

stay-cool summer suppers (no cooking required! page 95)



TAKE A BITE OUTTA LIFE!®

EveryDay

with Rachael Ray®

**BACKYARD
COOK-OUT
SUCCESS!**

How the pros do it,
page 130

Dinner outdoors!

29 easy recipes
for the grill

13 awesome
kebab combos

5 picnic-perfect
menus

**Irresistible
ice cream
treats!**

page 106

**UPSIDE-DOWN
PIZZA**

You gotta try this!

cakes! crumbles! tarts!

**A MONTH OF
FRUIT DESSERTS**

food!
friends!
fun!

steak &
potato
kebabs

garden
veggie
kebabs

lemon
chicken
kebabs

S'MORES-A-PALOOZA ♦ STYLIN' WORKOUT WEAR ♦ EPIC BEAUTY BOUNTY

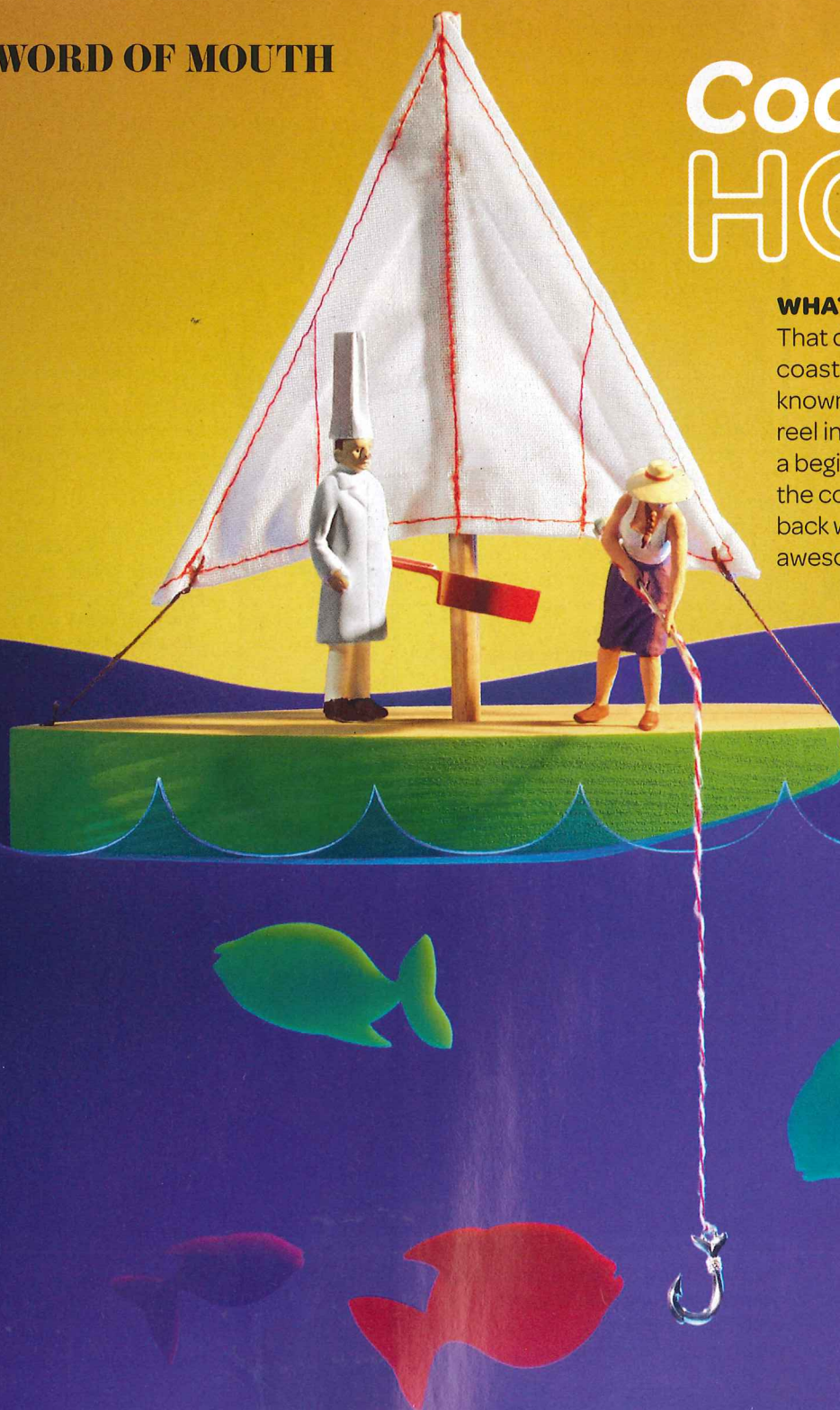
news & how-to's

WORD OF MOUTH

Cookin' the HOOKS

WHAT'S THE CATCH OF THE DAY?

