

James Lane

— Dining —

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JENNY & FREDDIE CIPOLETTI

HOST ELAIA LUNCHEON

p. C-2

Photo by Judith Rae



Photos by Judith Rae

Freddie & Jenny Cipoletti

Host Elaia Estiatorio luncheon

Bridgehampton's Elaia Estiatorio teamed up with beloved husband-and-wife duo Jenny and Freddie Cipoletti to serve an exclusive Greek lunch on Sunday, May 22. Guests mingled over crisp Greek wine before sitting at a floral adorned table of family-style Greek plates and dessert.

Elaia co-owner Sofia Crokos asked each individual to introduce themselves around the table, sharing personal passions and mutual interests. Sofia and Freddie crafted a limited-time, locally-sourced Lythrini Skaras, the "Freddie Cipoletti Special," a whole grilled snapper with herbs, lemon, Greek

oregano, and latholemono, highlighting Elaia's Greek tastes and Freddie's creative twists. This collaborative dish was served at the luncheon and lives on the Elaia menu as a special currently.

"To host, to cook, to gather and entertain. As a couple in life and in creativity, we find ourselves amidst moments like these that are the culmination of what we cherish most in life," shared Jenny and Freddie about the event. "It's the driving force behind all that we do and create."

Utilizing Sofia's expertise from Sofia Crokos Events & Lifestyle and Jenny's eye for design, the event showcased both

women's talent for aesthetics and event planning. The bespoke gathering invited a select group of guests to enjoy shared passions for beauty and flavor over a Greek feast.

"I am extremely passionate about connections and aligning with creatively inspiring people. These bespoke collaborations are compelling to me because they incorporate my appreciation for design, beauty, and flavor, encouraged by my Greek roots and love of my country's gastronomy. I love to meet people and hear their stories; the lovely Cipolettis were a perfect couple to launch the summer out East," said Crokos.



Lythrini Skaras – 'Freddie Cipoletti Special' At Elaia Estiatorio

Ingredients

- Whole Red Snapper (scaled, gutted, cleaned)
- 10 cloves of garlic
- 2 Bulbs of garlic
- 1/8 cup fresh parsley
- 1/4 cup olive oil
- 2 Tbsp Sweet basil
- 1 cup of mixed microgreens
- 1 1/2 Lemons thinly sliced
- 2 Red onions
- 2 White onions
- Salt and pepper to taste

Preparation

1. Slice on an angle 4 cuts on each side of the fish (8 total)
2. In a mortar and pestle mix 6 cloves of garlic, 1/8 cup fresh parsley, 1/4 cup olive oil, and 2 Tbsp sweet basil. Once you crush and mash the mixture to a silky consistency, spread in between the slices and the outside of the fish.
3. Stuff fish with 1 cup of mixed microgreens that include cilantro, 6 cloves

- crushed garlic and 1 1/2 lemons thinly sliced. Drizzle inside with olive oil and sprinkle 2 Tbsps of salt (save some microgreens for garnish).
4. Sprinkle fish with 2 Tbsp of salt on each side.
5. Drizzle with olive oil on both sides about 1/4 cup total.
6. Before placing on the grill, make sure the grill has been preheated to max heat and brush the grate with oil.
7. Grill fish over high heat uncovered until lightly charred and it releases easily from the grate for about 10 minutes. Turn fish over and cook another 10 minutes.
8. Transfer fish to a platter and let stand for 10 minutes. Drizzle with oil, and lightly salt.
9. Use leftover micro greens as garnish along with 2 lemons cut in half and grilled face down until slightly brown and grill marks are present.
10. Cut 2 bulbs of garlic, 2 red and 2 white onions, half coated in olive oil and seasoned with salt and pepper and grilled face down for 10 minutes until grill marks are present.



Spring Close Farm

Owner Harry Pinkerton talks inspiration

By Jessica Mackin-Cipro

Half a mile North of Montauk Highway in East Hampton you'll find Spring Close Farm, a home to "local produce and good vibes."

As you pull into the farm you'll be greeted by furry-footed chickens, the smell of fresh flowers and the proud, spirited owner Harry Pinkerton, who acquired the local farmstand during the peak of the Covid-19 pandemic.

At a young age, Pinkerton was dubbed the "nature boy" of the family, since he couldn't seem to stay away from the outdoors. It was that enchanting feeling that Pinkerton wanted to recreate in his space when he first took over the stand, with vibrant colors of the free range eggs, organic produce ranging from juicy heirloom tomatoes to perfectly sweet raspberries straight from the branch.

We visited the farm to learn more.

Tell us a little about your background. What inspired you to bring Spring Close Farm to life?

I grew up on Long Island in a small beach town 30 miles outside the city called Bayville. Nature grounds me and growing up I found comfort in my mom's garden. I would crawl around and collect flowers, insects.... whatever I could catch. Butterflies were always my favorite. I learned to cook using the vegetables in our garden and established a love for growing my own food. I continued to have green thumb into adulthood.

About eight years ago I first stumbled upon the farm during my search for farmland in East Hampton. I wanted something small and manageable and this property was perfect. I started showing interest with the previous owner and bringing all my friends by, but I was very young and just wasn't ready to take that step. Being hit with the pandemic really made me question life and what I wanted, which led me back to the farm.

You worked in the fashion industry prior to the farm. Can you talk a little about that and what inspired the shift to becoming a farmer?

My career in fashion actually started in the Hamptons working for Blue & Cream after finishing my degree in Fashion Merchandising in the city. From there I moved west, worked with celebrity stylist Simone Harouche, working closely with Miley Cyrus for the "Bangerz" album. I continued in styling for years working in LA and New York City on movies, photoshoots, and so much more. I eventually ended up as a creative director for a model, and worked closely with her on creating content for



Photo courtesy Spring Close Farm

her brands while simultaneously managing her residences. As Covid hit I realized I wanted to disconnect from the material and get back to my roots. The farm was for sale for eight years and I looked at it every summer I was visiting my family in Montauk. It was just a matter of time before it felt right. I saw a business opportunity and jumped on it. I immediately threw myself into it, learned as much as I could about farming and sustainable living, and here we are in our second season and I sort of feel like I have the hang of it now.

Tell us about how you found security and community on the East End during the pandemic.

I love living out East and I relied a lot on local farmers to help me get started. I had no idea what I was doing at first. I reached out to people, connected with so many local vendors and artisans, and I'm meeting new people everyday through the stand. After being cooped up for a year in Covid, it was great to get back to life with a new business centered around the community. I know all my neighbors at the farm and I've made countless friends through the store.

