



# Slow Food® Dallas

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## **SLOW FOOD PLANET: Dallas-Fort Worth and North Texas**

Dallas and Fort Worth have been instrumental in the development of contemporary Southwestern cuisine, which relies on indigenous foods in the same way that California cuisine draws on the bounty of that state. Although Southwestern has been diluted in recent years as chefs search for new inspiration and fast-food chains co-opt the concept, you can still find good examples of this celebration of all things regional such as chiles, corn and squash blossoms. In modern times, it may also mean Hill Country goat cheese and world-famous Dallas mozzarella.

Tex-Mex cuisine and barbecue go to deeper regional roots. Before Texas was Texas, it was Mexican territory, and the earliest settlers who came north from Mexico brought their food ways with them. Somewhere after crossing the Rio Grande, the food changed into what is uniquely Texan: Tex-Mex, with its emphasis on chili, the meat stew, and dishes such as fajitas, thought to have developed as cowboy border fare. Influences of German settlers and African-American cooks also inform the state's barbecue tradition. Both chili and barbecue reflect cattle's dominance in the state's history. Texas is and always has been meat country.

The state takes pride in its agrarian past, even as farming and ranching wane with the opening of every new sub-division. Still, the hospitable soil and climate

mean plenty of locally grown vegetables and fruit thanks to the farms that remain. The majority are under 500 acres, with much of this devoted to cash crops such as sorghum and feed corn. Throughout the long spring-to-fall harvest season, farmers markets and other outlets that take the trouble to sell local produce are alive with brilliant red, ripe tomatoes; sweet, juicy peaches; black-eyes and other peas; green beans; onions (including the sweet 1015, named for its planting date); cucumbers; squashes; and melons such as cantaloupe and watermelon. In Texas, both South Texas, which is the state's citrus-growing region, and the Panhandle, which provides an abundance of melons, are considered "regional." Winter crops are dominated by sweet potatoes and winter squashes.

Sustainable and organic farming and ranching methods have been slow to take hold in North Texas, which is just beginning to see its first pasture-raised beef, pork, chicken and lamb. At the City of Dallas Farmers Market, Texas Meats sells these straight from the ranch and farm. Pasture-raised Windy Meadow chickens, part of the Texas Meats group, are also available on local restaurant menus, such as Lola The Restaurant, York Street, the Green Room and a handful of others. With the adoption of the states first organic standards for produce and cattle in 2003, state officials expect the organic segment to grow. Another factor is Whole Foods Market, which is headquartered in Austin, Texas. Already Whole Foods has influenced the rise of organic growers in that part of the state.

Although Dallas is home to many ethnic groups, most, outside of Mexicans, have not achieved the critical mass necessary to support the depth of restaurant experiences found in other cities, such as San Francisco, with its Chinatown, or Boston, with its Little Italy. Nevertheless, North Texas has good examples of several ethnic cuisines, which are detailed the listings.

By the way, barbecue in Texas means beef, predominantly beef brisket that is smoked and slow-cooked over indirect heat. The meat may be dry-rubbed, but sauce is never added till the final moments of cooking, if at all. The sauce itself tends to be the sweeter, tomato-based variety as opposed to the more vinegary preparations of other regions. You can still find a handful of purveyors who sell barbecue sandwiches over the counter wrapped in butcher paper.

- Kim Pierce 18-Oct-2005

Note: A good source for up-to-date restaurant information is [www.guidelive.com](http://www.guidelive.com), written by the dining critics at The Dallas Morning News.

## **SECTION I: CUISINES**

### **Barbecue**

Clark's Outpost  
101 U.S. Highway 377, Tioga (50 miles north of Dallas)  
940-437-2414

Long before Clark's was "discovered" by

Mansion on Turtle Creek chef Dean Fearing, Warren and Nancy Clark were serving up some of the region's finest traditional Texas barbecue in their rambling, homespun little spot north of Dallas. Smack in the heart of horse country, it's authentically folksy. But then, you're just as apt to see ranchers hop over in their helicopters. Brisket, pork ribs, authentic Texas "red" (a bowl of chili) and smoked trout plus sides such as fried okra, slaw, beans and potato salad make it worth the trip. The restaurant was sold after Warren Clarke died in 1997, but the new owners widely kept the recipes and ambiance intact.

