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NEW ENGLAND TODAY

Fabulous Finds

The newest and best of New England.

Main Event

Chef Peter Ireland trained at Payard and Café Boulud in New York before heading back to Vermont to open *Carpenter & Main* in his hometown of Norwich. Using seasonal and, when available, local ingredients, Peter riffs on French classics like bouillabaisse, steak au poivre, and luscious tarts, both savory and sweet. 326 Main St., Norwich, VT. 802-649-2922. carpenterandmain.com

Top Shelf

The problem with most thrift shops is that you have to sort through a lot of detritus to get to the good stuff. Not here. At *Fabulous Inc.* (aka *Absolutely Fabulous*), a vintage shop located in the heart of Cambridge's Inman Square, you'll find a well-edited collection of everything from Tiffany



You'll look absolutely fabulous with the fashions and other thrift shop bargains at Fabulous Inc. in Cambridge.

glass to 1950s cocktail dresses to bull-hide rugs. 1309 Cambridge St., Cambridge, MA. 617-864-0656. fabulousinc.com

Ghost Town

I first tasted Jonathan Stevens' bread at a wholesale bakery in Holyoke, Massachusetts, and it left me clamoring for a regular

supply. He recently opened *Hungry Ghost Bread*, a retail bakery in the heart of Northampton. Using artisanal methods and a wood-fired oven, he turns out masterful loaves of *pain au levain*, semolina fennel, and rye, among others. 62 State St., Northampton, MA. 413-582-9009.

—Amy Traverso