



# 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](http://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.

**W**hen chickens eat the daylight, when pigs root in Carolina clay, when lambs breathe fresh air, and when cows graze at home, 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—difficult



to find at most Upstate groceries—got my household cooking through Creek cook books for new recipes—our favorite was a Greek rice and lamb dish (see recipe online) that tasted like shawarma 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 Kellie Kruke and her wife discovered—after researching sustainable farming for a mission project they were supporting in Trinidad—that they, too, could actually create a successful, sustainable farm on their modest twenty-two acres. "It was like *Sha-ZAM!*" Kruke says from Shari's Rose Farm, his full-time residence where—in almost every direction—a Noah's Ark of animals漫ander rolling, grassy hills. "When people found out what we were doing, they wanted to buy our stuff. We couldn't produce enough."

In the trucking business by trade, Kruke decided to reach out to other small-scale, "hobby" farmers and just fortes, so he could distribute their organic meat to consumers across the state. Native Meats was created in May 2010 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 Kruke buys his products from are spread throughout the state.

## Get Meats?

Thanksgiving turkeys, gift certificates, and custom boxes are available from Native Meats throughout the holiday season. For more information, visit [www.native-meats.com](http://www.native-meats.com) or call (864) 307-2520.



## Greenville Guy Noir

David Bell finds hometown inspiration for his artisanal libations.

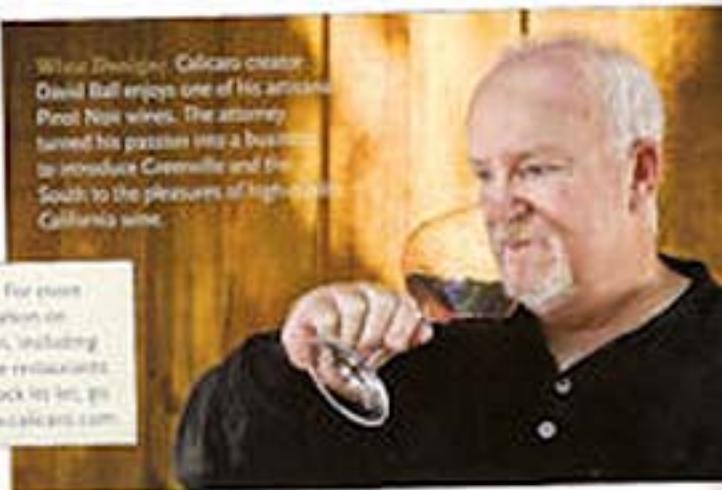
**G**reenville attorney David Bell is preparing for next case, a complex body of work years in the making. But there are no benders, plaintiffs, or defendants here, and the only judge is his own palate.

Bell spent boutique winery Calcare Wines—a combination of "California" (where he knows "mels") and "Carolina" (where he keeps his heart). The lawyer turned winemaker, who tinkered in wine-making at a youth and honed his first barrels 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 had started similar success.

But Calcare hasn't always turned out a perfectly balanced. Bell wants to import the complex character of Pinot Noir—a rather temperamental varietal that requires a cool weather pattern and sensitive attention for an excellent complex flavor with no one flavor that stands alone.

**What Drives It:** Calcare creator David Bell enjoys one of his unique Pinot Noir wines. The attorney turned his passion into a business to introduce Greenville and the South to the pleasures of high-end California wine.

**Read More** For more information on Calcare, including Upstate restaurants that stock its bottles, go to [www.calcare.com](http://www.calcare.com).



"There's Pinot all over what no other wine can and especially transports to our artisanal approach. I want to introduce folks to Pinot Noir made at a quality level—do we have a Pinot pipeline to the Southwest, if you will," Bell 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 triumvirate, odds to our fair city, including the 2000 "Phantom," the 2006 "Liberty Bridge," and the 2008 "Pinot Mountain"—with more varietals to come. Purchase evidence that some wines are made to last.

—Blair Keebel