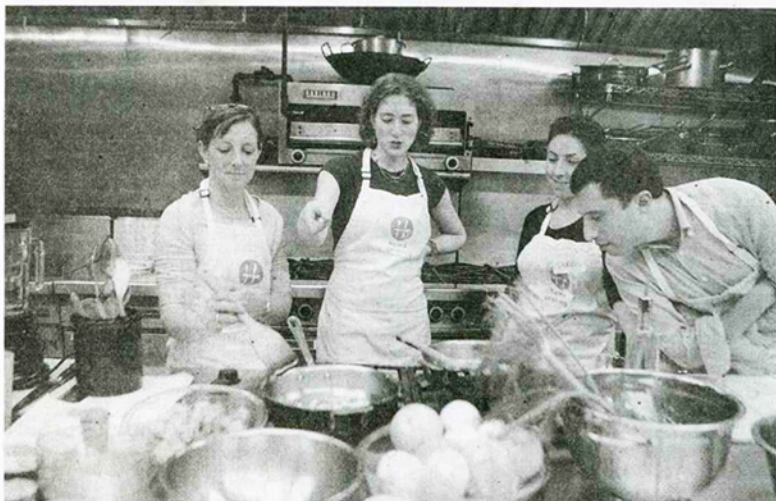


FOOD STUFF

Florence Fabricant



MICHELLE V. AGINS/THE NEW YORK TIMES

For Would-Be Cooks, a School With Small Classes

If you go back some 20 years, you will find dozens of small, hands-on cooking schools for home cooks all around New York. Then came the mega schools, with scores of courses for would-be chefs as well as amateurs, and those more intimate classes became more scarce. For the last eight years, Jennifer Clair (second from left), a former chef and food edi-

tor, has been teaching individuals and small groups in the Hudson Valley, and in people's homes in Manhattan. This spring she opened a school in Chelsea and now has an expanded schedule of full participation sessions. There is a maximum of 10 students in each, and they include a meal at the end. Children's classes and private classes are also available.

Home Cooking New York, The Inn on 23rd Street, 131 West 23rd Street, (917) 803-6857, homecookingny.com. Classes are two and a half hours, \$90 a person. A private class for up to two people starts at \$300, plus ingredients. Travel expenses are added for classes beyond the five boroughs. Classes in the Hudson Valley are also available.



Flavors of t

Fragrant lavender, r
nimon basil and spicy
Napa Valley. They are
Creamery butter, and
The cardamom wou
a glass of prosecco.

*Botanical Bakery Sh
(about 35 cookies) at Z
and \$4.99 at Union Ma*

LOOKING AI

RIVERPARK Tom Colic
ner in the 'Wichcraft ch
zar, plan to open this re
outdoor seating and vie
River, in October. Mr. O
who has been cooking d
'Wichcraft on East 20th
ing on easygoing Ameri
breakfast, lunch and dir
29th Street (First Aven
404 The name may cha
it's what Simon Oren, w
Matin and other bistros
combination American
food shop and bakery, to
gust; 404 10th Avenue (3

OPENING

PINK TEA CUP The resur
of the venerable soul foc
which closed in January
on a grander scale. The

rence Page, gaveling
ting with more t
full bar, a cabaret
catering hall. The
menu for breakfast,
ner has also been exp
some lighter dishes. Lan
chef at the original for 15
Kitchen with the execut
Groover. (Opens June 7)
venue South (Grove Street
TABERNA With no gas ye
place, done in dark wood
draperies, the chef, Jenn
right) created a menu of
dishes, including articho
and marinated quail sala
dam Avenue (81st Street)

ED'S BACK ROOM DINNER
CHOWDER HOUSE Ed Bro
prepares special five-co
dinners, \$55, on Tuesday
7:30: 44 West 63rd Street,
BLUE MARBLE ICE CREAM
ice cream company has a
patio of the Standard Hot
of Washington Street and



TONY CENCIOLA/THE NEW YORK TIMES

A Blade That Makes Pizza Cutting Easier

If you have ever been frustrated using the often flimsy wheel-type pizza cutters, which sometimes make a ragged mess of the pie, here's the tool for you. It's a big, gently curved 14-inch stainless-steel blade with a hardwood handle that neatly cuts the pie straight across as you use a rocking motion. It works extremely well on other flatbreads, like focaccia, and is even sharp enough to make short work of a pile of herbs on a cutting board. A hole near one edge of the blade allows you to store it on a hook.

Pizza Que pizza cutter is \$20 at Sur La Table stores and surlatable.com, and \$19.95 at Broadway Panhandler in New York, broadwaypanhandler.com.

Organic Gin Just Like Farmers Make (But Legal)

Gin, mixed in a martini, is the epitome of sophistication. There is nothing rustic about it. But in this age of everything artisanal and organic, you now have Farmer's Gin. It's a small-batch production from the people who make Crop Harvest Earth organic vodkas, based on grains from organic farms in the upper Midwest and infused with classy herbs like elderflower, lemon grass and angelica, besides the required juniper.

It's fragrant, a bit floral and not as bone-dry and piny as a typical London gin. You might spike lemonade with it, and appreciate the 93.4 proof. I like it neat, on the rocks, with a generous squirt of lime.

Farmer's Gin is about \$32 for 750 milliliters at Park Avenue Liquor Shop and about \$28 at Astor Wines & Spirits.



TONY CENCIOLA/THE NEW YORK TIMES