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Sweet Success: The Divine Cupcake opens Eugene's first cupcakery

Divine Cupcake owner Emily Downing-Moore says the at-home bakery business was bursting at its kitchen seams when Downing-Moore and her husband, Thaddeus Moore, decided to open a retail cafe where people could eat delicious organic cupcakes, place large orders and drink specialty coffees and teas. "We've been planning this shop since we started the business in 2007," Downing-Moore says. "We just didn't know when the time would be right and when we'd be able to afford it." For the Moores, the time finally came this spring.

Divine Cupcake, which serves organic and vegan cupcakes, found a home in West Eugene, on the corner of 11th and Chambers, in early March 2010. If you're not careful, you might drive right by it. But once you lay eyes on the lime green building with a baby blue business sign, you won't soon forget it.

Inside is a beautiful, multileveled display of cupcakes ranging from Monkey Trap, a chocolate cake with orange buttercream frosting, to Lime n' a Coconut, a coconut cake with lime buttercream frosting. Since opening the shop, the couple has added some new items to their lineup.

"We are experimenting with new flavors all the time and have added some breakfast muffins for the morning crowd that wants something less sweet," Downing-Moore says. "Biscotti and scones are also going to be making an appearance very soon."

According to Downing-Moore, the most exciting addition to the business is the organic espresso and tea selections. "We have an artisan brewed coffee/gourmet tea menu that makes suggestions for cupcakes that would taste the best when paired with a particular drink. We are blessed with amazing baristas," Downing-Moore says.

Another benefit of the retail space is a bigger kitchen and the ability to offer people more variety and convenience. And so far, customers are enjoying the new shop. "We are very fortunate to have a large following that has developed over the past three years, and now that we are more accessible it's growing," Downing-Moore says. "We couldn't be happier!"

The Divine Cupcake, 1680 W. 11th Ave. (541) 543-5757. divinecupcake.com

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SUBMITTED BY AMANDA BURHOP ON THU, 04/01/2010 - 21:23.

The Perfect Portable Food: Pasties, Eugene style

words by Darcy Wallace | photos by trask bedortha

Ever wanted to try a Cornish pasty? The delectable combination of meat and vegetables wrapped up inside a dough crust? You must have had a hard time, since hardly anyone's served them in Eugene. Until now.

Cousin Jack's Pasty Co. specializes in the traditional Cornish pasty — and every variation you can think of. Owners Dave Clark and Kim Gibson make up to 800


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pasties per day, but unlike many other frozen food makers, they use only local ingredients whenever possible, such as Tillamook cheddar, beef from Knee Deep Cattle Co. and vegetables grown in Lane and Linn counties.

The pasty (that's pronounced *past-ie*, not *pay-stie*) was eaten by Cornish miners hundreds of years ago and later by Finnish miners as well. Workers needed a hearty meal to last the day since they often couldn't leave until the day's work was done. The solution was to bake meat and vegetables left over from dinner inside dough, a little like a calzone or a meat pie. The dough kept food warm for hours, and miners could eat the filling and throw away the crust, since their hands would be covered in minerals and arsenic after working half the day.

The crusts, Gibson says, were offerings to the spirits of the mines, who in return might give the workers protection. Pasties often had beef, potatoes and either rutabagas or turnips depending on region. Carrots, however, are a major subject of debate.

"We do put carrots into two of our pasties because they're so delicious," Gibson says. She also says peas are sometimes considered taboo as well.

When Gibson and Clark met, they discovered some commonalities. Clark worked in the restaurant industry and Gibson had several years of experience running Lochmead Dairy. She says Clark lived in England, where pasties were as prolific as hamburgers in the U.S., for a year and a half. He found it odd that, despite their immense popularity overseas, pasties were so rare in Oregon. "We decided now is the time for Eugene to have pasties," she says.

An average day at Cousin Jack's begins with the dough. They use flour and butter with organic palm shortening, but the unique ingredient is orange juice, which Gibson says makes the crust extra flaky. The dough is then divided into rounds and rolled up, ready to be filled. The next day, employees dice up vegetables, potatoes, mushrooms and any other ingredients for whatever pasties they're making that day. The mixture gets scooped into the dough rounds and "sealed" inside with turnover hand-crank machines, then cooked and frozen for shipment to local, organic food stores. Gibson says she can make about 80 at once and 400-800 in a day, depending on the number of ingredients and complexity of the recipe. But these aren't assembly-line Hot Pockets: Cousin Jack's makes broccoli and cheese, cheeseburger, pesto lamb and Steak n' Ale pasties, among several others. Steak for the Steak n' Ale marinates in Ninkasi Oats Stout, and in return the Ninkasi tasting room sells some of Cousin Jack's pasties. "The barter system is alive and well in Eugene!" Gibson says.