Sonny Bryan's Smokehouse  
2202 Inwood Road (east of Harry Hines),  
Dallas  
214-357-7120

Nothing says Texas like barbecue, and nothing says barbecue like Sonny Bryan's. A Dallas institution since 1910, Sonny's serves the best smoked meats of their kind. Although Sonny's has 16 locations, diehards will tell you the only place to go is the original joint on Inwood. Lunch will have you rubbing elbows with politicians, local celebs and guy-next-door types – at tiny wooden school desks or outdoor picnic tables. Melt-in-your mouth ribs and brisket are only the start. Meats also include turkey, sausage, and pulled pork. "Sides" include to-die-for onion rings, green bean casserole and potato salad. Sonny's tangy sauce is served up in recycled Corona beer bottles. Top off your meal with the only respectable drink for barbecue: beer, which is served in an

ice cold mug or in the bottle. When you order, you give only your initials for the call back when it's ready. P.S. Don't wear white.

## Korean

### Contemporary

Naan

7161 Bishop Road (at Legacy), Plano

972-943-9288

This welcome addition to the Plano restaurant scene is a high-tech, high-design, "modern Korean" establishment founded by the Kim family which has a long-established reputation for Korean food in Dallas (Korea House Restaurant). The dishes reflect the same contemporary touch; excellent choices include the monkfish liver appetizer (*ankino*), a twist on foie gras, from the sushi menu. Also charbroiled eel and broiled mackerel among the main courses. More traditional dishes are also available, for example *kimchi* stew, vermicelli noodles. There's also a sushi bar. The wine list is small but includes some interesting selections, although with this cuisine many prefer beer. Some Japanese lagers (Sapporo, Asahi) are available.

You Chun

2254 Royal Lane, Dallas

972-243-1818

You Chun, part of a national chain, is a casual, modern noodle house with a striped-down menu of homey favorites, made from fresh, pristine ingredients by

a kitchen team recruited from Korea. The house specialty is cold noodle soup. A continuous video on a flat-screen TV shows how it's made from the buckwheat noodles up. The video is in Korean, but you'll get the idea. Most of the faces here are Korean, but several staff members speak English as well.

## **Mexican**

### **Tex-Mex**

Aparicio's Plano Tortilla Factory  
1009 18th St. (at Avenue K), Plano  
972-423-6980

Friendly Mexican cafe with a startling range of clientele. See the cross-section of society that frequents this place: large Hispanic families, smartly dressed lawyers preparing their briefs for the nearby courthouse, and locals who know that this is where to get the most authentic Mexican food in suburban Plano. You can get Tex-Mex favorites like burritos and enchiladas if you want them, but this place is at its best with the menu items that are a notch more authentic. Try *cabrito* (goat), *nopalitos* (cactus) and, on Sundays, the *menudo* (tripe soup). And of course savor the fresh-made corn tortillas.

### **Tex-Mex and Mexican**

Avila's Mexican Restaurant  
4714 Maple, Dallas  
214-520-2700

The Avila family prepares some of the freshest, most winning Tex-Mex and Mexican food in Dallas. Although you can

find the quintessential chili-smothered cheese enchilada plate, Avila's also produces traditional *mole* of extraordinary depth and flavor as well as other less-well-known dishes, such as brisket-filled gorditas (like thin corn pancakes). The mother, Anita, prepares family recipes in the kitchen while the son, Ricardo, runs the front, which could be taken for a decorator's interpretation of Mexican chic. The walls are burnished orange, highlighted by works of art; the tables and chairs come from the '30s or '40s. It's charming and small – a rare gem.

### **New American**

Lola The Restaurant  
2917 Fairmount, Dallas  
214-855-0700

What an unlikely beginning for this premier Dallas spot, started by car dealership scion Van Roberts in 2000. With wooden floors and cozy seating areas, it retains its old-house charm. But it's also noisy. The prix-fixe menu is not forward so much as extremely well done global fusion. Lola's signature appetizer is a Stilton cheese-and-chive soufflé with cabernet sauce. Other selections might include cumin-dusted mahi-mahi or near-straight-up steak. In Lola the Tasting Room, the changing 10- to 15-course tasting menu might include corn soup with Moroccan Argan oil or crisped pork-belly squares. Roberts is something of a wine fanatic, with some 2,000-plus wines on his 40-page list; good selections can be had for as little as \$20-\$30. Check it out at

[www.lola4dinner.com](http://www.lola4dinner.com).

