

PAPER WORK

TIRED OF WRAPPING gifts in garish holiday colors or rifling through store selections to find paper that doesn't have Blue or Elmo on it? The founders of eiei-o felt that pain and sought to assuage it by forming their own gift-wrapping company.

Printed with a matte-coated finish with special inks, eiei-o's papers offer funky, moddish patterns for people with design-savvy taste. While they don't state a paper's purpose, color schemes and pattern themes lend themselves to particular occasions, be it bright, organic shapes for children's gifts or subdued hues and sophisticated patterns for wedding gifts.

Jean Orlebeke and Ellen Elfering started eiei-o studio in 2002 and are based in Oakland, California. To learn where you can buy the papers, visit them online at elelostudio.com or call 718/858-8781.

—Cari Jackson



SOUL OF THE CITY

Roving gourmand **DAVID FREEDENBERG** grabs some grub at a **PARISIAN RESTAURANT** that comforts American appetites.

FOUR HUNDRED YEARS AGO, Catherine de' Medici brought fine Italian cooking to the Parisian court, changing French cuisine forever. Two hundred years later, another French staple, the bistro, rose in popularity as laborers sought out quick family-style meals on work breaks. And just 50 years ago, Chez Haynes introduced Paris to yet another sort of home cooking.

After World War II, many African-American GIs opted to stay in Paris rather than return home to an America still divided by racial tensions. In the French capital that these GIs helped to liberate, the progressive inhabitants embraced them. Naturally, these citizens abroad craved familiar food, and a slew of soul-food restaurants flourished.

Chez Haynes, the first of these soul-food joints, is the only one still thriving today, still abiding in its original location near the red-light district of Pigalle. Since founder Leroy "Roughhouse" Haynes' death in 1986, his wife Maria Haynes has kept the flavor of the establishment the same as it has been since 1949. The live jazz, along with photos of past diners such as Louis Armstrong, Elizabeth Taylor, and James Baldwin, keep Chez Haynes feeling like home in a far-flung city. Today, a new breed of expatriates dines elbow-to-elbow with tourists and, fittingly, American soldiers on leave from NATO assignments.

The highlight of the menu, undoubtedly, is a dish known as Ma Sutton's fried chicken with honey. Moist chicken breasts are slathered in gobs of sinfully sweet honey, yet, impossibly, the skin retains a magical crispiness. For a pure taste sensation, this dish can rival even the most refined of Parisian fare, not to mention the dish's most authentic American counterparts. The grill man at Chez Haynes cooks up Ma Sutton's special creation, along with Sister Lena's spare ribs, Nellie Bee's barbecue chicken, and soul-food standards like blackeyed peas and collard greens. It's righteous down-home cooking that could put even the deepest-fried of American short-order cooks to shame. ★

DAVID FREEDENBERG's latest adventures had him savoring Turkish kebaps in Madrid.



THE TICKET

Chez Haynes is located in Paris at 4 Rue Clauzel (9e) near the Saint-Georges Métro station. For info, call 01.48.78.40.63.

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