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## Red Devon opens with green focus

By: Erikah Haavie , Special to Taconic Press

BANGALL - The owners of the new Red Devon restaurant are hoping their unique menu offerings and focus on local, organic foods will make them a destination in the region.

The Red Devon Market and Café, owned by Julia and Nigel Widdowson, opened on Feb. 1 and is already drawing crowds on weekends.

The name for the building on Hunns Lake Road came from the breed of cattle that the couple raises on their farm in Millbrook. They started with nine grass-fed cattle in 2002. The herd now has grown to 25.

The couple chose its Bangall home due to its central location, close to Stanford, Pine Plains and other communities.

Julia Widdowson said the couple's mission is to support local agriculture. They've hired local artisans and hope to help build a strong local economy.

While it has been a challenge for some businesses to stay alive in the past, Widdowson said she isn't worried, since they're focusing on a unique niche.

"We expect it to be a destination," Widdowson said.

In the couple's café, they use their own beef. They use Herondale chicken from Ancramdale, Hudson Valley Fresh milk, Pine Hill Farm eggs and Doctor Hammond's own yogurts.

All their baked goods are made daily, using local flour, nuts and seasonal fruits and vegetables.

The current café menu includes a wide range of breakfast items, including challah French toast and poached eggs with chicken fried steak, collard greens and cream gravy.

For lunch, try a sweet potato and green cabbage chowder or the Red Devon Monte Cristo sandwich with homemade smoked ham and blackberry jam by executive chef James Jennings.

Takeout is also offered, featuring everything from spinach and goat cheese quiche or baked kabocha squash with maple bread crumbs.

The restaurant itself uses solar and geothermal energy, and recycled timber has been incorporated throughout the building.

Even down to the smallest detail, a green focus is evident. Cups that look like plastic are actually made of corn. Paper cups and disposable spoons are made from potato starch and are easily compostable.

A bar will open in mid-April, which will feature local products, including Hudson Valley Vodka and other Hudson Valley organic wines. The restaurant is expected to open in May.

When asked what will bring customers back, Widdowson said, "Jim's cooking. He has a strong, personal style."

The market is open from 8 a.m. to 6 p.m. Breakfast is served from 8 a.m. to 11 a.m., with lunch from 11 a.m. to 3 p.m. The Red Devon is closed Wednesdays.

For information, call 845-868-3175.

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