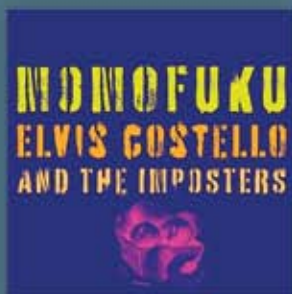


Music for **all** Ears

Text: Carolyn Mellan



> Momofuku

Elvis Costello

First released on double-disc vinyl and now available on CD and MP3, this album was named after Momofuku Ando - inventor of the Cup Noodle - and owes its origins neither to the famous Manhattan restaurant, nor the English-language expletive that it so closely resembles. Among his sharpest sets for quite some time, as well as veteran Costello bandmates Pete Thomas and Steve Nieve, there are also tracks featuring young singer-songwriters Rilo Kiley frontwoman Jenny Lewis, and Jonathan Rice.



> Directions to See a Ghost

The Black Angels

Released last month to coincide with their headlining UK tour, this woozy, bluesy second album on Light in the Attic Records has been produced along with Passover producer Erik Wofford and while it may be reminiscent of their previous release, given their sheer passion for playing, it's every inch as exciting. Oozing with big rich sounds and with a clarity that shines through, the tracks - simultaneously hypnotic yet driving - are possessed of an eerie psychedelic.



> Made in Dakar

Orchestra Baobab

Senegal's number one cult band's second album is a sublime collection of vibrant new compositions plus original material not widely known beyond West Africa, recapturing the Afro-Cuban utopia of their 1982 classic, *Pirates Choice*. Smoochy calypsos, deft cymbals, insistent rhythms, a strong lead vocal who's a Youssou N'Dour protégé and a closing track that blends 70s soul with reggae and boogaloo, reflect a tighter and brighter line-up after five years back in the limelight as a working band.



> Consolers of the Lonely

The Raconteurs

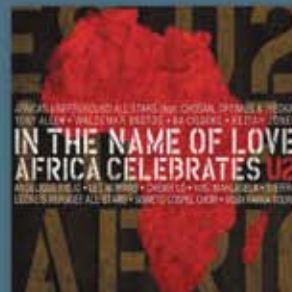
The band's second album, *Consolers of the Lonely* - which brings the vibes of Led Zeppelin and The Who to mind - has been hailed by *The Observer* as 'One of the most exciting musical events of 2008'; and go on to describe The Raconteurs as 'luxuriating in fancy stuff with kid-in-a-sweetshop enthusiasm'. In something of a break with tradition the band did no pre-release promotion and only confirmed the album's existence one week ahead of its release.



> Accelerate

R.E.M.

Acclaimed as one of the best records R.E.M. have ever made, much of *Accelerate* was tested onstage in Dublin last summer and cut in live-band takes, and oh how it shows! But reassuringly it's also the very same R.E.M. who appeared in Madison Square Garden right after 2004's *Vote for Change Tour*, and what they did with *It's the End of the World as We Know It*, they now do with *Living Well Is The Best Revenge*.



> In the Name of Love: Africa Celebrates U2

Various Artists

Featuring brand new covers of classic U2 songs as well as some of the band's more obscure material, this unusual tribute album - performed by Grammy Award-winning/nominated and up-and-coming African artists - owes its inspiration to Bono's direct philanthropic impact in the shape of the ONE campaign and his impassioned public commentary on the financial crisis facing Africa. Produced by Shawn Amos and Paul Heck for the Shout! Factory, proceeds will benefit various charities concerned with the Continent's current problems.



GAST
RONOMY '06

BULLI BULLI

The Road to Gastronomomic Greatness

Since the audacious 'S. Pellegrino World's 50 Best Restaurants' awards began back in 2002, only three restaurants have seriously wrestled for the top spot; Pierre Gagnaire - Paris, The Fat Duck - London and El Bulli, Ferran Adria's gastronomic temple just north of Barcelona. In the last three years, The Fat Duck and El Bulli, the gastro Man Utd. and Chelsea FC of this exclusive-eatery premiership, have remained solid as contenders for the title. 2008 sees El Bulli getting the cream, leaving Heston Blumenthal (Fat Duck's head chef) scratching his geeky dome and donning his white lab-coat in an effort to experiment his way to the title once more. It wouldn't be such a bad idea on his part; he's not the only chef on the list to drum up some zest with the aid of a Bunsen-burner or two. For six months every year, the expert staff of El Bulli, swap their utensils for test tubes and petri dishes, lock the doors and apply their latest tastes to scientific scrutiny.

Text: Dave Vickers



Culinary Visions

© Photographer: Francesc Guillamet

- 1| Hibiscus paper with blackcurrant and eucalyptus from 2006 dishes
- 2| Alphabet soup from 2004 dishes.
- 3| Garnish.
- 4| LYO-strawberry with parmesan nitre dishes 2006.