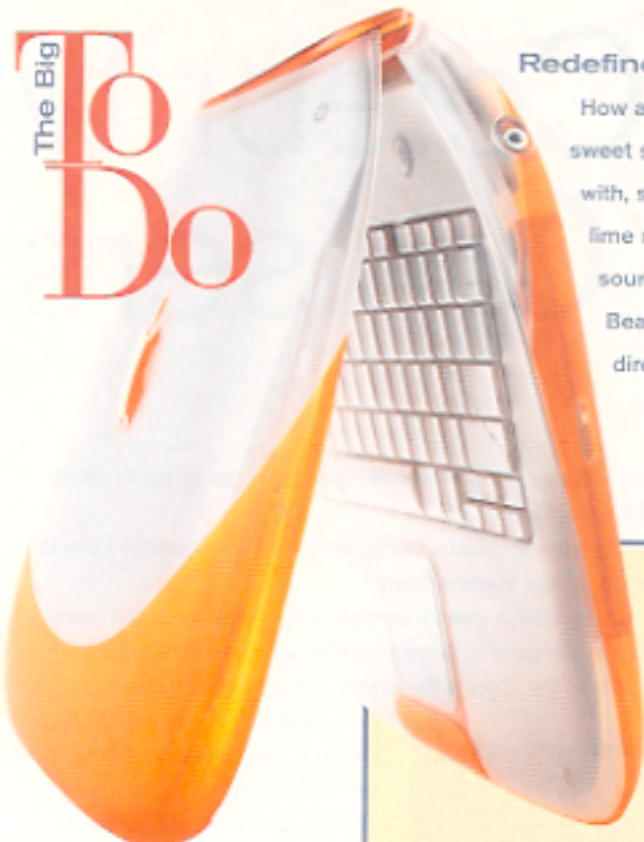


The Big To Do



iCandy

Apple's new iBook (\$1,599) is certainly a piece of icandy, sporting a translucent case in "blueberry" or "tangerine" and offering a screaming 300-megahertz G3 processor, battery life of up to six hours, a CD-ROM drive, a built-in 56K modem and Ethernet networking.

But good gets a whole lot better when you make your iBook wireless with an AirPort networking card (\$99) and Base Station (\$299). Forget hunting for a telephone jack; now you can surf the Net untethered and beam information to other AirPort-equipped Macs at distances of up to 150 feet, even through walls and ceilings.

Info: 800-538-9696, 408-996-1010 or www.apple.com.

—Lachelle Via O'Connor

Redefine Your Sweet Tooth

How about dazzling his or her sweet side on Valentine's Day with, say, a white chocolate Key lime raspberry cheesecake? The source: Judy Pertnoy of West Palm

Beach, Florida, and her **Sweet Endings**, one of the Southeast's largest direct-mail purveyors of delectable homemade treats.

Info: 888-635-1177, 561-655-2452 or www.palmbeachcakes.com.

—Judy DiEdwardo



Expense Account

Aperitif in Moscow

There's nothing like a local libation before some local cuisine. At the Marriott

Grand Hotel's landmark restaurant, Russkiy Pogrebok (Russian Cellar), try a *krass*, a traditional Russian dinner drink, dating to the reign of Peter I, that resembles cranberry juice but actually consists of dried dark bread soaked in honey, yeast and water.

26 Tverskaya Street; 7-095-935-8500.

—Judy DiEdwardo

Chicago, of course. Just be prepared to confront beef in great, hulking hunks, like the 1-pound prime rib-eye, the 20-ounce New York strip and (gulp) the 24-ounce porterhouse.

435 South La Cienega Boulevard; 310-246-1501.

—Jean T. Barrett

Dessert in Chicago

At Technicolor Kitchen, save room for the crispy egg roll filled with pecan chocolate cookie dough and placed contentedly in a pool of espresso cream. Sweet tooth sated—and very much awake.

3210 North Lincoln Avenue; 773-665-2111, www.technicolorkitchen.com.

—Mac Churchill

Appetizer in Chapel Hill, North Carolina

Michael Jordan's new 23—across the street from the former basketball star's alma mater—is not a sports bar; it's a contemporary American-style restaurant with a Southern accent. For starters: the delicious barbecued rabbit (no kin to Michael's old friend Bugs), prepared like eastern North Carolina pork barbecue and served with polenta and pickled okra.

200 West Franklin Street; 919-960-9623.

—Mickey McLean

Entree in L.A.

Where to seriously *meat* for dinner? Arnie Morton's of



Arnie Morton's of Chicago in L.A.