

THE PRODUCE ISSUE

HOW TO MAKE
THE MOST OF
YOUR SUMMER

Gourmet

THE MAGAZINE OF GOOD LIVING

**WATERMELON
SUNDAE**

**FRESH
TOMATO PASTA**

**SUMMER
VEGETABLE
TERRINE**

**ROASTED
TOMATO TART**

**TWO-BERRY
SHORTCAKES**

**HUSK-GRILLED
CORN**

**WILD BLUEBERRY
ICE POPS**

**ROBERT F. KENNEDY JR.
ON FISHING**

**CHEFS WHO GROW
THEIR OWN**

RESTAURANT ROULETTE:

**THE "LOCAL,
SEASONAL" SCAM**

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GOOD LIVING TRAVEL



WELL SUITED

From Prada, the ultimate purveyor of chic, comes this high-style canvas suitcase trimmed in white crocodile leather. It's certain to attract a few envious glances—and may even convince the airline that you're worthy of an upgrade. (At select Prada boutiques; 888-977-1900; \$5,200)

—Haley Thurshwell

REDD HOT

RICHARD REDDINGTON'S YOUNTVILLE RESTAURANT, REDD, BUZZES WITH NAPA VALLEY LOCALS WHO LOVE THE MINIMALIST DÉCOR (MORE SUBTLE SOHO THAN TOURIST TUSCANY) AS MUCH AS THE FOOD. (707-944-2222)



LEARN TO COOK OFF THE (THAI) LAND

Set in a valley planted with rice near Chiang Mai, the new cooking school at the Khum Lanna inn is as close to the paddy as a chef can get. Here at what's known simply as The Farm, you'll learn the basics of home-style Thai cooking and sleep in a modest but elegant teak house on stilts, with crickets serenading you beneath your window. Wander the edible gardens, bicycle down narrow lanes amid miles of cropland, and enjoy the breezes that whisk through the open-air kitchen as you chop and stir. (But skip the hokey vegetable-carving demonstration.) In the evening, feast beside the river on

a meal you've prepared yourself. You'll understand why, in Thailand, where 60 percent of the people work and eat in the countryside, this cooking school makes sense. Book through Asian Oasis (011-66-53-281-789; asian-oasis.com; from \$90 per night) or a U.S. travel agent, either as an individual program or as part of a package tour. —Karen Coates

SEASIDE IN SOUTH AFRICA

Visitors heading out from Cape Town have a new place to stay along the coastal Garden Route: Pezula Resort Hotel & Spa, which straddles a hillside overlooking an 18-hole golf course and the Indian Ocean. Guest villas rise in terraces above the sea and are done with panache—uptown meets the African bush. A top-notch restaurant rounds out the picture. (011-27-44-302-3333; pezula.com; from \$576) —Ilana Stone

