



RUSTIC RENOVATION

IT TAKES A VILLAGE

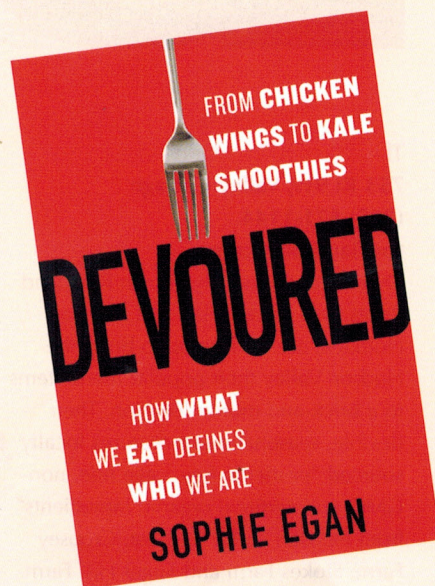
Rhinebeck's iconic Terrapin restaurant, a landmark destination in the Dutchess County village since it opened in 2003, has undergone a major interior redesign, unveiled in May to the delight of patrons. "It was time for a change," says chef/owner Josh Kroner, who added he thought the main dining room was gaining a reputation of being "formal." The redesign, by JT McKay of bluecashew Design, is a nod to Kroner's farm-to-table focus. "Josh was 'farm to table' before farm to table became a marketing term," McKay says. "There's a real sense of bringing the outside inside with the new look—design elements evoke history and substance. The two-inch-thick, red and white oak tables have real presence—their age and history inform the energy of the entire room." Each component of the renovation was designed, conceptualized and executed by Hudson Valley artisans. Wabi Sabi woodworking in Rhinebeck created the tables from reclaimed barn wood. Artist Christie Scheele, whose paintings currently are on exhibit in the restaurant, says there was a "synergy" among the businesses that participated in the renovation. "One could say, 'It takes a village to support a village,'" she notes.



FAST FOOD NOTIONS

EAT THIS FACT

Sophie Egan, Director of Programs and Culinary Nutrition for the Strategic Initiatives Group at the Culinary Institute of America, explores America's relationship with food and comes up with some surprising statistics in *Devoured: From Chicken Wings to Kale Smoothies—How What We Eat Defines Who We Are*, just released by HarperCollins (\$28.99, hardcover). Thoughtful, ironic and often downright funny, some of her



facts are overwhelming ("On Super Bowl Sunday, Americans consume 1.25 billion chicken wings"), some surprising ("63 percent of Americans believe skipping breakfast is unhealthy—yet only 26 percent eat it daily"), but all help paint a table-top view of American culture as reflected in our eating habits, both good and bad.