



New York's best-known foodie, Ruth Reichl, can't get enough of Pearl Oyster Bar, one of her favorite restaurants in the Village.

## Why I Love ... Greenwich Village

Whether she's on the hunt for culinary inspiration or a trusty sommelier, *Gourmet* magazine editor **Ruth Reichl** looks no further than her childhood neighborhood in Lower Manhattan

Perhaps the cliché is unavoidable, but Ruth Reichl's plate is overflowing these days: with television projects, a book about motherhood (which published in April) and the whirlwind list of duties that orbit her daily calendar as editor in chief of *Gourmet* magazine. Also, the third television season of *Gourmet's* culinary travelogue *Diary of a Foodie*, which Reichl executive produces for PBS, recently debuted. And she just finished overseeing the compilation of more than 1,200 recipes for the second volume of *Gourmet's* cookbook, due out in September.

Reichl's love affair with food, which began before she could see over a stove top, is famously chronicled in her 1999 memoir *Tender at the Bone: Growing Up at the Table*. As it turns out, a childhood in New York's

Greenwich Village, with its cornucopia of bakeries, cheese shops and butchers, was the perfect place for her epicurean curiosities to flourish.

She may live uptown these days, but Reichl (pronounced RYE-shul) returns to her native neighborhood as often as possible to soak in the ambience of its winding side streets, specialty markets, kitschy stands and world-class restaurants.

"It's the first place I go when I return to the city from traveling," she says. "The Village has always been a great walking neighborhood. And some of the places have been there forever, like the Strand Bookstore, Faicco's Pork Store—even the shoemaker I went to as a kid is still on University Place. It's the part of New York that has my heart." — STACEY MORRIS

## The best places to ...

### BE PAMPERED

#### Babbo

110 Waverly Place; 212-353-8064 • "They have great pasta dishes, a wonderful two-minute diver squid cooked the way it's done in Italy, an amazing beef dish braised in wine and a sommelier you can truly trust," Reichl says.

### FIND 'PERFECT' SEAFOOD

#### Pearl Oyster Bar

18 Cornelia St.; 212-691-8211 • "I eat here most often," Reichl says. "What I love is it's a very small menu and everything is perfect, whether it's fried oysters or clam chowder. They steam a lobster gorgeously and the clams on the half-shell are pristine."

### BROWSE FOR VINTAGE COOKBOOKS

#### Bonnie Slotnick Cookbooks

163 W. 10th St.; 212-989-8962 • "It's a great place to go and poke around for an afternoon."



### BUY COOKING INGREDIENTS

#### Union Square Greenmarket

14th Street and Broadway; 212-788-7476 • "One of the great resources in New York City—and it just gets better and better. It's filled with great farmers and has expanded to include meat and fish."