What kind of food items can visitors find at your farmstand?

To me, farmstands are like the summer bodega on the East End. I wanted to create a one-stop-shop where customers can get everything they need without having to go into town. It's like a gourmet chef's kitchen with the freshest local produce and everything you need to stock your pantry. I carry many of my local friends products like Hampton Grocer Granola, Newlight Bread, and Monte's sauce as well as Mecox dairy cheese, local wines, and pickles, baked goods, rainbow eggs from my chickens and honey from

my bees. I also do most of the baking for my store and have become quite popular for my fruit pies.

Can you tell us about the fresh seafood you have each Thursday and Monday?

For forever, I wanted to encapsulate the protein aspect into my shop without having to actually carry meat or fish. Slow Down Seafood, formerly Montauk Scallop, reached out to me via Instagram and asked to collaborate. I loved the idea knowing Chris and Sarah have the best scallops and seafood around. Fisherman are farmers too and working with them has been so much fun and very popular among customers. Every Thursday and Monday they set up at the shop with the catches of the day from 10 AM to 6 PM. We open and close together and it's been so great for the neighborhood to have this amazing addition at their convenience.

Talk a little about the property's design and some of the updates you have made.

I'm an artist and this property is just another one of my projects. I have a vision for it with an esthetic to mimic a true homestead. The property is very unique. It runs 1200 ft x 50 ft wide and has a magical vortex of energy over it. Restoring the land was my first priority, conditioning the soil with rich nutrients it needed. I added multiple gardens and pollination areas for bees and butterflies. A small peach orchard, a perennial garden, will continue to add to the property over the years. I completely gutted and redid the store painting it and adding shelves to my liking. The farm feels alive again. Those who have visited this farm in the past can see the level of work I put in. I really care about the farm and preserving the land is very important to me. I hope it remains an iconic farm for many years to come.

At a young age you were dubbed the "nature boy" of your family. How did your love for the outdoors start at a young age?

Growing up I was obsessed with animals and nature. I had every pet imaginable. And I remember flipping through my dad's National Geographic collection in awe over all the beautiful pictures. My mother taught me how to garden when I was very young. She's a great gardener. We had a big vegetable garden and perennial garden where I would harvest veggies and make flower arrangements. I grew up barefoot and I was always on the beach or getting dirty in the woods. My brothers started calling me nature boy because I chose the dirt over salt life like them. Nature has always been my passion. Finding the most comfort in nature I would come home covered in mud with a huge smile on my face. I love being outdoors, it's always played a huge role in my mental health. Being able to completely disconnect from society and get lost in nature has always been the best medicine for me. Being gay, I retreated into the wild to be, when I didn't want to play sports with my brothers. It was always something that brought me peace. Still, to this day, I head back to the farm and totally disconnect from the world. My hands too dirty to text. Half the time I can't even find my phone. It's nice being able to shut off, especially in times like this. I've always been nature boy and always will be.

You serve coffee at the farmstand. Can you tell us about your brand of coffee?

I live for a good, strong cold brew, so making my own blend was a no brainer. I linked up with a family friend who has a small roasting company and he invited me in to make my own blend. Tasting different roasts from around the world, blending them together to come up with the

unique brew that I sell both ground and in cold brew. It's strong, earthy, chocolately, and the perfect way to start the day.

You produce your own honey. Can you talk a little about that process?

I started beekeeping during Covid around the same time I got my first chickens. A friend of mine who's been keeping hives for years kind of mentored me and showed me the ropes. It was something I always wanted to do but never had the chance. I started small with one hive to improve pollination in my garden and expanded to more hives once I got the farm. Bees play such an important role in the ecosystem, especially when it comes to pollination for yielding a bigger harvest. They are fascinating to watch and have been one of my favorite hobbies thus far. We also sell our harvest each year through the store allowing customers see and taste the local honey from our farm.

What's next for you and Spring Close Farm?

There is so much in store for Spring Close Farm. So much opportunity has already come my way from the store. I have cooked private dinners, installed gardens and landscaping, and met so many amazing people. I want to expand on my bakery options and other private label goods. I'm also starting a small kids camp with a local pod where I teach kids how to grow things from seed, maintain a garden, and care for a farm. I would also like to start a CSA eventually as I have had a lot of customers ask for it and think it would be a great addition. I'm kind of open to it all and the options are endless. I don't like to future trip too hard, this farm is just the beginning for me as a tastemaker on the East End. I have so much love for this farm and the future of it. I will continue to make it beautiful and grow over the years to come.

Dock To Dish Goes Global

By Bridget LeRoy

Photo courtesy Dock to Dish

There's a lot of buzz about Dock to Dish at the best restaurants locally and around the globe, but it started right here, with some local fishermen and the dream of a community-supported fishery.

Now the movement and the original Dock to Dish company itself have moved into global waters, reducing carbon footprints worldwide by serving the catch of the day, and working with the Cayuga Collection, a consortium of hotels committed to both luxury and ecological sustainability.

Sean Barrett, one of the company's founders, took the time to speak with James Lane Post.

Sean, how did Dock to Dish begin?

First, I have to pay homage and give credit to where I got the idea from originally, from local community-supported agriculture: Quail Hill in Amagansett. That's just the oldest CSA in the country.

For years growing up we'd seen the problems happening in food and an industrialized food system, and how Scott Chaskey and his CSA at Quail Hill was reconnecting the community directly to the farm, realigning people with seasonal, local, all these important fundamentals that had been lost.

And that were very difficult to reintroduce to people, because they'd become accustomed to ordering whatever they want.

So I got Scott's book, "This Common Ground," and it talks about the interconnectedness of things, life on an organic farm, but he gets into some of the mechanics of a CSA. And I just had a little light bulb went off in like 2010 or '11, that I was like, "What if we took Scott's idea of a CSA and made a community-supported fishery?"

I went straight to Scott. It was a cold March day and we talked it all through and at the end, he's like, "I can't see a reason why it wouldn't work." So we started.

Who was on board first? No pun intended.

Quail Hill; people were coming to get their vegetables and their fish. The chan-

nels were already grooved for people to understand that now seafood was going to behave the same way that Quail Hill's vegetables did.

The whole idea was basically translating farm-to-table into dock-to-dish, community-supported agriculture into community-supported fishery, to know your farmer and to know your fisherman.

