

## 20-MINUTE TRAVELER

## A Whistle Stop at Grand Central

Every day, over 700,000 people pass through New York City's 49-acre **Grand Central Terminal**. "The one thing that's such a surprise is that trains run out of there," cracks Doria Steedman, a creative director at a nonprofit. "Grand Central is a cathedral not just for its hundred shops and dining [spots], but for oddities like the Whispering Gallery, opposite the Oyster Bar, where you can talk into a column and be heard from 20 feet away." Look up at the massive domed ceiling on which the zodiac was mistakenly painted backwards. Unwilling to have it repainted, William K. Vanderbilt, who built the terminal in 1913, claimed it was from "God's vantage point." Head for the Lexington Passage for fancy pens (Joon), lingerie (Pink Slip), or toys (Children's General Store). Next to the passage, browse the food market for a hunk of farmstead parmigiano-reggiano at Murray's Cheese or homemade almond bark at Li-Lac Chocolates. Finally, don't miss the Campbell Apartment in the southwest corner of Grand Central, one of the most romantic bars in NYC. —MARGIE GOLDSMITH

## TOAST OF THE TOWN

## Sicily's Master Cannoli-Maker

Trying to find the best cannoli in Sicily is a bit like searching Italy for the best plate of pasta: The stuff is everywhere, and it's all pretty darn good. But on an island world-famous for its sweets, where gelato is typical breakfast fare, Salvatore Cappello of **Pasticceria Cappello** in Palermo is widely regarded as a maestro of all things *dolce*. His shop in Palermo's historic center is in the same spot his father's original dairy occupied over 50 years ago.

The *pasticceria* makes cannoli—crispy pastry tubes filled with sweetened ricotta and chocolate chips, and topped with candied fruit—with creamy sheep's-milk ricotta

from the nearby Madonie Mountains.

Everything is created daily in the *laboratorio* next door, where Salvatore and his son Giovanni carry on the family tradition as a labor of love. —MEAGHAN MULHOLLAND



Classic cannoli.

## THEN &amp; NOW

## A Tree Grew in Ginza



**TOKYO** When a citywide fire in 1872 destroyed the Ginza, Tokyo's iconic center, the new westward-looking Japanese government had it redesigned by a British architect, with broad avenues in a rational grid (*top*). The lure of the reborn Ginza was its department stores—originally kimono emporia that borrowed from France and England the idea of putting all sorts of goods under one roof. Stores like Mitsukoshi and Matsuzakaya were the Neiman Marcus and Bergdorf Goodman of their day. So it was, so it is: The Ginza—with showcase boutiques from Armani to Harry Winston, and with its smart restaurants, clubs, and art galleries—is Tokyo for grownups. Strolling Ginza is best on weekend afternoons, when Chuo-dori, the main north-south artery (*bottom*), is closed to traffic. Stores remain open; tables and parasols set out in the street invite lingering.

—JARED LUBARSKY



## GOODS TO GO

## Art that Revolutionized the Everyday

You'll recognize the chairs. And the vases and lamps. And you'll probably wish you could take some of them home with you. The **Corcoran Gallery of Art**, in Washington, D.C., realized that visitors might want to leave their megashow, "Modernism: Designing a New World 1914-1939," with something more than an exhibit catalog. So the gallery built an additional gift shop to sell reproductions of the furniture and housewares on view in the exhibit. "The modernists believed that art had to be applied to the things of everyday life," says Corcoran director Paul Greenhalgh. "Modernism touched all of us. It is probably the most utilized style in the world." Many of modernism's famed seats are on sale, including Gerrit Rietveld's Red Blue Chair, in both full-size (\$800) and collectible miniature (\$200, *pictured*) versions. The exhibit, on its only U.S. stop from London's Victoria and Albert Museum, runs through July 29.

—EMILY KING

