

TIP OF MY TONGUE

We all scream for local ice cream

The Harvest Fair announced its 2015 winners for best ice cream. As a loyal fan, I am thrilled to see Petaluma Creamery take a Best of Show award for their Meyer lemon ice cream. They also took awards for their pumpkin, lavender and toffee crunch (my all-time favorite flavor).

In the world of ice cream, the creamiest and sweetest ice creams, like Petaluma Creamery, use Jersey cow milk, which is higher in butter fat than the Holstein cow milk used in most ice creams. I have been known to supplant meals with ice cream, so I've devoured a pint or two in my day. This goes double when I'm on vacation in Europe, where their super creamy gelato is hard to beat. I usually sandwich my European vacation meals with gelato, so I speak from experience when I say that Petaluma Creamery has some of the best ice cream in the world.

All-stars in their own right, Clover Stornetta, Three Twins and Haverton Hill Creamery (sheep's milk, reduced fat) also brought home major ice cream awards. Three Twins will be at the Tolay Fall Festival, held in October at Tolay Regional Park, just over the hill from Keller Estates, off Lakeville Highway.

Petaluma's Haverton Hill Creamery took home several Harvest Fair awards for their sheep's milk ice cream, while Bert's Desserts took a Best of Show for their "Blueberrie" Mousse, along with awards for a couple of their cookies, and their Pralines, Orange Creamsicle Fudge, and Butterscotch Pot de Crème.

River Cruise

Ana Keller of Keller Estates reminded me that the Petaluma Museum Association, in conjunction with Dolphin Charters, is running a fundraiser on Friday, Oct. 23. Guests will enjoy light refreshments as they tour the entire length

of the Petaluma River by boat, while John Fitzgerald, Petaluma tour guide extraordinaire, regales the crowd with tales of the natural, and sometimes not so natural history of our river. Call 778-7398 for details.

Mezcal Dinner

Another museum fundraiser is the Mezcal Dinner on Oct. 15. Amber Balshaw of Preferred Sonoma Caterers will yet again create magic in your mouth by pairing her incredible culinary creations with Wilibeas Wine Bar's expertly selected spirits.



HOUSTON PORTER

Amber was kind enough to grant us a sneak preview, so get ready to drool. Guests will taste five of Alipus's Mezcals, coupled with five courses of Amber's fantastic food.

First up is a Pippin apple, pine nut and cotija topped frisee salad, followed by white cheddar polenta croquettes. Rounding out the canapés, or appetizers, is smoked salmon rillettes (seared salmon fennel confit with a blood orange glaze). Braised pork belly with quince relish and roasted yam puree finished out the main dishes before cinnamon chili pot au crème makes its way to your table. I am not even sure I like Mezcal, but am buying a ticket based on the food alone.

McClelland's butter

Weirauch Farms, Haverton Hill Creamery and Petaluma Creamery medaled at the Harvest Fair with many of their cheeses, including Petaluma Creamery's two year aged white cheddar, which rivals the aggressiveness of England's sharp cheddars. Petaluma Creamery also won gold for their butter, which is a staple in our fridge. But when we are looking for something special, we treat ourselves to McClelland's European-style butter, which took a well-deserved Double Gold this year.

See PORTER, page D2

Porter

Continued from page D1

Rosso, Pig and Pints

We actually saw Jana McClelland having dinner at Rosso the other night. Nothing says more about farm fresh credibility than when I see a local food celebrity enjoying a restaurant's menu. Oct. 8 at Rosso, 101 North Brewing will take over the taps while Rosso roasts a whole pig on the patio for the much anticipated return of Pig and Pints. The fun starts at 4 p.m. and goes until the pig or the pints give out.

Bistro 100, lunch and dinner

Just in case I have made it seem like the Harvest Fair is only about cheese and ice cream, some of our local non-dairy food purveyors medaled too.

Chef Brenda of The Secret Kitchen medaled twice with her chicken satay and lime-scented potato cakes, while Chef Adair of Bistro 100 took the gold with his wild mushroom truffle bruschetta cream canapés.

If that makes your mouth water, wait until you see the menu for Bistro 100's winemaker's dinner with Kokomo Winery on Tuesday, Oct. 13. Bistro 100 has really become a go-to dining destination, with an especially spectacular lunch menu. Taking a client out, or meeting friends for lunch? Nothing will impress quite like Chef Adair's lunch menu and hospitality.

(Contact Houston Porter at houston@avant-larde.com.)