How did Dock to Dish expand from communities to restaurants?

The whole restaurant-supported fisheries version of this was born out of crisis. Joe Realmuto and Mark Smith got involved, Jason Wiener got involved, there's about a half-dozen local guys, but mostly Realmuto and Smith. They just totally embraced it — at Nick and Toni's we were having a lot of good, fun events with those guys. We'd bring everyone out fishing with us.

And Dan Barber from Blue Hill at Stone Farms, he was just a key to all of this.

What we realized was the two big expenses that were killing us at a community level were labor and waste. But if the restaurant takes the whole fish, all the labor and the expense for breaking down fish already lives in their kitchens, it's already there, right? So that's labor. The restaurants didn't have really any waste. They used the racks, the cheeks, the collars, the skins.

So what we realized was that that business model then worked. And as we realized that, a half-dozen other community-supported fisheries across the country, who had also started to fail because of the expenses, reached out to us and were like, "Oh my God, can you help us create a restaurant program like you guys have, where they just take whole fish straight to the restaurant?"

And so I went to Dan Barber and he said, "Well, what do you need?" I said, "If we had 16 or 20 restaurants, it could work. But I don't know 16 or 20 restaurants who are going to be able to take 100 pounds of unknown, whole fish every week dropped on their doorstep."

So he called Eric Ripert, Thomas Keller, at that time April Bloomfield. It was serious A-list chefs and restaurants. He came

out of his office two hours later with 16 of the best chefs in New York City and goes, "They're all ready for deliveries next Wednesday," and I was like, "Holy shit."

So how did that translate to more of a global reach?

On that foundation we were able then to solve a lot of the problems that everyone across the country had, and all over the place — Fiji, South Africa — suddenly people were like, "How are you guys actually able to get people to pay in advance for a season's worth of seafood, and to be willing to just accept whatever is coming off the dock that day?" But once we started to build momentum, people were like, "Dude, if it's not Dock to Dish..." Because what you're gaining in quality, freshness, transparency, that ended up outweighing people's right to demand.

How would you define sustainable fishing?

If you see a fish name that's printed in ink on a menu, and they just have that every day, it's a very unnatural thing. It's only in the last 100 years that humans and restaurants have been able to put a wild creature, anything, on a menu and say, "That's our menu for the next three months. We're going to have this every night." But any of the Dock to Dish members, you'll see that their seafood, it just says "market catch," "catch of the day," or "Dock to Dish special." It's unknown. It's the lighter harvested seafood — not cod or sole, or apex predators like tuna and swordfish. There's a lot less of them in the pyramid.

Give an example of some of those species that are lighter harvested.

Butterfish is a great example, different types of mackerel that are very abundant, hake, whiting, golden tile fish. Some of them are now becoming a little more popular or known, but are not really well known from a marketing perspective. A lot of the marketing stuff is just words. Like Patagonian toothfish being turned into Chilean sea bass.

So okay, then I assume that all of this somehow got the ear of Cayuga.

So Cayuga was founded by a very cool

couple, Hans Pfister and Andrea Bonilla, his partner, and she's Costa Rican. They got their master's in hospitality from Cornell together, and they went to Costa Rica and began creating authentic, ecologically sound tourist and travel experiences for people in a world of greenwashing, a tsunami wave of sustainable travel crap. They came up with a code of ethics and put forth a mission and built a very good team, Jorge Arrieta and a bunch of guys who were just honest, hardworking, good folks.

So, once again, Dan Barber. The Johnsons, who owned Harmony Hotel in Nosara, Costa Rica, which was managed by Cayuga, were having dinner at Blue Hill, and the staff would come out and do a full explanation of how Blue Hill was a member of the Dock to Dish restaurant-supported fishery program in Montauk, how that worked, where the seafood came from, who caught it. And then Dan would knock the people's socks off with this incredibly fresh seafood. So the Johnsons, I guess, asked Dan, "What's this seafood system you have?" And he was like, "Oh. My friend Sean has this program called Dock to Dish..."

And at that same time, Hans and Andrea at Cayuga were researching how to solve all these problems they were having with seafood, "How do we solve this problem at our hotels and get our 'food miles' down, and get reintroduced to the fishery?" This was in 2015, I believe. So that's how it got started.

What have you learned?

It was a humbling experience. We thought we were these pioneering, entrepreneurial inventors at first. But when we really started to work internationally — Costa Rica, Fiji, Nicaragua, Panama — the local fishing communities were looking at us like, "Dude, that's the Indigenous practice that's been going on here for a thousand years."

It showed us how far we had deviated from the basics. What Scott Chaskey originally predicted from the beginning was this full circle concept — the interconnectedness of just the basic, fundamental Indigenous philosophies and roots that humans used to survive for thousands of years. At the end of the day, that the most sustainable way forward is actually to look further back.

Is there some measurable way to know if what you are doing is changing the paradigm, even in a very small way?

We always say treat the disease and not the symptoms. You exhaust yourself trying to treat the symptoms. And the symptoms of the system are many. And high carbon footprint, depleted fish populations, low pay for fishermen, fish fraud. But I think what I've seen and what I've heard repeated back to me from everyone, from Dan Barber, to Bonnie Brady at the Long Island Commercial Fishing Association, to Cayuga, to the United Nations, is that there has been a change in mindset. That the most noticeable thing, is that people are actually much more aware. Now, the term dock to dish has been blended into the vernacular, the lexicon of, "Is it dock to dish?" is no longer really talking about us or our operation, it's more the philosophy and the mentality of like, "Do you know where this came from? Do you have access and transparency to the actual fisherman? Is it seasonal? Is it local?"

What nourishes your soul?

I'm a solution seeker and an eternal optimist. Now we've hit, with Dock to Dish, mission accomplished on a lot of levels. If I look back 10 years ago to what we set out, the goals, and we've succeeded to a point of obsolescence, where now everyone is doing dock to dish.

So we've opened this whole new chapter into Sea to Soil and kelp farming, and how do we connect capturing carbon with kelp farms all around the island, sequestering that, and then burying it into soils to benefit the growth of land plants and increase photosynthesis. Now we're grappling deeply with how do we solve climate change and carbon capture and things. And so if I zoom out and looked at this whole picture, you can see a pretty defined trend of where I'm finding my joy or my dharma or my fulfillment, is by problem solving and using, basically, the ocean in a way, or resources from the ocean, to try to solve problems that we're having here on land. I think that's ultimately what I was put on this planet to do.

