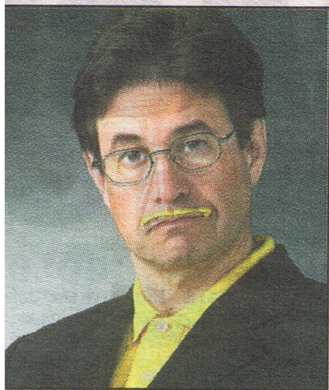


ing mustard's praises



Mount Horeb Mustard Museum curator Barry Levensen, left, has always got mustard — at least 4,800 kinds from 50 states and more than 60 countries.



ing the blah out of a vinaigrette.)

As sponsors of the festivities at the Mustard Museum, French's, which is not French in the least but is based in upstate Rochester, offers these items of interest about mustard:

- If you switched from mayonnaise to mustard on deli sandwiches three times a week, without doing anything else, you could expect to lose 4 pounds in a year. (Of course, if you don't eat deli sandwiches, this probably wouldn't work.)
- Americans use more mustard than any other country in the world.
- French's is the official mustard of the New York Yankees. In one year at Yankee Stadium, more than 1,600 gallons and a staggering 2 million individual packets of mustard are consumed.
- To paint a room in your home the color of bright yellow mustard, try Benjamin Moore #314 or California Paints' Golden Glisten #7265A. (Footnote: Having once had a floor painted in startlingly yellow enamel, I don't especially recommend doing this. I'd rather eat mustard than walk on a field of it.)
- In 1904, French's Cream Salad, or yellow mustard, was introduced with hot dogs at the St. Louis World's Fair.

RECIPES

KEN THIGHS

adapted from one on the French's Web site. I prefer less sweetness than the recipe, so instead of using honey barbecue sauce, I tried it with beer as the liquid, and the result is the same.

1. Chicken thighs, 5 to 6 ounces each, skin removed, preferably Mexican

2. 2 tablespoons yellow mustard
2 tablespoons hot sauce
2 tablespoons Worcestershire sauce

Preheat oven to 350 degrees.

2. Rub mustard, hot sauce and Worcestershire sauce over chicken. Pour over chicken and stir.

3. Cover and cook on high for 2½ to 3 hours, or until chicken is no longer pink near the bone. Serve chicken and sauce with rice, if desired. Makes 4 servings.

MUSTARD MARINADE

For grilling, mustard barbecue sauces hold sway, with nary a tomato in sight. This recipe, "Grilling the Q's Blue Plate BBQ" by Ted Reader (Home Books), uses sage and

POTLUCK

Plain old tea

Amid a sea of flavored and enhanced tea drinks, Honest Tea sticks to the basics. With a few exceptions (among them, peach-oolong and pomegranate-acai white tea), the product line highlights the pure flavor of organically grown tea. Now, Just Green and Just Black (which were the first unsweetened organic bottled teas to go on the market) are being sold in 64-ounce bottles. What more can we say about them than that they taste like good, honest tea? Available at Whole Foods for \$3.99.

— ERICA MARCUS



Be a pizza maker

You can whip up a pizza in much less time than it takes to order in with the Rustic Crust. Top it with your choice of sauce, cheese, vegetables or meat and then pop it into a 450-degree oven for 10 minutes. The 12-inch preservative-free flatbreads come in seven flavors (cheesy herb, Italian herb, Tuscan six grain, classic sourdough, ultimate whole grain, organic pizza originale and organic great grains) and will keep at room temperature for four months in their packaging. Our tasters, who ranged in age from 4 to 45, gave the pizza high marks: "It was crunchy on the edges, chewy in the middle, nicely seasoned.

Making it was beyond easy." Available for about \$4 at Dr. B Well Naturally in Plainview and Sherry's The Healthy Gourmet in Babylon. For more information go to rusticcrust.com.

— ERICA MARCUS



Main Squeeze

The Squeeze from SiliconeZone lets you get the juice of lemons or limes, minus the pulp and seeds, with no sticky juice on your hands. Just insert a lemon or lime half into the Squeeze ... then squeeze. The gadget's efficiency is dependent on hand strength, so not everyone will want to use this for large quantities — but it's great for getting a quick spritz of juice, and it works like a charm. Dishwasher-safe. It's about \$6 at Sur la Table in Manhattan or online at surlatable.com or

