

# The Florida Page

22,000 Readers in Florida

By Patricia Kawaja



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Hair by Sean at Vidal Sassoon's Miami



Pete Myers of Myers of Keswick displays some of his baked goods and home made sausages.

**YES, DARLING** readers, I know this is the Florida column. But there is a compelling reason why half of this month's is about New York.

Since South Florida is called New York South by many Floridians and many of you Sunshine State Brits will go there, I thought you might want to do your British tastebuds a megafavour by visiting a "mini-Britain in the heart of Manhattan."

I was on a week's vacation, not business, but popped into the fabled Britshop Myers of Keswick. Pete Myers (pictured), a third generation English master butcher and lifelong Carlisle football fan, makes the most spectacularly delicious pork pies I've ever eaten. He also makes bangers and sausage rolls, but those I can get in Miami. It was the rare tempting beauty of those pork pies that caught my eye. I became a

connoisseur of English pork pies because my (German!) mother was addicted to them, so we always had a houseful from every butcher in London. Myers pies taste exactly as I remember from England, even better than Harrod's Food Hall methinks. Biting politely on the sample his delightful and efficient daughter Jennie gave me, hoping to like it because I never fake praise, I ended up wolfing down the whole pie. "You should ship these down to Florida," I suggested excitedly to Pete. "No way," Pete explained, "my pies are only this great because we make them *fresh every day*. That pie you just enjoyed was made an hour ago. Shipping would destroy that. Even one day after baking they are not at their best."

So readers, take an empty suitcase and an empty belly up to the Big Apple! I also met Ashley, a Brit who had flown in from Derby JUST make the English mince pies

for Myers every year. For three months straight till Christmas, he just bakes mince pies – the demand from New Yorkers is so great. Mr Kipling eat your tart out.

**INFO:** Myers of Keswick, fully-stocked British grocery and butcher shop in West Village Manhattan. (212) 691-4194. [www.myersofkeswick.com](http://www.myersofkeswick.com)

While there, curiosity dictated that I meet Charles Sweeting, our New York columnist for over 20 years. The consummate Englishman in New York for decades, Charles

chose the cosy place Tea and Sympathy English restaurant (212) 989-9735, where we chatted over a house special, scrumptious steak and kidney pie. Just a couple of blocks from Myers, it's well worth a visit when in New

York. The friendly British owners have a row of three shops. Tea and Sympathy, a British giftshop and the hugely successful brainwave A Salt and Battery genuine chippie. Lack of space prevents me from doing them all justice but check them out on [www.asaltandbattery.com](http://www.asaltandbattery.com) and [www.teaandsympathynewyork.com](http://www.teaandsympathynewyork.com)

**■ LEST WE FORGET.** I do urge you to attend the Royal British Legion Remembrance Service this year. We are all living this glorious free life in fabulous Florida and believe we should focus for a few hours each year on the brave souls who fought (and still fight in Iraq) for our freedom. "A service of Remembrance for those men and women of all nationalities who have fallen in the service of their country," as the Legion describes it. Wear your Poppy with Pride.