

STYLE

SMART LIVING IN BALTIMORE

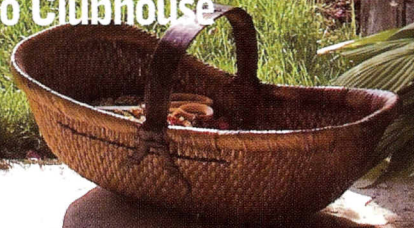
Home & Garden

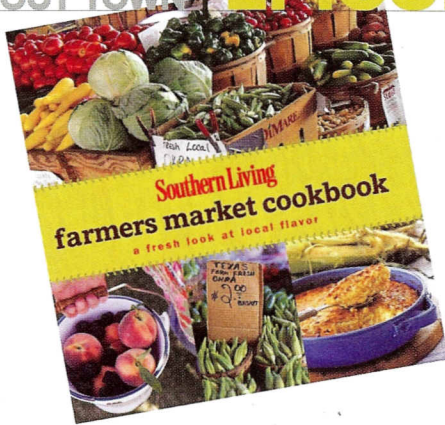
**A Formal Rose Garden in Baltimore County
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A High-style Bachelor Lair on the Harbor
and Creating a Hillside Idyll in Mays Chapel**

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and Remembering the
Old Pimlico Clubhouse

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THINGS WE LIKE

garden fresh

Southern Living publications always tempt us to want to garden, travel and cook, and their newest book, **"Farmers Market Cookbook: A Fresh Look at Local Flavor,"** ups the tempting quotient. This is a how-to guide for people who want to learn to browse, buy and cook from market to the dinner table. Over 200 recipes, 150-plus colorful photos, tons of tips— and enough education for the reader to finally learn when a kumquat is in season and how to prepare fennel— make this a drool-worthy book to crack open again and again. And, Baltimoreans, there's even a guide included with information on Maryland's best markets, including the Baltimore Farmers Market and Lexington Market. Available at Borders and Barnes & Noble. —*Sarah Gilbert Fox*



Liam Hickey

KRISTEN BECKERMAN

stil life

Liam Hickey is not only the new chef at **An Poitin Stil**, he's the new personality behind the bustling Irish restaurant/bar in Timonium. Hailing from from Edenderry County Offaly, a small town 40 miles outside of Dublin, he's likely to greet you when you come in. "I like the front of the house as much as the back of the house," he says. Trained in Dublin, he moved to Naples, Fla. where he met Dorsey Baldwin, one of the owners of the Stil. "Dorsey invited me up," he says. "So I came and sat in the parlor room of the restaurant, and it felt just like my grandmother's house." (In fact, all the furniture in the restaurant was shipped from County Wicklow, 20 minutes from where his grandmother lived.) Shepherds Pie, Irish Stew, a lot of meat and potato dishes are the normal Irish fare, but Hickey adds some newer European dishes to the menu. "My favorite is a stuffed pork chop with fennel, apricot and cranberries, topped with mustard brandy sauce." He recommends pairing it with a Lindemans Bin 50 Shiraz. A thousand welcomes, Chef Hickey. 2323 York Road, Timonium, 410-560-7900 —*S.G.F.*

SIPPING IN STYLE

green vineyards

If you're looking to take your wine rack "green," you'll be pleased that there are more wines than ever using environmentally friendly practices. To determine a winery's level of "green," there are a number of factors to consider. Here is what you need to know...

> **What makes a wine organic?**

The USDA National Organic Program defines a USDA organic wine as one "made from organically grown grapes without any added sulfites." The term "organically grown" indicates that no chemicals or pesticides are used in the vineyard. Sulfites are a byproduct of fermentation, but they are often added to wines before bottling due to their natural preservative qualities.

Just to confuse things even further, the USDA requires any wine with more than 10 parts per million of sulfites (virtually all wines) to add the warning "Contains Sulfites" for people who are allergic. So even USDA-certified organic wines will have this on the label.

> **What does "made with organically grown grapes" mean?**

Many winemakers use a second designation on the bottle stating that the wine was "made with organically grown grapes." The only difference between this category and the USDA organic designation is that the winemaker can use a small amount of added sulfites. This slight addition of sulfites allows the winemaker to ensure the wine will not prematurely fade and will last longer on the shelf. Most of the "green" wines you find from California and South America fall into this category.



> **What are biodynamics and sustainability?**

Biodynamic methods are based on an all-natural and spiritual approach to agriculture. The goal is to make a winery totally self-sustainable by using the land and its resources to farm and ward off pests. In addition, it suggests that by following the rhythms of the land (sun, moon, etc.) you can create a wine that is an expression of its origin.

Wineries that focus on sustainability also take a holistic approach to being green. All activities and practices are evaluated with the goal being to make minimal impact on the environment. Things considered include energy usage, packaging, recycling, water usage, pollution and employee welfare.

> **How do I find green wines in my local shop?**

It's not always easy to find "green" wines, and many that are made organically are not labeled as such. Some stores like The Wine Bin in Ellicott City are making the process easier by specifically identifying wines with an organic focus by adding a ladybug sticker on the shelf tag. Dave Carney, owner of The Wine Bin cautions wine lovers to look at the big picture. "Organic agriculture is just one aspect of being green, but a winery's usage of energy, tractors that cause fuel emissions and packaging are also part of the entire carbon footprint a winery makes. Try to look at the big picture when you are looking to make your wine drinking more eco-friendly." —*Laurie Forster*
Laurie Forster, The Wine Coach®, is a wine educator who creates corporate events, group tastings and team-building seminars. She is the author of "The Sipping Point: A Crash Course in Wine," and can be heard each week on WBAL Radio 1090AM. Visit thewinecoach.com.