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Great Finds

Our latest buys for the kitchen and table. BY LAYLA SCHLACK



The Wheel Deal

The pizza cutter is a pretty straightforward tool, so we didn't think there was much room for improvement until we tried this wheel from Rösle. The large, super-sharp, circular blade fits into a wide, ergonomic handle so you can apply strong, even pressure for clean-cut slices. The blade also pops out for easy cleaning. Finally, an excuse to eat more pizza. **\$38; rosleusa.com; 302-326-4801.**



Stand Out

We love how this pretty ceramic cake stand incorporates function into its design: The dotted lines act as a guide for cutting slices, whether your guests want a little sliver or a big wedge. For compact storage, simply turn the stand upside down and put the domed glass lid on top. **\$39.95; thesmartbaker.com; 321-735-4978.**

Souper Hero

It's an age-old conundrum: Where to put the crackers when you're serving soup? If you put them all in the soup right away, they'll turn to mush, but leaving them in the box is tacky. These cute, microwave- and dishwasher-safe mugs solve the problem handily with a compartment for crackers. **\$11.99 for a set of two; vat19.com; 800-476-1991.**



Cheddar but Better

River Cheddar by Golden Glen Creamery in northern Washington is an aged double-cream cheese that's unlike any Cheddar we've ever had. It's sharp and a little funky (in a good way), but what really makes this cheese special is its smooth, buttery, decidedly unCheddar-like texture. **\$8.49 for ½ pound; goldenglencreamery.com; 360-766-6455.**



Sweet Sensation

This creamed raw honey is infused with rosemary for a savory kick to complement its sweet smoothness. It's equally delicious as a condiment on a cheese plate, in a glaze for pork or chicken, mixed into plain yogurt, or melted over vanilla ice cream. **\$10 for 9 oz.; shop.beekman1802.com.**



Tart and Soul

From balsamic to Champagne, there's no shortage of gourmet vinegars to choose from. But Southern Skillet tomato vinegar stands out from the rest. Made from heirloom tomatoes and aged 20 years, it's tangy and smoky and will add a hint of summer to your winter salads, soups, stews, and marinades. **\$22 for 12.7 oz.; amazon.com; 866-216-1072.**

Photographs by Scott Phillips