Clark is a fanatic about pasty history, which he says dates back over 800 years. Some Cornish citizens claim ownership of the pasty, and they say it mustn't have carrots. But inhabitants of Devon say their recipe came 100 years earlier, and carrots are perfectly acceptable.

Another big deal, Clark says, is how one crimps the pasty dough: It's either along the top, as made in Devon, or, according to Cornish tradition, along the side. Pasties go back to the days of Shakespeare, who referenced them in some of his plays. Pasties were even part of the lives of some Round Table knights. Almost every country seems to have their version of the pasty, from meat pies to the Russian pirozhki to mass-produced Hot Pockets. With Cousin Jack's, you can have your pasty and eat it too.

Cousin Jack's pasties are available hot at the UO's Court Café, Gary's Coffee, Max's, the Ninkasi Tasting Room and local Dari-Marts. You can find them in the freezer case at Capella, The Kiva, Friendly Street Market, Long's, Market of Choice, New Frontier, Red Barn and Sundance. Cousin Jack's also has a stand at the Lane County Farmers' Market. For more info and a complete list of outlets, see www.cousinjackspasty.com

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SUBMITTED BY ADMIN ON THU, 04/01/2010 - 21:20.

The Real Deal: Trying a trio of tacos in the Whit

words by Rick Levin | photos by trask bedortha

It goes without saying that Americanized tacos are at best a perversion of what you'll find anywhere south of the Rio Grande, and at worst a violation of all that's held sacred in Latin American cuisine. Form fitted, deep fried and typically slathered in cheddar cheese, our fast food version of the taco is essentially an oversized corn chip that doubles as a glorified spoon — a convenient vehicle for shoveling spiced ground beef, iceberg lettuce, quartered tomatoes and heaps of sour cream down our gullets. And, similar to the anti-Italian idiocy of deep-dish pizza with cheese infused crust, taco mock-innovation doesn't always stop there. Slather that half-moon monstrosity in refried beans and wrap it up in a soft tortilla, as some enterprising corporate chains have done, and you've got a comestible of low class and high chicanery. Pancho Villa is rolling over in his grave while the ghost of Frida Kahlo weeps.

A simple and fairly reliable test of authenticity, then, goes like this: If it crunches when you take a bite, it's a friggin' sandwich, not a taco. A real taco — the kind you'll find everywhere from Guadalajara to Puerto Escondido and beyond — is open-faced and gloriously messy, and if it is garnished with cheese at all it's usually with the white, crumbly, feta-like *queso blanco* variety made in Oaxaca. The tortillas are small, soft and made of corn; they are often doubled, one stacked atop the other, and topped with a simple concoction, usually beans and some type of meat so well cooked it's nearly reverted to its carbon state. Sometime there's shredded lettuce or a bit of cilantro, or a few diced tomatoes. The most common and popular taco variety, and a staple of Mexican lunches throughout the country, are tacos *al pastor*, which are made with marinated pork carved from a huge orbital hunk of meat on a spit grill similar to that used in Mediterranean cooking (in fact, the *shawarma* grill was introduced to Northern Mexico by Lebanese immigrants). When in doubt, order tacos *al pastor*. Or, by all means, get adventurous: other types of taco toppings run the gamut from *carnitas* (beef) and *pollo* (chicken), to *lengua* (tongue), *pescado* (fish) and *tripa* (tripe). Generally, if it's meat — including goat brains — you can put it on a taco.

Eugene, like many cities in the Pacific Northwest, is blessed with a multitude of places where folks who have the hunger can land a plateful of *muy autentico* tacos. Whether it be the parking lot taco wagon or the cafeteria of a Mexican market, it's possible to tie into a tasty bite of traditional Latin American cuisine, and for not much more than you'd pay in Mexico. At a buck or buck-and-a-half per, tacos are a bargain, and a quick meal to boot. Three will usually do you just right, while also offering you the opportunity to mix and match. Tongue, fish and pork? Beef, chicken and tripe? The possibilities are endless, and infinitely thrilling. As they say in Mexico: *Así es la vida*, or such is life, and what better way to grab *el toro* by the horns than putting away a taco or three.

