

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*
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“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. —JM

↑ Featured in the September 2010 Food & Wine

FOGGY RIDGE
CIDER