



ERIN BROKOVICH I WISH I WERE . . . IN NEW YORK

"I wish I were having lunch with my husband, Eric, in Milo's Restaurant on 55th Street and Fifth Avenue in New York. It has that special New York energy. Ambience is what makes a restaurant, for me, almost as much as food. Milo's serves the freshest food imaginable. The fish is wonderful, and it comes with the sweetest onion and most flavoursome tomatoes. The restaurant interior almost feels like a fish market, with all of the produce on display. They don't drown their food with sauces, but use a gentle touch, keeping it simple. I especially love the personal touch, when the chef comes out front to talk about the food, shares where it comes from, and even helps with the seasoning.

BUT I'M NOT, SO . . . My husband is a great cook and he will manage to find something wonderful such as trout, marinate it with

lemon, salt, pepper and a little oil. He will then grill it to perfection and serve it with fresh vegetables. For us, everything has to be organic. Apart from the health and environmental implications of pesticides and contaminants, I feel they completely mask the flavour of food. We'll eat in our backyard, enjoying the LA evening sunshine. Eric likes a really good wine with dinner and I might have a vodka cocktail. But for me, nothing beats a glass of fresh, clean water."

In conversation with Marie-Claire Digby mcdigby@irish-times.ie

Next week is National Organic Week, and **Glenis** Organics is bringing Erin Brockovich to Dublin for an audience at UCD next Saturday, at 1pm. Tickets (€27.65) are available from ticketmaster.ie, tel: 0818-719300. Proceeds go to GM Free Ireland Network.