

CALIFORNIA BOUNTY HUNTERS

For the taking, grown year round, to eat or prepare: everything from the everyday to the exotic



PHOTOS BY PATRICIA BORN FOR THE BOSTON GLOBE

Clockwise from the plums: Dessert at Chez Panisse is Santa Rosa plums and a handful of rare mulberries in a Heathware bowl; University of California students lunch on a “forbidden” median; Saul’s Restaurant and Deli celery soda; a lush Virginia Avenue mural; Saul’s summer eggs; Berkeley’s Tuesday farmer’s market; ironing boards at Bakesale Betty’s in Oakland are used for tables.

Omnivores’ dreamworld

BY PATRICIA BORN | GLOBE CORRESPONDENT

BERKELEY — “I didn’t like organically grown health food. It just didn’t taste good,” says Alice Waters in her office as she plans her restaurant’s 40th birthday. Waters says she was “into cafes and politics and salad after dinner” when she opened Chez Panisse in 1971. Her idea was simple, and at the time, not simple at all: to bring the market culture she loved in France to her California backyard. Now her vision of the table — where the freshest local ingredients seduce the palette — is a cultural phenomenon. “I’ve always had a slow food restaurant, I just didn’t know it,” she says.

But Chez Panisse isn’t the only reason north Berkeley is large on today’s culinary scene. From here to Oakland, young foodies are opening restaurants and markets with the speed of latter-day dot-coms. Let the food crawl begin.

Berkeley’s three farmer’s markets dazzle with the bounty of a year-round growing season. You can eat here, too: organic ice cream, hand-crafted Hodo Soy tofu, Blue Bottle

BERKELEY, Page M4

Oh, those fragrant wheels

By Bonnie Tsui
GLOBE CORRESPONDENT

PETALUMA — This town is still the kind of farmstead place where, on a winding country road just outside the historic area, traffic stops for a hefty wild turkey hustling across the road, head down and red wattle flying.

The area has long been a center of cheese-making. The legendary food writer M.F.K. Fisher loved Petaluma’s cheese factories. In a 1979 article for Food & Wine magazine, she wrote rapturously of the Camembert and brie of Rouge et Noir, which she claimed “[outdid] much that is now shipped from Normandy to Paris and Provence.”

Today, Rouge et Noir continues to be made by the Marin French Cheese Co. at its Petaluma-based Cheese Factory. The facility has been turning out hand-crafted cheeses

PETALUMA, Page M4



BONNIE TSUI FOR THE BOSTON GLOBE

One of the Pachecos’ 1,600 dairy goats at Achadinha, a Petaluma farm that produces award-winning cheese.

INSIDE

Montana fire tower offers its visitors a rare perspective. **M2**

Buenos Aires chefs showing off in underground venues. **M3**

EXPLORE NEW ENGLAND

Captains of yore made Brewster their favored town. **M5**

Art lovers’ next stops: MFA, ICA, Peabody Essex, Clark... **M5**

From Juan Muñoz’s “Conversation Piece” sculptures at the Stone Hill Center in Williamstown.



NECEE REGIS FOR THE BOSTON GLOBE



JOE RAY FOR THE BOSTON GLOBE

The gear is a system of anchored boats and nets for catching fish like island inn owner Riley Starks does on Legoe Bay.

WASHINGTON

Working to cook up the good life ship ‘n’ shore

By Joe Ray
GLOBE CORRESPONDENT

LUMMI ISLAND — On the deck, in the sun, with the juice of local prawns dribbling down our chins, my dining partner lets out a discreet little moan. This is the moment I know that Riley Starks is onto a good thing.

Starks, 60, is a fisherman, farmer, and owner with his partner, Judy Olsen, of the Willows Inn on this under-discovered island.

“They are probably three of the hardest ways to make a living,” Starks jokes, but on the inn’s deck, where those three

elements come together at dinner, you understand how and why he has aligned these stars.

A two-hour drive, five-minute ferry ride, and a world away from Seattle, Lummi Island is a place unto itself where the first thing we hear stepping off the boat is a resident explaining to a visitor why people don’t bother locking their houses. Life here is lived locally and admirably — the good life sans chichi.

Starks and Olsen fit this mold perfectly and moments after we’ve met, he opens a cooler next to the kitchen and pulls out

LUMMI, Page M3