

All We Can Eat

EDITED EXCERPTS FROM THE FOOD SECTION'S DAILY BLOG
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■ **Andrés + Ridgewells = Big Food:** Two of the area's best-known food brands — chef José Andrés and Ridgewells catering — are teaming up to bring Spanish, Mexican and Mediterranean flavors to a wider audience, both parties recently announced.

■ **Twittering 'Top Chef':** 11:06: Uh-oh. The blatant lying begins. I guess he didn't get his Webelo badge in honesty. 11:04: I promised no spoilers. So let's just say this: Mr. calm/collected just broke out into an actual laugh.

■ **Q&A With Renegade Lunch Lady Ann Cooper:** This year, Congress is set to reauthorize child nutrition programs, including \$12 billion for school

meals. And like many, Ann Cooper is making the case that better food for kids is part of creating a healthier society. But in an interview, Cooper also discussed more controversial issues, including how government standards actually increase calories on the lunch line, why the USDA should no longer regulate school lunch and why chefs, not dietitians, should take charge of school lunch.

■ **Flour Girl: Gluten-Free Almond Joy:** Gluten-free baking is big and getting bigger, with a plethora of cookbooks from which to choose. This one sounded good: Elana Amsterdam's "The Gluten-Free Almond Flour Cookbook" (Celestial Arts, 2009). As the

title implies, all of its recipes use almond flour in place of wheat flour.

■ **On the Menu: Fairer Tomatoes:** In April, food service company Bon Appetit Management drew a line in the sand. If it could not find a tomato grower that provided good working conditions and fair wages, there would be no tomatoes at the company's more than 400 restaurants and cafes.

■ **Honey Cake-Off: Day 1:** Honey cake is to Rosh Hashanah as fruitcake is to Christmas: on hand for the holiday, but with not many enthusiastic takers. This is the first of a week's worth of recipes to alter your honey cake game, if you're so inclined.

