

MARTHA STEWART Living

THE
FOOD
ISSUE

SUMMER
STARTS
HERE

HAPPY HOUR
AT MARTHA'S
REFRESHING
DINNER SALADS
GRILLING MAGIC
COOL GIFTS
FOR DADS

JUNE 2020
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Out & About

Now more than ever, we want to help support the one-of-a-kind culinary destinations that bring vibrancy to our cities and towns. Flag these regional standouts for a future visit.

LOCAL FLAVORS

A meal takes on deeper meaning when it tells the story of a place.

Maine Food for Thought's Past, Present, Future tour, in Portland, makes four stops for dishes with drink pairings; you'll bone up on the area's fishing industry over seared Atlantic pollack, an abundant catch in the nearby gulf (\$85, mainefoodforthought.com). Here, three other tasty trips you can take through the fall.



📍 BIG SUR, CALIF.

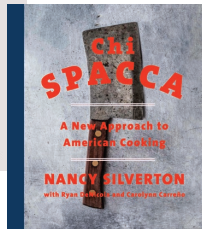
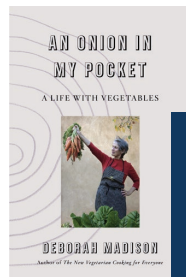
Explore coastal tide pools and harvest kelp with an aquaculture expert on **Marley Family Seaweeds'** foraging walk. Then savor it in steaming ramen, cooked beachside. \$71, marleyfamilyseaweeds.com.

📍 GREENVILLE, S.C.

Join **Greenville History & Culinary Tours'** three-stop breakfast jaunt. Bite into cloud-like biscuits and sugar-dusted croissants while learning about the area's deep roots in textiles. \$39, greenvillehistorytours.com.

📍 REHOBOTH BEACH, DEL.

A string of eateries along the coast gives this town culinary clout. On an **Eating Rehoboth** tour, lunch your way through six legendary spots—like the half-century-old **Back Porch Café**. \$55, eatingrehoboth.com.



| ON OUR BOOKSHELF |

This month's specials: hot titles from culinary heroes. A little restaurant called Momofuku (maybe you've heard of it?) popularized Japanese street food—and saved founder David Chang's life. **Eat a Peach** (Clarkson Potter) is his rich, unflinching account of what it takes to succeed as a chef and a human being. A diner once told Deborah Madison, "You've done for lentils what Kennedy did for the presidency!" That's how stodgy vegetarian food was before she came along and brightened it up; she spills the beans in her rollicking memoir, **An Onion in My Pocket** (Knopf). Bread goddess Nancy Silverton has a way with steaks, too. Get her recipes in **Chi Spacca** (Knopf), named for her L.A. spot where everything roasts over fire.

Note: As this issue went to press, publication dates for these books were delayed. But all three are available for preorder.

| BEACH READ |

Family Ties

"When big changes bring an upstate New York clan back together, all their secrets finally come out. Straub lets them fly in a smart, sunny, and moving novel filled with diner breakfasts, parade floats, life lessons, and goats."

—Living senior editor
Elyse Moody



| ON OUR RADAR |

Feast on Culture

Immigrant communities are fueling some of the country's most creative food scenes. We're keen on these cuisines.

Basque

Neither Spanish nor French, yet nodding to both, this European culture is alive and well in **Boise, Idaho**. Order pintxos (tapas) like stuffed piquillos and croquettes, and sip local tempranillos that taste spot-on, since the two regions share a latitude.

Bosnian

An always-open-door policy for refugees has turned **St. Louis** into an epicenter for Balkan fare. Grbic, famed for its goulash, sparked the movement; its offshoot, Lemmons by Grbic, is propelling it forward.

Vietnamese

The seafood industry drew Southeast Asians to the Mississippi Delta in the 1970s and '80s, and alchemy ensued. In **Biloxi, Mississippi**, Le Bakery serves banh mis, also called Vietnamese po' boys, on house-made baguettes.