

APRIL 2010

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Tiffany
Taylor 
OF TIFF'S
TREATS

THE TRAVEL ISSUE

GLOBAL FOOD + CHILEAN WINE | TAX TIPS | TRIBUTE TO LIZ CARPENTER

Global Gourmands

CLAUDIA ALARCÓN

Food writer, owner of CuisineXplorers, a culinary travel business. Born and raised in Mexico. Fluent in English and Spanish; working knowledge of Portuguese and Italian.



Sampling a lunch of freshly cut, organically and sustainably raised tropical fruit in the middle of a cacao forest in Fazenda Mãe da Mata, Ilhéus, Brazil.

Photo by Will Larson



A typical beach snack in Northern Brazil: fried fish served with a spicy salsa, fresh coconut water and ice cold beer. Prata do Forte, Bahia, Brazil.

Photo by Will Larson



BEST BITES

Afternoon snack at Cantina Gran León de Oro in Mexico City. Pulpo a la Gallega, Spanish-style octopus fried in olive oil and garlic, is traditional cantina fare, enjoyed with local beer, tequila and sangrita.

Photo by Claudia Alarcón.



Alarcón at Fazenda Monte Alegre, Ilhéus, Brazil, holding a freshly picked cacao pod. (The size and color are true.)

AUSTIN'S TRAVELING FOODIES SHARE HIDDEN FAVORITES AND TRAVELING TALES.

BY JULIE TERESHCHUK

PAULA BIEHLER

Principal/ Managing Partner, Crave Communications. Food publicist, has helped firmly establish Austin's reputation as a culinary capital.



"I've traveled to Spain on many occasions, always on a culinary quest. Although Madrid has many good tapas bars and one of my favorite restaurants, the famous Casa Lucio (I keep telling Austin chefs to serve fried eggs over French fries!), I much prefer the cuisine of the Basque Region. The Basque are great fishermen, so fresh seafood's always on the menu - from Gambas a la Plancha to Bacalao."



Best Bites, San Sebastian, Spain: Bar Bergara, General Artetxe 8, San Sebastian; a classic pintxos bar, with the two-bite morsels starting at \$2 each, a la carte; or, a fixed-price menu for \$34, which offers 11 different pintxos - salty as well as sweet - and includes three choices of wine.



Urepel is run by Tero Almandoz, one of the finest chefs in the area. Not fancy, but the food is sensational, particularly the local seafood dishes (shown here, grilled calamari with arugula) which are served with delicious sauces accompanied by exquisitely prepared vegetables. Don't miss dessert.