

New Year's Revolution

Dear Tim:

Every year I make a New Year's resolution and every year I've broken it within weeks. This year I resolved to be less critical. It seems like there's enough negative energy in the world without me adding to it. That was, of course, until the dry cleaner nuked my favorite blouse. Needless to say, I unleashed enough negativity on him to necessitate an afternoon trip to church. Don't get me wrong; I'm not a bad person. I just can't seem to stick to these things for some reason. With my track record, I guess my question is, why bother?

—Unresolved on Urlin

Dear Unresolved:

That's a good question. And the answer is really up to you. There's no law that says you have to make New Year's resolutions. It's really more of a tradition than a requirement. It's just something some people do to help them focus on the things they'd like to achieve. For example, I always resolve to buy more groceries. I don't really make an effort or a production out of it. It's just something I keep in the back of my mind and take as it comes. Without



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putting much pressure on myself, it seems to work out pretty well in the end. Maybe if you take a more laid-back, bottom-line approach and stop worrying about every little instance, you'll see more long-term improvement and feel less disappointment along the way. Start by adopting my resolution and see how it goes. That way if it works out, we'll both feel better.

Dear Tim:

My new wife is a big fan of Italian food. I want to show her what a good cook I am by making her a fabulous Italian feast, but I can't decide what to make. In your

opinion, what's the best Italian dish?

—Wedded Chef on Sherwin

Dear Chef:

For my money, there's never been a better Italian dish than Sophia Loren. Timeless beauty. Stylish flair. Sophistication. Just the total package. That's going to cost me a few nights on the couch, which is not the kind of example I should be setting for a newlywed like yourself, but it had to be said. Someday you'll understand. Anyway, I'm a little partial to veal parmesan. And trust me when I tell you that the make-or-break ingredient is the veal. It needs to be the perfect cut – tender and flavorful – and spiced just right. When you're ready to give your recipe a run, come see James in our meat department. He'll take good care of you, and can even share a few preparation secrets, too.

Dear Tim:

Heads or tails?

—Flipper on Fifth

Dear Flipper:

If you're talking about coins, tails. Otherwise, heads.

Dear Tim is presented as a public service by Tim Huffman, owner of Huffman's Market. Write to him in care of Huffman's Market, 2140 Tremont Center, Upper Arlington, Ohio, 43221 or www.huffmansmarket.com.