



EAT THIS

A fry's best friend

Ketchup gets an upgrade in June Taylor's kitchen.

Despite its all-American burger-and-fries image, ketchup came to the U.S.A. by way of the British. The Queen's navy brought a fermented fish sauce known as ketsiap back from Asia, and the first ketchup recipe was published in the 1727 edition of the *Compleat Housewife*. Today, a British cook in Berkeley is putting her stamp on the Reagan administration's favorite vegetable. June Taylor, who's made a name for her painstakingly produced artisanal preserves, has now reclaimed ketchup for her country—and happily for her adopted land as well. Her version, made with organic, dry-farmed Early Girl tomatoes, sugar, vinegar, and a jumble shop's worth of spices that Taylor insists are a trade secret, has a rich, deep flavor that will spoil you for anything else. Though its \$15 price puts this ketchup in the luxury condiment category, it's a worthy splurge. Your french fries never had it so good. WWW.JUNETAYLORJAMS.COM

BY JAN NEWBERRY

PHOTOGRAPH BY SCOTT PETERSON