Generous portions

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On a weeknight at Peach Farm restaurant in Chinatown, big tables of families -- infants, teenagers, parents, uncles, and grandmothers -- assemble for meals of steamed oysters with black bean sauce ($8.95), sour mustard greens with beef ($10.95, left), and seafood in a nest of fried noodles ($13.95). The platters of food moving through the dining room are enormous, and best shared with a group so everyone can taste different things. If your party is small, try to contain yourself while ordering or you'll wind up with a week's worth of leftovers. Certainly not the worst fate, but it's much more fun to round up a crowd to descend into this busy basement establishment. Peach Farm, 4 Tyler St., Boston, 617-482-3332. -- LEIGH BELANGER

Stains get a lift

Soda water helps remove food stains, or at least keeps them from setting until the fabric can be laundered. But unless you have ready access to a bottle, you're out of luck. (Just ask a drive-through devotee with barbecue dipping sauce on his tie.) Enter Neat Nix, an all-natural food-stain lifter developed by Amy and Rick Huff of Franklin. Each little packet ($1) contains a cloth soaked in soda water; just remove the excess food from your clothing, tear open the package, and blot until the stain disappears -- or at least diminishes. The package warns that mustard and oil, to name two, may require further detergent. But it's a pretty neat start. Available at several Whole Foods Markets, including 340 River St., Cambridge; 181 Cambridge St., Charles River Plaza, Boston; and 916 Walnut St., Newton; or go to www.neatnixwipes.com. -- JOE YONAN

Kitchen Sisters to speak at BU

Ever wonder what really goes on in other people's kitchens? You may find out when the Kitchen Sisters -- Davia Nelson and Nikki Silva -- co-producers of NPR's "Hidden Kitchens" series, give the keynote address at the joint conference of the Association for the Study of Food and Society, and the Agriculture, Food, and Human Values Society (admission for public is $5). They're sure to open the door to kitchens you've never thought of. Case in point: the George Foreman Grill. Until a listener called in to suggest the topic, says Silva, "we had never considered an appliance as a hidden kitchen before." After all, she adds, if you don't want guests to know you use it, "you can hide it under the bed." The two will pull vignettes from their radio series, playing many audio tracks of the original stories, recordings that combine dialogue, music, and kitchen sounds. The result is something Silva calls "little movies for your ears." Saturday from 6 to 7 p.m., the Kitchen Sisters will be at Boston University's George Sherman Student Union Conference Auditorium, 775 Commonwealth Ave., Boston; 617-353-9852, or go to www.bu.edu/lifelong/conference. -- EMILY SCHWAB

Lesser Evil, but many calories

A gourmet kettle corn company that calls itself Lesser Evil has a sense of humor. But on whom is the joke? These luscious morsels of air-popped corn, made without trans-fatty acids, preservatives, or corn syrup, and with evaporated cane juice, brown rice syrup, and clarified butter, are promoted as healthy alternatives to old-style snacks. Yes, and a hot fudge sundae is healthier than a hot fudge sundae with sprinkles. Lesser Evil packs 180 calories in a tiny 1.75-ounce bag ($4 for a 3.65-ounce box), so good one bag hardly seems enough. PeanutButter & Choco, SinNamon, Maple Pecan, Black & White, and Kettle Corn flavors will ruin your diet and qualify Lesser Evil for your Axis of Evil. (Eat too much -- no problem -- Dr. Evil will make you better.) Enough! Available at many Shaw's and Wild Oats markets or go to www.lesserevil.com. -- STEVE MARANTZ