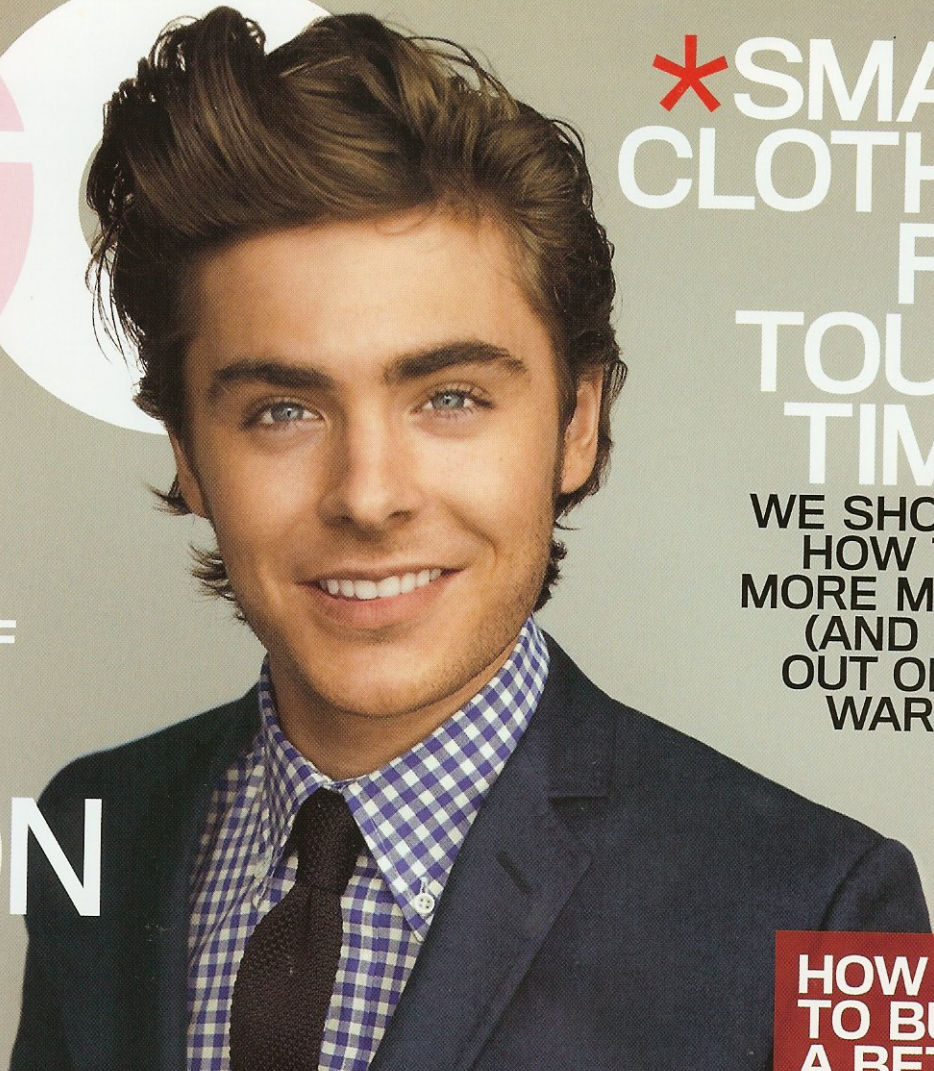




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HOW
TO BUILD
A BETTER



FOUR MORE
SITES OF
SOIL
to
TABLE
INSPIRATION



Blue Hill at Stone Barns

POCANTICO HILLS,
NEW YORK

• Dan Barber and company cook brilliantly from a working four-seasons farm situated at a picturesque former Rockefeller estate. The farm grows everything their location, just north of New York City, could possibly support, including pastured livestock reared on-site.

Manresa

LOS GATOS,
CALIFORNIA

• David Kinch can mesmerize you with a tomato, thanks in large part to how his are grown. At Love Apple Farm, with master grower Cynthia Sandberg, he helps attend to each vegetable's journey from seed to plate, including concocting his own biodynamic fertilizer out of manure and cow horns.

Farm 255

ATHENS,
GEORGIA

• Some restaurants are only farm-driven; this one is farm-dependent—and damn proud of it. Nearby hundred-acre Full Moon Farms provides up to 80 percent of the produce used in Farm 255's kitchen, and all the meat. Want a Bibb lettuce salad in July? You'll get arugula instead. If it's not in season in Athens, it's not on the menu.

Cinque Terre PORTLAND, MAINE

• In all of eating, there is no better idea than Lee Skawinski's: Apply the principles of small-town Italy to an American restaurant. On the nearby Grand View Farm (above, left), he grows Italian varieties (broccoli rabe, radicchio di Treviso, Chioggia beets) using seeds from www.seedsOfItaly.com.