

# 1 Going to the Source

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*Under the skylit arched nave of San Francisco's Ferry Plaza Market.*

## Ostermalms Saluhall

### Smorgasbord Chic

Stockholm, Sweden

Stockholm has emerged as a culinary hot spot only in the past few years, but its top gourmet market—perhaps Scandinavia's best indoor food market—has been around since 1888. Behind the fortresslike presence of this neo-Gothic red-brick building, today the Saluhall has an air of epicurean chic that's well suited to the tony Old Town neighborhood in which it's located.

Enter through the main tower and you'll reach the large, light-filled hall, with cast-iron struts supporting a glass ceiling and stalls handsomely framed with carved wood pillars and fretwork canopies. Originally there were 153 small stalls, but today about 20 upscale merchants set up shop, each spreading out over a number of booths; several also operate as restaurants or cafes.

Vendors earn their places through a competitive process, so the quality is quite high. Fish and game—cornerstones of Swedish cuisine—are prominently displayed; if you've ever hankered to try reindeer meat, now's your chance. Between the piled-high Swedish pastries, braided loaves of bread, hanging joints of meat, silvery mounds of fish, and brilliant baskets of

berries, it's like one still life after another. Among the longest established tenants are **Lisa Elmqvist** (☎ 46/8/553-404-00) for fish and delicatessen products, **Gerdas Fisk & Skaldjursrestaurang** (☎ 46/8/553-404-40) a seafood restaurant, **J. E. Olsson & Söner** (☎ 46/8/661-31-42) for fruits and vegetables, and **Betsy Sandberg Choklad** (☎ 46/8/663-63-05) for handmade chocolates. Expect stiff prices—this isn't a spot where you'd do your weekly shopping on a regular basis—but it's worth the splurge for the luxe experience.

While you're in the neighborhood, head up Nybrogatan to no. 55, where a stand named **Bruno's** serves the city's best Swedish hot dogs, or *korvs*—a variety of sausages grilled to tooth-snapping perfection and stuffed in a French bread roll.

📍 Nybrogatan 31 (no phone; [www.saluhallen.com](http://www.saluhallen.com)).

✈ Stockholm Arlanda Airport (41km/25 miles).

🏠 \$\$\$ **Victory Hotel**, Lilla Nygatan 5 (☎ 46/8/506-400-00; [www.victory-hotel.se](http://www.victory-hotel.se)). \$\$ **Clas på Hörnet**, Surbrunnsgatan 20 (☎ 46/8/16-51-30; [www.claspahornet.se](http://www.claspahornet.se)).

## Old English Market

### *The Market Craic in Cork*

Cork, Ireland

Though today it's a sophisticated university town with a burgeoning restaurant scene, in centuries past Cork was one of the Irish cities most oppressed by English rule, a prized harbor town kept firmly within the British grasp. There's a bitter-sweet irony, then, in the fact that its central city market—founded with a charter from James I in 1610, and housed in a stately Georgian building dating from 1786—is still called the Old English Market. Originally, only loyal English settlers could shop here. Nowadays it has developed into Ireland's best retail food market, especially after a 1980 fire led to a top-to-toe refurbishment—preserving, of course, the gleaming woodwork and an elegant polychrome fountain near the entrance. Once considered a workaday place to shop for produce, it has gone upscale

since the mid-1990s, with the addition of several gourmet stalls alongside businesses owned by the same families for generations.

Located in the flat center of hilly Cork city, the English Market (nobody in Cork adds the “old”) announces its main entrance with an ornate iron gate on the Grand Parade, though you can also duck in through side gates from atmospheric adjacent lanes lined with small shops. Food stands inside the vaulted two-story arcade brim with meats, fish, vegetables, fruit, and baked goods; among the newer arrivals are stalls that sell exotic imported goods (handmade pastas, chocolates, and pastries) or specialize in organic produce. Silvery fish gleam on beds of ice at O'Connell's fish stall, and haunches and joints of freshly slaughtered animals are





The Old English Market in Cork, Ireland, has been in business for nearly 400 years.


hung on display at various traditional meat and poultry stalls. But the chief attraction is the traditional Irish food products—tripe (animal stomach), smoked eel, black pudding, soda bread, and Cork specialties such as hot buttered eggs, *crubeens* (pigs' feet), and *drisheens* (local blood sausage). Though there are a few delis and takeout sandwich stands, you could also put together a lunch from ripe French cheeses and pâtés at the **Pig's Back** or Irish farmhouse cheeses from *Iago*, accompanied by crusty oven-fresh bread from the **Arbutus Bakery**.

Closed on Sundays, the English Market doesn't open at dawn like some wholesale

markets do. Business begins at a reasonable 9am and closes at 5:30pm. The **Farmgate Restaurant** gives you a panoramic view of the market from an open balcony one floor above the bustle.

 Grand Parade, between Patrick and Oliver Plunkett streets (no phone).

 Cork Airport (122km/76 miles south of Shannon International).

 \$\$\$ **Hayfield Manor Hotel**, Perrott Ave. (☎ **800/525-4800** or 353/21/431-5600; [www.hayfieldmanor.ie](http://www.hayfieldmanor.ie)). \$\$ **The Gresham Metropole**, MacCurtain St., Tivoli (☎ **353/21/450-8122**).

## Open-Air Markets

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## Borough Market

### Whole-Food Haven

London, England

If appearing in a Harry Potter movie means you've made it, then London's Borough Market finally hit the big time in 2004. This bustling covered market—London's oldest and biggest—seems like a natural film location, a jumble of stalls along a maze of lanes snuggled under the green girders of a railway bridge. London's late-20th-century culinary renaissance has certainly helped to raise Borough Market's profile as the place to go in the capital for top-quality food shopping.

But it wasn't always that way. Though Borough Market occupied the south end of London Bridge for centuries—some claim it was already an established site in Roman times—by the 13th century it was considered a nuisance because the food stalls blocked traffic across the bridge. The south side of the river was always more disreputable than the north bank, a neighborhood of taverns and inns (Chaucer's pilgrims started their trip to Canterbury nearby) and playhouses (including Shakespeare's Globe Theatre). Various

monarchs over the years tried in vain to control the market's chaos and congestion. For the past 250 years, however, it has been respectably settled on its current site, just south of Southwark Cathedral, as a wholesale fruit-and-vegetable market run as a charity by a board of trustees whose members must live in the neighborhood.

Conveniently close to the river's wharves, and later London Bridge railway station, Borough Market never was just about local produce; purveyors from all over the U.K.—and several from Europe—ship their goods here. **Orkney Rose**, for example, features fresh salmon, heather-fed lamb, Angus beef, and seafood from the Orkney Islands—products from small rural producers who individually could never afford to sell in London. The wholesale market is open 2am to 8am nightly except Saturday, and a retail arm of the market was launched with instant success in 1999 (only open Thurs 11am–5pm; Fri noon–6pm; and Sat 9am–4pm), as things



got trendier south of the river. These retailers sell not only produce but meat, fish, baked goods, and gourmet delicacies such as chocolates, coffee, tea, and olive oil. Among the cafes, restaurants, and pubs in the Market area are **Roast**, known for its hearty breakfasts, and **The Rake**, a pub whose name recalls William Hogarth's famous 18th-century engravings of the raffish Borough Market scene.

Unfortunately, several buildings on the surrounding streets may be demolished by the construction of a major train viaduct; what this will do to the market's character remains to be seen. The main market buildings date from the mid-19th century; the Borough High Street entrance is an Art Deco addition from 1932, and the South Portico of the Floral Hall was moved here in 2004 from the Royal Opera House at Covent Garden—an area also known for its street vendors (think Eliza Doolittle from *My Fair Lady*). It's a bit of a hodgepodge, all right—but then, that's what Borough Market has been all along.

① 8 Southwark St. ② 44/20-7407-1002; [www.boroughmarket.org.uk](http://www.boroughmarket.org.uk).

✈ Heathrow (24km/15 miles) or Gatwick (40km/25 miles).

🏠 \$\$\$ **Covent Garden Hotel**, 10 Monmouth St., Covent Garden ③ 800/553-6674



Borough Market under the girders of the London Bridge railway station.

in the U.S., or 44/20/7806-1000; [www.firmdale.com](http://www.firmdale.com)). \$\$ **B + B Belgravia**, 64–66 Ebury St., Belgravia ④ 800/682-7808 in the U.S., or 44/20/7734-2353; [www.bb-belgravia.com](http://www.bb-belgravia.com)).

## 4

## Open-Air Markets

## Marché d'Aligre

### A Touch of the Souk

Paris, France

While most markets are shut tight on Sunday morning, that is the very best time of the week to visit Paris's Marché d'Aligre. Set in the outlying 12th *arrondissement*, the market has a distinctly North African flavor (where else in town could you pick up henna, rosewater, or spicy harissa paste?). Though this east Paris neighborhood itself

isn't chic, the hipsters are out in full force on Sunday mornings, scouring the market stalls for bargains.

In the heart of the square are the permanent stalls of Marché Couvert Beauvau-St-Antoine, built in 1779 and one of the last remaining covered markets in Paris. By the 1800s, it had expanded to include a


farmer's market in the open square around it and was second only to Les Halles as Paris's most important market. By the early 1970s, however, the atmospheric Les Halles had closed its stalls, moving its wholesale operations out to much less colorful digs in the suburb of Rungis—which left Marche d'Aligre as a lone survivor of Paris's great market tradition. (There are still a number of less permanent open-air street markets, of course, including the stalls along Marché Buci, on rue Mouffetard in the 5th arrondissement; and on rue Montorgueil, behind the St-Eustache church in the 1st arrondissement.)


The shopping inside the covered market itself is decidedly high end, with fresh poultry, charcuterie, butchers, excellent fish, luxury fruits, and imported foodstuffs for sale by long-established merchants in smartly outfitted stalls. If you ever doubted that France produces more than 1,000 varieties of cheese, you'll be convinced by the amazing selections in the *fromageries* here.


The scene surrounding the covered market has an entirely different character—more multicultural, more for bargain-hunters, and more vibrant. Prices are often low, and a spirit of hawking and haggling

keeps things lively. Many Algerian, Moroccan, and Tunisian vendors operate here, selling fruits and vegetables they bought earlier in the morning out in Rungis at the wholesale market. Generally, they've sold out their stock and packed up by lunchtime, while the indoor stalls maintain regular store hours.

Thanks to those grazing hipsters, several excellent small shops and cafes ringing the square have their own following. Don't miss the flaky French pastries at **Ble du Sucre** (7 rue Antoine Villon), the organic breads at **Moisan** (5 rue d'Aligre), or the fresh-roasted coffee at **Cafe Aouba** (rue d'Aligre).

 Between le faubourg St-Antoine and la rue de Charenton, 12th arrondissement (<http://marchedaligre.free.fr>).

 De Gaulle (23km/14 miles). Only (14km/8<sup>2</sup>/<sub>3</sub> miles).

 \$\$ **La Tour Notre Dame**, 20 rue du Sommerard, 5e ( 33/1/43-54-47-60; [www.la-tour-notre-dame.com](http://www.la-tour-notre-dame.com)). \$ **Hotel de la Place des Vosges**, 12 rue de Birague, 4e ( 33/1/42-72-60-46; [www.hotelplacedesvosges.com](http://www.hotelplacedesvosges.com)).

## Open-Air Markets

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## KaDeWe Food Halls

### Into the West

Berlin, Germany

To the epicures of Berlin, the fall of the Berlin Wall meant one thing—the food halls at KaDeWe could recapture their status as a luxury mecca for international delicacies. New owners even built an entire new floor atop this century-old giant of a department store, where dazzling imported foods are curated and displayed like works of art.

Though KaDeWe's official name is Kaufhaus Des Westerns (Department Store of



the West), since its 1907 opening it has been known as KaDeWe (pronounced *kah-day-vay*). The “West” referred to its location in a residential neighborhood of West Berlin, though it doesn't look very residential anymore. KaDeWe was nearly gutted after a U.S. plane flew into it during World War II. When it reopened in the 1950s, its new food halls were its greatest attraction in a divided, war-torn city. After the Wall went up in 1961, the “west” in the name

became even more significant—KaDeWe was off-limits to East Germans, now cut off from the gourmet delights of the Free World.




Since reunification, the remodeled seventh-floor food department more than ever celebrates world foods—no localism here. The cheese counters, for example, may stock 200 different kinds of German cheese, but there are twice as many from France, as well as hundreds from Italy, Switzerland, and many other nations. Other departments offer 120 exotic cooking oils, or 120 global varieties of vinegar. The produce section plies exotic fruits such as mangosteen, cherimoya, dragon fruit, rambutan, tamarillo, uglifruit, kaki, and cassava. The meat hall has an emphasis on free-range meats, as well as game meats such as moose, venison, and wild boar in season. Sure, they sell hearty German sausages, but an inventory of more than 1,200 types of sausage inevitably goes much farther afield. Fish are flown in from Hawaii, the Seychelles, and Mozambique. There's a definite French bias evident—witness the Brittany oysters, the Bresse chickens, the breads and pastries from Lenôtre, the renowned Parisian baker. Granted, the chocolates in the

confectionery department are locally made—you can even watch the candy makers at work—but the chocolates they use are sourced worldwide. After all those years of Iron Curtain isolation, Berliners can't really be blamed for embracing the global cornucopia.

When hunger sets in, shoppers repair to a café serving coffees, teas, and sweets or to the counter stools at more than 30 “gourmet bars” scattered around the selling floor, featuring delicacies such as lobster, caviar, champagne, oysters, and sushi. The classic KaDeWe dining experience is on the floor below, the **Restaurant Silberstrasse**, with its vintage Art Nouveau interior under an elegant glass dome.

 Tauentzienstrasse 21 (U-bahn Wittenbergplatz) ( **49/30/21210**; [www.kadewe-berlin.de](http://www.kadewe-berlin.de)). Closed Sunday.

 Berlin-Tagel (14km/8¾ miles).

 **\$ \$ Hotel Hackescher Markt**, Grosse Präsidentenstrasse 8 ( **49/30/280030**; [www.look-hotels.com](http://www.look-hotels.com)). **\$ \$ Myers Hotel Berlin**, Betzer Strasse 26 ( **49/30/440140**; [www.myershotel.de](http://www.myershotel.de)).

## 6

## Open-Air Markets

## Victualienmarkt

### Robust Bavarian

Munich, Germany

While tourists throng into the Marienplatz to gawk at the town hall's quaint glockenspiel, you'll get a richer glimpse of Munich's daily life a few minutes' walk southeast, just off Tal, at the city's top street market. With the copper-spired tower of St. Peter's church rising over its shade trees and umbrellas, the Victualienmarkt (*victualen* being the German word for “food”) expresses the easygoing Bavarian sensibility. The market sprawls over a wide


stone-paved area, its tented open-air stalls run by some 150 independent merchants who maintain whatever hours they want, often packing up as soon as the day's inventory sells out. And of course there's a popular Bavarian-style beer garden set up right in the middle, under spreading chestnut trees.


Though this is chiefly a retail market (most restaurants buy their provisions at the wholesale Grossmarkthalle, out in the




industrial southern suburb of Thalkirchen), serious household shoppers show up around 8am, toting capacious shopping baskets, to stock their larders. By 5pm, only the die-hard merchants are still open. Yet while the scene resembles the sort of weekly farmer's market you'd find in any German town, these are permanent vendors, offering not only fresh produce but wine, meats, cheeses, freshly squeezed juices, herbs, and spices, as well as flow-ers and some craft items. Seek out Bavarian specialties such as Schweinshax'n, Speck, and Weisswurst.

The Victualienmarkt has been in place here in the Altstadt for 2 centuries, originally founded as an herb market in 1807. Over the years, it has become not just a shopping place but also a public gathering spot, where street musicians frequently play (look for a handful of statues and fountains commemorating local singers and folk actors). Plenty of food stands sell

bratwurst, fish, and other takeout meals, and small cafes and beerhouses are sprinkled around the periphery. A rather startling new element now lies at the far end: the **Schrannenhalle**, an indoor market-place with shops and restaurants, built on the site of the city's old grain market, which burned down in 1932. Though it was constructed using the original iron frames, the new building is aggressively modern architecture, an odd backdrop to this most traditional Bavarian market scene.

 Munich town center, behind the old Town Hall (no phone).

 Franz-Josef-Strauss International (29km/18 miles).

 **\$\$\$ Hotel St. Paul**, St-Paul-Strasse 7 ( **49/89/5440-7800**; [www.hotel-stpaul.de](http://www.hotel-stpaul.de)). **\$ Am Markt**, Heiliggeiststrasse 6 ( **49/89/22-50-14**; [www.hotelinmunich.de](http://www.hotelinmunich.de)).

## Open-Air Markets

### 7

## Mercat de La Boqueria

### Catalan Cornucopia

Barcelona, Spain

Just off the picturesque flower market of La Rambla, a wide pedestrian boulevard rolling downhill from Barcelona's downtown to the harbor, La Boqueria seems tucked into a sliver of space between colonnaded buildings. But walk under its elegant wrought-iron entrance arch, with its colorful coat-of-arms, and you'll step into a lofty, immense cavern of a market—a vibrant expression of Barcelona's buzzing culinary culture.

The sheer number of vendors—hardly any of them with much space for their wares—is astounding. Each tidy little stall is piled high with the best Catalan food products: pyramids of citrus fruit, crisp green vegetables, garlands of bright chili peppers, red-marbled beef, hefty smoked hams, garlicky sausages, soft white cheeses,

darkly gleaming offal. A distinctly fishy aroma leads you to the heart of the market, a large oval section full of fishmongers displaying the catch of the day; local specialties such as olives, legumes, mushrooms, and dried fruits have their own vendors. There are a few stands selling imported goods and one organic specialist, but by and large this is still a working farmer's market, where local householders—and chefs from Barcelona's top restaurants—pick up their daily ingredients.

In typically exuberant Catalan manner, stall holders are known for chatting up their customers, so don't expect briskly efficient service; on the other hand, you won't have to fend off aggressive hard-sell tactics. You'll find a few small and intensely



popular tapas bars and takeout kiosks (worth hunting for: **Pinoxto** and **El Quim de la Boqueria**) scattered around the market, but it's overwhelmingly a place for food shopping, and customers often wait two or three deep at the most popular stalls.

La Boqueria is named after the old city gate that once stood here, when local farmers set up outside the city walls to sell their produce. In the 1840s, permanent market structures began to take shape, though the overarching steel roof wasn't installed until 1914—the heyday of Catalan architecture, as it happens, which explains the panache of that colorful, modernistic entrance arch. Closed Sundays.

**i** La Rambla 91 **(📞 34/93/318-20-17; www.boqueria.info).**

**✈** El Prat (13km/8 miles).

**🚗 \$\$\$ Montecarlo, Les Ramblas 124 (📞 34/93-412-04-04; www.montercarlo.bcn.com).** **\$\$\$ Duques de Bergara, Bergara 11 (📞 34/93-301-51-51; www.hoteles-catalonia.com).**



The landmark entrance of La Boqueria market near the Rambla in Barcelona.

