



GO SHOPPING

Great Finds

Our latest buys for the kitchen and table. BY MELISSA DENCHAK



Emerald Isle Blue

Handmade in Ireland's County Tipperary, Kerrygold Cashel Blue is a crumbly, semi-soft cheese. It's rich and buttery, with an earthy tang, a pleasantly pungent aroma, and a barn-y flavor that practically sings of grazing cows and rolling pastures. 8 oz. for \$11.99, 3-lb. wheel for \$59.99; igourmet.com; 877-446-8763.



A Freestyle Fruit Basket

Inspired by the rings that form when a rain drop hits water, the Fruity fruit basket from Normann Copenhagen has a simple, open design that allows plenty of air to circulate around fruit for even ripening. Made of lightweight basswood, it can sit on the counter, hang, or be taken apart and stored perfectly flat. \$25; zincdetails.com; 415-776-2100.



Wine Glass 101

With the new Key to Wine set from Riedel, oenophiles can experience how the shape, size, and rim diameter of a glass impacts the aroma, mouthfeel, and flavor profile of their favorite wines. Each of the five glasses is fine-tuned to enhance specific grape varietals like Pinot Noir and Riesling and is marked so you know which wine to pour in it. \$59; glassware.riedel.com; 888-474-3335.



Brown Rice = Better Risotto

For risotto with a deliciously nutty, slightly chewy texture, we love Integrale organic brown rice. It not only produces creamy-rich results, but with its bran left intact, it's also a great source of nutrients and fiber. 2.2-lb. box for \$22; marxfoods.com; 866-588-6279.

Spring Tonic

Based on an 18th-century recipe for rhubarb tea, Rhuby is a sweetly aromatic spirit with a slightly tart kick and delicious floral notes. Made from rhubarb and a medley of beets, lemons, carrots, cardamom, pink peppercorns, and other organic ingredients, it's great mixed with soda water, honey, and fresh lime juice. \$29.99 for a 750-ml bottle; hitimewine.net; 800-331-3005.



Under Cover

These colorful blade guards are a simple solution for storing and transporting knives of all sizes. Magnetized on the inside to guarantee a nonslip grip, they're also flexible and can be trimmed to the perfect length. From \$14.95 for two; cheftools.com; 206-933-0700.



Photographs by Scott Phillips