NEW PRODUCTS

It's a Wrap

While 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 Kaeck herself; Bee's Wrap is now sold via more than 800 retailers nationwide. Made 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 Raftery, of The Copper Grouse 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 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

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