## 8

## Open-Air Markets

## Naschmarkt

### Bazaar for Noshing

Vienna, Austria

Inside the Ring, Vienna often seems like a city drenched in late-19th-century nostalgia—a slow-moving dream of Viennese waltzes and Germanic stodginess set in massive gray stone. But just outside the Ring, a more dynamic, multicultural Vienna emerges. While Vienna has two dozen permanent open-air markets, the hustle and bustle is palpable at the Naschmarkt, a picturesque collection of stalls strung along several city blocks, just off Mariahilferstrasse in the 6th district.

The name sounds like a place for noshing, or snacking (in German, *naschen* means specifically to nibble sweets), and

there's no question that Naschmarkt is a superb spot for hungry grazing. Historians, however, insist that the name was originally “Aschmarkt,” either because it was located by an old ash dump or because milk was sold here from ashwood buckets. (Perhaps it's no accident that locals gradually let the name morph into something more appetizing.) Whatever the origins of the name, there's been some sort of market here since the 16th century; it has officially been a fruit-and-vegetable market since 1793, migrating from nearby Karlsplatz to the present location in the late 19th century when the


Wien River was roofed over and renamed Wienzeile.


There's a real bazaarlike feel to this open-air market, with its narrow main street lined with awninged shops, their bins spilling out on the street. Vendors ply the usual fresh produce and local specialties, such as Wiener schnitzel, strudel, and barrels of sauerkraut, but shelves are also stocked with bottled vinegars, neatly labeled cellophane packets of imported spices and herbs, cases full of seafood, prepared salads, and even sushi. As you browse along the stalls, you may notice how many vendors hail from Turkey or the former Yugoslavia, a reminder of Vienna's historic role as central Europe's cultural melting pot. A caveat: Shoppers don't come here for bargains, but for hard-to-find goods and very fresh produce, it can't be beat.

Along a side lane a string of *beisl*s (small cafes) features an international range of

cuisines, from kebabs to Chinese food to traditional Viennese dishes such as *Kaiserschmarrn* or *Palatschinken*. A smattering of hip late-night bars suggest how the Naschmarkt has been embraced by the trendy set as well as tourists looking for local color. Be sure to stroll around the surrounding neighborhood, which has some fine examples of Jugendstil architecture. The market is closed Sundays; check out the neighboring flea market on Saturdays.

**i** Between Linke and Rechte Wienzeile from Kettenbrückengasse to Getreidemark. (U-Bahn: Karlsplatz) (no phone).

 Vienna International (23km/14 miles).

 \$\$\$ **Hotel Römischer Kaiser**, Annagasse 16 (☎ **800/528-1234** or 43/1 512775113; [www.bestwestern.com](http://www.bestwestern.com)). \$ **Hotel am Schuberting**, Schuberting 11 (☎ **43/1/717020**; [www.schuberting.at](http://www.schuberting.at)).

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### Központi Vásárcsarnok

#### Hungry in Hungary

Budapest, Hungary

Cavernous as a train station, Budapest's biggest indoor market is the sort of place where you can wander for hours, until sensory overload kicks in. Though it's a popular tourist stop—and there are a raft of stalls selling Hungarian dolls, embroidered linens, glassware, and other souvenirs—plenty of locals do their regular food shopping here as well. The ground floor in particular offers an overwhelming bounty of fresh produce, locally made cheese, and meats, not to mention ropes of garlic, spicy salami, velvety foie gras, ground red paprika and yellow saffron, Tokay wine, and caviar.


Set on the Pest side of the Danube River, conveniently close to the famous Chain Bridge, the Vasarcarnok was first built in

1897 when the rival cities of Buda and Pest were being combined into one great metropolis. With its magnificent tiled roof, patterned orange brick facade, cathedral-like portal, and soaring glass roof, this vast hall was intended as an expression of civic opulence. It was even designed with a canal running down the center, so that vendors could float in their produce. Significantly damaged in World War II, the hall limped along for decades during the Communist regime, until it had to be closed down in the early 1990s; an extensive restoration in 1994, however, has returned the hall to its former magnificence.


The canal is long gone, replaced with a broad tiled corridor, flanked by two other aisles running the length of the ground

floor hall, where most of the food vendors are. Look especially for unique Hungarian produce such as parsley root and sweet white peppers, and don't miss the glorious peaches in summer. Things are a little cooler on the basement floor, where you'll find fish merchants, purveyors of pickled vegetables (another Hungarian specialty), and a conventional grocery store. There are also a number of food stands on the mezzanine, along with the **Fakanál Étterem** restaurant, which serves traditional Hungarian specialties like goulash and chicken paprikash; Fakanál Étterem even offers 1-day cooking classes, where you can learn how to use all those exotic

ingredients displayed in the stalls below. The market is closed Sundays and terrifically crowded on Saturdays; come here earlier in the week for a more relaxed shopping experience.

 IX. Vámház körút 1–3 (📍 **36/1/366-3300**; [www.csapi.hu](http://www.csapi.hu); Metro station Kálvin tér [Blue line]).

 Budapest (20km/12 miles).

 **Hotel Erzsébet**, V. Károlyi Mihály u. 11-15, Budapest (📍 **36/1/889-3700**; [www.danubiusgroup.com](http://www.danubiusgroup.com)). **Hotel Papillon**, II. Rózsahegy u. 3/b (📍 **36/1/212-4750**).

## 10

## Open-Air Markets

## Khari Baoli

*The Spice of Life*

Old Delhi, India

The western end of Old Delhi's most atmospheric quarter—Shahjahanabad, a labyrinth of tiny lanes near the Red Fort, lined with crumbling 17th-century mansions—seems an appropriate place to find Asia's biggest spice market, Khari Baoli. It has been here since the time of the Mughal emperor Shah Jahan, when there was still a fortified gate at this end of Chandni Chowk. Colors, textures, and aromas literally spill out into the street from the cramped shops lining the wide thoroughfare, but you'll want to duck inside to get the full heady effect—an only-in-India sort of experience.

Spices, nuts, dried fruits, rice, beans, and herbs are sold here in wholesale quantities—workers busily trundle huge sacks of these commodities through the crowds on hand carts, so watch your back—but individual customers can also buy smaller amounts. Black peppercorns, pale green cardamom pods, bright yellow turmeric root, red chilies, cumin—all the flavors of Indian cooking are laid out on display,


some in metal bowls, some in burlap sacks. Jars of pungent Indian pickles are stacked on the shelves of other shops. Prices are reasonable, though you'll see plenty of haggling going on for large purchases. Chaotic and bustling, best reached by rickshaw, it's a popular tourist stop just for the intoxicating aromas and the vibrant street life.

When you're done with Khari Baoli, there's still more shopping to do along Chandni Chowk, Shahjahanabad's principal commercial street (the name means "Moonlight Avenue," referring to the nighttime reflection off its canal). A number of colorful markets branch off Chandni Chowk: **Chawri Bazaar** for brass and copper icons and other souvenirs, **Churiwali Galli** for bangles, **Nai Sarak** for fine stationery, **Kinari Bazaar** for cheap gold and silver trinkets and accessories, and **Dariba Kalan** for more valuable jewelry. Make a final stop at **Karim's** (Jama Masjid; 📍 **91/11/23269880**), a century-old restaurant/hotel tucked away in a small courtyard,

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famous for its authentic Mughlai tandoori dishes, spicy mutton stews, and spit-roasted kebabs.

 Near Turkman Gate, Khari Baoli Road (no phone).

 Indira Gandhi International (20km/12 miles).

 \$\$\$ **The Imperial**, 1 Janpath ( **011/2334-1234**; [www.theimperialindia.com](http://www.theimperialindia.com)).  
\$\$ **Oberoi Maidens**, 7 Sham Nath Marg, North Delhi ( **011/2397-5464**, or central reservations 1 600 11 7070; [www.maidenshotel.com](http://www.maidenshotel.com)).

## Open-Air Markets 11

### Tsukiji Fish Market *Seafood at Sunrise*

Tokyo, Japan

It should come as no surprise that the world's largest and most famous seafood market is in Japan's capital, Tokyo—the heart of an island nation whose people have always lived off the sea. Be prepared to rise before dawn to visit it, however; the action starts at about 3am, and it's all over by 9am or so.

All through the night, boats, trains, and trucks converge at this immense, hangar-like facility to unload their catch, not just locally caught but imported from some 60 other countries, including Africa and the Americas. Under the harsh glare of electric light, a bewildering variety of fish—hundreds of types, from tiny sardines to hulking tuna, slithery eels to gangly octopi and spiky sea urchins—are laid out on wooden pallets for licensed wholesalers to inspect. Fast-paced auctions finally take place from about 4:40 to 6:30am (tuna auctions have been closed to spectators since 2005, but you can still see those gigantic fish laid out for their once-over).

The wholesale fishmongers then haul what they've bought to their own stalls in the inner section of the market (*jonai shijo*), where they sell to buyers from retail stores and restaurants. (Almost all the seafood consumed in Tokyo—around 2,000 tons a

day—passes through this one market.) As the day slowly dawns outside, it's a scene of controlled chaos, with men tromping around the wet floors in black rubber boots, trundling wheelbarrows and dollies through the aisles. It's fascinating, if gruesome, to watch the vendors cutting up the fish they've bought—a ballet performed to the tune of buzzing band-saws and cleavers clanging on chopping blocks. It seems all the more surreal if you don't understand Japanese or can't read the scrawled characters on the handwritten signs at each stall, yet it's a very popular visit for foreign tourists (very few Japanese make it here). While you're not allowed to photograph the auctions, feel free to snap photos of the wholesalers at work; workers burst with pride if you single them out for a photograph.

The outer sections of the market (*jogai shijo*) are rows of barracklike buildings divided into sushi restaurants and shops related to the fish trade. The immediate neighborhood is also crammed with tiny retail shops and stalls where you can buy the freshest seafood in town, as well as dried fish, seaweed, vegetables, knives, and other cooking utensils.

① 5-2-1 Tsukiji, Chuo-ku (📞 03/3542-1111; [www.tsukiji-market.or.jp/tukiji\\_e.htm](http://www.tsukiji-market.or.jp/tukiji_e.htm)).

✈ Narita International (66km/40 miles).

🏨 \$\$\$ **Capitol Tokyo Hotel**, 2-10-3 Nagata-cho, Chiyoda-ku (📞 800/888-4747

in the U.S. and Canada, or 03/3581-4511; [www.capitoltokyo.com](http://www.capitoltokyo.com)). \$\$ **Park Hotel Tokyo**, 1-7-1 Higashi Shimbashi, Minato-ku, Ginza (📞 03/6252-1111; [www.parkhoteltokyo.com](http://www.parkhoteltokyo.com)).

## 12

## Open-Air Markets

## Queen Victoria Market

*Oz Classic*

Melbourne, Australia


The name may sound all starchy and tea-party prim, but although this Melbourne institution was named after the British monarch when it was built in 1878, the place has been improvising and re-inventing itself Aussie-style ever since. It now sprawls over several blocks at the northern edge of the city center, a 7-hectare (17-acre) spread with hundreds of stalls. Despite a neoclassical main entrance with a bas-relief of farm animals over the door, most of the market is a rough-and-ready open-sided setup (shopping here can get chilly in winter), with a completely eclectic range of goods, from live rabbits to bargain clothes.


Food lovers, however, will be happy to note that more than 50% of the market is still dedicated to food stalls, clustered in the older market buildings east of Queen Street. Vendors are assigned locations according to food groups—the fish and meat are in one “hall,” fruits and vegetables in another, dairy products in a third—which encourages brisk competition between neighboring stall holders. Within each section, merchants have carved out their own specialties—one meat seller focusing on sausages and another on pork, for example. The fish area is definitely Melbourne’s Seafood Central, with a wide assortment of absolutely fresh whole fish, filets, and shellfish. Fruit dealers compete to import the most unusual specimens from Asia and around the Pacific; an

entire shed is devoted to organic and biodynamic produce.

Perhaps the most impressive area is the dairy hall, built in 1929 at the height of Art Deco design. It’s basically a massive delicatessen, where expanses of cool marble counters (installed to keep food cold in those prerefrigeration days) display a beguiling selection of imported foods. There’s far more than just dairy products here these days; some 17 merchants sell everything from olive oil and handmade pasta to crocodile and kangaroo meat. Several inexpensive cafes are scattered around the premises, and the large enclosed food court offers an international range of cuisine, but the best place in the market to eat just may be the seating at the side of the deli hall, where you can assemble your own picnic-style lunch. Note that the food stalls generally close down midafternoon. The market in general is closed Mondays, Wednesdays, and public holidays.

In the full entrepreneurial spirit, the Queen Victoria Market hosts a constant stream of entertainment events to bring locals into the market; there’s a 2-hour **Foodies Tour** most mornings (📞 03/9320 5835), and well-known chefs give cooking classes upstairs at the **Electrolux Cooking School** (📞 03/9320 5830; call for reservations).

 Corner Elizabeth and Victoria streets  
(☎ **03/9320 5822**; [www.qvm.com.au](http://www.qvm.com.au)).

 Melbourne (21km/13 miles).

 \$\$\$ **The Como Melbourne**, 630 Chapel St., South Yarra (☎ **1800/033 400**

in Australia, or 800/552-6844 in the U.S. and Canada; [www.mirvachotels.com.au](http://www.mirvachotels.com.au)).  
\$\$\$ **Fountain Terrace**, 28 Mary St., St. Kilda  
(☎ **03/9593 8123**; [www.fountainterrace.com.au](http://www.fountainterrace.com.au)).

## Open-Air Markets 13

# Mercado Central

## School of Fish

Santiago, Chile

Seafood, seafood, seafood—the long, skinny country of Chile is practically nothing but coastline; you'd expect the local cuisine to center around seafood. And that's what this covered market in Chile's capital is all about. A distinctly fishy aroma prevails as you wander around fishmongers' stalls piled high with the fruits of the sea, accompanied by a crowd of seafood restaurants where the prices are moderate and the servings huge.


Built in 1872, the market's pale yellow arcaded exterior is a graceful example of neoclassical colonial architecture, but inside is an Art Nouveau-style cast-iron interior that looks more like a train station than a covered market, with a soaring steel roof imported from England. For years this was Santiago's main wholesale food market, but in recent years the fishmongers have been squeezing out the produce vendors (they now sell fruits and vegetables across the river at the colorful La Vega market), and now the restaurants are beginning to overrun the retail operations.

Touristy it may be, but it's quite a vibrant scene—stroll around and watch the vendors deftly gutting and filleting their fish at lighting speed, while waiters shill vociferously to lure prospective diners into their restaurants. Look especially

for massive Chilean sea bass, salmon, and king crabs; salt-crusted oysters, still alive, are piled in buckets, alongside heaps of mussels, razor clams, and sea urchins on beds of shaved ice.

Come at lunchtime, when you can follow up your shopping with a stop at a restaurant for a freshly made ceviche or perhaps the local *caldillo de congrio* (conger eel soup). Ignore the aggressive advances of the waiters at the larger, more commercial restaurants and head to the back corners of the market to get better value for your money (**Tio Lucha** and **Donde Blanca** are two good choices); the fish should be plenty fresh, so opt for the simplest preparations. The market is open daily, but closes around 4pm—by which time what's left of that morning's catch is past its prime anyway.

 Ismael Valdes Vergara and Av. 21 de Mayo (☎ **56/2/696-8327**).

 Comodoro Arturo Merino Benitez Airport (14km/9 miles).

 \$\$\$ **Plaza El Bosque**, Ebro 2828  
(☎ **56/2/498-1800**; [www.plazaelbosque.cl](http://www.plazaelbosque.cl)). \$ **Vilafranca Petit Hotel**, Perez Valenzuela 1650 (☎ **56/2/232-1413**; [www.vilafranca.cl](http://www.vilafranca.cl)).



## Reading Terminal Market/Italian Market


### City of Brotherly Markets

Philadelphia, Pennsylvania


In a city so conscious of its history, it's no surprise that not one but two traditional markets have survived for more than a century. Between the bustling Reading Terminal Market downtown and the Italian Market in South Philly, a food shopper in Philadelphia could eat happily for weeks without ever going near a supermarket.


The older and more classic covered market is the indoor Reading Terminal Market, opened in 1892 in the train shed beneath the Reading Railroad, which conveniently delivered food orders directly to suburban matrons. The Market hung tough through the Depression and two world wars, eventually even outlasting the Reading Railroad, which became defunct in the early 1970s. Extensively renovated in the early 1990s as a gateway to Philly's convention center, the Market today is definitely a tourist destination—it's where visitors head once they've finished with the Liberty Bell and Independence Hall—and a number of its 80-plus merchants cater to the general shopper with crafts, books, and gift items. But the Reading Terminal Market still has an authentic atmosphere, with small local vendors rather than chains. Most striking is the number of Amish businesses, among them Beiler's Bakery, Fisher's Soft Pretzels, the Hatville Deli, AJ Pickle Patch, the Lancaster Co. Dairy, and the L. Halteman Family for meat and poultry products; hearty home-style breakfasts at the Amish-run Dutch Eating Place are justly famous. You'll also find organic and artisanal products from the local region sold at Livengood's, Kauffman's, and the Fair Food Farmstand. Many stall owners have a long history: Termini Bros Bakery has been here since 1921, Harry G. Ochs & Sons butchers since 1906, and Bassett's Ice Cream has been on this site since 1861, pre-dating the market itself.

If it's local color you're after, though, you may prefer the immigrant street-market vibe of the Italian Market over on 9th Street—a 10-block-long row house strip where the proprietors of ground-floor shops set out their wares on the sidewalks under colorful metal awnings. The market still carries the slightly gritty stamp of this South Philly neighborhood's traditional Italian-American residents, though later Hispanic and Asian arrivals have added their flavors as well (there are some great *taquerias* and pho shops in the area). A classic Italian Market shopping spree might include cannolis from Isgro Pastries, Sicilian-style bread from Ianelli's Bakery, fresh ravioli from Talluto's, mozzarella from Claudio's, imported cheese from DiBruno's, clams and fresh fish from Anastasi Seafood, sausage and venison from D'Angelo Brothers, fresh chicken and eggs from Carl's Vineland, or delicate veal and pork from Esposito Meats. A wide range of cafes and restaurants are tucked in around the shops, including **Pat's** and **Geno's**—two rival shrines for Philly cheese steak (see 200). The market is closed Mondays.

 **Reading Terminal Market:** 12th and Arch streets (☎ 215/922-2317; [www.readingterminalmarket.org](http://www.readingterminalmarket.org)).

**Italian Market:** 9th Street from Wharton to Fitzwater streets (no phone; [www.phillyitalianmarket.com](http://www.phillyitalianmarket.com)).

