



Southern Living

JUNE 2010

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GEORGIA
Living

Summer's Best Recipes

BUTTERY PECAN-PEACH
COBBLER

Relax
WITH OUR
EASY OUTDOOR
MENUS

Create
A ROMANTIC
COTTAGE GARDEN

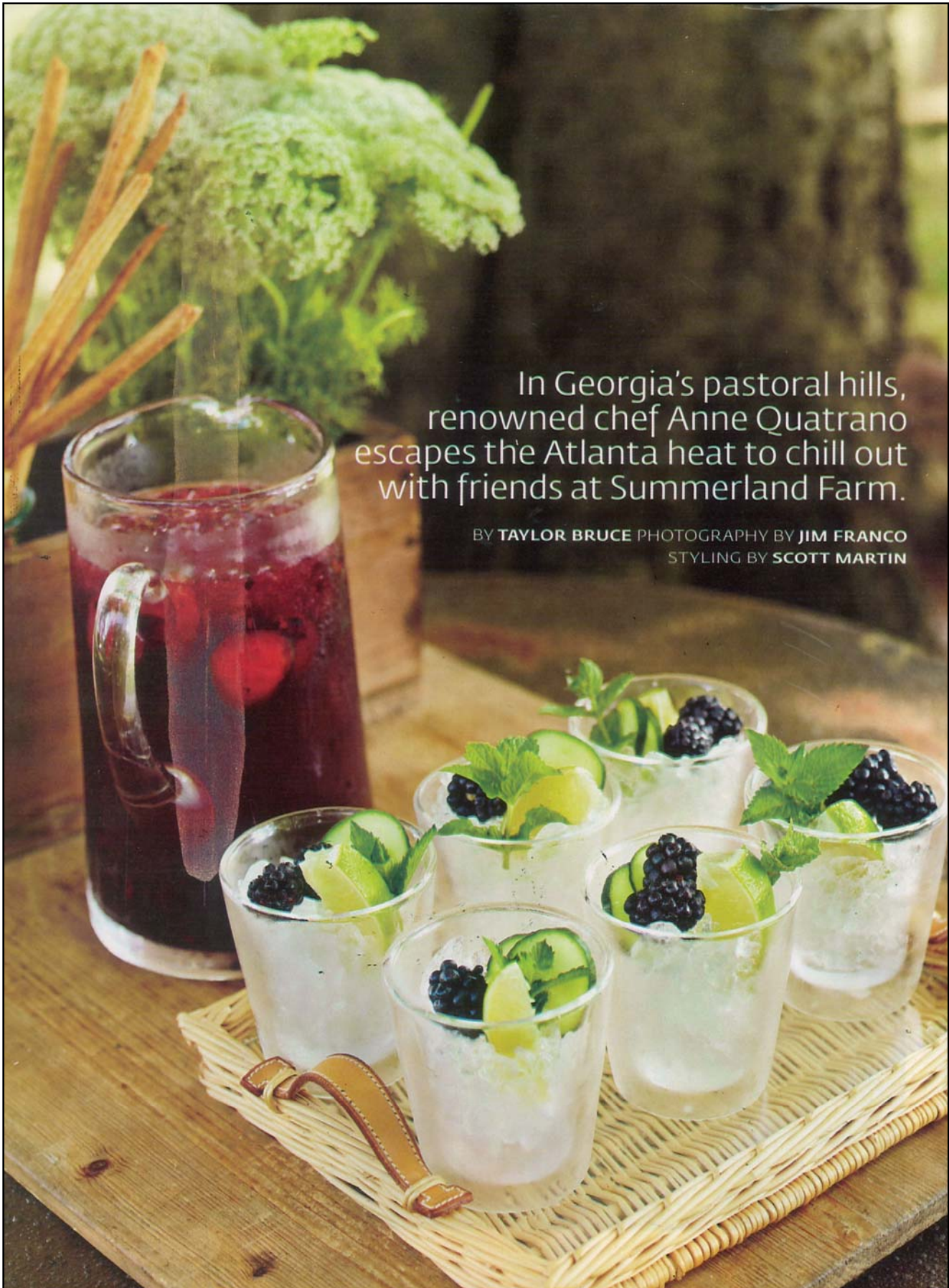
Discover
THE SOUTH'S TOP PIES

Plus: Our Favorite
Porch Retreats

[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]



In Georgia's pastoral hills, renowned chef Anne Quatrano escapes the Atlanta heat to chill out with friends at Summerland Farm.