To learn more, visit docktodish.com.

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Scott's Protein Balls

Talking healthy snacks with CEO Lori Levine

By Jessica Mackin-Cipro

After Lori Levine, the CEO of Scott's Protein Balls, was diagnosed with breast cancer in 2017, she was inspired to commit to a clean lifestyle. But she had trouble finding a healthy snack that wasn't highly processed. Her husband Scott started experimenting in the kitchen and came up with a delicious recipe for peanut butter protein balls. They were a hit, and the company Scott's Protein Balls was born. We caught up with Lori to learn more.

Tell us a little about your background.

I started my career as a CPA in a large accounting firm. Ultimately, I took time off from work to take care of my sons, Justin and Ben and found motherhood to be the most fulfilling job in the world. A number of years later I had some unfortunate health issues to deal with. I then decided to turn something negative into something positive. My husband Scott and I launched a business to help me and other people live a healthier lifestyle. With the current health trends being all about foods fresh from the fridge and the importance of having superfoods in your diet, we knew the timing was right to launch.

You were unexpectedly diagnosed with breast cancer in 2017, which inspired you to commit to a clean lifestyle. Tell us about how Scott started making the protein balls for you during this time.

When I was diagnosed with breast cancer and had to undergo surgery and treatment, I traveled every day between Plainview, Long Island and NYU Langone Hospital for treatment for six weeks. It was a very difficult time for me and I relied on quick grab-and-go meals and a lot of protein bars. After my treatment was done I realized that in life there were so many things that are out of my control. But I also realized that there are also things that I can control, namely what I put in my mouth, how I treat my body, and what I allow myself to think in my head. I finally felt empowered and decided to get into the best shape of my life. I went to a nutritionist to help me get on a greener, cleaner eating path. She really helped me make changes in my diet that made me feel good and gave me more energy. The nutritionist also told me that I should stop eating protein bars. She said they are filled with calories, sugar, preservatives, and chemicals and sit on a shelf for a year.

Since I often ate protein bars as a quick snack or meal replacement, I had a hole in my diet and was frustrated. I would complain to Scott that I needed something to eat on-the-go that was fresh and healthy. Scott said that he was going to create something for me. He said he wished he had been able to do more for me while I was going through breast cancer treatment and was happy because now he could find a way to help me.

Tell us a little about the recipe process and how you came up with your variety of flavors.

Scott found a simple three-ingredient recipe for a peanut butter protein ball and then worked on the recipe until he created something that contained healthier ingredients, yet still tasted great. It was a lot of trial and error and many late nights. Once the peanut butter cacao ball was completed I started carrying them everywhere I went in little ziplock bags. Eventually I carried bigger and bigger bags because our family and friends started eating all of mine! Everyone started telling us we should start a business, but I was recovering and Scott had a fulltime job as a CFO and commuted to New York City every day. We laughed but never really thought we would have the opportunity to actually start a business. We started giving away bags of protein balls to anyone who asked and "Scott's protein balls" became very popular around town.

People then started asking for more flavors, so Scott decided to make a protein ball using almond butter. That's how snickerdoodle was created. Again, many nights making batches until he found the right mix. Later, a few people were asking if we could make a nut-free flavor because of nut allergies and that their kids couldn't take the flavors with nuts to school. That sent Scott back to the kitchen to experiment with nut-free flavors and that's how Brownie Batter and Confetti were born.



What started as a labor of love has now turned into a thriving business. How did you make the decision to turn Scott's Protein Balls into a business?

When the pandemic hit, Scott was working from home, our oldest son had moved home from the city and brought his girlfriend (who was taking classes towards a specialty career) and our other son came home from college, but lost his internship because everyone was working from home. I said to Scott, let's roll a lot of balls and launch and see if there could be a business here. In short order, we had over 100 customers primarily through word of mouth. We then decided maybe there was a business here. We quickly found out there was as we started selling four packs in many local stores in Long Island, Manhattan, and Westchester and then in Connecticut and Florida. Our protein balls also sell on our website in four, 10, or 20 packs and we ship to every state in the country.

Where can we find Scott's Protein Balls in the Hamptons?

You can find us in many locations in the Hamptons, including The Golden Pear in Southampton, Bridgehampton and East Hampton, Goldberg's in East Quogue and Sag Harbor as well as the Sag Harbor Cinema (lobby snack bar), Hampton's Beach Bowls in Bridgehampton and parents can find us at the Children's Museum of the East End in Bridgehampton.

Can you tell us a little about some of the events you are involved in this summer and some of the non-profits that you support.

The most significant non-profit we are partnered with is the Breast Cancer Research Foundation. Our mission

has always been to raise money to fund breast cancer research and now for the five-year anniversary of my diagnosis of breast cancer, Scott's Protein Balls will be donating one percent of sales to BCRF. It was due to their research that my treatment for breast cancer wasn't as severe or long as it otherwise might have been. Obviously, this is a cause near and dear to our family.

We have also partnered with many different charities for events in the Hamptons such as Hamptons Community Outreach, Southampton Fresh Air Home, Ellen's Run, ALS, Hope for Depression, UJA, Stop the Stigma 5k, and Hudson's Helping Hands. We are planning even more events and partnerships with local non-profits for this summer.

In addition, we have had many sampling events and pop ups with local fitness studios as well as with local retailers. Our list is always growing and we love to meet new people every day and have them try our products. You can find information about our upcoming events if you subscribe to our weekly newsletter or on Instagram @scottsproteinballs.

What's next for Scott's Protein Balls?

We have a number of initiatives underway that will be kicking off this summer. Following our recent launch in all three of The Golden Pear Cafes in the Hamptons and two Brooklyn Bread Cafes in Brooklyn, you will now be able to find Scott's Protein Balls in 14 King Kulen stores, including their five Wild By Nature stores, beginning in July. We also expect to be expanding into other airport locations (we are currently selling at JFK and LaGuardia airports) this fall.

As for the product, we will be launching new versions of our popular nut-free line, which will remove almost all of the sugar from the balls. In addition, we will be launching limited edition versions (similar to the Red Velvet ball earlier this year) of our product throughout the year, with a fruit version likely to be the next limited edition run. Later this year, we expect to be introducing our next product called Scott's Protein Powder. We are creating our own protein powder to be used in our products that will taste delicious and be clean with minimal ingredients.

We will also continue our partnership with many non-profits, including a fall participation in the Pink Promises event, among others, this fall.