 Philadelphia International (19km/12 miles).

 \$\$\$ **Rittenhouse 1715**, 1715 Rittenhouse Sq. (☎ 877/791-6500 or 215/546-6500; [www.rittenhouse1715.com](http://www.rittenhouse1715.com)). \$\$ **Penn's View Hotel**, 14 N. Front St. (☎ 800/331-7634 or 215/922-7600; [www.pennsviewhotel.com](http://www.pennsviewhotel.com)).

## Pike Place Market

### *Stocking Up Seattle*

Seattle, Washington

As Seattle's reputation as a foodie mecca has mushroomed, the Pike Place Market has accrued enormous gourmet cachet—these days it's nearly as essential a tourist stop as the Space Needle. Don't let the throngs deter you, however; a visit to Pike Place is still the best way to deconstruct Seattle's glorious local food culture.

Running along the waterfront at the western edge of Seattle's downtown, the Pike Place Market isn't hard to find, not with that classic red neon "Public Market" sign on top of the long shedlike main arcade, which was built in 1908. It's de rigueur, of course, to check out Pike Place Fish at the southern end—you'll know it by its trademark brass pig—where the staff flings immense salmon through the air to be picked up by customers. At Beecher's Handmade Cheese, you can watch an artisanal cheese maker at work through a wall of glass windows. You'll also find traditional butchers like Don & Joe's Meats, and a range of bakeries from the French patisserie Le Panier to the homier Three Girls Bakery. But as it has grown over the years, the market has evolved into a maze-like warren of little shops, and they're by no means all food oriented—you can now buy antiques, clothing, ceramics, candles, toys, fine art, leather goods, and lots of unique crafts here. Even among the food shops, these days the focus is generally high-end gourmet stuff: smoked salmon from the Totem Smokehouse, chocolate-covered dried cherries at Chukar Cherries, truffle oils at La Buona Tavola, teas and spices at Market Spice, and all sorts of blueberry products from Canter-Berry, just to name a few.

The north arcade, however, has more of a farmer's market air, with plenty of

wonderful locally grown fruit and vegetables—go especially for berries and apples in season. As you'd expect in the eco-conscious Northwest, a fair amount of the produce sold here is organic. And as Pike Place has become more and more of a tourist destination, its roster of cafes and restaurants has expanded, some in the main market buildings and several others in the streets surrounding the market. Check the market's website for various special events throughout the year, including chef demonstrations and tours of the market led by local chefs.

While you're in town, it would be a shame to miss another Seattle foodie landmark: **Uwajimaya** at 600 5th Ave. South



Fresh halibut cheeks and other fruits of the sea at Seattle's Pike Place Market.

(📞 206/624-6248), an amazing supermarket in the International District crammed with products imported from Asia. The ramen aisle alone is mind-bogglingly extensive.

📍 Pike St. and First Ave. (📞 206/682-7453; [www.pikeplacemarket.org](http://www.pikeplacemarket.org)).

✈ Seattle-Tacoma International (14 miles/23km).

🏠 \$\$\$ **Inn at the Market**, 86 Pine St. (📞 800/446-4484 or 206/443-3600; [www.innathomarket.com](http://www.innathomarket.com)). \$\$ **Bacon Mansion Bed & Breakfast**, 959 Broadway E (📞 800/240-1864 or 206/329-1864; [www.baconmansion.com](http://www.baconmansion.com)).

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## Open-Air Markets

## Ferry Plaza Market

*Going Gourmet by the Bay*

San Francisco, California

For San Francisco locavores, aiming to eat within a 100-mile radius is no hardship, given northern California's superlative network of farmers and food artisans. And you can't go wrong if you measure those 100 miles from the Ferry Plaza Market.

Beneath its iconic 240-ft. (72m) Spanish-style clock tower, the historic 1898 Ferry Building's indoor market contains such topnotch local retailers as the Acme Bread Company, Scharffen Berger Chocolate, Recchiuti Confections, and the Cowgirl Creamery Cheese Shop, set around a three-story-high arched nave punctuated with skylights. The indoor market has no fewer than three stores specializing in designer olive oil, another just for mushrooms, another for herbs, and one for caviar, plus high-end fishmongers and butchers, a select few bakeries, and a chic flower shop.

The impetus for a food market stemmed from a 1992 event—a one-time-only farmer's market held on the plaza outside the building's exterior arcades. An overwhelming success, it returned as a year-round market in May 1993; the justly famous **Ferry Plaza Farmers Market** (📞 415/291-3276) is now held every Tuesday (10am–2pm) and Saturday (8am–2pm). In the sometimes overheated Bay Area food scene, shopping days at the farmer's market can

get frenzied, with well over 10,000 shoppers competing to snap up prime produce from small regional farmers and ranchers, the majority of them certified organic. Various artisanal specialties are also sold—including breads, cheeses, jams—and weekly cooking demonstrations and interviews with farmers are mounted by the market's organizers. A couple of the permanent shops inside the building began as wildly popular stalls in the farmer's market—the Frog Hollow Farm store now sells famous Frog Hollow peaches and other fruit and preserves 7 days a week; the Farm Fresh to You store sells freshly harvested seasonal produce from Capay Organic Farm and other local organic growers.

Set right on the Bay, on the embarcadero, the Ferry Plaza—accessible by MUNI, BART, ferry boats, and the Market Street trolley cars—was once the main entry point for travelers and commuters coming into the city. Ferry service became obsolete, however, after the Golden Gate and Bay Bridges were built in the 1930s, and from the 1950s on it was more or less a white elephant, hacked up into office space and blighted by an elevated freeway blocking its face. But as Marin ferry service came back into vogue in the 1980s, this elegant building begged for renovation;



On the Embarcadero, the Ferry Plaza Market building dates to 1898.

when the freeway was dismantled in 1991, the way was clear for the Ferry Building to be reborn.

**i** Ferry Building Plaza (at the foot of Market St. at The Embarcadero) (☎ **415/693-0996**; [www.ferrybuildingmarketplace.com](http://www.ferrybuildingmarketplace.com)).

**✈** San Francisco International (14 miles/23km).

**🏠** \$\$\$ **Hotel Adagio**, 550 Geary St. (☎ **800/228-8830** or 415/775-5000; [www.thehoteladagion.com](http://www.thehoteladagion.com)). \$ **Hotel des Arts**, 447 Bush St. (☎ **800/956-4322** or 415/956-3232; [www.sfhoteldesarts.com](http://www.sfhoteldesarts.com)).

## Open-Air Markets

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# L.A. Farmer's Market The Hollywood Version

Los Angeles, California

There's a bit of huckster atmosphere about the L.A. Farmer's Market. A private enterprise rather than a public facility, it has been tarted up with on-site entertainment, busloads of tourists, a host of restaurants (more than half of the vendors now are eateries), and shops selling gift items such as candles, souvenirs, clothing,


and greeting cards. But that has been true ever since this market was born, back in the Depression era, when it began as a series of canvas-roofed wooden sheds provided to farmers who'd been selling their produce from truck tailgates in the dirt lot at Third and Fairfax.


The Farmer's Market has undergone its own version of SoCal sprawl ever since; for years its owners also operated a stadium and racetrack on an adjoining lot, and more recently a massive shopping mall went up at its eastern end—a Vegas-style architectural pastiche called The Grove, with a faux-village layout and electric trolleys to and from the Market. In contrast to that, the claustrophobic aisles and crowded patios of the Farmer's Market look plenty old-fashioned—a little slice of old Los Angeles (around here, the 1930s are ancient history).




Angelenos don't need to buy their fresh fruit and vegetables here anymore, given the well-developed network of once-a-week farmer's markets throughout the Los Angeles area. Yet the Farmer's Market retains authentic features and remains an outpost of traditional butchers (Huntingdon's Meat & Sausage, Marconda's Meats), fishmongers (Tusquella's), poultry dealers (Farmers Market Poultry, Puritan Poultry), high-end produce hawkers (Farm Fresh Produce, The Fruit Company), and bakers (the Russian pastries at T & Y, and the famous pies of DuPar's Pie Shop). To draw in the browsing tourists, they often lay on a little razzle-dazzle too—with the candy man who makes his own confections in his window of Littlejohn's English Toffee House, the ice-cream makers behind the window at Bennett's Ice Cream, or the

baker decorating cakes in the window of Thee's Continental Pastries.

Though it's not where local residents do their grocery shopping, there are still plenty of reasons to join the office workers from the nearby CBS studios who come here to grab lunch. The Farmer's Market's delightful array of food stands are mostly still mom-and-pop affairs, with hand-painted signs and counter stools (very few food-court chains have penetrated here). The range of food includes oysters, hot doughnuts, fresh-squeezed orange juice, corned beef sandwiches, fresh-pressed peanut butter, and all kinds of international foods. For a full sit-down meal, the Cajun seafood gumbo at the **Gumbo Pot** is popular, as is the *churrascaria* at **Pampas Grill** and the *teppan*-style Japanese food at **Kado**.

 6333 W. 3rd St., Los Angeles ( **323/933-9211**; [www.farmersmarketla.com](http://www.farmersmarketla.com)).

 Los Angeles International (12 miles/19km).

 **\$\$\$ Roosevelt Hotel, Hollywood**, 7000 Hollywood Blvd. ( **800/950-7667** or 323/466-7000; [www.hollywoodroosevelt.com](http://www.hollywoodroosevelt.com)). **\$\$\$ Beverly Garland's Holiday Inn**, 4222 Vineland Ave., North Hollywood ( **800/BEVERLY** or 818/980-8000; [www.beverlygarland.com](http://www.beverlygarland.com)).

## 18 Open-Air Markets

### St. Lawrence Market

#### Canadian Casual

Toronto, Ontario

Toronto's premier food market is the antithesis of the glossy, chain store-friendly Eaton Center, the city's best-known shopping mall. In a cavernous red-brick building in the heart of old Toronto, you'll find two rambling levels of

food stalls selling fresh produce, meats, and artisanal food products. There's little gourmet pretension here, despite the availability of imported cheeses and teas, caviar, smoked salmon, lobsters, and exotic tropical fruits. The iconic specialty

of the St. Lawrence Market? It's pea-meal bacon on a bun, a hearty and thoroughly Ontarian sandwich.

These are mom-and-pop businesses in the best sense of the term. Most are family run, or are being carried on by former employees of the original owners, whose immigrant backgrounds (Ukrainian, Italian, Greek, Korean) are proof positive of Toronto's ethnic diversity. Signs are hand painted, and regular customers are known by name. And talk about longevity: Of the more than 50 vendors keeping shop in the South Market hall, several—Witteveen Meats, Scheffler's Deli & Cheese, Olympic Cheese Mart, Kozlik's Canadian Mustard—have been there since the 1950s. Ponesse Foods has been selling fresh produce since 1900, and Brown Brothers Butchers predates the market, having been in business since 1895. Locals sometimes scoff at the St. Lawrence Market as a yuppie hangout (especially now that the surrounding neighborhood's vacant warehouses have been transformed by urban chic), and it may be, compared to the cacophony of the Kensington Market street market, Toronto's other chief food shopping resource. (The number of organic vendors is steadily increasing, a sure sign of yuppification.) But the vibe here is still casual and laid back.




Since 1803, some sort of weekly farmer's market has taken place here at Front and Jarvis streets; the permanent covered market building came into being in 1899, when a former City Hall was converted into its current train shedlike form. The North Market building is still the site of a Saturday's farmer's market, which gets going at 5am (that's when the farmers arrive) and draws food shoppers from quite a distance. The market is closed Sunday and Monday.

There are a handful of cafes and take-out stands at the South Market but only one full-service restaurant, Paddington's Pump—and even that is a casual sort of joint. Plans are afoot to open a kitchen/demonstration area on the west mezzanine for cooking classes.

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 92 Front St. E ( **416/392-7219**; [www.stlawrencemarket.com](http://www.stlawrencemarket.com)).

 Toronto International (29km/18 miles).

 \$\$\$ **Le Royal Meridien King Edward**, 37 King St. E ( **800/543-4300** or 416/863-9700; [www.starwoodhotels.com](http://www.starwoodhotels.com)).  
\$\$ **The Drake Hotel**, 1150 Queen St. W ( **416/531-5042**; [www.thedrakehotel.ca](http://www.thedrakehotel.ca)).

## Gourmet Emporiums & Specialty Shops

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## Harrods Food Halls

### Food, Glorious Food

London, England

London's world-famous luxury department store in Knightsbridge actually had its origins in 1849 as a high-end grocery store, so it's only fitting that its centerpiece should still be the food halls. A lavish series of

ballroom-sized salons, the food halls sell everything from dressed pheasant, legs of iberico ham, and whole smoked salmon to exquisite chocolates, teas, and cheese biscuits; it's like a *Masterpiece Theatre* fantasy



of country-house weekends and shooting-party picnic hampers, cunningly packaged for aspiring middle-class punters.

Not only are the high-ceilinged halls superbly outfitted, with marble counters, mahogany shelving, sparkling glass cases, and richly tiled walls, the food displays themselves are artful as still lifes. Cuts of Scotch beef, Dutch veal, and streaky bacon in the butcher section have been trimmed with almost surgical precision. The dairy department offers raw-milk cheeses, high-fat butters, and a number of other products that Americans can't get at home. Increasingly Harrods has developed its own store brands—stacks of hand-somely packaged jams, cookies, and confectionery and tins of tea, perfect for souvenirs. Even if you don't buy anything (and at these prices, you'll be calculating every purchase), it's a visual experience not to be missed. If you're feeling peckish—or simply overwhelmed by the opulence and profusion—take advantage of the counters around the halls where you can sit down and enjoy small servings of sushi, oysters, charcuterie, tapas, pizza, or pastries.

Strung up with white lights at night, like a Pearly Queen, Harrods is a blaring tourist magnet, no question about it. And it's no longer an official royal provisioner—not since owner Mohamed Al Fayed's public denunciation of the royal family, following the death of his son Dodi alongside Princess Diana. Service is coolly professional, and because the place is generally thronged (must pick up those souvenirs before getting on the plane!), it can take ages to get served; it's not a place you just dash into to pick up a quick nibble. But add the entertainment value of shopping here



The food displays and the setting are equally lavish at Harrods in Knightsbridge.

into the price of these comestibles, and its value for money.

**i** 87–135 Brompton Rd. (☎ **44/20/7730 1234**; [www.harrods.com](http://www.harrods.com)).

✈ Heathrow (24km/15 miles) or Gatwick (40km/25 miles).

**🏠** \$\$\$ **22 Jermyn St.**, 22 Jermyn St., St. James (☎ **800/682-7808** in the U.S., or 44/20/7734-2353; [www.22jermyn.com](http://www.22jermyn.com)).  
**\$\$\$ Vicarage Private Hotel**, 10 Vicarage Gate, South Kensington (☎ **44/20/7229-4030**; [www.londonvicaragehotel.com](http://www.londonvicaragehotel.com)).

## Paxton &amp; Whitfield/Neal's Yard Dairy

*A Spot of Cheese, Please*

London, England

Forty years ago, Monty Python made hilarious comedy with a sketch set in a completely clueless English cheese shop. These days, however, Great Britain's great cheese-making tradition has bounced back from near-extinction—and that renaissance has at least in part been spurred on by London's two finest cheese purveyors, Paxton & Whitfield and Neal's Yard Dairy.

There's no question which of the two has the more venerable pedigree—**Paxton & Whitfield**, at 93 Jermyn St. (☎ 44/20/7930 0259; [www.paxtonandwhitfield.co.uk](http://www.paxtonandwhitfield.co.uk)) has been around since 1797, and in its current premises for more than a century. The gold-lettered black storefront looks like something out of Dickens, or a Beatrix Potter watercolor, with its large-paned vitrine stacked high with substantial cheeses and hams. On prominent display is the crest of its Royal Warrant as cheesemonger to the queen; Winston Churchill himself praised this refined little venue in St. James as the only place where a gentleman (or his gentleman's gentleman) should buy his cheese, although its proximity to Jermyn Street haberdashers may have swung Churchill's vote. But there's no disputing the store's depth in both English and French cheeses—ask the knowledgeable counterman to cut you a wedge of well-aged Stilton, creamy Brie des Meaux, a supple Camembert, or a hearty farmhouse Cheddar, accompanied perhaps by oatcakes and a bottle of P&W's own real ale. P&W also has suitably discreet-looking branches in Stratford-Upon-Avon (13 Wood St.) and in Bath (1 John St.)—not coincidentally two other towns with plenty of Ye Olde England tourist appeal.

By comparison, **Neal's Yard Dairy**, at 17 Shorts Garden, Covent Garden (☎ 44/20/7240 5700; [www.nealsyarddairy.co.uk](http://www.nealsyarddairy.co.uk)) is an upstart, and yet many British foodies would give it the nod as London's best cheese shop. Founded in 1979, it quickly became a player in Britain's nascent whole




Neal's Yard in Covent Garden sells artisanal cheeses from throughout the UK and Ireland.

foods movement, and was a catalyst in transforming the gritty Covent Garden area into a retail hotspot. The Neal's Yard guys made their own cheeses as well as sourcing artisanal products directly from small cheese makers around the United Kingdom and Ireland. Although the operation has grown into a major business, the original passion for British cheese (some would say obsession) is still apparent. The store has a sort of scrubbed-deal honesty that's very appealing, with immense wheels and wedges of cheese jumbled everywhere—not only double and single Gloucester, but more unusual varieties such as Irish Gubbeen and Cornish Yarg and Welsh Caerphilly, not to mention Stinking Bishop. Though the selection is

smaller than P&W's, the focus on flavor and quality comes through; they also offer several unpasteurized cheeses. Neal's Yard has an outlet at Borough Market as well.

Cheese lovers, be forewarned: Choosing between the two stores is nearly impossible. The only solution is to visit both.

 Heathrow (24km/15 miles) or Gatwick (40km/25 miles).

 \$\$\$ **22 Jermyn St.**, 22 Jermyn St., St. James (☎ **800/682-7808** in the U.S., 44/20/7734-2353; [www.22jermyn.com](http://www.22jermyn.com)).  
 \$\$\$ **Covent Garden Hotel**, 10 Monmouth St., Covent Garden (☎ **800/553-6674** in the U.S., 44/20/7806-1000; [www.firmdale.com](http://www.firmdale.com)).

## Gourmet Emporiums & Specialty Shops

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### Valvona & Crolla

#### *Beyond Haggis*

Edinburgh, Scotland

Back in 1934, when the Italian wine merchants Valvona & Crolla opened their new shop in the gray precincts of Edinburgh's New Town, there were no other delicatessens in the Scots capital. In fact, most Edinburghers probably didn't even know what a delicatessen was. But these enterprising shop owners quickly filled the gap, providing local Italian immigrants with all the foodstuffs they so sorely missed from the old country. In just a few years, the shop's expanding gourmet food selection had outstripped the wine shop, with imported cheeses, cured meats, pastas, vinegars, and luxury tinned goods shipped in exclusively from Milan. It didn't take long before the market's fame spread beyond the immigrant community, introducing haggis-loving Scotsmen to the wonders of salami and prosciutto. (Just to be safe, though, V&C made plenty of room

for a wide-ranging whiskey selection alongside the wine offerings.)

