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passionate
about

Food

BY CAROLYN PATTIN

The Bonds' culinary quest stirred their children; four restaurants and a bakery later, they're still cookin'



Alex Bond and his sister, Cappy, had the good fortune to grow up in a family that respected good food. From curries to Hunan specialties to French classics, no dish was too exotic for their parents to prepare.

"It got to a point where we would just beg to have a bologna sandwich on white bread with Miracle Whip," Alex says with a laugh.

The Bond family at Serratto restaurant in NW Portland. From left, the gathered family: Alex Bond, Charley Bond (in orange shirt), Marcia Bond, William Bond, Ella Bond-Gledhill (in green shirt), Cappy Bond holding Henry Bond-Gledhill, Price Gledhill, Julie Bond holding Lubi Bond. Alex and Julie live in Portland and run Serratto. // PHOTOS BY JONATHAN BELL STRAND

All cravings for processed meats aside, the Bond children are grateful for their parents' culinary boldness. Not only did it hone their appreciation for varied cuisine, but it also shaped their professional lives.

If you're a Pacific Northwest-style foodie — someone who loves fresh, local, seasonal and sustainable — you've probably had the fine fortune to sit down to dinner with the Bond

family. In Portland, Spokane and Leavenworth, Wash., they've created a network of neighborhood spots where the experience is as important as the food.

Marcia and William Bond cultivated their appreciation for good food when they were students in New York. "We didn't have a lot of money, but we always gave ourselves a weekly treat of eating in a neighborhood »

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restaurant," Marcia says. "We were always treated like family, and it was a highlight of the week."

The Bonds moved to Los Angeles in the early 1970s, around the time chef Alice Waters opened Chez Panisse in Berkeley. Waters launched a new way of eating that stressed local, seasonal and mostly organic fare, and the Bonds were instant fans. The couple had busy jobs — he as a neurosurgeon, she as an interior designer — but food was their passion.

"From the time I remember, we entertained," Cappy recalls. "We had people over for dinner at least once a week and we had parties — huge parties, small parties, special-occasion parties, lots and lots of parties."

In 1978, the family moved to Spokane and, says Marcia, "We missed the appreciation of wines and fresh food. We always thought »

Spokane high school students sit down to a luncheon feast at Luna Restaurant after a culinary lesson about the farm to table connection.

PHOTO BY CHRISTOPHER ANDERSON/THE SPOKESMAN REVIEW



BOND'S LAMB CURRY (Makes at least 14 servings)

LAMB:

2 tablespoons vegetable oil

8 pounds boneless lamb shoulder or leg, trimmed and cut to 1 1/2-inch cubes

SPICE MIXTURE:

1 3-inch cinnamon stick,

broken into small pieces

4 star anise

1 tablespoon ground cardamom

2 teaspoons whole cloves

1 tablespoon plus 1 1/2 teaspoons

ground black pepper

1 tablespoon ground coriander

2 teaspoons fenugreek

1 tablespoon cumin seed

1 tablespoon brown mustard seed

1/2 cup curry leaves, loosely packed

(*Kari patta*; see note)

Note: Fresh or frozen curry leaves, as well as the other spices in this recipe, are available at Uwajimaya and Indian groceries such as India Direct (16205 N.W. Bethany Court, Beaverton; 503-690-0495) and Indin 4-U (3341 S.E. Hawthorne Blvd.; 503-239-8000).

Note: To make cornstarch slurry, mix 2 tablespoons cornstarch into 1/2 cup cold water.

CURRY:

1 tablespoon vegetable oil

5 medium to large yellow onions, diced

1/2 cup minced garlic

1 habanero chile, minced

1 2-inch piece chopped fresh ginger

1 tablespoon ground turmeric

1 cup red wine

1 cup tomato juice

1 cup beef stock

2 cups chicken stock

3 bay leaves

2 tart apples, peeled, cored and diced

• Garam masala

• Cayenne pepper

• Sea salt

• Cornstarch slurry, as needed (see note)

• Steamed basmati rice

• Garnishes such as roasted coconut flakes,

chopped pistachios, serrano peppers, diced

fresh lime, chopped fresh chiles, dillweed, sliced

green onions, currants, deep-fried onions,

dollops of plain yogurt

To make the lamb: Place a large, oven-safe Dutch oven or stockpot over medium-high heat until hot. Working in batches, add a few teaspoons of the oil and a single layer of lamb cubes. Brown the meat on all sides. Transfer to a bowl and repeat with the remaining cubes.

To make the spice mixture: Heat a dry skillet over medium-high heat. Add the cinnamon, star anise, ground cardamom, whole cloves, ground black pepper, ground coriander, fenugreek, cumin seed and brown mustard seed. Toast the spices, stirring frequently, until aromatic and beginning to smoke. Add the curry leaves and remove from heat. When cool, place in a spice grinder or food processor and grind into a fine powder. Set aside.

To make the curry: Preheat the oven to 200 degrees. Return the Dutch oven or stockpot to medium-high heat. Add the vegetable oil and onions. Sauté until soft. Add garlic, habanero, ginger and turmeric. Sauté for 1 minute. Add the toasted and ground spices and sauté until aromatic, about 1 minute more.

Add the red wine, tomato juice, beef stock, chicken stock and bay leaves, stirring to scrape up the browned bits on the bottom of the pot. Increase heat to high and bring mixture to a simmer. Add the lamb cubes, bring back to a simmer, then remove pot from heat and place in the oven. Cook covered for 4 hours.

Stir in the diced apples. Add garam masala, cayenne pepper and salt to taste. If the stew seems too thin, stir in a little of the cornstarch slurry and bring to a simmer over low heat. Continue adding the slurry, and then let it simmer, until the curry reaches the desired thickness.

To serve: Ladle the curry over fluffy steamed rice and garnish with accompaniments.

— From Alex Bond, *Serratto*