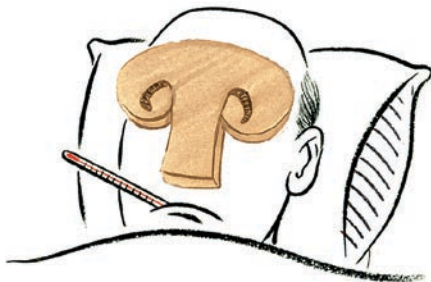


GET LOST

STEVEN RINELLA HUNTS AND GATHERS FOR SURVIVAL ON HIS SUNDAY-NIGHT TRAVEL CHANNEL SERIES, *THE WILD WITHIN*.

Mushroom Mind Games

Eating wild mushrooms can make you sick, but so can fungus phobia, says Eugenia Bone.



Even though more and more people are foraging for wild mushrooms, I constantly meet people who are afraid to. It's ironic, because in my experience, mycophobia—fear of mushrooms—has its own potential side effects.

To wit: One summer in southwest Colorado, my friend Yvon and I found a beautiful cluster of fresh, white, vase-shaped mushrooms. I didn't recognize them but Yvon was ecstatic. "Oooh," he said in his French accent. "These are wonderful in the ohm-let!" What are they called? "Spa... Spo... Ah! What does it matter? They are delicious when young." We each collected about five pounds.

The next morning, I decided a positive identification was in order. I got out the books and found our mushrooms right away. *Clitocybe dilatata*: poisonous. I called Yvon. "But I ate a pound of them last night, and I feel excellent!" he replied. I told him to go to page 746 of the *National Audubon Society Field Guide to Mushrooms*. There was a long pause. "I'll have to get back to you," he said.

Yvon called poison control, and was put on hold, during which time he started to sweat profusely and freak out over every stomach rumble. He finally talked to a mycologist, who explained that if he'd been poisoned, he'd have known it right away. It seemed that the young mushrooms hadn't fully developed their potential toxicity.

Getting poisoned by a wild mushroom is a wretched experience, but so is *thinking* that you've been poisoned by one. Any mycophilia will tell you: Mushroom poisoning can be a problem of the mind as much as the belly.

Eugenia Bone's Mycophilia: New Revelations From the Weird World of Mushrooms is due out in October.



STYLE HUNTER

BEAUTIFUL BUG

With sculpted brass and a 94-carat citrine, designer Wynn Wynn Ong re-creates an arachnophobe's nightmare. \$1,600; vivre.com.



LEOPARD PRINTS

Ralph Lauren Home's leopard-spotted Hutchinson plate brings safari style to the dinner table. \$50; ralphlaurenhome.com.

ORGANIC SHAPES

Nettleton Hollow's oat grass, Manzanita branches and coco lashing (left) become earthy centerpieces. nettletonhollow.com.

FASHION HERD

The spring runways were filled with elephants, monkeys and birds. For his Louis Vuitton collection, Marc Jacobs used a pink zebra print. louisvuitton.com.



ILLUSTRATIONS (HERE AND P. 34): ALEX NABAUM; PHOTOGRAPHS: COURTESY OF THE TRAVEL CHANNEL (RINELLA); KATE MATHIS (BRANCHES); COURTESY OF VIVRE.COM (BUG); COURTESY OF RALPH LAUREN HOME (PLATE); COURTESY OF LOUIS VUITTON (DRESS)

REAL OR NOT?



GRAIN MAN DESIGNER MATTHEW QUINN CREATES CABINET FRONTS FROM DIGITAL PHOTOGRAPHS OF EXOTIC WOODS. MATTHEWQUINNCOLLECTION.COM.



UNTAMED TEA

Wild mint from California's coastal mountains and white sage from the Arizona desert are combined in this aromatic, earthy tea. *\$10 for 20 tea bags; juniperridge.com.*

RECIPE FILE

Ocean Harvest A seaweed salad from the Maine coast.

