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November 16, 2010

# Dining Calendar, Nov. 17 to 21

By **FLORENCE FABRICANT**

## Help for a Queens Co-Op

The first Queens food co-op is planned in Long Island City. There will be a fund-raiser tonight from 6 to 9 at the Foundry, 42-38 Ninth Street, Long Island City, \$30 for food, \$50 with drinks: [queensharvestcoop.com](http://queensharvestcoop.com).

## Talking About Fish

Scientists, writers and anglers will participate in a panel discussion on Thursday about reviving a local seafood industry. It is set for 6 to 9 p.m. at the Seaport Museum New York, 12 Fulton Street (Front Street). Snacks will be served. Admission, \$10 for museum members, \$15 for nonmembers: (212) 748-8786.

## Support GrowNYC

GrowNYC, an organization that supports the Greenmarkets, community gardens and other projects, will hold a fund-raiser on Thursday at 6 p.m. at Riverpark, 450 East 29th Street; \$750: [grownyc.org/gala](http://grownyc.org/gala).

## Pop-Up Cork Popper

To go with his pop-up dining series, the entrepreneur Alan Philips will start Thirst, a pop-up wine-tasting and dining experience, on Thursday at 8:30 p.m. in a private room at Ça Va Todd English, 310 West 44th Street. There will be a four-course menu by Mr. English, cocktails and wine; \$125 plus tax and tip: [thepopuprestaurant.com](http://thepopuprestaurant.com).

## Todd English Teaches

Speaking of Todd English, he will give a free demonstration about holiday hors d'oeuvres at the Plaza Food Hall, 1 West 59th Street, on Thursday, 5 to 7 p.m.

## Welcome, Beaujolais

Beaujolais nouveau makes its debut Thursday, and the French Institute Alliance Française, 22 East 60th Street, will host a party from 6:30 to 8:30 p.m., with cheese, charcuterie and wines from several producers; \$40 for members, \$55 for others: (800) 982-2787, [fiaf.org](http://fiaf.org).

### **Oysters and Beer**

An all-you-can-eat [oyster](#) festival with unlimited beer and a shucking contest is set for Saturday from 12:30 to 3:30 p.m. at Docks Oyster Bar, 633 Third Avenue (40th Street); \$60: (212) 986-8080, [docksoysterbar.com](http://docksoysterbar.com).

### **Not Too Late to Learn**

[Thanksgiving](#) cooking classes are set for Saturday from 11 a.m. to 1 p.m., at Café Centro, 200 Park Avenue (45th Street); \$75, including tax and tip, with a lunch of the dishes: (212) 818-1222.

### **Basics From India**

A class in Indian street food will be given on Sunday at 10:30 a.m. at the James Beard Foundation, 167 West 12th Street; \$60 for members, \$75 for nonmembers: (212) 627-2308, [jamesbeard.org](http://jamesbeard.org).

### **Brooklyn Sweets**

Artisanal makers of sweets in Brooklyn will provide samples, sell goods and take orders for holiday items on Sunday from 11 a.m. to 5 p.m. at the Old American Can Factory, 232 Third Street (Third Avenue), Gowanus, Brooklyn. Admission is free.

### **Truffle Time**

White truffles will be sold at cost (\$5 a gram) at the retail counters at Eataly, 200 Fifth Avenue (23rd Street), all day on Sunday. When shaved onto dishes served at Eataly's restaurants, the supplement will be \$25 to \$30.

### **Yummy Parking Lot**

There will be a collection of food trucks at the Hell's Kitchen Flea Market at 39th Street and Ninth Avenue on Sunday, 11 a.m. to 5 p.m. (rain date is Nov. 28).

### **A Thanksgiving Rabbi?**

A resource for kosher cooks that gives recipes and answers questions about the holiday, like how to roast a kosher turkey (do not brine it), is at [koshereye.com](http://koshereye.com).

