

STANDING ROOM ONLY

The Wine Market will host a party on the patio featuring the artisanal Belgian beers of Ommegang Brewery. Each guest will receive a four-pack of Ommegang beer as part of their ticket purchase. **Info:** 6:30 p.m. Tuesday; The Wine Market, 921 E. Fort Ave., Baltimore; \$35; 410-244-6166.

FOOD FIND

WAFFLE NACHOS AT MATTHEW'S 1600



■ **Price:** \$5.99

■ **What is it?** Ah, the perfect bar munchie has finally been discovered! This family-owned restaurant in the heart of Catonsville has put its own twist on the age-old appetizers of french fries and nachos. Soft, corn-dusted waffle fries are drenched with a chipotle sharp cheddar cheese, scallions and diced tomatoes. The only thing better than getting your mouth dirty with these fries is if you order a side of sour cream to dip them in.

■ **Where can you get it?** Matthew's 1600, 1600 Frederick Road, Catonsville

■ **More info:** matthews1600.net; 410-788-2500

■ **Let us know:** E-mail a JPEG photo and restaurant information of your favorite Food Find to Jessica Novak at jnovak@baltimoreexaminer.com.



Warren Brown puts the finishing touches on a strawberry shortcake at his Canton store. Brown owns five CakeLove bakeries and has just come out with a new book, "How to Bake Cakes from Scratch". - Kristine Buls/Examiner

Brown's secrets are out

By Jessica Novak
Examiner Staff Writer

You no longer have to guess what makes CakeLove's moist cakes and rich buttercreams so irresistible.

In his first cookbook, Warren Brown, the founder of the sprawling CakeLove bakeries, writes the answers in mouth-watering detail.

To Brown, baking from scratch is both a science and an art. He proves that in 224 pages, where he divulges the ingredients, equipment, techniques and recipes for his pound, butter and foam cakes, frostings, glazes, fillings and meringues.

Why share your secrets?

A big part of why I want to share this is to empower people to jump into the kitchen and rediscover it. The kitchen is the most underutilized resource in this country. When it comes down to it, people should cook more. Anything you make at home will be healthier than what you eat from a restaurant.

People don't really have a full appreciation of how damaging processed and artificial food are for them.

And there's a good amount of mystery around how to bake, or the science of baking. I'm trying to help remove that anxiety. I had to work through it myself because at one point I cooked but didn't bake.

In your book you emphasize a scale is crucial. Why?

It's much more accurate than other methods. It's the one piece of equipment you really should get before taking step one. Without a scale, a lot of people have catastrophic problems that they can't recover from, like when you add more flour than a recipe called for by scooping flour, leveling and then packing it in. We sift the flour into a bowl already set on a scale and take measurements that way.

How is your cookbook baker-friendly?

I approached writing the book by how it was going to be used in the kitchen. It's going to be on a kitchen counter, so I said let's have recipes on facing pages, no flipping. You can read it at arm's length. There's lots of pictures and visual clues, with fun language and words to describe techniques.

Most people I encounter miss the point because [a step] is insufficiently

If you go

CakeLove

■ **Where:** American Can Company, 2500 Boston St., Suite 4B, Baltimore

■ **Hours:** 8 a.m. to 8 p.m. Monday through Saturday, 10 a.m. to 7 p.m. Sunday

■ **Info:** 410-522-1825, cakelove.com

"CakeLove: How to Bake Cakes From Scratch"

■ By Warren Brown
■ Photographs by Renee Comet
■ Published by Stewart, Tabori & Chang
■ 224 pages with more than 75 recipes, 150 full-color photographs, \$27.50

described. Most cookbooks say cream until light and fluffy. In this book, you can see the three stages of creaming — dancing, clumping and coating. A lot of people do the second stage but need to go past that.

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Monday Restaurant AND DINING OUT GUIDE



Box Hill Pizzeria – Crab Cakes
2915 Emmorton Road, 410-569-1788
Crab cakes shipped daily anywhere in US
www.Boxhillpizzeria.com

MaGerk's Pub
(410)638-7701
120 South Bond Street, Bel Air
\$2 Crabs, \$1 Natty Bohs, \$1 Corn on the cob
Shore Sundays starting @ 3pm

Café Hon
1003 W. 36th Street, Hampden
410-243-1230
½ Price Burgers

Sakura Hunt Valley – Now Open!
Japanese Steak & Seafood house
Hunt Valley Towne Center
410-527-0770

Captain James Restaurant
410-327-8600
www.captainjameslanding.com
2127 Boston St. Baltimore, 21231
Jumbo Lump Crab Cake (7oz.) Lunch with one side \$11.99 Everyday!

Upper Deck Bar & Grill
Crossing Eutaw & Lombard St.
410-752-1915 24-7 Breakfast
O's Home Game Specials:
\$1.50 Drafts, \$.35 Wings, BOGO
Rail drinks, Crab cake specials.

Frank's Seafood
www.franksseafood.com
410-799-5960
Maryland's Best Crabs! Specials on website. Hours on website.



FOOD NEWS

Wegmans serves dinners for picnickers at BSO

Ticketholders now have the choice of dining under the stars at the Baltimore Symphony Orchestra concerts at Oregon Ridge by pre-ordering a picnic supper from Wegmans Food Markets. Choose from the Marylander, featuring fried chicken; the Rustica, with fine Italian cold cuts and hearth-baked bread; or the Euro Cheese Plate, an array of cheeses and vegetarian salads.

Each picnic includes a main course, sides and dessert, with plates, utensils and bottled water. The suppers are packed for two people, cost \$30 and will be delivered to Oregon Ridge Park for pickup before the concert. They must be pre-

ordered and secured with a credit card. To order, call Wegmans' Catering Department at 410-773-3900.

Oceanaire serves wild salmon

The Oceanaire Seafood Room is now serving fresh wild Alaska salmon, only in season for a limited time. Alaska salmon is considered some of the best-tasting fish in the world, according to the National Fisheries Institute. Its popularity is enhanced by its health benefits — the fish is said to lower cholesterol and blood pressure levels, as well as strengthening the immune system, because of its high content of Omega-3 acid content.

Several other species of salmon will be featured at The Oceanaire during the summer season, including king salmon, sockeye salmon,

and coho salmon.

For more information, visit theoceanaire.com.

Summer sippers and sparklers

The Women's Wine and Dine will host a wine event Wednesday featuring business consultant and coach Trish Caruana. Caruana will share creative solutions to maintain and improve your career and overall mind-set when faced with a negative mind-set or environment.

The wine topic will be summer sippers and sparklers. The event, which begins at 6:30 p.m., will be held at Christopher Daniel, located at 106 W. Padonia Road in Timonium. Tickets are \$65 to \$75. For more information, visit www.nandwineevents.com. — Compiled by Emily Campbell