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Dine with chefs and farmers

Help provide disaster relief for farmers at the Incredible Feast, an annual event where dozens of Puget Sound-area growers and local chefs partner up to create dinner and mingle with food lovers, 4:30-7:30 p.m. Aug. 24 at the Phinney Neighborhood Center (6532 Phinney Ave. N., Seattle).

This year's event features live music, country-fair style games and 30 chefs including Scott Emerick of Cremant, Taichi Kitamura of Chiso, Angie Roberts of BOKA and Robin Leventhal of Crave. Featured farms include Thundering Hooves, Whistling Train Farm, Lopez Island Lamb, Loki Fish, Samish Bay Cheese and Rockridge Orchards.

Tickets are \$65 per adult, \$10 per child and free for children 3 and under, at www.brownpapertickets.com, at any Neighborhood Farmers Market Alliance market (University District, Lake City, Columbia City, West Seattle, Broadway Sunday, Phinney or Magnolia) or at 206-632-5234.

A new cookbook from Les Dames

The Seattle chapter of Les Dames d'Escoffier International, a nonprofit society of female leaders in the food, fine beverage and hospitality industries, will celebrate the release of a brand-new Dames cookbook at its annual fundraiser 6 p.m. Oct. 16 at Kathy Casey Food Studios (5130 Ballard Ave. N.W., Seattle, 206-784-7840).

Local Dames with recipes in "Cooking with Les Dames d'Escoffier: At Home With the Women Who Shape the Way We Eat and Drink" include Fran Bigelow of Fran's Chocolates (Fran's Original Cheesecake), local cookbook author Braiden Rex-Johnson (Salmon Fillets Baked in Grape-Leaf Wraps), Gina Batali of Salumi (Batali Family Stuffed Artichokes) and Lisa Dupar of her namesake catering company and Redmond's Pomegranate Bistro (Walnut Fennel Tarts). Tickets are \$110 per person and include a copy of the book. The local chapter has given away more than \$240,000 for educational programs, community projects and culinary scholarships in Washington state

over the past 15 years.

Other morsels

New behind the scenes at McCaw Hall: James Beard Award winner Holly Smith of Kirkland's Café Juanita and longtime restaurateur Kelly Gaddis have joined forces to redesign the menu at Seattle performance venue McCaw Hall, home to Seattle Opera and Pacific Northwest Ballet. Look for Smith's Poco Carretto gelato and regional wines by the half bottle.

Italian fun: Seattle's La Spiga restaurant will transform its bar, back patio and mezzanine into stations for Italian street foods, wine and beers 4-9 p.m. Sunday to celebrate the traditional Italian holiday Ferragosto. Food costs \$30 and includes whole roasted pig, grilled lamb, sausage and vegetables and more. Call 206-323-8881 for reservations or details.

PBR Fans: Pabst Blue Ribbon is searching for unique art (sculpture, painting, photography, poetry) inspired by the iconic brew for its third-annual PB-Arts Contest. The winner gets a cash prize and a year's supply of PBR. Deadline is Dec. 31. Visit www.pabstblueribbon.com for details.

Now open: Bin Vivant (1200 Carillon Point, Kirkland, 425-803-5595), a wine-focused restaurant in Kirkland's Woodmark Hotel with executive chef Lisa Nakamura (formerly of Qube) and wine director/sommelier Dawn Smith (formerly of Canlis).

Good bite: Bon Appétit magazine's August issue names Seattle's Baguette Box locations as one of its top 10 sandwich spots in the country.

Karen Gaudette,

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