

at a church potluck dinner...with lots more laughs. The **Brave New Workshop** celebrated the first anniversary of **"Minnesota! It's Not Just for Lutherans Anymore"** with cake, tater tot and chicken with rice hotdishes, and you betcha, they even had Jell-O fluff. The Muskie Martini, a tasty clear blue concoction garnished with a gummi worm, was all the bait we needed to be reeled in for a great night of Minnesota humor. Call 612.332.6620 for tickets...

Ingebretsen's holiday classes include a lesson by Kirsten Larsen, author of **Only One Slice: Danish Sandwiches**, in how to artfully construct Scandinavian open-faced "smorrebrod" from slices and tidbits of colorful and tasty food. The class is on November 27 at noon. Register at 612.729.9333...The **Black Forest Inn** will celebrate its 40th full year in business on May 15, 2005. Each month, until the big celebration, an old



"Minnesota!" at the **Brave New Workshop** is a seven-layer hot dish of hilarity, food and frolic.

menu item is being brought back. The October item is Schnitzel a la Holstien and pie is coming in November. Visit one of the eight best German restaurants in the country by calling 612.872.0812...

Wildfire now offers a gluten-free menu.

Visit them in Eden Prairie or check out the menu at wildfirerestaurant.com...

Nochee will host Monday Night Football viewing throughout the season with Viking Chris Claiborne. Experience it with free Hypnotiq samples from 8-10 P.M., and drink and appetizer specials during the game. Located at 500 Washington Ave., Mpls... **Jamie Miller** of Maple Grove was one of 15 finalists in yet another cooking contest. Miller's recipe for Polynesian Pork Tenderloin with Orange-Curry Sauce and Coconut Rice was entered in the Healthy and Good for You category in the **Southern Living Cook-Off** 2004. Miller was the winner earlier this year in the Florida's Natural contest with her Spice Dusted Salmon with Curried Orange-Apricot Sauce...The **Sausage Sisters** have created a cookbook that has been distributed at the Farmer's Market, and is also available at sausagesisters.com. The recipes feature sausage and great sausage side dishes... **Tom Gladbach** is back at **Tejas** as executive chef at the Southwestern eatery at 50th and France in Edina... **Tonic's** new chef **Steve Hesse** say his new menu will reflect "upscale fun" and "less is more....I feel the fresh ingredients and high quality products speak for themselves." Check it out in Uptown or call 612.827.3457... **Shanghai Circus** has a new spot at **Lunds** 50th & France location... **Let's Dish** has added a new location in Woodbury at 10150 Hudson Road. For menu information on this quick fix for family meals, visit letsdish.net... **French Meadow Bakery** is launching Fat Flush Tortillas, developed by

French Meadow founder **Lynn Gordon** and bestselling weight loss author **Ann Louise Gittleman**.

They're available in the refrigerated sections of area co-ops and Byerly's, Lunds, Kowalski's and Whole Foods, and French Meadow's Uptown cafe... **Tryg's** is set to open mid-November with **Philip Dowart** heading up the kitchen. Tryg's is at 3118 West Lake Street, where Nora's resided for 20 years... The grand opening of **Let's Cook** at 330 East Hennepin is happening as we go to press. Owner **Margaret McDonald** calls it a "celebration of preparation, cooking, and sharing. A store for combining the tools for cooking and the environment for experimentation and demonstration." Classes will begin this month, so check them out at letscook.cc... **Eastside Food Cooperative**, a natural foods grocery that's been open for less than a year, has earned the **2004 Small Business of the Year** award from the Northeast Minneapolis Chamber of Commerce. Located at 2551 Central Avenue N.E., it is the first cooperative grocery store to open in the Twin Cities in nearly 12 years, and has over 1,200 members.



Lunds serves up a spicy new concept in **Shanghai Circus**.

Hot Picks

Noshing for Newbies

Introducing our newest department—Hot Picks! We'll bring you the Twin Cities' best-of libations, dining spots and hidden treasures from Hot Picks contributors.

