

## Food for naught

There appears to be no end to our interest in food. Should we eat more proteins and fewer carbohydrates? Eat meat, be a vegetarian, eat slowly, abstain from this, consume more of that? Should we move to Scottsdale and consume warm brie with white wine while discussing our summer in Provence? The preoccupation with food and digestion is so intense you'd think we were still a hunter-gatherer society.

Humans evidently want to be healthy as well as trendy, but trendy often wins out. An anonymous observer noticed this phenomenon years ago and immortalized it in a limerick:

*An epicure, dining at Crewe,  
Found quite a large mouse in his stew.  
Said the waiter "Don't shout  
And wave it about,  
Or the rest will be wanting one, too!"*

This may provide a bit of insight into the new trend toward designer cocktails. The interest in nutrition is at least as widespread as the interest in being fashionable and sophisticated. Both interests converge in a new trend that combines cocktails with food, all in the same glass. The Wall Street Journal looked into this phenomenon and reports that, nowadays, not only can you get your Stolys with a twist of lime, but with some caviar or prosciutto as well. Not on the side, but in the drink.

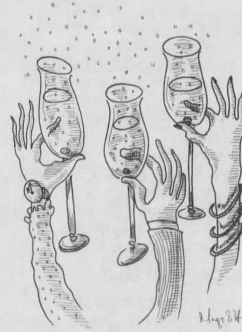
Maybe it's a time management issue. Instead of a drink before dinner, you can have your dinner in your drink, thus reducing the dinner hour to 10 minutes, max.

If you find yourself in Jupiter, Fla., you can drop \$10 for one of these new drinks called "92 in the Shade." It's made from mango puree mixed with tequila and a syrup of red habaero peppers. When we learned of this, we were so overcome we were forced to put down our mug of Ovaltine and say something that required an exclamation mark. "Wow!"

According to the Journal story, blue cheese, cucumbers, ham, truffles, chili peppers, fish, figs, avocados, cream cheese and graham crackers, among other food items, are being added to cocktails that sell for up to \$16 each.

All of this, of course, is by way of making something that we Luddites regard as unhealthy seem healthy. Health, as we all know, is inextricably linked to our wish for immortality, which is inextricably linked to pizza with numerous toppings, including anchovies.

But now we find that even pizza has gone



trendy. Pizza Hut, which once drew praise from the gourmards at no less a publication than Consumer Reports, is rolling out a new product called Fit N Delicious pizza. The company says the new pies will contain 25 percent less fat than its Thin N Crispy pizzas and 30 fewer calories per slice, which is terrific news, but only for people who have no business eating pizza in the first place.

The company says the target market for the new pizzas is women 29 to 54. Presumably, Pizza Hut figured out that women over 54 and younger than 29 are too smart to sacrifice one of life's fundamental pleasures for a lousy 30 calories. The others will learn soon enough that a little fat is not nearly as hazardous as a bad attitude. The pendulum, in fact, may eventually swing the other way, with everyone aspiring to look like a laughing Buddha.

It won't be long, we predict, before somebody figures out that low-calorie pizza tastes great when it's chopped up and mixed into a dry martini. When that happens, we will report on the re-emergence of a fat and tranquil society blissfully rolling toward oblivion.

### Opinion policy

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