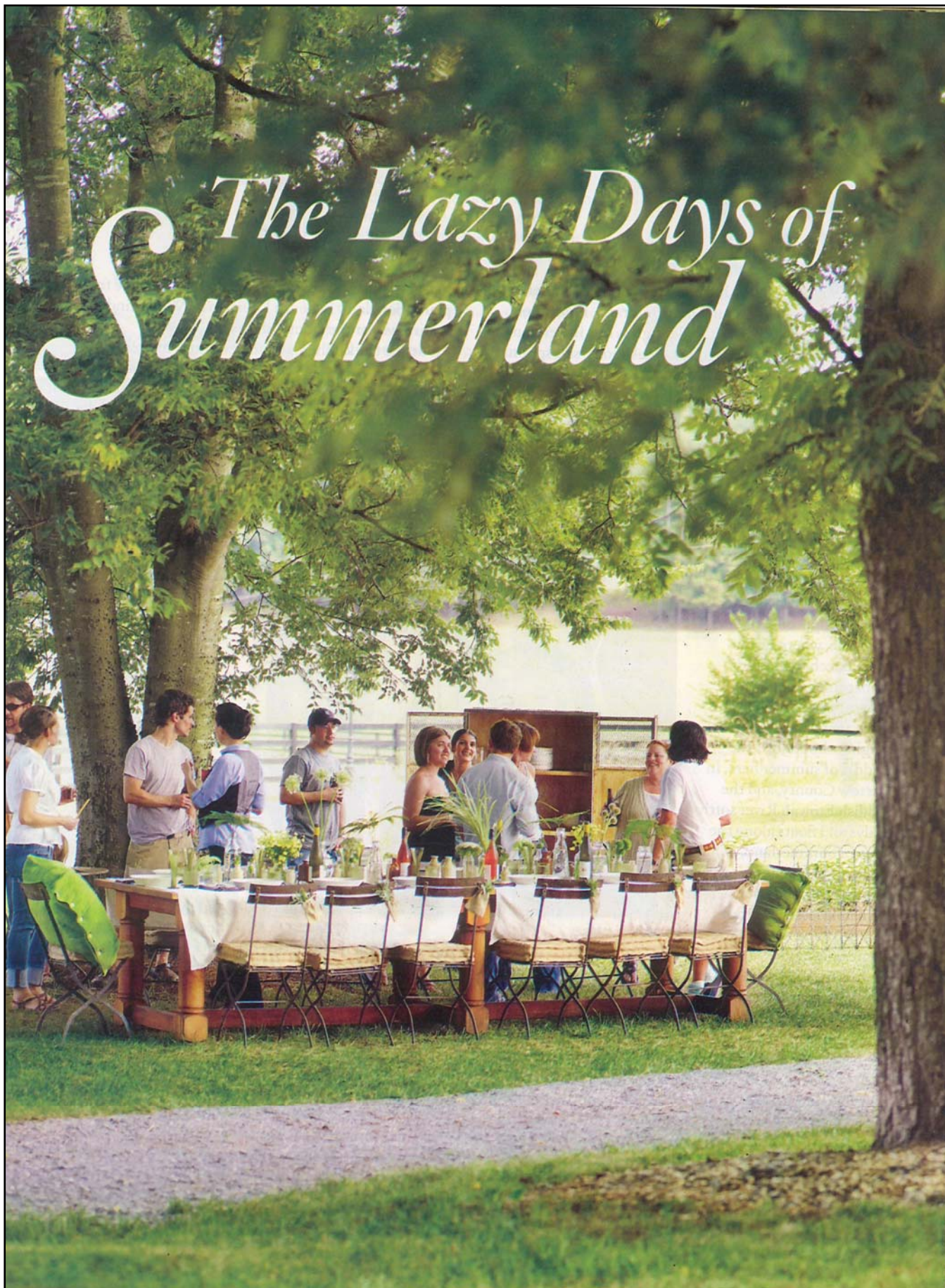
BY TAYLOR BRUCE PHOTOGRAPHY BY JIM FRANCO
STYLING BY SCOTT MARTIN

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The Lazy Days of Summerland



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hen I see her spoons, I understand something essential about Anne Quatrano. Dozens of antique-looking spoons sit under a glass box in her home kitchen in Cartersville, Georgia. Teaspoons, salt spoons, silver dessert spoons, common table stirrers. All bear silver etchings and lettering, family initials, and heirloom patterns, and the collection lies together in prominent view. The James Beard award-winning chef sits at a long heart-pine table inside her spacious farmhouse kitchen about an hour northwest of her foodie utopia on Atlanta's west side, where restaurants Bacchanalia and Abbatoir and gourmet general store Star Provisions anchor a surging neighborhood. It is the middle of summer here, in Bartow County, and the reddish Etowah River softly eddys and floats along the edge of Summerland, Anne's sixth-generation family farm, the river's rush long lessened since its beginning near Amicalola Falls.