El Pinche Taco

The Whiteaker neighborhood provides several options for the discerning taco eater. One of the best outfits is the relatively new and hilariously named El Pinche Taco, which translates, slang-wise, to "The Fucking Taco" (*pinche* literally means "kitchen boy," or the person who cleans up after the chef, which only adds depth to this restaurant's awesome name). So here's the *pinche* lowdown: Located on the east side of Blair between 5th and 6th, El Pinche Taco offers indoor as well as sidewalk seating, and it has that unmistakable ambiance — tight quarters, bright colors and the heady smell of food cooked in lard (as it should be, hardened arteries be damned) — that's

the trademark of street-side cafes in big cities like Guadalajara and Mexico, D.F. Owned and operated by Guadalajara native Juan Dominguez, Pinche is the real deal — uncompromised and uncompromising Mexican food made old-style but with an urbanized, no-frills flair. It's hard to go wrong with anything on Pinche's substantial menu, but if you want to get a taste of what the place does best, go for the taco triumvirate: steak, pork and tongue. The latter, if you can get past the idea of chewing on another animal's taste buds, takes the prize for tenderness; braised to perfection, *lengua* is soft, slightly chewy meat with a subtle, somewhat gamey flavor that is probably most similar to a fatty bite of sirloin. The *al pastor* at Pinche is wonderful, just right, but for my money the hands-down winner among the three is *el bistek*. Well done and perfectly seasoned, the steak taco is the *pinche* bomb — an unrepentantly carnivorous delight that is only made that much tastier chased with an ice-cold swig of Negro Modelo.

Margarita's

Situated on the outskirts of Whiteaker, Margarita's on First and Jefferson is well worth the hike. This taco wagon (or rather wagons, both painted forest green) is named after owner Josea Bescerra's mother, whose recipes he reproduces with obvious filial fidelity. Opened just a few months back, Margarita's menu is classic taco wagon fare, and includes everything from the standard *al pastor* to *carnitas* and fish tacos. Right down to the doubled up corn tortillas mounded with beans and meat, Bescerra's simple, elegant food is true to his Guadalajara roots. The *al pastor* is tangy, and the beef is cooked to a delightful crisp. Servings are generously mounded onto each taco, so much so that each bite spills on the plate, making a fork a pleasant necessity. And although everything is excellent, it is the *chorizo*, or spicy pork sausage, taco that raises Margarita's fare to another level altogether. The *chorizo*, with its complex flavors and crisp/soft texture, delivers a kick and will leave your hands smelling like sausage for the rest of the day. This is one case of heartburn you won't regret.

Mi Tierra

Mi Tierra is located on one side of the Blairmuda Triangle between 8th and 7th. Nearing its first year serving the Whiteaker community, this café offers an array of 99-cent tacos as well as combination plates. Owner Ezequiel Salgado, a Michoacan native, also operates the market/deli next door, where he makes his own *chorizo*. And what delectable *chorizo* it is: salty-spicy and showing the deep orange hue that is the sign of good Mexican sausage, this *chorizo* makes for an utterly satisfying taco. The *asada* taco, topped with fresh onions and cilantro, carries a delicate balance of seasoning, and if the particular batch I sampled proved a tad tough, it was hardly anything to blow the works. Mi Tierra's *al pastor* taco is an eye-opener for anyone acquainted only with more traditional pork tacos; with a hint of pineapple, this topping has a refreshingly fruity, slightly sweet flavor — a nice Hawaiian-style change-up of an old standby. But the real surprise was the *birria* taco, which is made with goat (*chivo*) meat. Wildly tender and marbled with a succulent fat, the *birria* taco is — to trot out a dog-eared culinary cliché — melt-in-your-mouth delicious, revealing layer upon layer of flavor with each successive chew. With Mi Tierra (meaning "My Land") offering such inexpensive and completely honest food as this, it's a wonder the Taco Bell just down the road on 8th hasn't closed its doors in shame. n

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SUBMITTED BY ADMIN ON THU, 04/01/2010 - 21:16.

Storehouse Pizza

Eugene's latest pizza and pasta eatery, the Granary Pizza Co., uses the historic silo in which it's located as a kind of inspiration.

Owner Joshua Keim named his new restaurant as a way to reflect how granaries played a central key in the day-to-day life of communities in the past — and how he would like to see his restaurant also influence Eugene someday.

"The idea of a granary is a special one to me because it's the storehouse of the community's wealth," says Keim, who also owns Ring of Fire, Café Lucky Noodle and Club Snafu, a bar and dance club. "[It's also] the storehouse of a community's energy and resources."