Still run by descendants of Raffaele Valvona and Alfonso Crolla, the shop maintains an air of epicurean dignity behind its sober white-and-green façade, discreetly emblazoned nowadays with the crest of a royal warrant as cheese mongers to the queen. In today's globalized food culture, the goods at Valvona & Crolla may not be as exclusive as they once were, but the shop's longstanding gourmet reputation has taken it beyond mere retail. Besides operating its own in-house bakery and stocking fresh fruits and vegetables, Valvona & Crolla has an excellent kitchenware and cookbook section, and presents a continual line-up of events—from cheese tastings, cooking demonstrations, and wine tastings to the ever popular Fungi Forays, field trips to forage for the

many edible mushrooms found in the nearby countryside. The Caffè Bar tucked behind the main shop is also a popular place to stop in for breakfast or lunch (the toasted paninis come highly recommended); a branch nearby in Multrees Walk also has a full-service Italian restaurant, **VinCaffè** (☎ 44/131/557-0088).

📍 19 Elm Row (☎ 44/131/556-6066; [www.valvonacrolla.co.uk](http://www.valvonacrolla.co.uk)).

✈️ Edinburgh (10km/6mi).

🏨 \$\$\$ **Holyrood Hotel**, 81 Holyrood Rd. (☎ 44/870/194-2106; [www.macdonaldhotels.co.uk](http://www.macdonaldhotels.co.uk)). \$\$ **The Bank Hotel**, 1 South Bridge St. (☎ 44/131/622-6800; [www.festival-inns.co.uk](http://www.festival-inns.co.uk)).

## Gourmet Emporiums & Specialty Shops

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# Fauchon

## Epicurean Epicenter

Paris, France

If ever you're tempted to doubt that Paris is the epicenter of the gastronomic world, one visit to Fauchon should set you straight. Everything in this luxury food shop on the place de la Madeleine is absolutely *comme il faut*, and yet perfectly delicious. Is it food or fashion? If you have to ask, do you deserve to shop here?

Founded in 1886 by Auguste Fauchon, the store has recently expanded worldwide, but the undeniable chic of the Paris flagship makes it feel like anything but a chain. The heart of the business may be its patisserie, where even the simplest croissants, macaroons, and madeleines evoke a Proustian response in some jaded Parisians (others simply marvel at the sculptural perfection of its decorated cakes). The confectionery section's chocolates are also justly famous, as is its wine shop. The *traiteur* division is where you'll find the best of French cheeses, terrines, foie gras, and pâtés, as well as a select range of caviars. Fresh pastas, conserves, spices, teas, and jams fill the *epicerie* section. None of this comes cheap, of course, but the selection is impeccable, not to mention

the elegant pink-and-black packaging. In typically Parisian style, the baroque rituals of selecting your food, visiting the cash register, and claiming your purchases are anything but efficient, but then nothing this good should come easy, right? Along with shopping, you may want to dine at the on-site restaurant, **Brasserie Fauchon**, or the tea salon, where you can consume those trademark pastries. Fauchon is closed Sundays.

Well before Fauchon set up shop on place de la Madeleine, the elegant **Hédiard**, at 21 place de la Madeleine (☎ 01-43-12-88-88), was already peddling fine coffees, teas, spices, and jams; its salons were recently refurbished to look as they did a century ago, in a clear attempt to eat into Fauchon's franchise. You may also want to check out **Maison de la Truffe**, at 19 place de la Madeleine (☎ 01-42-65-53-22), a convivially cramped fantasy of an old-fashioned butcher shop selling all the essentials of Parisian cookery—foie gras, caviar, and truffles. What else does a Parisian epicure need?

① 26 place de la Madeleine, 8e (Métro: Madeleine; ☎ 01-47-42-91-10; www.fauchon.fr).

✈ De Gaulle (23km/14 miles), Orly (14km/8<sup>2</sup>/<sub>3</sub> miles).

\$\$\$ **Hôtel Luxembourg Parc**, 42 rue de Vaugirard, 6e (☎ 33/1/53-10-36-50; www.luxembourg-paris-hotel.com).  
 \$\$ **Hôtel Saintonge**, 16 rue Saintonge, 3e (☎ 44/1/42-77-91-13; www.saintongemarais.com).

## Gourmet Emporiums & Specialty Shops

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### Poilâne

#### Daily Bread

Paris, France

Everyone knows what French bread is: It's a long, slender white-bread baguette, with a fragile crisp brown crust. But ubiquitous as baguettes may be on the streets of Paris, what's generally accepted as Paris's best bread is something completely different—the peasantry sourdough loaves sold at this shop in Saint-Germain des Prés.

Poilâne, which is still family-owned, hasn't changed much since it opened in 1932 (though recent expansion, including a shop at 49 bd. de Grenelle and another in—mon Dieu!—London, at 46 Elizabeth St., has raised a few eyebrows). Bread is still baked here following Pierre Poilâne's time-tested techniques, using stone-ground flour and sea salt, shaping loaves by hand, and baking them in a wood-fired oven. Pierre's gregarious son Lionel—perhaps the world's first celebrity baker—found ways to update the business, however, without sacrificing the bread's artisanal quality.

These larger, denser loaves, which weigh as much as 4 pounds apiece, don't get stale as quickly as baguettes do, and they're easier to slice. They've become so famous that the generic name for this type of loaf is now *pain poilâne*; Poilâne's bakers distinguish the genuine loaf by decorating it with a big cursive P. They also turn out delectable apple tarts, delicate butter cookies, gingerbreads, and other pastries,

but the bread is the main attraction. The tiny shop opens early, at 7:15am (closed Sun), and there's usually a line out the door. Thousands of loaves are also baked



Monogrammed sourdough loaves fresh from Poilâne's wood-firing oven.

daily and shipped worldwide from a commercial bakery outside of town (with small wood-fired ovens, of course). Buying a loaf from the original Latin Quarter shop, however, is the essential Parisian experience. If the shop's not too busy, you may be able to persuade a baker to take you down into the stone cellar to see the wood-fired ovens at work.

This being Paris, of course, there are plenty of dissenters who insist on the superiority of their own favorite *boulangerie*. Some insist that the secret Poilâne family recipe comes out better when it's baked by Lionel's brother Max, at 87 rue Brancion (📍 44/1/48-28-45-90), who split from the family business many years ago. Two organic bread makers also give the Poilânes a run for their money: **Moisan**, in

the 12th arrondissement at 5 place d'Aligre by the Marche d'Aligre, and several other locations (📍 44/1/43-45-46-60), and **Le Boulangerie de Monge**, in the 5th arrondissement at 123 rue Monge (📍 44/1/43-37-54-20). Both shops sell baguettes (and *ficelles*) as well.

📍 **Poilâne**, 8 rue du Cherche-Midi, 6e (Métro: St-Sulpice; 📍 39/1/45-48-42-59; www.poilane.fr).

✈ De Gaulle (23km/14 miles), Orly (14km/8½ miles).

🏠 \$\$\$ **Hôtel Luxembourg Parc**, 42 rue de Vaugirard, 6e (📍 33/1/53-10-36-50; www.luxembourg-paris-hotel.com). \$\$ **Hôtel Saintonge**, 16 rue Saintonge, 3e (📍 44/1/42-77-91-13; www.saintongemaraais.com).

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## Dallmayr

### Feeding the Crowned Heads

Munich, Germany

At the turn of the last century, most of the crowned heads of Europe had accounts at Dallmayr—one can easily imagine Mad King Ludwig ordering up a hamper of oysters and champagne to Neuschwanstein from this dignified luxury grocery near the Rathaus. Even today, gastronomes from Hamburg or Berlin phone in their orders for exotica not readily available anywhere else; its list of VIP clients reads like a who's who of German industry and letters.

Here you'll find Munich's upper crust browsing for Scottish salmon, foie gras, English cookies, rare brandies, out-of-season asparagus, and white raspberries. An almost bewildering variety of luxe items are displayed in these marble salons: Over 6,000 food products range from chocolates, jams, honey, smoked fish, and caviar to meat, sausage, chicken, and fresh seafood; there's

also fresh pasta, fancy pastries, and prepared salads as well as a substantial line of wines and spirits.

The business dates back as far as the 17th century, though the present-day store with its ornate neoclassical façade was only built in 1950, replicating an earlier store destroyed during World War II. The tone of the place is definitely upscale and lavish, with counter clerks garbed in distinctive blue blouses with crisp white aprons, and an indoor fountain stocked with live crayfish.

Attention to quality has always been a Dallmayr hallmark, but its owners (Dallmayr is still a family-run business) have stayed ahead of the game through entrepreneurial innovation as well. Dallmayr was one of the first firms to import tropical fruits for sale back in the 19th century, and originated the



idea of a cold buffet selling prepared salads. Its line of exotic coffee beans has been a specialty since the 1930s, with beans stored in huge porcelain urns of painted Nymphenburg china. Dallmayr has an extensive Internet business, shipping many delicacies around the world, but a visit to the Munich store reveals hundreds of other specialty items too perishable to be shipped abroad. The fine-dining restaurant upstairs (€ 49/89/2-13-51-00) has won acclaim for its Mediterranean-inspired menu under chef

Diethard Urbansky. The market is closed Sundays.

**i** Dienerstrasse 14–15 (€ 49/89/2-13-50; [www.dallmayr.de](http://www.dallmayr.de)).

**✈** Franz-Josef-Strauss International (29km/18 miles).

**\$\$\$** Hotel St. Paul, St-Paul-Strasse 7 (€ 49/89/5440-7800; [www.hotel-stpaul.de](http://www.hotel-stpaul.de)). **\$** Am Markt, Heiliggeiststrasse 6 (€ 49/89/22-50-14; [www.hotelinmunich.de](http://www.hotelinmunich.de)).

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## Gourmet Emporiums &amp; Specialty Shops

## Peck

*The Italian Job*

Milan, Italy

Take Italy's fervent food culture and marry it to Milan's exquisite fashion and design aesthetic and presto!, you've got the world's most upscale delicatessen. Actually, "delicatessen" is a pretty feeble term to apply to this four-story food showcase, on a side street quite close to the Duomo. Though it was founded way back in 1883 by a charcutier from Prague named Francesco Peck, Milan's famous food emporium has evolved over the years into a sleekly stylish and pricey showcase devoted to the foods of Italy.

Apparently it's no hard task to fill four stories with top-grade olive oils, balsamic vinegars, freshly made pastas in all shapes and sizes, porcini mushrooms, and truffles (where else would you pick up those essential Piedmont white truffles?). The cool cellar full of Italian wines is an amazing cave in and of itself. The cheese counter is a marvel, featuring pale glistening globes of buffalo mozzarella, enormous wheels of Parmesan, creamy Gorgonzolas, and luscious mascarpone. And given Peck's origins, it's no surprise that the



Founded by a Czech charcutier, Milan's Peck Market is now an Italian landmark.

salumeria is outstanding, with a stunning array of prosciuttos, salamis, mortadellas, cotecinos, Parma hams, and stuffed pigs' feet. The artfully decorated little cakes in the pastry shop can be taken right to the upstairs cafe, where freshly roasted coffee is also sold. The service is generally haughty and even rude, and don't attempt to comparison shop—of course you can buy the same products elsewhere for less. But somehow this place makes you feel as if it's worth paying extra just for the Peck experience.

Naturally, the store has spun off a couple of eateries—there's the sleek Italian Bar around the corner, which offers a selection of roast veal, risottos, porchetta, salads, aspics, cheeses, and pastries, and

then there's the full-fledged restaurant **Cracco-Peck**, at Via Victor Hugo 4 (📍 **02-876-774**). Like the store, they're both absurdly high priced, but for stylish, creative cuisine, they deliver the goods.

📍 Via Spadari 9 (📞 **39/2/802-3161**; [www.peck.it](http://www.peck.it); closed Mon).

✈️ Milan's **Aeroporto di Linate** (internal European flights; 16km/10 miles) and **Aeroporto Malpensa** (transatlantic flights; 48km/30 miles).

🏠 \$\$\$ **Four Seasons Hotel Milano**, Via Gesù 8 (📞 **39/2/77088**; [www.fourseasons.com](http://www.fourseasons.com)). \$\$ **Antica Locanda Leonardo**, Corso Magenta 78 (📞 **39/2/463317**; [www.leoloc.com](http://www.leoloc.com)).

## Gourmet Emporiums & Specialty Shops

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### Salumeria Garibaldi

#### *The Prosciutto Pros*

Parma, Italy

It's hard not to eat well in Italy—but even in context, the city of Parma is a standout. Parmesan cheese, Parma ham, sparkling red Lambrusco wine, the balsamic vinegar of nearby Modena—the list of regional specialties goes on and on. Eating locally here is dead easy: Corn grown in the Po Valley feeds the region's heirloom-bred dairy cows, whose milk is turned into Parmigiano-Reggiano cheese; local pigs are fed on the whey cast off during the cheese-making process, and then slaughtered to make the region's famous pork products. (Parma even hosts a prosciutto festival every Sept.) Po Valley corn also feeds the local chickens, whose eggs are combined with Po Valley wheat flour to make such fresh pasta as *tortelli*, Parma's characteristic stuffed pasta.


For one-stop shopping for all these local specialties, you can't do better than Salumeria Garibaldi, a sleekly handsome large shop conveniently located near the train station. **Salumeria Garibaldi** has been in business for over 50 years and in this location since 1986. The shop's core business, of course, is its cured pork products, which include *culatello* (pig's buttock cured in a pig's bladder, but delicious), *cotechino* (coarse pork sausage), *fiocchetto*, raw prosciutto, salami, mortadella, and *copa di Parma* (cured shoulder of pork). The shop touts the sources of its pork products as only the best and most traditional local artisans, and their production processes are carefully monitored at every step in order to qualify for controlled appellation status. Huge pale-yellow wheels of granular

Parmigiano-Reggiano cheese are another essential, which customers buy in hefty chunks to be grated later (though with Parmesan this fresh, it's hard to resist paring off little slices to pop straight into your mouth).

Salumeria Garibaldi supplements those basics with bountiful glass cases full of prepared foods, from stuffed artichokes to stuffed rabbit, ham wrapped in cabbage to roasted chicken, fritto misto and torta frita (deep-fried yeast wafers), and a table laden with cakes and flaky pastries. Upscale as the shop looks, it has a friendly staff, happy to share their appreciation of

their hometown's gustatory delights. Consider it Parma's equivalent of a takeout fast-food joint—and wish you lived in Parma full time.

 Via Garibaldi 42  **39/521/235606**; [www.specialitadiparma.it/default2.asp](http://www.specialitadiparma.it/default2.asp).

 Parma (1 hr. from Bologna, 1½ hr. from Milan, 2 hr. from Florence).

 \$\$\$ **Palace Hotel Maria Luigia**, Viale Mentana 140  **39/521/281032**; [www.sinahotels.it](http://www.sinahotels.it)). \$\$ **Hotel Button**, Strada San Vitale Borgo Salina 7  **39/521/208039**.

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## Gourmet Emporiums & Specialty Shops

# Yeliseyevsky Gastronom

## Temple of the Gluttons

Moscow, Russia

Its nickname was once “Temple of the Gluttons,” a cutting reference to the czars who used to patronize this landmark 1901 emporium. But in the new capitalist Russia, gluttony is no longer frowned upon—in fact, Russians spend more of their income on food than any other European nation. And \$3 million has been lavished on restoring the original crystal chandeliers, neobaroque carved ceilings, and Art Nouveau stained glass of this 19th-century Moscow mansion, with a sister store in St. Petersburg, at 56 Nevsky Prospect.


Taken over by the Bolsheviks in 1917 and converted to an employee-owned enterprise in the early 1990s, Yeliseyevsky Gastronom stocks a mix of Russian delicacies and imported luxury foods, catering to the culinary whims of newly affluent Muscovites. The centerpiece of the ornate ground floor is a stunning array of perishables in glass cases—fresh seafood and meat, cheeses, produce, and prepared foods (including regional specialties like




Siberian meat dumplings and Georgia cheese pies). There's also a large section in the back for wines and liquors, including flavored vodkas and Armenian brandies. As you'd expect, the caviar section displays more varieties of caviar than you'd think possible. It's certainly not a place where locals do their shopping unless they're out to make a splash with a special dinner party. But despite the high prices, Russians come here for imported novelties like Italian wines and American soda, while tourists lay down rubles for souvenir items like wooden boxes of chocolates, charmingly lacquered and painted in folk-art style.

Yeliseyevsky Gastronom has been getting some competition lately from **Gastronom No. 1**, which enjoys the advantage of a choice location in the GUM shopping center on Red Square. A re-creation of a historic market, with marble floors and Art Deco fixtures, Gastronom No. 1 certainly offers the expected gourmet treats such

as fresh seafood, sushi, tropical fruits, coffee beans, and runny French cheeses, but it also goes for a Disney-esque packaged nostalgia, stocking Soviet-era treats such as canned sprats, smoked beef, and pickled mushrooms—there's even a retro soda fountain serving the sparkling flavored soda called *gazirovsky*, popular in the Communist era.

 14 Tverskaya Ulitsa (metro: Teatralnaya or Chekhovskaya;  **7/95/209-0760**).

 Sheremetyevo International Airport (34km/21 miles).

 \$\$\$ **Sheraton Palace**, 19 1st Tverskaya-Yamskaya Ulitsa ( **7/95/931-9700**; <http://eng.sheratonpalace.ru>). \$\$ **East-West Hotel**, 14 Tverskoi Bulvar, building 4 ( **7/95/290-0404**; [www.eastwesthotel.ru](http://www.eastwesthotel.ru)).

## Gourmet Emporiums & Specialty Shops

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### Zabar's

### *Hello, Deli!*

New York, New York

In old Europe, the word “*delicatessen*” just meant any sort of luxury edibles. When 19th-century Jewish immigrants came to America, though, something got lost in translation. Their “appetizing” stores, selling kosher delicatessen goods, were promptly misnamed delicatessens by hungry Gentile customers, who then proceeded to shorten the word to deli—and a whole new category of food store was born.



When it comes to American deli stores—as opposed to deli restaurants (see chapter 4)—few have the cachet of Zabar's. Though it was only founded in the 1930s, as a smoked fish counter in a larger market, Zabar's has become an institution on Manhattan's Upper West Side, which for many years was a predominantly middle-class Jewish neighborhood. In a maze-like series of low-ceilinged, fluorescent-lit rooms, Zabar's still has the sawdust floors, white tile walls, and wooden barrels of an old-fashioned immigrant appetizing store, though the goods are crammed in so abundantly you can barely see the decor.


