

NEW YORK GRUB STREET

Williamsburg Pizza Will Open Tonight With (of Course) a Visit From Marty Markowitz

September 12, 2012
by Jerry Miller



Speaking of burgeoning South Williamsburg (not to mention the rebirth of Motorino in the hood), here's another eatery to add to your mental map: Williamsburg Pizza, opening tonight at 5 p.m. with a special appearance from borough pizza Marty Markowitz. At the oven is Nino Coniglio, who makes most of his ingredients from scratch (dough, sauce, mozzarella) and who's been tossing pies in Kings County since he was 12, most recently at Pizzeria del Corso in Bayside. Friends and owners Geoff Curley and Aaron McCann (a BK native) spent a decade in the south part of the hood lamenting the dearth of decent slices, until they decided to create their own place. The joint will be open daily for lunch and dinner (takeout and delivery), serving slices, pies, sandwiches, and salads.

Williamsburg Pizza, 265 Union Ave. at S. 3rd St., Williamsburg; 718-855-8729

New this week

Williamsburg Pizza This 16-seat South Williamsburg pie shop cooks their pizzas in a Veroforno oven imported from Italy. 265 Union Ave at South 3rd St, Williamsburg, Brooklyn (718-855-8729)

The New York Times Dining & Wine

Off the Menu

Opening

By FLORENCE FABRICANT
September 19, 2012

WILLIAMSBURG PIZZA Pies in the thin-crust Brooklyn style of Di Fara, Grimaldi and Totunno are the work of the partners Aaron McCann, Geoff Curley and the pizzaiolo Nino Coniglio. Sandwiches and salads round out the menu: 265 Union Avenue (South Third Street) in Williamsburg, Brooklyn (718) 855-8729.

THE LIST

NEW YORK 8.12.12

The Playbook

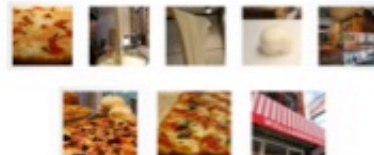
Kobe Burgers, Crazy-Fresh Pizza & Your Chance to Be Famous

Pie Pedigree: Williamsburg Pizza



Manned by a member of the United States Pizza Team, which is a thing, and is awesome, and is presumably way better than the Russian one, this no-frills spot decked in subway tile and exposed brick is slingin' pies crafted almost entirely from scratch, like a three-cheese job w/ Grande Mozzarella that's made fresh twice a day, plus their house San Marzano sauce.

265 Union Ave., at S 3rd St, Williamsburg; 718-855-8729



NEW YORK POST

September 5, 2012

Dig into fall

By KRISTEN MATTHEW

A full plate

All the other openings you can expect to be served up this season

WILLIAMSBURG PIZZA: Pizza, sandwiches and salads, plus an old-school soda fountain, from four Williamsburg locals (265 Union Ave.; 718-855-8729; late September).

TASTING TABLE

DINING DISPATCH

OPENED

POSTED WEDNESDAY, SEPTEMBER 12, 2012

Williamsburg Pizza

Nino Coniglio (a member of the United States Pizza Team) opens this Williamsburg pizza joint today serving Brooklyn-style thin crust pizza.

265 UNION AVE.
WILLIAMSBURG PIZZA

Williamsburg Pizza
265 Union Ave.
Brooklyn, NY 11211
718-855-8729
<http://www.williamsburgpizza.com>



BeverageDynamics

November/December 2014

Shelf

- Patrón Spirits has launched the first brand extension in its Citrón liqueur line. **Patrón Citrón** is a citrusy, refreshing spirit made with the same citrus cultivated in Mexico, and is 40 proof. The clear liqueur is available in 750-ml and 1-liter sizes. See the original Patrón Citrón liqueur.
- Absolut Vodka has announced the Limited Edition **Andy Warhol** bottle, a new design celebrating past collaboration with the artist. In 1980 Warhol created an original piece using the brand's iconic bottle, and now Absolut is celebrating that work. A portion of the proceeds from the bottle's sales will go to the Andy Warhol Foundation.
- Luarca has introduced new packaging for **Lord Calvert Canadian Whisky**. The whisky is celebrating its 50th anniversary with a return to its original amber bottle and a new product line. The new square bottle will be available in 1.75 and 1-liter sizes. Luarca purchased the brand from Beam in 2012.
- Yagura Cachaça is now available, in a bright blue stained glass bottle designed by artist Brian Clarke. The 40 proof Brazilian blend white cachaça is organic and gluten-free. Yagura is available for a suggested retail price of \$44.95 for a 750-ml bottle.
- Heaven Hill has released a new seasonal Spirit for the 2014 holidays — **Heavenly Sparkle**. Infused with Champagne-like bubbles, the new effervescent Spirit is bottled at 12.5 percent ABV, slightly less than the 17 percent original Heavenly brand. Like its namesake, Sparkle has a suggested retail price of \$19.99 for a 750-ml bottle.
- West Coast Irish Whiskey was recently introduced by M. G. Walker, available in Original Classic Blend and 18-year Single Malt. Both bottled at 40 proof, the blend is aged in American casks, while the single malt is non-chill filtered and aged in first-class, flame charred American barrels. The new West Coast whiskeys are available for \$29.99 and \$29.99 for 750-ml bottles.
- Whyte & Mackay has announced the nationwide availability of **Jura Brooklyn**, a single malt Scotch whisky. The whisky has been aged up to 18 years in American White Oak Barrels, American Cherry and Pinot Noir casks. Jura Brooklyn has a suggested retail price of \$79.99 per bottle.
- Heaven Hill Distillers has introduced **Black & Tan 23-Year-Old Single Barrel Bourbon**. The new limited edition release follows the company's 20-Year-Old from 2012 and the 21-Year-Old released last fall. The new bottling is 50 proof and comes at a suggested retail price of \$199.99 for a 750-ml bottle.

