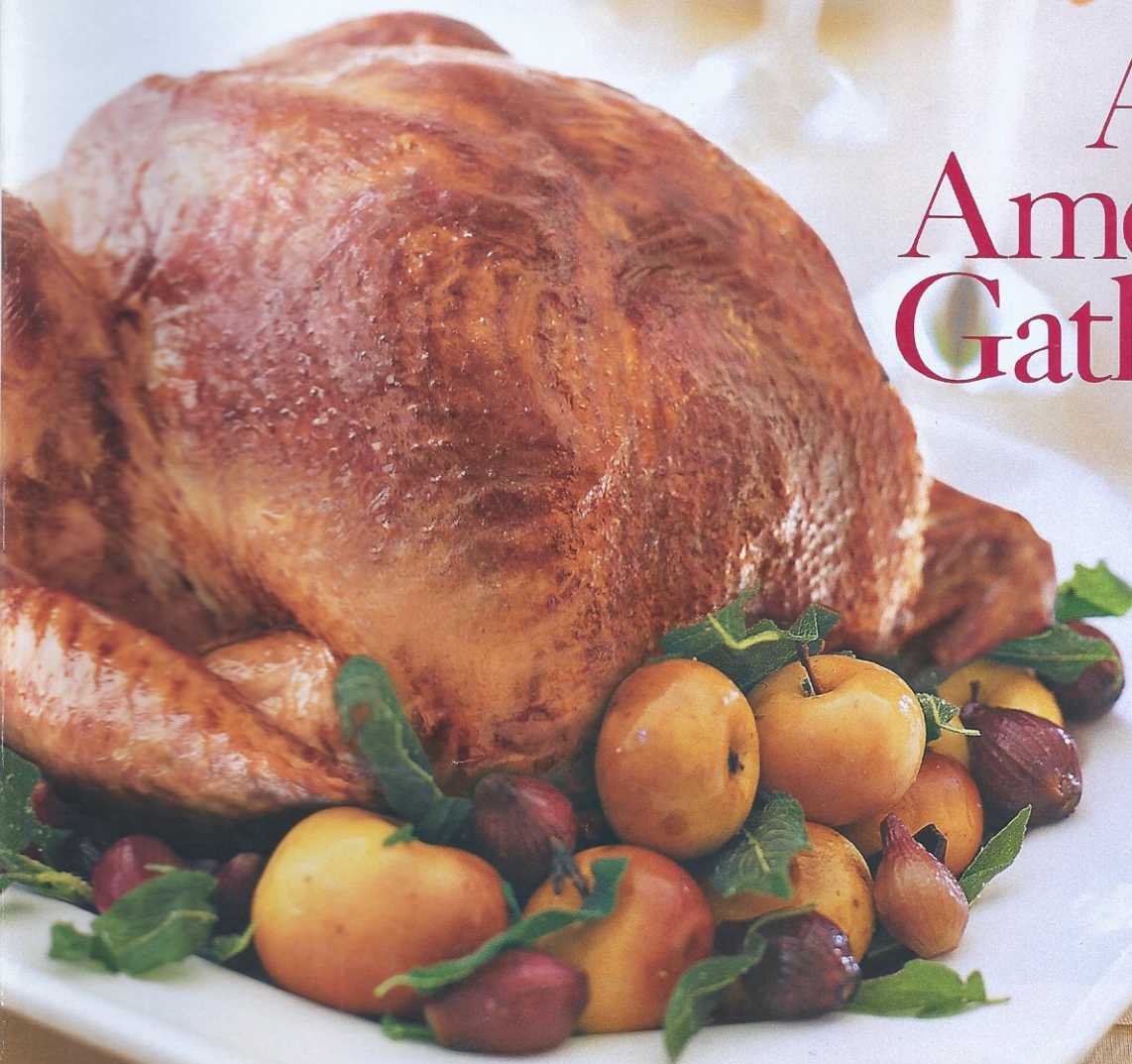


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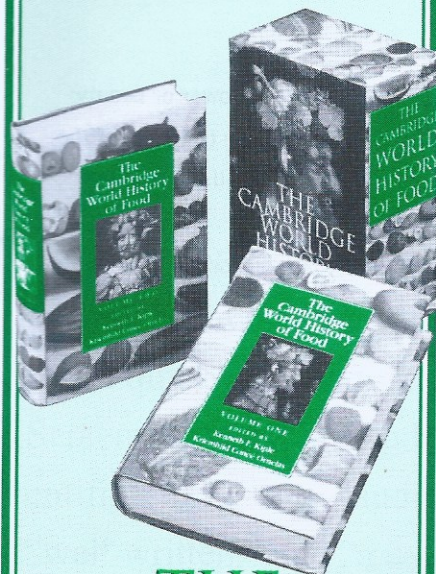
Gourmet

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family, the restaurant serves South Indian delicacies with care—and a touch of home.

Chandrakant Gupta
Philadelphia, Pennsylvania

The article about gin (“The Clear Choice,” July 2000) provoked my ire. The statement that the gin and tonic is “so far superior to vodka and tonic as to not even merit debate” insults those of us who prefer the latter. What ultimate snobbery to say that your drink is superior. To me, gin smells like dirty socks, and I cannot abide the taste. Still, I stock gin in my bar and would never insult a guest who asked for it. You are welcome to your opinion, but you don’t need to put down others to get your point across.

Scott R. Davis
San Francisco, California

While others head for boutiques when traveling, I go straight to the supermarkets to see what unusual foods I can find. (I once brought home a bag of birdseed from Mexico thinking it was an exotic blend of rices.) So I was amazed when I read in your article “Meet Us in the Country” (July 2000) that you recommend readers take the “city” with them on vacation! Half the fun of getting away is trying local cuisines, and some of the best recipes are ones that have been reinvented by substituting ingredients.

Dian Paneitz
Manitowish Waters, Wisconsin

I enjoyed reading about Nick’s lemonade in the Letter from the Editor (“Lemonade Lessons,” August 2000). Not three weeks earlier, my young daughter and son and two friends decided that great profit could be had from setting up a lemonade stand. My children have had every conceivable form of lemonade known to the culinary world and have no particular preference. My daughter, believing that time is money, immediately opted for frozen pink lemonade, and the kids set up a folding table, painted signs, and propped up a ladder so that my son could harangue potential customers from an elevated spot. He shrieked “Lemonade for sale!” at a deafening decibel. I was certain that very few cars would stop, as it was 5 P.M. on a Tuesday—not really an optimum lemonade-purchasing time—but cars immediately began to pull over.