Wakame-and-Cucumber Salad

ACTIVE: 20 MIN; TOTAL: 40 MIN • 4 SERVINGS

Kacie Loparto harvests seaweed along Maine's coast and sells it at farmers' markets and on her website, shesellsseaweed.com. She especially loves wakame mixed with miso, ginger and cucumber.



KACIE LOPARTO SELLS FIVE TYPES OF WILD SEAWEED

Bring a medium saucepan of water to a boil. Add 2 ounces *wakame* seaweed and remove the saucepan from the heat; let stand until softened, 20 minutes. Drain the *wakame*, rinse under cold water and pat dry. Remove any tough ribs from the *wakame* and thinly slice. In a medium bowl, whisk ¼ cup rice vinegar with 1 tablespoon each of fresh lime juice, yellow miso paste and finely grated ginger, along with 1 teaspoon honey. Whisk in ½ cup vegetable oil and 1 teaspoon toasted sesame oil and season with salt. Add the *wakame* along with 6 thinly sliced, small Persian cucumbers (or 1 large seedless cucumber) and 2 thinly sliced scallions and toss well. Garnish with toasted sesame seeds and serve right away.



FROM THE SEAWEED KITCHEN

KOMBU WITH BEANS
Loparto cooks *kombu* with heirloom black beans for a subtly sweet, smoky flavor.

VEGETABLE SUSHI
"Unprocessed, toasted nori is great with some brown or wild rice," Loparto says.

SEAWEED BLT
Loparto makes a vegetarian "DLT" with fried dulse, lettuce and tomato.

CAMPING: MILD TO WILD

MILD

EL COSMICO; MARFA, TX
Campers stay in 1950s trailers at this desert campground run by the folks behind Austin's hip Hotel San Jose. Communal areas have outdoor kitchens and wood-fired hot tubs. *From \$110 per night; elcosmico.com.*



VINTAGE TRAILERS OFFER THE COMFORT OF FULL KITCHENS AND BATHROOMS.

MILDLY WILD

MT. MADONNA; GILROY, CA
Campers in this county park can stay in Central Asian-style yurts outfitted with locking doors. Outside each yurt is a fire pit for cooking dinner under the redwoods. *From \$35 per night; gooutsideandplay.org.*



ASIAN-STYLE YURTS HAVE FUTONS, BUNK BEDS AND WRAPAROUND DECKS.

WILDEST

MONADNOCK STATE PARK; JAFFREY, NH
Visitors to Ralph Waldo Emerson's favorite peak have a new place to stay: Gilson Pond, the park system's first new campground in 40 years. *From \$18 per night; reserveamerica.com.*



KELTY'S LIGHTWEIGHT PALISADE TENTS ARE GREAT FOR HIKE-TO SITES.

PHOTOGRAPHS: KEN LUCAS/GETTY (CABINET FRONT), ERIC RYAN ANDERSON (TRAILER), JOHN WHITE/GETTY (YURT), COURTESY OF KELTY (TENT), COURTESY OF THESEAWEDMAN.COM (LOPARTO)



GOOD BUZZ

The lives and struggles of beekeepers are the focus of a blog and a documentary film.

FRUSTRATEDFARMGIRL.COM

A Bay Area mother blogs about her beekeeping hobby, telling how she captured a feral swarm and extracts honey from hives.

QUEEN OF THE SUN

This documentary examines the mystifying Colony Collapse Disorder, which causes bees to suddenly disappear from their hives.

RECIPE
FILE

Undomesticated Dessert Wild fennel makes pound cake almost adventurous.

Strawberry-and-Wild-Fennel Compote with Pound Cake

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ACTIVE: 45 MIN; TOTAL: 3 HR

8 SERVINGS

Pastry chef Bill Corbett of Absinthe Brasserie & Bar in San Francisco harvests his own fennel pollen for this dessert by hanging wild fennel flowers upside down; as they dry, the pollen falls into a container below.