Photo by Barbara Lassen/
Barbara Lynne Photography



Scott & Lori

Visit scottsproteinballs.com.

Chloe's Fruit

From Montauk to nationwide

By Jessica Mackin-Cipro



During the early days of Chloe's Fruit you could find them at the Chlo-On-The-Go truck parked at the beach in Montauk, serving their better-for-you fruit pops to beachgoers. Now they are available in over 10,000 stores nationwide. And this summer Chloe's Fruit is expanding its partnership with Juice Press and bringing its Soft Serve Fruit out East. We caught up with founder Chloe Epstein to learn more.

Tell us a little about your background. What inspired you to start Chloe's?

When I became pregnant with my first child, I began paying more attention to the quality of the foods I was eating and started focusing more on removing artificial ingredients from my diet. I had (and still have) an intense sweet tooth that specifically favored frozen yogurt and frozen treats in general, but I couldn't find any that satisfied my cravings without artificial fillers. So, I began experimenting in my kitchen with frozen bananas in every appliance I could find and from there, Chloe's was born. At the time, I could not have predicted the impact this passion for a healthy lifestyle would have on my family's lives.

During the brand's early days, you took Chloe's on the road and served out of a truck in Montauk. How would you say Montauk played a role in the success of the company?

Ahh yes, back in the day we had our truck, "Chlo-On-The-Go" parked in an ideal spot off the beach in Montauk serving our Soft Serve Fruit and Pops. It was quite the learning experience, but the truck was an absolute stunner and an effective way to introduce Chloe's to hot, hungry, hip beach goers. I loved hearing from people all over the Hamptons about their "Chlo-On-the-Go" sightings. It was definitely an effective marketing tool for us at the time.

You're expanding your partnership with Juice Press and bringing your Soft Serve Fruit to the East End this summer. Tell us more about that.

We are thrilled to expand our partnership with a likeminded brand like Juice

Press. At the beginning of this year, Juice Press took over our Union Square location to launch the first Juice Press x Chloe's, and now this summer, they are bringing our Soft Serve Fruit back to the Hamptons, swirling our mix at the Juice Press Southampton shop. With a focus on better-for-you eating, together we are excited to satisfy all your cravings and look forward to a great summer in the Hamptons!

Tell us about some of your more recent additions, like the oat milk pops and your no sugar added pops.

While our core line of fruit pops still remain top-sellers, we recognized that some of our consumer were looking for more indulgent, yet still better-for-you options. We started by dipping our fruit pops in dairy free dark chocolate and were then the first to introduce an oat milk based frozen pop in 2020. We launched with classic flavors like salted caramel, raspberry chip, and mint chip and went more decadent with our latest additions, cookies & cream, chocolate peanut butter, and brownie batter. It's fun to see the excitement around Chloe's going more indulgent. We have built consumer loyalty and trust in our commitment to delivering only the most delicious products using the simplest ingredients.

At the same time, we wanted to respond to the growing interest in No Sugar Added (NSA) options. We strive to be as inclusive as possible with our offerings and eliminating the added sugar helps with those who have sugar restrictive diets. We started with a strawberry NSA option and have just recently added the most delicious, refreshing grape flavor to the line. Our NSA pop uses fruit, allulose, and monk fruit to sweeten the experience. Allulose is a rare sugar that is naturally found in foods, offering a better alternative to the artificial sweeteners found in so many other pops on the market. Our NSA pops are only 40-50 calories of pure yumminess.

What's your favorite flavor?

This should be the easiest question but it's ever-changing based on my daily cravings! Dark chocolate, lime, and our raspberry chip oat milk pops were in major demand this past weekend in my house. The kids and I have also been excessively snacking on our Spider-

Man strawberry lemon pops. They are a smaller portion size so we can't help but go back for more.

You're now in over 10,000 stores. That's amazing! How does it feel?

Thank you! It is amazing to see but there are always more retailers that we have our eye on — we want every shopper and family to have access to Chloe's and we

are working on some exciting new products for the upcoming months, so please stay tuned! What's most exciting about the growth is that we created this business in order to make better-for-you frozen treats more accessible to all. I personally was frustrated about the lack of options in the space and today, I know my kids can get a delicious treat that they will be truly excited to eat almost anywhere, from their favorite supermarket, to camp, school, or their friend's freezer. That's rewarding.

What do you love to do on the East End when you have free time?

This summer I hope to spend my free time outside being active! As much beaching, biking, and boating as possible. I love my Hamptons work-outs, farm outings and can't wait to spend many long lunches and dinners at Sunset Beach, Crow's Nest, and Duryea's.



Photos courtesy Chloe's Fruit

Hen Of The Woods

Ethically sourced gourmet specialty items

By Jessica Mackin-Cipro

Hen of the Woods Market, run by owners Jonathan Bernard and Suzy Yang, has become a go-to for ethically sourced gourmet specialty items in Southampton. You'll find uni, caviar, sushi-grade fish, Canadian duck fat, Hudson Valley foie gras, sardines, and, of course, mushrooms.

Bernard, a Huntington native, started vertical farming in Brooklyn in 2016 and began growing mushrooms the following year. Moving operations to East Northport in 2018, growing mushrooms became his full-time job — selling at farmers markets and delivering to restaurants.

The pandemic allowed the business partners to “transition from mainly working with restaurants to offering more home deliveries and to get to know our customers better,” said Bernard. “That led to the opportunity of opening Hen of the Woods. We've really gotten to know our customers, their families, and the items they're interested in. And, of course, we're close to the producers we work with. It's a really cool feeling that's unique to the retail space.”

We caught up with Bernard and Yang to learn more.

What inspired you to start Hen of the Woods?

JB: I was delivering amazing products to the chefs, restaurants, and farmers markets on the East End. When the pandemic started, I realized there was a huge need to go direct to the consumer. We wanted to bring that same quality and freshness of ingredients so everybody could enjoy them at home.

SY: I've been in the hospitality industry for over two decades, so naturally, I enjoy cooking. With Hen of the Woods, I wanted to help bring out/elevate the cook in everyone with special and interesting products.

Tell us a little about the concept you've created for the store.

JB: Hen of the Woods is a marriage between the best, hard to find ingredients and delicious prepared foods that are all made from scratch. In fact, many of our newest recipes are ones that Suzy Yang



Photo courtesy Hen of the Woods

grew up making at home with her family. Things like handmade dumplings, japchae (Korean glass noodles) and steamed seasonal vegetables from the local farms.

