

WENDY SCHMIDT
BETWEEN THE ROWS

The essence of a rose lingers

There may be a rose now and then, but really, my roses are finished blooming for this season. There are a lot of dried petals to remember the spectacular spring bloom. Last year’s petals are in a half-gallon canning jar, and are a fragrant memory. This year, another jar of petals?

Rose petals can be used to fill a pillow, which is an exotic and fragrant way to sleep — many claim it is as therapeutic as using rose essential oil. Aromatherapy.

Roses can be kept a very long time if made into beads and strung as a necklace. It gives off fragrance when the necklace is worn. Recipes for making beads call for fresh or dried petals.

Rose Jam from the Embassy of Egypt

1 pound rose petals
8 pounds sugar
4 quarts water
16 grams citric acid

Mix thin layers of rose petals and sugar and let stand at room temperature for 24 hours. Add water and heat slowly until a syrupy consistency is reached. Add citric acid, heat to 220F and pour into jelly glasses while hot. (Just a note: I would half or quarter this recipe, as a gallon of water and 16 cups of sugar will make more rose jam than the average person would want).

Rose Petal and Fruit Jam

1 1/2 cups sliced rhubarb
2 1/2 cups sugar
1 Tbsp lemon juice
1 1/2 cups halved strawberries
1 packed cup of rose petals

Combine ingredients and let stand overnight. Cook fairly rapidly, stirring frequently to keep from scorching, until jam is thick. Pour into glasses and seal with paraffin. Do not overcook or some of the bright color will be lost.

Rose Ice Cream

Of course you can add rosewater to the mix when you make your own ice cream. I didn’t want to make the ice cream, so I softened a half-gallon carton of vanilla ice cream, put it in the bowl of my mixer, added a few drops of red food coloring and a tablespoon or two of rose water. Mix just until well blended. Put the ice cream back in the carton and re-freeze.

Rose syrup is what makes baklava irresistible.

There are resources for other rose recipes, including google. I enjoy reading “Rose Recipes From Olden Times” by Eleanor Sinclair Rohde.

If you have garden comments or questions, please write: Schmidt. wendy1948@gmail.com. Thanks for reading!

Bubble tea breakdown

What to order, and a toppings explainer

By **AMY WONG**
The Seattle Times

SEATTLE — Summertime is here, it’s hot out, so cool off with the ultimate iced beverage: boba — commonly served as a sticky sweet milk tea, with warm, chewy tapioca pearls.

Growing up in the early 2000s, I recall begging my dad to drive my sister and me (although my boba-loving father didn’t take much convincing) 20 minutes to the closest spot to grab an ice-cold cup of milk tea. Nowadays, around the Seattle area, you can find dozens of bubble tea shops, each serving up its own unique drinks and topping combinations.

Boba, also known as bubble tea, originated in Taiwan in the 1980s and arrived in the U.S. a decade later. At this point in 2021, it’s fairly ubiquitous in the Pacific Northwest. This is not going to be a “what are those black blobs” story, but I’ll provide pointers if you still have yet to venture into the great world of boba. Over time, the boba universe has grown to include a variety of toppings and flavors, from pudding to cheese foam. To create this boba guide, we talked to Seattle-area boba shop owners for their tips on what to order (and in what combo!).

Here are some basic criteria to help you judge what makes a good cup of boba.

- How is the tea? Yes, you can get boba with nontea drinks, but the experts say that good tea is crucial to the perfect cup. Some factors to consider: How fresh does the tea taste? How strong is it? Is it bitter?
- How is the tapioca? You don’t have to get tapioca, but again, this is the topping integral to the classic boba drink, and thus one of the gold standard yardsticks. Good quality tapioca is fresh and elastic — stale pearls will be slightly hard, lacking the signature chewy texture. According to my colleague and boba enthusiast, Seattle Times video journalist Corinne Chin, the BEST cup of boba will have a warm bottom, as it means that they’ve very recently cooked the tapioca to perfection.
- What do they offer? What are you looking for? Maybe the shop you’re at specializes in a few types of milk tea. Or maybe they have a Cheesecake

Factory-style endless menu with a vast variety of flavors, drink types and toppings? Not every boba shop will necessarily serve up exactly what you want.

How to order boba

Keep in mind that not every boba shop is the same — the number of drink/topping options at each place varies, but most will have options at least similar to these.

