GO SHOPPING

Great Finds

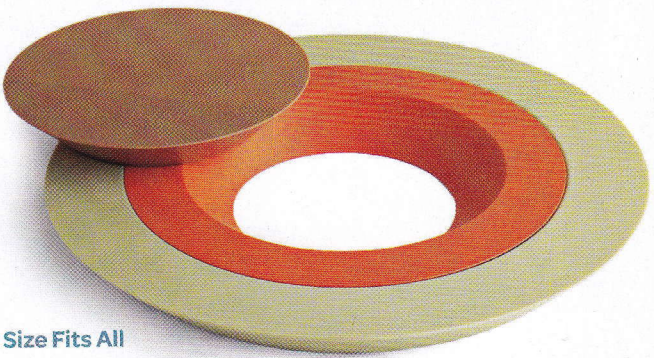
Our latest buys for the kitchen and table. BY MELISSA DENCHAK AND DENISE MICKELSEN

Flip Side

Dutch designer Ineke Hans's stainless-steel flatware has a dual personality; one side is sleek, the other ornate. Each set comes in a storage box, with chopsticks. **$56 for a four-piece set at aplusrstore.com; 800-913-0071.**

Heritage Pasta

The Faella family of Gragnano (the dried-pasta capital of Italy) has been making durum wheat semolina pasta since 1907. By slow drying their penne, spaghetti, and casarecci corti (at right) at low temperatures, they produce pasta with rich grain flavor, a firm texture, and a slightly rough exterior, which helps sauces cling to it. **$7.85 for 1 pound at gustiamo.com; 718-860-2949.**



One Size Fits All

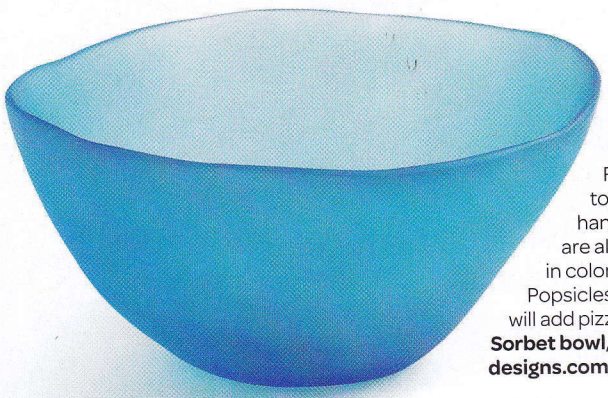
This puzzle of a cake stand accommodates desserts big and small, from tiny tarts to grand, showstopping cakes. A collaboration between pastry chef Pierre Hermé and French designer Matali Crasset, this melamine plate is part of a new four-piece collection called Essentiel de Pâtisserie. **Cake plate, $118 at alessi-shop.com.**

Spread It On

Poivre d'Or's delicious preserves are made from ingredients like bananas and Victoria pineapples that are grown on the island of Mauritius in the Indian Ocean. **11-ounce jars from $11 at gourmetlibrary.com; 888-980-9463.**

The Wright Stuff

Russel Wright's mid-century modern dinnerware collection has been updated for the 21st century. Los Angeles-based Bauer Pottery has relaunched pieces from the designer's American Modern line using Bauer's signature colors: orange, yellow, blue, and turquoise (shown here). **Pitcher, $75 at bauerpottery.com; 888-213-0800.**



Bowled Over

All of the pieces in designer Tina Frey's resin tabletop collection are handmade, so no two are alike. Her bowls, in colors inspired by Popsicles and jelly beans, will add pizzazz to any setting. **Sorbet bowl, $36 at tinafreydesigns.com; 415-223-4710.**