Wide selection, top quality, and competitive prices are the cornerstones of Zabar's success. Besides the classic gefilte

fish, lox, and smoked herring, Zabar's offers all sorts of salami and pastrami, not to mention a full range of cold cuts, pâtés, and a mind-boggling international array of cheeses. There are cases packed with prepared salads in plastic tubs with the trademark orange Zabar's logo; nearby are racks stacked high with jars and tins of imported foods from around the world (including some very well-priced tins of caviar), as well as an impressive selection of coffee beans and excellent fresh breads. Upstairs is an excellent collection of housewares and restaurant-quality cookware. Prepare yourself for exasperating crowds and sometimes brusque counter service; it's all part of the patented Zabar's experience.

While the Upper West Side Zabar's is operated by brothers Saul and Stanley Zabar, sons of founder Louis Zabar, their brother Eli runs two rival gourmet groceries on the Upper East Side, the **Vinegar Factory**, at 431 E. 91st St. ( **212/369-5700**), and **Eli's Manhattan**, at 1411 Third Ave. ( **212/717-8100**). Both have extensive deli counters and prepared food sections, as well as on-site restaurants and all the fresh fruits and vegetables that the

original Zabar's doesn't carry. East Side shoppers have become just as addicted to Eli's interpretation of the Zabar formula as West Siders are to the Broadway original. Gourmet stores they may be, but these are gourmet stores where the neighborhood regularly shops too.

 2245 Broadway  **212/787-2000**; [www.zabars.com](http://www.zabars.com)).

 John F. Kennedy Intl (15 miles/24km); Newark Liberty Intl (16 miles/27km); LaGuardia (8 miles/13km).

 **\$\$\$ The Lucerne**, 201 W. 79th St.  **800/492-8122** or 212/875-1000; [www.thelucernehotel.com](http://www.thelucernehotel.com)). **\$ Belleclaire Hotel**, 250 W. 77th St.  **877/HOTEL-BC** or 212/362-7700; [www.hotelbelleclaire.com](http://www.hotelbelleclaire.com)).

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## Gourmet Emporiums & Specialty Shops

# Zingerman's Deli

## *Deconstructing the Deli*

Ann Arbor, Michigan

There's no reason why a New York-style deli should have taken off in the middle of Michigan, even given the college-town sophistication of Ann Arbor. But take off Zingerman's did—and how.

Founded in 1982 by two University of Michigan grads, Paul Saginaw and Ari Weinzweig, Zingerman's doesn't look like much. It's still just a two-story brick storefront, a 1902-vintage former grocery on a street in the historic Kerrytown district, near the Ann Arbor Farmer's Market. There's usually a line out the door, and crowds mill around the narrow aisles inside.

But the business has been a rousing success almost from the start, and it wasn't just because you couldn't get Jewish specialties anywhere else in Ann Arbor. Zingerman's was shrewdly designed to cover all bases. On one hand, the deli serves outstanding examples of the traditional Jewish dishes that Saginaw and Weinzweig had grown up with in their respective hometowns of Detroit and Chicago—corned beef, pastrami, chopped liver, and smoked fish. But alongside that, they peddle trendier gourmet offerings such as farmhouse cheeses, estate-bottled olive oils, varietal

vinegars, and single-origin chocolates—but never in snooty, museum-like displays. (Not that there'd be room for such a thing in Zingerman's cramped quarters.) Sandwiches are notoriously huge and messy, though they're not bargains; Zingerman's mantra is high quality, not low prices. Counter staff freely offers samples, believing that a fine food's taste will sell it better than anything else. And on the theory that an educated customer will spend more money, Zingerman's friendly, enthusiastic workers hand out chatty flyers to customers and slap wordy, colorful handmade posters on the walls.

Though Zingerman's has steadfastly resisted the urge to clone itself in other cities, Saginaw and Weinzweig have extended their brand with their own bread bakery and cheese-making operation, as well as a popular casual restaurant next door and a phenomenally vigorous mail-order business. Weinzweig also publishes a remarkably knowledgeable food newsletter and food guide, incidentally positioning the Zingerman's guys as food experts—which, of course, they are.



Long lines and boisterous activity rarely let up at Zingerman's Deli in Ann Arbor.

**i** 422 Detroit St. **(734/663-DELI;**  
www.zingermansdeli.com).

**✈** Detroit Metropolitan International (20  
miles/32km).

**\$\$\$ The Burnt Toast Inn**, 415 W.  
William St. **(734/662-6685;** www.burnt  
toastinn.com). **\$\$ Library Bed and  
Breakfast**, 808 Mary St. **(734/668-  
6815).**

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### Salumi

#### *Finding the Cure*

Seattle, Washington

It would make a much better story if celebrity chef Mario Batali had become a great restaurateur because he grew up helping mind the store at his father's old-fashioned salumeria. In fact, this unprepossessing beige-tiled storefront in Seattle's historic Pioneer Square district didn't open until Mario had already left home, when his

father, Armandino, decided to retire from Boeing Aircraft and devote himself to the food traditions of his Italian forebears (Armandino's grandfather, it's true, operated Seattle's first Italian grocery over a century ago).

But the Batali obsessiveness is apparently a genetic trait. Though he'd cooked




seriously for years, Armandino spent 2 years learning the meat-curing process from the ground up before he and his wife, Marilyn, opened this small deli in the late 1990s to sell his handmade Italian-style cured meats. Rave reviews poured in, many of them from people who had no idea that the owners' son was on his way to becoming one of America's top chefs.




The charcuterie is all handmade from traditional methods, though the curing facility uses plenty of state-of-the-art equipment (there's the mark of the Boeing engineer) to control the curing climate more rigorously than any old-country manufactory could. The silken textures and melting tenderness of Batali's meats are transcendental, the peppers and spices sounding a sharp, clear note, and they're much in demand with Seattle chefs and a growing online retail business.

Salumi sells not only the traditional specialty meats—*culatello*, *dario*, *finocchiona*, *coppa*, *pancetta*, *guanciale*, *sopressata*—but also experiments with things like lamb prosciutto, smoked paprika sausage, a

mole-flavored salami, and citrus-and-cardamom-flavored *agrumi*. Two communal tables at the back of the store enable customers to eat right on the premises (sandwiches, breads, cheeses, and various cooked daily specials are also served), though you can also buy meats at the counter to take away. When you plan your visit, keep in mind that Salumi is only open Tuesday through Friday, starting at a leisurely 11am and closing at 4pm. Hey, the guy's supposed to be retired; he has a right to keep whatever hours he wants.

 309 Third Ave. South ( **206/621 8772**; [www.salumicuredmeats.com](http://www.salumicuredmeats.com)).

 Seattle-Tacoma International (14 miles/23km).

 **\$\$\$ Inn at the Market**, 86 Pine St. ( **800/446-4484** or 206/443-3600; [www.innathomarket.com](http://www.innathomarket.com)). **\$ Bacon Mansion Bed & Breakfast**, 959 Broadway E ( **800/240-1864** or 206/329-1864; [www.baconmansion.com](http://www.baconmansion.com)).

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## Gourmet Emporiums &amp; Specialty Shops

## Acme Bread Company

*Let Them Eat Bread*

Berkeley, California

As is so often the case in the Bay Area, the Acme Bread Company story starts with Chez Panisse. In 1978 Berkeley undergrad Steve Sullivan returned to his job as a busboy at Alice Waters's groundbreaking restaurant, rhapsodizing over the handmade, crusty bread he'd eaten on his summer vacation in Europe. With Waters's encouragement, Sullivan taught himself bread-making and became Chez Panisse's in-house bread baker. In 1983, by the time he moved the baking operations out of the

crowded Chez Panisse kitchen, he'd won enough of a following among Berkeley food lovers to launch Acme in a tiny shop in Berkeley, a stone's throw away from Alice's restaurant.


By now Acme has added a branch at the Ferry Plaza Market and commercial bakeries for its growing retail business, but shoppers still line up outside the miniscule Berkeley shop, where the simple wooden racks behind the counter are piled high with whole, unsliced loaves




baked in a large brick oven right on the premises. Special steam humidifiers in the ovens create the characteristic crust for Acme's hallmark breads, the *pain au levain* (a hearty large-crumbed bread from a long-fermented dough) and the walnut *pain au levain*, as well as a perfectly chewy white bread, pumpernickel rye, tangy olive bread, cinnamon currant loaf, baguettes, and croissants (chocolate, plain, and ham-and-cheese). The flours used are all organic, and there are no preservatives—though very few customers can resist eating their purchases long before they'd go stale. Bread is baked three times a day, but get here early to score a flaky apple turnover (regulars insist that the pumpkin rolls and cheese rolls make up for it just fine). Take your purchases next door to Café Fanny to enjoy them right away with an appropriate cup of café au lait.

Thankfully, Acme has resisted the temptation to open dozens of branches or to raise its prices sky-high (though the Ferry Plaza outpost does command slightly higher prices, no doubt to offset the rent for this posh address). Is it the best bread

in San Francisco? That's your call. San Francisco has been a bread-baker's capital ever since the Gold Rush, when miners zealously hoarded their sourdough starters. The standard-bearer for San Francisco sourdoughs for years has been Boudin Bakery, founded in 1849 (their breads are still widely available around the Bay Area). While the rest of the United States was seduced by spongy factory-made white breads in the 1950s and 1960s, artisanal breads survived here in the Bay Area, ready for the culinary revolution to come. You may want to sample several different brands while you're here—all in the name of research, of course.

 1601 San Pablo Ave. ( **510/524-1327**; [www.ferrybuildingmarketplace.com](http://www.ferrybuildingmarketplace.com)).

 San Francisco International (14 miles/23km).

 \$\$\$ **Hotel Adagio**, 550 Geary St. ( **800/228-8830** or 415/775-5000; [www.thehoteladagion.com](http://www.thehoteladagion.com)). \$ **Hotel des Arts**, 447 Bush St. ( **800/956-4322** or 415/956-3232; [www.sfhoteldesarts.com](http://www.sfhoteldesarts.com)).

## Street Eats

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# Doner Kebab Shawarma Crawl

Berlin, Germany

The Turkish vendors call it doner kebab, while others—Lebanese, Syrian, or Arabs—call it shawarma. No matter; shawarma and doner are virtually the same thing, and they've become the iconic cheap eats of Berlin, found at hundreds of *imbisse*, or takeout stands, all over town.

Oddly enough, this fast food—a compounded mix of seasoned meats roasted on a vertical spit, then shaved off in thin strips and served in pita bread with shredded lettuce and tangy white sauce—may be based on Middle Eastern kebabs and

Greek gyros, but its present form developed in Berlin's Turkish immigrant neighborhood, Kreuzberg, in the 1970s. While its popularity has boomed all over Germany, Berlin remains the center of the doner kebab universe, with an estimated 1,500 doner outlets.

The man who claims to have “invented” doner kebab operates a small chain of casual sit-down restaurants called **Hasir** (try the one in Kreuzberg at Adalbertstr. 10;  **49/30/614 2373**; [www.hasir.de](http://www.hasir.de)). It's a little pricier than the typical street doner,

but the ingredients are higher quality—plus it's open 24 hours, making it popular with club-hopping night owls. For the classic walk-up doner stand experience in Kreuzberg, check out **Mustafas Gemüse Kebab** (Mehringdamm 32), which does a great chicken doner laced with potatoes, fried veggies, and sheep's cheese. On the shawarma side of the equation, **Restaurant Rissani** (Spreewaldplatz 4–6; ☎ 49/30/6162 9433) is a Lebanese favorite in Kreuzberg for its shawarma, falafel, hummus, cous-cous, and (best of all) bargain prices. Upon request, they can perk up your food with spicy *scharfe sauce*, though they've toned down the spiciness for the typical German palate.

You'll find plenty of excellent stands outside of Kreuzberg as well. Try the classic stand **Kaplan Doner** (Müllerstr. 150) on Leopoldplatz in Wedding, or the casual sit-down joint **Babel** (Kastanienallee 33; ☎ 49/30/4403 1318) in trendy Prenzlauerberg, a laid-back eatery that also offers falafel, halloumi sandwiches, and complimentary tea.

✈ Berlin-Tagel (11km/7 miles).

🛏 \$ \$ **Hotel Hackescher Markt**, Grosse Präsidentenstrasse 8 (☎ 49/30/280030; www.loock-hotels.com). \$ \$ **Myers Hotel Berlin**, Betzer Strasse 26 (☎ 49/30/440140; www.myershotel.de).

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## Street Eats

## Hawker Stalls

### Asian Melting Pot

Singapore

Sure, Singapore is aggressively tidy, thronged with skyscrapers, and stripped of local color in the name of modernization. But for exotic street food, Singapore beats any other Asian city, no contest. Best of all, you don't have to scour the streets to find it: Since the 1950s and 1960s, the government has herded independent street vendors into giant food centers all over town. Under one roof, as many as 100 stalls, most selling only one specialty item, surround a group of tables; diners can hop from stall to stall, sampling their wares. These bustling hawker centers, filled with the clang of woks, the hiss of escaping steam, the sizzle of hot oil, the smell of ginger and curry, and the shouted come-ons of competing food sellers, are a Singapore experience not to be missed.

Singaporean food is a polyglot mix of Chinese, Malay, Indian, and Thai cuisines, blended into several dishes you'll find only here. Dishes to sample include spicy chili crab (and its cousin pepper crab); *laksa*,


seafood and rice noodles in a hot coconut chili soup; *bak kut teh*, a savory soup filled with pork ribs; *chwee kueh*, rice cakes topped with fried radish; fish ball noodle soup, with balls made from pounded fish and rice flour; *char kway teow*, flat rice noodles fried with seafood; samosa-like *curry puffs*; *popiah*, a deep-fried roll stuffed with turnip, egg, pork, prawn, and sweet chili sauce; *rojak*, a sort of salad of fried dough, tofu, cucumber, pineapple, and whatever the chef has handy, mixed with thick peanut-shrimp paste sauce; and all manner of dumplings, stuffed breads, and *satays*, grilled skewers of meat and seafood served with peanut sauce. Each dish will cost only a couple of dollars.

The bible of every Singapore foodie is the guidebook *Makansutra* by K. F. Seetoh (Makansutra Publishing), which will tell you which stalls at which hawker center have the best examples of each food. As soon as you walk into a center, claim a seat at a communal table (local trick: put a

tissue packet down on the table to indicate that the spot is taken). Then cruise the stalls, checking out each one's specialty. Most vendors display a photo or a sample dish to advertise their wares. When you order food, tell the vendor your table number, and your food will be delivered to you; you pay upon delivery.

These cheap-eats havens are found more in residential districts than in the center of town. Some of the best are the **Maxwell Road Food Centre** at the corner of Maxwell and South Bridge roads; **Lau Pa Sat**, at the corner of Raffles Way and Boon Tat Street; **Chinatown Complex**, at 335 Smith St.; the **East Coast**

**Lagoon Food Centre**, at 1220 East Coast Parkway; the **Golden Mile Food Centre**, at 505 Beach Rd.; and the **Old Airport Cooked Food Centre** on Airport Road.

 Changi International Airport, Singapore (19km/12 miles).

 **\$ \$ The Inn at Temple Street**, 36 Temple St. (☎ 65/6221-5333; www.theinn.com.sg). **\$ \$ Traders Hotel Singapore**, 1A Cuscaden Rd. (☎ 800/942-5050 in the U.S. and Canada, 800/222-448 in Australia, or 0800/442-179 in New Zealand; www.shangri-la.com).

## Street Eats

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## Neapolitan Pizza Pilgrimage

*That's Amore!*

Naples, Italy

In the 16th century, most Europeans considered tomatoes poisonous (tomatoes are, after all, in the deadly nightshade family). The working folk of Naples, however, knew better—they ate tomatoes all the time, layered atop yeasty flat bread.

From such humble beginnings, pizza has spread around the world, giving rise to so many variations that Naples's pizza makers formed an association zealously guarding the tradition of pizza Napolitano. Naples's classic pizzerias serve only two kinds of pizza—marinara (named after the fishermen who traditionally ate it topped with tomatoes, oregano, garlic, olive oil, and salt) and Margherita (named after the queen of Italy, with mozzarella and basil added to give pizza the colors of the Italian flag). Crusts are invariably lumpy, soft, hand-kneaded, and baked in wood-fired beehive ovens; the real purists use only local San Marzano canned plum tomatoes and always drizzle the olive oil in a clockwise spiral.

Pizza had always been a street-vendor snack until 1830, when the first pizzeria,

**Antica Pizzeria Port D'Alba** (via Port'Alba 18; ☎ 39/81/45-97-13) set up a few tables to serve customers. Port d'Alba still features fine pies on its varied menu, though many pizza hounds prefer the more casual **Tranon da Ciro** (via Pietro Colletta 46; ☎ 39/81/55-39-426), also in the city's historic center, Spaccanapoli. Nearby family-run **Da Michele** (Via Cesare Sersale 1; ☎ 39/81/55-39-204; www.damichele.net) has a history stretching from 1870; some say its springy crust is the best in town. If the lines there are too long, head a few blocks north to Spaccanapoli's narrow main street via dei Tribunale, where you can compare the pizzas of neighboring archrivals **Di Matteo** (via dei Tribunali 94; ☎ 39/81/45-52-62), or **Il Pizzaiolo del Presidente** (via dei Tribunali 120/121; ☎ 39/81/21-90-03).

In the via Chiaia shopping district, **Pizzeria Brandi** (Salita Santa Anna di Palazzo 2; ☎ 39/81/41-69-2), founded in 1889, invented the Margherita pizza. But locals

claim the pies are better at nearby **Pizzeria Umberto** (via Alabardieri 30; ☎ 39/81/41-85-55; www.umberto.it), family-owned since 1916 and run today by no less than the vice-president of the Associazione Verace Pizza Napoletana, Massimo Di Porzio. If he can't turn out an authentic Neapolitan pizza, no one can.

✈ Naples' Aeroporto Capodocchino (7.8km/4¾ miles).

\$\$\$ **Hotel Excelsior**, Via Partenope 48, Naples (☎ 39/81-7640111; www.excelsior.it). \$\$ **Hotel Britannique**, Corso Vittorio Emanuele 133 (☎ 39/81-7614145; www.hotelbritannique.it).

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## Street Eats

## Filling Up on Pho

### Oodles of Noodles

Hanoi, Vietnam

Eating outdoors in Hanoi isn't just a special-occasion option; it's where you get the most authentic local cooking, in small open-air street-side joints that often serve only one local specialty. There's no more iconic Vietnamese dish, of course, than the ubiquitous *pho* noodle soup, born in Hanoi. The formula is simple: delicious cured beef (*bo*), fresh noodles, and spices—done the same way, over and over, for years.

