

culture club



fat & furious burger

Thomas Weil and Quentin Weisbuch were just two graphic designers in search of a more exciting midday meal when they began conducting the early experiments that would eventually grow into Fat & Furious Burgers. Utilizing their former employer Polymago's spacious kitchen, the duo worked on a rough concept for a burger and cooked together in the little free time they had each week. Increasingly proud of their creations, they started posting photos of the burgers on Tumblr, and it all snowballed from there. Two years later, the affair between their craft (visual arts) and passion (beef) has reached a fever pitch, now boasting a devout following online, one-off burger collaborations with prestigious restaurants in Paris, their own graphic design agency, Furious, and an eponymous hardcover. We recently caught up with the guys behind the project, and let us tell you, there are plenty more burgers where that first one came from. BUSRA ERKARA

How does the idea for a certain burger come to you? At the beginning, we were just trying to have a big lunch.

We still have this ritual to try to make something new every week: We sit down and pick a theme from things that are inspiring and everyone knows about. We make sketches, run to the supermarket, cook, and shoot it very quickly.

Now that your blog is really popular, do you feel pressure to come up with new and better ideas constantly? There is more pressure when we are creating a burger for a new restaurant, really. We don't cook that well; for us, it's almost always about the visual. When it's not just the two of us eating the burgers, we have to make very specific ingredient choices.

Your first book, *Fat & Furious Burger*, just came out. What's on the horizon? We want to work on a new project, it could be kebabs, spaghetti, or pizza—we don't know yet. We just want to prove that creativity and other ways of thinking can change the way you look at a burger, or really, anything.



star-spangled

Fall is upon us, which means five o'clock arrives an hour early. In honor of this issue's American theme, we've asked Chicago's Paris Club & Bistro for its most stars-and-stripes-inspired cocktail. Here, master mixologist Paul McGee shares his Star Daisy recipe, and explains why the Founding Fathers would've enjoyed the drink as much as the next NYLON girl. BE

Could you tell us a little bit about the Star Daisy? It's a delicious classic cocktail, and the first time I saw it was in *Trader Vic's Bartender's Guide* from 1947. It has apple brandy and American gin—and I use Laird's [which has distilled brandy in the U.S. since 1698] seven-and-a-half-year-old apple brandy and Aviation gin from Portland. It's a classic sour, so it has lemon juice as acid, and the sweetener is simple syrup and orange curaçao. It really allows the flavor of the apple brandy to play front and center. You get a little bit of a dryness and cool botanicals in the gin, and the finish has an orange note to it.

INGREDIENTS 1 oz. aviation gin 1 oz. laird's 7 1/2-year-old apple brandy .5 oz. pierre ferrand dry curaçao .5 oz. simple syrup .75 oz. fresh lemon juice
METHOD pour all ingredients in an ice-filled boston shaker shake for 10 seconds double strain into a coupe glass garnish with a small orange disc

anything that moves

Using the phrase "anything that moves" to describe another culture's eating habits used to be an insult. "Now," says *New Yorker* writer and modern foodie Dana Goodyear, "it is a foodie-to-foodie brag, used to celebrate unchecked appetite." Lately, gourmet meals are marked by how challenging they are to obtain or eat; food should be as dangerous as it is delicious—sometimes even more so. Goodyear stops at nothing to prove this in her fascinating book, diving headfirst into the world of pet-eating, bug-farming, and near-death experiences in the name of "dining for sport." From consuming whales, bees, and raw chicken to literally drinking blood, *Anything That Moves* explores the adventurous, thrilling, grotesque, delicious lives of the modern American foodie. SOFIA LYONS