88 BeverageDynamics • November/December 2014

January 7, 2013



THE NEW YORKER

TABLES FOR TWO
PIG AND KHAO
68 Clinton St. (212-920-4485)
BY LIZZIE WIDDICOMBE
JANUARY 14, 2013

“This is not Momofuku,” a diner said recently at Pig and Khao, a new restaurant on the Lower East Side. The distinction may seem obvious, but it bears repeating, since Pig and Khao displays many hallmarks of the empire created by both David Chang and this restaurant’s part owners the Fatty Crew (Fatty ‘Cue, Fatty Crab). You’ve got your young chef dishing out irreverent takes on Asian street food: Leah Cohen, a “Top Chef” contestant, created the menu based on

PIG AND KHAO

PRINT E-MAIL SINGLE PAGE

KEYWORDS
PIG AND KHAO 68 CLINTON ST. (212-920-

REAL ESTATE

NEWS & FEATURES | RESTAURANTS | BARS | ENTERTAINMENT | FASHION | SHOPPING | ARTS

Cartier
This line has a color and a name

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This line has a color and a name

The South Is Rising

Williamsburg, no part of it, anyway, is undergoing yet another wave of change.

Coming Soon...
A hotel, movie theater, and racing-inspired taproom.

Williamsburg Cinema (41) 217 Grand St., at Driggs Ave., a seven-screen movie house with stadium-style seating, will use the famously mobby residents' appetites for blockbuster fare.

Another indicator that South Williamsburg has become a destination: Juan Figueroa of Brooklyn's New York Loft Hotel bought the **Williamsburg Savings Bank** (40) 175 Broadway, nr. Driggs Ave., in 2010 and has been furiously renovating ever since. When he's done, the Beaux Arts landmark will house a 350-person event hall for weddings and corporate functions, a ballroom, and a 150-seat restaurant. Two private dining rooms will inhabit the bank's former offices, and there's a

Dining & Wine

Madison Beach Hotel | Connecticut's World-class Beachfront Resort | Last Minute Summer Weekend Getaway Special! 203-245-1404 | www.madisonbeachhotel.com

Chefs Try New Terrain, Like the Upper East Side

Each fall brings New York a harvest of new restaurants, with most of the prize destinations in downtown Manhattan and Brooklyn. But this season the Upper East Side will rub its eyes and perk up at the sight of several exciting arrivals.

Fall Restaurant Preview
How to Dig: **Madison White** will move to a high-end project, **Restaurante Marais**. **Louise Trevisani** will dish up steaks and soups at **adriano's Club**. **Sara Scharoun** and her sons, **Le Carpe**, will set their stylish table in the **Pierre** hotel, with a **chef-owned** focus.

What's Popular Now
Lap to go and eat your trends are growing in volume with **Madison White** (212-774-7474)

A Mental Experience Like No Other
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Today's Headlines Daily E-Mail
Sign up for a roundup of the day's top stories, recipes, and more.

PIG & KHAO The Fatty Crew, the restaurant group that Rick Camac owns with Zackary Pelaccio, is opening this place in the former Falai space, featuring Southeast Asian food with a focus on Thailand and the Philippines. The chef is Leah Cohen, who plans dishes like pork shank in soy sauce; grilled pork neck and watermelon; and crispy quail with Sichuan peppercorns, coconut vinegar and soy sauce. Mr. Pelaccio is not involved in this project. (Sept. 18): 68 Clinton Street (Rivington Street).

