

GREENHOUSE



Edited by Abigail Poulter

ECOTREND

Good Eating Goes Underground

There's no number to call for a reservation at one of the most sought-after dining experiences in Los Angeles. Those who score an invitation aren't told where they'll be dining until the day before. But when mealtime arrives, they enjoy some of the best food the region has to offer and dine among people who share a passion for locally grown organic foods.

Underground supper clubs are increasingly popular across the country. Rachel Narins and Suzanne Griswold serve up SOLE food (sustainable, organic, local, and ethical) at their Chicks with Knives supper club in L.A. "We wanted to bring people together over food in a way that's different from what you'd experience at a restaurant," Narins explains. Ingredients that aren't foraged or grown in Rachel's garden travel less than 125 miles from farm to table. The four-course meals, showcasing ingredients such as kabocha squash and spatchcocked game hens, are held at a different private residence each time. In Brooklyn, New York, the GradyWood supper club events are organized around a theme. "The supper club gives us a chance to be creative and express our feelings about the importance

of food and being conscious about what we eat," says Sara Grady, who hosts the event with her partner, chef Jason Wood.

Above: Sara Grady prepares dinner at a GradyWood event held at the Queens Country Farm Museum in Floral Park, New York.

Supper clubs are springing up everywhere from Austin to Boston, with the common purpose of bringing people together over great-tasting local food. Because events are held in unconventional places or private homes that aren't regulated by local health departments, most of the advertising is done by word of mouth, and potential guests are screened. If you can't track down a local supper club, start your own. All you need is a passion for seasonal organic foods, a penchant for good conversation, and a few friends (or even newcomers) to share the event.

—Diana Erney

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