

# Šetnja stoljetnim Lower East Sideom

## A Walk Through the Centennial Lower East Side

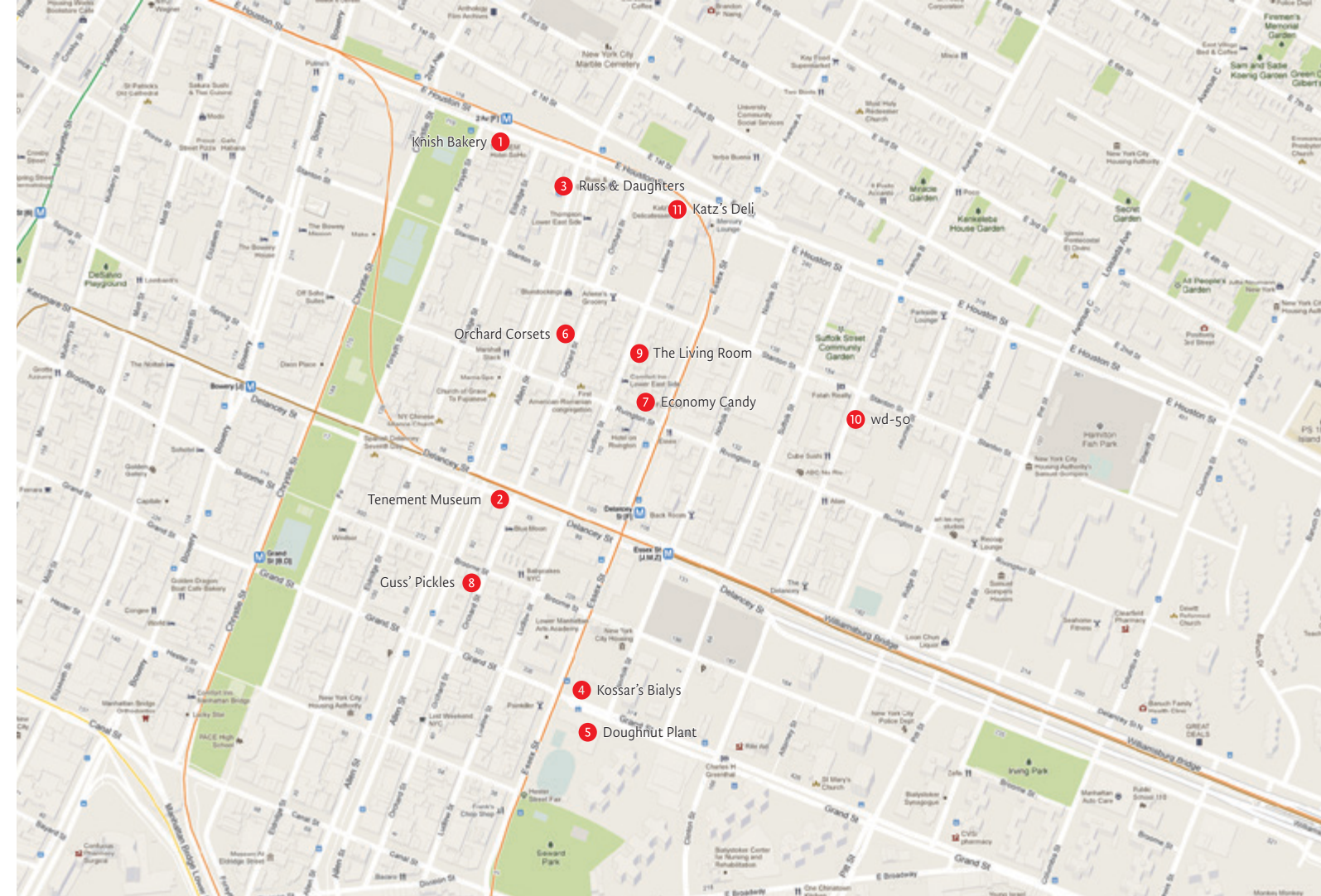
napisao i fotografirao  
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Velimir Cindrić

‘Odakle ste?’, pita nas čovjek koji iz kamiona istovaruje vreće krumpira vidjevši da fotografiramo ulaz u Yonah Schimmel’s Knishes. ‘Iz Hrvatske? Naravno da znam. Moja je supruga Poljakinja i stalno mi kuha izvrsnu juhu od Vegete. Nekoliko žlica Vegete u vruću vodu i eto odlične juhe.’ Jednostavna receptura za juhu od dodatka jelu i više je negoli primjerena za mjesto gdje se nalazimo, jer je lokal, kroz čiji podrumski ulični otvor čovjek upravo ubacuje krumpir, zapravo oda siromaškoj hrani i jedan od preživjelih ostataka staroga, useljeničkog New Yorka od prije više od stotinu godina. Naime, Yonah Schimmel Knishes u njujorškoj četvrti Lower East Side (LES), jer tu se nalazimo, zapravo je svojevrsan vremeplov. Kad namjernik kroči u njega, kao da je čarolijom prebačen u Poljsku ili Rusiju iz 1910., u godinu kada je lokal utemeljio rabin poljskog podrijetla čije ime ona i dalje nosi, jednostavno stoga što se njegov interijer gotovo uopće nije mijenjao od tih dana. Budući se nije mogao uzdržavati podučavanjem u hebrejskoj

