



The Movement to Define Native American Cuisine



RESTAURANT REVIEW
Gramercy Tavern: A Classic Still on the Move



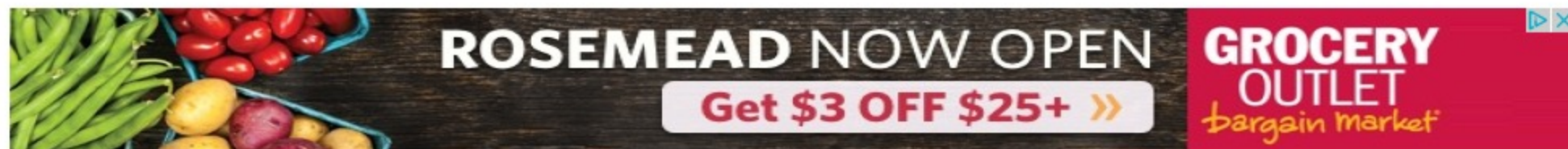
RECIPE LAB
Building a Better Vegetable Gratin



WHAT TO COOK
No-Recipe Recipes for Tomato Season



The Depressing Food of the Depression, in 'A Square Meal'



Diner's Journal

The New York Times Blog on Dining Out

What We're Reading

By THE NEW YORK TIMES MAY 17, 2011 10:10 AM

A collection of links by the reporters and editors of the Dining section.

The Wall Street Journal: The Department of Agriculture is proposing to eliminate all potatoes but sweet potatoes from federally subsidized school breakfasts and to limit them sharply at lunch. — Nick Fox

The New Yorker: Forget trimmings, now it's...lab meat? Tissue engineers and stem-cell biologists are toiling to grow test-tube muscle meat never connected to an actual animal. Will it taste like chicken? Weirdly manufactured, ethically interesting and wildly expensive, yes, but PETA approves! (subscription is required for more than a summary) — Glenn Collins

Wall Street Journal: Excellent reader on Texas catfish noodling and the state's efforts to stop it. — Sam Sifton

Slate: Oh, that contentious debate on high alcohol in wine. Mike Steinberger tries to stake out a middle ground. — Eric Asimov

Use Real Butter: Photographer Jennifer Yu, just back from Hawaii: scroll down for the fruits of her research into malasadas, Hawaiian doughnuts of Portuguese descent. — Julia Moskin

The Guardian: Nigella, Heston, Gordon, Jamie. Looking back at a decade in British food. — Jeff Gordinier

The Economist: Under the headline "Let them eat maize husks," an analysis of starvation in North Korea, which appears to have affected even some Army units. Strangely, however, the black market price of rice has fallen, provoking speculation that Kim Jong Il is actually hoarding rice to insure a bumper crop for the 2012 celebrations of the 100th birthday of the late Kim Il Sung. — Glenn Collins

USA Today: The newspaper looks at rising prices in American restaurants — at least the fast-casual, out-by-the-mall kind. — Sam Sifton

The Price Hike: Meanwhile, Ryan Sutton, the wry restaurant critic for Bloomberg, updates his excellent Tumblr page devoted to the same subject in more luxe establishments. — Sam Sifton

Food52: By day, Jennifer Steinhauer covers Congress for The New York Times. At night she's Jenny, intrepid cook and contributor to this marvelous Web site. Here's her smoking-good recipe for spaghetti with shrimp, broccolini and basil. — Sam Sifton

Gastronomy blog: A recipe for bo bia, the spicier, chewier cousin of Vietnamese summer rolls. — Julia Moskin

Decanter: LVMH Moët Hennessy Louis Vuitton has signed a deal with a Chinese company to make high-end sparkling wine in China. — Eric Asimov

The Drinks Business: Little-known trend assessed: Around the wine-making world, producers in the last decade have been experimenting with fermenting wines in concrete vats shaped like eggs. Why, you ask? — Eric Asimov

Boston Globe: An environmental success story south of Boston, as a clam bed along the South River near Marshfield and Scituate opens for the first time in 20 years. — Sam Sifton

Romenesko: The new Associated Press stylebook has a section on food terms, like locavore and huitlacoche. — Nick Fox

Dinner: A Love Story: Sometimes it's time for pretzel chicken. — Jeff Gordinier

Poetry Foundation: Foodie drama at the bagel shop in this poem by Kiki Petrosino. — Jeff Gordinier

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WHAT WE'RE READING

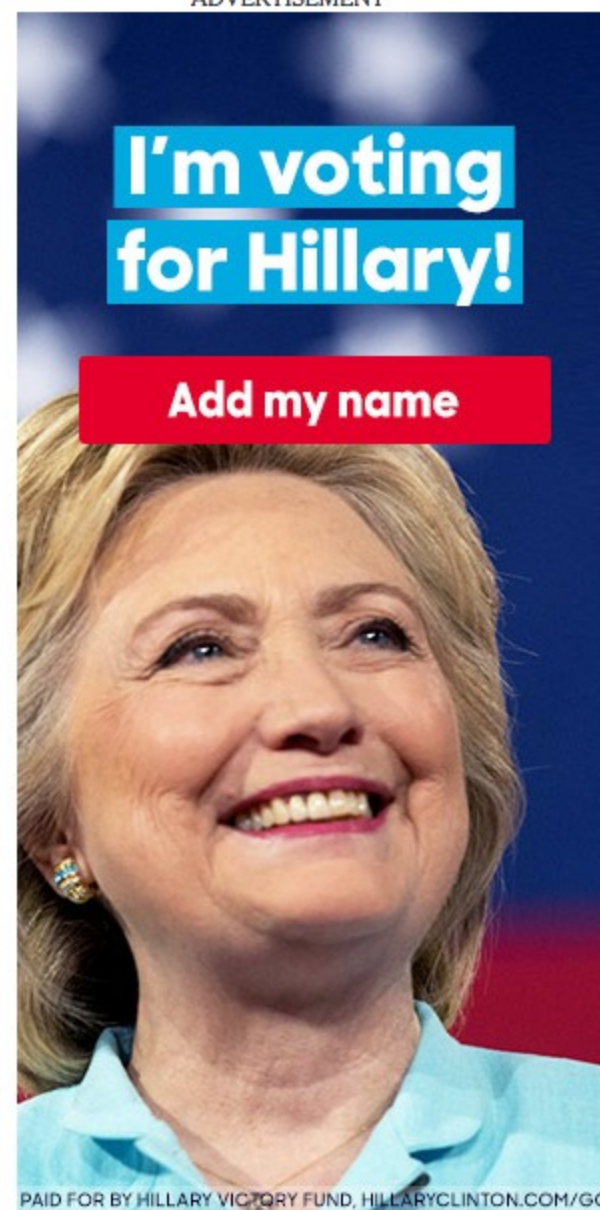
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▶ Elaine's Is Closing

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Florence Fabricant's recommendations for the week of July 9th. Read more...

WHAT'S FOR DINNER?

Vietnamese Marinated Flank Steak 41

Vary the marinade, and you can serve flank steak in endless variation all summer. Read more...

DRINKING

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A list of wines to take to your summer rental. Read more...

BACK OF HOUSE

After Midnight, She Rules the Kitchen 4

Diana Bush, a baker at the NoMad, works from 8 p.m. to dawn making the restaurant's bread. Read more...



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