



WANDERING CHEF: SARAH SIMMONS IN VIRGINIA

Foggy Ridge Cider

“The promise of sips of Diane Flynt’s crisp hard ciders is the only thing that kept me going as I was driving the winding roads up to Foggy Ridge for an afternoon at her orchard. When I arrived to find a walkie talkie on the cider house door with instructions to call her in from the orchard, I realized that this is not a vanity project. It’s an up at dawn, back breaking business in which Diane wears countless hats—a fact I can absolutely appreciate. Diane’s not only the face of the business, but is actually picking and pressing the apples herself and her dedication and love for the craft is evident when I take the first gulp of Foggy Ridge Handmade, which is the cleanest, freshest sparkling cider to ever cross my lips. My brain swirled with pairing ideas—oysters, scallops, shaved pork and pepper jelly on Gruyere biscuits—and continued to do so all day as we tasted through all of her various ciders. Later in the day, as I sipped the Pippin Gold, a unique blend of 100% Newtown Pippin hard cider and apple brandy from Laird and Company, the country’s oldest distillery, I couldn’t stop myself from dreaming about drinking this with a composed cheese plate. Maybe one day I’ll be lucky enough to be the guest chef at one of the many pairing dinners Foggy Ridge holds throughout the year. Make sure to check out their schedule when planning your own trip.”

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