

Clockwise from right: Shift manager Janet Hofman greets customers with a smile at Each Peach; Each Peach's retro-inspired signage; Raynold Mendizabal, chef/owner of Urban Butcher; baguettes at Each Peach.



PHOTOGRAPHS BY: SCOTT SUCHMAN

BY GAYLE BENNETT

Niche Markets

Gourmet markets with a farm-to-table slant are cropping up all over D.C.

A lot of ink has been spilled about how Millennials are obsessed with their food: from its provenance to its truffled presentation, shared via Instagram, naturally.

But it's not just 20-somethings who are into local, sustainable food. Here in D.C., a growing subset of the population is happily paying a premium for food plucked fresh from local farms. And now the yen for farm-fresh ingredients is manifesting itself in grocery form. Four shops with varying degrees of a farm-to-table ethos have recently opened in the area — offering everything from house-cured meats to locally harvested spices.

Smucker Farms

Owner Eric Smucker didn't grow up on a farm, but he was raised in Lancaster, Pa., which is one of the country's most revered, sustainable-minded agricultural hubs. Everything at Smucker Farms — from produce, meat and dairy to Little Barns Sweet Mustard and Christina Maser soaps —

is sourced from around 45 small Amish and Mennonite farms in Lancaster (save the selection of mostly local beer and French wine from D.C. importer Ansonia Wines).

The store's biggest seller? Eggs. "We can't keep them on the shelf," Smucker says. The eggs (\$5.50 per dozen) come from the Community of Oasis at Bird-in-Hand, a collective of Lancaster County farmers. Oasis also provides most of the beef and pork and some of the dairy.

But the real fun of Smucker Farms is trying the goodies outside the refrigerated cases, like a jar of Tait Farm Ginger Peach Chutney (\$8.99) or Gordy's Pickle Jar Hot Chili Spears (\$11). Says Smucker: "We keep it really, really simple: Everything we sell is raised in a pasture."

2118 14th St., NW; 202/986-7332; smuckerfarmsdc.com

Each Peach Market

When you enter Each Peach Market, look up: The pressed-tin ceiling with intricate filigree detail is a beauty. When your eyes come back down, you'll find yourself in a small but well-stocked store with everything you need to make a sumptuous meal.

On the produce front, "our policy is basically local or organic — and mostly both," says co-owner Emily Friedberg, who buys from Hustontown, Pa.-based Tuscarora Organic Growers Cooperative.

Find Maryland-based FireFly Farms cheeses tucked into the cheese/charcuterie counter, in addition to favorites from California, Spain, Italy and France. Cured DC, run out of Union Kitchen in Northeast, provides some of the charcuterie. Shelf-stable items are more high-end than local (think De Cecco pastas).

D.C.-based Whisked! cookies (\$8 per package), including a milk chocolate chip and Nutella version, are a hot seller, along with the made-to-order sandwiches (\$5.50-\$8) all named after Mount Pleasant streets. Other store-made items include hummus (\$3.25 a half-pint; \$4.95 a pint) and flavored salts, in bourbon, rosemary and chile-lime (\$3.50).

Mount Pleasant resident Monica Belmonte loves the mini grocery because "it has baguettes, which are a human right elsewhere, but are sadly harder to find here."

3068 Mount Pleasant St., NW; 202/525-1725; eachpeachmarket.com

Urban Butcher

This brand-new hot spot, dubbed a "bohemian gathering place," wears many hats: it's a butcher shop, restaurant, coffee shop and — at night — a bar and lounge.

The butcher shop offers a full range of meats, with a focus on heritage breeds of



pork, lamb and beef. Everything comes from six local farms, including Virginia's Autumn Olive Farms and Babes in the Woods, says owner Raynold Mendizabal. Cheese and charcuterie also share space in the display case.



Just opening at press time, prices at the butcher shop were still in flux.

But Mendizabal expects questions. "Sometimes people don't know the real cost of food. These animals have been raised for more than a year, forest fed. The price comes from the quality of the animal."

If charcuterie is your thing, take a gander at the glass-walled hanging room. But be patient: Some items take a year or more to cure.

8226 Georgia Ave., Silver Spring, Md., 301/585-5800, urbanbutcher.com

Glen's Garden Market

A chalkboard outside the entrance of Glen's Garden Market tells you what's in season now, and the produce section includes labels that proclaim each fruit and veggie's

birthplace, along with the number of miles it traveled to sit on that shelf. Here, sustainably produced food reigns.

Still, there's a large prepared foods section, along with local meats and cheeses. Salads of super-foods kale (\$8.99 per pound) and quinoa (\$11.99 per pound) are available, but if you're feeling slightly less saintly, try the decadent deviled egg salad (\$5.99 per pound).

Grains, jams and other jarred items hailing from Virginia to New York — and states in between — take up the rest of the store, including Langdon Wood Syrup (\$17.99), made by a D.C. couple who barrel-age Pennsylvania maple syrup at Virginia's Catoctin Creek Distillery Company, and Peanut Shop natural peanut butter (\$6.49) from Williamsburg, Va. And the frozen food section stocks KiwiKuisine savory pies (\$6.49), made in Alexandria, Va., by Bert Todd, a New Zealander who came to D.C. more than 20 years ago to coach rugby. Eight wines from Virginia and New York (and an equal number of local beers, most from the D.C. area) are on tap. Bonus: Beer is \$4 all day.

2001 S St., NW; 202/588-5698; glensgardenmarket.com

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