

resto



Sal y Carvao or Brazzaz (the best of the three), I usually stopped at Sam’s for a couple bottles of Chilean or Argentine red and headed over to the popular BYOB Tango Sur in Lakeview instead.

Tango Sur doesn’t have the gigantor upscale all-you-can-eat salad bar larded with salumi, cheese, shellfish and all manner of stomach-filling carbohydrates cleverly designed to block you from actually eating much of the more expensive grilled meats. However, Brazzaz et al don’t have a swaddling awning-covered patio on the corner of Southport and Grace like Tango. There’s no soft Lake Michigan breeze, the beckoning blinking bulbs from the Music Box theatre marquee or the buzz of the Lakeview citizenry on any summery Friday night.

After a few hours, with Tango Sur’s steaks long simmering in their stomachs and with the only red wine left dotting the tablecloth or buzzing in their heads, next time they were in town, my friends begged to return.

I also owed Tango Sur a debt of sorts. Those of you who read me regularly know my consumption of offal is rivaled only by maybe the peasantry of eighteenth-century Europe. Of course, growing up on Big Macs and Burrito Supremes, my veneration of organs wasn’t always so. Tango Sur was certainly a partner in this transformation, one of the first places I ever had sweetbreads and, as their menu dubs it, black sausage.

I knew by then that sweetbreads were neither sweet nor bread, but rather the thymus gland of a young calf. Sounds gross, sure, but remove the protective membrane, soak in milk, bread and deep fry ‘em, and you’ll be popping the little nuggets like Orville Redenbacher’s finest kernels.

Of black sausage, I had no idea. Then again a smarter person likely avoids food products with names that can double as the title of a porn film. However, forgetting the “black” part for a moment, if I’m not careful, the mere utterance of the word “sausage” has me drooling like a basset hound shot up with Novocaine. The way I saw it then: “Hey, Argentine sausage. Cool, bring it on!”

However, it turns out “black” refers to the color of cooked blood, the primary binder mixed with pork or beef, fat and a whole manner of spices in this sausage. Thankfully, I’d always been a little obsessed with Dracula. After my first bite at Tango Sur, the custardy mix larded with sharp onion and sweet lulling cinnamon and clove spice, I realized this was my thing.

And so, enamored with and indebted to Tango Sur, there’s no way I’d miss checking out Tango’s new sister restaurant Folkore in Wicker Park. Located on Chicago’s hipster Magnificent Mile, Division Street, it is quite the meat market. However, unlike, say, nearby Moonshine or Angels and Mariachis, Folklore’s appeal isn’t quite as much about working out a weekend shag as it is about supping on serious steak.

One bad thing about Tango Sur is that if you couldn’t score a patio seat, fording through the cramped interi-or was almost as tough as trying to bust through the early nineties Dallas Cowboys offensive line. In contrast, Folklore, with its high ceilings, wide aisles, exposed brick and rustic wood touches has the look and space of a West or South Loop loft, albeit with a bevy of wall-mounted tchotchkes that looked like they were cribbed from the Gaucho surplus store.

Also, unlike Tango, Folklore isn’t BYO, but the value-priced wine list is full of so many good South American reds, including a lush 2006 Chono Carménère, you’ll hardly care.

It could be the enthusiasm of running a new location, but the preparation of food at Folklore is definitely a touch better than Tango’s. Empanadas are flakier and the beef inside juicier. The oozy cheese and sweet corn version is the best. The churrasco, a slab of sirloin, is trimmed assiduously, and each bite of the slab sprinkles a shower of satisfying salt and spice.

Each item on the parrillada para uno, a platter of mixed meats served with the tableside pomp and circumstance of a sizzling fajitas plate at your average Tex-Mex franchise, is expertly grilled. Flap steak, a cut filled with plenty of fussy connective fibers, has no surplus chew, only moments of medium-rare majesty. Sweetbreads are crispy, and they cast off a perfume of rich oil and sweet meat that’s reminiscent of perfect fried chicken. And except for an inedible rubbery speck that snuck its way into one of my links, the black sausage is a firm cinnamon-spiced meat custard that ensures I’ll likely never step foot in one of those overpriced all-you-can-eat meat parlors ever again.

Folklore, 2100 West Division, (773)292-1600

FOLKLORE BRINGS A TASTE OF TANGO TO DIVISION STREET

Meat Market

By Michael Nagrant

WHENEVER FRIENDS CAME TO TOWN with the itch to throw down \$50 for hunks of fire-licked glistening meat carved from glinting scimitars wielded by fake gauchos at spots like Fogo de Chao,

words

READINGS

Columbia College celebrates its Nonfiction Week October 19-23, with readings, panels and more. Visit colum.edu/cnfw for details.

THU/15

→ACM #49 Release Party

ACM celebrates the release of its latest issue. Stop Smiling Storefront, 1371 N. Milwaukee. 7pm.

→Salman Rushdie

The popular author discusses his work with Booklist’s Donna Seaman. Harold Washington Library Center, 400 S. State, (312)747-4300. Noon.

Viktor Mayer-Schonberger

The author reads from “Delete: The Virtue of Forgetting in the Digital Age.” 57th Street Books, 1301 E. 57th, (773)684-1300. 6pm. Free.

