

MAD MEN ON THE MAP

BUCHANAN

- Indian Point:** Kinsey plans turtle mascot for power plant
- Former town office:** Cops, politicians respond to Drapers
- Cedar Lane:** Apartments threaten cedars, irk Don
- Former A&P:** Betty shops, Gene drops
- Brookside Elementary:** Sally awaits Gene; Miss Farrell awaits Don
- Ossining Reservoir:** Betty and Junior League's preservation effort
- Chappaqua:** Henry lives on Whipponwill Road
- Tarrytown:**
 - Phelps Hospital:** Betty's special delivery
 - Junior League:** Home base for Betty & Co.
 - Antique stores:** Betty drags Sally and Bobby here
- Elmsford:**
 - Carvel:** Post-antiquing relief for Sally, Bobby
- White Plains:** Another secret meeting spot for Betty, Henry
- Larchmont:**
 - Larchmont Yacht Club:** Crab's family loves Race Week
- New Rochelle:** Duck's family slept here

Other locations:

- Bakery, furniture store:** Betty and Henry meet
- Train station:** Don's link between home and Madness
- Sing Sing:** Prison guard gets chatty with Don
- Former GM plant:** "Some industrial park on Route 9"

Ossining is ready for more prime-time fame

Chris Serico | cserico@lohud.com

Illustration by Chris Brown The Journal News

The people of Ossining are, well, mad about "Mad Men." With the series returning to AMC for a fourth season July 25, the real-life residents of Ossining are ready to revel in the continued shout-outs to their hometown.

They rejoice in the national spotlight it shines on the town. They love the fact that everything from Brookside Elementary School to the Ossining Reservoir reflects historical accuracy. And, hey, it doesn't hurt that Don and Betty Draper are pretty easy on the eyes.

On the Emmy-winning drama set in the early '60s, Madison Avenue exec Don Draper (played by Jon Hamm) transforms from a

SEE OSSINING, 6B

Check out what "Mad Men" fans from Ossining have to say about the Emmy-winning series in an online video, exclusive to LoHud.com.

Party like it's 1963

Liz Johnson
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A 1960s retro dress? Check. Skinny tie? Got it. Cocktail glasses, swizzle sticks and napkins? All set. So all you need now to host a proper "Mad Men" viewing party are a few catchy slogans and a 1960s menu. We've got you covered, from cocktails

made with Stolli (favored by agency head Roger Sterling, who got a sample of the Russian vodka, which was not yet sold in the U.S.) to snacks of Utz Potato Chips (the product pitched by Jimmy Barrett), and an around-the-world menu of finger foods inspired by a dinner party held by Betty Draper herself. We'll throw in a few jingles, too.

SEE PARTY, 7B

INSIDE

Workout of the Week

Davide Gristina leads a class in Krav Maga, a self-defense martial art that makes for a great whole-body workout, **9B**



Travel

Old San Juan, Puerto Rico, offers a Caribbean experience not available in Miami or Mexico, **2B**

And check out our other Sunday features:

Books: Reviews, profiles, book-club meetings and author appearances and signings, **4B**

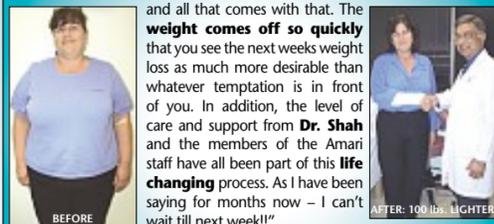
Open/Opening: New shows, restaurants, exhibits and more. **3B**

Hold the Date: Here's notice on don't-miss events, **10B**

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Local references from Season 3

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Set in 1963, Season 3 of "Mad Men" introduced some new characters, settings and plot lines in Westchester County. **Note: Includes spoilers.**

■ At Brookside Elementary School in Ossining, young Sally Draper dances around the maypole, and waits in vain for Grandpa Gene to pick her up. He never shows because he collapses and dies at the local A&P, now a Food Emporium on Pleasantville Road.

