

# F A R E

Characters and Comforts from the World of Food, plus One Good Bottle and Agenda

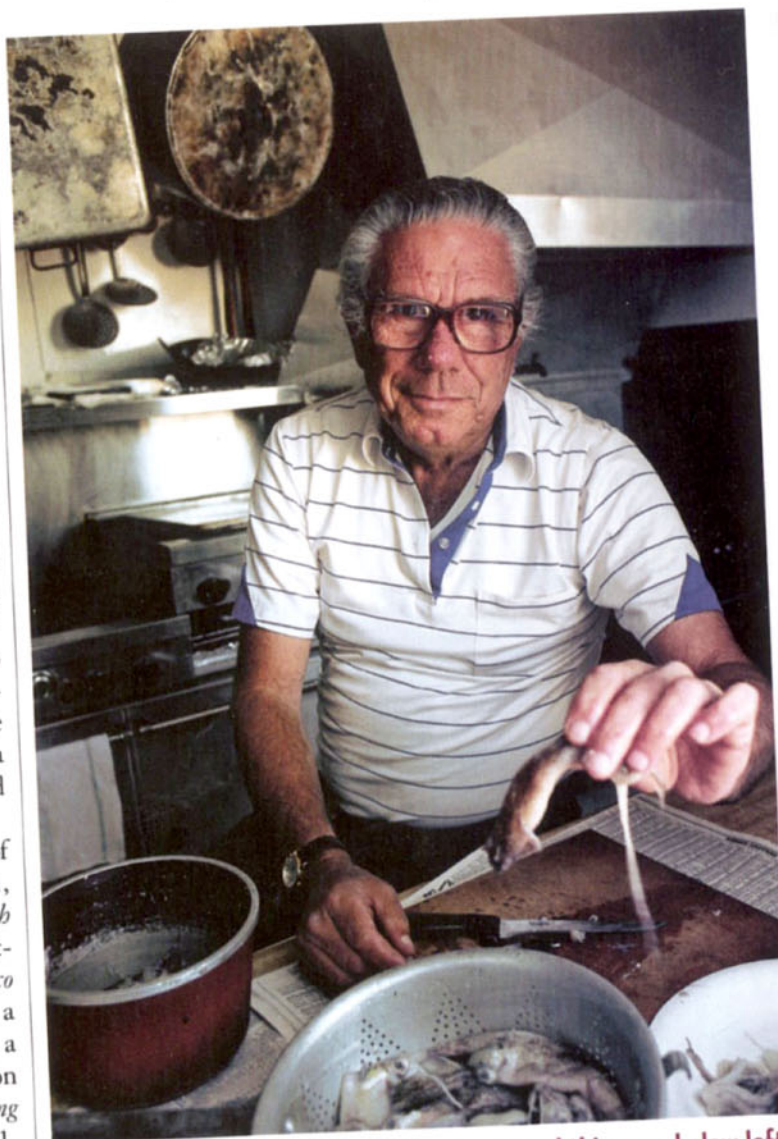
## KITCHEN RADIO

*Little-known cooking cultures hit the air*

**T**EN YEARS ago, for the second issue of *SAVEUR*, I wrote about the “old stoves”—legendary neighborhood cooks—of North Beach, San Francisco’s Italian quarter. One of the people I described was Lou “The Glue” Marcelli (he acquired his nickname for his tendency to stick around a local bar), the 76-year-old caretaker and sometime cook for the Dolphin Club, a North Beach swimming and boating organization.

Lou has become something of a minor legend since then, appearing on *Ciao America with Mario Batali* on the Food Network and in the *San Francisco Chronicle*. Now he’ll be on a segment of *Hidden Kitchens*, a 13-part series airing Fridays on National Public Radio’s *Morning Edition*, beginning October 1.

The award-winning producers of the show, Davia Nelson and Nikki Silva—who call themselves the Kitchen Sisters and



Lou “The Glue” Marcelli in 1994, above, and this year, below left.

teach radio journalism at the University of California at Berkeley—and Massachusetts-based radio journalist Jay Allison, were inspired in part, says Nelson, by the “anthropological exploration of rituals and cultures behind food” in *SAVEUR*. Seeking out little-known cooking

cultures from past and present—“tiny kitchen economies obscured by time and place”, as they put it—they found Lou Marcelli, then went on to discover more “secret stories of almost forgotten people”, from Latina pushcart vendors in LA to a streetside barbecue seller in Austin.

In his segment, Lou the Glue

says, in his deep voice, “I started to fish when I was 12 or 13 years old... [T]hat’s how I learned to cook.” Lou’s specialty, spicy calamari pasta, is a favorite of his fellow swimmers—some of whom are older bachelors, like him, and long for a little company while they eat and drink.

*Hidden Kitchens* solicits story ideas from the public; see THE PANTRY, page 122, for details.

—PEGGY KNICKERBOCKER

### AGENDA

OCTOBER

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#### KAIKOURA SEAFEST

*Kaikoura, New Zealand*

The peninsular township of Kaikoura, 100 miles north of Christchurch on the rugged Pacific coast of New Zealand’s South Island, takes its name from the Maori words *kai*, meaning food, and *koura*, meaning crayfish—and Kaikoura is famous for its abundance of that meaty crustacean. At the town’s tenth annual celebration of the sea’s bounty, not only crayfish but also scallops, mussels, paua (abalone), kina (sea urchin), and salmon will be served raw or grilled to some 6,000 enthusiasts. Sit back with a glass of pinot gris or riesling from a local winery and scan the ocean blue for sightings of dolphins, seals, or even whales. Information: 64/3 319 5641.

OCTOBER

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#### ERDDIG APPLE FESTIVAL

*Wrexham, Wales*



Ready to branch out from the same old golden delicious and mcintosh?