SUN/18

→Orange Alert Reading Series

Featuring poets Micah Ling, Nathan Graziano, Simone Muench, Larry O. Dean. The Whistler, 2421 N. Milwaukee, (773)227-3530. 6pm. Free.

TUE/20

Barbara Ehrenreich

The author discusses “Bright-Sided.” International House, 1414 E. 59th, (773)753-2270. 6pm. Free.

→Bookslut Reading Series

With Mary Caponegro, Stephanie Kuehnert. Hopleaf Bar, 5148 N. Clark, (773)793-9488. 7:30pm. Free.

WED/21

Kari Lydersen

The author discusses “Revolt on Goose Island.” 57th Street Books, 1301 E. 57th, (773)684-1300. 6pm. Free.

→ Michael Chabon

The author discusses “Manhood for Amateurs: The Pleasures and Regrets of a Husband, Father and Son.” See Tip of the Week. Harold Washington Library Center, 400 S. State, (312)747-4300. 6pm.

RUI: Reading Under the Influence

With Mike Persley, Lex Sonne, Jessi Lee Gaylord, Lindsay Hunter. Sheffield’s Wine and Beer Garden, 3258 N. Sheffield, 773-281-4989. 7:30pm. Free.

TIP OF THE WEEK
MICHAEL CHABON



Often cited as one of the best novelists of his generation, whatever the hell that means, Chabon certainly deserves the abundant attention he receives whenever he publishes something new. The Pulitzer Prize winner, author of “The Mysteries of Pittsburgh,” “Wonder Boys,” “The Amazing Adventures of Kavalier & Clay” and “The Yiddish Policemen’s Union” visits Chicago to discuss his bulk of work, including his newest entry, “Manhood for Amateurs,” a collection of essays that dissect the essence of being a man—a husband, a father, a son and so on. Chabon’s excellence in invention and colorful character have filled hugely successful novels—this gathering of insights, easily the most personal the popular author has ever been, pulls the curtain aside. While Chabon’s mean streak of fictional work leaves this fan aching for a new edition, this honest assemblage will do just fine for now. (Tom Lynch)

Michael Chabon discusses his work October 21 at the Harold Washington Library Center, 400 South State, (312)747-4300, at 6pm.

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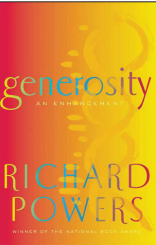
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Generosity: An Enhancement

RICHARD POWERS’ FASCINATION with the possibilities and idiosyncrasies of the advancement of technology—and the convergence of science and art—continues with “Generosity,” his stimulating, if brisk, follow-up to the National Book Award-winning “The Echo Maker.” The author lays the foundation for his work in a fictional, slightly surreal Chicago, where familial streets travel in unfamiliar directions, a talk-show host named Oona is described as the most powerful woman in the world and Russell Stone, a frumpy writer and evening-class college instructor, becomes fascinated with one of his students and her beaming optimism. Thassadit Amzwar, a Berber Algerian who lost her family in the Algerian civil war, possesses an unflinching, unwavering happiness that captivates all she encounters. The “hyperthymia” term is tossed around, while elsewhere, a geneticist works doggedly to isolate, and understand, specific genes. Narratives entwine, and Powers quickly reaches his central question: what if there were a gene for happiness?

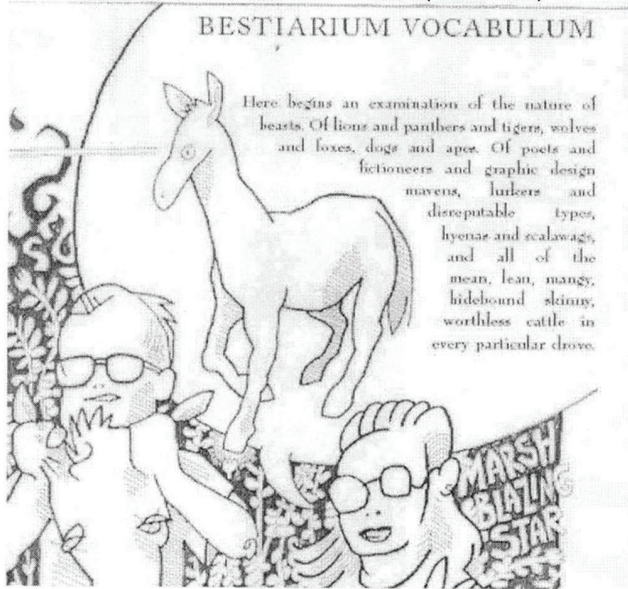
Powers is as perplexed and intrigued by Thassa as his characters are; he tests her limits by cursing her with a tragic past and, in the present, has an overwhelmed classmate attempt to rape her.

Powers’ unique use of language works, as it has throughout all his books, as both his crutch and his pitfall. His weaving of scientific knowledge and character-driven melodrama sweeps as smoothly as ever in this book, his tenth. The reader isn’t intimidated by Powers’ usual canyon of knowledge and terminology. (Remember the head-scratcher passages in “The Echo Maker”?) However, especially in “Generosity,” Powers can get overly cute. He sprinkles a handful of useful and not-so-useful threads of metaphysical writing in which he’s essentially narrating the story, but even he himself isn’t confident with the details.