The historical building which the Granary Pizza calls home has been completely remodeled while keeping the original skeleton of the silo intact. The previous business to call the space home, Jo Federigo's, closed due to the rough economy, but Keim says he's hopeful for the success of the Granary Pizza. High vaulted ceilings and warm lighting create a comfortable atmosphere.

"I love pizza," Keim says. "It's simple cooking, it's unpretentious and it's a fun food medium to work in."

Customers can also treat themselves to a full bar downstairs, a wine bar upstairs and a menu that features more than just pizza. "Our house calamari is pretty awesome," Keim says. "But the pizzas are really our specialty."

The Granary Pizza's head chef is Jason Hagan, who was Ring of Fire's head chef for 12 years. He is also partnering with Keim in this new restaurant.

The restaurant, like its predecessor, hosts a broad array of music events. Keim says that the Granary Pizza hopes to become a new venue for local performers.

"It's a colorful atmosphere downstairs," Keim says. Smaller rooms in the restaurant have themes; one is a Japanese style seating area. The alcoves downstairs, he says, also create an opium den-like atmosphere with colored lighting and cloistered booth seating.

The Granary Pizza plans to create meals using local and sustainable ingredients. The restaurant's pizza crust is made from Sheppard's Grain, which is the result of several Northwest family farms practicing sustainable agriculture.

"Sustainability is one of our main goals as a business," Keim says. "We also want to create connections with local farmers."

Currently, the Granary Pizza Co. is open Wednesday through Sunday. Minors are allowed downstairs until 10 pm and upstairs until 11 pm. 259 E. 5th Ave. (541) 343-8488. — *Kaitlin Flanigan*

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SUBMITTED BY ADMIN ON THU, 04/01/2010 - 21:13.

The Heart of Coburg Road: Organic and tasty coffee in an unlikely venue

A few weeks ago, I picked up our theater freelancer for a trip to Ashland. We needed a quick pick-me-up for the Friday afternoon drive, so we stopped at an unnamed coffee place along Coburg Road. The wait was about 20 minutes for a latte — and the latte was one of the worst I've ever tasted.

If only we had known about Bedrocks Organic Coffee! The small, charming but hip spot, right by Chipotle and near Café 440 in the Coburg Station area, serves up tasty

espresso in a timely fashion.

Owners Casie and Josh Rodriguez say that's part of their purpose, but they're also devoted to the idea of an environmentally friendly business. The coffee's organic, and so are many of the syrups. When Josh opens the door to the refrigerator in the back room, the shelves are filled with organic cartons from Umpqua Dairy, organic butter and bottles of Genesis Juice, not to mention other ingredients for smoothies.

When they can't go organic, they go local. Sweet Life goodies line the pastry case, and as Eugeneans know, Sweet Life uses as many organic and local ingredients as possible in their fantastic products.

The furniture — funky, a little space age, a little mix'n'match — comes from a store in Bend, where the couple own another coffee shop. The furniture store was going out of business, so "We bought everything marked 'green' or 'eco,'" Casie says. The floor and beams, Josh says, will be recognizable to anyone who ever stopped at the old Northside Liquor: This is the same building, reworked to code. (Northside has a new storefront in Coburg Station.) Spots at the bar allow the baristas and customers to interact, while a fireplace and digital screens freely mix cozy and technological.

Like their place in Bend, Bedrocks Organic Coffee in Eugene has a drive-through window. The parking lot system is a bit unwieldy, the owners agree, but they think it will catch on as more people know there's drive-through coffee available on their way to (or home from) work. The baristas wear headsets as if they're working at a fast-food place, but when they pull shots from the La Marzocco machines (with special "paddle" controls), they don't rush. "We don't pull shots early or steam our milk before people arrive," Josh says. "We do it when you get here."

Weekly staffers who bought Americanos and lattes enjoyed the strength of the shots, both caffeinated and not, and those who like non-dairy will appreciate the lack of what the owners call "upcharge" for cow milk alternatives.

Right now, the small spot offers 30 minutes of free WiFi for those who purchase coffee, and that's partly because of the space, they say. Though the store is located on the busy, car-laden Coburg Road, the couple says they get a lot of neighborhood foot traffic from the Cal Young-area houses that lie behind the business complex. They're planning some outside seating for the summer and working on getting a liquor license so that they can serve Ninkasi and Oakshire beers and maybe some local wines as well.