NEW YORK POST Page Six

Pig out at LES trough

The small plates are divine at new Asian eatery

Steve Conzo

When it comes to dining, there's no doubt that the Lower East Side is a hot spot. And now, with the opening of **Pig and Khao**, it's no longer just a place to grab a quick bite or a drink. It's a place to go for a full-on meal.

innocent driver
STORM PAGES 4-5

The New York Times

OFF THE MENU
Florence Fabricant
PIG AND KHAO Southeast Asia, especially Thailand and the Philippines, is the chef Leah Cohen's inspiration in the space that was the Lower East Side pioneer Falai (Tuesday): 68 Clinton Street (Rivington Street), (212) 920-4485.

BONNET STANDS
BEHIND MESSAGE
CLOUTIER (IN VIDEO)

WELCOME TO THE
FALL

At a Campus

Madison White (212) 774-7474

bon appétit

42 RECIPES FROM OUR TOP CHEFS

THE BEST RESTAURANTS IN AMERICA

FRESH
FICACCIA
FALCI

FASHION ALL DAY
FOOD ALL NIGHT

THE BEST CREAMY CAKE

THE BEST CHICKEN

THE BEST PASTA

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THE BEST PASTA

THE BEST STEAK

THE BEST BREAD

THE BEST DESSERT

THE BEST DRINK

THE BEST SNACK

THE BEST SALAD

THE BEST SOUP

THE BEST SANDWICH

THE BEST PIZZA

THE BEST PASTA

THE BEST STEAK

THE BEST BREAD

THE BEST DESSERT

THE BEST DRINK

THE BEST SNACK

THE BEST SALAD</



Saturday, May 1

WORD OF MOUTH

Eight Items Or Less: A 'Neo-Pagan' Mayday in SoHo & R.I.P. All Points West?

By Gary Pini



2. Since you're probably hitting the streets on Saturday for the **Shepard Fairey Deitch Projects** (18 Wooster Street) opening, be sure to stop by the "new-folk pagan " celebration "Maypole" at 5 p.m. in Petrosino Square (Kemare & Center Street).

August 16, 2012

The Newtown Bee

Racing The Planet Satisfies Competitive Siblings

Share |  

By NANCY K. CREVIER



[Enlarge Image](#)

Tara and James Gaston are halfway to their goal of completing foot races across four deserts before the end of the year.

Founded ten years ago by an American woman named Mary K. Gadams, RacingThePlanet is a series of self-supported footraces comprised of routes through four of the planet's harshest desert environments. The 250km (155 miles) course takes place in six stages, over seven days.

RacingThePlanet puts competitors in the Atacama Desert in Chile; the Gobi Desert in China; the Sahara Desert in Egypt; and every other year, including 2012, in the Antarctica, also known as "The Last Desert."

Newtown residents, sister and brother Tara and James Gaston, have already completed the Atacama and Gobi races, and James has also finished the Jordan this year, one of the Roving Races, a race that moves location each year and which was added to the RacingThePlanet calendar in 2008.

They hope to become the first siblings in the world to complete the four desert runs in a year, when they cross the finish line in the Antarctica in November. If they complete the series, James will also be the youngest to do so, and only the third person worldwide to complete five of the events in a single year.

A biology major who will start medical school at the University of Medicine and Dentistry in New Jersey in August, Tara, a 2006 graduate of Newtown High School, where she starred in soccer, said that she first heard of RacingThePlanet in a sports magazine, in the spring of 2010.

"I was just out of college and a little bored. So I called James and said, 'Let's do this.'"

At the time, James, a three time All-American high school swimmer (Bolles High School in Jacksonville, Fla.) was attending University of California Santa Barbara and nursing a shoulder injury that had ended his college swimming career.

"I had never even run before. I was a swimmer. But we made this a new goal, and it just happened. There was no backing down, once we adjusted our schedules," said James.

"We wanted the extreme challenge of doing all four races," said Tara, and added that both of them tend to be pretty competitive.

Tara had never run distances before, "But these ultra marathons — it's amazing being out there," she said.

With the backing and support of family and friends, the siblings set out in March for Chile, where they competed in the first of the four desert races. Adjusting to the whole race was a big challenge there, said James.

Each desert race consists of a marathon length race of 20 to 26 miles for the first four days; a 50 mile race that must be completed within 30 to 40 hours on the fifth and sixth days, with overlap into the final day, which consists of a 10 to 15 kilometer race. Each participant carries 2.5 liters of water — "It was 90 to 100 degrees in Chile, so we just kept dumping water on our heads," said Tara — refilled at the four water stops along the course; a backpack with freeze dried food and a couple of extra T-shirts and socks; a sleeping bag; flashlights, including one on head gear for night running; a compass; and one of the most valuable items, toilet paper.

"They provide you with a hole in the ground covered by a tarp for the bathroom," laughed James, but toilet paper is a commodity the runners must supply. Running out, Tara learned, is a source of aggravation when begging it off of her brother.