But “Generosity” doesn’t waver in its curiosity, and despite lacking the resonance of his masterwork “The Echo Maker,” Powers has crafted yet another daring, insightful story. (Tom Lynch)

“Generosity: An Enhancement”
By Richard Powers
Farrar, Strauss & Giroux, 296 pages, \$25

ACM #49 RELEASE PARTY
The STOP SMILING Storefront
1371 N. Milwaukee Ave. (at Wood)



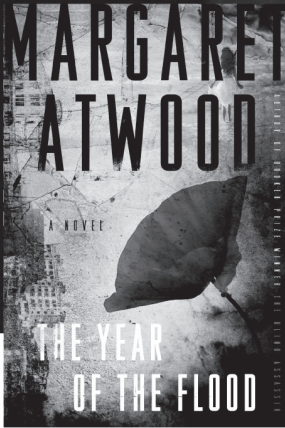
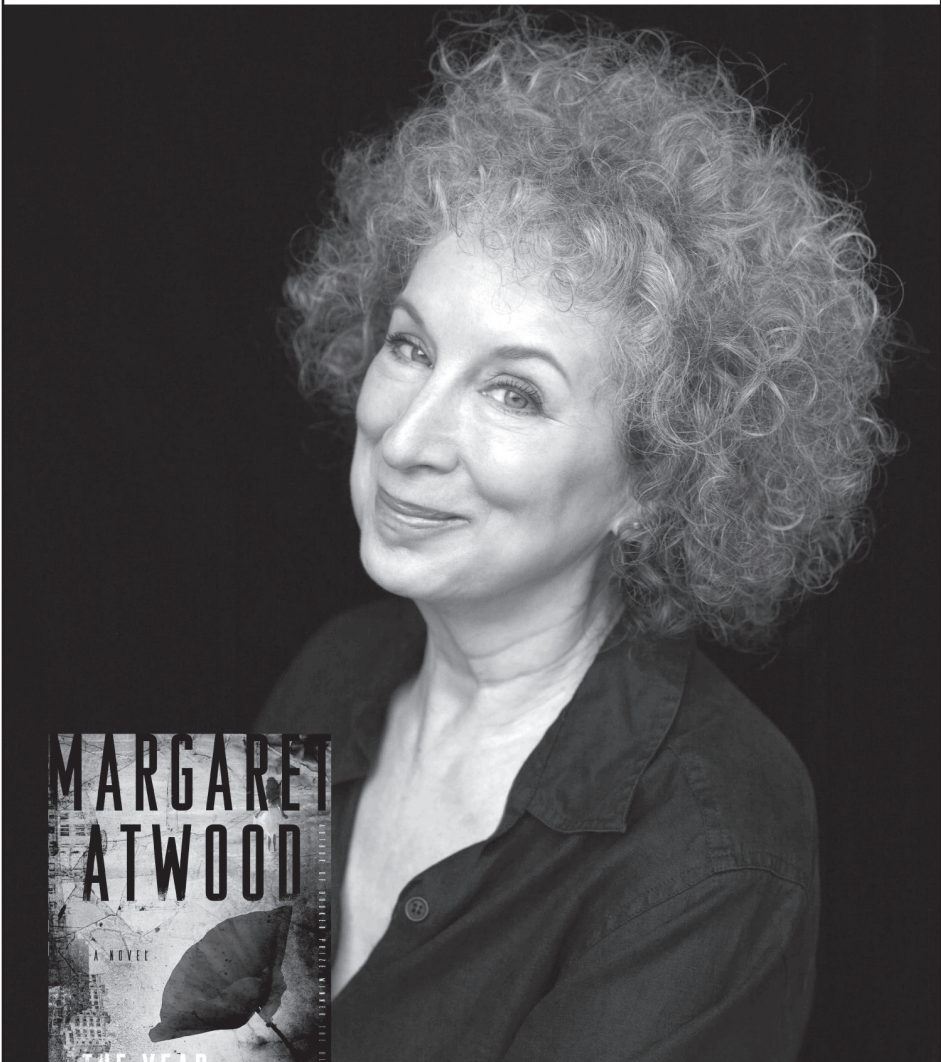
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DePaul University presents Margaret Atwood in a dramatic reading from “The Year of the Flood” on November 6.

Internationally-acclaimed author Margaret Atwood will narrate a 70-minute dramatic reading from her new novel, “The Year of the Flood,” backed by a troupe of actors and a choir, followed by a book signing on Friday, November 6 at 7:30 p.m. in DePaul’s Merle Reskin Theatre, 60 E. Balbo Drive, Chicago. Join us for her only Midwest stop on this innovative international book tour.

Tickets are \$20 and a portion of the proceeds will benefit non-profit environmental organizations. For tickets, contact DePaul’s Merle Reskin box office at (312) 922-1999 or online at las.depaul.edu/AtwoodEvent.

las.depaul.edu/AtwoodEvent