

DECONSTRUCTION JUNCTION

BY ALIESHA JONES

The crops have sprouted and are ripe for the picking, so move those veggies from the garden to the kitchen. We're breaking down the most in-season salad that will spring up on our dining room tables. With help from Chef Greg Andrews at The Supper Club restaurant, we explore uncharted waters with new salad greens and the places to get them. *e*



THE DRESSING:

Mix a little lemon juice, red wine vinegar, and a blend of canola and olive oil. Chef Andrews likes to use 10 percent olive oil and 90 percent canola oil because the taste of olive oil tends to be overpowering.

TIP: ADDING A LITTLE DIJON TO THE DRESSING HELPS THE OIL AND VINEGAR MIX TOGETHER.

ADD THESE:

Fiddlehead ferns have a wonderfully "bold riverbed earthiness" to them and a great spring flavor, Andrews says. Rich in Omega-3 fatty acids, fiddlehead ferns tend to grow in damp areas. Chef Andrews sources his fiddleheads from Wild Purveyors.



THE CHEF: Greg Andrews believes in buying local "as much and as often as possible." He even features a separate farm-to-table dining room in his restaurant and an exclusive local tasting dinner right in his kitchen!



The Supper Club, 101 Ehalt St., Greensburg. 724.691.0536. supperclubgreensburg.com.



OH, BABY

The United States and the Netherlands are among the largest commercial producers of spinach. The baby spinach shown here was purchased locally from Sarver Hill Farm. sarverhillfarm.org.



NO SMOKING

Sometimes called the Italian Bacon, pancetta is cured, seasoned, and dried for months. Unlike bacon, pancetta is unsmoked pork belly, available locally at Parma Sausage. parmasausage.com.



SHOOTS AND SCAPES

Garlic scapes are the stem-like stalk of the bulb, which curve as the garlic grows. The flavor has the freshness of a chive, says Andrews, and is milder than the garlic bulb. Look for scapes from Wild Purveyors. wildpurveyors.com.



MOLLY MOOCHERS

That's what the folks in West Virginia call morels, the mushrooms used in our salad. It has other nicknames, such as merkels, miracles, dryland fish, and, in Kentucky, hickory chickens. Buy them locally at your farmers' market.



ROYAL BLUE

There are several different types of blue cheese, such as Gorgonzola, which is made in the Italian region of the same name. The cheese pictured here is local: It came from God's Country Creamery in Potter County. godscountrycreamery.com.

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BEAVER COUNTY THE COUNTY OF FESTIVALS



Beaver County Maple Syrup Festival

The Annual Maple Syrup Festival is an old-fashioned country style good time featuring music, dancers, Civil War re-enactments, mountain men, crafts, pony-rides, snake exhibit, antiques, musical entertainment and more! There will be plenty of vendors selling all types of goods and crafts highlighted by the delicious all-you-can-eat pancake breakfast served with 100% pure Bradys Run Park maple syrup. Held at the Lodge in Bradys Run Park, Brighton Township, the festivities begin on Saturday, April 2 and continues thru Sunday, from 8:30 A.M.-4:30 P.M., each day. All welcome. Charge for breakfast: adults \$6, children 12 and under \$4. Call 724/378-1701 for more information.



46th Annual Ambridge Nationality Days Festival

Don't miss this year's 46th Annual Ambridge Nationality Days Festival, Friday, May 13- Sunday, May 15. The largest event in Beaver County, this downtown festival is a heritage celebration featuring home-cooked cuisine from local churches and organizations, homemade crafts and cultural-based entertainment. Featuring three days to sample Greek, Polish, German, Croatian, Slovenian, Italian, Ukrainian and other cuisine, crafts and entertainment. Don't miss the parade on Saturday! Hours: Fri. and Sat., 11:30 A.M.-10 P.M., Sun., 11:30 A.M.-7:30 P.M.

For more information, click VisitBeaverCounty.com