Talk more about some of the products you offer customers and how you focus on local and ethically sourced ingredients.

JB: We carry some really rare things, like our Japanese sea urchin and fresh wasabi roots, truffles and our very own house selection of the finest caviar. Then we have amazing local products like Marcelli first-harvest Italian olive oil, L'Isolina fresh and dried pasta, and Monte's tomato sauce. We can't forget Hampton Grocer Granola, or Springs Fireplace Hot Sauce. Stop in for produce from local legends Balsam and Marilee's farm.

What's next for Hen of the Woods?

JB: We're going to have some incredible prepared foods this summer, in addition to local seafood caught sometimes just miles away. We are also hosting our very first “Wine Nights” that will explore various regions and the best wines found there. Come mid-summer, we will be hosting dinners inspired by regional chefs that blow us away.

What about the East End inspires you?

SY: The amazing local farms and small purveyors who offer the best in class for what they do. I love learning where everything comes from and sharing with the customers to further their experience.

JB: I am nonstop inspired by the landscape and small villages out here — the locals who have been here for generations. I'm definitely biased but I tend to think the farmers and fishermen have the most exciting lives out of everyone. A lot of people are not going to want to hear that. (Laughs).

When you're not working, how do you enjoy your time on the East End?

SY: Cooking and sharing meals with friends and family, gardening and walks on the beach with my bearded collie Phantom.

JB: You can often find me exploring, hiking, foraging, or just having a coffee locally.

Visit 48hampton.com.

Hamptons Happening

18th annual foodie event to support cancer research

By Jessica Mackin-Cipro

The Samuel Waxman Cancer Research Foundation will host one of the most anticipated Hamptons events of the year, the 18th annual Hamptons Happening, held on the Bridgehampton Estate of Kenneth and Maria Fishel on Saturday, July 9. Guests will enjoy a night filled with tastings from dozens of chefs such as David Burke and Francois Payard, restaurants like T-Bar, Centro, and Mercato Cucina, and beverages from Woodford Reserve, Hamptons Water, and Blood Monkey Gin, all while helping raise funds for life-saving cancer research.

This year's honorees include Bess Freedman, the CEO Brown Harris Stevens, Chef Julian Medina, chef and owner of Toloache, Tacuba, Coppelia, Kuxe, La Chula and El Fish Shack, Mark Melchiorre, the executive managing director, CIO and head of Brean Investment Group, and Max Mara and Cristian Notari, the CEO of Max Mara USA.

“Max Mara is honored to be partnering with the Samuel Waxman Cancer Research Foundation, an organization whose mission is to eliminate cancer through innovative and collaborative research. At Max Mara, we honor those who have been impacted by cancer and we are proud to help in the fight to free the world from this devastating disease,” said Notari.

Through events like Hamptons Happen-

ing SWCRF has invested more than \$100 million towards cancer research, supporting hundreds of investigators around the world, leading to breakthrough treatments and discoveries. This philosophy of collaboration has led to breakthrough discoveries.

We caught up with honorees Bess Freedman, Julian Medina, and Mark Melchiorre to learn more.

Congratulations on being honored. How did you become involved with the Samuel Waxman Cancer Research Foundation's Hamptons Happening Event?

MM: The Waxman Foundation is a leader in cancer research and I was introduced to the organization through friends and immediately wanted to be involved.

JM: Thank you, I have been involved with the Samuel Waxman Foundation for several years, as a dear friend and regular at my restaurants, Richard Rosenthal approached me to get me active and participate in one of many food events that they organize, that is when I met Mark Friedman, chair of the event, since then this organization has been true to my heart.

BF: Mark Friedman, one of our agents, has been involved with the Foundation



Photo by Patrick McMullan. Below, L-R, Mark Melchiorre, Bess Freedman, Chef Julian Medina



and brought huge awareness to BHS regarding their cancer research and how we can all do our part. We have sponsored events, done the Step Up To Turn Cancer Off walks and really rallied to support such a great cause. Literally two days ago one of my closest friend's mom was diagnosed with uterine cancer. It is devastating. There is so much work for all of us to do.

Why is cancer research important to you?

BF: I know so many people personally who have been affected by this disease — children, parents, friends. Cancer does not discriminate, and we need to fight this together to find effective treatments and eradicate this terrible illness.

MM: Cancer has touched our family many times. My mother, aunts, uncles, and sister-in-law have all suffered various cancer diagnoses. As a result, our family is very involved in volunteering our time and resources to support cancer research. The Waxman Foundation is a prominent, local



leader in this field, and I am honored to take part in their efforts.

JM: In these days of our lives everyone is related to cancer, a close family member, friend or a neighbor, I believe in finding a cure and research is the key to this.

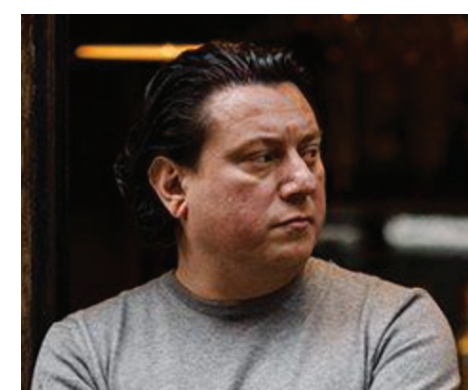
What are you most looking forward to at this year's event?

JM: I'm so humbled to be an honoree this year, I'm looking forward to raising as much as we can and by featuring my restaurant through the foundation.

MM: I am most excited to experience the incredible food and drinks while getting the chance to spend time with others that are committed to cancer research.

BF: Meeting new people, including my fellow honorees, and raising more funds for this incredible cause.

What do you like to enjoy when you're in the Hamp-



tons? Any favorite restaurants or businesses?

BF: I love going to the beaches in the Hamptons — they are all beautiful and pristine. The sunsets here are spectacular. I love Sant Ambroeus in Southampton, Bilboquet in Sag Harbor, Pierre's for brunch in Bridgehampton and sunset cocktails at Navy Beach in Montauk. I also love Round Swamp Farm — everything they make is delicious and I can bring it back home with me!

JM: I enjoy a nice day at the beach with my daughter, Olivia, swimming in the ocean and then cooking a nice BBQ in my backyard. I also enjoy going out to Sant Ambroeus, T-Bar, or get a casual burger at Buckley's Inn Between.

