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Photo: Charles Roussel/Courtesy of Clinique Online Shopping really has its merits, first of all so you can do it from the comfort of your home (well, bed), and clothes no one will ever see (those comfy but threadbare sweatpants you probably toss). But there comes a point when you want to venture into the world and try these products out in real life. Clinique would like you to do just that and are launching a new Clinique ID pop-up, the very first individual mini-stores in the US for the brand. Pop-up visitors will be able to get a diagnosis of skin care and choose and taste their own individual blended moisturiser, which comes with a personalized label (so it will also look great on your bathroom shelf). According to the brand, 68 percent of women are still looking for the right humidifier, while on average The One found it takes about two years. Pop-up wants to serve as your skin care meet cute, combining you with Vienna, with better success than the Bachelor franchise. Or at least try to take guesses from the mixture and much less hassle. This may require a trip from home and an update from your favorite cozy clothes, but in the long run it can be worth it. Photograph: Charles Roussel/Courtesy of Clinique Photograph: Charles Roussel/Courtesy of Clinique Clinique ID Soho Pop Up can be found at 132 Prince St, New York, New York. It is open from Friday, February 8 to Sunday, February 17, 12:00 to 7:00 .m. Visit clinique.com in other places. Clinique Pop-Up Coming to New York Tom Maier received a lot of praise for his work as creative director bottega veneta, but his eponymous collection of swimwear and knitwear has kept a deliberately lower profile. It started the line in 1997, and later opened Tom Maier stores in Miami, Palm Beach, and East Hampton. Each featured their signature swimwear and summer sweaters, alongside various candles, art books and artisan goods. Tom Maier canvasses beach tote (\$480), tomasmaier.com. In May, after investing in Bottega Veneta's parent company, Kering, Maier revealed a series of cruise 2015 that treks beyond the beach, far enough, in fact, that it will be available at a New York store opening this month. The collection now includes men's and women's ready-to-wear, leather goods, jewelry, and shoes, as well as uncomplicated pieces designed to take different routes such as silk pajama suits, canvas totes, light T-shirts, and flat soled shoes. I like that adaptive and inventive approach to using clothes and bags in different situations or places where very little will take you a long way, Maier says. But there is still a feeling of never-ending summer in the collection: Many works are gracious – ever so discreet – with palm trees, • Palm print dress (\$1,995), tomasmaier.com. This content is created and maintained by a third party and is imported into page so that users can submit their e-mail mail More information on this and similar content can be found piano.io By Jeremy GlassPublished 11.11.2019 12:09 AMCole Saladino/Thrillist If you told me six weeks ago to sing pre-packaged sushi from freakin' Duane Reade praises, I would have escorted a swan to a super low in addition to catching the guts of Trump Building 40 Wall Street is the harmless Duane Reade that is known over rumors and lore sell the best sushi in lower Manhattan. The first time I caught the wind in this convenience store conundrum, I was working for a small marketing company writing a copy of some famous menthol cigarette brand when my manager casually dropped the fact that Duane Reade on Wall Street had amazing sushi. In no way, I said, can not believe that the store that sells almonds, condoms, and shampoo can also dish out sushi that somehow does not cause nausea, vomiting, and heebie-jeebie intestinal worms. The second time I heard about Duane Reade's mythical sushi spot, I knew I had to explore. My manager manager happened to be in town and wanted to know if I ever had sushi from Duane Reade on 40 Wall Street. As it turns out, this inconspicuous store is the headquarters of the company of all duane Reade stores, which explains why they invest so much in their sushi counter. Oh yes, they've got high-profile customers coming in all the time, said my manager manager, so they would wine them and dine them with their sushi, he said. There are many convenience stores and bodegs in the city where you can find sushi and sushi adjacent products, but you don't need to be a New Yorker to know that you really shouldn't have the habit of eating raw fish from a store that also sells Christmas lights, discount candles and warming ointment. You just don't know how long he's been there, how he was made, or what happened to him along the way. But the really surprising thing about all this is that we're looking