



10 *Sur prize*

When the Big Sur Roadhouse opened this summer, it filled the dining gap that existed between folksy Big Sur Deli and pricey Post Ranch Inn on this gorgeous stretch of coast. It serves up an unexpected menu: California cuisine with New Orleans flavors. Stop by for buttermilk biscuits, blackened local fish, and fried-chicken lollipops whipped up by chef Matt Glazer, who grew up in NOLA and knows his stuff. Choose the jaunty, casually elegant dining room or the airy patio (above). Both will be closed for the day on October 4; the chef is getting married. \$\$\$; bigsurroadhouse.com.



11 BRIGHT IDEA

Small is beautiful; simple is smart. Those precepts illuminate the Aurora lamp from Portland personal and home accessories company The Good Flock. Created for not-vast rooms from hand-turned oak or walnut, the lamp works as a sconce or on a table; there's also an overhead version. From \$169; thegoodflock.com.



12 MILLER TIME

First canning came back; now more and more food DIYers are grinding their own flour. A bit of a pain, yes, but fresh flour tastes better than industrially milled—sweet and nutty—and it retains more nutrients. Savvy bakeries such as The Mill in San Francisco and Portland's Tabor Bread now mill their own flour. If you'd like to get cranking, Portland Homestead Supply Co. has what you need: organic grains, countertop mills, and classes. homesteadsupplyco.com.

COUNTERCLOCKWISE FROM LEFT: ALANNA HALE, JOHN CLARK