MM: When in the Hamptons, I love going for dinner at Tutto di Giorno in Southampton, playing golf at one of the many amazing golf clubs out east, and of course, spending time at Wölffer with my wife and children.

For tickets, visit waxmancancer.org.



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Claude's Restaurant

Open for dinner at the Southampton Inn

By Jessica Mackin-Cipro

Claude's Restaurant at the Southampton Inn has re-opened for dinner service with a new chef and new menu. Chef Giancarlo Dellanzo joins Claude's as he introduces creative menu items to complement the restaurant's idyllic Southampton Village setting.

For the past twenty five years, Chef Giancarlo has been cooking up creative and delicious dishes in Manhattan. Born and raised in northern Italy, he graduated from Aurelio Saffi, Florence, Italy with a culinary degree. The pandemic led the chef to Claude's. "The vibrance of the restaurants in Manhattan disappeared during the

pandemic," said the chef. "I wanted to create a menu based on American dishes with Italian and Mediterranean influences," he continued.

Starters like the tuna tartare, accented nicely with mango, avocado, and cucumber, are sure to be a favorite among diners. Same goes for the house-made lobster wontons and the eggplant burrata dish, the cheese served with a lovely eggplant caponata and tomato.

"My two favorite dishes are the Cognac shrimp and the crabcake," said Dellanzo.

Entrée menu highlights include the wild seafood spaghetti, a seafood lovers dream, filled with a medley of clams, scal-

lops, shrimp, lobster, in a light basil-tomato sauce. The free-range chicken, another great option, is pan seared and served with broccolini-mashed potato, caramelized carrot, and Madeira sauce.

With menu prices surging in the Hamptons and entrees over \$40 becoming the norm, it's refreshing to see the price points of the menu. That aforementioned chicken dish is only \$20, while the filet mignon is priced at a very reasonable \$36. They also offer a \$35 prix fixe.

With the restaurant's outdoor seating, located amid several acres of manicured lawns and gardens on its lovely grounds, you'll find new décor and lighting, to set the scene for a

special outdoor dinner experience.

We suggest, if weather allows, enjoying dinner al fresco in the courtyard, and you'll feel like you've been transported to Palm Beach — just think the outdoor seating at Pizza al Fresco, minus the palm trees. Heaters and fire pits are also available for outdoor dining. It's a great opportunity to celebrate life's simple pleasures — enjoying a nicely prepared dish, alongside good company.

Claude's is open daily for breakfast from 7 to 11 AM, lunch from noon to 4 PM, and offers weekend brunch from 11 AM to 4 PM. Dinner is served Wednesday through Sunday 5 to 9 PM.



Cheers To Summer

James Lane Post hosts Pizza & Pompette party with Arte Collective

James Lane Post held its Cheers To Summer — Pizza, Pompette & Prosecco Party on Thursday, May 26, at Tiana Beach in Hampton Bays, to celebrate the unofficial start to summer

and the June issue release.

The event included an art exhibit by Arte Collective Contemporary & Fine Art in Southampton, curated by Yubal Marquez

Fleites. Artists included Enrique Cabrera, Julio Velazquez, Yenny Carruyo, and Richard Orlinski.

Guests enjoyed Pompette, Prosecco, pizza, cupcakes, and Scott's Protein Balls.



Photos by Barbara Lassen/Barbara Lynne Photography, Jill Carson



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The Culinistas

The perfect 'girls day' in the Hamptons

We asked The Culinistas co-founders Tiana Tenet and Jill Donenfeld to describe their perfect "Girls Day" in the Hamptons. The Culinistas is a home-chef and boutique catering service available in the Hamptons, New York City, Washington D.C., Aspen, Los Angeles, and Connecticut. Here's what they shared.

Tiana Tenet:

The perfect girls day for me is filled with family, fitness, and food.

My mornings always start with my baby boy, and despite this being a "girls day," I wouldn't want it any other way. I'd start my day with a morning stroll to Amber Waves Farm. First, a visit to the hens. Then, we would shop for breakfast — homemade mozzarella (still warm from Villa Italian's early morning delivery), a dozen fresh farm eggs, and a loaf of Night Owl sourdough.

From there, I would head over to Sportime for a rally with Hana, the ultimate lady pro, or Cardio Tennis for a fun sweat sesh with the girls. I'm not good, but I'm totally in the zone playing tennis, and I love that feeling.

After the sweat, I'd be ready to refuel. I would call a few friends and ask them to join me for a day on the water. We could meet at Gardiner's Marina, jump on a boat and head to Orient Point. Duryea's Lobster Cobb Salad and crispy french fries will make any girl's dreams come true. We'd eat, laugh, sing and drink a little too much rosé.

When I arrived home, my son and husband would be waking from their late afternoon naps — the perfect time to head over to the East Hampton Duck Pond. We'd cut up whatever remaining pieces are left from the sourdough bread and head out to feed the ducks. We'd lose track of time on the way because the path is filled with so much wildlife and activity.

In the evening, my husband would make an outdoor fire and grill some pizza using the mozzarella that we picked up from Amber Waves that morning. Likely followed by some gelato from Carissa's... The perfect day.

Jill Donenfeld:

A girls day to me is a day filled with adventure. Because I am an adventurous girl.

I would start with a treasure hunt at LVIS,



Tiana Tenet & Jill Donenfeld
Photo courtesy The Culinistas

the Ladies Village Improvement Society, an organization that keeps East Hampton incredibly beautiful, mostly through donations. Why treasure hunt there? Because they run a robust resale operation of household items, and as the creative lead for The Culinistas, I am always on the lookout for unique glassware and table top items to showcase our library of dishes.

Then I'd head over to the Farmer's Market outside of Ashawagh Hall (so, this Girl's Day is happening on a Saturday!) to support a local girlfriend who sells tortillas.

Check out @house.masa on Instagram.

Next stop would be the library in Amagansett, the best library in the Hamptons. Not only do the librarians really know their stuff but also, they have been giving away free seeds for one's garden since the onset of spring. The seeds are in a card catalog cabinet at the entrance. I'd pick up more cosmo seeds because my mother loves them, and they strike me as feminine since they are aesthetically delicate but are hearty enough that they will grow easily without much babysitting.

I'd stop at il Buco Vita to pick up a loaf of buckwheat bread and maybe treat myself to a glass olive oil funnel — go check it out. It's a sexy object to have around. Girl's day requisite: hold something smooth in your hand.