at the all-out trend here. Joshua Foulquier is the owner of NY's Sushi Noz - a high-end sushi restaurant run by chef Chef Nozomu Abe that inspired his grandfather's seafood company in Hokkaido, Tokyo. In its original form, sushi in the Edo period aimed at giving city workers a quick meal, hitting Foulquier, so basically, convenience stores are picking up on it, and it's a great alternative for those who love sushi but don't have the time needed to commit to a complete sushi experience. Foulquier goes on to say that the U.S. has long developed its own style of sushi over the past few decades – a New York sushi that is sold in an unorthodox environment like Duane Reade. Despite my preconceived notion of adherence to the essential NYC code of conduct for eating sushi in the right environment, I found myself strangely fixated in this store. I knew I had to try it. Sushi is ready at the counters of the store, not pre-made. Stepping in front of sushi counter, I tried to calm myself down, recalling that there are many 7-Elevens in Tokyo that sell culinary goods over the same border. Plus, don't most Japanese people live like 100? (Editor's note: Japan's life expectancy is currently 81-87 years.) I carefully picked two packages that could at least kill me slowly enough to see the birth of my first child: shrimp tempura, tuna and dumplings. I grabbed my soy sauce and chopsticks, walked to the front of the store, and paid \$16 for my drug store sushi. At first glance, everything looked and smelled normal; even raw tuna and salmon dishes turned out surprisingly fresh. I opened my lunch, immersed my roll in soy sauce and took a bite. As you can probably guess from the fact that it's not an obituary or ghost written by the cursed Wil Fulton, I survived. In fact, here is a pretty wild statement: Duane Reade's sushi is really, really delicious. The tempura of crispy, light shrimp is perfectly paired with delicate pork dumplings (there is even a microwave oven in the store, which you can use). I found my meal almost uncharacteristic from the quick casual sushi spots you'll find anywhere else in Manhattan. Hours later, all I could focus on is how satisfied my lunch was with an extra premium calm stomach. Regardless of the positive experience, I decided to call the sushi counter on Wall Street's Duane Reade at a little look at the south that blew his head into the smithereens. After repeating the phrase to help me with someone else's automated voice on the other side of the line, I was connected to a young woman who herself seemed confused by my request. I just like to talk to who runs the sushi counter if possible? Sushi counter? She repeated. Yes, just with what works on the sushi counter. The woman then directed me to AFC Franchise Corp., a company founded by a Japanese man named Ryuji Ishii, who seemed quite damn passionate about sushi direction, judging by his mission on the company's website:Growing up in Japan, I always liked the convenience of packed sushi as a snack or meal that I could buy on every street corner. When I moved to the United States, I really missed this convenience. It was in 1986 that I finally fulfilled my dreams by setting advanced fresh concepts corp. and introduced the concept of store sushi bar vons, a supermarket chain in Los Angeles. The AFC itself is at the same time easy and impossible to achieve; they answered the first call, but they didn't seem to be able to direct me to the right country to find out where this fish comes from. The company has 4,000 self-managed and operated food service counters with chefs who work shifts. They sell their fish, which are delivered fresh daily to retail businesses across the US, Canada and Australia. Sushi is ready to the store not pre-manufactured and dispatched from the central central I hope michelin star cook operations manager? No, not quite, although some of me was hoping to discover the lonely sushi fanatic. Regardless of how it's made, all I can say is that he did it right – at least in terms of convenience store sushi – and I've now found a new place to eat lunch when I'm fidi. Does this mean that Duane Reade is next to Nobu? Obviously not, but I know for the fact that sushi I consumed: a) don't kill me and b) taste objectively better than some of the high-ranking restaurants I dined elsewhere in the city. What does this mean to me as a person? Maybe I'll start taking the calculated risk that defines your thirties, and if it kills me in the process? I'm not sure... I guess I just had Wil Fulton write his obituary. Sign up here for our daily thrillist email, get Eatmail more food coverage, and subscribe here on our YouTube channel to get your fix for the best food/drink/fun. Jeremy Glass is a thrillist contributor. Contributors.

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