

MY POP COOKS BETTER THAN YOUR POP

Father's Day is coming up, so we asked a few dads (who just happen to be famous chefs) how they're planning on celebrating. We found—no surprise—that food plays a major role.



WYATT COUNTS

Rick Bayless, chef-owner of Frontera Grill and Topolobampo, Chicago; father of one

"When I was little, I'd prepare big platters of cheese, crackers and pretzels for my dad on Father's Day. Now my daughter [Lane, 7; right] likes to do the same for me. But her big deal is breakfast in bed, so my favorite Father's Day foods are the things she has mastered by herself: pancakes, coffee cake with streusel topping, or just good old toast, jelly and juice."



FRANCO VALMORAGHI

Mario Batali, chef-owner of Pó and Babbo, New York; father of two

"My ultimate Father's Day food is a mixed grill of lamb chops, sausage, chicken and steak—which was one of my own dad's favorites, too. To complete the meal, I like potato salad on the side, artichokes with olive oil and lemon, and vanilla ice cream with blackberries for dessert. If it were up to my two-year-old son [Benno; left], though, I would probably get a bagel with goat cheese and jelly."



WAYNE CARLE

Sam Choy, chef-owner of Sam Choy's, Honolulu, and other restaurants; father of two

"We always go out for a beautiful brunch. Then I get my choice of activity—usually golf. Afterward, my two boys [Sam, Jr., 18; near left; and Christopher, 13; far left] prepare a surprise dinner. They know I think the ultimate Father's Day food should be something simple and good. They have prepared *shabu-shabu* [a kind of Japanese fondue] and sushi. Last year it was Chinese chicken salad. Then it's off to the beach on the Big Island to watch the sunset. The nice thing is that we're all together."



Summer Party Central

Cook it simple, cook it fresh; then enjoy it under the sun or stars—that's the focus of the new *Bon Appétit* book, *Outdoor Entertaining*.

This big, beautiful volume has 25 menus—including a berry-picking picnic and a block party for a crowd—plus more than 175 recipes. It's available to our readers for \$21.95 (25 percent off the cover price), plus \$4.50 shipping; call 800-438-9944 (dept. 635177-263).

CHEFS AT SEA

Yearning for some serious deck time but worried that the food won't be shipshape? Here are two voyages that won't leave you homesick for the neighborhood trattoria.

Passengers sailing out of San Francisco to Alaska on Crystal Cruises' luxurious *Crystal Harmony* will be joined by some of the Bay Area's top toques. On each of eight sailings, a famous chef—the roster includes Barbara Tropp, founder of China Moon Café, and Jeremiah Tower, chef and co-owner of Stars—is partnered with a leading sommelier or winemaker. For information, call 800-446-6620.... Until mid-October, The Maine Windjammer Association offers another kind of excursion. Days are spent cruising the Maine coast aboard a turn-of-the-century schooner. In the evening, there are dinners featuring home-baked bread, fresh fish chowder and hand-cranked ice cream. For reservations, call 800-807-9463.

GUESS WHO'S COMING TO BRUNCH?

The makers of Alizé (a passion fruit and Cognac cocktail) recently surveyed celebrities to find out who their ideal brunch partner would be. Here's who picked whom. Fly on the wall, anyone?

Monty Hall, "Let's Make a Deal" host: Moses, "to learn how to part the Red Sea."
Todd Oldham, fashion designer: Andy Warhol, for

his "ability to dish the best gossip to accompany the eggs Benedict."

Robin Leach, chronicler of the rich and famous: Sir Winston Churchill, "to learn World War II secrets."

Tony Ward, model: Leonardo da Vinci, because "he did something nobody wanted to: made a detailed map of the internal body...and he made a killer panini." ▶



BRIAN AFAR