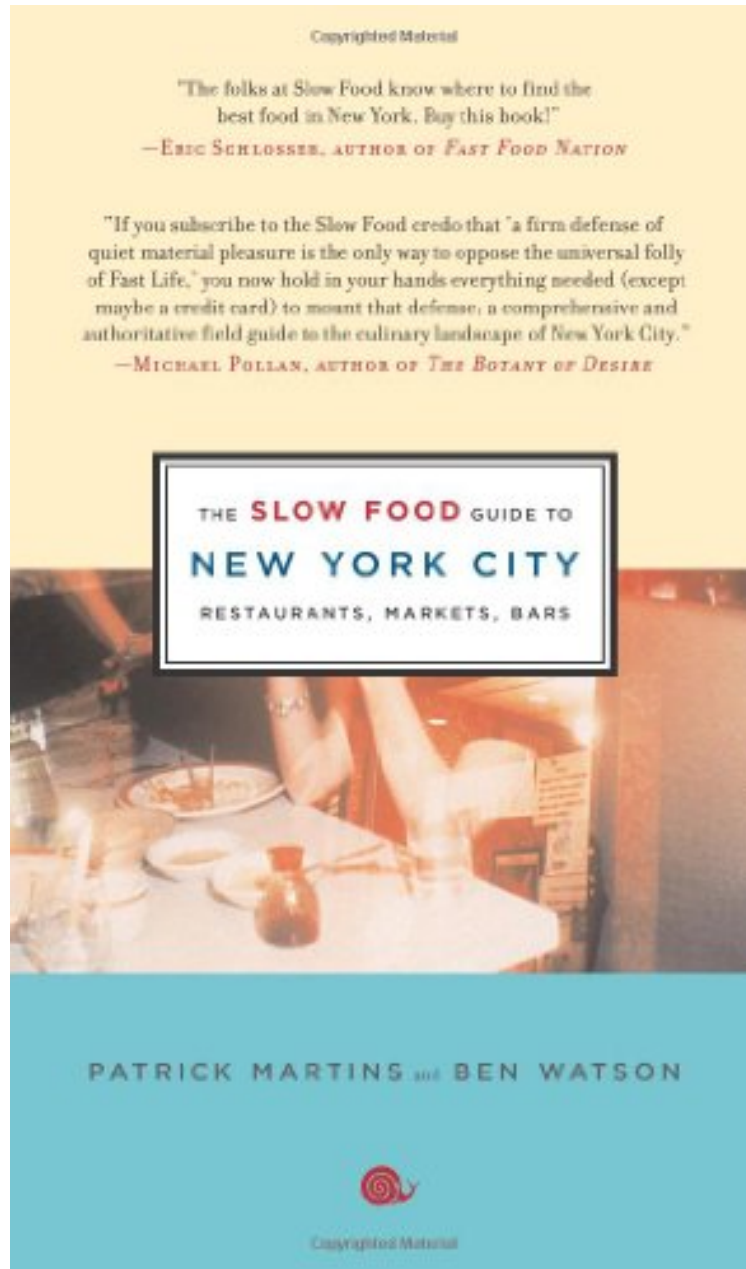


[Free pdf] The Slow Food Guide to New York City: Restaurants, Markets, Bars

# The Slow Food Guide to New York City: Restaurants, Markets, Bars

Patrick Martins, Ben Watson

\*Download PDF | ePub | DOC | audiobook | ebooks



DOWNLOAD



READ ONLINE

#4161367 in Books Chelsea Green Publishing Company 2003-09 Original language: English PDF # 1 .77 x 4.92 x 8.54l, #File Name: 193149827X375 pages Ships from Vermont | File size: 42.Mb

Patrick Martins, Ben Watson : The Slow Food Guide to New York City: Restaurants, Markets, Bars before

purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Slow Food Guide to New York City: Restaurants, Markets, Bars*:

9 of 9 people found the following review helpful. Excellent summary of the best NYC eats  
By A Customer  
As a frequent traveller to Italy, I have found the Slow Food Guide to be invaluable for restaurant recommendations throughout that entire country. The Slow Food organization has consistently provided knowledgeable reviews of places that offer traditional regional cuisine for excellent value. Now that Slow Food is expanding its scope to other cities and countries, I am happy to report that its New York guide also provides reliable reviews of some of the city's best eating establishments. Note that, unlike Zagat, the Slow Food guide is not meant to be comprehensive. Instead, the contributors have chosen to write about a handful of some of the best restaurants for each cuisine category, ranging from cheap takeout places to famous four star establishments. Inevitably, some noteworthy restaurants have been left off of the list -- but those that have been included are highly worthy representatives of their respective cuisines. Also, unlike Zagat, the reviews contain far more knowledgeable insights about ethnic restaurants in the city. Instead of providing entries about places that are popular but have watered-down cuisine for Western tastes, the contributors provide descriptions of outstanding and occasionally lesser-known restaurants that serve more authentic fare. In particular, the guide highlights some of the best ethnic restaurants in the outer boroughs, which are too frequently ignored by the Zagat reviewers and clientele. For example, the guide recommends Sripraphai Thai restaurant in Woodside, Queens -- and their inclusion of this relatively overlooked gem indicates that this is a guide well worth following. In summary, the Slow Food guide is not necessarily meant to be a comprehensive survey book like Zagat's, but its focus on some of the best New York restaurants -- regardless of cost or borough -- makes this guide potentially even more valuable to New York visitors. I look forward to seeing more excellent city guides appearing State-side from the Slow Food organization.

