

our lives," says Doug.

At Cape Cod Community College in West Barnstable, the Langelands drop in on Terri Horn and James Miller. Miller is the zany and passionate director of the college's hospi-

tality program. Horn runs a tiny gourmet baking business out of its commercial kitchen. She's famous around the Cape for her Kayak Cookies, which are handmade, dense, and not too sweet, with a delightful taste of salt. Particularly good are the Chocolate Salty Oats, baked with local eggs and butter, lots of organic oats, and Callebaut chocolate. Halfway through baking, she sprinkles the cookies with a crackly layer of Maldon sea salt.

Horn says that the cookies were inspired by her cravings during offshore kayaking trips. "The salt is there to give the cookies life and remind me of the sea," she says. The Langelands eat cookies — they're hard to resist — while they talk; they take a few bags for the road.

The last stop of the day is Island Merchant in downtown Hyannis. For years owners Joe and

## research involves eating and schmoozing with Cape growers and chefs.

the French Culinary Institute in Manhattan. He loved working in the kitchen and knew that he wanted to do something in the food world but felt he was too old to become a restaurant chef.

They bought an apartment on Hanover Street in Boston's North End but spent a lot of time on the Cape. In 2004, still looking for something to do, they saw an item in *Saveur* magazine about Edible Communities. They wrote to Tracey Ryder and Carole Topalian, founders of the organization and publishers of *Edible Ojai*. The Langelands told them that they wanted to do an *Edible* magazine on the Cape. (In July Ilene Bezahler, the former marketing and wholesale manager at Brookline's Allendale Farm, will launch *Edible Boston*. *Edible* Midcoast Maine will start midsummer.)

Ryder and Topalian liked the

driving around the Cape eating and schmoozing with growers and chefs — is something of a dream life. Before they left their corporate jobs for good, Doug took a sabbatical and enrolled at

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idea of offering the Cape to the Langelands. The *California* magazine founders drove cross-country with their dogs and printers and cameras and helped the new publishers put out the first issue.

"It was like Mr. Toad's Wild Ride," says Dianne. "It all happened so fast we didn't even have to time to think about what we were doing. After that first issue, we were worried that after we did stories on cranberries and cod there would be nothing else to write about.

"Well, two years later we still haven't written about cranberries or cod, and we're busier than we've ever been in our lives."

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