‘Where are you from?’ asked the man unloading potato sacks from the truck after he had seen us photographing the entrance to the Yonah Schimmel Knish Bakery. ‘From Croatia? Of course I know. My wife is Polish and she makes me an excellent Vegeta soup. A few spoonfuls of Vegeta in some hot water and the soup is tasty.’ A simple soup recipe made with Vegeta herbs is more than apt for the place where we are, because the business premises, where the man is unloading the potatoes into the basement street window, is an ode to poor-man’s food and one of the surviving remains of the old, immigrant New York from more than a hundred years ago. The Yonah Schimmel Knish Bakery in New York’s Lower East Side (LES) is a kind of a time machine. If you walk through the door, the magic transports you to Poland and Russia from the 1910s, when these premises were founded by a Polish rabbi, after whom the place was named. Almost nothing has changed in the interior since then. Since the rabbi could not make ends



U LES-u, život još uvijek pulsira autentičnom etničkom snagom i nudi mjesta na kojima su se sačuvali jezici, običaji, religije i hrana različitih imigrantskih skupina

Life still pulses with the authentic ethnic force in LES, where the places kept their names, languages, customs, religions and food of various immigrant groups

meet by teaching in the Hebrew school, Yonah began baking and selling *knishes*, first from a street stand and later from this shop. *Knish*, the name was taken from Yiddish, is actually a baked salty dumpling, the size of a large male hand, filled with mashed potato, minced meat, sauerkraut, various vegetables or cheese. It was brought to New York by Eastern European immigrants in around 1900 and became a popular and cheap dish, as was common during that time of immigration. The older inhabitants of this part of the city still like it, as do local policemen and lovers of heavy food, because it is a big bite, especially when filled with mashed potatoes, the variety that we tasted. Before we start our walk eating our *knish*, we should mention that every third American of Jewish, Puerto Rican or Italian origin has an ancestor who lived in the Lower East Side immediately after coming to the United States. Although many ethnic communities formed their own districts in various parts of Queens, Brooklyn and other New York

▲ Karta Lower East Side, New York

▲ Map of Lower East Side, New York

Pekarnica Yonah  
Schimmel Knish

Yonah Schimmel  
Knish Bakery



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boroughs, those from Manhattan kept moving in and out, leaving behind only rare traces, such as old names for business premises and shops. Life still pulses with the authentic ethnic force only in the south-eastern parts of the peninsula, in LES, where the places kept their names, languages, customs, religions and food of various immigrant groups. Today's northern border of LES, Houston Street (the New Yorkers pronounce it HOW-stun), where it crosses with Orchard Street, used to be the centre of the district, up until the 1950s, when it became part of today's East Village, the more democratic counterpoint to the fashionable West Village. That is why the present epicentre of LES is a few blocks to the south, around one of New York's most interesting sites, unfortunately missed by the majority of visitors – the Lower East Side Tenement Museum on the lively Broome Street, a place where you can still touch and smell the original immigrant New York. The Tenement (meaning an 'old and decrepit housing block') Museum is dedicated to the memory of the first step of numerous immigrants from all over the world to the 'America of their dreams'. The centre is the building at number 97, where some 7000 immigrants of 20 different nationalities lived between 1863 and 1935. At the beginning of the 20th century, almost three-quarters of New

oris, number 80, year 2013

242 oris, broj 80, godina 2013



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Lower East Side  
Tenement Museum

Lower East Side  
Tenement Museum



York's population lived in similar buildings, while LES was the most densely populated area in the world. Just this square block of flats, where the Museum stands today, housed 2000 people. The building, now with the status of special historic importance, is actually a series of carefully reconstructed apartments where German Jews lived around the 1870s, East European Jews around the 1900s and Italians in the 1930s. These modest flats return the visitor to the period between the Civil War and the early 20th century, because the authentic furniture and everyday objects bear witness to the lives of generations of immigrants and the conditions they lived in after they arrived in America (whole families of five or six, even ten members living in two rooms, without windows, with toilets in the hallways...). It is no wonder that the museum experience is like being on the set of the classic film *The Godfather*. But back to Houston Street, where at number 179 two neon fishes swim towards the sign Russ & Daughters. This is the only surviving local shop specializing in marinated and salted fish. Although the legendary shop, opened by the Jewish family Russ, has remained just as small and inconspicuous as in 1914, its selection still betters New York's best delicatessens, such as Zabar's and Dean & DeLuca. Joel Russ, like the majority of New York immigrants at the end of the 19th century, was