All around town, you'll find branches of the national chain **Pho 24**—try the one at the south end of Hoam Kien Lake (1 Hang Kay St.; ☎ 84/4/936-5259). Brighter and cleaner than most independent *pho* shops, it's a good starting point for visitors; you can tick boxes off a list of ingredients to customize your own bowl of soup. Tourists can also get a taste of *pho* at one of the replica street stalls surrounding the central garden of **Brother's Café** (26 Nguyen Thai Hoc; ☎ 84/4/733-3866; www.brothercafe.com).

If you're ready to be more adventurous, however, head for the *pho* shops where the locals eat, no-name places where you order your soup on the way in the door, claim a spot at one of the communal tables, and wait for your bowl to be deposited in front of you. A line out the door is your clue to where the best food is. Needless to say, they don't take plastic and you

don't need reservations—most don't even list a phone number. On the west side of the Old Quarter, near the old citadel wall, **Gia Thuyen Pho** (49 Bat Dan St.) looks like a grimy hole-in-the-wall, but it's acknowledged as one of the most serious *pho* shops in Hanoi, and it's exceedingly popular. Unlike most *pho* joints, this one is self-service—carry your own bowl to an open slot at a crowded table, whip out your chopsticks, and dig in. Things are brighter and cleaner at the shop at **10 Ly Quoc Su Street**, where the broth is robust and the beef good quality; another one of the more refined places is **Pho Tu Lun** on Au Trieu Street near St. Joseph's Cathedral. Family-run **Pho Thin** (13 Lo Duc St.) is widely admired for its no-nonsense bowls of flavorful beef noodle soup in the Hai Ba Trung district. If you prefer chicken (*ga*) in your soup, try the tiny *pho ga* shop at **18 Lan Ong**, where the chicken is tender and noodles plentiful.

✈ Noi Bai International, Hanoi (38km/24 miles).

\$\$\$ **Sofitel Metropole Hanoi**, 15 Ngo Quyen St. (☎ 800/221-4542 or 84/4/826-6919; www.accor.com). \$\$ **Zephyr Hotel**, 4–6 Ba Trieu St. (☎ 84/4/934-1256; www.zephyrhotel.com.vn).

## On the Tapas Trail

### Quite a Mouthful

Barcelona, Spain

Technically, tapas—the tasty bar snacks first served in Jerez, Andalusia, to keep sherry drinkers from getting tipsy—could be anything: toasted almonds, olives, a slice of chorizo laid over a wineglass (the word *tapa* means “lid” in Spanish). But as the tapas custom spread around Spain, then around the world, bars began creating increasingly elaborate tapas: snails, shrimp, stuffed peppers, saucy eel or octopus, dabs of seafood salad, even bull testicles, until a *tapeo*, or tapas crawl, could supplant dinner entirely. And thanks to Catalan culinary creativity, the most intriguing tapas scene these days is in Barcelona.

A great place to start is in the heart of the Old City, at **Taller de Tapas** (Calle de l'Argenteria 51; ☎ 34/93/268-85-59), a pleasant exposed-brick eatery that's a virtual tapas classroom, with table service, a trilingual menu (Catalan, Spanish, and English), and an open kitchen turning out classic Spanish tapas—marinated anchovies from the Costa Brava, Palamós prawns with scrambled eggs, grilled duck foie, or sizzling chorizo cooked in cider. Within a few streets' radius of Taller de Tapas, a number of bars take tapas in other intriguing directions. To the north, **Mosquito** (Calle Carders 46; ☎ 34/93/268-75-69) goes international with Indian, Thai, and Malaysian-style tapas. To the east, **Santa Maria** (Calle Comerç 17; ☎ 34/93/315-12-27) serves Spanish-Asian fusion tapas, such as local fruits stuffed with Thai-spiced peanuts, suckling pig with wasabi and soy, or raw sea bass marinated in passion fruit, tomato, and lime vinaigrettes. To the west, convivial **Cal Pep** (Plaça de les Olles 8; ☎ 34/93/310-79-61) offers a 50-strong list



Classic Spanish bar snacks at Taller de Tapas.

of snacks with lots of fresh-off-the-boat seafood, like tiny clams in spicy broth or tuna with sesame sauce. Just south, **Bar Celta** (Calle Mercè 16; ☎ 34/93/315-00-06) works wonders with novelties such as octopus tentacles, pigs' lips and ears, and delightful green peppers known as *pimientos del padrón*.

Heading uptown, veer off touristy Passeig de Gràcia to find busy **Ciudad Condal** (Rambla de Catalunya 18; ☎ 34/93/318-19-97), beloved for its *patatas bravas*, fried fish, and anchovies. Then, push on up the road to **Cerveceria Catalana** (Carrer Majorca 236; ☎ 34/93/216-03-68), for juicy slices of filet beef skewered with peppers, and giant prawn brochettes.



Taller de Tapas in the heart of Barcelona's Gothic quarter.

✈ El Prat (13km/8 miles)

🚗 \$\$\$ **Montecarlo**, Les Ramblas 124  
(☎ 34/93-412-04-04; [www.montercarlo](http://www.montercarlo)

[bcn.com](http://bcn.com)). \$\$ **Duques de Bergara**, Bergara 11 (☎ 34/93-301-51-51; [www.hoteles-catalonia.com](http://www.hoteles-catalonia.com)).

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## Street Eats

## Searching for Souvlaki

### Succulent Shish Kebab

Athens, Greece

Chunks of well-seasoned meat, grilled on skewers to succulent perfection—that's souvlaki at its simple best, found all over Greece. Things get a little more confusing in cosmopolitan Athens, where the term souvlaki is also used to refer to gyros, sandwiches made from thin slabs of meat shaved off of those roasting hunks of meat on vertical spits in shop windows (which can also be delicious, there's no denying).

But if it's the shish kebab kind of souvlaki you want, you'll be gratified to find it served at stands and in casual cafes all over town. (You've got to love a city whose

chief fast food is something this honest and delicious.) One standout in the bustling commercial center of town is **Ta Souvlakis tou Hasapi** (1 Apollonos St.; ☎ 30/210/322-0459), which is basically a butcher's outlet, fast, cheap, and incredibly popular at lunchtime. Though traditionally Greek souvlaki is made from pork, you can order your skewer with pork, chicken, or ground beef here. Another option lies on Mitropoleos Street, 1 block north but several streets west, toward the Plaka. The pedestrianized section at the end, by Monastiraki Square, is known as



“kebab street,” with a handful of excellent souvlaki places. The top choice is **Thanas** (69 Mitropoleos St.; ☎ 30/210/324-4705), which sells great minced-meat souvlaki in a pita to go. Or you can always follow the locals off the beaten path to the nameless souvlaki joint at 7A Petraki St. (a short lane btw. Ermou and Mitropoleos sts.), under a Coke-ad awning just down from the Subway chain sandwich shop.

Just off Omonia Square, near the National Archaeological Museum, **Taygetos** (4 Satovriandou; ☎ 30/210/523-5352) serves quick and casual cheap meals, including some excellent souvlaki. If hunger strikes while you're browsing

around the Central Market or visiting the beautiful Byzantine church of Agii Theodori, stop off in Klafthmonos Square at **Alpeis** (7 Palaion Patron Germanou St.; ☎ 30/210/331-0384), where you can pick up a flavorful souvlaki in a pita or a full meal.

✈ Athens International Airport Eleftherios Venizelos.

🛏 \$ \$ **Athens Art Hotel**, 27 Marni (☎ 30/210/524-0501; www.arthotelathens.gr). \$ \$ **Hermes Hotel**, 19 Appollonos St. (☎ 30/210/323-5514; www.hermes-athens.com).

## Street Eats

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## Bagels to Go

### *The Holy Grail*

New York, New York

Why don't bagels in other cities taste as good as New York bagels do? There can't be such a mystery, after all, to baking what's essentially a chewy bread doughnut. Yet somehow the bagel—brought to the U.S. by German and Polish Jewish immigrants, for whom the quick-to-bake circle of boiled dough was a handy way to break the Sabbath—reached its quintessential form in Manhattan. Other cities' versions lack that same chewy softness and slightly sweet, yeasty flavor.

For New Yorkers, bagels aren't just for breakfast. They also make great sandwiches, and can be found in almost any deli in town (though most delis run out of bagels later in the day and order new ones fresh every morning). New Yorkers prefer them untoasted (the toasting habit got started with Lender's frozen bagels) and topped with a “schmear” of cream cheese and/or smoked salmon, or else chopped liver or egg salad. Traditionally they're coated with either poppy seeds or sesame seeds, though varieties flavored with

onion flakes, garlic, or cinnamon and raisins are also popular. Variations such as blueberry bagels and jalapeño pepper bagels are considered bastardizations.

Upper West Siders get their bagel fix at **H&H Bagels** (2239 Broadway; ☎ 212/595-8000), a strictly bare-bones takeout joint where bagels come fresh from the oven. Many delis around town buy their bagels from H&H; there's also an outlet at 639 W. 46th St. (☎ 212/765-7200), handily close to the West Side Highway. **H&H Bagels East** (1551 Second Ave.; ☎ 212/734-7441) is a former branch that sued the original for the right to use the name; it has a full deli along with the bagel counter. Then there are the sit-down **Ess-A-Bagel** delis in the Gramercy area (359 First Ave.; ☎ 212/260-2252) and in east Midtown (831 Third Ave.; ☎ 212/980-1010). All of these peddle superbly chewy, fresh-baked boiled bagels, puffy with a moist outside. But if you really want to get authentic, journey down to the Lower East Side to try the bagels at **Kossar's Bialys** (367 Grand

St.; ☎ 212/473-4810). And while you're at it, sample the bagel's first cousin, a bialy, as well.

✈ John F. Kennedy International (15 miles/24km); Newark Liberty International (16 miles/27km); LaGuardia (8 miles/13km).

🛏 \$ \$ **The Lucerne**, 201 W. 79th St. (☎ 800/492-8122 or 212/875-1000; www.thelucernehotel.com). \$ **Milburn Hotel**, 242 W. 76th St. (☎ 800/833-9622 or 212/362-1006; www.milburnhotel.com).

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## Street Eats

## Windy City Wieners

### Show Stealing Hot Dogs

Chicago, Illinois

Hot dogs, frankfurters, wieners—whatever you call them—they're a handy street food in many cities (not to mention ballparks) around the U.S. But no town appreciates the hot dog's star qualities like Chicago does. Starting out with a top-quality frankfurter made by revered local supplier Vienna Beef, a classic Chicago hot dog is then heaped with a very specific list of condiments—chopped onions, green relish, a slather of yellow mustard, pickle spears, fresh tomato wedges, a dash of celery salt, and a couple

of hot peppers. That incredible combination of crunch, juice, acidic bite, and fiery spice sets off the salty, savory meat of the hot dog perfectly.

No matter where you are in town, you can get a classic Chicago dog. In the Loop? Try **Gold Coast Dogs** (159 N. Wabash Ave.; ☎ 312/917-1677). Shopping the Magnificent Mile? There's **Fluky's**, in The Shops at North Bridge mall (520 N. Michigan Ave.; ☎ 312/245-0702), part of a local chain that has been serving great hot dogs since the Depression. Cruising around River North? **Portillo's** (100 W. Ontario St.; ☎ 312/587-8930) is another local chain that specializes in hot dogs, along with pastas and salads. In the Lincoln Park neighborhood, **The Wieners Circle** (2622 N. Clark St.; ☎ 773/477-7444), is a late-night favorite where rude order-takers are part of the shtick. Up near Wrigley Field, **Murphy's Red Hots** (1211 W. Belmont Ave.; ☎ 773/935-2882) is a popular neighborhood spot.

Two Chicago hot-doggeries are well worth a little extra travel. The first is **Superdawg Drive-In**, on the northwest side of the city



The same family has run Superdawg in Chicago for three generations.

(6363 N. Milwaukee Ave.; ☎ **773/763-0660**), a 1950s-style flashback distinguished by giant hot dogs dressed as Tarzan and Jane dancing on the roof. Run by the same family for three generations, Superdawg still has carhops who bring out your order. And if you think the terms “gourmet” and “hot dog” don’t belong together, then you’ve never been to **Hot Doug’s**, in the Roscoe Park area (3324 N. California Ave.; ☎ **773/279-9550**), which takes encased meats to a new level. The menu includes corn dogs, veggie dogs, hot andouille

sausages, a whole range of European sausages, and rotating special game sausages made from pheasant, antelope, and kangaroo.

✈ **O’Hare International** (18 miles/29km).

\$\$\$ **Homewood Suites**, 40 E. Grand St., Chicago (☎ **800/CALL-HOME** or 312/644-2222; [www.homewoodsuiteschicago.com](http://www.homewoodsuiteschicago.com)).  
 \$\$\$ **Hotel Allegro Chicago**, 171 N. Randolph St., Chicago (☎ **800/643-1500** or 312/236-0123; [www.allegrochicago.com](http://www.allegrochicago.com)).

## Cookbooks & Kitchenware 40

### Books for Cooks *Cooking on Premises* London, England

This cheery little red-awned shop in Notting Hill is a bit off London’s beaten tourist paths, but that’s all the more reason why cooks should make the pilgrimage. With more than 8,000 titles in stock, the international selection of cookbooks is impressive, and the staff is known for being able to track down any book they don’t have. But what really distinguishes Books for Cooks is the user-friendly ambience, right down to the cluttered cozy nooks and a well-worn sofa where you can curl up while paging through a volume you might like to buy. On Saturdays, when the nearby Portobello Market draws swarms of shoppers to the neighborhood, it can get a little overrun, but come here on a weekday (it’s closed Sun) and you’ll be able to browse to your heart’s content.

Since it opened in 1983—back when London’s culinary scene was distinctly stodgy, even before the River Café opened—Books for Cooks has gradually evolved to become more than a bookshop: There’s a cafe at the back where recipes from the various cookbooks are



Customers can browse in comfort among the 8,000 titles in stock at Books for Cooks.

road-tested, so to speak, every lunchtime (get here early if you want to get a seat); and cookery classes are led by well-known chefs in the upstairs demonstration kitchen.

Cooks may also want to make a stop in nearby Holland Park to check out the sophisticated kitchenware at **Summerill & Bishop**, at 100 Portland Rd. (☎ 44/20/7221-4566; www.summerillandbishop.com), from Japanese knives to Italian steel pots to Belgian glassware.

📍 4 Blenheim Crescent (Tube: Ladbroke Grove; ☎ 44/20/7221-1992; www.booksforcooks.com).

✈ Heathrow (24km/15 miles) or Gatwick (40km/25 miles).

🏠 \$\$\$ **22 Jermyn St.**, 22 Jermyn St., St. James (☎ 800/682-7808 in the U.S., or 44/20/7734-2353; www.22jermyn.com). \$ **Vicarage Private Hotel**, 10 Vicarage Gate, South Kensington (☎ 44/20/7229-4030; www.londonvicaragehotel.com).

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## Cookbooks &amp; Kitchenware

## Librairie Gourmande

*In the Shadow of Les Halles*

Paris, France

The great Les Halles food market may have decamped from this Parisian neighborhood many years ago, but the culinary spirit lives on in this wonderful two-story bookshop, its shelves laden with books on food and wine. Quintessentially French as that may seem, Librairie Gourmande is much more international than you'd expect, stocking books in several languages, including a sizeable English-language section.

Librairie Gourmande began as an open-air book stall along the Seine in the mid-1980s. It then occupied a tiny shop on the rue Dante for years before moving to this neighborhood under new ownership in 2007. Oddly enough, considering how important food and wine are to Parisians, it's the city's only culinary book specialist. Alongside cookbooks, biographies, and food history, you'll find a number of scholarly titles and reference works. Most titles are new, although there are some secondhand copies of classic books as well. The customers are an eclectic mix of professional chefs, home cooks, and food enthusiasts.

Inspired by the cookbooks you've found at Librairie Gourmande, you may want to acquire exotic equipment for all the new

French techniques you will be trying out. *Naturellement*, Paris has several excellent kitchenware sources, all close to Librairie Gourmande. Right down the street you'll find **A. Simon**, at 48 and 52 rue Montmartre, 2e (☎ 33/1/42-33-71-65), which has been supplying professional cooks since 1884. That makes it a newcomer, however, compared to nearby **E. Dehillerin**, at 18 rue Coquillière, 1er (☎ 33/1/42-36-53-13), founded in 1820. These large shops go well beyond pots and pans, offering implements and accessories you never dreamed existed.

📍 90 rue Montmartre, 2e (Métro: Sentier; ☎ 33/1/43-54-37-27; www.librairiegourmande.fr).

✈ De Gaulle, 23km/14 miles). Orly (14km/8<sup>2</sup>/<sub>3</sub> miles).

🏠 \$\$\$ **La Tour Notre Dame**, 20 rue du Sommerard, 5e (☎ 33/1/43-54-47-60; www.la-tour-notre-dame.com). \$ **Hotel de la Place des Vosges**, 12 rue de Birague, 4e (☎ 33/1/42-72-60-46; www.hotelplacedesvosges.com).

## Books to Cooks

### *In-Store Cooking*

Vancouver, Canada

Former restaurateur and cookbook writer Barbara-Jo McIntosh runs this handsome, stylish Vancouver bookshop, which sells mostly new food and wine titles, a few well-chosen out-of-print volumes, periodicals, and a few unusual kitchen accessories.

The store's greatest strength is definitely its culinary events, which go well beyond the occasional cookbook signing—there's a full schedule of demonstrations and tastings in the on-premises demonstration kitchen, and an intriguing series of food culture classes taught by local food gurus. McIntosh's connections in the Vancouver restaurant community make this Yaletown shop a nexus for the foodie community. Check ahead to book a space at any of these popular classes or demonstrations.

Books to Cooks also has a small branch store in the Net Loft retail complex on Granville Island, a natural destination for food lovers with the Granville Island Public Market nearby. Also in Net Loft, there's one-stop shopping for gourmet kitchen equipment at the **Market Kitchen Store**, at 2-1666 Johnston (☎ 604/681-7399).

📍 1740 W. 2nd Ave. (☎ 604-688-6755; [www.bookstocooks.com](http://www.bookstocooks.com)).

✈️ Vancouver (12km/7½ miles).

🏨 \$\$\$ **Pan Pacific Hotel Vancouver**, 300-999 Canada Place (☎ 800/937-1515 in the U.S., or 604/662-8111; [www.panpacific.com](http://www.panpacific.com)). \$\$\$ **Camelot Inn**, 2212 Larch St. (☎ 604/739-6941; [www.camelotinnvancouver.com](http://www.camelotinnvancouver.com)).



Culinary classes and events take place regularly at Books to Cooks' demonstration table.

