

SAM ANDERSON ON WHY
LENO
ALWAYS WINS

CRAMER'S
SIMPLE ECONOMIC
FIX

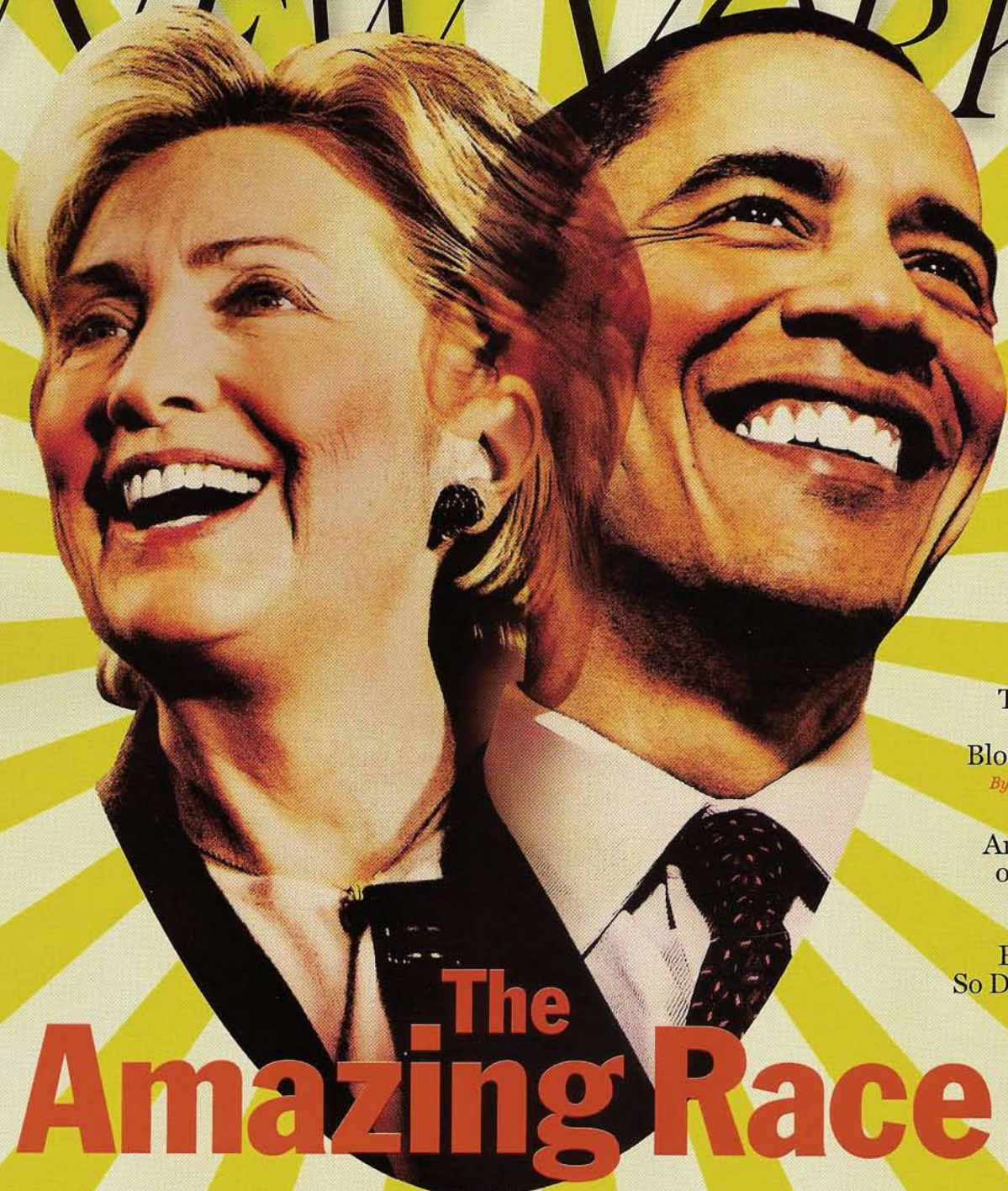
BROOKLYN
HEATH

MANNING,
SIMMS, AND **NAMATH**

CAN CLAY
AIKEN
SURVIVE NEW YORK?

FEBRUARY 4, 2008

NEW YORK



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By John Heilemann

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By Wendy Goodman

BEST BETS

Cheaper Than a Venti Latte

Melt a Knipschildt chocolate stick into your morning cup of deli coffee; they come in chai, mocha, and butterscotch-and-whiskey flavors (\$4 at the Chocolate Room, 86 Fifth Ave., nr. Warren St., Park Slope; 718-783-2900).



Hardly Junk Food

Dark-chocolate Endangered Species Chocolate bars taste luxuriant while sneaking in bits of pecans and maca for fiber and calcium (\$4 at Whole Foods Market, 250 Seventh Ave., nr. 24th St.; 212-924-5969).



Chocolate Cures Everything

It may not stabilize the economy, but it's an indulgent, affordable mood elevator.

Better Than Vitamins

Chocolate-covered cacao nibs from Sweetriot are packed with antioxidants. Dump the whole tin in your mouth; it's only 140 calories (\$5 at Garden of Eden, 162 W. 23rd St., nr. Seventh Ave.; 212-675-6300).



Velvet on the Tongue

Café Sabarsky's gold-flecked tribute to Gustav Klimt is unapologetically decadent—exactly what you want from a chocolate cake (Klimtorte, \$8 a slice or \$50 for a ten-inch cake; 1048 Fifth Ave., at 85th St.; 212-288-0665).

Take Care of the Other Senses

Joya's Chocolate Brown candle does for your nose what edible equivalents do for your mouth (\$23 at the W Store, 541 Lexington Ave., at 49th St.; 212-659-3580).



Think of It As New York's Chocolate Croissant

Max Brenner's toasted bagel encompasses a goopy chocolate bar and is topped with peanut butter or hazelnut-praline spread (starting at \$5.50; 841 Broadway, nr. 14th St.; 212-388-0030).



Deeper, Richer, Better

Deva Brown's Chocolate Lust conditioner brings out the best in brunette hair (\$15 at Ricky's, 466 Sixth Ave., nr. 11th St.; 212-924-3401).



Dessert and a Party Game in One!

Dipping pound cake and strawberries into warm chocolate fondue: Who can possibly say no? (\$40 for a glass pot, or \$90 for a stainless-steel pot and base at the Brooklyn Kitchen, 616 Lorimer St., nr. Skillman Ave., Williamsburg; 718-389-2982)