

# The New York Times

ON THE WEB

July 10, 2002

## Dining & Wine

### Enduringly Yankee, With a Modern Twist

By R. W. APPLE Jr

“Richard A. Penfold of Stonington Sea Products, an Englishman who learned his craft in the Shetland Islands, produces a superbly balanced smoked salmon in the Scottish style, neither as bland as the Norwegian product favored by the French nor as pungent as the typical Nova Scotia side, and a rich, glossy smoked haddock, known to the Scots as finnan haddie. (Cooked and flaked, it is the vital ingredient in a satisfying British breakfast and supper dish, the Arnold Bennett omelet.)

Mr. Penfold, who is 40, said he used both cherry and hickory wood in his ultra-modern smoking plant, which opened in 2000. Although praised by critics and served by discriminating restaurateurs like Mr. Gutow, Stonington's products are only now starting to reach the general market.”