

YOU

THE MAIL ON SUNDAY • 10 JUNE 2001

STOLEN LIVES
Lady Meyer's fight to see

NEW LABOUR, NO DANCE
Meet the midwife to the s

FROCK OF AG
Alice Evans on ho
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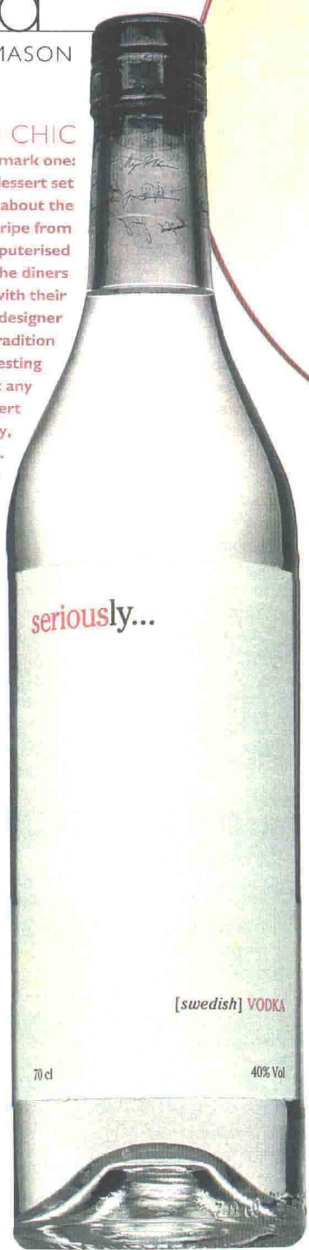
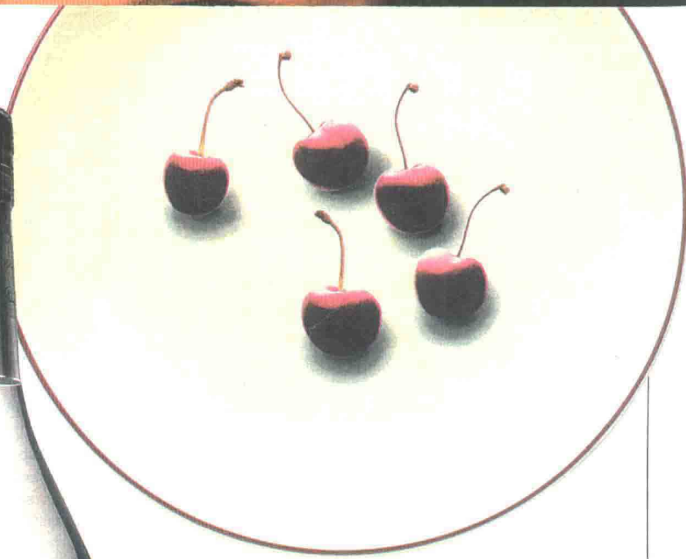
INSIDER food

EDITED BY ANGELA MASON

BAREFACED CHIC

Cool packaging mark one: Prinknash Abbey Pottery's dessert set with the cherries dotted about the plates as if they had just fallen ripe from the tree (done with computerised photography; watch the diners fruitlessly chase the fruit with their spoons). Neat update by designer Clifford Richards on the old tradition of sweet course ceramics suggesting summer on the table at any season. A set of six dessert plates costs £49.95 plus delivery, tel: 01452 812239.

Even cooler packaging, in fact downright frosty, mark two: Seriously vodka from Sweden, which has eliminated all the familiar iconography of vodka along with what it calls the 'unwanted bite of alcohol'. No Imperial Russian eagles, no fake Soviet-era industrial labels, not even an Absolutly curvy bottle, just liquor clear as a lab sample behind a pure white nameplate. It costs £15, from Harvey Nichols Wine Shop, tel: 020 7201 8537.



TRASH IN THE PAN

It's no secret that Nigella likes trashy food, though we're proud to say YOU helped liberate her low-rent side – remember her in trailer-park mules on our pages? Now she's down and dirty with southern chicken in our pull-out section and frying Bounties and Elvis's peanut butter and banana sandwich on the telly (are you hungry tonight?). Trash food, she says, should contain at least one ingredient a gastro-snob would rather die than touch, and its ambition is to evoke an industrially produced foodstuff – but 'it mustn't taste like a joke; trashy is a state of mind'. Our favourite brain junk is online at penttropics.mit.edu/~cho/spam/ – Japanese-style haiku poems celebrating Spam (in a can, not unwanted e-mail). We quote: 'Curious white dots/Are sprinkled like confetti/In a pork parade.'

for you

DO LUNCH ON THE LEFT BANK

Faraway day: a summer lunch of three courses at the great La Coupole in Paris, unspoilt by its revamp – merci for the discretion, messieurs – with a menu, including wines, of fab trad brasserie choices such as foie gras de canard, steak tartare with frites, île flottante...ah, nostalgia. Plus a night in a Montparnasse hotel, a pass for the city's 52 museums so that you can salivate over the painted Paris of the belle époque (choose the Musée d'Orsay and prepare yourself for the movie *Moulin Rouge*), and a Eurostar return to transport you from London Waterloo – the wheat will be golden across the fields of Northern France on the way. All tied together in a special package for YOU readers, for £145 per person, available any day of the week until the end of September. Reservations from Eurostar Holidays Direct, tel: 0870 167 6767.

QUOTE YH1. LINES ARE OPEN MONDAY-FRIDAY 8.30AM-6PM, SATURDAY 9AM-3.30PM, SUNDAY 10AM-4PM. OFFER VALID ON TRAVEL UNTIL 30 SEPTEMBER 2001. EUROSTAR TERMS AND CONDITIONS APPLY. WEEKEND SUPPLEMENTS MAY APPLY. OFFER SUBJECT TO AVAILABILITY. PRICE QUOTED IS PER PERSON PER NIGHT, BASED ON TWO ADULTS SHARING A TWIN/DOUBLE ROOM ON A BAR BASIS. IT DOES NOT INCLUDE TRAVEL INSURANCE.

FEATREE TAG. WINE CHOSEN BY PAUL LEVY. SHOT GLASS NOT FOR SALE

hd bottle Domaine de Sours Rosé 2000 (Sainsbury's, £5.49) is the rosé that proves pink wine can be serious. Deep in colour and in flavour, it is the perfect match for big salads, a spread of mixed tapas, and highly seasoned summer food.