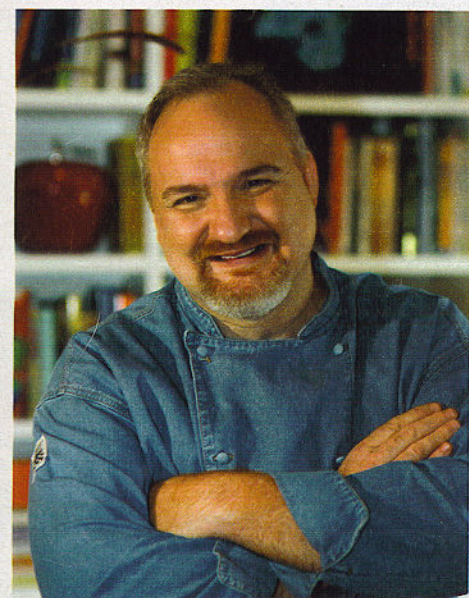


ART SMITH'S 12 FAVORITE THINGS



ART SMITH is having a mid-life crisis. "I'll be 46, and instead of a fancy sports car I bought myself a big pizza oven on wheels," he says with a laugh. The celebrated personal chef to Oprah Winfrey and Stedman Graham now serves up his popular back-yard suppers with that wood-burning pizza oven at center-stage.

Generous with his talent, Smith teaches cooking to about 100 disadvantaged Chicago kids a week through his program, Common Threads.

"When you have been given so much, why not share?" asks Smith, who has authored two best-selling cookbooks. "I was just a little country kid from a rural part of Florida. I wasn't a very good student, but my teachers sure loved it when I helped with a party."

While enrolled at Florida State University, Smith was asked to cater a reception for then-Gov. Bob Graham. Before long, he was executive chef at the Florida governor's mansion. Following that stint he traveled the world as a private chef, taught at Williams-Sonoma and freelanced for Martha Stewart.

Then one day in 1997, while cooking for a dinner in Washington at the second Clinton inaugural, he received a compelling voicemail—could he prepare lunch at Oprah Winfrey's Harpo Studios the next day? He picked up the message at 5 p.m. and was on a plane by 7:30 p.m. He soon had a new job. "Oprah," says Smith, "is the best boss I've ever had in my life." □

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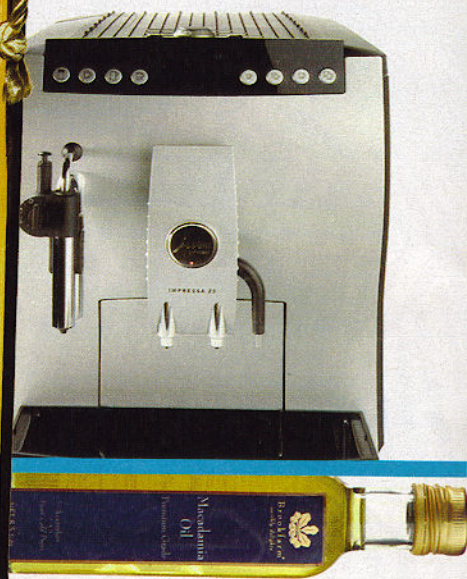
>> RIEDEL 'O' WINE TUMBLER

<< EL DIAMANTE DEL CIELO TEQUILA



<< KING ARTHUR FLOUR

>> JURA CAPRESSO IMPRESSA Z5



>> MACADAMIA NUT OIL

1. Jura Capresso Impressa Z5.

For the serious coffee lover. You push a button and it's all done.

2. Le Creuset dutch oven.

You cannot find anything that makes a better soup or stew.

3. Jersey Mary barbeque sauce.

I use it to make the best chili.

4. Riedel 'O' Wine tumbler.

These are beautiful and stemless. Not easy to tip and break.

5. Rustichella d'Abruzzo pasta.

Made from farro, it's high in fiber with a wheaty, nutty flavor.

6. Macadamia nut oil.

I drizzle it on salads. A doctor told me of its health benefits.

7. El Diamante del Cielo Tequila

(available in U.S. in 2006). A dear

friend just sent me this and it is really wonderful.

8. Lodge cast-iron skillet. Made specifically for fried chicken, and I'm famous for my fried chicken.

9. Viking oven. I am into baking. People don't think of Viking for baking but it's a serious oven.

10. King Arthur flour. They do a line of artisan flour. I like the Italian-style flour for doing my focaccia.

11. Beantrees Fine Organic Coffees. I was using Kona and Jamaican Blue Mountain, but when I ran out I found these. I can't tell the difference.

12. Boos cutting boards. They are wooden and made in Illinois. I love them because they don't chip.