

EDIE FALCO SOPRANO NO MORE RON PERELMAN'S KINDERGARTNERS HAUNTED MANSION
TACO JOINT IN REVOLT IN GREENWICH

PLUS:
**OBAMA'S
SUMMER OF
SHOVE**
BY MICHAEL TORRES

JUNE 1, 2009

Woody Allen
directs
Larry David in
the Jewish
time capsule
Whatever Works.

Last of the Schlemiels

Notes on the end of Jewish humor (may it rest in peace),
and the beginning of something *nu*.

BY MARK HARRIS

→ DIRTY JOKES INSIDE!

\$3.99 USA/CANADA



NYMAG.COM

Grub Street Digest

Dispatches from
New York's food blog.



Not long after David Chang published a letter claiming that the Animal Protection and Rescue League was engaging in a "campaign of intimidation and misinformation" by plotting to protest New York City restaurants for their use of foie gras, members of the group turned up in front of his restaurants Momofuku Ko and Noodle Bar. Chang left his kitchen to speak to the protesters, but organizer Michael Pease was unmoved by the fact that the chef donates proceeds from foie gras sales to local food banks: "It doesn't excuse what we consider an egregious form of animal cruelty," he told us. Grub Street's commenters were somewhat divided. Said one: "How can you hate anyone that is trying to help animals? Does the act of force-feeding and torturing animals not bother you? If not, you probably need serious help." Said another: "David Chang should have come out with a super-soaker filled with beef stock and shot them all [in] the face."

Matthew Abramcyk, owner of the Beatrice Inn, has opened a sports tavern with Rangers left-winger (and former *Vogue* intern) Sean Avery. It has already gotten visits from John McEnroe and Josh Hartnett. Roomy U-shaped booths (which neighbors can call to reserve) are illuminated by antique klieg lights from a CBS set. The veritable museum of memorabilia includes a print of Wayne Gretzky on loan from Avery's apartment, a Diane Arbus photo donated by partner Chris Miller (a former art dealer), and vintage sports photos from a Madison Square Garden photographer. The menu (available starting at 11:30 a.m.) includes grilled cheese soldiers with tomato soup and a Guinness float.

DANIEL MAURER

For more Grub Street
go to nymag.com.

Rhubarb

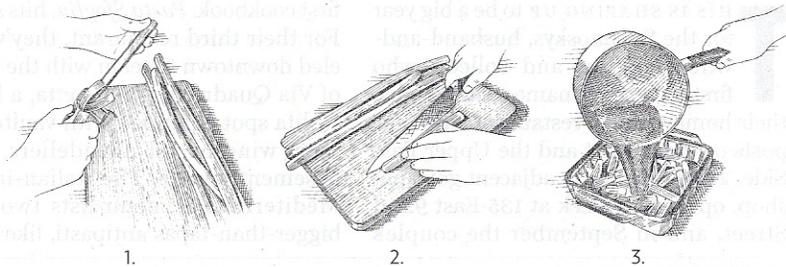
IN SEASON

Not just a pretty leaf stem, rhubarb is the locavore pastry chef's ramp: a springy sign of life when even the most devoted Greenmarket shopper is beginning to think that if he ever sees another storage apple, it will be too soon. Alice Waters, who likens the tart-flavored veggie to "the smell of earth in spring," is a fan, and so is Jean Georges' Johnny Iuzzini, whose rhubarb-pickle recipe demonstrates that there's more to do with the plant than make jam or fill a pie.

JOHNNY IUZZINI'S RHUBARB PICKLES

- 1 lb. ripe rhubarb
- ½ cup sherry vinegar*
- ½ cup rice vinegar*
- 1 cup plus 1 tbs. honey
- 3 tbs. grenadine
- 1 tbs. coarse salt
- 2 star anise

*Note: if you can find persimmon vinegar at a Korean market, use it: Add ½ cup to the recipe, and reduce the amount of the sherry and rice vinegars to ¼ cup each.



Trim the rhubarb stalks, discarding the coarse inch or so at each end. Discard any leaves. (1) Peel the rhubarb, and (2) cut the stalks into neat batons about 1½ inches long and ½ inch wide. Place in flat-bottomed casserole. Put the vinegars, honey, grenadine, salt, and star anise in a saucepan and bring to a boil over high heat. Turn off the heat and let cool for about 5 minutes. (3) Pour over the rhubarb and cover with plastic wrap. Let cool to room temperature. Taste the pickles for texture. If they're too crisp for your taste, drain the liquid into a clean saucepan, bring back to a simmer, let it cool for a few minutes, then pour it over the rhubarb again, with the star anise. Store in the refrigerator in the liquid. Serve cold. Note: Iuzzini serves with panna cotta, but the pickles are also a nice accompaniment to cheese. (Adapted from *Dessert Fourplay: Sweet Quartets From a Four-Star Pastry Chef*, by Johnny Iuzzini and Roy Finamore; Clarkson Potter, 2008.) R.R. & R.P.