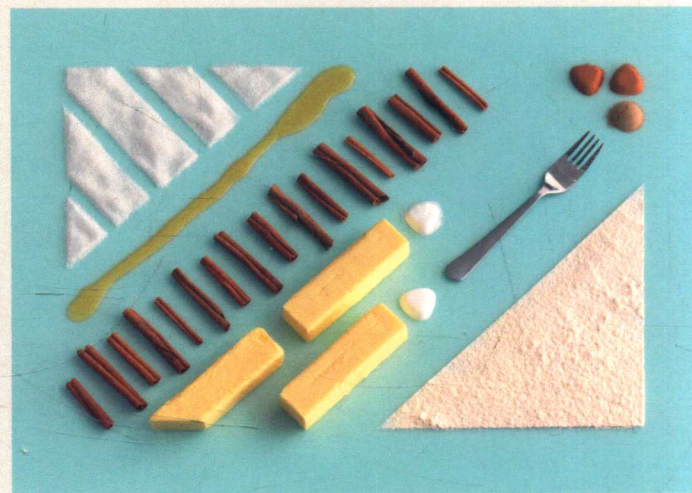




Delicate

New Food Culture



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Delicate

New Food Culture

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Text by Rebecca Silus

Cover and layout by Adeline Mollard for Gestalten
Cover photography (top to bottom): *Mangier* by Smarin, *TONGUES*
by Christiano Tekirdali, *La Petite Cuisine à Paris* by Emilie Griottes,
Homemade Is Best by Carl Kleiner & Evelina Bratell, *Proper BBQ* by Tom Hayes
Typefaces: Malaussène Translation by Laure Afchain,
Planeta by Dani Klauser
Foundry: www.gestaltenfonts.com

Project management by Rebekka Wangler for Gestalten
Production management by Vinzenz Geppert for Gestalten
Proofreading by transparent Language Solutions
Printed by optimal media Production, Röbel
Made in Germany

Published by Gestalten, Berlin 2011
ISBN 978-3-89955-369-7

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Bibliographic information published by the Deutsche Nationalbibliothek. The Deutsche Nationalbibliothek lists this publication in the Deutsche Nationalbibliografie; detailed bibliographic data are available online at <http://dnb.d-nb.de>.

None of the content in this book was published in exchange for payment by commercial parties or designers; Gestalten selected all included work based solely on its artistic merit.

This book was printed on paper certified by the FSC®.

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Christopher Schweiger,
Peter Fehringer

TONGUES

Vienna, Austria (2010)

TONGUES is a delicatessen — and a record shop. This unusual combination, created by Christopher Schweiger and Peter Fehringer, is not the only thing that makes Tongues unique; their focus on the finest food in Austria is exemplary. Only products that are locally sourced and crafted with artisan care make it to the shop; salt from the Austrian Alps, handmade bread from the Waldviertel, and milk from Styrian cows that are sustainably raised in the herb-filled pastures of the Karnerviertel are just some of the products they carry.

Photo: Christiano Tekirdali, www.christiano.at





THE NEW DEAL



Personal relationships with the farmers they buy from, business models that involve working together with family or friends to get the job done, and priorities that place importance on trust: all these elements make today's independent food stores and producers feel like modern-day mom and pop enterprises — with a quirky twist. The clever inventiveness of these businesses produces unique products that reflect the personal stories and values of their creators. Instead of one-stop shopping at megastores, customers are seeking out stores and producers who are masters of their craft, part of a sustainable chain of production, and who deliver a distinct product.



Matt Higgins, Keith Gehrke

Coava Roastery and Coffee Bar

Portland, USA

Coava is a family of hard working people who love coffee. Matt Higgins and Keith Gehrke turned their dream into a coffee roastery and brew bar that is committed to providing the best quality coffee that focuses on single origin beans and optimum brewing techniques, and on bringing people together.

Photo: Jelani Memory



Opposite page & right

Stumptown Coffee Roasters

Duane Sorenson

Manhattan Café in the Ace Hotel Lobby

New York, USA (2009)

Duane Sorenson opened his only Stumptown Coffee Roasters café in New York on Labor Day, 2009. This new location, in the lobby of the Ace Hotel, lets people from all over the world try its high quality coffee.

Photo: Luke Dirks



Stumptown Coffee Roasters

Duane Sorenson

Red Hook Brew Bar

Brooklyn, USA (2009)

The Red Hook Brew Bar is dedicated to teaching coffee lovers the correct way to brew coffee using different brewing methods. The brew bar also hosts regular cuppings and tastings.

Photo: Luke Dirks



Origin	Price	Price	Price	Price	Price
Bolivia Finca punke (40lb)					
Costa Rica Hilvar reserva (40)	3.00	4.00	5.00	5/10	18
Costa Rica Montes de oro (40)	3.00	3.00	4.00	4*/8.00	14.00
Guatemala bella vista (40)	3.00	3.00	4.00	4*/8.00	13.00
Colombia los saucos (40)	3.00	3.00	4.00	4*/8.00	13.00
Colombia el jordan (40)	3.00	3.00	4.00	4*/8.00	13.00
Burundi kingava (40)				4*/8.00	13.00
Burundi buaya (40)				4*/8.00	13.00
Rwanda mugangwe (40)				4*/8.00	13.00
Rwanda kania				4*/8.00	13.00
Ethiopia sake quto (40lb)				4*/8.00	13.00
Indonesia salawesi toraja				4*/8.00	13.00
Indonesia salawesi toraja				4*/8.00	13.00
Indonesia salawesi toraja				4*/8.00	13.00
harr				4*/8.00	13.00





Stumptown Coffee Roasters

Duane Sorenson

Roastery in Portland, Oregon

Portland, USA (1999)

We at Stumptown travel worldwide because we are committed to sourcing and roasting the best coffees available anywhere. Along the way, we search for partnerships with farms to share in a belief that working together year after year results in the highest level of quality.

Photo: Benji Wagner



**Frank Falcinelli, Frank
Castronovo, Tony Durazzo,
Travis Kauffman**

Prime Meats

Brooklyn, USA (2008)

Prime Meats, created by Frank Falcinelli, Frank Castronovo, Tony Durazzo, and Travis Kauffman, is a farm-to-table restaurant created in the spirit of the inns and dining rooms found in New York at the turn of the twentieth century. Although Prime Meats is influenced by Germanic alpine cuisine, its menu also pays tribute to the American artisan movement by featuring local and fresh ingredients that are prepared simply and honestly. The result is fare that is as rustic and warm as the reclaimed leather benches that line its dining room walls.

Photo: All images by Travis Lee Kauffman





DRAFT BEER

HEINBECKER	5/7
GERMAN PILSENER	
WEIHENSTEPHAN	5/7
GERMAN HETTEREISS	
SINSON DUPONT	8
GERMAN DUNKELBIER	
SIXPOINT	CRAFT ALES
RED HORN, BROWNSHAW, JAY	11/20
BENGALI TIGER	INDIA PALE ALE
DAY WHEAT	WHEAT ALE
WHITEBERRY	WHEAT ALE
THIS	WHEAT ALE



**Frank Falcinelli, Frank
Castronovo, Tony Durazzo,
Travis Kauffman**

Prime Meats
Brooklyn, USA (2008)





