

JAN./FEB. 2005

## SAVEUR

SPECIAL ISSUE

The SAVEUR

100

AN APPRECIATION of our favorite  
drink, restaurants, people, places, and

WE EAT UP the world, and our annual SAVEUR 100 (this is our seventh) is an illustrated record of what we've been ingesting, both literally and figuratively. Our (as usual) eccentric but heartfelt choices this year include Italian restaurant pioneers in America, unusual food combinations, satisfyingly atavistic ways of cooking, and the dreaded, indispensable carbohydrate. —THE EDITORS

WHY WE

PLAY

FIRE

**1** IF YOU'RE lucky enough to have access to a fireplace—not the fake kind, with ceramic logs and gas jets, but a real one, with real wood that burns down to real embers that radiate the kind of heat that warms you to the bone—try cooking in it the next time you light a fire. Now you know why we really keep the home fires burning.

HOW WE PUT A

SPIN

ON DINNER

**72** FORMER chef-restaurateur Bruce Frankel of Worcester, Massachusetts, has helped to rekindle the practice of fireplace roasting with the **SPITJACK**, inspired by (and named after) the spits turned by mechanical jacks—rotator devices—in colonial times. All you need is a fireplace, meat (or fowl or firm seafood or vegetables), and an appetite. —Naomi Kooker ★

