

WILD SIDE

There are times when a simple burger will just not do. Inspired by Portland chef Andy Ricker's grilled boar collar with mustard greens, served at his Pok Pok restaurant, our current go-to meat is the exotic sounding collar of wild boar. The small cut is the most tender and flavourful part of the shoulder, and is best grilled or fried. This juicy piece comes from boar specialists Sillfield Farm in Cumbria. *Wild boar collar, £16.50 per kg, from Sillfield Farm, www.sillfield.co.uk*

HOT STUFF

'BBQ Walzer' grill, from €600, by MOM, www.mom.eu



LEBANESE BLONDES

Lebanon's only microbrewery, 961 Beer flies the flag for artisanal beer with a perfectly formed collection of golden lager, dense Irish red ale and traditional English Porter. Founded just after the 2006 Lebanon War by ex-photographer Mazen Hajjar, 961 Beer has gone as far as planting its own hop crops, and aims to produce the country's first local beer by 2011. This spring, it reveals new seasonal brews and a 'Master's Edition' range. *Beers, from \$1 for 330ml, by 961 Beer, www.961beer.com*

WE'RE LIVING IN A BAR-B-WORLD



FORK PLAY

The London-based designer Tomás Alonso has designed a cutlery set that answers all the needs for alfresco dining. Made from thin, grooved steel, they are sturdy enough to tackle a T-bone, but as lightweight, stackable and packable as plastic. 'Stamp', as the set is called, comprises a knife, fork and spoon in a variety of finishes, and is produced by Italesse. *'Stamp' set, €19, by Tomás Alonso, for Italesse, www.italesse.it*

FLASH PAN

This new line by Rotterdam design firm WAACS for South African brand Cadac includes innovative magnetic tools, a cast-iron grill plate, a skewer set and a range of cookware suitable for use on the stove or grill. Made from strong anodised aluminum and with fireproof handles, the pots and pans' square shape makes them more packable for grilling on the go. *'Braai Style' casserole, €60, by WAACS, for Cadac, www.cadac.co.za*

