

NYLON

not for girls.

NOVEMBER 2012

ADMIT IT:
SUMMER'S OVER

135

OF FALL'S
WARMEST
FLANNELS,
COATS &
SWEATERS

guys

ALISON
BRIE:
THAT
CUTE GIRL
FROM
YOUR
FAVORITE
TV SHOWS

GREEN DAY

ARE BACK AND LOUDER THAN EVER

PICTURE
THIS:
PHILIP
GLASS
AND BECK,
CHILLIN'



RZA GOES
HOLLYWOOD
LEVEN RAMBIN
GOES SURFING
LUPE FIASCO
GOES HOME

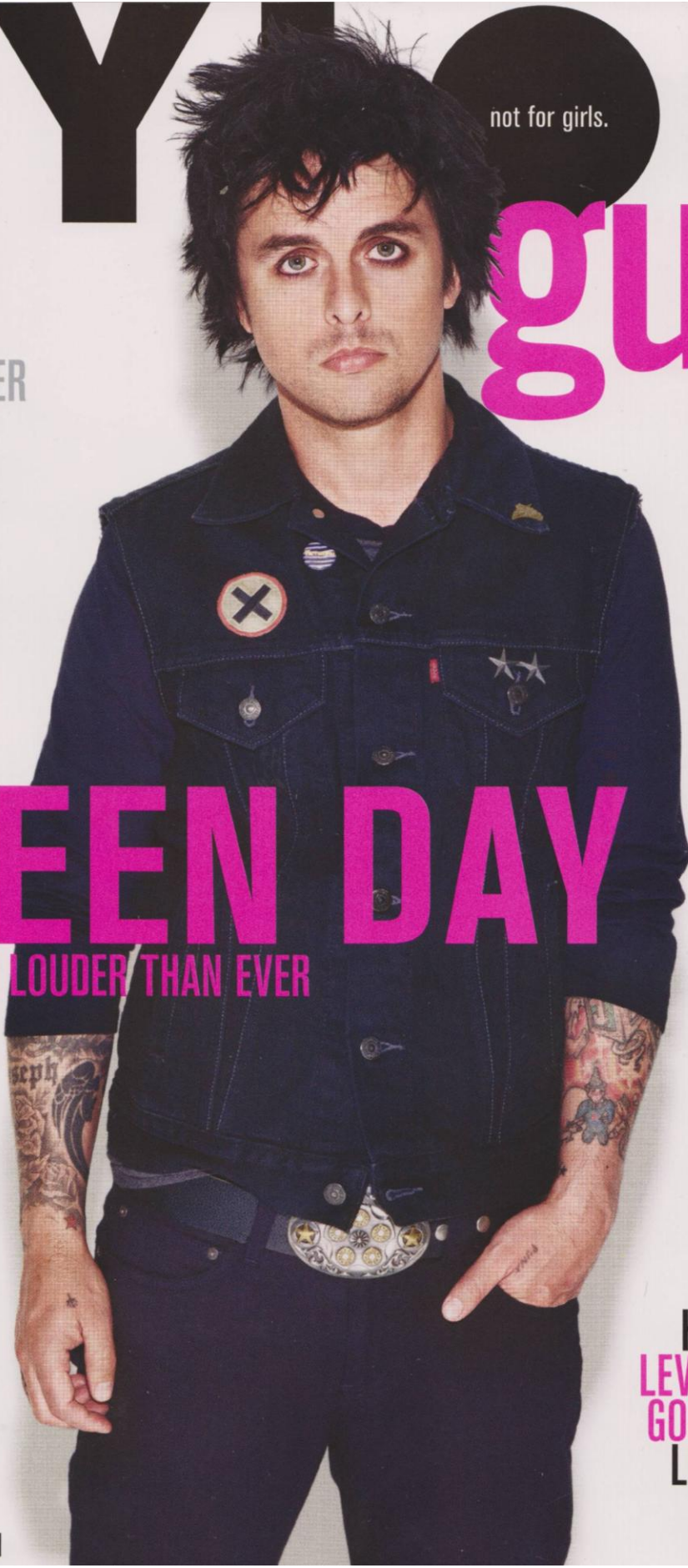
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(chow)

Q&A:

GEORGE MOTZ



Filmmaker George Motz is the festival director of the New York Food Film Festival, and its sister event in Chicago (October 18-21 and November 15-17, respectively). We talked to the inveterate multitasker (he's also host of the Travel Channel's *Made in America* and the network's new series *Burger Land*) about planning the festival, its best move ever (a mass pizza delivery is involved), and "Mud and the Blood," his own documentary short about South Carolina oysters. DV

WHAT DID YOU FIND SO MOVING ABOUT THESE OYSTERS THAT YOU WANTED TO MAKE A FILM ABOUT THEM? In most parts of the world, oysters are cultivated and farmed, much in the same way corn is grown or chickens are raised. In Bulls Bay, South Carolina, oysters grow naturally along the creek banks and are harvested according to the time of year. I grew up eating these oysters, but it took me 20 years to realize a good old Lowcountry oyster roast would make a great film subject.