York Street  
6047 Lewis St., Dallas  
214-826-0968

This tiny, chef-owned American bistro in an out-of-the-way neighborhood boasts some of the best food in the city. Chef Sharon Hage's changing menu celebrates food in a very personal way. She pays special attention to local, in-season produce and has an unusual knack for layering textures and flavors. Examples from her repertoire include oysters with zinfandel mignonette, pasture-raised Windy Meadow chicken over a tangle of greens and her interpretation of macaroni-and-cheese, soft-scrambled duck eggs with goat butter or, for dessert, chocolate soup. Foie gras and veal sweetbreads are perennials.

<http://www.yorkstreetdallas.com/>

## **Southern**

Hattie's  
418 N. Bishop, Dallas  
214-942-7400

This sunny, New Southern bistro gets the regional food-hospitality-comfort combination just right with a changing menu that reflects more deeply Southern cuisine than is typical in Texas. Macaroni made with three artisanal cheeses never leaves the menu, and in season, you'll always find fried-green tomatoes here. Some examples of changing menu items include shrimp over goat-cheese grits with a Tabasco-bacon pan gravy, which shows South Carolina's lowcountry influence, and pulled pork with

sweet-onion compote over garlic grits, which commemorates a time when pork was king of Southern meats. In a restored, older building in Oak Cliff's Bishop Arts District.

## Texana

Lonesome Dove Western Bistro  
2406 N. Main St., Fort Worth (in the Stockyards)

Lonesome Dove is a taste of the West like it never was. Situated in the heart of the tourist-dense Fort Worth Stockyards, it honors man food – beef and game – but with haute-cuisine ambitions. Chef-owner Tim Love calls it “fine urban Western cuisine,” with specialties like elk, wild boar and buffalo. But you might just as easily encounter Australian kangaroo loin, stretching the Western concept some. Love does weave a lot of local ingredients into his dishes, including habanero, serrano and chipotle chiles and seasonal fruits and vegetables. Bring a big pocketbook as well as a big appetite when you dine here: Entrees range from about \$20 to \$40.

## Venezuelan

Zaguan Bakery & Café  
2604 Oak Lawn Ave. (at Routh), Dallas  
214-219-8393

Within a generation, *tres leches* cake has emerged the dessert of choice among Southwest Hispanics. *Tres leches* (three-milk) cake traces its roots to Latin America, although no one has been able nail down a single origin. Some believe

it's Mexico City, but both Guatemala and Nicaragua have staked claims. The cake is made with three kinds of milk (most often cream; evaporated milk; and sweetened, condensed milk), then soaked in more sweetened milk. Zagan makes one of the best examples of *cuatro leches* (four-milk) cake in Dallas, sort of uber-*tres-leches*. It also has an unusually fine assortment of pastries and a casual Venezuelan menu.

### Off the Beaten Path

The Turtle Restaurant  
514 Center Ave  
Brownwood, TX 76801  
325.646.8200

The Turtle Restaurant [www.theturtlerestaurant.com](http://www.theturtlerestaurant.com) is owned by Mary and David Stanley. They are members of Slow Food USA . The restaurant was named The Turtle because the turtle symbolized longevity and persistence, completion is more important to a journey than haste, especially on the road of life. They offer slow fresh locally grown foods supporting farms such as Novella Newman and cheese maker [Veldhuizen](#). They bake all their breads, desserts and make gelato in house. The Turtle Restaurant is located in historic downtown Brownwood , Texas. Brownwood is in the geographic center of the state a two to three hour drive from Austin, San Antonio and the Dallas Fort Worth Metroplex.

## SECTION II: SPECIAL FOODS & VENUES

## Culinary Tours

Susan Taylor Tours: Susan moved to Chicago in 2005 but her website has great links.

