

the clever root

fruit . flower . farm . leaf



Chef Gábor Horváth at Gusteau Culinary Experience Workshop in Mád, Hungary.

HUNGARIAN *Rhapsody*

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Spring 2017 • \$10.00 U.S.



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HORSES IN THE VINEYARD



Miyagi oysters, which Chef Victor Scargle serves with blood orange hollandaise.

THE ADVENTURER VICTOR SCARGLE, Culinary Director, JCB

A tough but fair mentor is the kind of chef who influenced Victor Scargle. "I'm not a small human," he admits with a wry laugh, "and the chef I worked for in Santa Barbara was my size. He didn't need to throw pots or yell. He'd just look at you, and you'd know . . . 'Oh man, I screwed up!'" Scargle is a proponent of team-building, with a sense of family fostered by an awareness of the purpose behind all the hard work. "We're trying to give people a pleasant escape from their troubles for a while," he says. "It's all about putting a smile on their faces."

But when you talk to him about his new position as Culinary Director at JCB, working with ultra-creative vintner Jean-Charles Boisset, it's Scargle who's smiling. He emanates the kind of excitement that a racehorse feels when the jockey finally gives it the reins to run. In this position, Scargle will be developing programs that integrate Boisset's Biodynamic farming products, new water and coffee projects, a brewery and . . . well, because Jean-Charles's creative energy seems boundless, the possibilities are too. "Jean-Charles talks a lot about energy and about breaking the norms. I'm drawn to that in this organization," Scargle says. "I like the idea of working in an environment where the philosophy is 'Why not?'"

There's a kind of kitchen karma at work in the successful career paths of these three talented chefs. They gratefully acknowledge the lessons they learned at the feet of their mentors and now, they're paying it forward.