The basics

- Ice level: If it’s a hot day, maybe stick with a regular amount of ice, but if it’s colder out, you can request less or half ice. If you want a particularly strong drink you can ask for no ice, although the best chilled teas are best consumed ice-cold.
- Sweetness: Some of the fruit-flavored teas can get pretty sweet. Would you prefer to cut back on the sugar? Try ordering your drink at 75% or 50% sweetness. Or if you like none at all, you can get 0% sweet, which cuts all the added sugar but maintains the drink’s flavor.
- Hot or cold: What temperature do you like your drink? Keep in mind, some toppings like tapioca and pudding may melt in hot drinks.

Drinks

- Milk tea: The OG, the classic, milk tea is THE boba drink. Black, oolong and jasmine are the most common tea bases, combined with milk, creamer and usually some other flavor (anything from taro, to strawberry, to brown sugar). And many shops offer dairy alternatives for the lactose intolerant. If you’re thinking about which tea base to get, consider that black is the most caffeinated, with a bold, hearty flavor, while jasmine and oolong taste more light and floral.
- Tea: Maybe you wanna scrap the milk altogether? That’s cool. There are many plain iced teas often infused with fruity flavors (think: lemon green tea, peach black tea, etc.).
- Slushies/Smoothies: Full honesty, if you order one of these, some self-proclaimed boba expert will appear out of the ether and shame you for disgracing bubble tea. Slushies and smoothies are the most derivative from classic boba found



Dreamstime-TNS

Assorted fruity boba tea cocktails. Boba, also known as bubble tea, originated in Taiwan in the 1980s and arrived in the U.S. a decade later.

in Taiwan but I say ... what the heck, order what you want. If it’s a hot day and you’re craving an icy blended drink, go for one of these! Expect them to be a tad pricier and take longer to make than a normal tea drink, though.

Toppings

- Boba/tapioca: The classic topping people think of when they get bubble tea. These chewy, dark pearls are made from sugar and tapioca flour and pair well with any drink.
- Crystal boba: Similar in size and shape to regular boba, but made with agar (an algae-based ingredient) and comes in a whitish-clear color. It’s chewy, but not as sticky and gelatinous as boba. Its neutral, sweet flavor also pairs well with any type of drink.
- Popping boba: Again, similar in size and shape to the other bobas, but very different in texture and flavor. Popping boba is comprised of a thin, edible membrane encasing a small pocket of fruit juice which bursts when you bite into it. This topping nicely complements fruity iced teas.
- Egg pudding: A silky-smooth egg-based custard that’s not too sweet and goes well with milky drinks. Pudding appears as giant yellow globs that sink to the bottom of your cup, but slurps up easily when you use a straw, blending well with your drink, and doesn’t require the chewing that other toppings do.
- Jellies: With a chewy texture similar to boba, jellies might be better suited for those

who like having texture in their beverage, but want to give their jaw a break. Jellies are soft like jello, and can come in different flavors, including grass, mango, coffee, coconut and more. Their refreshing flavors pair well with fruity iced teas.

- Cheese foam: A relatively new phenomenon in the States, this is a topping that floats at the top of your drink, meant to be consumed without a straw so you can get a good ratio of foam to tea. Cheese foam combines milk, cream cheese and a sprinkle of salt — sort of like a liquid cheesecake. If you love a sweet-salty flavor combo, order cheese foam atop a plain iced black or green tea. The pungent, tangy cheese complements the hearty flavor of the teas.
- Red bean: Commonly found in other Chinese desserts, this is made from dry red beans and sugar. It’s sweet and a little earthy, and it keeps its shape even in hot drinks, pairing well with other earthy-flavored drinks like taro and matcha.

What kind of drink should you get?

So what should you get? Sure, you can stick with the classics — black milk tea with tapioca pearls — but there are so many other great options.

Every person I spoke to for this story advised that you should experiment! One of bubble tea’s greatest joys is how customizable it is. So no matter your taste — maybe you prefer coffee over tea or don’t want something sweet, or like fruity flavors — you should be able to find something you like!

Best pizza city: would you believe, Portland?

The authors of a new book believe so, anyway

By **KATE KRADER**
Bloomberg News

It’s not news New Yorkers will want to hear. The best pizza city in America is — drumroll — Portland, Oregon. That’s according to the authors of the upcoming “Modernist Pizza,” Nathan Myhrvold and Francisco Migoya, who ate almost 400 pies from coast to coast to come to that conclusion.

