



DGF winners, from left: Ige Ramos, Elizabeth Ann Quirino and Aritha Zel B. Zalamea

CONGRATULATIONS TO THE 2012 DGF FOOD WRITING AWARD WINNERS!

The annual Doreen Gamboa Fernandez Food Writing Award announced this year's winners—five contestants who submitted essays on *panghimagas* or Filipino dessert, the subject of this 10th year of the competition.

Book designer and *Sans Rival* magalogue editor Ige Ramos won first place for his "Haleyang Sampaloc," a tamarind jam that ends the meal in his home province of Cavite. **FOOD**

magazine contributor and US-based blogger Elizabeth Ann Quirino took second place for her "A Hundred Mangoes in a Bottle" where she wrote about her memories making mango jam with her mother in Tarlac. Third place went to copy editor and blogger Aritha Zel B. Zalamea for her "Perfecting Leche Flan." Honorable mentions were given to retired teacher Lolita Lacuesta for

"The Day my Mother Learned to Make Leche Flan" and to Silicon Valley "technologist," food photographer and award-winner blogger Jun Belen for his piece "Anong Panghimagas."

These essays and those of the past DGF winners will be featured in the book *Savor the Word: Ten Years of the Doreen Gamboa Fernandez Food Writing Award* (Anvil Publishing, 2012) to be launched in September. ■

DISTRITO AT MAKATI IS BACK

Makati's late night food market, Distrito at Makati, returns to offer a night cap of great tasting food and live acoustic entertainment to office workers ready to relax after a day's work. Find snacks, meals, pastries, desserts and food products from some of the city's best home chefs, bakers and restaurants. This food and lifestyle festival reflects and complements the retail lifestyle of Makati North, where two landmark projects of Ayala Land Inc. (ALI)—Kroma and The Lerato—are set to rise. ■ *Makati Medical Center parking lot along the corners of Amoroso and Salcedo Streets, Legaspi Village, Makati City, visit www.distrito.com or Distrito Makati on Facebook for schedule and opening hours.*

STEAK OUT AT THE OAKROOM

Incredibly juicy, generously marbled and tender U.S. Angus steaks produced euphoria at The Oakroom last June, when French executive chef Jerome Cartallier offered 20 days of Steak Out, a lunch and dinner special menu featuring steaks in classic cuts. Robust and perfectly seared, they were served with a choice of sauces: Hollandaise, Bearnaise, Peppercorn, Blue Cheese, Shallots and Herbed Butter. And paired with the chef's recommended wines from the vineyards of Lindeman's Bin in Australia and Robert Mondavi from the U.S. Perfection! ■ *6/F Oakwood Premier Joy-Nostalg Center Manila, 17 ADB Avenue, Ortigas Center, Pasig City, (02) 719-1160.*



Clockwise from top left: Ai Tonno Pizza with The New Oakroom menu printed on a slab of wood; Pork Three Ways; Chocolate Lava Cake with pistachio anglaise and espresso ice cream