The store's hours have been adjusted lately; Josh says they opened at 5 am for a while, but it wasn't a time when enough people came by, so now Bedrocks revs up at 6 am. When they get that liquor license, the couple says, their goal is to be open until midnight a few days a week. Follow them on Twitter ([bedrockscoffee](#)) or on Facebook ([Bedrocks Organic Coffee](#)) for a lot more info and to give them feedback about what you'd like to see in the store.

This store has only been open since mid-January, but they dream of having more stores and taking the concept bigger. "We're a work in progress," Casie says.

Bedrocks Organic Coffee, 460 Coburg Road. (541) 844-1257.

www.bedrocksorganic.com

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SUBMITTED BY SUZI STEFFEN ON THU, 04/01/2010 - 21:12.

Chewing the Fat: Momma's Kitchen brings barbecue to downtown Springfield

Entering Momma's Kitchen, one of the first things to catch my eye is a gleaming white host station, styled a bit like a church pulpit. The walls are a matching pure white,

adorned with a framed print depicting an energetic African-American church service. Contemporary gospel music blares from a boom box by the kitchen.

With a restaurant that seems to be so much about the churchgoing experience, it's amazing that Aline "Momma" Austin and Marian Austin, the mother-daughter team behind the Eugene-Springfield area's newest Southern-style eatery, once served food in a nightclub. Aline Austin used to prepare and sell soul food at the Taboo club, now The Blueprint. "She couldn't do the nightlife," Marian says of her mother. "Her friends couldn't even come there at all. She's a churchgoing woman."

The personable, gray-haired Aline does seem an unlikely candidate for slinging hash in a late-night hotspot. Originally from Alabama, Aline married a man from Texas, creating an impeccable pedigree for her barbecue. She imported her cooking chops, and her family, to Safford, Ariz., a small city just two hours to the northeast of Tucson. That's where Aline raised Marian, along with her five sisters and three brothers.

"We lived in a little community where all the African-American people lived," a place called Little Hollywood, Marian says. "That was all we grew up with: Southern dishes, Southern food. We didn't know it was a delicacy" until they moved to Oregon in 1985, following Marian's eldest sister.

Here in the Willamette Valley, Marian decorated cakes for a living, while her mother worked as a care provider for senior citizens. Aline noted that some of her elderly charges lost their appetites as they aged, but "When *she* cooked, they ate," reports Marian.

The nightclub location followed, but the opening of the current Momma's Kitchen in June of last year, in a space formerly occupied by a St. Vincent de Paul at the corner of Main and 5th in Springfield, feels truer to Aline Austin's roots and clientele.

A word about the menu. Growing up as I did in North Carolina, I have eaten my share of fried okra and hush puppies. So I admit I probably do set the bar a bit high when it comes to soul food. Highlights of the restaurant's offerings include tasty nutmeg yams and collard greens every bit as pungent as I remember them from my grandmother's stovetop.

But the Momma's menu needs to work out some of its kinks when it comes to entrées and desserts, both of which tend toward the bland side. If you're going to consume something that heavy, you kind of want it to be worth the calories.

Soul food seems to be the trend of the moment, as Thai food was at the turn of the century. Americans' rediscovery of their own palate of the past has fueled a rise in barbecue joints in the Eugene-Springfield area. "Our taste is different from most regular food. It makes you feel good," Marian says by way of explanation. "Southern food is comfort food." Perhaps we the People *are* seeking a bit of comfort amid wartime, legislative bickering and economic recession.

As for the Austins, the family has big plans for their business. They already offer catering, and this spring they plan to expand the menu to include breakfast.

Momma's Kitchen, 115 5th St., Springfield. (541) 744-4482.

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SUBMITTED BY AARON RAGAN-FORE ON THU, 04/01/2010 - 21:09.

Go West, Go Healthy: Healthy food on West 11th Avenue

words by Vanessa Salvia | photo by trask bedortha

Drive past all of the fast food places on West 11th. Go on. Keep going. Turn into Go

Healthy Café for an extensive menu of organic, gluten-free and vegan salads, sandwiches, burritos and bowls. You won't be the only one to pass by the burgers and fries.

On a recent mid-week afternoon, when most adults were still ensconced in their cubicles and high-schoolers were mentally willing the dismissal bell to ring, Go Healthy Café was packed. Nearly all of the tables were full, one with a solitary older man doing a crossword puzzle, one with a couple of professional-looking women chatting over tea and a treat, one with a mom and young child bonding over oversized carved X's and O's for tic tac toe piled in a box just inside the door. A cheerful cashier took orders for coffee while another made a fruit smoothie. The scene was typical of the range of customers that owner Travis Miller has been serving since Go Healthy Café opened on Jan. 21 last year. "The first six months, the phrase that I heard the most was, 'Finally, something other than fast food on West 11th!'" he says.

