

RADIO ROUNDUP

a collection of features, oddities,
and helpful tips



**NORTH AMERICAN
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180 WORDS, 60 SECONDS

NEWS OF FOOD

HERE'S A WORD THAT WILL SOON BE TRIPPING OFF THE LIPS OF BOTH FOODIES AND TRENDINISTAS: ZA-KU-SKI. IT'S RUSSIAN FOR "SMALL BITES," AND IT'S THE LATEST ENTRY IN THE SMALL-PLATES DINING TREND. ZAKUSKI HAS ITS ROOTS IN NINETEENTH CENTURY CZARIST RUSSIA, WHEN THE WEALTHY SERVED A SMORGASBORD OF DELICACIES—ALONG WITH THEIR FINEST VODKA, OF COURSE—TO GUESTS. EACH ZAKUSKA WAS PLATED SEPARATELY AND OFTEN SERVED IN A PRESCRIBED ORDER—STARTING WITH COLD FISH AND PICKLES, THEN WARM MEATS, AND LOTS OF CAVIAR AND CHEESE THROUGHOUT. TODAY, AMERICANS CAN ENJOY ZAKUSKI AT SUCH HOT SPOTS AS L-A'S BAR MARMONT, AND NEW YORK'S PRAVDA AND EMPLOYEES ONLY. THE GO-TO VODKA THERE AND, INCREASINGLY, THROUGHOUT THE STATES? RUSSIAN STANDARD VODKA, WHICH ALSO HAPPENS TO BE THE NUMBER-ONE PREMIUM VODKA IN RUSSIA. ITS DISTINCT, BREADY FLAVOR ADDS AN EXTRA DIMENSION TO ZAKUSKI-FRIENDLY COCKTAILS LIKE THE MOSCOW MULE—VODKA, GINGER BEER AND A LIME WEDGE OVER ICE—SERVED IN A COPPER MUG. THE MUG, RECIPE AND MORE ARE AVAILABLE AT RUSSIAN-STANDARD-MOSCOW-MULE--DOT--COM.