4 of 4 people found the following review helpful. Another Valuable Tool for NYC Foodies  
By Dom Miliano  
I have them all - Zagats, Time Out NY, NY Magazine - way more than I have room for. And yet, I added this book to my "collection" and I have found a few gems that have made the purchase of the book worth the money. Because food is so expensive and the price of a meal doesn't always equate to its quality, you need all the advice you can get - especially in NYC. Also, I feel it's important to support the people who are trying to make a difference by producing a great product. Take Lupa - a Mario Batali partnership. The staff, decor, freshness, price, variety, creativity, presentation and professionalism separate it from the pack. The write-up in this book matches my experience. It's a special place and is described by someone who knows food. I use it in conjunction with other books to fine tune my visits. Especially useful for new restaurants or visits to new areas of the City. I call it cheap insurance.

2 of 4 people found the following review helpful. I think I need to eat in NYC!  
By Jennifer A. Wickes  
A guide to restaurants, markets and bars in New York City, written by New York locals and Slow Food members. Slow Food has the principles of tradition, conviviality, sustainability, as well as an emphasis on homemade foods. This guide is divided into three parts: Cuisines (African, British, Vegetarian, Scandinavian, Latin American etc.); Special Foods and Nightlife (Wine Bars, Coffee and Tea Houses, Brunch etc.); and Food Shops, Markets and Producers (Farmers' Markets, Fish and Seafood Markets, Ethnic and Specialty Food Markets etc.). Each description includes the types of meals found at each location, the atmosphere, address, telephone number and average cost for a meal. There are a few black and white photographs. Most are scenic shots of New York City, while others are photos of people creating meals at restaurants. This guide seems to be quite helpful and useful despite my not being able to actually go to New York City and try the book out personally. Though having said that, I will have to say, it is definitely much more detailed than the Zagat books. Try this little gem out. It is more detailed than Zagats and written by locals! The amount of entries in this book are over 500! There are sure to be some wonderful gems for you to discover on your next trip to New York City!

A deliciously different guide for native New Yorkers and visitors alike, with a broad yet discriminating view of the Big Apples incredibly rich "food landscape." Compiled and written by passionate food-lovers who know the city inside and out, this unique guide covers not only the fancy four-star restaurants but the neighborhood hangouts and hidden treasures that make New York City such an international culinary destination. *The Slow Food Guide to New York City* celebrates the foods and cuisines of the city's finest restaurants, green markets, specialty food shops, bars, and late-night spots. What all these places share is a commitment to the values of the international Slow Food movement: Artisanship, Conviviality, Eco-Gastronomy, Freshness, Sustainability, Tradition, and Typicality. Slow Food is dedicated to: - stewardship of the land and ecologically sound food production - revival of the kitchen and the table as centers of pleasure, culture, and community - invigoration and proliferation of regional, seasonal culinary traditions - living a slower and more harmonious rhythm of life

From Publishers Weekly  
This excellent guidebook celebrates the strong presence the slow food movement has in New York City, where "the number of artisanal food producers... is at once staggering and impressive." Offering suggestions on restaurants, delis, bars, food stores and markets, Martins and Watson include a price index for each

entry as well as the slow food movement's trademark snail logo next to names of institutions that work extra hard to promote slow food. Breaking down their list by cuisines, the authors highlight Craft and Verbena as examples of American cuisine, and Soba Nippon and Honmura An for Japanese. All of Mario Batali's restaurants are listed under Italian, as well as Al Di La Trattoria in Park Slope, Brooklyn. Martins and Watson, careful not to overlook local bars and pubs, also include such night spots as the Brooklyn Brewery and d.b.a. While not all restaurants or bars prepare their own food or drink, the ones listed here are New York institutions with a long history of serving New Yorkers. Copyright 2003 Reed Business Information, Inc. A comprehensive and authoritative field guide to the culinary landscape of New York City. -- Michael Pollan, author of *The Botany of Desire* The folks at Slow Food know where to find the best food in New York. Buy this book! -- Eric Schlosser, author of *Fast Food Nation* About the Author PATRICK MARTINS is the Executive Director of Slow Food USA. BEN WATSON is an author and editor whose recent books include *Slow Food* (Chelsea Green, 2001) and *Cider, Hard and Sweet* (Countryman Press, 1999).