A tent is the only other item supplied by the race coordinators.

Along with the intense heat, the Atacama Desert included hills and salt flats that were difficult to traverse.

"It's like walking on a dried out coral reef bed," James described, while Tara likened it to walking on deep, soft snow and sinking in, "Except it is sharp and cuts your legs."

Many more, and far steeper hills were the challenges when the pair crossed the Gobi Desert in mid-June, as well as finding footing on terrain covered in fist-sized rocks.

Both Tara and James believe that the Sahara, in October, will be more of a mental challenge as they take on a course of constant sand and monotonous dunes.

"We've always been good in terms of mental toughness, though, I think," said Tara, from past athletic experiences.

"They say, go as far as you can, then go further," said James.

Their competitive natures will help them, going forward, they said. "We push each other," said Tara. "Neither of us wants just one to finish a race."

Despite brother and sister "moments" that led to some bickering in the tents, the siblings are probably closer than a lot of brothers and sisters, because of this experience, they said. "We actually don't see a lot of each other when we are home. We're busy; we have our own schedules, and our own training programs. We do pick each other's brains, of course, about training and that sort of thing," said Tara.

There are many reasons for taking on the RacingThePlanet challenge, said James and Tara. Traveling to places they might not otherwise, and in a situation that lets them step back and appreciate where they are; and the community of ultra-marathoners are top reasons.

"Everyone is so genuine," said Tara. "Everyone wants everyone else to finish, whether they are the top runners or way in the back," she said.

There is also the high of finishing the seven-day ordeals. "You are so excited to finish," James said. "There's nothing like that feeling when you're sipping that cold Coke — not water, for once — and tasting that first cheeseburger."

"When you finish, you sort of feel invincible," Tara added. "You forget the pain and misery."

And there is plenty of pain and misery beyond the terrain and weather, they said. Foremost is foot health.

"You will lose a toenail," predicted James. "People have blisters, and the skin just peels off their feet." He believes that his regimen of taping his feet each morning and using hydropel, a Vaseline-like substance, as well as tending to blisters as soon as they appear, has kept his feet in decent condition. Both Tara and James swear by the wool, wicking socks that they wear, as well.

Charity is another reason that propels them on. Tara said she is racing for a charity that benefits her school, although she has not yet pinned down which one. James will raise money for muscular dystrophy when he steps onto the Sahara Desert in October.

Until then, both will continue to train, and return to a somewhat normal life. Tara will be in school, and James, who has taken off two years from pursuing his math/economics degree in order to race, will serve on the Newtown Board of Finance, a seat to which he was elected last fall, and volunteer with Newtown Hook and Ladder.

It may be hard to duck out on medical school for two weeks in October and again in November, when they travel to Antarctica, said Tara, but she will make it work.

"I think," she said, "this will be one of those life experiences I won't regret."

To donate to James' muscular dystrophy fund, visit www.joinmda.org/JamesGastonformda2012/swimjim11, or visit his Facebook page, Deserts For Dystrophy. Tara's Facebook page is currently under construction. To support Tara's charity, search Tara Gaston.

Lifestyles

Lebanon native Zandy Mangold has witnessed the pain and exhilaration of Chile's Atacama Crossing ultramarathon through a photographer's lens. Now he's about to experience it all firsthand.



Runners take off at the start of the Atacama Crossing ultramarathon in Chile last year.

ZANDY MANGOLD



Lebanon native Zandy Mangold races to a vantage point while photographing last year's Atacama Crossing ultramarathon. Mangold is back in Chile for this year's Atacama Crossing, this time as a competitor. The race begins today.

Desert perspectives

ZANDY MANGOLD has seen the tidal wave of emotions pour from the souls of competitors after finishing an ultramarathon.

He has captured on film their immediate elation after completing what amounts to six marathons in seven days in conditions of extreme heat or cold. And he kept on shooting his camera as that elation turned to tears.

Jim Fennell
Just Checking In



"They're whooping and hollering crossing the line, then 15 seconds later, they're down and crying," Mangold said. "It's like an exorcism."

Mangold, 38, is a freelance photographer whose work has appeared in Time magazine and newspapers such as the New York Post and the Washington Times. A Lebanon native who now lives in New York City, he shot his first ultramarathon three years ago.

"It was impressive, inspiring, amazing," Mangold said. "But nothing I would do."

As Mangold began shooting more of these races, something happened that he's at a loss to explain: He decided to run one.

He ran an ultramarathon in Australia two years ago, and, by his own account, finished next to last. He said he did nothing but sleep for the two weeks after the race and didn't run again for almost two months.



Mangold faced his own challenges in shooting last year's Atacama Crossing, including waking up before dawn to hike into the slot canyons and standing in frigid water waiting for competitors.