As I watched the faces of the people purchasing lemonade and the exuberance of my children, I saw that these people were stopping not because they wanted the lemonade, but because they wanted to make the children feel good. Although your son is correct that if you make something really good to eat or drink, people will want it, sometimes people will want it simply to convey warmth and appreciation for your effort. If it also happens to be delicious, well, that’s just the icing on the cake.

Joan Markoff
Sacramento, California

My heart- and tastebud-felt thanks to Paul Levy for his exposé of the Loathsome Bell Pepper Horde (“The Vegetable Menace,” September 2000). Here in California, I wouldn’t be surprised to find them invading my next French onion soup or veal *piccata*. Do cooks actually taste the dishes into which they toss these crude capsicums? Or has trendiness triumphed? Keep up the good work!

Margo Sensenbrenner
Menlo Park, California

Thank you for Jane and Michael Stern’s piece on Pittsburgh’s Primanti Brothers (Restaurants: Pennsylvania, September 2000)—it was terrific. When I was a student at Carnegie Mellon in the 1980s, going to Primanti’s was always a special treat. I still remember ordering my first sandwich and asking for the fries on the side (rather than directly on the sandwich). The gentleman making it gave me a disbelieving look, snorted, and then plopped the fries on the sandwich anyway. Scrumptious!

Catherine Vodrey
East Liverpool, Ohio

In subscribers’ editions of the October issue, the credits for the cover photo are incorrect. We apologize for the error and would like to thank photographer Rita Maas, food stylist Paul Grimes, and prop stylist Barbara Fritz for their contributions. ☺

All letters and recipe submissions become the property of GOURMET and may be edited and may be published or otherwise used in any medium.