[www.susantaylortours.com](http://www.susantaylortours.com)

## SECTION III: FOOD SHOPS, MARKETS & PRODUCERS

### Cheese

Mozzarella Company  
2944 Elm St., Dallas (Deep Ellum)  
214-741-4072

[www.mozzco.com](http://www.mozzco.com)

Paula Lambert is one of the most famous artisanal cheese-makers in the country with her hand-crafted fresh mozzarella and other cheeses – all made at this Deep Ellum factory. She started the company in 1982 after visiting Italy and learning the hand-crafting techniques firsthand. She wrote *The Cheese Lover's Cookbook & Guide* (Simon & Schuster) in 2000 and *Cheese, Glorious Cheese!* (Simon & Schuster) in 2007. Besides fresh Italian cheeses, she makes goat cheese and Mexican cheeses. Not to miss: *queso* Oaxaca, Mexican mozzarella in a long, flat strip that's seasoned with salt and lime juice and rolled up into a ball. Paula is often on hand at the factory, and she always hands out samples in the tiny factory store.

### Ice Cream

#### **Gelateria**

Paciugo Gelato  
5600 W. Lovers Lane, Suite 110, Dallas;

214-956-7979

3699 McKinney Avenue, Bldg. B, Suite

101 (West Village), Dallas;

214-219-2665

2301 Preston Road (NW corner Park and

Preston), Plano; 972-612-1333

See [Paciugo](#) for additional local and national locations

[www.paciugo.com](http://www.paciugo.com)

## Markets

### **Foodie mega-store**

Central Market

5750 E. Lovers Lane at Greenville,

Dallas; 214-234-7000

320 Coit Road at George Bush Turnpike,

Plano; 469-241-8300

4651 West Freeway (I-30) at Hulen, Fort

Worth; 817-989-4700

1425 E. Southlake Boulevard, Southlake;

817-310-5600

[www.centralmarket.com](http://www.centralmarket.com)

A high-end concept from San Antonio-based supermarket chain H.E.B., Central Market is foodie mecca in Texas. Huge stores (up to 75,000 square feet) are arranged like mazes, channeling you through departments that shock and awe even the most jaded New Yorkers and Californians. Hard-to-find artisanal products, such as hand-churned butter and smoky Spanish paprika, share space with more mundane selections. The premier slow foodie raison d'être besides those finds: local produce comparable to a farmers' market, including one-of-a-kind items from a nearby experimental farm. Also a committed selection of regional artisanal cheeses – including some, like Dripping Springs'

Pure Luck goat cheese, whose production is so small, it's not available at all the stores.

### **Hispanic grocer**

Fiesta Mart  
Flagship: 611 W. Jefferson, Dallas;  
214-944-3300  
Additional locations

Fiesta Mart is the quintessential Hispanic grocery, dominated by Mexican influences, like the community it serves. It's also modern, bright and pristine in the tradition of American supermarkets everywhere. Fresh produce includes all manner of chiles, citrus, sugar cane and Caribbean fruits. At Christmas, Fiesta carries huge bags of *masa* ready to slather on corn husks for traditional holiday tamales. Find also a wide array of salsas, chiles, Mexican chocolate, lard, *dulce de leche* (especially *cajeta*, made with goat's milk), Mexican dried herbs – any ingredient for a Mexican or Tex-Mex feast. Don't miss the traditional hot *elotes*, corn served from a cart out front and seasoned with lime juice, mayonnaise and Parmesan cheese – or to your specifications.

### **Italian grocer**

Jimmy's Food Store  
4901 Bryan St (corner of Bryan at  
Fitzhugh), Dallas  
214.823.6180

Jimmy's is ground zero for Italian imports, both food and wine. The family-owned store burned in October 2004, but reopened a year later in the

same 1920-era building with more and better-utilized space. Besides imports, Jimmy's is known for its house-made Italian sausage, sandwiches and "Mama's" meatballs. Maria Anna DiCarlo made the latter herself till she died in 2005; now the staff carries on. In addition to imports like Mulina Bianco cookies, LaValle tomato products, meats, cheeses and wines from every region in Italy, Jimmy's carries Mexican, Jamaican and Cuban groceries for the local neighborhood.