ZANDY MANGOLD

Now he's back to try again. "There's a million reasons why: it depends on the moment you ask me," Mangold said. "It seems like a good idea. But if you think about it too long, the good idea will go out the window. You just have to commit to it without thinking."

Mangold will join about 160 other competitors this week in the Atacama Desert of Chile for a 155-mile self-supported race that begins today as part of the RacingThePlanet's 4 Desert ultramarathon series.

Mangold trained by running the streets of New York City with a backpack that weighed

20 pounds and by spending time at his family's home in the Bahamas running on sandy beaches under the hot sun.

His quest has drawn him out from behind the camera to in front of it. Mangold was the subject of a documentary, called "More Chilean Than Beans," about his training leading up to the race.

Mangold's father, Tomas, is from Chile — he left there in 1968 and eventually settled in Lebanon — and he's returned this week to support his son.

— See Mangold, Page F9



A runner traverses a rarity in the Atacama Crossing ultramarathon — water — during last year's race.

ZANDY MANGOLD



Mangold trains in the hot climate of Eleuthera, Bahamas, in anticipation of the Atacama Crossing.

TOMAS MANGOLD

Lifestyles

March 4, 2012 • NEW HAMPSHIRE SUNDAY NEWS • Page F9



Chile's Atacama Desert is only one stop on RacingThePlanet's 4 Deserts ultramarathon series, and Zandy Mangold has photographed all the races, including the Last Desert in Antarctica (above, left)

Mangold

Zandy Mangold is an accomplished distance runner who began with the cross-country program at Lebanon High before going on to become a prep-school all-American at Concord (Mass.) Academy. He competed at Connecticut College and ran in four marathons, including events in New York and Paris.

Ultramarathon challenges

But ultramarathons are something entirely different. The Atacama Desert presents challenges that seem unimaginable. Competitors will have to run at altitudes as high as 10,000 feet above sea level, in arid conditions — there are places in the desert where no rainfall has

ever been recorded — and in temperatures ranging from 100 degrees in the day to 40 degrees at night.

They will have to run 20 to 26 miles for the first four days, close to 50 miles over the fifth and sixth days and nine miles on the final day.

"It's not even like running," Mangold said. "I don't know what to call it."

Competitors have to carry their own supplies to last the whole week; that's why it is called a self-supported race. They are given water to start the day and a place to sleep at night.

"Yeah, we have a tent and a hard place to sleep on," Mangold said.

Mangold believes he will not finish next to



and the Sahara (above, right). The fourth stop is China's Gobi Desert. Mangold is planning a book of photography from the events.

PHOTOS BY ZANDY MANGOLD

Continued from Page F6

last this time around and even hopes to finish in the top 10. And this time he will not take two months off before running again, since he qualified for next month's Boston Marathon.

A free spirit, Mangold is glib and engaging, a drummer in an indie rock band who says running is a way to feel connected to the land. He's also strong-willed, something he found out during his first ultramarathon when his pre-race training was interrupted by injury.

"I just thought I'd gut it out," he said. "What a mistake. But I found out my will is stronger than my physique."

The 4 Desert series consists of races in the Atacama Desert, the Gobi Desert of China,

the Sahara Desert of Egypt, and Antarctica. Mangold has shot them all and is planning on publishing a book of photos.

Since he will not have room for his regular camera during this week's run, he'll be bringing along a point-and-shoot-camera to document the experience.

"I'm a method photographer," Mangold said. "I try to get on the same level as my subject."

This week, he won't have to try very hard to achieve that.

Email staff reporter Jim Fennell at jfennell@unionleader.com.

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Runners take off at the start of the Atacama Crossing ultramarathon in Chile last year.

ZANDY MANGOLD

Beautiful brides on a budget

SO, I’M OBSESSED. Simply obsessed. And slightly embarrassed that I have watched more than 400 episodes of “Say Yes to the Dress” and “Whose Wedding Is It Anyway?”

In my mind, not only can I be Budget Vogue fashionista, I could also serve well as Budget Vogue Wedding Planner. Really. Hire me. I think I could plan a wedding for a song.

You see, in my studies of reality shows and weddings, I am amazed — flabbergasted, really — at the money spent on nuptials. Crazy! The budgets are house payments, the GNP of a small country, enough to get Greece out of debt.

Budget Vogue

Susan Dromey Heeter



So, if I were to plan a wedding, I’d go heavy on fashion, small on price and be totally green. I’d shop primarily second-hand.

First off, I would begin by finding a dress for less than \$100. Really. I see oodles of gorgeous ones in thrift shops and in second-hand stores, and I think, “Mmmm ... perfect!”

