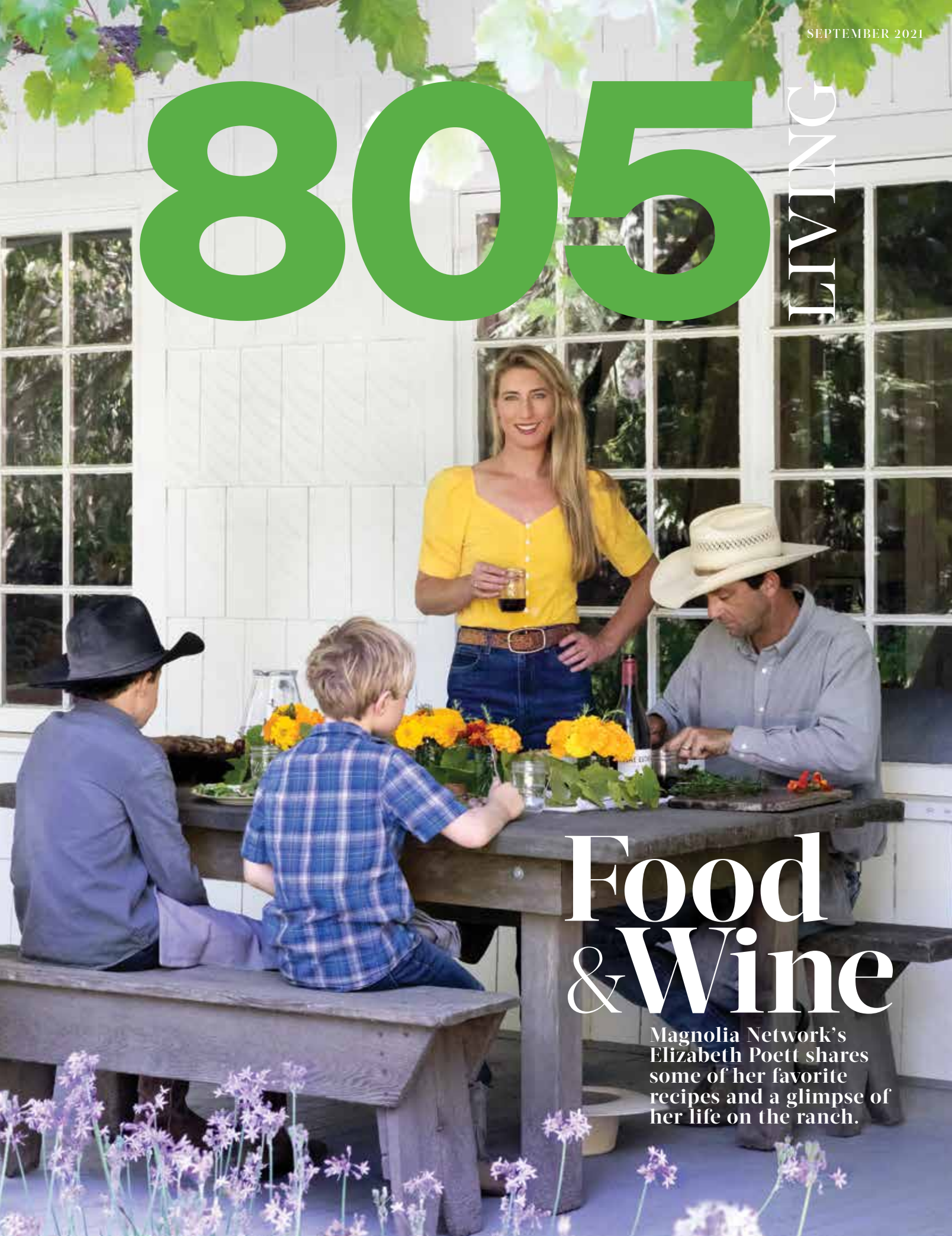


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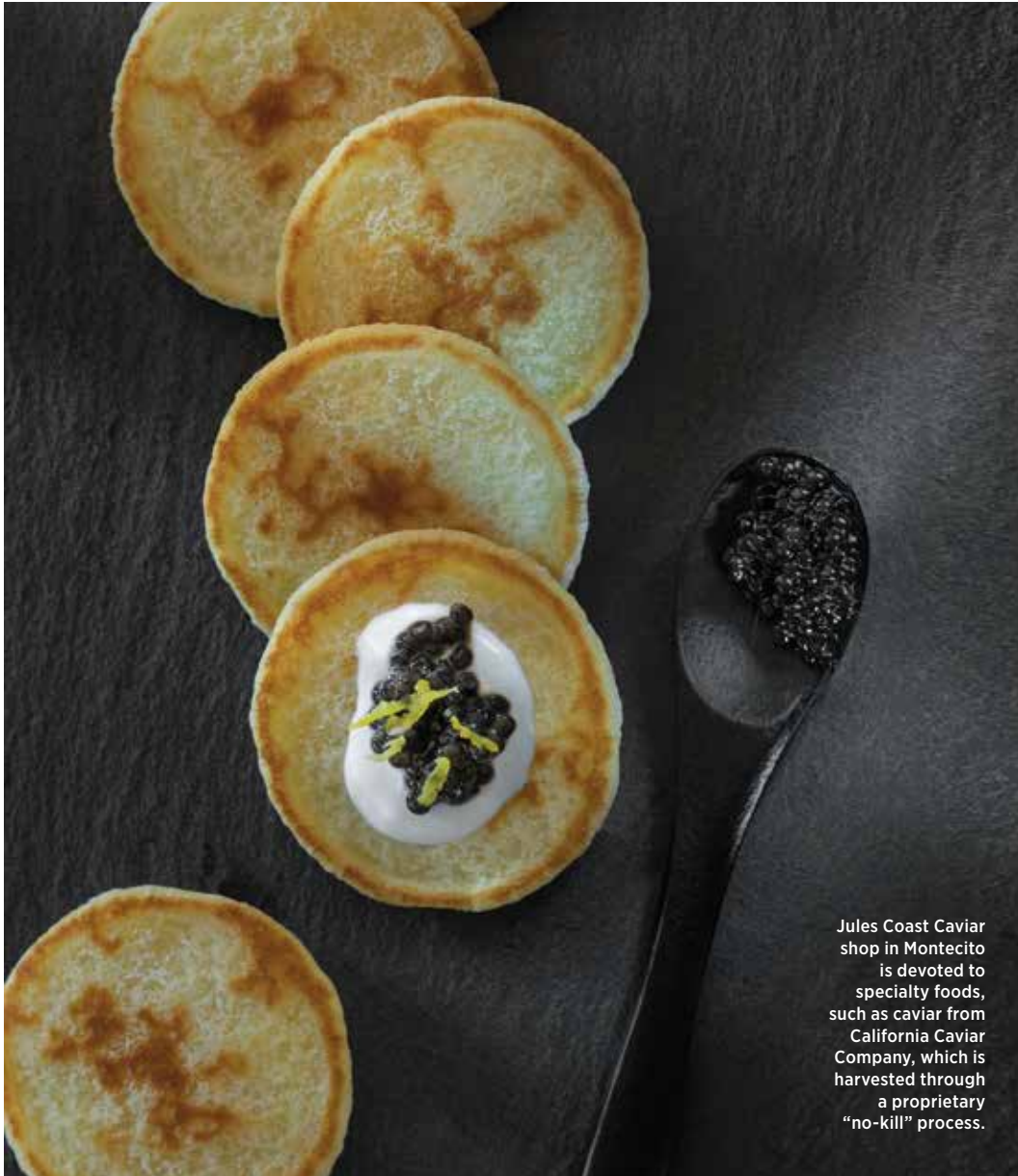


Food & Wine

Magnolia Network's Elizabeth Poett shares some of her favorite recipes and a glimpse of her life on the ranch.

