

## THE JULY OF SUMMER

### FIVE GREAT SUMMER WINES

**Red:** After gaining great momentum elsewhere, it's no secret, the ethereal pink wine has made the scene of recent Wine Spectator and Wine Enthusiast magazines. Ah, expect that to have every grape imaginable. Today's reds also have surprising complexity to go with sensory rhapsody.

**White wine:** A bit of effervescence helps make this light-bodied Portuguese wine (usually white; the red version mostly gets hung a natural for pale sipping). The lower alcohol content and off-dry notes are especially nice in a scorching midsummer afternoon.

**Chenin Blanc:** U.S. conditions of this dry white used to be largely bleak, but have improved markedly. There also is no shortage of dry versions from France's Loire and Langoude regions, South Africa (where it's called Steen) and Argentina's gasp-inducing.

**Tannat:** Speaking of Argentina, the native grape of the South American nation provides quality at several price points. The best, peppy examples reach a sense of surprising depth that matches up well with most gilded dishes, especially spicy ones.

**Pinot noir:** Doing a mixed job, especially east and west. One's your idea when for pairing with everything from salmon to steak to lamb chops. The more acidic versions from Oregon and Burgundy tend to be a lot more food-friendly than the California fruit bombs.

Bill Ward

We set the besting of the photos by TIM WELLS. Wine bottle photos by STEPHEN WARD. Photo by STEPHEN WARD.

### FIVE WAYS TO ADD SURPRISE TO YOUR GARDEN

- Branch out:** Go to the nearest garden center and buy a plant you've never heard of, a tropical you've seen only on vacation or a Zone 6 plant you've always hated after. Take it home, plant it and thoroughly enjoy it — for the season.
  - Have some incredible edible flowers:** Most herbs are easy to grow (even from seed), can take the heat and have a sharp, peppy taste. Chives (and their easy-growing) basil, garlic, purple basil and so forth are a great garnish. Or top a salad with handfuls of violets.
  - Do up your own secret garden:** Make a secret garden in a hidden spot, a beautiful garden, a small tree or a ring some beautiful plants or strawberries in a small tree. Every time you see it, it's like a secret.
  - Make a funky garden border:** Use your best with clipped plants, dried flowers, upcycled wine bottles, record albums or your collection of old shells. Almost anything that can sit in the ground — and withstand the weather — will work.
  - Consult a random act of gardening:** If you are your partner with a pet, get the neighbor kids together and plant some seed flowers, bring a neighbor a bouquet of flowers. Offer to weed at a friend's.
- CONNOR WATSON



### FIVE TIPS FOR WATERMELON

- No matter in what salad, use a cooler rather than a plastic bag to store slices of the melon.
  - Easiest way to cut watermelon: Cut the melon in half or quarters. Then cut a grid pattern on the surface of the flesh. The cubes will easily come out.
  - Maintain the temperature of your watermelon. If you bought it at room temperature, keep it at room temp. stuff if was refrigerated before purchase, continue to refrigerate before serving.
  - The rind of watermelon should be rinsed. This is true even if you buy your piece of watermelon (only the rind needs to be rinsed, be sure to dry the cubes).
  - Check your watermelon. It's mostly water anyway. In a blender, combine 2 cups seeded watermelon chunks, 1 cup crushed ice, 1/2 cup plain yogurt, 1/2 a tablespoon sugar, 1/2 teaspoon ground ginger and 1/2 teaspoon almond extract. Blend until smooth.
- From the National Watermelon Promotion Board

### FIVE TOPPINGS FOR ICE CREAM

- **Hot chocolate:** Heat nuts, walnuts, pecans or almonds in a dry pan until fragrant. Sprinkle on ice cream.
  - **Seasoned fresh fruit:** Try sliced pieces of kiwi, cherries or blueberries for color contrast.
  - **Mint chocolate chips or chocolate sauce:**
  - **Wine reductions:**
  - **Fruit sauce:** An excellent way to use up overripe fruit. Take 1 cup of berries and crush together with 1 or 2 tablespoons sugar. Place the berry mixture in a small saucepan and add 1/2 tablespoon water. Cook over medium heat, stirring constantly. When the mixture starts to bubble, cook another 3 minutes more, until slightly thickened. Cool before spooning over the cream.
- Recipe: [www.cookinglight.com](http://www.cookinglight.com), "Berries: A Chef's Pick" (In our books, \$11.95)

### FIVE NON-ALCOHOLIC QUAFFABLES

- **Ice Sparkling Blackberry:** Surprisingly light-bodied firm dark fruit drink, this could be simply stirred on its own or used as a base for punch.
  - **Lochin Sparkling Lemonade (Spizero or Pops):** Light and just (just) enough. This is a lovely blend of lemon juice and other ingredients.
  - **Stealth's Key Lime Fountains (Garden of Eatin'):** Sweet, tart, in the fashion of the newer "energy" drinks, a little of this sugar bomb gives a long way.
  - **Whole Foods 305 Black Cherry Italian Spritzer:** With just enough sweetness and tanginess, this fizzy beverage gives drink an exceedingly easy.
  - **Whole Foods 305 Natural Italian Tiramisu Soda:** A non-caffeine milkshake drink for which a tiramisu treat. The smooth tiramisu has just the right amount of keto (but not ketoable) to give you a good buzz.
- Bill Ward



### FIVE SUMMER ANTHEMS OF '07

- Song: "This Is Why I'm Here" Artist: Miley Cyrus
  - Song: "Secret Love" Artist: Faith Hill/Tierney Sutton
  - Song: "Measure of a Man" Artist: The Roots
  - Song: "Secret" Artist: Faith Hill
  - Song: "Toby" Artist: Paul Potts
- CHRIS GARDNER/REUTERS