VELIMIR CINDRIĆ, Travelogue

VELIMIR CINDRIĆ, Putopis

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školi, Yonah je stao peći i prodavati *knishe*, najprije s pokretne ulične tezge, a potom u ovome lokalu. **¶** *Knish*, čiji naziv dolazi iz jidiša, zapravo je pečena slana okruglica veličine oveće muške šake, punjena pire krumpirom, mljevenim mesom, kiselim kupusom, različitim povrćem ili sirom. U New York su je oko 1900. donijeli imigranti iz istočne Europe pa je brzo postala popularan jeftin zalogaj namijenjen utaživanju gladi, inače široke pojave u imigranata toga doba. I danas ga rado jedu stariji stanovnici četvrti, policajci u lokalnoj ophodnji i ljubitelji zasitnih zalogaja, jer će se prosječni jelac itekako namučiti i s jednim jedinim komadom, posebno ako je punjen pire krumpirom, u što smo se i sami uvjerali. **¶** Prije negoli žvačući *knish* krenemo u šetnju, važno je reći da svaki treći Amerikanac židovskog, portorikanskog ili talijanskog podrijetla ima pretke koji su, neposredno po dolasku u Sjedinjene Države, živjeli na Lower East Sideu. Iako su danas mnoge etničke zajednice oformile svoje kvartove u različitim dijelovima Queensa, Brooklyna i drugih područja New Yorka, duž Manhattana su stalno dolazile i odlazile te za sobom ostavljale samo rijetke tragove u obliku starih naziva lokala i trgovina. Stoga jedino na jugoistoku tog poluotoka, u LES-u, život još uvijek pulsira autentičnom etničkom snagom i nudi mjesta na kojima su se sačuvali jezici, običaji, religije i hrana različitih imigrantskih skupina. **¶** Današnja sjeverna granica LES-a, Houston Street (Njujorčani je izgovaraju HOW-stun), nekada je na križanju s Orchard Streetom predstavljala središte četvrti, sve do 50-ih kada je svoj sjeverni dio prepustila današnjem East Villageu, demokratskijem kontrapunktu mondenog West Villagea. Zato današnji epicentar LES-a leži nekoliko blokova južno, gdje se nalazi jedna od najzanimljivijih njujorskih atrakcija koju potpuno nezasluzeno zaobiđe većina posjetitelja grada – Lower East Side Tenement Museum u živahnome Broome Streetu, mjestu gdje se još uvijek može dotaknuti i omissati svijet originalnog imigrantskog New Yorka. **¶** Tenement (izraz označava oronulu stambenu zgradu) Museum posvećen je sjećanju na prvi korak bezbrojnih imigranata iz cijeloga svijeta u ‘Ameriku snova’. Njegovo je srce zgrada na broju 97 u kojoj je u razdoblju od 1863. do 1935. živjelo oko sedam tisuća imigranata dvadesetak različitih nacionalnosti. Početkom 20. stoljeća gotovo tri četvrtine stanovništva New Yorka živjelo je u sličnim zgradama, a LES je bio najnapučenije područje na svijetu. Samo u četvrtastom bloku zgrada, gdje se danas nalazi Muzej, živjelo je čak dvije tisuće ljudi. Zgrada koja danas ima status mjesta od posebnog povijesnog značaja, zapravo je niz pomno rekonstruiranih stanova iz njene stvarne prošlosti, u kojima su živjeli njemački Židovi (1870-ih), istočnoeuropski Židovi (1900-ih) i Talijani



exceptionally industrious, so first he sold herring, lox (marinated salmon filets) and pickles from a horse cart for 14 years, and then he opened a shop, named after his three daughters. **¶** This shop is a contemporary microcosm of LES, because its Latino staff talk with their customers in a mixture of Spanish and Yiddish (called *Spiddish*), while Niki and Josh, the fifth generation in the Russ family, assist them and manage the shop. They are the daughter and nephew of the recent owner, Mark Russ Federman and his wife Maria, of Colombian origins. It is interesting that Mark, with the help of the famous New York food critic Calvin Trillino, has recently written a valuable book on the history of this cult shop, the district and the immigration waves of the past. For many New Yorkers, especially Jews, Russ's salmon, herring and sturgeon dishes, later whitefish salad, caviar and various kinds of their

(1930-ih). Ti skromni stanovi posjetitelja živo vraćaju u doba između Građanskog rata i ranog 20. stoljeća, jer autentičnim namještajem i predmetima iz svakodnevnog života svjedoče o generacijama imigranata i uvjetima u kojima su živjeli po dolasku u Ameriku (čitave obitelji od pet do šest, pa i do deset članova u dvije prostorije, sobe bez prozora, zahodske školjke u prolaznim hodnicima...). Ne čudi onda da posjet nudi doživljaj kao da se nalazite na setu za snimanja filmskog klasika *Kum*. **¶** No vratimo se u Houston Street, gdje nas na broju 179 dočekuju dvije svjetleće neonske ribe koje neprestano plivaju prema natpisu Russ & Daughters, jedinjoj preživjeloj od nekadašnjeg čitava niza lokalnih trgovina specijaliziranih za mariniranu i dimljenu ribu. Iako je legendarni lokal ostao malen i neugledan, kakav je bio i 1914. kada ga je otvorila židovska obitelj Russ, svojom ponudom još uvijek s lakoćom nadmašuje



▲ Dućan Russ & Daughters

▲ Russ & Daughters shop

wonderful cream cheese (with green olives, lox, caviar...) are the taste, tradition and charm of the old New York. If you walk through LES, just order a bagel (a kind of a typical New York pastry made from boiled then baked dough) with cream cheese and marinated salmon (as we did) and you will understand the reason for the high demand. **¶** Speaking of bagels, go to nearby Grand Street with America's oldest bialy bakery, Kossar's Bialys. Bialy is short for the Yiddish expression *bialystoker kuchen*, meaning a traditional pastry of Polish Askhenazi cuisine, originating from the Polish town of Bialystok. The pastry is similar to the bagel, only the dough is not boiled before baking and is filled with fried onions. This bakery, founded by Morris Kossar in 1935, is nowadays run by owners Juda and Debra Engelmayer, who bought the bakery in 1998 from Kossar's daughter Gloria to continue the supply



