

# ge news: the chow

## IN A BIT OF A PICKLE



As you get older, your taste buds (at least in most cases) evolve—maybe you develop a fondness for pricier microbrews instead of the Genny Cream Ale you guzzled in college, or ask for cheddar on your burger instead of American. So why are you still eating those wimpy grocery-store pickles? Especially when there are superior artisanal varieties available from independent picklers across the country. And just remember, once you're finished feasting on the pickles, save the brine for everything from marinades to Bloody Marys. FIORELLA VALDESOLO

### PICKLOPOLIS

Restaurateur David Barber and farmer Kay Weckerling of Portland, Oregon, proudly call their product “the pickle of the future.” And not just pickles—Picklopolis also pickles whatever happens to be in season from beets to sugar snap peas.

**Our Pick:** Picklopolis Ghost Pickles (made with white cucumbers) [picklopolis.com](http://picklopolis.com)

### THE PICKLE PLAN

Started by roommates Marcus Latham and Casey Hanell in Washington, The Pickle Plan is a favorite amongst in-the-know Seattle-dwellers. For those not fortunate enough to live there, one taste of their crunchy, spicy dill spears and you'll be ordering a shipment in no time.

**Our Pick:** The Pickle Plan offers only one delicious variety, Booze McTickles Party Pickles. [thepickleplan.com](http://thepickleplan.com)

### MCCLURE'S

Brothers Bob and Joe McClure [pictured above] founded their Detroit and Brooklyn-based company around a pickle recipe passed down through generations of their family. Whole red chilies and fat

garlic cloves are packed in with the pickles for an extra punch.

**Our Pick:** McClure's Garlic Dill Pickles [mcclurespickles.com](http://mcclurespickles.com)

### MOONBRINE

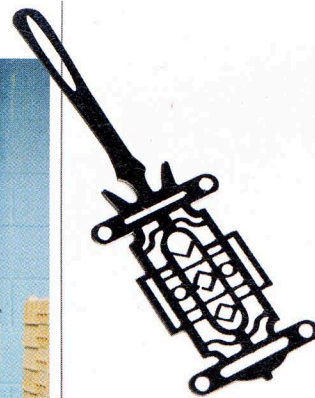
Stewart Golob, a former third grade teacher who started pickling in his East Village apartment, uses top-quality cukes from Pederson Farms in the Finger Lakes to produce his all-natural pickles.

**Our Pick:** Moonbrine Pretty Hot! Pickles [moonbrine.com](http://moonbrine.com)

### WHEELHOUSE

Brooklyn-based pickler Jon Owens's forte is using ingredients like dried currants, cinnamon sticks, and tarragon to amazing effect. Wheelhouse also offers a variety of other pickled goods like pears and okra.

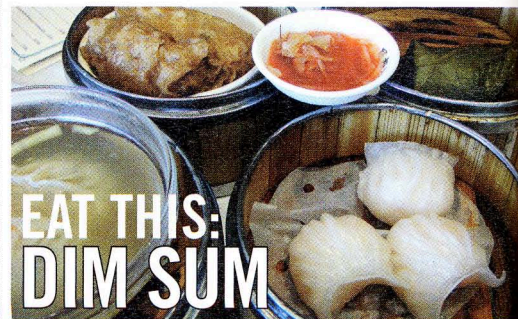
**Our Pick:** Wheelhouse Bread & Butter Pickles [wheelhousepickles.com](http://wheelhousepickles.com)



## DRINK THIS: ABSINTHE

Now that absinthe is available in the States, a rule to remember: to avoid barfing or waking up in a stranger's basement, do not ever drink it straight. Absinthe is a drink so potent (50% stronger than vodka), storied (it was the favorite tipple of Hemingway, Wilde, and Van Gogh), and fraught with menace (it's been banned since 1912 due to allegations that thujone, a compound in wormwood,

can cause hallucinations and madness) that it deserves to be consumed respectfully. The authentic way to prepare it is to balance a slotted spoon with a sugar cube over your glass, then drip ice water over it into the absinthe, which will become opalescent (a process called “louching”), before you knock it back. For the true connoisseur, Manhattan's BBlessing has unveiled a limited-edition Absinthe Collection—fin-de-siècle absinthe fountains, glasses, and steel spoons designed by BBlessing and Surface 2 Air's Daniel Jackson. Engaging in ritualistic absinthe preparation with this fancy spread will make you feel like a dipsomaniac 19th-century dandy—and honestly, what could be better than that? Definitely not a Bud. APRIL LONG *At BBlessing, 181 Orchard Street, New York.*



## EAT THIS: DIM SUM

When it comes to dim sum, the Southern Chinese small plate cuisine, anticipation and anxiety are part of the experience. You sit, chopsticks poised, as waitresses push around carts loaded with delicacies. There's a wide range of dishes—dumplings, steamed buns, congee, spare ribs, chicken feet (“phoenix talons”), egg tarts, and other sweets—but you won't know what's coming until each cart arrives. That's where the anxiety comes in, especially if you're sitting far from the

kitchen: You want to try the best dishes before people at other tables eat them up. The competition may be fierce in Manhattan's parlors, but more authentic dishes are served in the dim sum palaces of Flushing, Queens—like Jade Asian Restaurant, which has the tastiest dim sum around. Try the rice noodle rolls—and make sure to score a table near the kitchen. DIEGO HADIS *Jade Asian Restaurant, 136-28 39th Avenue, Queens, 718-762-8821.*