



CENTER STAGE COOKING

Foodies who look to **CHEF CENTRAL** for cooking instruction as well as its impressive selection of implements will delight at the Paramus store's expanded new kitchen. With nearly double its previous space, the kitchen at the eight-year-old store will allow for hands-on classes – instead of merely demonstrations – in a wide range of skills.

Among the improvements: a second oven, a pair of induction ranges and a six-burner Viking range, a sandwich prep station and substantial under-counter refrigeration, as well as ample counter space for four individual work stations. A large-screen plasma TV should make for easier follow-along of Chef Central's culinary director, **JIM EDWARDS**. "We'll finally be able to do competitions, like an *Iron Chef*," Edwards enthuses. "Before, it was tough – you'd have two people fighting over one stove."

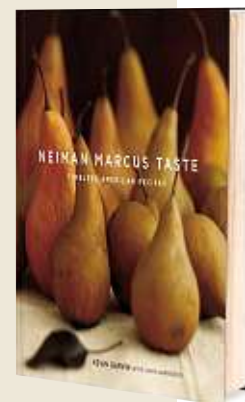
A grand reopening celebration will be held in combination with the store's annual fall feast, Saturday, Nov. 10 from 11 a.m. to 3 p.m.; no pre-registration is required to attend and sample the wares of a host of kitchenware vendors. Come see what's cooking!

ANNIVERSARY DINNER

NEIMAN MARCUS devotees who plan their shopping trips around a delicious meal at the rotunda at Garden State Plaza can add another page to their menus. The upscale department store chain has just released its newest cookbook, *Neiman Marcus Taste, Timeless American Recipes*, to coincide with the 100th anniversary this year of its flagship in Dallas. Today, the retail giant is well-established as a culinary destination, with 41 restaurants to its 39 stores.

From timeless treats such as Neiman's Savory Parmesan Popovers and its Garlic and Herb Monkey Bread to newer favorites like executive chef **KEVIN GARVIN**'s own Lobster Macaroni and Cheese, *Taste* provides more than 110 recipes – one for every occasion.

The book should prove as much a hit in the kitchen as Garvin's first book, the *Neiman Marcus Cookbook*, with more than 80,000 copies in print since its 2003 release. Garvin, who has worked for Neiman Marcus since 1994, will be making a personal appearance at the Garden State Plaza store Wednesday, Nov. 14 from 11:30 a.m. to 2:30 p.m. Pick up a copy of the \$45 hardcover book right at the restaurant, or online at www.neimanmarcus.com.



DOUGH, BOY!

Gourmet cookie mavens craving that "hot out of the oven" freshness needn't make a special trip to the local bakery. Heating up a panful of **OUTRAGEOUS COOKIE DOUGH** from Bergen's own **FATBOY** will provide that same melt-in-your-mouth flavor.

The brainchild of Teaneck native Joel Ansh, Fatboy combines the delectable taste of the highest-end cookies with the ease of treats baked from slices off the cookie establishment's ubiquitous rolls. These morsels come in precut cubes, one per cookie and packed 27 to a box, in six varieties ranging from America's perennial fave, the chocolate "chunk" chip, to white chocolate macadamia to cranberry walnut, all with the finest ingredients available.

Ansh, the self-described Fatboy ("my friends used to call me that," he says) has no cookie-cutter business here – he founded the company several years ago as a lark. But things began taking shape recently; now, Ansh has been making several thousand pounds of dough a month. Recently moved to Fair Lawn, the industrial distributor hopes in the near future to quit his day job and open a sizable retail outlet. For now, the dough – which has a six-week shelf-life when refrigerated, and a full year if frozen – is available only by mail. Order at www.fatboycookiecompany.com, or call (201) 796-1000.

