



Sweet Season

Delicious eats and festive treats for the holiday season and beyond

Culinary Artists

Old-fashioned methods perfected and preserved

Perfect Feast

Six top chefs plan the ultimate holiday potluck



Plus:

- more than **15** original recipes
- **12** ways to give back for the holidays
- cocktails, ice carving, & more!

www.gvillemag.com

Soul Good

Eating at Belton's Grits and Groceries

On Cue

Billiards champion Loree Jon Hasson

Safe House

Holiday décor from the CIA's first female CEO

Double Shot

Swingin' Medallions keep the party alive



Protein, Palmetto-style

Woodruff-based Native Meats keeps it local, making organic beef, chicken, lamb, and pork available



When chickens can see daylight, when pigs root in Carolina clay, when lambs breathe fresh air, and when cows graze at leisure, it makes a difference—one you can taste. Thanks to a new meat distribution company, carnivores don't have to pay through the nose at retail grocery outlets to enjoy the benefits of grass-fed beef and lamb, or pasture-raised pork and poultry.

Woodruff-based Native Meats made its debut this summer at farmer's markets across the state, hawking everything from bacon to chicken breasts one customer at a time. Now the small, eight-employee business is making a name for itself in Upstate kitchens and beyond. Their spiced bulk sausage—flavorful and not too fatty—will make you rethink ever going out to eat again for Saturday morning breakfast. And the ground lamb—delish-

to find at most Upstate grocers—got my household combing through Greek cookbooks for new recipes—our favorite was a Greek rice and lamb dish (see recipe online) that tasted like moussaka but only took about ten minutes to prep and another twenty to cook.

Our favorite thing about Native Meats? They deliver—free—to your front door.

Several years ago, company founder Katie Krinke and his wife discovered—after researching sustainable farming for a mission project they were supporting in Honduras—that they, too, could actually create a successful, sustainable farm on their modest twenty-two acres. “It was like Sha-ZAM!” Krinke says from Sharon Rize Farm, his full-time residence where—in almost every direction—a Nealy’s Ark of animals wanders rolling, grassy hills. “After people found out what we were doing, they wanted to buy our stuff. We couldn’t produce enough.”

In the trucking business by trade, Krinke decided to reach out to other small-scale, “hobby” farmers and join forces, so he could distribute their organic meat to consumers across the state. Native Meats was created in May 2008 and began selling and delivering meat in February.

Less than a year later, customers can not only feel good about the health benefits of eating organic, but buying Native Meats also supports the South Carolina economy. The twelve farms Krinke buys his products from are spread throughout the state.

Get Meats?

Check your farmers’ gift vendors, and custom boxes are available from Native Meats throughout the holidays season. For more information, visit their Web site at www.native-meats.com or call (864) 879-2220.

—H.C.W.



Greenville Guy Noir

David Ball finds hometown inspiration for his artisanal libations.

Greenville attorney David Ball is prepping his next case, a complex body of work years in the making. But there are no briefs, pleadings, or depositions here, and the only judge is his own palate.

Ball wants boutique winery Calcare Wines—a combination of “California” (where he keeps “meats”) and “Calcare” (where he keeps his heart). The lawyer-sixer, who tinkered in wine-making at a party and bonded his first brew well before he could legally drink it, decided a few years ago to turn his passion into a venture after leaving of a colleague who was having similar success.

But Calcare isn’t about turning out a sparsely winified. Ball wants to impart the complex character of Pinot Noir—a rather temperamental varietal that requires a cool weather pattern and sensitive attention for an excellent crop—by focusing solely on one French varietal at a time.

Wine Drinker: Calcare creator David Ball enjoys one of his artisanal Pinot Noir wines. The attorney turned his passion into a business to introduce Greenville and the South to the pleasures of high-quality California wine.

Submit for more information on Calcare, including Upstate restaurants that stock it, go to www.calcare.com.



“Great Pinot offers what no other wine can and especially inspires to one artisanal approach. I want to introduce folks to Pinot Noir made at a quality level—to create a Pinot pipeline to the Southwest, if you will,” Ball says.

Because Calcare’s wines are handcrafted, they are made in small batches and sold via its Web site and at select Greenville restaurants. This fall, the label has introduced a Pinot Noir triambrade, vides to our fair city including the 2008 “Palmetto,” the 2008 “Liberty Bryan,” and the 2008 “Paris Mountain”—with more varieties to come. Calcare believes that some vases are easy to try.

—Blair Keebel