Their three-volume, 1,700-page book will come out on Oct. 5 and will include a recipe manual.

Portland’s dominance didn’t surprise Myhrvold, the former chief technology officer at Microsoft Corp. and co-author of the monumental “Modernist Cuisine” and “Modernist Bread.”

“We had an inkling it would be good,” he says, “but we were shocked at how good it was.”

He calls out two 15-year-old artisan pizzerias there, Apizza Scholls and Ken’s Artisan Pizza, that have set the standard for up-and-coming pizzaiolos. “It makes a difference if you’re shooting for something good,” adds Myhrvold, as opposed to trying to emulate the approaches at longstanding places that might be resting on their reputations. (He’s looking at you, New York and New Haven, Connecticut.)

Myhrvold explains that “Best Pizza City” is admittedly a “fuzzy concept.”

“To us, it means there are multiple choices of great pizzerias, ideally in different styles,” he says. Chris Bianco, in Phoenix, might make sensational pizzas, for instance, “but he’s one guy. I wouldn’t call it a great pizza city.” Portland pizzerias, on the other hand, offer genius in multiple styles, from New York-style pies at Scottie’s Pizza Parlor to Neapolitan-style at Nostрана and creative, ingredient-driven pizzas at Love-

ly’s Fifty Fifty.

In total, Myhrvold and Migoya visited more than a dozen cities around the U.S. in search of great pizza. Besides Portland, they went to Los Angeles; San Francisco; Detroit; Seattle; St. Louis; Old Forge, Pennsylvania; New Haven; Jersey City, New Jersey; New York (multiple boroughs); Chicago; Quad Cities in Iowa and Illinois; Phoenix; and Philadelphia.

The news gets worse for New York. Not only was Gotham not the “Modernist Pizza” team’s pick, the majority of pies they ate disappointed them. “There are great pizzerias in New York, but unfortunately, one of our other findings was that famous old pizzerias aren’t very good,” says Myhrvold. He cited a few places, particularly L&B Spumoni Garden and Tomasso’s, as “terrible.”

A handful of New York places that drew big thumbs-ups from Myhrvold and Migoya include L’Industrie Pizzeria, Lucali, and

Ops, all in Brooklyn, and Kesté in Manhattan.

In what counts as cold comfort, Myhrvold and Migoya concede that one of the country’s two best pizza spots is in the New York area: Razza in Jersey City. “When someone puts as much care into their pizza as Dan Richer does, it shows up,” says Migoya. He calls out one pie made with slow-roasted pork and a gelatin made from the pigs’ trotters that melts in as the pie bakes. “And it has a fantastic crust,” he adds.

Their other top two spot is Lovely’s Fifty Fifty in Portland. You can read more about what makes it great, as well as seven other places they call out, below.

EIGHT PORTLAND PIZZA PLACES THAT MAKE THE CASE

Lovely’s Fifty Fifty

The pies made by Sarah Minnick combine exceptional flavors and textures with wide-ranging top-

pings, from housemade sausage with kale, reggiano, and rosemary to green heirloom tomato slices with mozzarella and grana padana. “She uses ultra-seasonal, ultra-local product,” says Migoya. “Note: She almost never puts sauce on the pizza, which means that the cheeses, the vegetables, the different cured meats, they all have to work because there’s no sauce to distract from them.” He raves about a pizza with the unlikely topping of nectarines, melted leeks, pancetta, and nocciolo cheese: “Think about the combination of goat cheese and figs — that’s what putting nectarines with salty cheese is like.”

Ken’s Artisan Pizza

Baker Ken Forkish, also a veteran of the tech industry, specializes in classic pies. His crusts, made with long-fermented dough, are immaculately charred and topped with such ingredients as

handmade mozzarella, aged and fresh. The bacon pie stars house-smoked meat. “In the realm of traditional pizzeria, the pepperoni is remarkable,” says Migoya.

Scottie’s Pizza Parlor

Scottie Rivera’s place specializes in two kinds of pies, a square Sicilian one, and even better, says Migoya a New York-style round. What makes his round pizzas such as the pepperoni and Bianca options great is that he bakes them twice, at two different temperatures: first, in a super hot oven to blister the crust and the second in a lower temperature oven that gets it crispy and sets the toppings.

Red Sauce Pizza

This neighborhood joint, run by Shardelle Dues, makes by hand almost every component that goes on top of its blistered crust,