

THE LOCAL

FOOD CULTURE OF THE SOUTH

# PALATE

Melon  
Infusion

Raspberry  
Lime

Coconut  
mongrass

## STAY COOL!

TASTY WAYS TO BEAT THE SOUTHERN HEAT

Mango  
Cajun

Pomegranite  
Margarita

DISPLAY UNTIL AUGUST 28, 2012

\$4.95



JULY/AUGUST 2012  
THELOCALPALATE.COM

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## THE FRIDGE

THE CONTENTS OF CHEF BILL SMITH'S FRIDGE REFLECT HIS PERSONAL PENCHANTS—FOR THE ECLECTIC, THE SPICY, THE HOME-CRAFTED, THE IMPORTANCE OF FRIENDSHIP, AND THE APPRECIATION FOR SOME THINGS OLD SCHOOL.

1. Hydromel "La Dame Blanche" for sweet sweet sipping.
2. A Chef Smith original! One of the few Meyer lemons that bloomed from his tree.
3. Jelly time. Persimmon and kudzu—gifts from friends.
4. Palmetto Bluff Spicy Dill Pickles. Try 'em with BBQ.
5. Relishing those sunchokes... Farmer's Daughter Jerusalem

- Artichoke Relish.
6. Farmer's Daughter Grape Leaf Pickles for delicious snacking.
7. Whole-Grain Mustard from Little Tree Farm, a NC treasure.
8. Sriracha Chili Sauce; cut the heat with a cold PBR.
9. Muscadine pepper jelly, cran-apple chutney, and fig preserves.
10. Bubbles all around! Charles de Fère and Gruet Brut Rosé.

11. Persimmon fruit cake, made by Chef Elizabeth Karmel and her mom. The cake sits in whiskey for a year so it'll bring some serious spirit to the holidays!
12. Top a sandwich with hot, spicy, pickled vegetable Palmetto Bluff Giardiniera.
13. Indian Monsoon Malabar ground coffee: a chef's gotta get going somehow.