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i najbolje njujorške delikatese poput Zabar'sa i Dean & DeLuce. Joel Russ, kao i većina njujorških doseljenika s konca 19. stoljeća, bio je iznimno vrijedan, pa je najprije punih 14 godina u LES-u prodavao haringe, *lox* (marinirani fileti lososa) i kisele krastavce s kola koje je vukao konj, a tek onda otvorio trgovinu koja ime može zahvaliti njegovim trima kćerima. Taj je dućan pravi mikrosvijet LES-a, jer *latino* prodavači sa stalnim mušterijama ragovaraju na mješavini španjolskog i jidiša (tu ga zovu *spiddish*), dok im povremeno ispomažu Niki i Josh, peta generacija obitelji Russ koja vodi delikatesu, inače kćer i nećak donedavnih vlasnika Marka Russa Federmana i njegove supruge Marije, kolumbijskog podrijetla. Zanimljivo je da je Mark nedavno, zajedno s poznatim njujorškim gastrospisateljem Calvinom Trillinom, napisao vrlo vrijednu knjigu posvećenu povijesti ovog kultnog lokala, kvartu u kojem se nalazi i imigracijskim valovima iz njegove prošlosti. Za mnoge Njujorčane, posebno Židove, Russove različite vrste lososa, haringe i jesetra, zatim salata od bjelice, kavijar i više vrsta nenadmašnog *cream cheesea* (sa zelenim maslinama, *loxom*, kavijarom...) predstavljaju okuse, tradiciju i čar starog New Yorka. Šetaču LES-om bit će dovoljno naručiti *bagel* (vrst tipičnog njujorškog peciva od kuhana, pa potom pečena tijesta) s kremastim sirom i mariniranim lososom (što smo mi i učinili) da bi shvatio oko čega vlada tolika pomama. Kad smo već kod *bagela*, neće biti na odmet uputiti se i do obližnjeg Grand Streeta, gdje se nalazi Kossar's Bialys, najstarija američka pekarnica *bialyja*. *Bialy* je, naime, skraćena jidiš izraza *bialystoker kuchen*, koji označava tradicionalno pecivo poljske Askhenazi kuhinje, podrijetlom iz poljskoga grada Białystok, inače slično *bagelu*, samo što mu se tijesto prije pečenja ne kuha, a sredina mu je ispunjena prženim lukom. U ovoj pekarnici, koju je 1935. utemeljio Morris Kossar, danas su perfekciji tog peciva posvećene vlasnice Juda i Debra Engelmayer koje su trgovinu 1998. kupile od Kossarove kćeri



of this perfect pastry. 'In the real spirit of the bialy culture, but also to experience the fragrant realm of the bialy bakery, the pastry must be bought in Kossar's,' wrote New York food writer Mimi Sheraton in her excellent book *The Bialy Eaters*, where she quoted many details from the history of this firm and crunchy pastry. Next to this baking art shop there is another unique LES institution – the Doughnut Plant, the shop with 'the best doughnuts in the world', that easily beats all American chains specialized in selling these sweet pastries with a hole in the middle, having the fame of typical 'cop food' thanks to the movies. One must forget all typical kinds of familiar domestic doughnuts, because the Doughnut Plant gives a completely new dimension to its pastries. Naturally, there is an interesting story behind all this. One day, Mark Israel from the district, was rummaging through some old family boxes and found doughnut recipes brought from the old country to New York by his grandfather. He began baking and offered them to the cafeteria near his apartment. Soon orders began to pour in from everywhere, so his doughnuts are now offered by New York's leading delicatessen. Still, the real experience is on Grand Street, where Israel changes his selection every day – from classic vanilla to ginger, lime and pistachio, and to rose water, blueberries and our favourite – a combination of banana and pecan nuts, all made by hand and from fresh ingredients. Israel claims his doughnuts are best with home-brewed warm or iced tea, depending on the season. In any case, stay in the shop, because after you have eaten one doughnut, you will certainly wish to taste another kind. For as long as you can. The uniqueness of LES is not limited to its food; there are a series of other shops. For example, Fishkin Knitwear is owned by Buddy Fishkin, who specializes in cashmere pullovers in the shop opened in 1901 by his grandfather Joseph. Mandel Goldberg Fabrics is a shop on Grand Street, founded in 1890 by immigrant Mandel



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▲ Dućan Doughnut Plant

▲ Doughnut Plant Shop

Goldberg, at a time when immigrants with clothes-making skills gathered at the corner of Hester and Ludlow Streets every morning to be taken to work in the sweat shops or, if they owned a sewing machine, to work in their own apartments in the district's tenements. Furthermore, the Orchard Corset Center is probably the only surviving fashion salon in the world dedicated almost exclusively to corsets. It may be an overstatement to call this shop a salon, because it is only a few square metres, but its drawers hold carefully folded corsets of all kinds and sizes. The owner of the shop and master corset maker, Ralph Berk, has an incredibly experienced eye and is able to quickly determine the lady's size if she is wearing a blouse or a shirt. Perhaps some would be fooled by the shop's ancient and rather shabby appearance, but its offers only the finest materials, exceptionally well hand-crafted, and the prices are appropriate – astronomical. Small wonder that stars such as Madonna, Lady Gaga and Marilyn Manson frequent it. Around the corner, on Rivington Street, we find the Economy Candy, another original shop from before the war, the like of which is now hardly found anywhere in the



