

Gourmet

WEEKLY

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When I opened this bottle of artisanal soy sauce, what came wafting up was a clear, strong, clean aroma, as if the pitch of a foghorn had married the clear notes of a flute. In one moment I thought of dark forests and deep seas.

Kishibori Shoyu has been made on Japan's Shodo Island for hundreds of years. Takesan ferments theirs in hundred-year-old cedar barrels for one year. The result is so rich and fine that it turns a simple bowl of rice into an extraordinary meal. (Available at select Sur La Table stores and Dean & DeLuca's Soho location; \$8 for 6.3 oz.) — *Ruth Reichl*

Last week, Vivian Imerman sold Scottish whisky giant Whyte & Mackay to United Breweries Group of India for \$1.17 billion. Upper management reaped the expected benefits of a very profitable sale. Imerman's offer of a bonus of three months' salary—over \$50 million out of his own pocket—to all 600 employees, however, was extremely unusual. Sure, it represents a small percentage of his total payoff, but rewarding the people in the trenches is admirable (and far too rare) corporate behavior.

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HAVE IT OUR WAY

It's National Hamburger Month, so it's a good time to brush up on the basics. Take ketchup, for example. Perfectly grilled ground beef deserves the best condiments you can find, which is why we blind-tasted 13 varieties for you. And if you're still buying your buns at the supermarket, it's time to think outside of the plastic bag. Here's a recipe for homemade hamburger buns.



FIRED UP

As far as cooking your burger, executive editor John Willoughby is our resident grilling expert — and the coauthor of several books on the subject. So who better to turn to for straightforward advice on how to cook all your summer favorites? Click here to get the fire started.



VALUE VINO

Bonny Doon Vineyard's Randall Grahm has a reputation for wackiness, but his wines are dead serious. Now he's switching to biodynamically grown fruit from his own vineyards. In a recent tasting all the wines were excellent, but his 2004 Syrah ("Le Pousseur") was a stunner. At \$16, it's a steal as well. The just-released 2006 Albariño (\$18) was another beauty: crisp, flavorful, and very food friendly.

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