Pulse

TRACKING THE BEAT OF THE 805



Jules Coast Caviar shop in Montecito is devoted to specialty foods, such as caviar from California Caviar Company, which is harvested through a proprietary “no-kill” process.

FOODIE FINDS

RESPONSIBLE ROE

Aleigh Rey, co-owner of **Jules Coast Caviar** (caviarsb.com) gourmet food shop can't help but share her passion for fine foods. Formerly a food buyer for Harrod's of London, the longtime Montecito resident came upon a sustainable California caviar that she now makes available at the shop and for local delivery 24/7, complete with blini and crème fraîche in a bright pink bag.

The California caviar is sustainably harvested via a patented “no-kill” process, which suits the animal-

loving Rey, who donates 10 percent of all sales to local charities that benefit animals and the environment.

Other artisanal items from the Coast Village Road shop include 14 flavors of Nancy's Fancy, chef Nancy Silverton's gelato (the Meyer Lemon Torrone flavor can't be restocked fast enough) and *sorbetto* (sorbet); hand-blended herbal teas from Art of Tea; and handmade chocolates by Compartés in flavors like Donuts and Coffee and Cookies and Cream. “Fine foods are my heart and soul,” says Rey. —Victoria Woodard Harvey

A SLO Delicious Bake Shop mini pie oozes with cherry filling.



(FOODIE FINDS, continued)

NEW DOUGH MAINS

An excellent life hack for turning out delicious baked goods at home comes from **The Happy Little Loaf** (thehappylittleloaf.com), a Santa Barbara-based delivery service offering a variety of ready-to-bake doughs, complete with easy baking instructions. The new enterprise came into being earlier this year after two bread enthusiasts began sharing their homemade pizza dough with friends. Now their unbaked wares are available for sale à la carte or in featured boxed trios, such as French baguette, croissant, and pistachio biscotti or Italian ciabatta, grissini, and chocolate crinkle cookie dough. “My favorite part is making the deliveries each week to see how happy it makes people,” says co-owner Michael Levin. The intoxicating kitchen aromas come free of charge, as does delivery to areas from Goleta to Carpinteria for orders over \$20 (smaller orders are delivered for a small fee).

Childhood friends Brittany Champagne and Emilie Goldstein grew up in Atascadero, where they recently opened their homage to baked goods, a self-proclaimed “dreamy little pie shop” called **Bramble Pie Company** (bramblepiecompany.com). Tapping seasonal pickings from local organic farmers for the peaches, blackberries, apples, pumpkins, sweet potatoes,

Frinj Coffee founder and CEO Jay Ruskey examines a coffee plant at his Good Land Organics farm in Goleta.



GROWIN’ JOE

Plenty of sun, gentle mountain slopes, and mild temperatures are ideal growing conditions for Central Coast wine vineyards, but a new crop has emerged in the 805 terroir: coffee. After a decade of research and extensive crop trials at the family-owned Good Land Organics Farm in Goleta, farmer and agronomist Jay Ruskey founded **Frinj Coffee** (frinjcoffee.com), a support service for central and southern California coffee growers that supplies everything from arabica seedlings and production consultations to post-harvest services and product marketing.

“Our coffees are among the best in the world,” says Ruskey. “It’s exciting to introduce a new kind of culinary experience from this region, and it’s important to me that half of the proceeds go back to our farmers.” One of the latest releases is a small-batch Geisha varietal from Rancho Delfino in Carpinteria, said by Frinj to have “honeycomb, bergamot, and vanilla cola sweetness” and a “silky” mouthfeel,” and the first from Montecito’s Valley Heart Ranch is a Pacas varietal purported to have “a tasty sweetness of white chocolates,” “a buttery mouthfeel,” and “a tight balance of a lemony citrus reminiscent of a riesling.” —V.W.H.

and pecans that make up some of their popular fillings, the co-owners also offer shepherd’s pies, Cornish pasties, and empanadas stuffed with chicken, cheese, and roasted poblano peppers. Chicken potpies are available on Sundays.