## Kitchen Arts & Letters

### *Well-Connected Cookbooks*

New York, New York

There's very little happening in the world of culinary publishing that the guys at Kitchen Arts & Letters don't know about. In this laid-back, book-crammed shop in a relaxed part of the Upper East Side, you can browse for hours, discovering all sorts of imports, finds from small regional publishers, and out-of-print titles on its tightly packed shelves. Best of all, just ask owner Nach Waxman or manager Matt Sartwell for recommendations—they're incredibly knowledgeable, and they certainly aren't shy with their opinions. With nearly 12,000 titles in stock at any given time, it's amazing how they seem to know every book on their shelves. The usual glossy cookbooks by celebrity chefs are available, but they're overshadowed by the generous piles of reference books, scholarly compendiums, food histories, biographies, memoirs, food-themed travel books, and culinary essays displayed invitingly on the store's tables. An important new book that hasn't been released yet? Nach or Matt has probably already reviewed it in galley proof, sent straight from the publisher. (They even publish a newsletter, bringing their customers up to date on all the new arrivals.) The store is closed Sundays.

For long-out-of-print editions, you may have to travel down to Greenwich Village to **Bonnie Slotnick Cookbooks**, at 163 W. 10th St. (☎ 212/989-8962), a tiny shop in a century-old brownstone that holds a treasure trove of vintage cookbooks, mostly American and English, as well as recipe pamphlets, kitchen gadgets, and other charming bits of culinary nostalgia. Phone ahead for hours, as they vary from week to week.

From there it's only a couple of blocks to one of New York's prime sources for knives, pans, and bake ware, the **Broadway Panhandler**, at 65 E. 8th St. (☎ 212/966-3434). To outfit a kitchen in professional style, you may also want to travel up to Chelsea, where the large **Bowery Kitchen Supplies** store, at 460 W. 16th St. (☎ 212/376-4982), moved uptown from its original Bowery location. It's now located in the **Chelsea Market**, a sleek indoor arcade of specialty food shops in a



New York chefs and foodies often seek advice from Kitchen Arts & Letters owner Nach Waxman.



# 7 Places to Eat in . . . Vancouver, British Columbia



Country paté at Pied-A-Terre.

Blessed with a coastal bounty of seafood, a rich mélange of Pacific Rim cultures, and superb microclimate for local farmers, Vancouver couldn't help but become a fine-dining capital. This vibrant, cosmopolitan city, cupped around a sparkling harbor with a backdrop of snow-capped mountains, already had a wealth of museums, gardens, and other attractions; add all the fantastic restaurants in town, not to mention the divine public food market on Granville Island, and it's almost too good to be true.

If seafood's your pleasure, head out to Yaletown for two winning fish restaurants. The constant buzz swirling around the handsome brick-and-beam **44 Blue Water Café** (1095 Hamilton St.; ☎ 604/688-8078; [www.bluewatercafe.net](http://www.bluewatercafe.net)) comes from its fresh seafood, culled from sustainable and wild fisheries only, and assembled in memorable dishes such as baked Galliano Island swimming scallops with tomatoes, lemons, and capers; pumpernickel-crusted white sturgeon with beets and cauliflower puree; or B.C. sablefish caramelized with soy and sake. Blue Water also has a fantastic raw bar. The seafood and the people-watching are equally excellent down the street at sleek, contemporary **45 Coast** (1257 Hamilton St.; ☎ 604/685-5010; [www.coastrestaurant.ca](http://www.coastrestaurant.ca)). If you're lucky, you may be able to score a seat at the "community table" for a close-up of chef Josh Wolfe at work. An evening at Coast can seem like a trip around the world—starting with a Dungeness crab cake, then going on to the giant Baja sea scallop and sea tiger prawns with Thai coconut risotto, Alaskan king crab gnocchi, or Liverpool-style fish and chips.

Multicultural Vancouver has some of the continent's best Asian restaurants as well, including the stunning (and pricey) **46 Tojo's Restaurant** (1133 W. Broadway; ☎ 604/872-8050; [www.tojos.com](http://www.tojos.com)), where Chef Hidekazu Tojo and his sushi chefs display their knife skills at a gleaming maple-countered sushi bar. Order the *omakase*, or chef's tasting menu, to get the full spectrum of Tojo's brilliance. Reservations are essential. You can't even make a reservation, however, for an Indian feast at cozy **47 Vij** (1480 W. 11th Ave.; ☎ 604/736-6664; [www.vijs.ca](http://www.vijs.ca)). Be prepared to queue up outside for a table, where patient patrons are treated to tea and *papadums* while they wait. While the menu changes monthly to make the most of local ingredients, its constants are hand-ground and roasted seasonings and dishes that honor the entire breadth of Indian regional cooking, such as halibut in ground fennel and fenu-greek seed curry, beef short ribs in a cinnamon and red-wine curry, or B.C. spot prawns marinated in ghee, jalapeño peppers, and cumin seed.




For distinctively Canadian cuisine, try **48 Rain-city Grill** (1193 Denman St.; ☎ 604/685-7337; [www.raincitygrill.com](http://www.raincitygrill.com)), a long, low, intimate room overlooking English Bay in the West End. Raincity's farm-to-table cuisine focuses on seafood, game, poultry, organic vegetables, and wines exclusively from British Columbia and the Pacific Northwest. Meticulous preparations transform those ingredients into some spectacular dishes, such as rare albacore tuna loin with green pea risotto and honey-roasted carrots, or seared duck breast with braised black lentils and root vegetables. If classic French bistro cuisine is more your fancy, you may want to head to the West Side and the intimate, low-key **49 Pied-A-Terre** (3369 Cambie St., ☎ 604/873-3131; [www.pied-a-terre-bistro.ca](http://www.pied-a-terre-bistro.ca)), where chef Andrey Durbach's old-school menu features timeless favorites like Alsatian onion pie, a hearty salade frisée, Dijon mustard rabbit, a fine hanger steak, and tarte tatin.



Chef Hidekazu Tojo.


Perhaps the finest regional restaurant in town is **50 West** (2881 Granville St.; ☎ 604/738-8938; [www.westrestaurant.com](http://www.westrestaurant.com)), a warm, streamlined space with leather-paneled walls and rice-paper lampshades. The menu changes several times a month, but first courses might include cured coho salmon with grilled fennel coleslaw or a ravioli of quail. For a main course you might find grilled lobster with citrus-glazed squash and caramelized sweet corn puree; honey-and-clove-braised pork cheeks; or lamb with a ballotine of leeks, onion rings, and mint polenta. If you can, reserve one of the two "chef tables" adjacent to the kitchen—it will be an experience you won't forget.

 Vancouver International.

 \$\$\$ **Wedgewood Hotel**, 845 Hornby St. (☎ 800/663-0666 or 604/689-7777; [www.wedgewoodhotel.com](http://www.wedgewoodhotel.com)). \$\$ **Granville Island Hotel**, 1253 Johnston St. (☎ 800/663-1840 or 604/683-7373; [www.granvilleislandhotel.com](http://www.granvilleislandhotel.com)).

renovated 1890s-era Nabisco factory between Ninth and Tenth avenues (Chelsea Market is also home to the Food Network).

 1435 Lexington Ave. ( **212/876-5550**; [www.kitchenartsandletters.com](http://www.kitchenartsandletters.com)).

 John F. Kennedy Intl (15 miles/24km); Newark Liberty International (16 miles/27km); LaGuardia (8 miles/13km).

 \$\$\$ **Carlton Hotel on Madison Avenue**, 88 Madison Ave. ( **212/532-4100**; [www.carltonhotelnyc.com](http://www.carltonhotelnyc.com)). \$\$ **Washington Square Hotel**, 103 Waverly Place ( **800/222-0418** or 212/777-9515; [www.washingtonsquarehotel.com](http://www.washingtonsquarehotel.com)).

## Cookbooks & Kitchenware

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## Cookin'


### *From Hard-to-Find to One-of-a-Kind*




San Francisco, California

It's definitely got the kind of character you won't find at a mall franchise. Owner Judith Kaminsky's secondhand cookware shop goes way beyond cluttered, and at first glance, it may not seem all that impressive. But for quality vintage pots and pans, uniquely shaped baking pans, and one-of-a-kind cooking gadgets, Cookin' has no rival. Hard-core cooks can easily get lost here, hunting for that culinary Holy Grail amid the small shop's constantly changing selection. Though the staff occasionally can be cranky, there are real gems to be found among the merchandise if you're patient, from old-fashioned food mills to original Osterizer blenders, from garlic presses to cookie guns, from shiny copper sauté pans to cast-iron enameled Dutch ovens, all in perfect working order. (It's definitely a store for working cooks, not an antiques shop for culinary kitsch.) There's also a small cookbook section at the back. Despite the thrift-store look of the place, don't expect thrift-store prices—Kaminsky sells only top-grade items, and she knows their value indeed. Closed Mondays.

For brand-new luxury kitchenware, your best stop may be just off Union Square at this two-story outlet of glossy **Sur La Table**, at 77 Maiden Lane ( **415/732-7900**). For a little more San Francisco local color, head up Grant Avenue toward Chinatown to find a delightfully esoteric array of equipment specifically for Asian cooking—everything from sashimi knives to a yin yang pot to a Thai rice steamer—at the bustling **Wok Shop**, at 718 Grant St. ( **415/989-3797**).

 339 Divisadero (btw. Oak and Page sts.;  **415/861-1854**).

 San Francisco International (14 miles/23km).

 \$\$\$ **Hotel Adagio**, 550 Geary St. ( **800/228-8830** or 415/775-5000; [www.thehoteladagio.com](http://www.thehoteladagio.com)). \$ **Hotel des Arts**, 447 Bush St. ( **800/956-4322** or 415/956-3232; [www.sfhotelesarts.com](http://www.sfhotelesarts.com)).

## The Cook's Library/Cook Books

### Where SoCal Cooks Hang Out

Los Angeles/Pasadena, California

**The Cook's Library** looks just like what it is—a smart, sophisticated hangout for Los Angeles chefs, both amateur and professional. With almost 8,000 titles in stock, tea and nibbles offered to afternoon browsers, and a frequent roster of authors doing in-store appearances, the Cook's Library has been fostering a community of local foodophiles since owner Ellen Rose opened it in 1989. Many of the knowledgeable staffers are trained chefs themselves, and eager to chat about not only books but the food scene in general; check out the bulletin board near the door for cooking classes and other chef news. The summertime used book sale is definitely worth marking your calendar for. The store is handily situated on a thriving Westside

retail strip between the Farmer's Market and the Beverly Center. (Another of our favorite shops, the **Traveler's Bookcase**, is right next door, at 8375 W. 3rd St.)

If what you're seeking is something out of print and rare, head north to Pasadena, where Janet Jarvis's **Cook Books** crams an extraordinary inventory of over 30,000 secondhand cookery books into one tiny out-of-the-way shop. With all those one-of-a-kind items shelved floor to ceiling, it's for bibliophiles as well as cooks—a prism of American history viewed from the kitchen perspective. Jarvis's selection is more than comprehensive, it's almost compulsive—entire sets of Time-Life food books, for example, or every known edition of the *Betty Crocker Cookbook*. Things look



Many of the Cook's Library's knowledgeable staffers are trained chefs.

disorganized, but just ask the staff and they'll help you locate the book you need—as well as others you never knew you needed. Prices can be high, but not prohibitive when you know you'll never find that particular rare book anywhere else ever again.

**i The Cook's Library**, 8373 W. Third St., West Hollywood (☎ **323/655-3141**; [www.cookslibrary.com](http://www.cookslibrary.com); closed Sun). **Cook Books**, 1388 E. Washington Blvd., Pasadena

(☎ **626/296-1638**; [www.cookbooksjj.com](http://www.cookbooksjj.com); closed Sun–Mon).

✈ **Los Angeles International** (11 miles/17km).

🍽 **Artists' Inn & Cottage Bed & Breakfast**, 1038 Magnolia St., South Pasadena (☎ **888/799-5668** or 626/799-5668; [www.artistsinns.com](http://www.artistsinns.com)). **\$ Saga Motor Hotel**, 1633 E. Colorado Blvd., Pasadena (☎ **800/793-7242** or 626/795-0431; [www.thesagamotorhotel.com](http://www.thesagamotorhotel.com)).

## Cookbooks & Kitchenware

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### Cookbook Store *Northern Star*

Toronto, Ontario

Since the Cookbook Store first opened in 1983, this punky independent bookstore downtown has become a de rigueur stop for culinary luminaries visiting Canada—everyone from Martha Stewart to Jamie Oliver, from Gordon Ramsay to Nigella Lawson—as well as local food and wine experts. Besides book signings, the shop hosts regular wine tastings and other foodie events, such as an evening where customers can bring in their old cookbooks and find out if they're valuable.

The Cookbook Store definitely functions as home base for local foodies, and the engaging staff seems to know everything about the Toronto food scene. (Chat long enough and you may get some great restaurant recommendations from them.) Though the store is fairly small, it has up to 6,000 titles in stock, including both British editions of cookbooks that haven't been

Americanized and U.S. books that aren't readily available in overseas markets.

While you're here, it's only a block's walk to the nearest branch of **Kitchen Stuff Plus**, at 703 Yonge St. (☎ **416/944-2718**), which sells quality bake ware, pots and pans, knives, and kitchen gadgets at discount prices.

**i 850 Yonge St.** (☎ **416/920-2665**; [www.cook-book.com](http://www.cook-book.com)).

✈ **Toronto International** (28km/17 miles).

🍽 **\$\$\$ Le Royal Meridien King Edward**, 37 King St. E (☎ **800/543-4300** or 416/863-9700; [www.starwoodhotels.com](http://www.starwoodhotels.com)). **\$\$\$ The Drake Hotel**, 1150 Queen St. W (☎ **416/531-5042**; [www.thedrakehotel.ca](http://www.thedrakehotel.ca)).

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## Cookbooks &amp; Kitchenware

## Books for Cooks

*Turning the Pages*

Melbourne, Australia

While Sydney and Melbourne run neck-and-neck when it comes to the liveliness of their food scenes, Melbourne's got one thing Sydney hasn't: Books for Cooks. Tucked away in the suburb of Fitzroy, this culinary bookstore is a rare find, with an amazingly extensive stock—somewhere around 22,000 volumes at any one time—of books about food and wine, both new and secondhand (including many rare vintage books and even a number of titles in languages other than English). Spread across a double-wide storefront, it's the sort of clean, well-lighted place where you could browse for hours.

While the London shop of the same name (4 Blenheim Cres; ☎ 44 20 72211992; [www.booksforcooks.com](http://www.booksforcooks.com)) has come to be known for its cooking classes and recipe testing, its Australian counterpart remains squarely a bookseller, taking

distinctive pride in tracking down any title a customer might want. The selection is constantly changing as the staff acquires books from an ingenious variety of sources. It's not just cookbooks; they also offer scholarly food history, food science books, wine guidebooks, and other essential reference works.

📍 233 Gertrude St, Fitzroy (☎ 61/3/8415 1415; [www.booksforcooks.com.au](http://www.booksforcooks.com.au)).

✈ Melbourne (24km/15 miles).

🏠 \$\$\$ **The Como Melbourne**, 630 Chapel St., South Yarra (☎ 1800/033 400 in Australia, or 800/552-6844 in the U.S. and Canada; [www.mirvachotels.com.au](http://www.mirvachotels.com.au)).  
 \$\$\$ **Fountain Terrace**, 28 Mary St., St. Kilda (☎ 03/9593 8123; [www.fountainterrace.com.au](http://www.fountainterrace.com.au)).

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## Food Museums

## The Food Museums of Parma

*The Treasures of Food Valley*

Parma, Italy

It's known as Food Valley—the scenic province of Parma, long hailed for its world-famous luscious ham, tomatoes, and, of course, its hard, pungent, delicious Parmesan cheese. Parma's Musei del Cibo—the Museums of Food—had an intriguing idea: Instead of stuffing food exhibits together in one central museum, why not spin off three small museums throughout the region, each one devoted to another of Parma's signature foods?

The first to open was in the medieval town of Soragna, with its 15th-century castle. Here, in a gated courtyard just outside the castle walls, the **Parmesan Cheese Museum** (Via Volta 5; ☎ 39/521/ 596-129) opened in 2003 in a round white-washed building, originally built in 1848 as a cheese factory. (It looks almost like a big wheel of cheese itself.) Five different provinces of the Emilia region are officially allowed to call their cheese “Parmigiano”;

all five of them have donated artifacts to be exhibited here. The museum's first room features an extensive collection of ancient dairy tools and utensils, including an 18th-century copper cauldron and a hand-pulled milk wagon; the second room details the history of curing; the third is the aging room, where various rounds of cheese are labeled according to how long they have been sitting to mature. It could be a cruelly tantalizing display, were it not for the free samples. Everyone has tasted something called Parmesan cheese, but you can be guaranteed that the Parmesan you taste here will be nothing like the bland imitations sold in most American supermarkets.


Next came the **Museum of Prosciutto and Cured Pork Products** in Langhirano (Via Bocchialini 7; ☎ 39/521/864-324), an unwieldy name that shows just how seriously those distinctions are taken here. Its setting is the early-20th-century brick sheds of the cattle market between the town center and the river, close to the town's traditional ham curing plants. The beginning section begins where all pork begins—with the pig itself—while successive rooms explain in fine detail the various stages of slaughtering, salting, curing, and drying that produce all the meats of Parma's *salumeria*: Prosciutto and coppa from Parma, culatello from Zibello, salame

from Felino, and shoulder of ham from San Secondo. (Already plans are in the works to give salame its own separate museum.) And just in case you don't know your culatello from your coppa, a tasting room at the end will allow you to sample these silky, salty, deeply flavorful meats for yourself.

Occupying a fine old medieval monastic farmstead, the **Corte di Giarola (Tomato Museum)** in Collecchio (Strada Giarola; ☎ 39/521/228152) completes the set, with exhibits that solve the mystery: Why was this region of Italy the only one that persisted in cultivating tomatoes in the 19th century, when they were considered poisonous everywhere else (they are, after all, related to deadly nightshade)? Parma's leadership in developing the canning industry in the 1920s is also explored in artwork, maps, and artifacts.

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**Musei del Cibo de Parma** (☎ 39/521/228-152; [www.museidelcibo.it](http://www.museidelcibo.it)).

 Parma (1 hr. from Bologna, 1½ hr. from Milan, 2 hr. from Florence).

 \$\$\$ **Palace Hotel Maria Luigia**, Viale Mentana 140, Parma (☎ 39/521/281032; [www.sinahotels.it](http://www.sinahotels.it)). \$\$ **Hotel Button**, Strada San Vitale Borgo Salina 7, Parma (☎ 39/521/208039).

## Food Museums 56

### Shin-Yokohama Ramen Museum

#### Noodling Around

Yokohama, Japan

A museum doesn't have to be a dull repository of artifacts. A case in point is the Shin-Yokohama Ramen Museum, an exhilarating multimedia monument to the Japanese love of noodles. Everywhere you turn, there's a fascinating exhibit—displays of cooking implements, walls decorated with noodle packets from around the globe, TV monitors playing a continuous loop of ramen commercials, life-size

dioramas depicting the inner workings of an instant ramen factory. There are even whimsical ramen-themed video games (just try pulling your kids away from those).


