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## ASON TO A CAVITY

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## BEST EXCUSE TO BUY A MARKET BAG

Now that the Ferry Plaza Farmers Market has just stopped using plastic bags, going to the market is all about your carry-along cool-factor. This option, in cheery teal recycled PET fabric, made by locally owned company **Timbuk2**, starts out wallet-sized and opens into a full-fledged backpack, perfect for stuffing full of produce and biking back home along the waterfront. [timbuk2.com](http://timbuk2.com)

## SHORTEST, SWEETEST RECIPES

Twitter has its uses. While it moves some food writers to go on about their cats, others actually make the most of 140 letters. Amazingly, one can get across a lot in this miniature format—such as SF food writer **Karen Solomon (@chef140)**, who tweets some tasty (and understandable) recipes, such as “chokes w/lmn zst, brd crms and caprs” and “chkpeas w/grlc, EVOO, cumin, cloves and a sqz of lemon.” Perfect for last-minute grocery shopping inspiration—all you need is your iPhone and a kitchen. [twitter.com/chef140](http://twitter.com/chef140)



## BEST LUNCH TO-GO

**Kitchenette SF**—the new to-go, lunch-only operation run by catering company Living Room Events out of its loading dock—is our idea of love in the afternoon. While most sandwich joints lack creativity, the daily-changing menu here is inspired, including a slow-roasted pork *banh mi* (pictured right); a big spring salad with asparagus, fingerling potatoes and hard-cooked eggs; and a Korean taco (a trend picked up from L.A.). Don't miss the crackly, chewy chocolate “coconut devil” cookies. And arrive early—when it's gone, it's gone. 958 Illinois St., (no phone), [kitchenettesf.com](http://kitchenettesf.com)

## BEST REASON TO GO BACK TO SCHOOL

Do you TiVo repeats of *Iron Chef*? Do you geek out on knives? We can't promise you the chairman will come calling, but your dreams (might) come true at **The Art Institute of San Francisco**, which opened its new culinary school this year in sleek new facilities in Civic Center. Unlike some schools where the teachers used to cook in professional kitchens back in the day, the instructors here are all *working* chefs. Which means they'll tell it like it is in the real world (a lot of blood, sweat and tears). [artinstitutes.edu/sanfrancisco](http://artinstitutes.edu/sanfrancisco)

## BEST REASON TO MIX A MARTINI

No, it's not the gin. Or vodka, for that matter. **Dolin Vermouth de Chambéry** is the latest darling of SF bartenders, from Bourbon & Branch to Beretta. The French vermouth—which comes in dry, blanc and rouge—is made the same way it was when the company launched in 1821, with a subtle flavor and a higher-than-normal acidity. It's great in a martini, but also enjoyed over ice as a summer aperitif. At Cask, 17 Third St., 415-424-4844, [caskstore.com](http://caskstore.com) x



## BEST DELIVERY SERVICE

Talk about drinking and driving: One of the best bars in town, Rye, now offers **Rye on the Road** “bottle service.” Order your beverages of choice (Rum Swizzle? International Sour? Basil Gimlet?), and they're delivered to your party, shaker-ready—allowing you to play mixologist, if but for one glorious night. 415-474-4448, [ryeontheroad.com](http://ryeontheroad.com)