### **Mediterranean**

Shine's Mediterranean Market  
14902 Preston Rd. Suite 1300 SE Corner  
(On Beltline), Dallas  
972-763-1842  
<http://www.shinesmarket.com/home.htm>

Zituna World Food Market (opened  
December, 2007)  
970 N. Coit Rd. #3025 (SE Corner of  
Coit @ Arapaho), Richardson 75080  
972.470.0101

Large selection of middle eastern,  
persian, greek and eastern european  
foods.

### **Organic grocer**

Whole Foods Market  
2201 Preston Road at Park Boulevard,  
Plano; 972-612-6729  
11700 Preston Rd at Forest, Dallas;  
214-361-8887  
2218 Lower Greenville Ave., Dallas;  
214.824.1744  
4100 Lomo Alto Drive, Highland Park;  
214.520.7993  
801 East Lamar, Arlington;

817.461.9362

60 Dal-Rich Village (Coit & Beltline),  
Richardson; 972.699.8075

[www.wholefoodsmarkets.com](http://www.wholefoodsmarkets.com)

The national certified organic grocery store's outlets range from a funky, hippie-era neighborhood store to a huge emporium that rivals Central Market. The Plano mega-store, for instance, includes artisanal cheeses so fragile they require special handling, plus the widest selection of organic produce in North Texas. Meat, fish and chicken are as "green" as it gets, and Whole Foods' Authentic Food Artisan selection program singles out hand-made, one-of-a-kind products from around the world. Organic produce takes precedence over locally grown, though, so sometimes you miss the local season's best.

### **Produce**

F-M 1410

1410 Fitzhugh (on NW corner at Bryan -  
next to Jimmy's Food Store), Dallas

214.828.0322

Hours: M-S 10 am to 5 pm; Sun 11 am -  
5 pm

Let the [Spiceman](#), Tom Spicer, forage Texas and the world for authentic tasting produce. Find heirloom Purple Cherokee tomatoes, wild arugula, forest mushrooms, Wild Asparagus, Pecos cantaloupes and much more seasonal fruit and vegetables.

### **Local Farmers Markets**

Information on Local Farmers Markets  
See the Dallas Morning News for a

comprehensive [article](#) and [map](#) on local markets.

### [Coppell Farmers Market](#)

Coppell's open-air, seasonal market offers fresh, locally grown fruits and vegetables, herbs, flowers, meats and honey. One of many organics available and new this year is Gulf seafood. Visit Slow Food Dallas member [Robert Hutchins](#) at Coppell Farmers Market for pastured chickens, lamb and beef. The market is located at 455 W. Bethel Road, Coppell, TX 75019. For information, contact 972.304.7043 or email [farmersmarket@ci.coppell.tx.us](mailto:farmersmarket@ci.coppell.tx.us).

### [Dallas Farmers Market](#)

Fridays and Saturdays: stop by to say hello to Slow Food Dallas member [Robert Hutchins](#) and his friends at Texas Meats. Nearby, you'll see Slow Food Dallas members Chris Kaplan and Claudia Tompkins at Mawker Coffee.

Eden's Organic Garden Center  
Organic Farmers' Market Every 1st and 3rd Saturday

(Beginning 3rd Sat. in Feb. and ending 1st Sat in Dec.)

Now Open In Balch Springs!

4710 Pioneer Road  
214.348.EDEN (3336)

[www.safe-gardens.com](http://www.safe-gardens.com)

Offers products from Juha Ranch and locally baked breads, etc.

### [Frisco Farmers Market](#)

Every Friday & Saturday 8:00 am to 1:00 pm or sell out

[Frisco Square](#)  
8856 Coleman Blvd.  
Frisco, Texas 75034

<http://friscofarmersmarket.com/home.html>

### [McKinney Farmers Market](#)

Downtown McKinney, Corner of Church &  
Louisiana Streets  
214-850-0886

[www.mckinneyfarmersmarket.com](http://www.mckinneyfarmersmarket.com)

