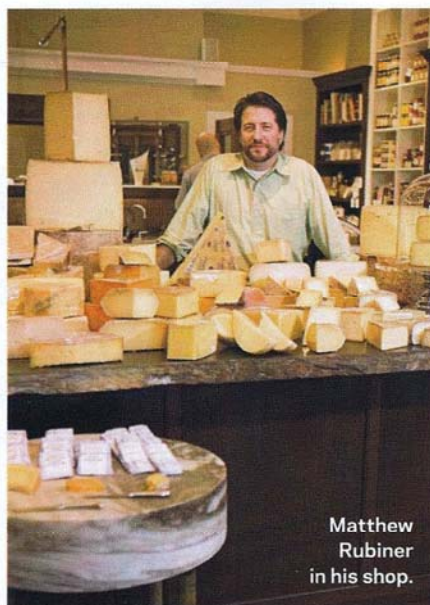


IN THE COUNTRY

For sweets, try such old-school favorites as Arnaud Soubeyran's *calissons de Provence* and newfangled ginger-sesame-caramel treats from San Francisco's 479° Popcorn.



Wright's Louis Penfield House living room.



Matthew Rubiner in his shop.

A Picnicker's Paradise

If you find yourself wending through Great Barrington, Massachusetts, on your way to Tanglewood, stock up for a picnic at **Rubiner's**, a jewel box of an *épicerie* housed in a stately former bank building. Owned by Matthew Rubiner—who ditched research at MIT in favor of food after a eureka lunch on the shores of Lake Como—the shop has a slow-food

ethos with a globe-trotting spin. “Everything we carry is rooted in small-production values, with a deep connection to food-making traditions,” Rubiner explains. “That’s what we celebrate and want to preserve.” Grab a crusty baguette, then browse the packed shelves for baked Calabrian figs, cumin-lime dill spears from

boutique pickler Rick’s Picks or Tunisian stone-crushed-olive spread. The deli cases brim with artisanal meats, like Fra’ Mani’s mortadella, and a showstopping selection of farmstead cheeses. For sweets, try such old-school favorites as Arnaud Soubeyran’s *calissons de Provence* and newfangled ginger-sesame-caramel treats from San Francisco’s 479° Popcorn.

Want someone else to make the decisions? Call ahead and ask Rubiner to design a picnic spread for you, or duck into the adjoining Rubi’s. It’s the café yin to the gourmet grocer’s yang, where mouth-watering sandwiches are made by hip young *panini*-press whiz kids. **264 Main Street; 413-528-0488.**

MEEGHAN TRUELOVE

GREAT WHITES FOR YOUR SALAD DAYS

As the weather warms, salads only seem to gain in importance at mealtime. But they can be devilishly hard to pair with wine. The combination of green vegetables, fruit, protein and vinegar-based dressings wreaks havoc on many otherwise easygoing bottles. Sommeliers have known for years that aromatic, crisp whites often do the trick, and the wines of the Finger Lakes region, in upstate New York, have the zing of acid that complements—and even flatters—the tarter elements in a salad. The more than seventy-five wineries in this up-and-coming, cool-climate area are particularly successful with the varieties made famous in Germany and Alsace.

In the spicy lychee-and-grapefruit flavors of the **Dr. Konstantin Frank Gewürztraminer 2007** (\$18), curry-chicken salad finally meets its match. The ethereal and sly **Hermann J. Wiemer Vineyard Dry Riesling 2008** (\$17.50) parries arugula’s snap as few wines can. And the white-pepper-and-honeysuckle complexity in the **Belhurst Seneca Lake Semi-Dry Riesling 2008** (\$18) is plenty salad-friendly, but it’s also a natural choice for sipping after lunch, out on the porch. **TED LOOS**

