



Mark Feffer and Lynne Goldman cook together before the guests arrive for dinner at their Wycombe home.

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# Food

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Lynne Goldman selects fresh peaches at Fairview Farm Market in Pineville.

**The bounty of Bucks County takes center stage when a couple of food bloggers from Wycombe make dinner.**

By **BETTY CICHY**  
STAFF WRITER

Lynne Goldman is queen of the back roads. She's been on plenty of them in her quest to discover the best local food producers for her blog, *Bucks County Taste*.

Her husband and co-blogger Mark Feffer joins her when he can, and together, the two of them search out food worth going out of your way for — from the first corn of the season to the tangy ribs and coleslaw at a new roadside barbecue stand.

So I'm in good hands when I set out with Lynne one Friday on a shopping trip that takes us from Dwight Ely's farm near Washington Crossing to the Linden Hill farmers market in Ottsville, with stops along the way at a farm market, an Italian deli and an ice cream shop.

Lynne is buying food for a dinner she and Mark will cook that Sunday at their home in Wycombe. Each course — from the sangria and hors d'oeuvres to the dessert — will feature ingredients grown, raised or made in Bucks County.

The dinner was Lynne and Mark's donation to a fundraising auction for their synagogue, Kehilat HaNahar in New Hope. Longtime Richboro veterinarian Ted Robinson and his wife, Leni, were the winning bidders, and they'll be bringing along friends Arthur

Horback and Barbara Park of Lahaska.

By this point, Lynne has much of the shopping done. She's bought the meat for the main course — leg of lamb from Happy Farm in Kintnersville and New York strip steaks from Haring Bros. in Danboro. She's

picked up microgreens at Blue Moon Acres in Buckingham, and driven out to Birchwood Farm in Upper Makefield for some of its garlic cheddar cheese.

Many of the vegetables for the dinner will come from Anchor Run Farm, a community-supported agriculture farm in Wrightstown that Lynne and Mark belong to. The eggplant and summer squash in their latest share will make a perfect side dish, and Lynne also stopped by the farm earlier in the week to pick green beans and enough basil for a pesto topping.

So there are just a few things left to buy, and we're on our way to get them.

Our first stop is Ely Pork Products, where Kurt Ely, the nephew of farmer Dwight Ely, is cutting cheese.

"This is made here," Kurt says, holding out slivers for us to try. All three are full-flavored, but in different ways — Aldan's Blessing is creamy and mild, Washington Crossing is buttery and a little sweet, and Makefield, aged on the farm for more than eight months, is firm and nutty like a nice Gruyère.

Lynne buys a wedge of each, and then it's on to Fairview Farm Market in Pineville for peaches and plums. After that, we make our way (on roads I swear I've never been on before) to Blooming Glen for some of Patty Gianfelice's homemade pizzelles.

Patty and her husband, Brian, own Pasqualina's Italian Market & Deli, and twice a week, Patty makes pizzelles from her mother's recipe. Lynne buys three different kinds — almond, chocolate and lemon poppy.

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# Local flavors



## WHITE PEACH SANGRIA

The original recipe for this sangria called for peaches and mangoes, but mangoes don't grow in this climate, so Lynne substituted plums. The peaches and plums came from Fairview Farm, the mint from Lynne and Mark's herb garden and the wine from Crossing Vineyards in Washington Crossing.

1/3 cup sugar  
1/3 cup water  
1 cup Grand Marnier  
1 bottle Viognier white wine  
1 plum, chopped  
2 peaches, cut into thin wedges  
1/4 cup mint leaves

In a saucepan, cook the sugar and water until the sugar dissolves; transfer to a pitcher and refrigerate until cold. Stir in the Grand Marnier, Viognier, plums, peaches and mint and serve over ice.

Makes 4 servings.

Adapted from a recipe in the July 2009 issue of Food & Wine magazine



Kurt Ely cuts cheese made and aged at Ely Farm in Upper Makefield.



BILL FRASER / STAFF PHOTOGRAPHER

Guests loved the grilled boneless leg of lamb, which came from Happy Farm in Kintnersville.



**How to choose?** Lynne Goldman sampled several flavors at OWowCow Creamery in Ottsville before deciding on Rose Cream and Indonesian Vanilla.

RICK KINTZEL  
STAFF PHOTOGRAPHER

**The salad is served** and diners (clockwise from lower left) Leni and Ted Robinson, Mark Feffer, Barbara Park, Arthur Horback and Lynne Goldman gather at the table.

## Blog tells stories of the people behind the food

By **BETTY CICHY**  
STAFF WRITER

For Lynne Goldman and Mark Feffer, Bucks County is a place full of great food and wonderful stories.

A love of food was part of what drew them together, and after they moved to Wycombe last year, they set off to explore the markets, restaurants and other food producers in the area.

"There's just this huge community of people here who are doing agriculture, making their own cheese," says Lynne, an organizational psychologist and freelance writer.

The two were so impressed with the bounty around them that they thought briefly about starting a magazine on the local food scene.

But the startup costs were prohibitive. So Mark, who edits a variety of Web sites for technical and financial jobs, suggested a blog.

"I was like, 'Blog?'" Lynne remembers with a laugh.

But she quickly learned what a blog was and how to write one.

*Bucks County Taste* debuted last November, though Lynne didn't start posting regularly and marketing the site until March.

Since then, the blog has attracted many new readers, doubling its page views last month and showing up more frequently on Google searches.

From the beginning, Lynne and Mark decided the blog would have a positive focus.

"If we don't like a place, we don't write about it," Mark says. "We're not food critics. We just like food."

He accompanies his wife on her food travels when his schedule permits, but Lynne does most of the writing.

"The voice of the site really is Lynne's," Mark says.

But Mark's input and journalistic experience are invaluable, Lynne says: "He's my quality check."

Lynne believes *Bucks County Taste* has a level of professionalism that sets it apart from food blogger sites like Chowhound and Yelp. But what she and Mark like about blogging compared to other journalistic assignments they've had is that they don't have to answer to an editor.

"Lynne and I get to decide what the voice is going to be," Mark says.

"I can write the stories I want to tell," Lynne says.

Their favorite stories focus on the people who grow or make the food.

"People," Mark says, "are at the heart of it."

The blog also includes a weekly calendar of food events around the county, including what's in season at local farmers markets.

"Basically, we just write about food in Bucks County," Lynne says. "We're focusing on the local so people pay attention to what's in their backyard."



**Bucks County Taste**

www.buckscountytaste.com