McKinney's open-air, seasonal market offers fresh, locally grown fruits and vegetables, herbs, flowers, meats, honey, preserves and baked goods. Hours are every Saturday morning 8 am to 1 pm, April through October. Visit Slow Food Dallas member Robert Hutchins, [Rehoboth Ranch](#), at McKinney Farmers Market for pastured chickens, lamb, pork, beef, and eggs. The market is located one block west of the old courthouse in downtown McKinney at the corner of Church and Louisiana streets. Lots of free parking is available. For information, contact Stacy Blowers at email [stacyblowers\[at\]yahoo\[dot\]com](mailto:stacyblowers[at]yahoo[dot]com)

## **Meats**

### **Pastured**

Texas Meats  
City of Dallas Farmers Market , Shed 2,  
Friday and Saturday only  
1010 S. Pearl, downtown Dallas

This consortium of three North Texas farms and ranches sells strictly pasture-raised and finished chickens, lamb, beef, goat, eggs and pork (from another local ranch) using organic methods, but not certified organic. Several restaurants, including York Street, the Green Room and Nana, feature Windy Meadows chicken on their menus simply because it tastes so good

compared to conventionally raised chicken. Rehoboth Ranch, Truth Hill Farm and Windy Meadows make up Texas Meats; all are in the Greenville area northeast of Dallas. For information contact Robert Hutchins at [www.rehobothranch.com](http://www.rehobothranch.com) or call 903-450-8145.

## **Tortillerias**

Luna's Tortillas Inc.  
1615 McKinney, Dallas  
214-747-2661

Founded in 1923, this is the oldest, continuously operating, family-owned tortilla factory in Dallas, located at the edge of what used to be Little Mexico. It still turns out fresh corn and flour tortillas daily as well as tamales, Mexican sweet breads (for breakfast coffee-dipping) and salsa. You cannot sit down and eat on the premises, but you may stop by the small storefront and purchase any of the items the tortilleria makes. Get a family member to recount the story of its founder, a gutsy widow with two small children who had to buck social conventions and cultural practices to start the business and succeed.

## **Producers**

Civello's Raviolismo  
1318 North Peak Street (near Bryan St)  
Dallas, TX 75204  
Phone: 214.827.2989  
List of products: handmade ravioli

COOPER FARMS  
Tim, Kathy, Ben & Elizabeth Cooper  
185 County Road 11101

Fairfield, TX 75840

Phone: 903.388.6087 or 903.388.6086

[www.cooperfarmspeaches.com](http://www.cooperfarmspeaches.com)

Products sold at: (locations) Farm and various (check website)

List of products: peaches and produce

#### GILPIN FAMILY DAIRY

Tim Gilpin

4563 FM 900 S.

Saltillo, TX 75478

Phone: 903.438.3636

tingilpin[at]peoplescom[dot]net

Products sold at: (locations) selling soon – to be announced

List of products: milk in glass bottles and grass fed cows

#### ROCCO & CELESTE TASSIONE

807 CR 466

Stephenville, TX

Phone: 940.769.2180

Products sold at: (locations) farm and to be announced

List of products: Herbs

#### HEAVEN SENT PRODUCE

Coleen Thornton

7600 Cranford Court

Arlington, TX 76001

Phone: 214.923.0316

Email:

HeavenSentProduce[at]comcast[dot]net

Products sold at: (locations) farm and internet

List of products: fresh & dried herbs; lettuce; greens; melons; tomatoes

#### GENERATION FARM

Ethan Milkes

1109 North McKinney

Rice, TX 75155

Phone: 903.326.4263  
generationfarm[at]earthlink[dot]net  
emilkes[at]sbcglobal[dot]net  
Products sold at: (locations) farm and  
Central Market, Whole Foods,  
Albertson's Brookshire  
List of products: organic fresh culinary  
herbs and edible flowers year round

LINDA JEAN FARMS  
Jim & Linda Milburn  
199 CR 3521  
Sulphur Springs, TX 75482  
Phone: 903.243.6999  
jmilburn[at]EV1[dot]net  
[www.lindajeanfarms.com](http://www.lindajeanfarms.com)  
Products sold at: (locations) farm  
List of products: Brangus cattle; bulk  
beef by split quarter and side

BRENNAN VINEYARDS  
802 South Austin St (Hwy 16 South)  
Comanche, Texas 76442  
Phone: 325.356.9100  
pat[at]brennanvineyards[dot]com  
[www.brennanvineyards.com](http://www.brennanvineyards.com)  
Products sold at: (locations) Goody  
Goody; Wine Styles; Majestic  
List of products: Shiraz, Viognier,  
Cabernet Sauvignon, Rose