This hip approach to noodle education seems entirely appropriate, given the international attention recently focused on Momofuku Ando, the inventor of the ramen noodle. Though Ando was born in

Taiwan into a Chinese family, after World War II he moved to Osaka and became a Japanese citizen. He introduced the first packet of instant noodles, called Chikin Ramen, in 1958, to a postwar Japan eager to turn traditional noodles into a convenience food. He further revolutionized the industry by introducing Cup Noodles in 1971. Not only is David Chang's hot New York restaurant named after him (see 143), Elvis Costello also named his latest CD *Momofuku* in tribute to Ando's meal-in-a-minute invention.

Adding to the museum's delicious chaos is "Ramen Town," a small theme park on two underground floors. The park itself is a re-creation of 1950s Tokyo, a period when Japan had not yet become the modern juggernaut it is today. This affectionately nostalgic re-creation depicts vendors hawking sweets and pastries, replicas of period billboards and storefronts, an old game store, and a fortune-teller's corner. And at the center of it all there are eight noodle shops, each one representing one of the best ramen

restaurants in Japan. A visit wouldn't be complete without a bowl of noodles washed down with a cup of sake. Bowls on offer range from noodles in a salty broth to miso soup and other soy-based soups; different shops, of course, serve distinctly different noodles, so sample several. The restaurants are enormously popular; expect them to be very crowded during the noon hour. Before you leave, you'll want to visit the gift shop for some takeout packages of noodles and perhaps a set of chopsticks.

 2-14-21 Shin-Yokohama, Kohoku-ku, Yokohama 222 (📞 81/45/471-0503).

 Shin-Yokohama (30–40 min. from Tokyo).

 \$\$\$ **Capitol Tokyu Hotel**, 2-10-3 Nagata-cho, Chiyoda-ku, Tokyo (📞 800/888-4747 in the U.S. and Canada, or 03/3581-4511; [www.capitoltokyu.com](http://www.capitoltokyu.com)). \$ **Park Hotel Tokyo**, 1-7-1 Higashi Shibashi, Minato-ku, Ginza, Tokyo (📞 03/6252-1111; [www.parkhoteltokyo.com](http://www.parkhoteltokyo.com)).

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## Food Museums

## Holland Kaas Museum

*Smile and Say "Cheese"*

Alkmaar, Netherlands

The lovely village of Alkmaar in North Holland dates from the 10th century; it's an idyllic town of picturesque canals, drawbridges, churches, merchant houses, and ramparts. Alkmaar's greatest moment in history came during the Eighty Years War, in 1573, when people of Alkmaar fought back against the invading Spanish army with boiling tar and burning branches.


But that long-ago moment of heroism aside, Alkmaar is essentially a market town in the middle of dairy land, and that is reflected in its two most famous attractions—its historic Cheese Market and the Holland Kaas Museum, both located in the heart of Alkmaar. The cheese museum (*kaas* is the Dutch word for "cheese") is located in


a traditional weighing house dating back to 1390; in fact, the ground floor is still used as a weighhouse on market days, every Friday morning April through September. Exhibits on the upper floors, however, make it a great place to learn about dairy production throughout the centuries, and how it evolved from farmhouses to factories. The collection includes old churns, presses, molds, and other implements, as well as a series of 24 portraits from the 16th century depicting women in period costumes, all painted in fastidious detail on wood panels. Children can participate in a treasure hunt (successful completion earns them a "diploma" as professors in the history of cheese), and there is, of course, a cheese tasting.



Try to time your trip for a Friday between early April and late September so that you can also enjoy the spectacle of the Alkmaar Cheese Market, one of the country's biggest tourist attractions. Taking place in Alkmaar's cobbled main square, it features a group of men known as "cheese porters," dressed in white uniforms and straw hats with colorful ribbons. These members of various guilds carry about enormous orange wheels of cheese on wooden barrows balanced on their shoulders. Traditionally, the porter's role was to bring buyers and sellers together, but today the whole affair is just for show, as Dutch cheese-making has been mass-

marketed since the 1960s. It takes place at 10am; get there early to beat the tour groups to the good spots.

 **Holland Kass Museum**, Waagplein 2 (📞 31/72/515-5516; [www.cheesemuseum.com](http://www.cheesemuseum.com)).

 Amsterdam Schiphol Airport (25km/16 miles).

 \$\$\$ **Golden Tulip Hotel**, Arcadia-laan 6 (📞 31/72/540-1414; [www.golden-tulipalkmaar.com](http://www.golden-tulipalkmaar.com)). \$\$ **Amrâth Hotel Alkmaar**, Geestersingel 15 (📞 31/72/518-6186; [www.amrathhotels.nl](http://www.amrathhotels.nl)).

## Food Museums

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# Alimentarium

## Food for Thought

Vevey, Switzerland

Known as one of the "Pearls of the Swiss Riviera," Vevey has an enviable location, with stunning views of Lake Geneva, vineyards, and brilliant flower beds encouraged by a lovely, mild climate. The panorama looks like something pictured on the wrapper of a bar of Swiss chocolate—so perhaps it's appropriate that Vevey is also home to the Vevey Alimentarium, a museum set up by the Nestle Foundation.



Far from a self-serving corporate showcase, the Alimentarium takes on the ambitious subject of food in all its facets—history, methods of preparation, eating, and even digesting. The approach is sometimes scholarly, sometimes cultural and social-historical, but the lively interactive exhibits keep it from ever seeming dull. The cooking exhibit, for example, features a large kitchen where visitors can watch and discuss the techniques being demonstrated by professional chefs. You may also roll up your sleeves and take part in a cooking workshop. The eating section of the museum thoughtfully examines the symbols and status associated with different types of

food; it also offers examples of mealtimes in various parts of the world, including a history of tableware. The last section, "Digesting," gives you the opportunity to gauge your metabolism while learning about diet and its connection to well-being. Food history is explored in special theme exhibits like the one on the history of the potato. And yes, there is one room that throws the spotlight on the Nestle Company, which paid for all this. This tribute to the company's founder, Henri Nestle, is filled with packaging and advertisements delineating the evolution of the business that is now the world's largest food company.

School-age kids can take advantage of The Alimentarium Junior, an interactive space designed for school groups as well as individual children; it has its own kitchen, a video game, and a giant walk through a model of the digestive tract (perfect for the "yuck" factor). Hands-on exhibits let young visitors push buttons that release food aromas, light up dioramas, and launch film clips.

Rotating menus in the cafeteria are tailored to feature whatever foods the current

exhibits celebrate (in the case of the potato exhibit, for instance, you could fill your plate with tasty tubers prepared in the manner of several different cultures). Outside, you'll find a lovely garden facing Lake Geneva, landscaped with plants reflecting the season. It's a great place to sit and digest all the food lore you've just learned.

 Quai Perdonnet, Vevy ( **021/924-41-11**).

 Geneva Airport (trains leave from the airport to Montreux/Vevy on the hour).

 \$\$\$ **Hotel du Lac**, 1 rue d' Italie ( **800/780-7234** in the U.S., or 021/925-06-06).

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## Food Museums

## The Southern Food & Beverage Museum

### Deep South Down-Home Lowdown

New Orleans, Louisiana



They say that the way to a man's heart is through his stomach, but the founders of the Southern Food and Beverage Museum take it one step further. They believe that the way to the heart of a culture is through its food. What's equally important, they also are convinced that it can be a dynamic and entertaining journey.


The Southern Food and Beverage Museum opened its doors on June 7, 2008, in a sleek modern space on the second floor of the Riverwalk Market development, right by the city's convention center. Although it is located in New Orleans, its mission is to showcase the food and drink of the entire American South—and what a fascinating patchwork that is. Various parts of the museum are devoted to celebrating the melting pot of ethnic groups that have brought their cuisines to the region; examining the various trades responsible for gathering food (from fishermen to farmers to hunters); and deconstructing the wide range of restaurants and stores that offer the food for sale. Visitors can tour imaginative exhibits that showcase the menus, tableware, and eating customs of both the humble and celebrated; there are several short films to take in, and collections of postcards, photos, books, and manuscripts are on display.




The history of southern beverages is not overlooked, either, with a special museum-within-the-museum titled Museum of the

American Cocktail. While cocktails and other alcoholic drinks play a large role, there is more to the South than mint juleps and Sazeracs—it is a region that wakes up to strong hickory coffee and then slakes its thirst throughout the day with pitchers of Luzianne iced tea or glasses of root beer and Coca-Cola. The history of southern breweries get its due as well, with brands like Dixie, Crescent City, and Abita.

The museum takes its role as cultural history resource quite seriously. For example, its ongoing Menu Project actively roots out old menus—whether they come from honky-tonks or from fine dining establishments—and donates them to the University of New Orleans for researchers and historians. It also has a library on the premises with cookbooks and manuscripts devoted to Southern cuisine and drink.

 Riverwalk, 1 Poydras St. #169 ( **504/569-0405**; [www.southernfood.org](http://www.southernfood.org)).

 Louis Armstrong International Airport (15 miles/24km).

 \$\$\$ **Omni Royal Orleans**, 621 St. Louis St. ( **800/THE-OMNI** or 504/529-5333; [www.omniroyalorleans.com](http://www.omniroyalorleans.com)). \$\$ **Hotel Monteleone** ( **800/535-9595** or 504/523-3341; [www.hotelmonteleone.com](http://www.hotelmonteleone.com)).

# 7 Places to Eat in . . . New Orleans, Louisiana

Like most visitors to New Orleans, you've probably come here eager to eat, and eat well you shall. Naturally, you should make the requisite French Quarter stops—have a café au lait and beignet for breakfast from Café du Monde in Jackson Square, get a stuffed-thick muffaletta from Central Grocery on Decatur Street, and pick up a po' boy sandwich from Johnny's Po' Boys on St. Louis Street. For tradition's sake, you may want to experience one of the classic Creole institutions too—Galatoire's, Antoine's, Arnaud's, Brennan's, Commander's Palace—where the food and service haven't changed in years.



The James Beard Association deemed Willie Mae's fried chicken an American classic.

But what makes New Orleans a great culinary capital is the depth of its pool of fantastic restaurants—a depth that can only be sounded by venturing beyond the French Quarter. Cross Canal Street to the Central Business District, for instance, to find **60 Café Adelaide** (300 Poydras St.; ☎ **504/595-3305**; [www.cafeadelaide.com](http://www.cafeadelaide.com)), a pale, sleek, contemporary spot where a younger generation of Brennans are coming into their own. Chef Danny Trace, the former sous chef at Commander's Palace, puts fresh spins on classic Creole dishes; try his Tabasco soy-glazed redfish, the Louisiana *boucherie* (pork tenderloin with blackberry honey, tasso-braised cabbage, and *boudin crepinette*), or the rhubarb-glazed duck breast with sweet-and-sour pepper jelly. Just off Lafayette Square, chef Donald Link dazzles diners at warm, wood-paneled **61 Herbsaint** (701 St. Charles Ave.; ☎ **504/524-4114**; [www.herbsaint.com](http://www.herbsaint.com)), featuring regional delicacies like fried frog's legs, smothered pork belly, duck confit with dirty rice, and a spectacular bisque made of shrimp, tomato, and the local pastis Herbsaint (best known as the starring ingredient of a Sazerac cocktail).

Take the St. Charles streetcar out toward Audubon Park to find **62 Upperline** (1413 Upperline St.; ☎ **504/891-9822**; [www.upperline.com](http://www.upperline.com)), a

moderately priced, friendly, art-filled cafe in residential Uptown. Upperline's chef Ken Smith can hold his own against celebrity chefs like Paul Prudhomme and Emeril Lagasse; try the roast duck, the lamb shank, the cane river country shrimp, or the fried green tomatoes appetizer with shrimp rémoulade sauce (invented here and now copied all over town). Also Uptown, you'll see lines outside waiting for a table at funky, colorful **63 Jacques Imo** (8324 Oak St.; ☎ 504/861-0886; www.jacquesimoscafe.com), a great place to try Big Easy dishes like shrimp Creole, catfish stuffed with crabmeat, or fried chicken (from a recipe by the late Austin Leslie). Way out at the end of St. Charles, the **64 Camellia Grill** (626 S. Carrollton Ave.; ☎ 504/309-2679) has been around since 1946, save for 18 anxious months after Hurricane Katrina struck; you may have to wait for a stool at the counter, especially at breakfast—Camellia's immense, luscious omelets and pecan waffles are beloved. At lunchtime, their big, sloppy burgers are wonderful (especially the patty melt), followed by the celebrated chocolate pecan pie.

Or head out Canal Street to Mid-City for two neighborhood favorites whose post-Katrina rising from the ashes became symbols of New Orleans's recovery. Reborn in the same pink-frame house it has been in for 50 years, congenial **65 Mandina's** (3800 Canal St.; ☎ 504/482-9179; www.mandinasrestaurant.com) serves an Italian-Creole menu starring classics such as shrimp rémoulade, trout *meunière*, and the best turtle soup in town; come here Monday for traditional red-beans-and-rice dinner. Though it's only open 11am to 3pm, **66 Willie Mae's Scotch House** (2401 Saint Ann St.; ☎ 504/822-9503) is worth a daytime trip; this humble white-clapboard corner cafe is a showcase for Southern comfort foods, including a secret-recipe fried chicken certified as an American classic by the James Beard Association.



Herbsaint takes its name from a locally made pastis.



Louis Armstrong New Orleans Intl (15 miles/24km).



**Omni Royal Orleans**, 621 St. Louis St. (☎ 800/THE-OMNI [800/843-6664] or 504/529-5333; www.omniroyalorleans.com). **Hotel Monteleone** (☎ 800/535-9595 or 504/523-3341; www.hotelmonteleone.com).

## Jell-O Gallery

*Wiggly and Wobbly in New York*

LeRoy, New York

When Bill Cosby visited the Jell-O Gallery in 2004, he was met with a hero's welcome by staff members marking his 30th year as a Jell-O pitchman. It's fitting that they should fete their spokesman, since canny marketing has been such a big part of Jell-O history. Cosby follows in the footsteps of a century's worth of show-biz luminaries who have advanced the cause of Jell-O over the years, from Kate Smith, Jack Benny, and Lucille Ball on the radio, to Andy Griffith on TV.

The story began in 1897, when local LeRoy carpenter Pearle Wait made the first batch of flavored gelatin while he was preparing a home-remedy cough syrup. (His wife, May, came up with the catchy name.) He didn't have the business acumen to market his discovery, however; so after 2 years, the business changed hands and was eventually bought by the Genesee Pure Food Company. Genesee shrewdly employed noted artists such as Maxfield Parish and Norman Rockwell to produce striking images for their print ads. By 1902, sales had rocketed to a whopping \$250,000. Two years later came the Jell-O Girl, a 4-year-old spokesperson who held a teakettle in one hand and a packet of powdered gelatin in the other. By 1923, the booming Jell-O Company had the assets to outright purchase its own parent company, Genesee Pure Food (eventually

the product came to be manufactured by Kraft/General Foods). Throughout the many changes in ownership, the public remained steadfast in its affection for the product once advertised as "Delicate, delightful and dainty."

This surprisingly entertaining museum, just an hour's drive east of Niagara Falls and Buffalo, and run by the LeRoy Historical Society, celebrates the history of both the product and the advertising that has made this wiggly treat a household word. After the tour, you'll be able to identify which fruits float and which ones don't, and astonish your friends with trivia like the fact that a wobbling bowl of Jell-O has the same frequency as adult human brain waves.

The gift shop is a testament to Jell-O's tradition of clever marketing. There, you'll find Jell-O branded thimbles, clocks, postcards, doormats—and that's just a start. Suffice to say that there is something to please every Jell-O enthusiast.

 23 East Main St. (📞 585/768-7433; [www.jellogallery.org](http://www.jellogallery.org)).

 \$\$ **Edson House Bed and Breakfast**, Route 19, LeRoy (📞 585/768-8579; [www.edsonhousebb.com](http://www.edsonhousebb.com)). \$\$ **The Fox & the Grapes Bed & Breakfast**, 9496 State Rte. 414, Lodi (📞 607/582-7528; [www.thefoxandthegrapes.com](http://www.thefoxandthegrapes.com)).

## Mount Horeb Mustard Museum

### *Fun with Colonel Mustard*

Mount Horeb, Wisconsin

A sense of fun and impish good humor pervades the Mount Horeb Mustard Museum, a cheerfully wacky storefront museum on this small Wisconsin town's Main Street (just look for the hanging sign—bright yellow, of course). With more than 5,000 different mustards on display, it's got to be the world's most comprehensive condiment collection.

Who knew there was so much to say about mustard? Exhibits in this quirky museum cover the history of mustard from A to Z, along with displays of antique mustard pots, mustard tins, vintage advertisements, and assorted memorabilia and educational films. For those who want to delve even more deeply, degrees are available from the museum's Poupon U, which has its own highly silly fight song. (One becomes a student by purchasing Poupon U T-shirts, sweatshirts, mugs, toilet seats, and all sort of other paraphernalia that will make you the envy of your friends and neighbors.)


Courses such as "The Ecodynamics of Mustard Management" are taught by museum founder and curator Barry Levenson. According to Levenson, he began collecting mustards to assuage the depression he felt after the Red Sox lost the World Series in 1986. In 1991, he left his job as assistant attorney general for the state of Wisconsin to pursue his passion for mustard full time. In 1992, the museum opened its doors. Today, besides hosting regular visitors, it sponsors National Mustard Day, held every year on the first


Saturday in August (the event includes music, games, and free Oscar Mayer hot dogs, slathered with you-know-what), as well as publishing *The Proper Mustard*, a monthly newsletter, available online at [www.mustardweb.com](http://www.mustardweb.com).

While much of the museum has a tongue-in-cheek approach, you can't help but become fascinated with all the gourmet variations on the mustard theme it reveals. In the shop, mustards from all across the United States share shelf space with those from 60 different countries. On hand are sweet hot mustards, fruit mustards, hot pepper mustards, horseradish mustards, and even spirit mustards. Museum employees (dubbed "Confidential Condiment Counselors") can help you choose from a dizzying array of packages perfect for gift giving.

And while you're here, stroll up and down Main Street, admiring the number of carved wooden trolls set along the street, earning Mount Horeb the title Troll Capital of the World. You have to admit, the Mustard Museum fits right in.

 100 W. Main St. (☎ 608/437-3986; [www.mustardweb.com](http://www.mustardweb.com)).

 Milwaukee International (108 miles/174km).

 \$ **Village Inn Motel**, 701 Springdale St. (☎ 608/437-3350). \$\$ **Holiday Inn Express Hotel & Suites**, Verona (☎ 877/270-6397; [www.holiday-inn.com](http://www.holiday-inn.com)).