

# FOOD

THURSDAY, JULY 23, 2015

## Recipe File



- Celebrate summer fruits at newspress.com:**
- Cherry-Bourbon Ice Cream
  - Cherry Salsa
  - Plum Tart
  - Frozen Margherita Pie
- MORE: Culinary Calendar

## PICKS of the WEEK



### Globe eggplant

The largest of the eggplant species you'll find at the farmers market in summer and fall, the globe is recognizable for its shiny dark purple skin and football-size shape. Expect to find it from Her Family Farm of Fresno at the Saturday Santa Barbara and Sunday Camino Real farmers markets, with more growers to offer it in the weeks to come. A very good source of dietary fiber, eggplant is also a good source of vitamin K, folate, thiamine, potassium and manganese. Use the globe variety as a pizza topper or turn it into a delicious eggplant Parmesan, the Fix of the Week on page A7. About \$2 per pound.



### Jalapeño peppers

We had wave of sweet peppers emerge earlier this month, and now a heat wave, you could say, as the spicy peppers are now arriving. The most popular are these flavorful jalapeños, which are perfect for adding to a fresh pico de gallo, hamburger meat before cooking, or grilling and serving alongside a nice skirt steak. You can also use these beauties to make jalapeño poppers stuffed with a number of local growers at most Santa Barbara Certified Farmers Markets. About \$2 per pound.



### Sungold cherry tomatoes

As sweet as tomatoes get, Sungold cherry tomatoes are deep orange and about the size of a small grape, which makes them stunning in mixed green salads. You can also use them in a skewer with cubed feta, peeled cucumber and red bell pepper, or add to a hot pan with olive oil, garlic, salt and pepper before tossing with fresh pasta, chopped basil and Parmesan. Available from a number of local growers at the Tuesday Santa Barbara, Wednesday Solvang, Thursday Carpinteria, Friday Montecito, Saturday Santa Barbara and Sunday Camino Real markets. About \$3 per basket.

Sam Edelman is general manager of the Santa Barbara Certified Farmers Market Association; photos by Nik Blaskovitch/News-Press

# BARTENDER ON THE GO

Have vodka, will travel. Simply Cocktails provides bar service for private parties and more

By DAVE MASON  
NEWS-PRESS STAFF WRITER

**T**his bartender makes house calls. Whether you're on the rocks, or shaken not stirred, Simply Cocktails owner Tim Cooney has whatever ails (or aces) you, bringing the shakers, mixers, ice and glassware with him to parties at public venues and private homes. While the hosts usually supply the alcohol, they leave the mixing to him. Through his Simply Cocktails, Mr. Cooney, 43, and his on-call team provide bartending services for weddings, parties and corporate functions from Montecito to the Santa Ynez Valley. "At weddings, the bride is the most important person," the lifelong Santa Barbara resident told the News-Press on a recent day outside at Sandpiper Golf Club in Goleta, one of his regular places for parties. "And the bartender," he chuckled, "is the second most." He's been the go-to service for high-profile nonprofit fundraisers and events, including the 2015 Santa Barbara International Film Festival, for which he and a couple dozen helpers poured.



HELENA DAV BREESE / NEWS-PRESS



PHOTOS COURTESY TIM COONEY

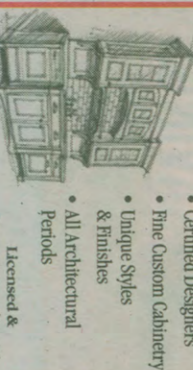
Clockwise from top, Tim Cooney, owner of Simply Cocktails, demonstrates his agility with a vodka bottle at the Sandpiper Golf Club in Goleta; Devin Hood, left, and Brennan Titus man the bar at a San Ysidro Ranch wedding; and Kori Scow goes classic at an Ensemble Theatre Company party in Montecito.

## Speak softly and carry three (big) sticks

**B**ill Price is a serial wine entrepreneur. Back in the last century, he and his partners bought Beringer Vineyards in Napa Valley, which was his initial exposure to the

wine business. A decade later, he sold his interest back to his partners and made his own way in the wine world. He began investing in vineyards, including the now famous Durrell Vineyard and Gap's Crown Vineyard in Sonoma County. He also has ownership interests in Kistler Vineyards, Buceella, Lutum and Head High, as well as being chairman of Gary Farrell Winery.

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### SCHAEFER ON WINE

**Dennis Schaefer** with Mr. Cabral talking over, assisted by Ryan Pritchard (also from Williams Selyem). "Three Sticks," by the way, was a teenage nickname given to Mr. Price by his surfing buddies who teased him about his formal name, William S. Price III.

For the current releases, Mr. Cabral and Mr. Van Staaveren blended the final wines together in a collaboration that allowed for **Please see SCHAEFER on A7**

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