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Arena

HIGHLIGHTS FROM TMAGAZINE.COM



ART MATTERS

Linear Thinking

The Paula Cooper Gallery is exhibiting work by Sol LeWitt at all three of its Chelsea locations, placing the gallery among a handful in New York with shows that feature striped motifs, just in time for New York Fashion Week. Yarn-based art by Fred Sandback, a friend of LeWitt's, will be on view at the David Zwirner gallery, and a Sean Scully painting exhibition, imbued with emotion and metaphor — some of it quite somber — at the Mnuchin Gallery on the Upper East Side, will reveal just how personal a stripe can be. Down the road at Nahmad Contemporary, a show of Daniel Buren's paintings from the mid-1960s (one to show off an artist's technique, the other to show off a technique's technique)

bold, brightly striped canvases. Finally, an Ed Moses show at Albertz Benda includes works with lines piled atop one another in crosshatch patterns. (Tartan, anyone?)

ALINA COHEN

ONE-THING SHOPS

A Store That Sells Only Tinned Fish

With World War II looming, the owners of a little grocery store in Lisbon made two big decisions. They decided to specialize in tinned fish, which would be easier to stock and export than a wider range of groceries, and they began to register their own brands. "A bet they made 86 years ago really paid off," said Tiago Cabral Ferreira, whose grandfather was one of the original owners of Conserveira de Lisboa, which to this day sells only tinned fish. Without such forward thinking, the shop would most likely be long gone.

It took years to get those brands registered; today, three of the initial five remain. (Of the 130 varieties of tinned fish the store now offers, only 70 are available at a given time because of seasonality.) Some fish are prepared simply in olive oil, while others are treated to a spicy tomato sauce that emerged from a family recipe. There's squid in ink, smoked octopus and a variety of fish eggs. Conserveira de Lisboa has been passed down over three generations, with some additional partners in the mix; the store's original (and still working) 1930s cash register remains.

Even though the tinned fish are of the highest quality, Mr. Cabral Ferreira rejects the word "gourmet," though he does liken tinned fish to wine, insisting that the flavors further develop after canning. In the years to come, Mr. Cabral Ferreira said, he



doesn't envision much change. "What I think we owe our customers is to try and keep the shop as it has been for years — good values and good product at a fair price," he said. "Really, our future is our past."

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