POUND CAKE

- 2 sticks unsalted butter, softened, plus more for the pan

All-purpose flour

- ½ teaspoon salt
- ½ vanilla bean, split and seeds scraped

Finely grated zest of 2 oranges

- 4 large egg yolks
- 3 large eggs
- 1¼ cups sugar

COMPOTE

- 2 small, young wild fennel bulbs (or 1 small cultivated fennel bulb)—halved, cored and diced
- ½ vanilla bean—split, seeds scraped and bean reserved

Salt

- 1 pound small strawberries, diced
- ¼ cup plus 2 tablespoons sugar
- 2 tablespoons fresh lemon juice

Wild fennel pollen, for sprinkling (see Note)

1. MAKE THE POUND CAKE Preheat the oven to 350°. Butter and flour a 9-by-4½-by-3-inch metal loaf pan. In the bowl of a standing electric mixer fitted with the paddle, beat the butter with 1¼ cups of flour and the salt, vanilla seeds and orange zest until creamy. Scrape the mixture into a bowl. Add the egg yolks, whole eggs and sugar to the mixer bowl and beat at medium-high speed with the whisk attachment until pale and thick, about 4 minutes. Stir half of the whipped eggs into the flour paste, then fold in the rest.

2. Scrape the batter into the loaf pan and bake in the center of the oven for 1½ hours, until the cake is risen and a skewer inserted in the center comes out clean. Let the pound cake cool in the pan for 30 minutes, then turn out onto a wire rack to cool completely.

3. MAKE THE COMPOTE In a 9-by-13-inch nonreactive baking dish, combine the fennel, vanilla bean, a pinch of salt and 2 tablespoons of water. Cover with foil and roast until the fennel is tender, 30 minutes. Meanwhile, in a medium bowl, toss the strawberries with the sugar, lemon juice, vanilla seeds and a pinch of salt and let stand until juicy, 30 minutes.

4. Add the strawberries and their juices to the fennel, cover and roast for 30 minutes. Discard the vanilla bean and transfer the compote to a bowl. Slice the cake and set a slice on each plate. Top with the compote, sprinkle with fennel pollen and serve.

NOTE Wild fennel pollen is available online at chefshop.com. ●

IMPORTANT SAFETY INFORMATION Continued

The dose of BOTOX® Cosmetic is not the same as, or comparable to, another botulinum toxin product.

Serious and or immediate allergic reactions have been reported. These reactions include itchy rash, swelling, and shortness of breath. Tell your doctor or get medical help right away if you experience any such symptoms, further injection of BOTOX® Cosmetic should be discontinued.

Do not take BOTOX® Cosmetic if you: are allergic to any of the ingredients in BOTOX® Cosmetic (see Medication Guide for ingredients); had an allergic reaction to any other botulinum toxin product such as Myobloc® or Dysport®; have a skin infection at the planned injection site.

Tell your doctor about all your muscle or nerve conditions such as amyotrophic lateral sclerosis [ALS or Lou Gehrig's disease], myasthenia gravis or Lambert-Eaton syndrome as you may be at increased risk of serious side effects including severe dysphagia (difficulty swallowing) and respiratory compromise (difficulty breathing) from typical doses of BOTOX® Cosmetic.

Tell your doctor about all your medical conditions, including if you have: plans to have surgery; had surgery on your face; weakness of forehead muscles, such as trouble raising your eyebrows; drooping eyelids; any other abnormal facial change; are pregnant or plan to become pregnant (It is not known if BOTOX® Cosmetic can harm your unborn baby); are breast-feeding or plan to breast-feed (It is not known if BOTOX® Cosmetic passes into breast milk).

Tell your doctor about all the medicines you take, including prescription and nonprescription medicines, vitamins, and herbal products.

BOTOX® Cosmetic may cause loss of strength or general muscle weakness, or vision problems. **If this happens, do not drive a car, operate machinery, or do other dangerous activities.**

Other side effects of BOTOX® Cosmetic include: dry mouth, discomfort or pain at the injection site, tiredness, headache, neck pain, and eye problems: double vision, blurred vision, decreased eyesight, drooping eyelids, swelling of your eyelids, and dry eyes. For more information refer to the Medication Guide or talk with your doctor.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

Please refer to full Medication Guide on the following page.

By prescription only
1-800-BOTOX-MD



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