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Glorije. U pravom duhu *bialy* kulture, ali i za puni doživljaj ulaska u mirisno carstvo *bialy* pekarnice, to se pecivo mora kupiti u Kossar'su, piše njujorška gastro-spisateljica Mimi Sheraton u svojoj sjajnoj knjizi *The Bialy Eaters*, koja u detalje proučava prošlost tog čvrstog i hruskavog peciva. Odmah do tog pekarskog unikata smjestila se još jedna jedinstvena institucija LES-a – Doughnut Plant, prodavaonica 'najboljih krafni na svijetu', koja s lakoćom ismijava sve američke lance specijalizirane za prodaju tih slatkih uštipaka s rupom u sredini, što zahvaljujući filmovima ima famu tipičnog 'cop fooda'. Tu čitatelj mora zaboraviti i sve vrste domaćih pokladnica, jer se u slučaju Doughnut Planta radi o mjestu koja je toj vrsti kolača dala sasvim novu dimenziju. Naravno da iza svega stoji i zanimljiva priča. Naime, jednoga dana lokalni stanovnik Mark Israel prekapao je po starim obiteljskim kutijama i naletio na recepte za krafne koje je iz pradomovine u New York donio njegov djed. Prihvatio se posla, ispržio čitavu gomilu i ponudio ih kafeteriji nedaleko svoga stana. Ubrzo su narudžbe stale pljuštati sa svih strana pa se danas njegove krafne nalaze u vitrinama vodećih njujorških delikatesa. No za pravi doživljaj treba se uputiti u Grand Street i kušati Israelove delicije čiji se okusi mijenjaju iz dana u dan – od klasične vanilije, preko đumbira, limete i pistacija, pa do ružine vodice, borovnica i



## Nijedan posjet LES-u ne smije zaobići Guss' Pickles u Orchard Streetu, ulični dućan ukiseljenim povrćem koji je još 1920. utemeljio poljski imigrant Isidor Izzy Guss

### No visitor to LES should miss Guss's Pickles on Orchard Street, a street vendor of pickles, founded in 1920 by Polish immigrant Isidor Izzy Guss

našeg favorita – kombinacije banane i *pecana*, sve spravljeno ručno i od svježih namirnica. Israel tvrdi da je njegove krafne najbolje *zalijevati* kućnim toplim ili ledenim čajem, ovisno o sezoni, što većina kupaca i čini. U svakom slučaju, ne vrijedi se micati iz trgovine, jer čim pojedete jednu krafnu, poželjete ćete kušati i neku drugog okusa. I tako dokle god izdržite. Da se unikati u LES-u ne ograničavaju samo na hranu, potvrđuje i čitav niz drugih trgovina. Primjerice, u Fishkin Knitwearu vlasnik Buddy Fishkin specijalizirao se za pulovere od kašmira, i to u trgovini koju je davne 1901. otvorio njegov djed Joseph, dok je Mandel Goldberg Fabrics prodavaonica koju je 1890. u Grand Streetu utemeljio imigrant Mandel Goldberg u doba kada su se na uglu ulica Hester i Ludlow svakoga jutra okupljali imigranti sa znanjima krojačkog zanata, odakle bi ih poduzetnici pokupili za rad u takozvanim 'sweatshopovima' ili, ukoliko su posjedovali vlastiti šivaći stroj, u svojim stanovima u *tenementima* kvarta. Nadalje, Orchard Corset



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United States. This sweet shop, founded in 1937 after the Great Depression, when sweets were still sold from barrels, is a typical example of the long-gone New York. The large-statured Jerry Cohen, the shop's owner, has filled his old-timer business premises from top to bottom with long-forgotten American candy (jawbreakers, liquorice whips, root beer barrels, Chicklets, Pixy Stix ...) and numerous articles from Willy Wonke's domain, but also every possible modern favourite – from chocolate pretzels (milk, dark and white chocolate) to PEZ figurines and sweets of all possible shapes, tastes and sizes. There are also ethnic kosher gel sweets and even 18 kinds of halva. No wonder the famous Gourmet magazine called this candy heaven, once frequented by Jerry Lewis and Tony Curtis, the 'penny-candy shop raised to the level of artwork'. Speaking of art forms, no visitor to LES should miss Guss Pickles on Orchard Street, a street vendor of pickles, founded in 1920 by Polish immigrant Isidor Izzy Guss, situated in the former 'pickle district', or Essex and Ludlow Streets, the home of the famous 'New York pickle style' (a Mercedes versus the Trabant of industrial versions). The history of pickles in New York began in the 17th century, when Dutch farmers and merchants turned this culinary discipline into art and good business. Pickled cucumbers, available all year round, cheap and practically imperishable (there were no refrigerators in LES), were introduced in the meals of immigrants living in the district during the 19th century. Nevertheless, of the numerous pickle salesmen some hundred years ago, only Guss Pickles has remained and production is dying out due to the lack of good pickle chefs and their recipes. Thanks to its low rents, LES has always attracted the bohemians of New York, so that a lively bar scene has developed, especially on Clinton and Ludlow Streets. Fans of singer-songwriter music are probably familiar with Leonard