WHAT HAS BEEN YOUR FAVORITE OF THE FESTIVAL'S FILMS OVER THE YEARS? It would be impossible to pick a favorite. There have been some pretty incredible moments we've had at the fes-

tival, though, like the time we screened a [short] film about DiFara's Pizza ["Best Thing I Ever Done"] at Tribeca Cinemas and coordinated a delivery of 15 hot pizzas to the theater, from DiFara's, which is deep in Brooklyn. One of the all-time great events was the premiere of *Florent: Queen of the Meat Market*. For that event, we brought back menu items from the shuttered restaurant [in New York City's Meatpacking District] and ended the evening with a re-creation of the burlesque dancing that used to occur nightly on the counter at Florent at 3 a.m. At the Food Film Festival, we strive for authenticity.

WHAT'S THE HARDEST PART OF PUTTING THE FESTIVAL TOGETHER EVERY YEAR? Each event at the festival attempts to follow the cadence of a meal, and it's a challenge

to match the films with the event. For example, we'll start a screening with drink or appetizer-type films, move to main course films, and end with films on sweets. That way you are not, for lack of a better term, eating out of order.

WHAT IS THE ONE FOOD STORY YOU'RE DYING TO TELL? I'm working on a film about South Carolina shrimping right now, an industry that is in a bit of a crisis (thanks to cheap foreign product), and I want to make a short about Frogmore Stew one day. Also, no one has made a decent, definitive film about the Chicago hot dog. That could be next.

CANAL PLUS

Once known mostly as a Superfund cleanup site, the north Gowanus neighborhood ("NoGo," anyone?) in Brooklyn is now host to some of the borough's best new restaurants and bars, which sit cheek-by-jowl with the artists' studios and woodworking shops that have been here for years. (Hey, cheap rents count for something.) Here are our picks for three places to check it out. DV



LAVENDER LAKE

The neighborhood's best outdoor bar-restaurant opened just this summer. Lavender Lake—a reference to the oil-slicked Gowanus Canal nearby—is housed in a former horse stable. 383 carroll st. LAVENDERLAKE.COM

THE PINES

The just-about-to-open restaurant from the team behind clam-centric Littleneck, The Pines moves the focus from sea to land; chef Angelo Romano has been getting ready for the opening with backyard parties, like a celebration of Indian food, with "wedding chicken" and "sounds from India." 284 third ave. THEPINESBROOKLYN.COM

DIE KOELNER BIERHALLE

The loudest beer garden in the borough is just off Fourth Avenue, which not that long ago was more known for its mechanics than its bars (of which there are now, conservatively, billions). This one stands out for its cavernous, it's-always-Oktoberfest vibe, roster of Cologne-specific beers, and a hearty menu that includes hot German pretzels. 84 st. marks pl. THEKBH.COM

DRINK THIS:

lucky dog vodka

Lucky Dog Vodka, launched this fall by Nantucket resident Greg Nichols, is distilled in Idaho and mixed with Rocky Mountain meltwater—it's about as clear and crisp a vodka as you can get.



THE BARTENDER:

"I like cocktails to be very clean and fresh and use as many natural ingredients as possible," says Jon Mendez, general manager at TRADE, a bar and restaurant in Boston. "I used ginger because it's a warming spice. It really fits as the weather starts to cool; it makes you think of the fireplace and the leaves on the trees turning." Fresh doesn't have to mean weak, though. "I like people to know what they're drinking when they have a cocktail, so the vodka is the star of the show." MALLORY RICE

THE COCKTAIL: OLD DOG, NEW TRICK

- 1.5 oz. Lucky Dog vodka
- 1 lime
- .5 oz. agave nectar
- 5 slices of ginger root

Cut half a lime into wedges and muddle with ginger root slices, agave nectar, and .5 oz. of lime juice and pour into a cocktail shaker. Add Lucky Dog Vodka and shake hard. Pour over ice into a rocks glass and garnish with a lime wedge.