CHATEAU DE FROMAGE  
Tonia Ashworth  
3107 Commerce St  
Dallas, TX 75201  
Phone: 214.744.0605  
[www.chateaudefromage.com](http://www.chateaudefromage.com)  
Products sold at: (locations) Flavors from  
Afar, Roy's Market, Central  
Market in Dallas, Market Street  
List of products: fresh goat cheese and  
spreads

**DEBORAH'S GOAT CHEESE**

Deborah Rogers  
300 McNaughton Lane  
Ft Worth, TX 76114  
Phone: 817.821.0975  
[www.deborahsfarm.com](http://www.deborahsfarm.com)

Products sold at: (locations) Central Market in Dallas and Ft Worth, Roy Pope Market in Ft Worth  
List of products: fresh goat cheese

**GENE'S GREENS**

Geno Stille  
6105 Remington Parkway  
Colleyville, TX 76032  
4591 Keller-Haslet Road  
Keller, TX 76248  
Phone: 817.301.3521

Products sold at: (locations) Central Market in Dallas, Sprouts in Dallas  
List of products: microgreens

**WISEMAN HOUSE FINE CHOCOLATES**

Kevin & LaDonne Wenzel  
406 West Grubbs  
Hico, TX 76457  
Phone: 254.796.2565  
FAX 254.756.2722

<http://www.wisemanhousechocolates.com/>

Products sold at: (locations) Hico shop, Paper & Chocolate in Dallas  
List of products: handmade chocolates

**DRAKE'S HERITAGE TURKEYS**

Margaret Drake  
P. O. Box 1338  
Glen Rose, TX 76043  
Phone: 254.897.4974  
mdrake[at]valornet[dot]com

Products sold at: (locations) farm  
List of products: chemical free turkeys

**VELDHUIZEN FAMILY CHEESE**

Connie & Stuart Velhuizen  
425 South Private Road 1169  
Dublin, TX 76446  
Phone: 254.968.3098  
[www.veldhuizencheese.com](http://www.veldhuizencheese.com)

Products sold at: (locations) on-farm  
dairy,  
List of products: Raw milk cheeses -  
Cheddar, Gouda, Caraway Gouda,  
Parmesan and  
various handmade cheeses, according to  
the seasons

LA CASA VERDE  
Michael Butchard  
802 West Spring St.  
Weatherford, TX 76086  
817.341.7707 / 817.271.9124  
michael\_butchard[at]yahoo[dot]com  
Products sold at: (locations) Phone or  
email only  
List of products: microgreens and will  
email to you.

MOTLEY HERBS - organic raised bed  
herbs & specialty produce  
Tom & Kay Motley  
PO Box 246  
Farmersville, TX 75442  
motelyherbs[at]yahoo[dot]com  
214.546.0045 / 214.563.4307

Texas Organic Mushrooms  
308 South Chandler Avenue,  
Denison, TX 75020  
903.465.8833  
admin[at]shiitakes[dot]com  
<http://www.shiitakes.com/>  
Products sold at: (locations) Central  
Market in Dallas, Sprouts and Whole  
Foods

Pendleton Ranch

Craig and Vicki Morrow  
craig[at]pendletonranch[dot]com  
[www.Heart-Healthy-Beef.com](http://www.Heart-Healthy-Beef.com)

## SECTION IV: GOOD TO KNOW

### BYOB in Texas

Why and where to BYOB in North Texas

Texas' archaic drinking laws stretch back to Prohibition days, creating across the state a modern pastiche of precinct-by-precinct variations. The "wet" and "dry" distinctions effectively force restaurants to choose between either providing alcoholic beverages or allowing BYOB, but usually not both. The consumer's problem (aside from mark-ups that can be three times the wholesale price and occasionally more) is that most Dallas wine lists are geared to what sells – and in many cases, these are industrial wines of little interest to true connoisseurs of the vine. Since most Slow Food members care about the wine they drink, we offer the following list of BYOB restaurants. These establishments tend to be small, often family-run, with food that ranges from mediocre to quite good; "upscale" means nicer surroundings. Only those reviewed separately carry a Slow Food recommendation for their food. If there's a corkage fee, it's nominal.

