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who love their job

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float our boat

Southern Louisiana
a culinary jour

360 West

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POOLS SHARP

heat things up in style

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Eat Drink

Tidbits, morsels and other tasty things



An anniversary dish of Gulf snapper with maque choux and crawfish is served with a refreshing rosé from Domaine de Mourchon.

Photo by Ralph Lauer

Milestones

Restaurant openings have recently become old hat in Fort Worth, but a year ago on June 8, **Ellerbe Fine Foods** quietly served its first meals in a lovingly converted 1920s gas station on up-and-coming Magnolia Avenue. Chef Molly McCook, a native of Louisiana and California-trained, was an unknown factor here, but soon quietly set herself apart with her shy and unassuming demeanor and her obvious passion for food, especially produce. Partnering with Fort Worth's Richard King, a childhood friend, the two workaholics set about creating a unique dining experience that eschews the norm (no bar, early closing hours) but is still warm and casual. The food would be the star here. Knowing the first week was an experimental one for patrons and restaurant staff, Ellerbe donated their proceeds to charity. As they celebrate year No. 1, they'll do the same (a portion of proceeds June 8-12 go to charities), as well as bring

back favorite first-year menu items: roasted cauliflower soup with brie crostini, heirloom tomato salad with buttermilk dressing, Brazos Valley blue cheese and hushpuppy croutons, sauteed Gulf snapper with summer maque choux and Louisiana crawfish, to name a few. The designated charities are Susan G. Komen Breast Cancer Foundation, the Alzheimer's Association and Shriners Children's Hospital, all with special meaning for the two co-owners and their families. "It's been an amazing year," says King, who still has the demeanor of being new kid on the block. "We still are in awe at the support we receive." Ellerbe earned must-eat-here accolades in '09 from *Texas Monthly* and *The Dallas Morning News*, the only Fort Worth restaurant to do so. So what's next? "We're always looking at locations around town, although it wouldn't be another Ellerbe. Molly has concepts, I have concepts ... that's how this place got started." — **Meda Kessler**

Gadgets

Gourmet chefs and amateur home cooks alike love a good recipe. But between shelves of cookbooks, pages ripped out of food magazines and recipe boxes full of stained index cards (is that a third or half cup? — the wine spill smeared it out), it's hard to stay organized. The **Demy digital recipe reader** pulls everything together in one user-friendly piece of technology that just happens to look very cool on your kitchen counter. Sort of a cross between an iPad and a Kindle, the touch-screen Demy stores up to 2,500 recipes. Users add recipes to an online site by typing them in, uploading scanned recipes or cutting and pasting from the Web. Photos, notes and memories about the recipes also can be added. Once synced, the Demy organizes everything into practical categories. The process is easy and simple, even for the most technologically challenged. The kitchen-safe unit also has an index, a "short list" for when a cook needs to flip between multiple recipes at once, three built-in timers, a conversion tool and a substitution guide. \$199.95 at Barnes & Noble, Costco and Sam's Club stores. Go to www.mydemy.com for more information.

— **Tiffany Figueiredo**

Photo courtesy of Key Ingredient