Introducing Jim May, self-appointed Twin Cities social director and all-around mover and shaker, who just can't get enough of the local scene. He is the man behind the vastly successful Jimmy May's Social Email Group (Jam503@visi.com), which provides networking venues as well as information about social events such as restaurant openings, networking happy hours, benefit events and free theater tickets.

"The Email Group is all about people helping people, letting people in on the know," says May. "It gives people alternatives, and informs them that the Twin Cities is a lively, thriving community with a lot of activities happening on a daily basis."

Raised in Brooklyn Park, May went to school at St. Cloud State, got into sales, and left the Twin Cities for about 12 years. However, May knew there was something special about the Twin Cities.

When May returned four years ago, he had acquired a new perspective on the local social scene. To help himself and others reintegrate into the local community, May started his networking email list, which now includes over 1400 members—and a new website is even being



Jimmy May

planned for this month.

"From experience, I knew how hard it could be to integrate into a new environment," says May. "This email gives newbies an opportunity to expand and try to integrate into the Minneapolis communities, because there are a plethora of opportunities available here."

Newbies, take note: Here are a few gems from Jimmy, as well as Hot Picks sleuthers Geri Wolf (owner of Style Labs) and Heather Pfeiffer, sure to get you started!

Tonic:- Jimmy and Heather

Jimmy on the Nightlife: The four-story-high spacious balcony lets you get some fresh air, while catching the sights and sounds of Uptown and "panoramic views" of Downtown. A "melting pot" of nighttime adventure, with nightlife choices to suit any mood. **Heather on the food:** Try the unforgettable "Seafood Brochette" entree. Imagine bluefin tuna, sea bass, shrimp, and scallops skewered on rosemary stalks and cooked to perfection atop steamy Yukon mashed potatoes. And a bite of their pepperoni pizza brings back fond memories of Italy, where crusts are thin (and never cheese filled), and pepperoni tastes like something from Enzo's butcher shop. And the Kobe beef will leave you ecstatic! 1400 West Lake Street, Minneapolis

Nochee:- Jimmy

Risqué, posh, and inviting, with swank decor, all in the right ways. And fabulous food, Salsa, and Latin/mix Jazz! 500 Washington Avenue South, Minneapolis.

Spin:- Jimmy

The first classy, three-level club in the Downtown Minneapolis community! From the raucous to the reserved, from quaint to uncontrolled, there's something in there to suit every party-person's adrenaline level. The VIP Redroom is

spacious, intimate and private, with just enough couches to remind you that nightowls prefer the dark hours for a reason. Get on the list at spinmn.com. 10 South 5th Street, Minneapolis.

Azia:- Geri

A must-try: The Never-Never Land or Blue Lagoon cocktails sipped in the ultra-cool Caterpillar Lounge. 2550 Nicollet Avenue, Minneapolis, MN.

Fhima's:- Geri

You'll love sampling from the seemingly endless wine list! 6 West Sixth Street, St. Paul.

Glueks:- Heather

Try the Heidleburger, a creative and delicious variation on a hamburger, with a blend of beef, bratwurst, and sausage, topped with swiss cheese—and sauerkraut instead of pickles. Their homemade German potato salad has a perfect soft, yet firm consistency and is delightfully tangy. Also, the walleye is delicious—the largest fish sandwich I've seen in a Twin Cities restaurant! Visit glueks.com for cool historical info. 16 North 6th Street, Minneapolis.

Babalu:- Heather

The bartenders know how to make an amazing mojito and fruity drinks that will put you in a tropical mindset. There's an excellent selection of very nice wines, too. 800 Washington Avenue North, Minneapolis.

Bellanotte:- Heather

The scrumptious, tender sushi-grade tuna in their tonno tartare is served "oh-so-classy-style" in a martini glass. 600 Hennepin Avenue, Minneapolis.