



GO SHOPPING

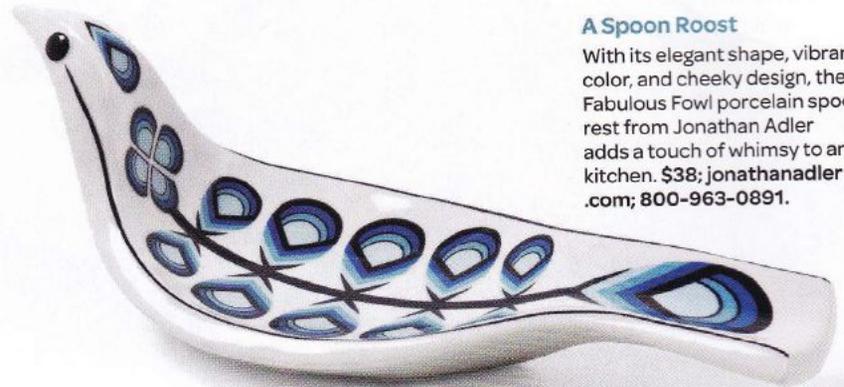
Great Finds

Our latest buys for the kitchen and table.

BY MELISSA DENCHAK

Stir Things Up

These offbeat spatulas have a colorful silicone coating, so they're heat resistant and perfect for nonstick surfaces. Use them to flip quesadillas, scramble eggs, frost a cake, or stir a tall pot of soup. Their flexible tips are great for scraping the bottom of the peanut butter jar, too. **Stirstik, \$7; fusion brands.com.**



A Spoon Roost

With its elegant shape, vibrant color, and cheeky design, the Fabulous Fowl porcelain spoon rest from Jonathan Adler adds a touch of whimsy to any kitchen. **\$38; jonathanadler.com; 800-963-0891.**

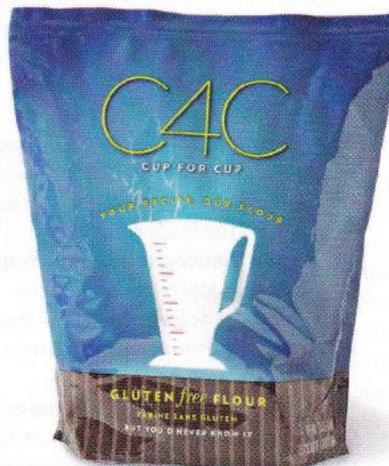


Super Sprouts

The California company truRoots soaks its organic grains until they sprout, which makes them more nutritious, and then dries them. We're excited about its new Accents line—the sprouted quinoa blend is a gorgeous, nutty-tasting medley of red, black, and white quinoa; the rice mix is fragrant and slightly sweet. **Sprouted Quinoa Trio, 8 oz. for \$6.99; Sprouted Rice Trio, 8 oz. for \$4.99; truroots.com; 925-218-2205.**

Stuck Up

We love cooking from our iPad, not cleaning it, which makes this kitchen cabinet iPad mount a must-have. It clamps securely to any shelf (no tools necessary), keeping the iPad away from kitchen messes, and it's easy to remove when not in use. Our one gripe? It will only hold an iPad horizontally. **\$49.99; belkin.com; 800-223-5546.**



Flour Power

Developed in the kitchens of The French Laundry, chef Thomas Keller's renowned restaurant, C4C flour is a gluten-free blend that includes rice and tapioca flours, potato starch, and cornstarch. Use it cup for cup as an alternative to regular all-purpose flour in quick breads, cookies, and other baked treats. We used it to make a pound cake, which turned out wonderfully moist, with a delicate crumb. **3 lb. for \$19.95; williams-sonoma.com; 877-812-6235.**

High Tea

We can't get enough of the full-flavored, wildly fragrant, and beautifully packaged organic teas from Bellocq, a Brooklyn, New York, tea atelier. Select from a variety of pure-leaf teas or small-batch blends, including Le Hammeau No. 12 (\$15 for 2 oz.), which pairs the bright flavor of lemongrass with rose petals, chamomile, and mint, or Bellocq Breakfast No. 1 (\$15 for 3 oz.), a full-bodied trio of black teas. **bellocq.com; 800-495-5416.**



Photographs by Scott Phillips