■ Sally and brother, Bobby, get dragged on one of Betty's antiquing trips to Tarrytown, but Don sweetens the prospect by assuring a trip to Carvel (likely one on Route 9A in Elmsford) on the way back to Ossining.

■ At Phelps Memorial Hospital Center in Sleepy Hollow, Betty delivers the Drapers' third child and names him Gene in memory of her father. She requests Dr. Mendelowitz, the name of a real-life physician who worked at

Phelps at the time. Back in the waiting room, Don chats with another father-to-be who works as a prison guard at Sing Sing in Ossining.

■ Henry Francis, a (fictional) adviser to Gov. Nelson Rockefeller, lives on Whip-poorwill Road in Chappaqua. Tarrytown's Junior League of Westchester encourages Betty to reach out to Henry in an effort to preserve the Ossining Reservoir from development by "some industrial park on Route 9" (possibly the General Motors plant, which closed in 1996).

■ Sparks fly between Henry and Betty, and they start to meet on the down-low. A rendezvous at Swenson's Bakery inspires Betty to buy a "fainting couch" at neighboring Wentworth's Furniture. (In real-life 1963, Asherman's Bakery and Cartoon's furniture store sat on adjacent Ossining lots.) Later in the season, they covertly reunite in a White Plains parking lot.

■ Don's wandering eye usually steadies when he's in Westchester, but then he



Concern over the Ossining Reservoir prompts Betty Draper to meet Henry Francis in Season 3 of "Mad Men." Joe Larese/The Journal News

meets Suzanne Farrell, Sally's teacher at Brookside. She does everything but send him a note to say, "See me after

class," and they hook up.

■ Previous "Mad Men" seasons have referenced New Rochelle (where Duck

Phillips' family used to live), Buchanan (where Indian Point prompts Paul Kinsey's ad pitch that includes a turtle

mascot) and Larchmont (where Crab Colson takes his family sloop for Race Week at the Yacht Club).

PARTY: Dine like the Drapers to celebrate 'Mad Men'

CONTINUED FROM 1B

Season 4 of the Emmy-winning series, which stars Jon Hamm as the debonair Madison Avenue exec Don Draper, premieres on AMC at 10 p.m. July 25, and that leaves plenty of time for cocktails beforehand.

Start with Old Fashioneds, Don's drink of choice. He drinks an old-fashioned Old Fashioned, without fruit in the bottom, but we'll give you recipes for both types.

Not everyone likes bourbon, so have a few other "Mad Men" favorites on hand, including Sterling's Stolichnaya, which you can serve with soda or shake with Vermouth to make martinis, and Heineken beer, which the agency represented and Betty served at her party in Season 2. (She also served Burgundy "from France," but you can pour your favorite pinot noir from anywhere.)

With your drinks, set out bags — not bowls, mind you — of Utz Potato Chips. Announce to your guests the slogan, "Utz are better than nuts," and pray that they don't behave as Barrett did while filming one of Sterling Cooper's commercials for the product — and stick their whole face in the bag.

For dinner, serve Betty's menu (mostly), but with a twist: no forks. Her international dishes included rumaki (which she said was from Japan) and gazpacho (which really is from Spain). Rumaki, a Hawaiian-inspired dish of chicken livers and bacon made popular by Trader Vic in the 1960s, goes on toothpicks. To make our soup just as easy on your guests, serve it in shot glasses.

The next stop on Betty's world tour was Dutchess County, for a leg of lamb, and Germany, for egg noodles. We're going to take some liberty here and offer these alternatives: lamb lollipops and Swedish meatballs. Give the lamb a retro edge by serving it with a Green Goddess-Mint dipping sauce. And the meatballs? Well, they fit Betty's theme, fit with the era and — well, on any other day, you might serve them with those egg noodles. Offer the lamb or the meatballs — or both, if you've got a hungry crowd.

