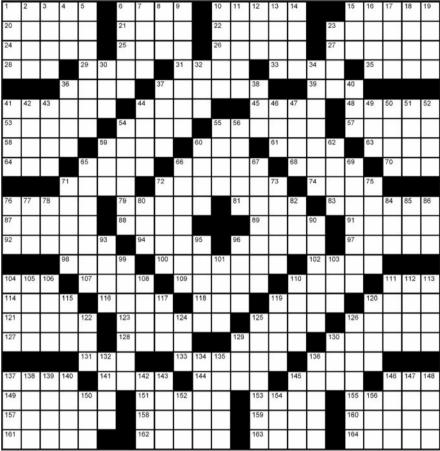
UNKUPUZZLER.



ACROSS

- Book of snapshots Junk email – Jessica Parker
- Impostor Fully
- Grow weary Official investigation Unrefined
- High point
- 23 24 25 26 27 28 29 31 33 35 36 37 39 Snake Elemental gas
- Become older "- the Knife"
- Mexican food Pith helmet Kind Cistern
- Redirect Toward a
- plane's tail Misrepresentation Decrease
- Helper (abbr.) Indian of Mexico Make better
- Stage area Band
- Web-footed bird Slant
- Cheat

 Hampshire Soothing ointment River in France
- Skill Crook Honored with
- a party Cabbage salad Indeed! Country
- Tender of cattle Inland sea in Asia printer
- Not hidden Fawn
- Ledger entry Communion table
- Broad
- Singing voice Then and —

- Macadamize Word of parting Hemmed and -Players Rescinds
- Norse god of thunder Oolong, e.g. Wild disturbance
- Inflexible Punch Depot (abbr.)
- Untruthful witness Deighton or Cariou
- 120 Bridge Very strange Partner in marriage
- Workers on a ship Enamel Gladden
- Abound Police action Outer edge
- An article Stick Refrigerate
- Butcher shop item Ruler unit Flowing garment Masticate
- Common abbr. Fame "The Thinker
- sculptor Do an office job
- Breakfast fare
- Eye part Sat for a painter
- 162 163 Cut down Remaining Wash cycle
- vitae
 Breathing organ
- Western Indian

Intensity of feeling Further Big sandwich Cunning creature Bolger and Liotta Jason's ship Employer Fender spoiler Hairdo Tiny colonist

— Maria The kneecap Portable shelter Cool and damp Seaman Playground game processing Arab ruler Gael or Welshman, e.g. Untamed

Bro. or sis.

Springs Park of a kind

Serf So-so grades

Word with bow or bay OT name Wool fabric

Big — Salamander

Much feared

Fewest

Fleur

track

Painter — Chagall Roadblock

Wild pig of Africa

Fragrant wood

"Merry Widow"

composer Once around a

Whig's opponent

Heap Mining tool

Get-together

Branch

"Lost in

- - Melody Jewish month Wall pier End-of-race marker 110 Toboggan 111 Whirl ABA mem. Caviar So fai 124 Actress Johnny 130 132 Enemy Keep in motion Sharpened Dishonest one Cut short 137

Rds

Wrath

Post

Big shot (abbr.)

Itinerary (abbr.) Morning wetness

Turner or Kennedy

Related by blood

Make illegal

Wicked acts

Make damp Pointed arch

Attila the

- Chinese dynasty Poker stake Cleveland's lake Go by boat - Thurman Cautious Thief in the night Blood (pref.) Dollar bills Warsaw native Stuff Vagrant Musical symbol
- "— Almighty" Playing cards Yield Get hitched Jones Indus-trial Average 156 Biblical judge

Culinary trend-spotting with Nantucket caterers

By Jen Laskey

Contributing Writer

f you're into wining and dining and socializing, cocktail parties are one of the most festive activities you can take part in on Nantucket during the

Whether it's a modest shindig or a full-blown fete, a standalone event or a prelude to a special occasion, such as a benefit or wedding, and whether you're a guest or host (and ideally, it'll be a little bit of both throughout the season), there's something wonderful about gathering with friends, family and neighbors, and enjoying a celebratory spread of cocktails and canapés while catching up with one another and taking in all of the beauty and joyfulness of this special place in summertime.