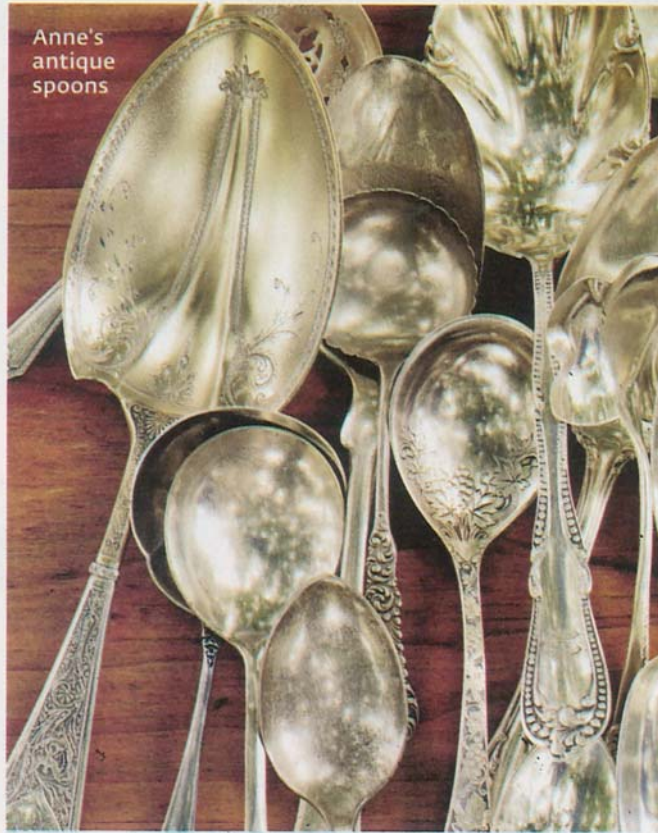
It is the chef's day off, and Anne (her friends call her Annie) is cooking a meal. She pulls dragon tongue and yellow wax pole beans from her home garden to dry fry in a hot pan, while friends from the restaurants scurry about fixing what in a few hours will be a summer feast. Andy Carson, a chef at Bacchanalia, layers pickled Georgia white shrimp with mustard seeds, peppercorns, coriander, sliced fennel bulbs, and torpedo onions, in a glass jar the size of a hydrant. Melissa Khorry, former sous chef at Abbatoir, salts a bowl of plump red, yellow, and orange tomatoes, and Matt Adolphi, yet another chef from Bacchanalia, walks in with culinary supplies.

"Ohhh, you got good butter," Anne says with a gush.

"Southern butter." The slow-churned sticks come from a plantation dairy in South Louisiana. "What kind of fat do you have for the trout?" she asks.