Some gowns, of course, are hideous — stained and better used as drop cloths than wedding dresses — but some are simply lovely. Why wouldn’t they be? They’ve been worn less than 24 hours, less than a day, less time than it takes to drive to New York City. And then they sit. And sit. And do nothing. And with a good dry cleaning and alteration? *Voilà! C’est fantastique!*

So, that’s what I’d do first for my bride. Then, we’d look for flowers. We’d get tulips or daffodils at Market Basket and keep things very, very simple. Colorful. Delightful. And the vases? We’d find them at thrift shops where there are at least 300 vases per store. Really. I defy you to enter any second-hand shop and not count at least 30 vases. Honestly. Vases are to thrift shops what lint is to dryers. Abundance.

And we’d place these vases both at the ceremony and reception. Double duty. Lots of vases. Lots of color. Lots of bang for the buck.

And that brings us to the venue ... I like the idea of a church hall. Yes, I hear you laugh, but why not? It’s convenient, generally has a kitchen, probably is a lot cheaper than a country club and, if the wedding is not too crazy big, an ideal setting. And it could be dressed up beautifully with Christmas lights, with color, with beautiful table coverings.

And for those coverings? I’d go to a fabric store and buy up the remnants. Maybe Exeter Handkerchief Factory. Maybe JoAnne’s. OK, not second-hand but a lot cheaper than new. And then I’d just sew up the edges. Easy. Done. Colorful. And I could even make the napkins.

So maybe not everything matches perfectly. If I were hired as Budget Vogue Wedding Planner, the reception might be a bit eclectic. A bit different. A bit ... off.

But while it might be that not everything is perfectly matchy-matchy and elegant and uptight, it would be warm, wonderful and comfortable.

One of the best weddings I’ve attended included a reception dinner of turkey and mashed potatoes. Yum. My own wedding dinner was at a Chinese restaurant. Outstanding — even if all my guests were hungry an hour later.

For my Budget Vogue Wed-



Lebanon native Zandy Mangold races to a vantage point while photographing last year’s Atacama Crossing ultramarathon. Mangold is back in Chile for this year’s Atacama Crossing, this time as a competitor. The race begins today.

COURTESY

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Jim Fennell

Just Checking In



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ZANDY MANGOLD



Zandy Mangold trains in the hot climate of Eleuthera, Bahamas, in anticipation of the Atacama Crossing, which begins today in Chile.

TOMAS MANGOLD

The New York Times

Dining & Wine

FOOD STUFF

Florence Fabricant



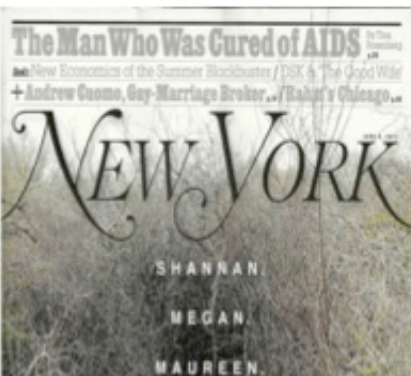
A Soft Spot for Goat-Milk Ice Cream

The very notion of goat-milk ice cream is uncommon enough. But Sophia Brittan (above) churns into even more exotic territory with her Turkish-style goat-milk ice cream at Victory Garden, in Greenwich Village.

Street vendors in Istanbul sell ice cream called dondurma that they work into improbably elastic strands, almost like mozzarella, thanks to the addition of sugar, a wild-arched nut. Ms. Brittan's version comes in three flavors: vanilla, herbal and, the nicest of the three, mint, a kind of natural gum used in the

Eastern Mediterranean. For her soft-serve goat-milk ice cream, without sugar, the flavors include herbs with pistachio, rose, tangy pomegranate, in addition to dark chocolate, vanilla, coffee and salted caramel. Sandwiches with herbs, nut and flower toppings are also sold.

Victory Garden, 31 Carmine Street (Bleecker Street) (212) 206-7273. Turkish-style dondurma ice cream is \$1.50 for a serving. Soft-serve goat-milk ice cream is \$1.50 for a cone, \$1.50 for a cup and \$3.25 for a large with a topping.



as well, via a few must-free options.) There's fun for dessert and beer on the way.

Victory Garden

31 Carmine St., at Bleecker St.
(212) 206-7273

Sophia Brittan, co-founder of the cooking show and recipe website Kitchen Caramel, brings an exotic new twist to the fix-go market. At her South Village shop, Victory Garden, she's transforming goat's milk from Connecticut's Bellare Farm into a naturally tangy plate frozen yogurt, also in finally inspired flavors like rose petal and lemon poppy, and soft-serve ice cream. Offbeat toppings range from healthful (chia and flaxseed) to tastelessly

Indulgent (Deep Mountain Maple marshmallows, Lahlabit honeycomb-candy). The signature dairy also factors into yogurt parfaits and custom-made chocolate bars, plus such topical applications as soups, lollipops, and lip balms, many produced on local farms. B.A.B.R.



