

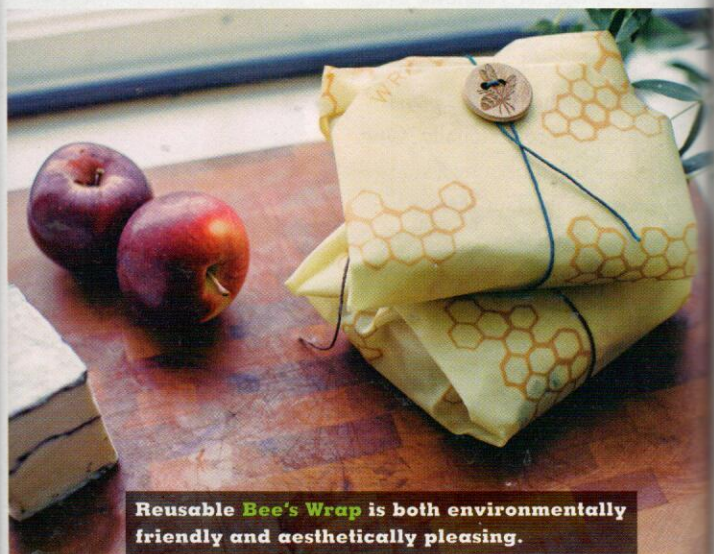
## NEW PRODUCTS

### It's a Wrap

**W**HILE RAISING her three children on the family homestead in New Haven, Sarah Kaeck focused on all aspects of wholesome living. She found so few options for plastic-free food storage wrap that she started playing around with scraps of cotton coated with beeswax and ultimately invented a reusable, environmentally friendly product perfect for wrapping everything from lunchbox sandwiches to avocado halves. Sales took off so fast (even Oprah's magazine raved), it surprised

Kaek herself; Bee's Wrap is now sold via more than 800 retailers nationwide. Made

to the farmstand buzzing with customers: "They can see their hard work makes people happy."



Reusable **Bee's Wrap** is both environmentally friendly and aesthetically pleasing.

PHOTOS: TOP, DARIA BISHOP; BELOW, YOU'RE SO GOLDEN

from custom-woven, certified organic cotton saturated with a mixture of beeswax, jojoba oil and tree resin, it is also biodegradable. When the wrap has outlived its original purpose, try this off-label use: Kaeck says it twists into a great fire starter.

## CHEFS

### A few questions for executive chef Adam

**Rafertry**, of The Copper Grouse at the newly opened Taconic Hotel in Manchester.

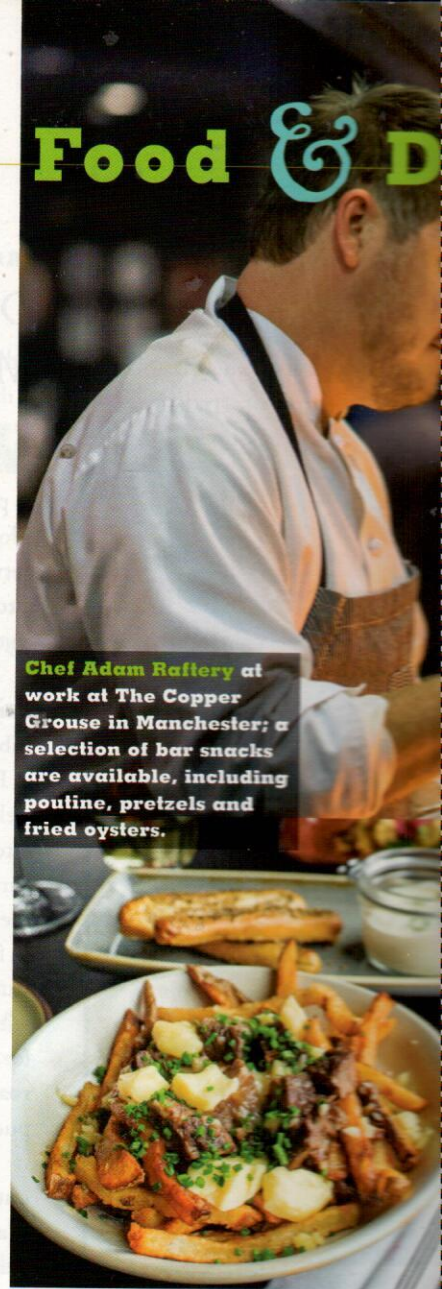
**VL:** You started washing dishes in a restaurant as a teenager in South Burlington. When did you realize you wanted to pursue a culinary profession?

**AR:** In my late teens and early 20s, I think I just saw it as a means to travel. You can pretty much land in any travel destination and find a job in a kitchen. Then I got lucky and worked in a really nice kitchen down in Martha's Vineyard. The chef there had this passion that really rubbed off on me.

**VL:** What is a favorite childhood home-cooked food?

**AR:** My grandma's apple pie is at the top of the heap. She makes it with brown sugar and maple syrup and an all-butter crust. That's my last meal.

**VL:** You're now executive chef of a boutique hotel and



**Chef Adam Rafertry** at work at The Copper Grouse in Manchester; a selection of bar snacks are available, including poutine, pretzels and fried oysters.

have cooked at high-end restaurants in places like the Virgin Islands. You've also volunteered at the Chittenden Emergency Food Shelf meal program. Are those experiences as different as they seem?

**AR:** When you really like cooking food and being in the kitchen, whether it's breakfast for 100 people who really need to eat or cooking in a restaurant, it all comes down to passion. I feel lucky I get to cook. I get excited about what I'm going to make and making people

happy no

**VL:** Over years, you restaurant your sister area — W Bistro and Gastrogr chefs view goal. Why Copper G

**AR:** At for me, if it's no fun we were d burgers a spot and t