Guss' Pickles, prodavaonica ukiseljenog povrća

Guss' Pickles shop

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Center vjerojatno je jedini preživjeli salon na svijetu posvećen gotovo isključivo korzetima. Doduše, možda je tu prodavaonicu malo pretjerano nazvati salonom jer zauzima tek nekoliko kvadratnih metara, ali u njezinim se ladicama mogu naći brižno složeni korzeti svih mogućih vrsta i veličina. Vlasnik trgovine i majstor izrade korzeta Ralph Berk ima nevjerovatno iskustvo oko i dami u bluzi ili majici nepogrešivo će letimičnim pogledom odrediti pravu mjeru. Možda će nekoga zavarati starinski i pomalo ofucani izgled dućana, ali tu je u ponudi isključivo roba od najfinijih materijala, i to vrhunski ručno izrađena, a i cijene su odgovarajuće – astronomske. Nije ni čudno, kad su među stalnim mušterijama zvijezde poput Madonne, Lady Gage, Marilynja Mansona... Odmah iza ugla, u Rivington Streetu, nailazimo na Economy Candy, još jednu originalnu trgovinu iz predratnoga doba kakvu teško da ćete naći bilo gdje širom Sjedinjenih Država. Naime, ta trgovina slatkijima, osnovana 1937. u doba nakon Velike krize, kada su se bomboni još prodavali iz bačava, tipičan je primjer New Yorka kojeg više nema. Osebniji vlasnik moćne stature Jerry Cohen ispunio je od poda do stropa svoju *oldtimer* trgovinu već davno zaboravljenim američkim slatkijima (*jawbreakers*, *licorice whips*, *root beer barrels*, Chiclets, Pixy Stix...) i još bezbrojnim artiklima iz domene Willyja Wonke, ali i svim mogućim novovjekim favoritima – od čokoladiranih perca (od mliječne, tamne i bijele čokolade) do PEZ figurica i bombona svih mogućih likova, okusa i veličina. Naravno, ne može niti bez etničkog *štitih*, pa se tu mogu naći i košer žele-bomboni i čak 18 vrsta halve. Ne čudi onda da je to carstvo slatkiša, koje su svojevremeno redovito posjećivali Jerry Lewis i Tony Curtis, čuveni Gourmet magazin nazvao *penny-candy*

Cohen's famous verse: 'New York is cold, but I like where I'm living / Music on Clinton Street all through the evening', from his song *Famous Blue Raincoat* from the beginning of the 1970s, when this popular author lived in LES, that was then the centre of a lively Latino district. Today, the centre of bohemian life is Ludlow Street, with more than 30 bars opened in the new millennium that have destroyed neither the authentic street atmosphere nor the whole district. Most of them offer live music shows in the evening, so we stumbled upon Nora Jones and her occasional band The Little Willies' secret midnight concert in The Living Room (its interior designed, logically, as a living room). There are several interesting ethnic restaurants in LES, such as El Castillo de Jagua, one of the better cheap Latino restaurants in the city (Caribbean, Puerto Rican and Dominican cuisine) or Rosario's Pizza, a district institution, celebrating its half-century of continual business enterprise), managed by Salvatore Bartolomeo. The restaurant's walls are covered by numerous portraits of Sal, works of many New York photographers. It is interesting that among the hundred-year-old restaurants and shops with kitsch equipment for extravagant Puerto Rican weddings, there is the wd~50 restaurant by chef Wylie Dufresne, one of New York's representatives of so-called 'molecular cuisine' (actually, this cuisine uses science for its culinary techniques), that serves some of the most avant-garde gastro creations in the United States (important for the gastronomically rather conservative New York). We tasted the promotional menu (\$155) with 12 miniatures of provocative appearance and very logical, although unusual combinations, intended to produce an effective, confusing texture,



Norah Jones sa sastavom Little Willies u klubu The Living Room

Norah Jones with The Little Willies band in The Living Room club

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trgovinom uzdignutom na razinu umjetničke forme'. Ako već spominjemo umjetničku formu, valja spomenuti da nijedan posjet LES-u ne smije zaobići Guss' Pickles u Orchard Streetu, ulični dućan ukiseljenim povrćem koji je još 1920. utemeljio poljski imigrant Isidor Izzy Guss, a koji se nalazi u nekadašnjem 'pickle districtu' koji su sačinjavale ulice Essex i Ludlow, gdje je i nastao poznati 'njujorški stil ukiseljenog povrća' (mercedes naspram trabanta industrijskih inačica). Povijest ukiseljenog povrća u New Yorku započela je u 17. stoljeću kada su nizozemski poljoprivrednici i trgovci tu kulinarsku disciplinu pretvorili u umjetnost i dobar posao. Ukiseljeni krastavci, u ponudi cijele godine, jeftini i praktički nekvarljivi (hladnjaci u LES-u nisu postojali), postali su tijekom 19. stoljeća redoviti u ishrani imigranata koji su useljavali u četvrt. Ipak, od bezbrojnih prodavača ukiseljenog povrća prije stotinu godina, danas je preživio samo Guss' Pickles, a sama proizvodnja je, zbog