We don't know what Betty served for dessert that night, but we're going to offer an idea that would represent the 1960s well: a molded sherbet. Lime has just the right feel, we think, and it's a refreshing and chilly ending to what is sure to be an intense night of television viewing.

And when the evening's over? In case your guests overindulge, send them home with individually wrapped tablets of a product that has one of the 1960s most memorable ad slogans: Alka Seltzer.

We're not sure Don would approve, but we're just going to put this out there: "Plop plop fizz fizz, oh what a relief it is!"



For a "Mad Men" viewing party, serve the same dishes Betty Draper did in this dinner party scene from Season 2. AMC

Old-Fashioned Old Fashioned

1 sugar cube
3 dashes Angostura bitters
1 teaspoon club soda
2 ounces rye or whiskey
Ice
Lemon peel, cut from a whole lemon, leaving any pith on the lemon

Place the sugar cube in the bottom of a rocks glass. Shake the bitters over the cube and add the club soda. Muddle together to crush the sugar cube and blend the bitters and soda together. Add the whiskey, give it a stir, add the ice and give it a stir. Twist your lemon peel over the drink so the oils spray into it, rub it along the rim of your glass and drop it in the drink.

New-fangled Old Fashioned

4 cherries
2 orange slices
1 sugar cube
3 dashes Angostura bitters
2 teaspoons club soda
2 ounces bourbon
Ice

Spear an orange slice and two cherries with a toothpick. Place the sugar cube in the bottom of a rocks glass. Shake the bitters over the cube and add the club soda. Muddle together to crush the sugar cube and blend the bitters and soda together. Add 2 cherries and 1 orange slice. Muddle those to just crush them. Add bourbon, stir. Add ice and stir. If your guests prefer, add another splash of soda. Garnish with the cherry-orange toothpick.

Rumaki

From Gourmet, March 2002, via epicurious.com. Adapted from Trader Vic's, San Francisco, Calif.
Yield: 24 hors d'oeuvres.

1/4 pound chicken livers, trimmed and rinsed
1/4 cup soy sauce
1 tablespoon finely grated peeled fresh ginger
2 tablespoons packed light brown sugar
1/2 teaspoon curry powder
12 canned water chestnuts, drained and halved horizontally
8 bacon slices (1/2 pound), cut crosswise into thirds
24 wooden toothpicks

Cut chicken livers into 24 (roughly 1/2-inch) pieces. Stir together soy sauce, ginger, brown sugar, and curry powder. Add livers and water chestnuts and toss to coat. Marinate, covered and chilled, 1 hour.

While livers marinate, soak toothpicks in cold water 1 hour. Drain well.

Preheat broiler. Remove livers and chestnuts from marinade and discard marinade. Place 1 piece of bacon on a work surface and put 1 piece of liver and 1 chestnut in center. Wrap bacon around liver and chestnut and secure with a toothpick. Make 23 more rumaki in same manner.

Broil rumaki on rack of a broiler pan 2 inches from heat, turning once, until bacon is crisp and livers are cooked but still slightly pink inside (unwrap 1 to check for doneness), 5 to 6 minutes. Serve immediately.

Gazpacho Shooters

From Journal News food editor Liz Johnson
Yield: about 8 to 10 cups.

5 pounds ripe, juicy local tomatoes (about 6 to 7 large), cored
1 cucumber, peeled and seeded
1/2 green pepper, cored and seeded
1/2 red onion
1 jalapeno, seeded
3 cloves garlic, smashed and

peeled
1/2 cup olive oil
1/2 cup red wine vinegar
Salt and pepper, to taste

Chop all the vegetables into large chunks. Place in the bowl of a food processor. Add olive oil, vinegar, salt and pepper and puree until smooth. Strain through sieve into a bowl. Refrigerate until cold, up to 3 days. Before serving, stir and strain again, then pour into individual shot glasses.

