

FORK LIFT

# LOCAL FLAVOR

## MARTHA'S VINEYARD FARMERS

By KERRY J. BYRNE

It's a sunny, gentle mid-June day on Martha's Vineyard and Heidi Feldman is showing off Down Island Farm, her idyllic little corner of this postcard-picture summer resort.

Rhode Island Red and black-and-white Plymouth Rock hens scatter around the yard. There are three goats, peacocks, a garden of edible flowers that serves local restaurants, 100,000 honeybees and even a miniature horse named Speedy, who walks with us around the farm on a leash, like a very large family dog.

It's all hidden amid sandy scrub oak down a nearly un-drivable dirt road in Tisbury, just south of the bustling Vineyard Haven port.

But something unique is happening here. Feldman is harvesting one of the most abundant minerals in

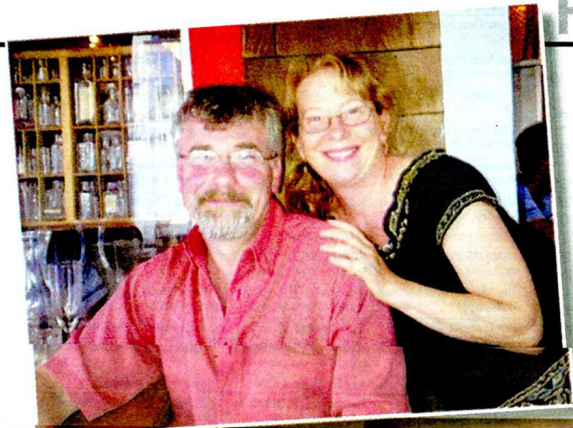
the world, one that literally surrounds Martha's Vineyard: sea salt, dried from ocean water collected on the island's largely remote south coast.

Martha's Vineyard Sea Salt (mvseasalt.com) debuted two weeks ago. Feldman believes it's the island's first salt works in nearly 200 years.

"We don't have great soil for farming, so we started looking at other ideas," said Feldman, who moved here from Jamaica Plain with her husband, Curtis Friedman, in 2000.

The idea they stumbled upon is so simple it's genius: Salt is abundant, easily produced and ubiquitous in our food. There is a huge potential market for all-natural sea salt with the romantic Martha's Vineyard "brand" in an era when chefs and diners are committed to local sourcing — and willing to pay big bucks for it.

**ALL NATURAL:** Curtis Friedman and Heidi Feldman, top left, recently started selling Martha's Vineyard Sea Salt, which they harvested from the south coast of the island.



### Spirit of Boston

Boston Rum from Bully Boy Distillers debuts tomorrow at Trade after more than two years in the making.

"We've been aging this rum since the day we opened, literally since day one," said Dave Willis, who opened the Roxbury distillery with his brother Will in December 2010. It was Bos-

### FAST FOOD Kerry J. Byrne

ton's first distillery in about two decades.

The long-awaited Boston Rum is the fifth spirit in the Bully Boy portfolio and the one the brothers intend to make their flagship product.

The dark rum is made from blackstrap molasses instead of cane sugar. It's aged first in bourbon barrels before it's finished for a month in used French oak wine barrels. The result is a complex dark rum with flavors and aromas of vanilla, butterscotch and burnt sugar, and an earthy fruitiness.

Boston Rum is a tribute to local history. Rum was a vital

part of the Colonial-era Triangle Trade and at one point the city had as many as three dozen rum distilleries.

You can try it for the first time tomorrow from 6 to 8 p.m. at Trade (540 Atlantic Ave., 617-451-1234) or look for it soon at local package stores (\$31). Tickets to the Trade tasting can be purchased at bullyboyrum.eventbrite.com.

### BOSTON RUM SLIGHTLY STORMY

1½ oz. Bully Boy Boston Rum  
1 t. fresh lemon juice  
½ oz. cranberry juice  
3 oz. ginger beer

Stir ingredients together well. Pour in tall glass over ice. Makes 1 cocktail.

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