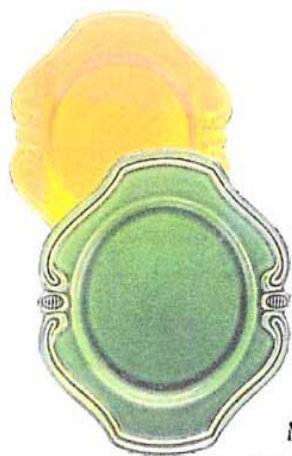


# FOOD ARTS

H E R E S T A

Y R

CIRC. 53,852



**Craft and carry Boston—** While honeymooning last year in Provence, chef **Jamie Mammano** of the South End bistro **Mistral** discovered more than marital bliss. In the ancient hilltop village of Les Baux,

Mammano stumbled upon a glowing cache of hand-painted pottery reflecting the warm, earthy colors of the surrounding landscape.

Having amassed a collection of Provençal art and artifacts since opening his French/Mediterranean spot four years ago, Mammano knew a good thing when he saw it. “So I bought 700 or so pieces,” he says. Enough to furnish every table in the restaurant, and no two exactly alike.

Admittedly, such craftsmanship came at a steep price. “The pottery is very expensive to maintain,” he concedes, “what with breakage issues and replacement costs.” But as an integral part of the overall presentation, he believes they are worth the investment.

His guests seem to agree. Since their debut, the distinctive dishes have received rave reviews and prompted “hundreds of requests” from interested buyers. Soon they won’t have to go home empty-handed: Mammano has commissioned custom pieces that will be sold exclusively at his restaurant by midsummer. *À table!*

—EVELYN BATTAGLIA