Outside the kitchen, others set a huge harvest table

underneath a shade tree, steps from curious horses. Anne's vintage bottles and jars rest on the table and hold cuttings from the lush river valley: umbrella fern, feverfew, lily grass, and Queen Anne's lace. Clifford Harrison, Anne's partner and co-executive chef, carries freshly plucked thyme and rosemary under a scuppernong archway, a trio of wet dogs bouncing behind. The table will seat everyone, a dozen of her staff, whom Anne treats more like dear friends. You can tell, by her peaceful disposition and her precise attention to the day's details, that the summer meal on her farm matters greatly to the chef. She is known widely for her style and her menus; what stands



out on Summerland on this day is her playful wonder at all things related to a gathering. The relaxed, airy sophistication of the table setting. The simple, homegrown menu of June harvest. The basket of candles hanging from the tree. And her spoons.

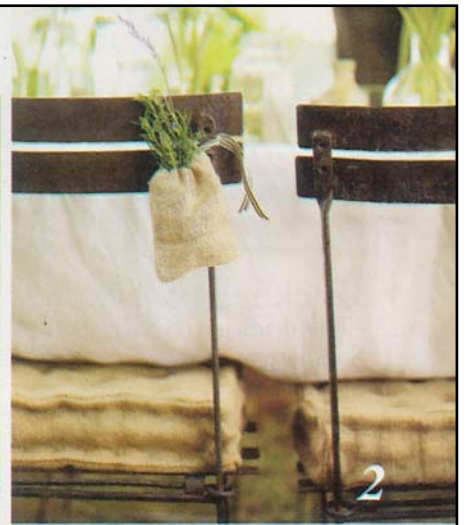
"On my fiftieth birthday, my best friends came together from all over—Nantucket, San Francisco, New York, Atlanta," Anne says. "And each one gave me a spoon. Heirlooms and antiques." Holding half a dozen in her hands, she looks down like they were pictures of kin. A light breeze picks up as the sun leans toward the western treeline. Her guests circle the table, making their plates, pouring fruit tea, laughing. Annie beams. It is not a meal. It is family supper.



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Entertaining with Anne

1. Anne chooses simple white china when dining outdoors to underscore the natural setting of her family farm.
2. Lavender, rosemary, and thyme sprigs make a charming decoration.
3. Candles inside Mason jars hang from a tree limb to create a rustic chandelier.
4. Anne collects vintage bottles and jars and uses nontraditional greenery like crab apple and grasses.
5. Heirloom tomatoes from Bartow County
6. Bundle wildflowers like yellow feverfew for homespun charm.
7. Summerland Farm polo pony



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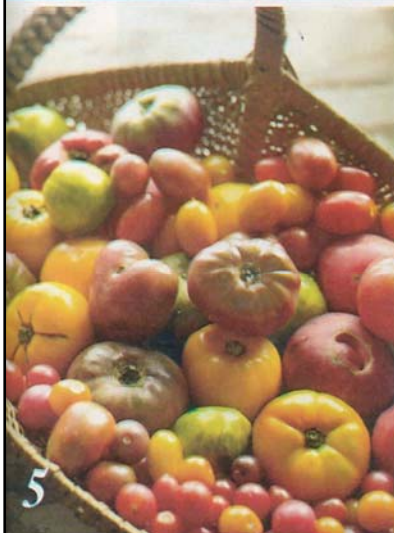
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Anne Quatrano



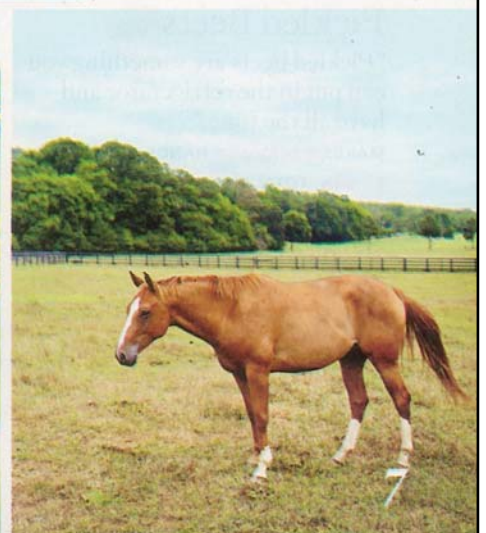
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3 Favorite Recipes from Chef Anne Quatrano

Blackberry Cocktail

"This drink is a refreshing use of Southern mint and early-summer blackberries."