Swedish Meatballs

For truly retro look, serve in a chafing dish.
From Alton Brown, via FoodNetwork.com

Yield: about 30 meatballs
2 slices fresh white bread
1/4 cup milk
3 tablespoons butter, divided
1/2 cup finely chopped onion
A pinch plus 1 teaspoon kosher salt
3/4 pound ground chuck
3/4 pound ground pork
2 large egg yolks
1/2 teaspoon black pepper
1/4 teaspoon ground allspice
1/4 teaspoon freshly grated nutmeg
1/4 cup all-purpose flour
1/2 cup beef stock
1/4 cup heavy cream

Preheat oven to 200 degrees.

Tear the bread into pieces and place in a small mixing bowl with the milk. Set aside.

In a 12-inch, straight-sided saute pan over medium heat, melt 1 tablespoon of the butter. Add the onion and a pinch of salt and sweat until the onions are soft. Remove from the heat and set aside.

In the bowl of a stand mixer, combine the bread and milk mixture, ground chuck, pork, egg yolks, 1 teaspoon of kosher salt, black pepper, allspice, nutmeg, and onions. Beat on medium speed for 1 to 2 minutes.

Using a scale, weigh meat-

balls into 1-ounce portions and place on a sheet pan. Using your hands, shape the meatballs into rounds.

Heat the remaining butter in the saute pan over medium-low heat, or in an electric skillet set to 250 degrees. Add the meatballs and saute until golden brown on all sides, about 7 to 10 minutes. Remove the meatballs to an ovenproof dish using a slotted spoon and place in the warmed oven.

Once all of the meatballs are cooked, decrease the heat to low and add the flour to the pan or skillet. Whisk until lightly browned, approximately 1 to 2 minutes. Gradually add the beef stock and whisk until sauce begins to thicken. Add the cream and continue to cook until the gravy reaches the desired consistency. Remove the meatballs from the oven, cover with the gravy and serve.

Lamb Lollipops with Green Goddess Mint Dipping Sauce

Adapted from MarthaStewart.com, courtesy of Dan Aykroyd
Yield: 24 chops, about 6 to 8 servings

1 tablespoon chopped garlic
1 tablespoon chopped fresh peeled ginger
1/4 cup low-sodium soy sauce
1/2 cup extra-virgin olive oil, plus extra for pan
2 tablespoons cracked black pepper
1 bunch scallions
1 bunch cilantro
2 bunches mint leaves
14 macadamia nuts
1/2 cup white balsamic vinegar
4 ounces extra-virgin olive oil
1/4 cup water
Sea salt and freshly ground pepper
24 lamb chops, frenched and completely trimmed
Green Goddess Mint Dipping Pots

In a medium bowl, whisk together garlic, ginger, soy sauce, 1/4 cup oil, and pepper.

Place lamb chops in a large shallow baking dish and pour garlic mixture over them. Cover and let marinate, refrigerated, overnight.

While the lamb is marinating, place scallions, cilantro, mint leaves, macadamia nuts, vinegar, olive oil, and water in the jar of a blender; season with salt and pepper. Blend until pureed. Refrigerate until serving.

Preheat grill or a grill pan over medium high heat.

Remove lamb chops from marinade, wiping off any excess, and place on grill. Season with salt and pepper, and grill, rotating lamb chops 1/2 turn after 1 minute, and continue grilling until cross-hatch marks form, about 1 minute more. Turn lamb chops and repeat process on opposite side.

Transfer chops to a warm plate and let stand at least 3 to 5 minutes before serving with dipping sauce. They would also be tasty at room temperature.

Lime Sherbet Molded Salad Recipe

From Taste of Home magazine
Yield: 16 servings

2 packages (3 ounces each) lime gelatin
2 cups boiling water
2 pints lime sherbet, softened
1 carton (8 ounces) whipped topping, thawed

In a large bowl, dissolve gelatin in boiling water. Stir in sherbet until well blended. Chill until syrupy.

Spoon whipped topping into a large bowl. Gradually beat in the gelatin mixture on low speed until well blended. Pour into a 12-cup mold coated with cooking spray. Refrigerate for 6-8 hours or until set.