

in the pod is in season



A PASSION FOR FOOD

A box filled with long pale-green pods mottled with hot pink spots caught my eye on a recent visit to the Oklahoma State University-Oklahoma City Farmers Market. The pods were so beau-

tiful I would have bought them just to look at.

I sacked up one of the large plastic bags provided by Crow Farms of Shawnee and took them to their

SEE SHERREL, PAGE 3D



PHOTO BY SHERREL JONES, THE OKLAHOMAN



Local is as local does

Whiskey Cake comes from Texas but champions all things Oklahoma



WHISKEY CAKE DOESN'T ACT LIKE A CHAIN RESTAURANT



FOOD EDITOR

Locavores, corporate America has heard your cry: Local is good.

The proof is in Whiskey Cake, 1845 Northwest Expressway, which arrived in Oklahoma City from Plano, Texas, from the Fork It Over restaurant group. This farm-to-fork concept from the Lone Star State could teach a good portion of Oklahoma's restaurants about good stewardship of local foods and products.

Calling Whiskey Cake a chain is like calling a pair of bricks on the side of the house the path to the Emerald City. The original location

in Plano and the one occupying the space where the Elephant Bar once lived are the only two of their kind. That said, it's clear by the look of it that this concept was built to be a franchise — if not the most unique franchise of its kind.

Whiskey Cake is home away from home — or at least the home you dream of if you still like to page through a Restoration Hardware catalog. Exposed brick, yellow-filament Thomas Edison bulbs and

SEE DAVE, PAGE 3D



Above: Sliders are pictured at the Whiskey Cake Kitchen and Bar in Oklahoma City. Below, chef Kenny Hardiman prepares a chicken dish. Bottom left to right, a whiskey cake, a salmon dish, and fried green tomatoes.

PHOTOS BY SARAH PHIPPS, THE OKLAHOMAN | ILLUSTRATION BY EBONY DALLAS, THE OKLAHOMAN GRAPHICS

GARDENING PROGRAM OPEN

NORMAN — The Cleveland County Extension office is currently accepting registration for the 2014 Master Gardener Training program. Cost is \$100 per person, which supplies each student with a soil test, educational manuals, and information from the Oklahoma Cooperative Extension Service. Classes begin Aug. 15 and are offered from 9:30 a.m. to 3 p.m. every Friday through Nov. 14 at the Cleveland County Fairgrounds, 601 E. Robinson St. For more information, call 321-4774 or go to www.oces.okstate.edu/cleveland/horticulture.

NEUROLOGY TALK SET

Improving neurological health will be the topic of July's Neuro Night forum, scheduled for 6 p.m. Tuesday at the Fountains at Canterbury, 1404 NW 122. A dinner will be served at 5:30 p.m. Members of the community can speak with experts about research and clinical practice. The forum is part of the Neuro Night series sponsored by the Oklahoma Center for Neuroscience, a consortium of neuroscientists from across the state based at the University of Oklahoma Health Sciences Center. For more information or to arrange accommodations on the basis of disability, call 271-6267 or go to www.uohsc.edu/ocns.

MIX OF SIX ON DISPLAY

EDMOND — Mix of Six art show will open Thursday at the Edmond Fine Arts Institute, 27 E. Edward St. The show will be open from 9 a.m. to 5 p.m. Monday through Friday. Work from Mark, Micah, Marylou and John Moad, Josh Webb and Andrea Wijkowski will be displayed at the center. For more information, go to www.edmondfinearts.com.

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