MAKES 5 CUPS HANDS-ON TIME:

20 MIN. TOTAL TIME: 20 MIN.

- 1 (0.75-oz.) package fresh mint sprigs
- 12 (¼-inch-thick) cucumber slices
- 2 (6-oz.) packages fresh blackberries
- ¾ cup fresh lime juice (about 3 limes)
- 8 to 12 tsp. turbinado sugar*
- 1 cup plus 2 Tbsp. gin
- 1 cup cold club soda
- Crushed ice
- Garnishes: cucumber slices, fresh blackberries, lime wedges, lemon mint sprigs

1. Place first 5 ingredients in a large pitcher. Gently press mint leaves, cucumbers, and blackberries against side of pitcher with a wooden spoon to release flavors. Stir in gin and club soda. Serve over ice. Garnish, if desired.

*Superfine or powdered sugar may be substituted.

Note: We tested with Hendrick's Gin.

Pickled Beets

"Pickled beets are something you can put in the refrigerator and have all the time."

MAKES 4 SERVINGS HANDS-ON TIME:

20 MIN. TOTAL TIME: 10 HR., 10 MIN.

- 4 medium beets (1 lb.)
- 1 Tbsp. white vinegar
- 1 tsp. honey
- ¼ tsp. salt
- ¼ tsp. pepper
- ½ cup red wine vinegar
- 2½ Tbsp. honey

- 1 Tbsp. minced crystallized ginger
- 1 shallot, minced
- ½ tsp. salt
- ¼ tsp. pepper
- ¼ cup olive oil

1. Preheat oven to 300°. Trim beet stems to 1 inch; gently wash beets. Place on an aluminum foil-lined 15- x 10-inch jelly-roll pan.
2. Stir together 1 Tbsp. white vinegar, 1 tsp. honey, and 1 cup water; pour mixture over beets. Season with ¼ tsp. each salt and pepper. Cover pan tightly with foil.
3. Bake at 300° for 1½ hours or until tender. Uncover and let cool 20 minutes.
4. Meanwhile, whisk together ½ cup red wine vinegar and next 5 ingredients in a bowl. Add oil in a

slow, steady stream, whisking constantly until smooth.

5. Peel beets, and remove stem ends. Cut beets into 1-inch wedges. Place beets in 1 (16-oz.) jar. Pour vinegar mixture over beets. Cover and chill 8 hours before serving. Store in refrigerator up to 4 days.

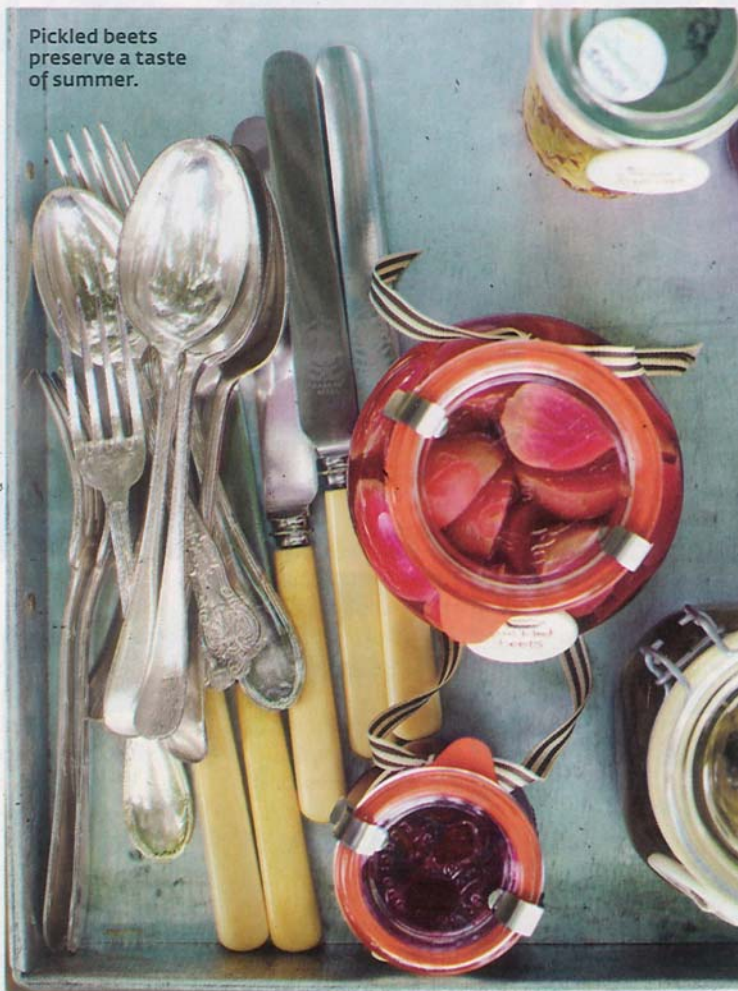
Goat Cheese Cheesecakes with Summer Berries