That depends entirely on you! In the five coastal spots on the next page—each known to harbor great seafood—you can reel in or dig up your own meal (even as a beginner), then have someone else do the cooking and cleaning while you kick back with a cold one. Next thing you know, awesomeness is served! —JENNA MAHONEY

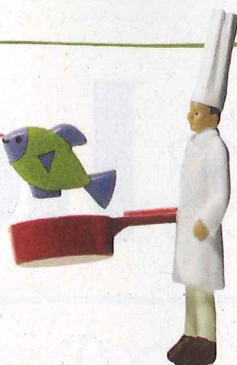


turn for more!





Continued from page 51

**LOBSTERING****PORTLAND, ME**
(May through October)

For a crash course on capturing the Maine mascot, board the

Lucky Catch, a working lobster boat (\$30 per person, luckycatch.com). After slipping into waders, an apron and gloves, you'll learn to haul, empty and rebait traps—and to tell keeper lobsters from throwbacks. Finish by having your bounty steamed at the Portland Lobster Company for \$10 versus the \$19 or so you'd pay if you arrived lobster-less (portlandlobstercompany.com).

**CRABBING****TILGHMAN ISLAND, MD**
(May through October)

For happiness in a hard shell, hit the Chesapeake Bay with a local

captain, who'll teach you to set out a 400-foot baited line, then wait for nibbles. Once you've gathered those blue crab bad boys, head back to terra firma to have them cooked. The kitchen at Harrison's Country Inn will trick out your take with Old Bay Seasoning and serve up ice-cold local brews (\$99 per person; chesapeakehouse.com).

**SCALLOPING****PORT ST. JOE, FL**
(July to late September)

Strap on a mask and fins and scan St. Joseph Bay

for iridescent blue eyes—the telltale sign of scallops—then dive, gather and

shuck. Want a guided outing? Try Seahorse Water Safaris (\$55 per person; seahorsewatersafaris.com). To have your haul baked to perfection with pesto and Parmesan, hit the Sunset Coastal Grill (sunsetcoastalgrill.com).

**CLAMMING****COPALIS BEACH, WA**
(October through April)

Washington State's wide, boulder-dotted shores are not only gorgeous, but also home

to hefty razor clams. One easy way to come by these bivalves? Stay at the all-cabin Iron Springs Resort and sign up for the Dig and Dine package. Soon, you'll be hunting for dime-size holes on the mudflats, aiming a clam gun inside—then digging out the bounty. Once you have your legally allotted 15 clams, your guide will clean and fry them for you, while you look on with a glass of wine (rooms from \$159, Dig and Dine, \$50 per adult; ironspringsresort.com).

**FISHING****VARIOUS COASTAL LOCATIONS, MI**
(May to mid-September)

Michigan is home to some of the best fishing—and

tastiest catches—in the country. To wield a reel yourself, set your alarm for an early-morning start and hop a charter boat with the Michigan Catch & Cook program. Once you've caught your share, a crew member will clean and ice it before you take it to a participating restaurant (the lakes are practically lined with them) for baking, blackening, deep-frying or whatever floats your boat (from \$125 per person; michigancatchandcook.com).

Farm to FLASK

Going against the grain, craft spirits are now being made with seasonal produce and dairy. Look for these four in liquor stores. BY ALEXANDRA PECCI



The booze: Sidetrack Distillery's Bete, starring sugar beets from the company's six-acre farm in Washington State (sidetrackdistillery.com)

Mix with: your favorite Bloody Mary mix for an earthy twist on the classic cocktail



The booze: Maine Craft Distilling's Chesuncook Botanical Spirit, made from carrots and infused with mint, basil, juniper and anise (mainecraftdistilling.com)

Mix with: muddled cucumber and grapefruit for an updated Pimm's Cup



The booze: Vermont Spirits White Vodka, distilled from whey—a cheesemaking byproduct that lends a hint of sweetness (even sweeter: the spotted cow on the label) (vermontspirits.com)

Mix with: Kahlúa and a splash of heavy cream for a dessert-worthy "Moo-tini"



The booze: Finger Lakes Distilling's subtly fruity Vintner's Vodka, flavored with Catawba grapes—a favorite among local winemakers (fingerlakesdistilling.com)

Mix with: cosmo fixings for a grape-ier take on the classic girls-night-out cocktail