[Amici Signature Italian](#): (upscale) 1022 S. Broadway (on the square south of Belt Line), Carrollton; 972- 245-3191.

Arc-En-Ciel: (casual Chinese and Vietnamese) 3555 W. Walnut St. (at

Jupiter Road), Garland; 972-272-2188.

[Bukhara Grille](#): (casual Indian - Northwest region) 955 E Campbell Road (1 block east of 75), Richardson 75081; 972.437.0013.

Café Amore Italian Cuisine: (casual) 6505 W. Park (at Midway), Plano; 972-781-0310.

[Campania Pizza and More](#): (casual) 3800 McKinney Ave. Dallas, TX 75204; 214-780-0605.

Caravelle Chinese & Vietnamese: (casual) 400 N. Greenville (at Jackson), Richardson; 972-437-6388.

[Chettinaad Palace](#): (casual Indian) 2205 N. Central Expressway (at Park Boulevard), Plano; 469-229-9100.

Covino's: (casual Italian) 3265 Independence Parkway (at Parker), Plano; 972-519-0345.

Eden: (upscale American) 4416 W. Lovers Lane, Dallas; 972-267-3336.

[Fadi's Mediterranean Grill](#): (casual) 3001 Knox St. Suite 110, Dallas - 214.528.1800; 2787 Preston Road, Frisco - 972.712.1600; 14902 Preston Road, Dallas - 972.934.8500.

[Flavor Asian Fusion and Dessert Bar](#): (Thai) 9220 Skillman St, Dallas, 75243; 214.341.0244

Food From Galilee: (casual Middle Eastern) 6710 Snider Plaza (near

Hillcrest and Lovers Lane), Dallas;  
214-750-0330.

Jasmine: (casual Thai) 2050 W. Spring  
Creek Parkway (at Custer), Plano;  
972-517-1677.

Jasmine II: (casual Thai) 1116 W Parker  
Road (SE corner at Alma), Plano;  
972-943-8998

Kebab-N-Kurry: (casual Indian), 401 N.  
Central Expressway (west side service  
road), Richardson; 972-231-5556.

Giovanni's Italian Restaurant: (casual)  
9741 Preston Road (north of Main  
Street), Frisco; 972-335-1244.

Italian Villa, 17180 Preston Road (near  
Campbell), Dallas, 75248; 972.267.5702

Noodle Wave Fresh Thai Cooking:  
(casual Thai) 1490 W. Spring Valley  
Road (northeast corner at Coit),  
Richardson; 972-690-3637.

Pho Pasteur: (casual Vietnamese) 1342  
Belt Line Road (at Plano Road),  
Richardson; 972-680-0001.

Rasoi: (casual Indian) 6541 Duck Creek  
Drive (at  
Broadway), Garland; 972-240-6000.

Sevan (casual Lebanese/Mediterranean)  
2221 Greenville Ave (Cross Street:  
Belmont Avenue; across the street from  
Whole Foods), Dallas, 75206;  
214.821.0601

Shandiz Mediterranean Grill and Market  
(casual Persian) 4013 W Parker Road

(northwest corner at Coit), Plano;  
972.943.8885

[Shine's Mediterranean Market](#): (casual Turkish and Argentine) 14902 Preston Rd. Suite 1300 SE Corner (On Beltline), Dallas; 972-763-1842

Supper Club: (casual continental, evenings) 4333 Lovers Lane (east of the Dallas North Tollway), Dallas; 214-526-9750.

[Sushi Heaven](#) (sushi): 1424 Jupiter Rd. Ste. 203, Plano 75074; 972.424.5350

[Tamarind](#): (casual Thai) 3825 W. Spring Creek Pkwy Ste 208 (northeast corner at Coit), Plano; 972-398-9055.

[Taste of Galilee](#): (casual Middle Eastern, all you can eat buffet) 2301 North Central Expressway #165 (southbound HWY 75, between Parker and Park), Plano, 75075; 972.422.2111

[Zorba's](#): (Greek) 1501 Preston Road (west side, north of Plano Parkway), Plano; 972-250-0002.

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