temperature and appearance play of the dishes that successfully alarm the brain and the palate. On the other hand, you can still repair your shoes and umbrellas in LES, as well as get some excellent second-hand furniture in the Las Venus shop (subtitle: 20th Century Pop Culture), but also organically-grown produce in Earthmatters and Mastiha Shop, trendy designer clothes in TG170, Dolce Vita or House de Lux, all kinds of electric guitars in Rivington Guitars and who knows what else. Our walk through LES (without visiting Chinatown and Little Italy, because they are quite another story) is best ended in Katz's Deli, the cult New York Jewish delicatessen restaurant that has been a permanent gastronomic station for the district's population, all New Yorkers and visitors since its opening in 1888 (Roosevelt, Reagan, Carter and Clinton ate there). Katz's was founded by the Island brothers and turned into a city icon by Willy Katz in 1905. Film lovers would

nestanka pravih majstora kiseljenja i njihovih receptura, u izumiranju. Zahvaljujući niskim cijenama stanovanja, LES je oduvijek privlačio i boemski New York, pa se tu, posebno u ulicama Clinton i Ludlow, razvila poprilično živa scena barova. Svim ljubiteljima kantautorske pjesme vjerojatno su dobro poznati stihovi Leonarda Cohena: *'New York is cold, but I like where I'm living / Music on Clinton Street all through the evening'*, iz pjesme *Famous Blue Raincoat* s početka 70-ih, kada je popularni autor živio baš u spomenutoj ulici LES-a, tada središtu vrlo živahnog *latino* kvarta. Danas središte boemskog života četvrti predstavlja Ludlow Street gdje se u novom tisućljeću naguralo više od 30 barova, koji začudo uopće nisu narušili autentični ugođaj ulice i čitave četvrti. U većini njih navečer svira živa glazba, pa smo mi tako, sasvim slučajno, u The Living Roomu (uređen je, logično - kao dnevna soba) naletjeli na tajni ponoćni koncert Nore Jones i njena povremenog pratećeg sastava The Little Willies. U čitavome LES-u može se naći više zanimljivih etničkih restorana, poput El Castillo de Jagua, jednog od najboljih jeftinih *latino* lokala u gradu (karipska, portorikanska i dominikanska kuhinja) ili Rosario's Pizza, kvartovske institucije (ove godine slavi pola stoljeća postojanja) koju vodi Salvatore Bartolomeo i čiji su zidovi prekriveni bezbrojnim Salovim portretima, djelima mnogobrojnih njujorških fotografa. Zanimljivo je da se tu, među stogodišnjim lokalima i trgovinama s kič-opremom za raskošna portorikanska vjenčanja smjestio i restoran wd~50 *chefa* Wylieja Dufresnea, jedinog njujorškog predstavnika takozvane 'molekularne kuhinje' (zapravo kuhinja koja u tehnikama pripreme jela rabi znanost), gdje se mogu kušati neka od najavangardnijih gastro-kreacija u Sjedinjenim Državama (nemala stvar za inače gastronomski poprilično konzervativni New York). Degustacijski meni (155 dolara) s 12 minijatura vrlo provokativna izgleda, ali sasvim logičnih, mada neobičnih kombinacija, kojemu smo se podvrgli, usmjeren je na efektanu zbudujuću igru tekstura, temperatura i izgleda jela koja uspješno alarmira mozak i nepce. S druge strane, u LES-u se još uvijek daju popraviti cipele i kišobrani, kao i nabaviti sjajan polovni namještaj u trgovini Las Venus (podnaslov: 20th Century Pop Culture), ali i kupiti organski uzgojene namirnice u dućanima Earthmatters i Mastiha Shop, zatim trendovska odjeća s potpisom u TG170, Dolce Vita ili House de Lux, sve moguće električne gitare u trgovini Rivington Guitars i tko zna što sve ne. Šetnju LES-om (bez da smo posjetili Chinatown i Little Italy, jer to je već sasvim druga priča) najuputnije je završiti u Katz's Deliju, kulturnom njujorškom židovskom *delicatessen* restoranu koji je od svoga otvorenja 1888. stalna gastronomska postaja stanovnika



▲ Restoran wd~50

▲ wd~50 restaurant

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Za mnoge Njujorčane, posebno Židove, Rusove različite vrste lososa, haringe i jesetra, zatim salata od bjelice, kavijar i više vrsta nenadmašnog *cream cheesea* (sa zelenim maslinama, *loxom*, kavijarom...) predstavljaju okuse, tradiciju i čar starog New Yorka

For many New Yorkers, especially Jews, Russ's salmon, herring and sturgeon dishes, later whitefish salad, caviar and various kinds of their wonderful cream cheese (with green olives, lox, caviar...) are the taste, tradition and charm of the old New York



▲ Tanjur iz restorana wd~50: Pačja prsa, špageti od buče, palenta od badema, melasa od grejpa

