



for those who live to eat

By Julie Chernoff

MAKE IT BETTER READER: **STEVEN SCHEYER**, CEO, OPTIMIZER BRANDS, GLENCOE

Ask Steven Scheyer what he does, and you'll hear about the business that takes him around the world. But his passion? This is a man who "lives to eat." Born and raised in Glencoe, Scheyer describes his home life as "foodcentric," revolving around food. Where to eat, what to order; these are important questions! Mediterranean is his go-to cuisine, with great olive oil, garlic, lemon and greens his favorite ingredients. He swears by his Breville juicer and Jura coffeemaker ("the perfect restaurant crema," he marvels), and Chicago-area meals at Prairie Grass, Sun Wah and Riccardo Trattoria. He's a one-man Open Table, fielding restaurant requests from friends and clients alike.



1. SALT GIFT BOX Salt is the basic building block for any chef. "This one's a winner," says Scheyer. **\$23**, handmade wood salt cellar **\$15**, salt collection *The Spice House*, 1941 Central St., Evanston, 847-328-3711

2. BUILT INSULATED "SIZZLER" OVEN MITTS These super-flexible oven mitts are long enough to prevent those nasty mid-arm burns. **\$18**, *Abt Electronics*, 1200 N. Milwaukee Ave., Glenview, 888-228-5800, abt.com

3. BREVILLE JUICER FOUNTAIN ELITE You'll feel healthy with a juicer on your counter. Try Scheyer's favorite green juice: Granny Smith apples, romaine, kale, lemon and parsley. It's delish. **\$300**, *Abt Electronics*, abt.com

4. COOKING CLASSES AT THE WOODEN SPOON Learn to cook like a pro. Standard classes are \$65, or throw a cooking party for \$80 per guest, a minimum of your 12 best peeps. 5047 N. Clark, Chicago, 773-293-3190



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4. AUTHENTIC MEXICAN MOLCAJETE
Rick Bayless is your idol, you say? Then you must have an authentic Mexican Molcajete, hand carved from solid volcanic rock. Pair it with his new cookbook, "Fiesta at Rick's." Molcajete, \$30, cookbook, \$35, *Crate & Barrel*, crateandbarrel.com

5. FOODIE CHEESE The stinkier, the better. Check out the incredible selection of Italian cheeses at Scheyer's favorite, *Caputo & Sons*, 2070 Rand Rd., Palatine, 847-705-7200, or the *Caputo Cheese Market in Lake Forest*, 231 E. Wisconsin Ave., 847-482-0100. Pair it with a 12" square Slate Cheese Board, \$20, and this 3-piece Laguiole Natura Cheese Set, \$30, both from *Crate & Barrel*.

6. BELGIAN CHOCOLATES These goodies satisfy even the fussiest foodie. These adorable Flemish Tin Houses are sure to please. \$25-\$40, *Leonidas Café and Chocolaterie*, 1157 Wilmette Ave., Wilmette, 847-256-5250, leonidas-usa.com

7. BEABA BABY COOK For the gourmet mom, this tool steams and purees your organic ingredients for the little prince or princess. \$149.95, *Williams-Sonoma*, williams-sonoma.com

8. BAMBU HYBRID CUTTING BOARD Sustainable, functional and sleek: it's the trifecta of kitchen equipment, made of cork and bamboo. Bamboo Goo cleaner is recommended. Cutting board, \$48, *Bamboo Goo cleaner*, \$13, *Dinner at Eight*, 1167 Wilmette Ave., Wilmette, 847-251-8380, dinnerateight.net

9. OIL & VINEGAR Scheyer's favorite foodie gift? A really fine bottle of extra virgin olive oil, and some aged balsamic vinegar. *Caputo & Sons* or *Convito Café & Market*, Plaza del Lago, Wilmette, 847-251-3654, convitocafeandmarket.com

LIVE TO EAT

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HOLIDAY GIFTS & TREATS

from *Deerfields BAKERY*

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A little bit of Italy, right here in Glenview

GUSTO

Italiano

Eggplant Parmigiana
★★ Voted Best of Chicago ★★
(Chicago Magazine, August 2010)

Chicken Vesuvio
★★ Voted Best of Chicago ★★
(Chicago Tribune, August 2009)

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