Michael Martineau, owner of the just-opened **SLO Delicious Bake Shop** (slo-delicious.com), describes the moment he found the bakery’s downtown site in San Luis Obispo as “love at first sight.” In addition to a wide array of house-made muffins, cookies, cakes, chocolate truffles, pies, and other pastries, Martineau offers a breakfast menu of frittatas, granola parfaits, and egg croissant sandwiches as well as lunchtime fare, including made-to-order sandwiches and chicken and pesto pasta salad.

“I do the fun part,” says pastry chef Gonzalo Huerta, whose most popular creations are the almond-marzipan mini pies, the lemon-raspberry muffins, the blueberry-cream cheese scones, and the gluten-free lemon-basil scones with a hint of garlic salt.

—V.W.H.

Monthly deliveries from Santa Barbara’s Get Hooked fishery include the seasonal catch and cooking instructions.



HOOKED ON LOCAL FISH

Dishing up local, fresh, sustainable seafood is easier than ever thanks to **Get Hooked** (gethookedseafood.com), a community-supported fishery owned by Santa Barbara natives Victoria Voss and Kim Selkoe, a marine ecologist. “We have a vibrant fishing community here in Channel Islands Harbor that allows us to keep it local and still offer the variety our members appreciate,” says Voss.

The catch includes seasonal options, like white sea bass, black cod, live oysters, halibut, ahi, California spiny lobsters, Dungeness crab, and Santa Barbara spot prawns, and comes with simple, foolproof recipes. Subscribers can easily customize their monthly deliveries according to size and seafood preferences and receive them at home or pick them up at one of 24 locations. Weekly add-ons include options like ready-to-bake Salmon Wellington and taco kits, fresh from the fishery’s new Carpinteria facility.

—V.W.H.

SBMA REOPENS TRANSFORMED

With a nod to the past and a vision for the future, the **Santa Barbara Museum of Art** (SBMA; sbma.net) has reopened its State Street entrance and unveiled the results of a six-year, \$50 million renovation of its 1912 building. Inside the gloriously restored arches of Ludington Court, the salon-style exhibition of large-scale paintings, interspersed with African and pre-Columbian antiquities, hints at the richness and variety of the 25,000 objects in the museum's collection.

There are now galleries for contemporary art and new media, space to show off SBMA's wealth of photographs, and new installations of Asian art, to say nothing of behind-the-scenes structural upgrades that have readied the century-old building for decades to come. Says director and CEO Larry Feinberg, "With rarely or never-before-exhibited works on view and revitalized spaces, we will continue using SBMA's art and resources to transform and enrich the lives of people in our community and beyond." —Joan Tapper



The Santa Barbara Museum of Art gleams with a fresh exterior (left), and a rendering depicts its renovated Ludington Court (above).

BOLSTERING HOME DESIGN

Westlake Village resident Dana Long likes to draw parallels between interior design and fashion. Like couture, she asserts, room decor, can be renewed simply with accessories. "When the seasons change, you can update your look with something easy," she says, "like pillows." Founder of **Bennett+Laine** (bennettlaine.com), a website offering textile products with a

coastal California vibe, Long works in collaboration with the company's head of design and production, fashion and textile designer Colleen Quinn, to create handmade pillows in casual styles ranging from mid-century modern to contemporary farmhouse. Leftover fabric gets turned into scrunchies for organizations that support women and girls in need.

A pillow-finder link on the website suggests options for adding the stylish accents to couches and beds, and Long works directly with clients to offer individual advice or design custom products. Other Bennett+Laine offerings include kitchen linens, Moroccan blankets, and Turkish towels. —Erin Rottman



Dana Long, founder of home-design textiles website **Bennett+Laine**, attests to the transformational power of throw pillows.