"You can make the cake ahead of time, cook it in the jars, and then add berries just before serving."

MAKES 10 SERVINGS HANDS-ON TIME:

30 MIN. TOTAL TIME: 8 HR., 27 MIN.,
INCLUDING BERRIES

Pickled beets
preserve a taste
of summer.



*Anne's Favorite
Southern Cheeses*

For your summer gathering, try these regional cheesemakers.

"Kelle's Blue"; Sweet Grass Dairy,
Thomasville, Georgia; sweetgrassdairy.com

"Awe Brie"; Kenny's Farmhouse Cheese,
Austin, Kentucky; kennycountrycheese.com

"Red Hill Cheddar"; Yellow Moon Cheese Co.,
Alexandria, Alabama; yellowmooncheese.com

"Singing Brook"; Blackberry Farm,
Walland, Tennessee; blackberryfarmshop.com



Local Southern
cheese and fruit

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- 1 cup graham cracker crumbs
- 4 Tbsp. melted butter
- 1 Tbsp. sugar
- Pinch of salt
- 1 (0.25-oz.) envelope unflavored gelatin
- $\frac{1}{2}$ cup milk
- $\frac{1}{2}$ (8-oz.) package cream cheese, softened
- 1 (4-oz.) goat cheese log
- $\frac{1}{3}$ cup sugar
- 2 tsp. lemon zest
- Pinch of salt
- $\frac{1}{4}$ cups heavy cream
- Summer Berries

1. Stir together graham cracker crumbs, butter, sugar, and salt. Divide mixture among 10 (8-oz.) glasses

(about 1 heaping tablespoonful each); press mixture onto bottoms of glasses. Chill 30 minutes.

2. Sprinkle gelatin over milk in a small saucepan, and let stand 1 minute. Cook milk mixture over medium-low heat, whisking constantly, 3 to 5 minutes or until gelatin is dissolved. Remove from heat.

3. Beat cream cheese and goat cheese at medium speed with a heavy-duty electric stand mixer, using whisk attachment, until smooth. Beat in $\frac{1}{3}$ cup sugar, lemon zest, and salt. Slowly add milk mixture, beating until combined.

4. Beat heavy cream at high speed, using whisk attachment, until soft peaks form. Gently fold into cheese

mixture. Divide mixture among glasses (about $\frac{1}{3}$ cup each). Cover and chill 6 to 48 hours. Let stand at room temperature 30 minutes. Top with Summer Berries just before serving.

Summer Berries:

MAKES ABOUT 3 CUPS HANDS-ON TIME: 5 MIN. TOTAL TIME: 1 HR., 5 MIN.

- 1 cup fresh blackberries
- 1 cup fresh blueberries
- 1 cup fresh raspberries
- $\frac{1}{2}$ cup sugar
- 2 Tbsp. fresh lemon juice

1. Stir together all ingredients; cover and chill 1 hour. *



Goat Cheese Cheesecakes with Summer Berries