

# the HUNGRY CROWD

THE NEWEST MEMBERS OF FOOD & WINE'S FOOD-OBSSESSED FRATERNITY INCLUDE THE WINNER OF OUR FIRST-EVER PHOTO CONTEST, A WRITER WITH A NAMESAKE SANDWICH AT A MONTREAL RESTAURANT AND AN OLIVE OIL-LOVING ART CURATOR WHO BELONGS TO NAPA'S MOST FAMOUS WINE FAMILY.



**Sabrina Buell**  
WEST COAST DIRECTOR,  
MATTHEW MARKS GALLERY

“On a trip to visit the Hermitage Museum [below] in St. Petersburg, I ate bear ravioli. It sounded good but was foul. Our hotel bellman said they give the bad part of the bear to tourists!”



## Family Recipe

“My great-grandmother, Rosa Mondavi [of the Napa winery], has a great *baccalà* [salt cod] recipe. It's a multiday endeavor just to get the salt out of the cod, and it requires all sorts of tricks to get it to taste good. I still have not come close to mastering it.”

## Food Rules

“I really don't like using nonstick pans or the microwave when I'm in my kitchen. I'm not fond of tacos with *lengua* or *cabeza* [tongue or head], and I don't like to eat anything with tripe as an ingredient. I'm also scared of accidentally burning my olive oil, since it ruins the delicate flavors.”

## HEAD OF THE CLASS

On Facebook, our fans let us know which chefs they think would be the ultimate cooking teachers.



“I have always admired Mario Batali's knowledge of every dish that he cooks. He's so inspiring.”  
—Paula Wynant



“My kids know I will buy them a car if they can get Jacques Pépin to come to our house.” —Shawndra Betts Johnson



“Thomas Keller's respect for his staff and craft are just as interesting as his culinary genius.”  
—Joe Jacobsmeier



“I love McEvoy olive oil and use it on everything. My boyfriend can't believe that I go through two bottles a week. Now I hide the bottles at the bottom of our cart at the grocery store. But it's worth it!”

SABRINA'S PICKS

Oil



On a surfing trip in Spain, Buell adored Victor Arguinzoniz's grilling mecca Asador Etxebarri.

Grill Spot



“Lagunitas, Dogfish Head and Hitachino Nest beers are always in my fridge.”

Beer



Buell hits San Francisco's Ferry Building for salami from Boccalone.

Meat

## Tips from the F&W Test Kitchen

At our Kitchen Insider series on Facebook, F&W's editors answer any and all questions.

**Q** I've never worked with lamb before, but I want to try. Anything I should know beforehand? —D.F. Basora

**A** If you like milder, rarer flavor, try lamb chops. For stronger flavor, braise lamb shoulder.  
—Marcia Kiesel, Test Kitchen supervisor