

# FOOD & WINE

SEPTEMBER 2010

## american classics *updated*

50 best recipes from the  
how to cook with  
37 top all-american wines



*Shrimp with saffron  
rice—perfect with a rich  
Virginia Chardonnay*  
PAGE 146

“Your  
granddaddy’s  
apple isn’t just  
a memory.”

—DIANE FLYNT



### *cider saver*

*Diane Flynt  
turns heirloom  
apples into cider.*

DIANE FLYNT

## **cider sensation**

*foggy ridge cider; dugspur, virginia*

“In 1858, American farmers grew more than 300 types of apples,” says Diane Flynt, a banker turned cider-maker. “Today, 11 varieties make up 90 percent of apples sold in stores.” Her Foggy Ridge Cider in Virginia’s Blue Ridge Mountains—the first hard-cider producer in the South to have its own orchard—grows around 30 kinds of heirloom apples. But Flynt wanted to do more to help preserve near-extinct varieties, so she formed the group AppleCorps. Its workshops teach people how to identify uncommon apple varieties and even how to graft and grow heirloom-apple trees. “People love to pick apples, but grafting your own tree is so much more soulful,” Flynt says. “We show how easy it is.” [foggyridgecider.com](http://foggyridgecider.com). —JM

↑ Featured in the September 2010 Food & Wine

**FOGGY RIDGE**  
CIDER