

TIP OF MY TONGUE

Awaiting delayed crab season

It used to be business as usual when overnight rains flooded a parking lot or two. Now, my phone wakes me up in the middle of the night with a “flash flood” warning.

And when the crab season was delayed by low numbers or a fishermen’s strike, it used to only last for one news cycle. Not to belittle the importance of the Dungeness Crab, or the seriousness of bio toxins, but here we go again.

All this news coverage of the doomed crab season, yet it appears that Dungeness will grace our holiday plates, and not that much later than normal. Ever-cooling waters and good Dungeness numbers, it seems, will have our crab season opening as early as mid-December, maybe even earlier.

So tie on that bib and dust off those crackers because it’s almost Dungeness time.

Porterluma Bloody Mary

The Bloody Mary Society (bloodymarysociety.com) has added a beer lover’s recipe to their select list of west coast Marys. This craft beer Bloody Mary uses Petaluma Hills Brewing Company’s popular Porterluma brown porter.

Personally, I’ve never been a porter fan, regardless of what my last name might suggest, but ever since trying PHBC’s Porterluma, I have been a huge fan.

Founder and brewmaster J.J. Jay told me it’s his favorite too, and he’d brew it at home even if he didn’t have a brewery. The bloody recipe? It’s 4 ounces of V8, 2 ounces of Porterluma, half a teaspoon each of Worcestershire sauce and horseradish, a quarter teaspoon of lime juice, a pinch of salt, pepper and celery seed, and last but certainly not least, 1 tsp of Petaluma’s own F.A. Nino’s Mango Habanero Sauce.

It’s great to see Petaluma’s purveyors of craft food and drink reaching for local products first

when putting together a new recipe.

F.A. Lalalala

Speaking of F.A. Nino’s, their final 2015 open house is Saturday, Dec. 12 from 4 p.m. to 8 p.m.



HOUSTON PORTER

On-site BBQ and homemade Latin specialties, along with goodies from local producers, such as Lagunitas and Petaluma Hills Brewing Company, Wild West Ferments, Yamni’s Sausages and Full

Circle Bakery, have kept these open houses lively and tasty ever since they opened their hot sauce and spice tasting room at 1370 Industrial Ave. at the north end of Petaluma.

Whether visiting with old friends, or making new ones, we always have a great time celebrating with this truly homegrown local company. Just in time for the holidays, they are running a two-for-one stocking stuffer special at this open house. I’ve never given more successful gifts than bottles of F.A. Ninos hot sauces, especially the Smokin’ Green.

Brewmaster dinner

Winemaker dinners are common around these parts, but many forget that we have a history with beer too. Bistro 100’s next special event dinner pays homage to Anchor Steam brewery.

Touted as America’s first and oldest craft brewery, Anchor Steam has been brewing in the heart of San Francisco since the Gold Rush. The limited seating sells out quickly, which is why I am giving you a heads up. The event takes place on Tuesday, Dec. 22 at 6:30 p.m.

Guests will dine on iron seared scallops on creamy grits, wood-smoked Liberty Duck, chicken fried steak, pecan-crusting turkey breast, seasonal veggies, herb bread pudding with triple crème brie funduta sauce and cocoa and Anchor Christmas Beer crème brulee. All courses are expertly paired

See PORTER, page D2

Porter

Continued from page D1

with Anchor Steam brews.

Holiday pie tasting

Petaluma Pie hosts a holiday pie tasting on Dec. 5 and Dec. 12, from noon to 3 p.m., or until they run out of pie. These free tastings will feature holiday favorites, including pumpkin, apple, sweet potato, pecan, Shaker Meyer lemon and chocolate bourbon pecan pie.

This is a great way to figure out which pies you want to order for your holiday dinners, and save yourself the hassle of adding baking to your already lengthy list of cooking duties. Whether you are hosting your own

holiday dinner, or have been invited as a guest to someone else’s, nothing says “holidays” like fresh handmade pies.

Cookie exchange

If you haven’t had your fill of sweets, Petaluma’s own Sonoma Spice Queen is hosting a cookie exchange, with complimentary drinks, on Saturday, Dec. 5, from 2 p.m. to 5 p.m. Bring a dozen or more homemade cookies and receive a box to fill and take home. You must bring cookies to take cookies.

(Contact [Houston Porter at houston@avant-larde.com](mailto:Houston.Porter@houston@avant-larde.com).)