▲ wd~50 plate: Duck breast, spaghetti squash, almond polenta, grapefruit molasses

kvarta, svih Njujorčana, kao i posjetitelja grada (tu su jeli čak i Roosevelt, Reagan, Carter i Clinton). Katz's su osnovala braća Island, da bi ga 1905. Willy Katz pretvorio u lokal koji će postati gradska ikona. Ljubitelji filma, čak i ako ga nisu posjetili, poznaju ga kao mjesto gdje je Meg Ryan odglumila lažni orgazam u romantičnoj komediji *Kad je Harry sreću našao Sally*. Delicatessen je, inače, tipični njujorški tip restorana gdje se prvenstveno mogu jesti tradicionalna židovska (često košer) jela svih krajeva Europe. Iako ih je nekada bilo puno više, i današnja je njujorška deli-scena prilično živa. No znalci posebno ističu nekoliko lokala među kojima Katz's Delicatessen zauzima posebno mjesto. Lokal je postao poznat po svojim *pastrami* i *corned beef* sendvičima te *hot-dogovima* koji se smatraju najboljima u gradu (Katz's tjedno posluži nevjerojatnih 4,5 tona *pastramija*, 2,2 tone *corned beefa* i 12 000 *hot dogova*). *Pastrami* (salamureno goveđe meso) su u New York donijeli židovski imigranti, dok naziv *corned beef* dolazi iz vremena prije izuma hladnjaka kada se meso usoljavalo krupnim zrnima soli koja su Englezi nazivali *corn* jer su podsjećala na zrna kukuruza. Bila kako bilo, glavno obilježje tih sendviča jest da su *overstuffed*, odnosno doslovno prenatrpani, pa se, ukoliko jelać želi pojesti sav nadjev, obvezno mora naručiti dodatni kruh (uz *pastrami* tradicionalno – raženi). No popularna su i mnoga druga jela, osobito klasično kuhane pileće juhe poput *matzo ball* (s okruglicom od *macesa*) ili *kreplach* (raviol punjen mesom), zatim puretina, *roastbeef*, razne vrste domaćih jela (sarma!) i pečenki. Treba spomenuti i to da je posjet Katz'u svojevrsan ritual. Na ulazu u bučni lokal gost dobiva račun koji puni naručivanjem na različitim tezgama (samo stolove uz zidove služe konobari) i koji plaća na izlazu. Iskusni počinju od krajnje desne polta gdje naruče *hot dog*



▲ Wylie Dufresne, chef restorana wd~50

▲ Wylie Dufresne, wd~50 chef

recognize the place, even if they have never been there, as the restaurant where Meg Ryan faked her orgasm in the romantic comedy *When Harry Met Sally*. The delicatessen is a typical New York restaurant type serving typical traditional Jewish (often kosher) dishes from all over Europe. There used to be many more of them, but today's delicatessen scene is still lively. Connoisseurs recommend several places, especially Katz's Delicatessen. The restaurant is famous for its pastrami and corned beef sandwiches, as well as hot dogs, reputed to be the best in town (Katz's serves an amazing 4.5 tons of pastrami, 2.2 tons of corned beef and 12,000 hot dogs weekly). Pastrami (brined beef) was brought to New York by Jewish immigrants, while the name corned beef originates from the times before refrigerators, when meat was treated with large salt crystals, called 'corn' by the English, because of its similarity to corn kernels. Be that as it may, the main characteristic of these sandwiches is that they are 'overstuffed' so you had better order extra bread (traditionally rye bread with pastrami). But many other dishes are also popular, especially classic chicken broths, such as matzo balls or kreplach (meat-filled ravioli), then turkey, roast beef, various



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(tamo sa stropa vise čuvene Katzove salame) da bi imali nešto žvakati dok im prodavači vješto priređuju sendviče. Ako u vašem smjeru doleti komad *pastramija*, ne radi se o nespretnosti, već vam nude kušanje (obvezno nagradite napojnicom). ♣ 'Za mene je Lower East Side inspiracija. Cijeli kvart, ljudi s kojima sam radio, sve ono što smo proživjeli, to što mi je dana prilika da shvatim tko sam, svoj identitet, kulturu i korijene,' rekao je jednom prigodom poznati američki glumac portorikanskog podrijetla Luis Guzmán izražavajući tako iskustvo generacija imigranata koji su u toj četvrti našli svoj prvi dom u 'zemlji snova'. Ili kako je to sažeo Irving Berlin, jedan od najvećih američkih *songwritera* svih vremena i čovjek koji je odrastao u imigrantskoj obitelji, u podrumskom stanu bez prozora i tople vode u Cherry Streetu: 'Svatko bi u svome životu trebao imati iskustvo Lower East Sidea.'

home cooked meals (*sarma!*) and roasts. A visit to Katz's is a ritual. Guests get a ticket at the entrance to the noisy restaurant to be filled out when ordering at various stands (waiters only serve the tables along the walls) and pay when leaving. The more experienced guests begin in the far right corner and order a hot dog (Katz's famous salamis hang from the ceiling there) in order to eat it while the staff are skilfully preparing their sandwiches. If a piece of pastrami comes flying your way, this is not clumsiness, but they are offering it to you to taste (so always leave a tip). ♣ 'Lower East Side is an inspiration for me. The whole district, the people I worked with, everything we experienced, the opportunity for me to understand who I was, my identity, culture and roots,' said the famous American Puerto Rican actor Luis Guzmán, thus expressing the experience of generations of immigrants who found their first home in the 'land of their dreams' in this district. One of the greatest American songwriters of all times, Irving Berlin, who grew in an immigrant family in a basement flat in Cherry Street, with neither windows nor hot water, said: 'Everyone should have the Lower East Side experience in their lives.'

