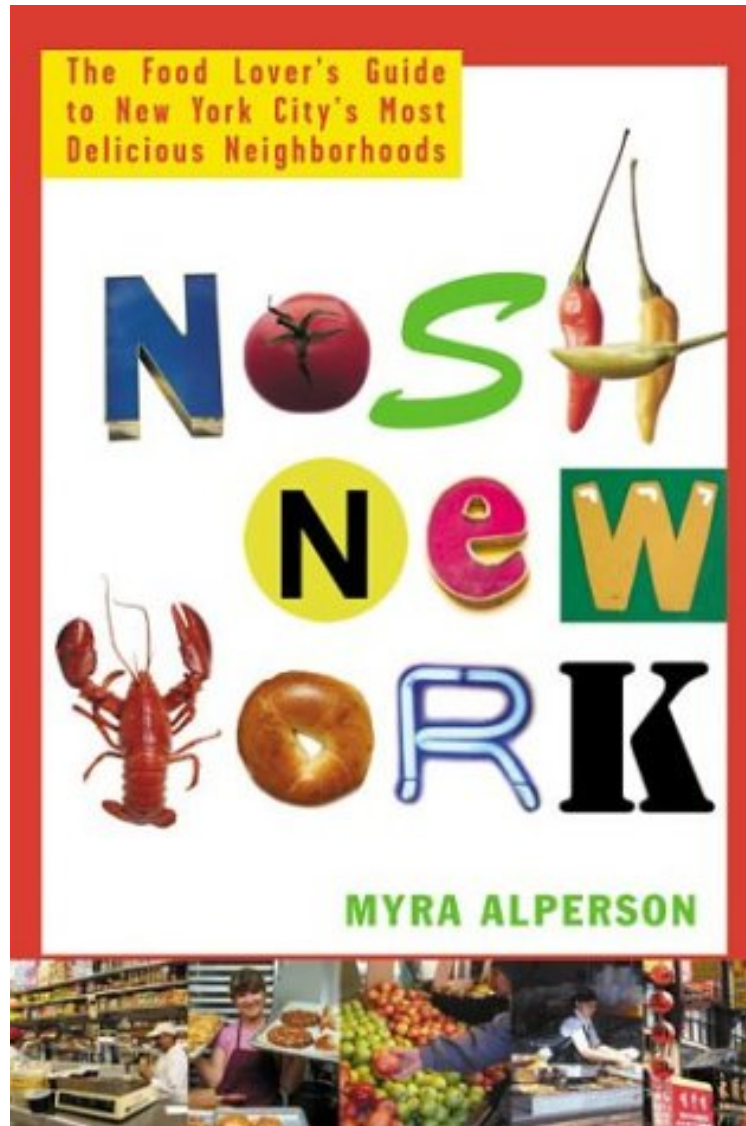


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# Nosh New York: The Food Lover's Guide to New York City's Most Delicious Neighborhoods

*Myra Alperson*

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**Myra Alperson : Nosh New York: The Food Lover's Guide to New York City's Most Delicious Neighborhoods**  
before purchasing it in order to gage whether or not it would be worth my time, and all praised Nosh New York: The  
Food Lover's Guide to New York City's Most Delicious Neighborhoods:

0 of 0 people found the following review helpful. A great resource for NY foodiesBy pennyloveAlthough I am a lifelong New Yorker, I learned about and was guided to explore some wonderful areas of New York and the food available. Countless great day trips for staycations. Through the book, I also discovered new places in areas that I was already familiar with. I have gone on one of Myra's tours and enjoyed it, but in the book, she generously shares her secrets so that one can do it oneself. I gave it as a gift to another foodie.0 of 0 people found the following review helpful. Five StarsBy Joseph SeckerGreat reference book.1 of 2 people found the following review helpful. Questionable accuracyBy NYCskierThe first trip I took using this book was to Brighton Beach Avenue and the address of the first establishment I looked for, Goldfield Bakery, is given as 358 Brighton Beach Avenue. However, there is neither a bakery nor store at that address since the street numbering for the 300 block ends below 350 and the street numbering for the next block starts at 400. Not very auspicious.

Whether you're a lifelong New Yorker or you're visiting for the first time, when you're in the Big Apple you're in food heaven - a nosher's paradise where you can find the freshest and most authentic foods of any cuisine in the world, from steaming soup dumplings to Persian Kebabs, Moroccan tagines, Chinese bubble tea, Senegalese ginger beer, Colombian cholados, kosher focaccia bread, the freshest Italian cheeses, Guyanese roti and more! In this thorough and user-friendly book, passionate New York food guide Myra Alperson takes readers on her popular tours around town. Organized by borough and divided into easy-to-follow walks -- each of which can be done in an afternoon -- she points readers to the best ethnic restaurants, cafes, bakeries, tea houses, take-out stores, specialty shops, produce stands, supermarkets, and other food hot spots. From generations-old favorites to vibrant newcomers, the delicious discoveries and include the best:- Indian, Greek, Brazilian, Cuban, Romanian, Irish, Chinese, Afghan and Thai spots in Queens - Italian, Kosher, Caribbean, Polish, Scandinavian, Russian and Moroccan delights in Brooklyn- Chinese, West African, Soul Food, Mexican, Dominican, Korean and Turkish finds in Manhattan- Sicilian, Albanian, Jamaican and Cambodian delights in the Bronx- And much more.You'll also discover: New York's last authentic beer garden \* where to buy Chilean hot dogs and Brazilian pizza\* the newest wave of Egyptian markets \* the last Kosher market in Brighton Beach and the only Norwegian market in New York City \* fun and delectable side trips \* vegetarian and kid-friendly finds \* cultural information for each neighborhood, along with info on the best parks, museums, gift shops, and bookstores.Complete with subway, bus, and car directions along with detailed maps of each neighborhood covered, Nosh New York turns an afternoon in the city into a delicious food adventure.

From Publishers WeeklyNew Yorkers and tourists alike will happily take this culinary tour by native New Yorker Alperson (The Food Lover's Guide to the Real New York). It's not surprising that many of New York City's most appealing and interesting restaurants happen to be in mostly ethnically diverse neighborhoods. For example, Woodside, Queens's La Chanita is a "Mexican coffee shop that serves Mexican breakfasts side-by-side with Irish breakfasts," and Saponi d'Ischia is an Italian wholesaler by day, quaint trattoria by night; the largely Caribbean-populated area around Eastern Parkway in Brooklyn is home to Gloria's In Out; and El Barrio, in Spanish Harlem, offers all kinds of Latin cuisine, from the Puerto Rican La Fonda Boricua to the Mexican El Paso Taquera. Alperson weaves in history with her often fascinating culinary tour; for instance, in describing The Lemon Ice King of Corona, also in Queens-a once Italian neighborhood now inhabited by Mexicans, Bangladeshi and Ecuadorians-she recommends a stop at Louis Armstrong's house, which is now a museum.Copyright 2003 Reed Business Information, Inc. Alperson weaves in history with her often fascinating culinary tour. Publishers Weekly{Myra Alperson is} a guide who combines food and culture can unravel the mysteries of the city in a most satisfying way....her enthusiasm never wanes. Boston GlobeFrom the Back Cover"Alperson weaves in history with her often fascinating culinary tour."--Publishers Weekly"{Myra Alperson is} a guide who combines food and culture can unravel the mysteries of the city in a most satisfying way....her enthusiasm never wanes."--Boston Globe