But these days, the bar has been raised to new levels. With all of our exposure to celebrity chefs, artisanal food producers, local farmers and food purveyors, individual winemakers, and bartenders who mix cocktails and pour liquor like it's a high art, even the average homespun cocktail party is evolving into a serious affair.

As a culture, we know more about food and drink than ever before and it's changing our expectations about what we want to serve and be served, and nobody understands this better than our

They are the ones who constantly have their fingers on the pulse of Nantucket's ever-evolving party circuit, so if you're curious about what culinary trends are currently hitting the island's cocktail scene, what's in and what's out, and what you can expect for signature offerings from our catering experts this summer, read on to see what these talented arbiters of food, drink and presentation have to sav . . .

Susan Warner of Nantucket Clambake Company and Susan M. Warner Catering reports that the range of parties her catering companies are involved with remains "as dynamic as ever." One recent trend she has observed is her clients' desire to make sure that their party has an individual feel - something that will provide their guests with a unique and memorable experience.

"Even with larger parties, clients want the event to be intimate and personal," she said.

"Brides and grooms are adding aspects that mean a lot to them personally, such as serving their favorite cookie from a bakery here on Nantucket."

Warner added that there has also been a resurgence of requests for specialty cocktails, which she said had previously tapered off over the last several

"One of the other trends that we've been seeing recently is that clients are asking for locally-sourced and handcrafted food. They are interested in where their food originates and want ingredients that come from right here on Nantucket," she said, adding that beach plum jam has been a big hit recently and emphasizing that "local" is "in."

"Nantucket has a very distinct flavor and aesthetic, and clients want everything from the food to the décor to reflect that," Warner said.

"Small producers and organic products are in increasing demand as people become more aware of how the food they eat affects not only their own bodies but also the environment around them," she

On a related note, Warner pointed out

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Caterers: Culinary trend-spotting

(Continued from page 28)

ture 2013 offerings will include appetizers like Brie Tartlets with Sweet Pepper Jelly; Blue Cheese and Dried Cranberry Quichettes; Jalapeno Quesadillas with Crème Fraîche; Korean Marinated Beef with Kimchee; and Lobster Medallions Topped with Summer Corn Relish.

Axt will also be featuring a Mango, Avocado and Arugula Salad with Champagne Vinaigrette and her signature entrée will be Lobster Pie Topped with Puff Pastry and decorative cutouts of puff pastry lobsters lining the edges of the crust.

To satisfy each client's sweet tooth, Axt will be offering a dessert selection that includes a Lemon Blueberry Tart with a Shortbread Crust, assorted Mini Cupcakes, and a Ricotta Cake with Sliced Peaches or Strawberries.

"I like to switch things up," Axt said.
"I'm always looking for something new and exciting to add to the menu."

With his clients, Patrick Ridge of Island Kitchen Catering has seen a lot of evidence of the inclination toward a more distinctive emphasis on detail. He believes that this summer's number-one trend is customization.

"Now that the economy is back, people want food and drinks that really represent them. They don't want the simple, tried-and true raw bar and no one wants cucumbers topped with salmon anymore. They want offerings that are as unique as they are," he said.

The catering arm of Island Kitchen is Ridge's most recent endeavor, and he realized early on this season that with the current trend toward customization it wasn't worth it to create "a menu in advance with a bunch of options" for clients to choose from.

Instead, he's opting to customize his catering menus by incorporating his clients' individual tastes into Island Kitchen's style of cuisine.

"This season, people are looking for an improved experience. One party never looks like another," he said.

With this in mind, it will be interesting to see what Ridge's Island Kitchen Catering ends up turning out this summer.

As he's warming up, his early-season projections for signature cocktail party hors d'oeuvres include his Tempura Squash Blossom Stuffed with Lobster and his Morel Mushrooms Stuffed with Duck Confit, and then crisped.

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