

▼ GOINGS

Baci, the Rockville restaurant at 4 N. Washington St. where Chef Roberto Donna served as a consultant, is no more. . . **La Plaza**, the Mexican-Salvadoran restaurant that has a longtime sister restaurant on Capitol Hill, has shuttered its Bethesda location at 4924 St. Elmo Ave., after being in business for only about a year. . . **Rustique Bar & Grill**, the dance club at 4866 Cordell Ave. in Bethesda, also has closed its doors.

▲▼ CHANGES

Hardy's Divine Ribs & Chicken, the terrific barbecue stand I wrote about in the May/June issue, is still smokin' in Bethesda, just at a different location. Corries Hardy and his mean and meaty ribs, slow cooked over red oak and charcoal, can now be found at the Montgomery Farm Women's Cooperative Market at 7155 Wisconsin Ave., Saturdays through the fall from 9 a.m. to 4 p.m.

▲ REDEFINING THE DINER

There isn't a food trend or cuisine that the **Silver Diner** hasn't tackled. Aside from standard diner items, the local chain serves Cajun, Asian, Southwestern, vegetarian, gluten-free, antibiotic-free, hormone-free, cage-free, grass-fed, low-fat, low-cholesterol and organic dishes. So it's not surprising that its latest menu highlights "local"—which refers not only to some suppliers of salads and side dishes, but also to weekend farm stands right outside the restaurant at certain locations (Rockville included). Also new are under-600 calorie entrées that include a main dish, brown rice with edamame beans and a salad with balsamic vinaigrette. Thumbs up for the juicy lemon rosemary chicken breast and the meatloaf smothered with onions and tangy BBQ sauce, both of which I sampled. I felt virtuous indeed—until my teenage daughter ordered the double-chocolate, triple-layer cake for dessert. It came with two forks.

Silver Diner, 11806 Rockville Pike, Rockville. 301-770-2828.
www.silverdiner.com



AARON SPRINGER

Ype Von Hengst, a founder of the Silver Diner, with farmers Shelby Watson, left, and Beth Guzzi

Food FIND

When June Drummond left the law, she got her just desserts.



HOW SWEET IT IS

They might not admit it, but probably every Washington attorney has fantasized about hanging it up and turning his or her passion into a fulltime job. (My husband, for one, would love to be a baseball scribe.) But Chevy Chase lawyer June Drummond really did it, leaving her desk job for the kitchen about a year ago.

As owner of **june B sweet**, she has made desserts for the 90th birthday party of Dorothy Rodham (Hillary Clinton's mother), the DC Design House, the Washington Ballet, charities, weddings and other events. Some of her elegant confections are also available at Whole Foods Market in Friendship Heights.

Born and raised in Belo Horizonte, in southeastern Brazil, Drummond makes the traditional South American mini-cakes and mini-sweets that look like little works of art, flavored with **dulce de leche**, lemon, orange, coconut and other ingredients. She also makes cupcakes topped with crystallized edible flowers that are arboretum-gorgeous.

So far, Whole Foods is selling june B sweet's flavor-intense, bite-sized coconut and walnut bonbons (\$2 apiece), plus Drummond's version of chocolate **brigadeiro** (\$4.50), a rich Brazilian candy made with cocoa, butter and condensed milk. Its round, truffle-like shape is too soft to stay stable on a store shelf, so Drummond pours the mixture into miniature jars and attaches a little wooden spoon to the top of each. It makes for an indulgent, portable snack, one that Drummond suggests can be kept on an office desk—not a place she has to think about anymore. ■

For more information, go to www.junebsweet.com.