

The New York Times

Food



Peaches grow in Kim Elle's home garden in Litchfield Park, Ariz., where she uses drip irrigation, composting and rainwater collection.

The Future Of a Land Baked Dry

Gardeners and farmers find ways to grow food in Arizona amid a historic drought.

By BRETT ANDERSON | PAGES 4-5

Front Burner

FLORENCE FABRICANT



TO PROTECT

A Touch of the Macabre For the Grilling Season

▲ Hopefully you will not imagine yourself as Sweeney Todd, the “demon barber of Fleet Street,” while carving meat for the grill this summer. But Hedley & Bennett, a company that makes restaurant gear, is having a little fun with its heavy-duty black denim apron embroidered with the logo of the Stephen Sondheim and Hugh Wheeler musical now playing on Broadway. The protective covering, to own or gift, has brass rivets, multiple pockets and adjustable straps: *Hedley & Bennett x Sweeney Todd Apron*, \$125, available during performance times at the Lunt-Fontanne Theater, 205 West 46th Street, or broadwaymerchandiseshop.com.

TO SAMPLE

Eataly Plays the Pasta Hits For the Next Six Months

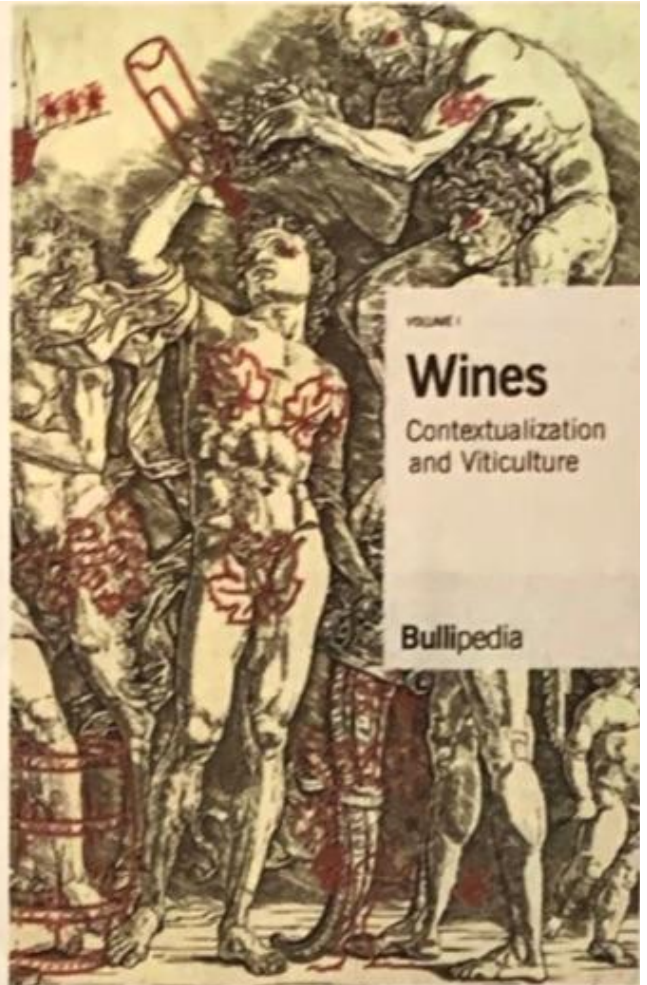
▼ Each month for the next six months, the Eataly stores in New York and elsewhere in North America will celebrate a pasta

dish for an Icons of Eataly series. The food will be served at its La Pizza & La Pasta restaurants, ingredients and kits to prepare the dishes at home will be sold and there will be corresponding classes at La Scuola di Eataly. After a preview period featuring all six pasta dishes, the spotlight will be on *cacio e pepe* in June, *paccheri ai tre pomodori* in July, *linguine allo scoglio* (mixed seafood) in August, and so on. To introduce the series in New York at the Flatiron and downtown locations, guest chefs, including Stefano Secchi of *Rezdôra* and Missy Robbins of *Lilia* and *Misi*, will prepare menus, give classes and speak, through May 23. Programs like *Pasta Festa*, at Eataly Downtown on Friday from 6 to 8 p.m. (\$85), and *Pasta Camp*, at Eataly Flatiron on May 19 from 6 to 8 p.m. (\$75), will offer chances to sample various pasta dishes with wine: *Icons of Eataly*, eataly.com.

TO STUDY

El Bulli's Approach Preserved in Books

► In 2011 the chef Ferran Adrià stepped back and closed his avant-garde restaurant, El Bulli, to pursue a foundation dedicated to food ideas. The El Bulli Foundation, which replaced his restaurant, is publishing more than 20 books about many aspects of gastronomy. It's part of the Bullipedia project, encyclopedic surveys and analyses written by teams of experts. There are eight volumes of intensely detailed books on wine, Bullipedia Wine Sapiens; the first two, “Contextualization and Viticulture” and “Vinification and Classifications,” have been translated from Spanish into English — subsidized by Juvé & Camps, a cava producer —



who are engaged in and appreciate fine dining, which Mr. Adrià contended was thriving. With Hubbell precision, the books examine the history, evolution, production, categorization, serving and appreciation of good wine, illustrating the material with close-ups of ripening berries, pruning methods, climate maps, bottling and more in the first two books' nearly 1,200 pages. Mr. Adrià and Ferran Centelles, the sommelier who covers the beverage side of the project, said they made discoveries, like the first printed wine list from 1804. It is all, however, seen through a Western lens; the foundation's definition of fine dining is limited — it does not invite Asian cuisines to the table, for example. “We can only be experts in Western culture,” Mr. Adrià said: *Bullipedia Wine Sapiens, Volumes I and II*, 120 euros per volume (\$132.46), elbullistore.com.

and are now available in the United States. “We examined many books on wine, even wine atlases, but found none that took our encyclopedic approach,” Mr. Adrià said. The books are designed for professionals and gastronomes, especially for those

