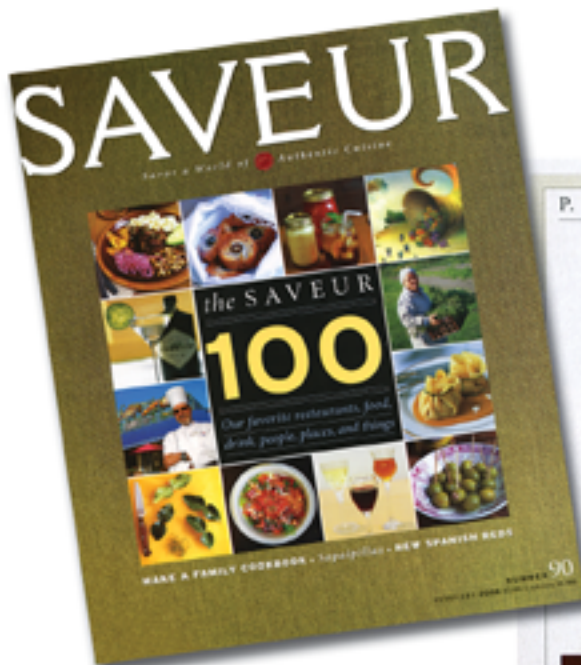


FIRST

The Power of the 100

Little did we know how seriously people took our annual compendium



TWO YEARS AGO we included in our annual SAVEUR 100 issue a modest little quarterly newsletter called *Edible Ojai*, published in the Southern California coastal valley community of that name by food-loving graphic designer Tracey Ryder and photographer Carole Topalian. Hailing it for its "articles about local farmers and farmers' markets, articles by local farmers, profiles of produce", and more, we proposed that "it might very well be a model for regional food-themed publications everywhere". Boy, was it ever.

"Within 24 hours of [the issue's] hitting newsstands," Ryder wrote to us early last year, "we began receiving e-mail from people all over the country asking us to help them start similar newsletters...." Obviously having realized that they were onto something, Ryder and Topalian responded by founding an organization called Edible Communities, complete with website (www.ediblecommunities.com), to help others set up newsletters supporting "local farmers and farmers' markets", regional foods, and such. Then they brought Steve Hock—an entrepreneur whose father, Dee, developed the Visa card—on board to create a viable business structure for them. Today there are 18 quarterly *Edible* newsletters, ten in California and the rest as far afield as Minneapolis—St. Paul, Cape Cod, and Charleston, South Carolina—and more than a dozen other ones in the

planning stages, including one in London.

In *this* edition of the SAVEUR 100, you'll encounter more of the usual—which is to say the same kinds of quirky, highly personal, often unexpected editorial choices that have made this annual feature of the magazine so eagerly anticipated. Please note, though, that this is not a list of "bests"; the numbers we assign are an organizational device, not a ranking. What it is is simply a considered roster of people, places, and things that those of us who work here (and a few of our trusted outside contributors) appreciate and enjoy—from a line of boutique blended whiskies (#20) to an innovative Spanish restaurant in Don Quixote country (#78), a pioneering California wine writer still going strong at 93 (#30), a chain-store birthday cake (#25), a Taiwanese breakfast treat (#21), an Istanbul chef who is popularizing regional Turkish food culture (#28), and an innovative take on the Philly cheese steak (#68).

Among our five-score entries you'll also find plenty of undiscovered pleasures, not much better known to the world at large today than *Edible Ojai* was two years ago: a postage stamp-size Parisian bistro (#33), a tapas bar with an Irish accent (#47), a website celebrating packaged condiments (#88), a change purse you'll be tempted to drink coffee from (#8), some dry Austrian white wines even your most bibulous buddies aren't likely to know (#48)... Don't blame us if, in a couple of years, there are 18 more of any or all of these around. We're just doing our thing.

—COLMAN ANDREWS, Editor-in-Chief



An assortment of *Edible* newsletters, above.

Saveur magazine article
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www.ediblecommunities.com