

TECH SMART

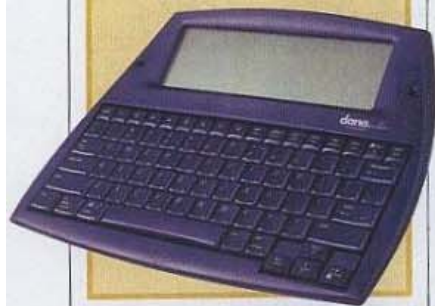
SMALL
BYTE

AH, THE JOYS OF traveling with a laptop. With luck you'll get three hours of work done on the plane before the battery dies—or until the guy in front of you reclines his seat, slamming the screen on your fingers. Weary road warriors may want to drop the 'top and pick up AlphaSmart's Dana Wireless instead.

Essentially a Palm handheld with a big screen and a full-size keyboard, the Dana features an email program, a Web browser, a spreadsheet, and a word processor. A built-in Wi-Fi card lets you access the Internet from nearly any wireless hot spot. The durable two-pound unit slips easily into a carry-on, and battery life is measured in weeks, not hours.

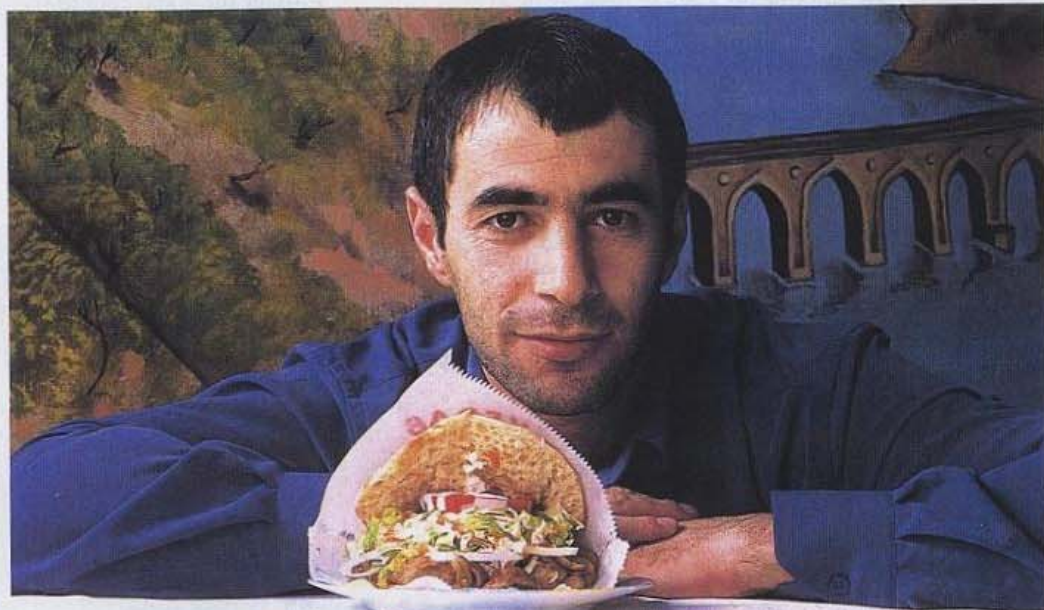
The Dana isn't a true laptop killer; for example, it can't run PowerPoint presentations. But for working or staying in touch en route, the Dana will come in handy. To order, go to alphasmart.com on the Web, or call 888/274-0680.

—Dan Tynan



[EPITOME]

Be useful where thou livest.
GEORGE HERBERT



EL CAPITÁN: Great passion and fresh ingredients make Apo Akgöz's kebabs the best late-night snack in Madrid.

FILLED WITH JOY

Foodie **DAVID FREEDENBERG** chows down on a **KEBAP** perfected by a man whose ancestral pride goes into every bite.

SEVEN YEARS AGO, Apo Akgöz, a Kurdish shepherd living near Amed, Turkey, left his flock to pursue a new life in Spain. Today, he is Madrid's self-proclaimed and uncontested "Capitán de Kebab."

Apo arrived in the Spanish capital to find a thriving kebab industry. Very similar to what is known as *shawarma* or gyros in America, these sloppy, stuffed pitas have found a niche as the cheapest lunch in Madrid as well as the city's favorite midnight snack. A shaved-lamb-meat sandwich is called *döner kebab*, and a shaved-chicken sandwich is called *tuvak kebab*.

Turkish, Syrian, and Iraqi kebab restaurants pepper Madrid's streets. But when Apo opened Kurdistan, a kebab counter at the Antón Martín metro, in 2000, he brought Madrid's kebab to the next level. Apo's kebabs are meaty, succulent, and spiced to perfection. He employs fresh cuts of meat and roasts them to a golden, dripping bronze, as opposed to most kebab joints, which use mono-textured, processed meat. Squeezed into lightly toasted pitas alongside these thinly shaved yet juicy tidbits are the freshest lettuce, tomato, onion, and sauce.

Naturally, the former shepherd offers *queso de oveja* (sheep's cheese), as an extra trimming.

Intensely proud of his heritage, Apo fills his menu with authentic Kurdish specialties such as a lemon yogurt called *dew* and delicious honey pastries called *siraniya*. Vegetarians can order an *oveja* cheese-filled salad and a falafel sandwich, which Apo will tell you is "super sexy." He even insists that his water is served ice-cold,

unlike at most European restaurants, to re-create the temperature of the mountain stream running through Amed. The "U" in Kurdistan on the storefront is a hand flashing a peace sign, which, Apo is quick to point out, signifies victory as well as peace.

This year he opened another Kurdistan, impossibly tastier than the first, one block up Calle Ave Maria from the Lavapies metro. The steep

streets of Lavapies, home to immigrants from more than 50 countries, are the mecca of Madrid kebab. It is difficult to find a bad kebab in Lavapies, but for the best, just ask for El Capitán. ★

THE TICKET

The larger Kurdistan Döner Kebab is located on Calle Ave Maria at H: 39 Bajo in the Lavapies neighborhood.

DAVID FREEDENBERG, a.k.a. Famous Fat Dave, offers ethnic-eatery tours of New York City.