

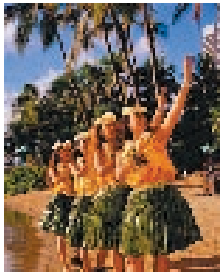
Own This City

For the love of New York

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The Fourth of July **SATURDAY**

In honor of our nation's birthday, we unearthed art, food, culture and history from throughout the 50 states, right here in New York City. By **Amy Plitt, Kristyn Pomranz, Drew Toal** and **Cristina Velocci** Illustration by **Ana Benaroya**



HAWAII

Put your hips to good use by taking a hula lesson at **Nola Studios** (244 W 54th St between Broadway and Eighth Ave, tenth floor; 845-359-9214, hulanewyork.com), where instructor Luana Haraguchi has been teaching traditional hula since 1968. Or, don a grass skirt and embrace the aloha spirit during the one-day "recession special" \$15 intro class July 11 at the Sheridan Fencing Academy (2035 Second Ave between 104th and 105th Sts, second floor). Funds will go toward sending members of the school to the World Invitational Hula Festival in November.



CALIFORNIA

Dig your toes into the sand (literally—there's sand on the floor) at beachy Billyburg hang **Surf Bar** (139 North 6th St between Bedford Ave and Berry St, Williamsburg, Brooklyn; 718-302-4441, brooklynsurfbar.com). Surfboards line the ceilings, and there's tiki crap everywhere, giving this casual spot the feel of an old surf shack. Try the fish burrito (\$14), stuffed with sauteed cabbage, shredded cheese and tomato, a classic dish of modern SoCal cuisine.



COLORADO

Glassblowing remains a popular activity in Colorado—just ask "expats" and artists Mary Ellen Buxton and Kevin Kutch. The couple owns and operates **Pier Glass** (499 Van Brunt St near Reed St, suite 2A, Red Hook, Brooklyn; 718-237-2073) and offers regular free glassblowing demonstrations (the next one is July 18 from noon to 6pm). Or schedule a one-on-one Glassblowing Experience lesson (\$100, by appointment). Explains Buxton: "An artist works with you exclusively, guiding you through making a piece of glass of your own. It's very cool. Or, well, very hot."



TEXAS

Named for the Fort Worth museum that's dedicated to pioneering women of the American West, **Cowgirl** (519 Hudson St at 10th St; 212-633-1133, cowgirlnyc.com) serves toothsome Tex-Mex food like Frito pie (\$9.50) and Texas onion loaf (\$7.50), 16-ounce frozen margaritas using fresh fruit puree (try the Loreda Lime, \$9) and a Texas-friendly attitude—which is to say none. On your way out, stop by the General Store for braided belts and rock candy.

NEBRASKA

Bright Eyes' Conor Oberst and his indie record label, Saddle Creek, are straight out of Omaha. Revel in that sensy cornhuskin' sound on **Saturday 4**, when Oberst will headline the **River to River festival's free concert** in Battery Park (State St at Battery Pl, enter at 20 State St; 212-360-3456, river2rivernyc.com) with crooning heartthrob Jenny Lewis.

OKLAHOMA

Oklahoma is the only state with an official "state meal," consisting of fried okra, squash, corn bread, barbecued pork, biscuits, sausage and gravy, grits, corn, strawberries, chicken-fried steak and black-eyed peas. Natives typically cap it off with a slice of pecan pie. Pick up a small piece (pies \$7.50–\$29) of the Sooner State at **The Little Pie Company** (424 W 43rd St between Ninth and Tenth Aves; 212-736-4780, littlepiecompany.com).



LOUISIANA: ROXANA MARROQUIN; (OKLAHOMA) HEAMI LEE; (MASSACHUSETTS) LANDOV

PHOTOGRAPHS: (HAWAII) CORBIS; (COLORADO) COURTESY OF PIER GLASS; (TEXAS)

USA!

For an extended guide to the best local haunts that remind us of these 11 states, visit timeoutnewyork.com/ownthiscity.

**MINNESOTA**

Fraternize with folks from the Land of 10,000 Lakes right here in New York City: Minnesota native Nora Riemenschneider founded the “**Minneapolis in the Big Apple**” happy hour (Le] Poisson Rouge, 158 Bleecker St between Sullivan and Thompson Sts; 212-505-3474, lepoissonrouge.com; first Friday of the month 6–10pm, free). “We bring in a guest Minnesota DJ, reader or musician to keep it interesting,” says cohost Taya Mueller. Drink specials include \$5 draft beers.

LOUISIANA

Chow down on authentic N’awlins-style cuisine at **Acme Bar & Grill** (9 Great Jones St between Broadway and Lafayette St; 212-420-1934, acmebarandgrill.com), an East Village fixture. The menu is filled with classic Louisiana fare like spicy Creole jambalaya (\$14.95) and a fried catfish po’ boy (\$11.95), as well as Southern specialties like fried okra (\$6.95). Wash it all down with a Hurricane (\$8), a potent potable that originated in New Orleans and uses three different types of rum. Have fun walking home!

ILLINOIS

Unlike their streamlined New York counterparts, Chicago-style hot dogs practically require a fork and knife: An all-beef link is piled with toppings, including fresh tomatoes, relish, celery salt and sport peppers, and plopped into a poppy seed bun. Inhale the Shack-cago dog (\$4.25)—made with Vienna Beef hot dogs straight from the Windy City—at **Shack Shack** (locations throughout the city; visit shackshack.com).

**MASSACHUSETTS**

It may be hard to imagine a place in New York that welcomes BoSox fans. But Red Sox Nation “expats” tend to gather at **The Hairy Monk** (337 Third Ave at 25th St; 212-532-2929, thehairymonkny.com) to watch David Ortiz & Company on plasma TVs while sipping Sam Adams Boston Lager (\$6, or \$5 during BoSox games). The Irish pub is filled with Sox memorabilia, including an entire wall plastered with *Boston Globe* articles celebrating its home team. Theo Epstein once took a turn behind the bar as a guest bartender—who knows when he might show again.

NEW JERSEY

Relive your angst suburban adolescence by taking a day off to cruise the **Staten Island Mall** (2655 Richmond Ave, Staten Island; 718-761-6666, statenismall.com). Get in touch with New Jersey living, where a day in a shopping center is a beloved pastime. The mall’s two stories are packed with all your standbys of yore (Aéropostale, American Eagle, Claire’s Accessories). Of course, a trip wouldn’t be complete without fueling up on spinach and artichoke dip (\$8.29) at Applebee’s.