Frozen treats!

Cool down with the summer's newest or of sundaes, pops, ice-cream sandwiches and
By Chris Schoringer
July 1, 2011



Victory Garden

Situated just a block from frozen-treat meccas (Popbar, this tiny artisanal outfit fills a worthy rich milk soft-serve (\$3-\$7), friendly to the lactose-int made in-house with fresh dairy from Bellare Connecticut. With a uniquely tangy and tart rotating flavors like basil-mint and rose petal, an savory and refreshingly grown-up; dress them in minded toppings such as crushed halvah, stewed and Liddabit honeycomb. 31 Carmine St. between and Bleecker Sts (212-206-7273)

The New York Times

Dining & Wine

FOOD STUFF

Satisfy That Hankering for Ice Cream

By FLORENCE FABRICANT
May 24, 2011

Brian Smith, the owner of Ample Hills Creamery, right, a bright shop that just opened in Prospect Heights, Brooklyn, is scooping salted caramel, maple-bacon, chocolate stout with pretzels, all-natural bubble gum tinted with beet juice and 19 other flavors, including chocolate and vanilla. He custom blends his bases (some with eggs, some not), so by law he needs to pasteurize his mixtures of milk and cream from local dairies on site. Homemade cones, and cakes with ice cream and blondies or brownies are also on the menu.

Along with black sesame-seaweed, Thai coffee, coconut and the ubiquitous caramel sea salt, at Sky Ice in Park Slope, Brooklyn, there is even a mixed vegetable flavor and sorbets that include mangoes and durian. The Chaijit family, from Chiang Mai, Thailand, makes the ice cream and shave ice in this shop and cafe, and whips up curries, salads, crepes and desserts.

Coming this weekend to Greenwich Village is Victory Garden, where goat-milk soft-serve ice cream and frozen yogurt will be churned, in chocolate, rosewater, lemon-poppyseed and, yes, salted caramel.

Victory Garden, 31 Carmine Street (Bleecker Street), (212) 206-7273. Servings will be \$4 or \$5.



SOPHIA BRITTAN
Owner, Victory Garden

COOKING Unique Sweets
Victory Garden



Game Changers: Quail, Pigeon, Pheasant, And Other Reasons To Think Beyond The Bird

Skip the usual fare this holiday season. Birds of a different feather are equally delicious, and they're taking top billing on covetable menus.

By Adam Dence, Photography by Victor Pinedo

PARTRIDGE

Until recently, partridges were pretty much only found "in a pear tree"—an ironic song lyric since these plump, squat birds don't build their nests in trees—and not in restaurant kitchens. But chefs like Joe Macchia of the Williamsburg bistro Biblo are bringing the breed back. "Partridge has more myoglobin in its muscle, meaning darker meat with richer flavor," says the chef, who sources his Pennsylvania birds from Pat LaFreida. "It makes me think of warm flavors like cinnamon and chestnuts, perfect as hoodie weather starts approaching."

Where to Get It
→ Biblo, Brooklyn

Inspired by the Christmas carol, Biblo layers a partridge terrine with Red Blush pears.





HANGAR ONE CHOPLOV VODKA
Hangar One Choplov Vodka is distilled from 100% grain neutral spirits. It is a clear, colorless liquid with a smooth, clean taste. It is perfect for sipping or mixing in cocktails.



THE RIGHT STUFF FOR THE HOLIDAY GIFT GUIDE



HAUTE LIVING MAGAZINE

Swanky Digs: Ritz East Comes to Southampton
By Alexander Miller on June 17th, 2010



Product Launch - US: Yaguara Cachaça

By City Warming | 10 September 2014

Print size Email Print

Yaguara Cachaça

Category - Spirits, cachaça, 41.0% alc

Available - Since mid-July

Location - US, initially in New York in selected on- and off-trade outlets

Distribution - Blueprint

The Camargo family from Brazil has partnered with UK entrepreneur Blueprint to launch its Yaguara cachaça in the US. Initially available in New York, the Brazilian spirit is the world's first blended white organic cachaça, according to the Camargos.

Yaguara is also available to purchase online at syphonline.com.



Yaguara Cachaça

Distillery Age

JUNE 3, 2011 | MODERN DISTILLERY AGE WEEKLY NEWSLETTER

VOLUME 2 NUMBER 2

Hangar One Vodka Blimps Out



Proximo Spirits and Hangar One Vodka have launched an aerial and online campaign in which Hangar One distillers will experience the country in their newly commissioned 120' long blimp. They will host cocktail events, bring sales and Hangar One parties with a fully functional vintage Hangar One airplane trailer and a 15-person flight crew. The blimp took flight at the end of May in Miami and will cover the East Coast before heading through the middle of the country and up the West Coast. The distillers will stop in over 30 cities to talk to consumers and trade about Hangar One Vodka. Responders in local markets will compete for the best Hangar One cocktail at the Landing Party.