A MAN WITH A PAN

When a blacksmith makes a pan by hand, taking great care with each strike of the hammer to create the perfect angle, height, and feel in the hand, the result can be more art than cooking tool. But it's art that begs to be used. Hand-forged at Dennis Kehoe's home studio in Los Osos, the **Kehoe Carbon Cookware** (kehoecharboncookware.com) line

encompasses carbon-steel skillet, woks, crepe pans, and paella pans that have better nonstick performance than cast iron and are about 25 percent lighter, according to Kehoe.

"I've always wanted to be able to support myself and my family with my own hands," says Kehoe, who fashions two types of handles for his cooking vessels and seasons them with coconut oil. "I'm making a product that I believe in. People are using them, and they're going to use them for generations to feed their families, which is amazing."

—E.R.



Kehoe Carbon Cookware carbon-steel skillets are hand-forged in Los Osos.



VINTAGE FINDS IN THE FUNK ZONE

Mid-century modern style comes to Santa Barbara's Funk Zone with the recent opening of **SB Mid Mod** (sbmidmod.com), an eclectic collection of vintage home furnishings and artful objects. Owner Tracey Strobel has been restoring and selling mid-century pieces for almost 20 years and is enjoying the connection with fellow aficionados of the timeless modern designs in her first retail store. "Overall, the reception for the shop has been incredible," she says. "I couldn't have asked for nicer neighbors, and the energy in The Funk Zone is awesome. I feel incredibly grateful for this space and the people I'm meeting and getting to work with."

—Leslie Dinaberg

FOLLOW THE HERD

A colorful collection of artistically painted horses is making its way around Santa Ynez (santaynezchamber.org), thanks to a collaboration between the community's chamber of commerce and a team of local artists. Each of the nearly life-size plywood cutouts has its own personality and aesthetic. One, titled, *Beautiful Santa Ynez Valley*, bears a landscape designed by Maryvonne LaParlière. Another, by Laurie Owens, takes cues from 1960s pop art flowers. A third, painted by 12-year-old artist Faith Ortega, is adorned with Chumash-inspired symbols.

"I was happily surprised at how unique each one is," says Linda Small, executive director of the Santa Ynez Chamber of Commerce, who came up with the idea and plans to keep the horses on display through the fall. "We just wanted something joyful to inspire people to smile as they drive or walk around town."

—L.D.



Horses of a different color in Santa Ynez (from left): *Beautiful Santa Ynez Valley*, by Maryvonne LaParlière and *Flower Power* by Laurie Owens.

BOWLFULS ON THE WAY

Health-conscious eating meets socially conscious business at **Balfour's Kitchen** (balfourskitchen.com), a new plant-based-meal delivery service launching in Santa Barbara and Ventura counties later this year. Taking its name from organic food pioneer Lady Eve Balfour (1898–1990), the new venture will offer a selection of meals in a bowl—such as Cauliflower Shakshuka, Green Pea & Asparagus Soup, and French Ratatouille With Quinoa—which will arrive ready to heat and eat. They're designed to be mixed and matched to provide what founder Danny Burgner says aims to be,



Balfour's Kitchen owner Danny Burgner stands behind the company's packaged plant-based dishes, ready for delivery.

"the perfect balance of PFF—protein, fat, and fiber—and of course carbs."

The company kicked off the test-marketing phase of its charitable model late in 2020 and early this year by donating more than 1,000 meals to Sarah House, a Santa Barbara nonprofit that provides residential housing for low-income individuals receiving hospice care, and the Santa Barbara Rescue Mission, which provides meals, shelter, and recovery programs to homeless and addicted individuals. And when Balfour's Kitchen opens its doors: "For every bowl purchased," says Burgner, "we'll give one to a person in need or make the equivalent donation to a food-centered nonprofit." ♦

—L.D.



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