

W42ST

ISSUE 01 NOV/DEC 2014

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The Irresistible Rise of

HELL'S KITCHEN

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GOTHAM WEST
MARKET

The Style Files

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THE CUPCAKE
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CRAFT BEER
FOR FALL

WHAT'S ON
IN W42

INSTAGRAM
#W42ST
-It's the
Internet!
In print!

FREE

MEMBERSHIP WITH 10%
OFF ALL FOOD & DRINK
PURCHASES AT THE
MARKET. LIMITED TO
ONE PER PERSON.

MAKE PIZZA THE AMY'S BREAD WAY

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THE FILTER

Your guide to the best Hell's Kitchen coffee, compiled by **Matt Robinson**



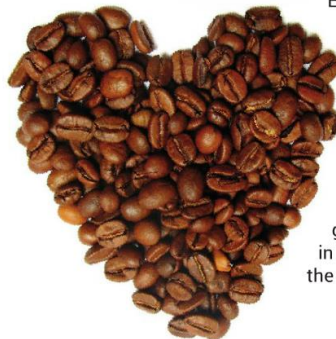
As November creeps by, dropping temperatures and dwindling daylight force us to find solace where we can. But the forthcoming holidays aren't the only source of comfort. Coffee goes through a complete transformation in winter, and the exciting new flavors and blends make it the ideal pick-me-up to fight the drag of seasonal shut-down.

Coffee is a seasonal crop, which means as beans are being planted in one part of the world they're being picked and processed somewhere else. This creates a constantly changing line-up of flavors as coffees jostle for position in the pour-overs at discerning specialty coffee shops.

The good news is you're in the perfect place to get your hands on the best coffee in the city. To banish the winter blues, jump into Café Grind on 10th Avenue and grab a double espresso made using La Colombe's chocolatey espresso blend. Rich and thick with decent crema, this will blow away the cobwebs on a cold morning.

For something a bit more refined, go for a pour-over brew at Blue Bottle within Gotham West Market – a brand

Roast of the town:
Fight the grind of winter with a winter grind.



“Right now, coffee roasters are welcoming the freshest beans from Rwanda and Burundi – both delivering bright, fruity flavors, they're just the thing after a big night out.”

renowned for great single origin coffee. Right now, coffee roasters are welcoming the freshest beans from Rwanda and Burundi – both delivering bright, fruity flavors, they're just the thing after a big night out.

Want to cozy up on a wet afternoon? This month fresh Colombian beans make their way to the roasters. With winter biting at your extremities, Colombian coffee is like a big hug. It's chocolatey and well-balanced, with subtle fruity notes and a nutty finish. Try Counter Culture's La Golondrina for a top taste of Colombia – available locally at REX on 10th Avenue. And of course, Green Nature Coffee House's 100 percent Colombian credentials are shouted from the walls.

If you're heading home for Thanksgiving, how about taking a piece of Hell's Kitchen with you?

Empire Coffee and Tea has been in the area for more than 100 years and has even named its signature blend after the neighborhood. Perfect after pumpkin pie, it's guaranteed to put you in the good books for the rest of the holidays.

GRAB A BAG

The chocolatey one

Counter Culture: La Golondrina



The very epitome of Colombian coffee! Look for comforting dark chocolate and caramel notes in this single-origin bag from Counter Culture. Partnered

with Cauca's most dedicated farmers, this is the best of the best!

www.counterulturecoffee.com/store/coffee/la-golondrina

The taste of home

Empire: Hell's Kitchen Blend



Empire has been roasting coffee in Hell's Kitchen for more than 100 years – and it's so proud of this local heritage it's named one of its edgiest blends after

the area. This should be a badge of pride for all residents.

www.empirecoffeetea.com

The espresso

La Colombe: Nizza



Nutty, fragrant and well-balanced, Nizza makes a gorgeous espresso. It's roasted lighter than common Italian espresso, so it delivers a bright acidity

in the cup and a clean finish. Definitely one to wake up to this winter.

www.shop.lacolombe.com/products/nizza