In January, *Food Network Magazine* profiled Miller as an up-and-coming young entrepreneur. Only 25 now, Miller first opened a coffee shop called My Coffee in the same space five years ago. "I started out young," he says, "and was just trying to do something that fills the day. I fell in love with the environment, the atmosphere, of coffee shops in college. I always hung out in coffee shops. But coffee as a business is limiting as far as what you can do with it." My Coffee sold four pre-made sandwiches, but when Miller re-launched as Go Healthy Café with a new menu, those were abolished. "Now we do everything made to order, all from scratch," he says.

That change partly came about due to Miller being diagnosed with celiac disease one and a half years ago. "When I got diagnosed, my life stopped because I couldn't eat out, and when I did eat out, no one really understood what it meant to be gluten-free," he says. "It was a real big hassle, and I just said, 'Wow, we really need to make something available for myself and consumers who have the same issue.'" The café now has a full gluten-free menu in addition to a regular menu. The café's bread is freshly baked locally by The Bread Stop, chicken and turkey are all natural, and tofu and tempeh is local and organic, made by Surata Soyfoods. "We use as many organic ingredients as price will allow," Miller says, "and our greens are always organic."

The café is the first in the Eugene area to be certified by the Gluten Intolerance Group of North America (gluten.net). "I wanted to make it as convenient as possible for people to be able to trust and have confidence in a restaurant," he says. "All my employees go through a very extensive gluten-free training program, which I developed, so they're aware." Miller speaks of people confessing that they haven't eaten a sandwich in years because they couldn't find a gluten-free option. "We forget the value of a sandwich or the convenience of going to a restaurant and ordering off the menu," he says. "It's been really touching for me because it seems like I'm really changing people's lives through food, like we're on the right track with something here."

While the gluten-free menu is a growing percentage of their business, Miller says that the café has attracted a lot of new customers who are simply looking for fast yet healthier choices. "People are looking for convenience with a healthier alternative and there are very few options out there," he says, "so we're trying to make it simpler."

Go Healthy Café, 3802 W. 11th Ave. (541) 683-3164. gohealthycafe.com

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SUBMITTED BY VANESSA SALVIA ON THU, 04/01/2010 - 21:07.

[Jonesin' for a Palace: Saturday Market food carts in the winter](#)

Every year as the Holiday Market draws to a close and after I've bought all my gifts, I plan one last trip just to snag a Toby's Palace Salad, Erin's Way (that means two of the dressings are mixed). And almost every year, on the last day of the Holiday Market, I let out an anguished cry, for I've screwed up *again*: Toby's doesn't do Christmas Eve at the Market.

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SUBMITTED BY SUZI STEFFEN ON THU, 01/28/2010 - 01:25.

Veg Out: Two new food carts offer tasty choices even meat lovers can enjoy

By Darcy Wallace

Listen up, food fanatics: Your vegan and vegetarian choices can be more exciting than you think.

Although vegan food enthusiasts in Eugene are fairly common, a sizable number of people cringe at any mention of "vegan" or "vegetarian." But there are two unusual cafés specializing in vegan meals that fill the belly and please the taste buds — without any guilt. These two food carts, the Cornbread Café and Viva! Vegetarian Grill, serve organic, mostly local and environmentally friendly cuisine that is every bit as flavorful as the "regular" stuff.

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SUBMITTED BY ADMIN ON THU, 01/28/2010 - 01:23.

Moveable Sammie Feast: Devour builds food cart community

The tidy Volkswagon van parked across the street is the unassuming color of a pair of khakis. It doesn't give a hint about what's inside except for the nifty logo — an overstuffed sandwich and the word "devour" in an eroded font — on the side.

The interior is spare: two front seats, two flowers tucked in the dashboard, two coolers on the back ledge and a simple cabinet topped with a grill and sink. Curtains hide a shelf over the front seats, and baskets hang along the windows. Everything is in its right place, and so is John-Patrick Downey-McCarthy, who's bent over the grill, pressing one of his simple, delicious sandwiches.

[Read the full story...](#) (4 comments)



SUBMITTED BY MOLLY TEMPLETON ON THU, 01/28/2010 - 01:20.

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