



"Arrowhead Specialty Meats provided the pork rib rack for this photo and supplies Paradise Meats."



Great New Pots

Le Creuset, a cast-iron stalwart since 1925, has finally ventured into stainless steel, with impressive results: sturdy three-ply pots and pans distribute and retain heat extremely well. \$400 for an 8-quart set; lecreuset.com.



Tracy O'Grady, the chef at Willow Restaurant in Arlington, Virginia, worked with her

MEAT OF the month

butcher to create a cut of pork dubbed the "two-bone rib rack," a fist of tender, juicy meat attached to the rib bones. Which begs the question: Can one patent a cut of meat? \$8 per lb; paradisemeats.com.

FRESH FRUIT *all year long*

Summer's long gone, but these three packaged foods capture the season's best fruit in various ways: preserved, pureed and frozen.

FRUIT MUSTARD

Ingrid Oswald blends mustard with fruit and spirits—strawberries and vodka, figs and grappa—in a single tangy condiment. formaggiokitchen.com.

FRUIT PUREE

A favorite among mixologists, Funkin fruit purees come in 21 flavors and are great in cocktails, smoothies and salad dressings. funkin.co.uk.

FROZEN FRUIT

Stahlbush Island Farms's quick-frozen fruits and vegetables, like cranberries from Oregon's Willamette Valley, are sustainably grown. stahlbush.com.