I'd head home to Lazy Point and have a few girls over for apero hour: wine from my friends who run Nat Out East, cheese from Mecox Dairy, the buckwheat bread from Il Buco, and oysters and clams from the harbor in my front yard. There is nothing more girly than oysters and clams.

Chef Jess & The Complete Burger Revolution

By Bridget LeRoy

By this point, just about everyone has heard of, if not bit into, a vegan burger. It seems like the gold standard is to make a patty that tastes like, and has the mouthfeel of, real meat.

Not for local chef Jessica Taccone, also known as "Chef Jess," founder of The Complete Burger, based out of Sag Harbor. Her idea was to create a burger that is sourced as much as possible from local ingredients, has a low carbon footprint, and tastes simply delicious.

Taccone is partnering with James Lane Post, providing food for guests at our Hamptons Tech Week. She took a few minutes to talk with us about The Complete Burger, South Fork Bakery, and being a female entrepreneur in the Hamptons.

What led you to the passion of creating this burger?

I was working with Dave Falkowski at Open Minded Organics and we had a bumper crop of shiitake mushrooms — we needed to make food out of them because we weren't going to be able to sell them in fast enough amount of time so that they would last. So I worked on this recipe and developed it over some time. You know, we did the quick version to use up the mushrooms, which was great. But you couldn't grill it. And then I spent an entire winter working on the burger just to develop it further. And I was like, oh, this is going to be a big thing and we'll do this on the farm.

I was with Dave about five years. When I left, I took the recipe, and my then-business partner for Hamptons Hawaiian was vegan for a really long time. And she was just like, you need to make this burger, let's put it on the menu. And it ended up

being one of our best sellers on the menu at the pop up.

You say very clearly on the package that this is not a meat substitute.

That's right. I'm not trying to be fake meat. It's plant-based burger that is vegan and also gluten and soy free. Every day we are committed to bringing the highest level of energy, enthusiasm, and knowledge to our product. Our goal is to bring plant-based food to a level that even the most carnivorous eaters will enjoy.

So tell me a little bit about your mushroom adventures. Did you try different kinds besides shiitake?

It was always shiitake, for two reasons. I just feel like the texture's perfect, and the umami. So it gives a flavor, but it's not always clear. It doesn't come through as mushroomy. It's just like a flavor that if you don't know mushrooms and you ate it, you wouldn't be like right away, "Oh, that's mushroom." I didn't want that. Some people don't like mushrooms but they love The Complete Burger.

Do you have plans in the works for like other flavors?

I did a podcast a couple weeks ago with "Green Hero," and the host asked me the same question. Our goal is not really to distribute nationally. I don't want that carbon footprint. But we want to have facilities where we can create the burger locally in major cities across the country. I want to build community around my product. And he mentioned it would be interesting if the burger take on the flavor of that city. Like if we were in Dallas, we would have a Tex-Mex version, or whatever. And I was like, "I didn't think of that, but you're hired." (Laughs.)



I love that. And then you're also building jobs and community and reducing the carbon footprint. How did you get into all of this to start with like what led you down the path to cheffing and creating foods?

I was in construction management for many years out here, but I was also moonlighting catering on the weekends. So I was working on the weekends with Pete Ambrose, and I'd come back to work on Mondays and that would be all I would talk about. And my boss took me to lunch one day and he's said, "You're sitting in the wrong pew."

And I'm like, "What the heck do you mean?" He said, "You're good at construction, I don't want to lose you. But this isn't your passion. When I see you talk about food, you light up like a Christmas tree." So he basically pushed me and told me that that's what I needed to do. He gave me a nice severance and he was like, "Go follow your dream." After some time, I went and worked on Dave's farm and I supplemented it with catering and private cheffing and it worked.

Well, Dave introduced me to Shirley Ruch when she started South Fork Bakery seven years ago. It was just an idea in her head to do this bakery with kids with disabilities. She'd seen them grow and graduate high school and they just couldn't find jobs. No one would hire them, but they all wanted to work, but there wasn't anything for them. So she's like, I'll just make something. I'll make a bakery.

And it was great. We started at the Hayground School. That gave us our start. I mean now we have our kitchen in Amagansett, which is fantastic. And we've grown so much since then as well. I'm



Photos courtesy Complete Burger

actually no longer in the lead baking role. I hired somebody to take that position and now I'm managing the entire thing. Shirley is trying to do more job training and, and that's really what the focus of the bakery is to train these guys. So then they could go out and find other jobs. The goal isn't to keep them with us forever.

How many people are involved in the making of the complete burgers?

Just me.

Just you. What about the packaging? Are you tying the little twisty ties?

All of it. It's like I eat and sleep burgers.

Time to make the burgers! And how many do you produce a week?

It varies. In the height of the summer, it could be upwards of 5,000 a week.

Oh my. Tell me about the farmers markets, Jess.

It's the perfect venue, the perfect launching point for a product that's new. You can speak to people one-on-one about it. I mean, I guess you could do in-store demos. Like that's a thing, but this is nicer. It's more organic. You're out in nature. It's fresh air and it is probably the most relaxing time of my week because I can just kind of sit there and chill in between talking to all the people. It's really helped me build my brand.

So tell me about this group you started last year.

So I went to an event for international women's day with an acquaintance of

mine, hosted at Wölffer vineyards, but it was hosted by somebody who's not a local. She does a couple events here every year and it was fantastic. It was mostly women. It was inspiring and I thought, we don't have anything out here really like this. And I feel like I know more female entrepreneurs than male entrepreneurs out here and there's such a huge pool of people that could, you know, help each other and collaborate or just be supportive.

I did a test run. It was small. It was like 10 people. We had it at Le Bilboquet. And it was great, everybody wanted to bring someone to the next get-together. So it's grown and grown.

I've been trying to do it monthly, but I skipped last month because I was just so buried with trying to get things rolling for the summer for the burgers. I am doing one at the end of July.

Do you partner up for a lot of events in the Hamptons high season? Is that a good way to get the word out about The Complete Burger?

I usually do two or three big events a season depending on who approaches me and what's going on. And it has been really useful just to meet a different market. And it's fun. I like to do stuff like that.

The burgers keep you busy enough, right?

Yeah. And I'm hedging my bets on that. That's my retirement plan. You know, we're four years young. We have time, but we've doubled in size every year since we started. So if I keep going at that rate, I'm good.

To learn more, visit TheCompleteBurger.com.



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For more information about the event or to purchase tickets visit www.waxmancancer.org/hamptons or scan the QR code.





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