Benardi, David Paulmann and Hubscholtz

Young's Market and RNDC Combo In Arizona

Young's Market and Republic National Distributing (RNDC) have agreed to combine their distribution operations in Arizona. The transaction, which is subject to customary contingencies, is expected to close on August 1. The name of the combined venture will be Young's Market Company Southwest, LLC, and the President will be Mark Stover, who has 28 years of experience in the beverage alcohol industry, serving most recently as President of RNDC's Arizona operations. Brandon Alexander, formerly Vice President and General Manager of Young's Market Company of Arizona, will become Vice President of Sales.

Arcus AS Picks Kobrand as U.S. Importer for Vikingoford Vodka



Vikingoford Vodka

Vikingoford Vodka

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OLIVA

The 25 Cigars of the Year
Celebrating 5 Years in a Row



HANGAR ONE

Hangar One on the Overhang

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VIKINGOFORD

Vikingoford Vodka

SPORTS EXTRA
DAILY NEWS
 NEW YORK'S HOMETOWN NEWSPAPER
 Friday, 11/05/2012, October 26, 2012

THE FEAST WE CAN DO
 A world of delicacies awaits those coming to the shows

BY PATTY LEE
SOOGY HOT DOGS? Gummy (pretzels). Not at the House that Bruce Built.

Inspired by Brooklyn's diverse dining scene, developer Bruce Ratner tapped the area's culinary game by bringing in bites from more than 30 vendors and restaurants from across the borough.

SAVORY

RESTAURANT GROUP ENCOUNTERS

Although restaurant groups and their chefs have associated with high volume and high-volume customers, the group's business plan is to serve a more diverse range of customers. The group's business plan is to serve a more diverse range of customers. The group's business plan is to serve a more diverse range of customers.

BAR BUSINESS
 The New York Publication
 Fresh New Mix: Our latest look at celebrity mixologists in the U.S.

particular, "We also have a challenge in finding how long the cocktail has been around, which is another great conversation starter for our bartenders and our customers. These are the people who are not just looking for a drink, they're looking for a story."

Stephen Scott, 35, is a bartender in South Florida, is getting plenty of attention with his website, "Bar Business" (barbusiness.com). The website is a place where bartenders can find out about the latest in cocktail culture, and it's also a place where bartenders can find out about the latest in cocktail culture.

RESTAURANT GROUP ENCOUNTERS

Although restaurant groups and their chefs have associated with high volume and high-volume customers, the group's business plan is to serve a more diverse range of customers. The group's business plan is to serve a more diverse range of customers. The group's business plan is to serve a more diverse range of customers.

NEW YORK
Weddings
 WINTER 2012 SPECIAL ISSUE

Venues With Insane Views
 Gorgeous Grooms You'll Actually Want to Wear
 Brides

FATTY 'CUE
 50 Carmine St., nr. Bedford St.
 212-929-5050; fattycue.com

Southeast Asian cuisine meets good old Southern barbecue on executive chef Corwin Kave and pitmaster Steve Haritopoulos's inspired menu. The unexpected pairing of traditional smoky 'cue with citrus flavoring, like a brined and smoked 30-pound whole pig with palm-sugar sauce, is spot-on. Off-site packages start at \$790 (serves 30 to 40 people).

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 LATE CITY FINAL
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Your game-day grub

FATTY 'CUE

After getting the go-ahead from the city, Fatty 'Cue is set to open in Williamsburg. The restaurant is set to open in Williamsburg. The restaurant is set to open in Williamsburg. The restaurant is set to open in Williamsburg.

CALEXICO

BROOKLYN BURGERS & DOGS

LEO SPURIONI GARDENS

HABANA

FRESCO BY SCOTTO

DETAILS

GET RIPPED, FAST
 6 STEPS TO THE PERFECT BODY

Billionaires Dressing Badly
 Silicon Valley's Style Crisis

IF VICE AND MEN
 HOW BAD IS YOUR GUILTY SURE?

ASON'S DOLEST CATAILS

THE RIGHT STUFF

ZAGAT

7/11/2012 04:29:00 PM

Fatty Crab Vows to Continue on UWS, Re-Open Williamsburg 'Cue Location

The buns will be back!

By James Mulcahy

We were really dismayed to learn that the Upper West Side location of **Fatty Crab** is closing down to make way for a new outpost of **RedFarm**. How will the neighborhood live without those pork buns and Fatty Sour cocktails? Well, the folks at the restaurant just issued a statement that they will be looking for a new location in the hood. Also - even though their current home will shutter and the Williamsburg location of Fatty

