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Front Burner

FLORENCE FABRICANT

TO ADORN

Kitchen Tools Suitable For an Outing

There's a touch of the Goth in Chuck Key's sterling silver jewelry. A cleaver pendant and chef's knife earrings give you some ideas. Finely wrought whisks and skillets are less threatening. Mr. Key, who is known as Boome and lives in Portland, Me., came to his craft because his father, Martin Key, is also a jewelry designer. Chuck Key's classic utensil designs are inspired by his time working in a restaurant: *Cooked Jewelry by Chuck Key, \$45 to \$60, cookedjewelry.me.*

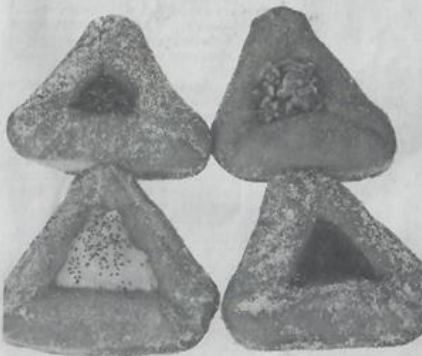


TO CELEBRATE

'Hamantaschen' For the Doughnut Lover

Fany Gerson, the Mexican confectioner best known for her paletas (frozen fruit pops), is having a Cronut moment. She is frying and filling hamantaschen-shaped doughnuts for Purim, which starts the evening of March 20. The feather-light yeast-raised doughnuts are triangular and come filled with strawberry or blueberry jams, lemon curd with poppy seeds or a thick honey-nut

mixture. "The fillings are not traditional, though I did use poppy seeds," Ms. Gerson said: *Doughntaschen, \$3.50 each (advance orders accepted) from Friday to March 31, Dough, 448 Lafayette Avenue (Franklin Avenue), Bedford-Stuyvesant, Brooklyn, 347-533-7544, doughdoughnuts.com.*



TO SAMPLE

A Scoop of Turmeric, And a Scoop of Chai

For nearly four years, Pooja Bavishi has been selling her Malai ice creams online and at pop-ups, with more than 20 flavors like orange fennel, Turkish coffee, rose with cinnamon almonds, masala chai, golden turmeric and ginger. She has just opened a small shop for scoops.

Despite her Indian roots, she is not making the denser frozen treat kulfi because she thinks it's too heavy. Her confections are based on eggless, traditionally American ice creams, with flavorings inspired by the fra-

TO SLAINTE

Something New From an Old Distillery

This new whiskey — from a distillery in central Ireland that's said to be the oldest one continually operating — is a rarity. A century or more ago, rye was used in the mash for Irish whiskey, but it went out of fashion. Kilbeggan, founded in 1757, is now making a copper-still blend with 30 percent rye for a nicely textured dram that's warm and spicy-sweet, with hints of ginger and citrus: *Kilbeggan Small Batch Rye, \$33.99, 36th Avenue Wines & Spirits, 30-14 36th Avenue (30th Street), Astoria, Queens, 718-361-6080, 36thavewine.com.*

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TO CRAWL

Where to On the E

A Irish whiskey mode. Once whiskey pro lost its indus

mel. It was designed for the American market and is a good melter: *Quicke's Lady Prue, \$19.95 to \$22.99 per pound, at some Whole Foods Markets.*

TONY CERCO/A; THE NEW YORK TIMES (JEWELRY); ALESSANDRA MONTICELLI/THE NEW YORK TIMES (HAMANTASCHEN); CHRISSIE PATRICK/WALL; THE NEW YORK TIMES (KILBEGGAN); EMAN HANSEN FOR THE NEW YORK TIMES (ICE CREAM); HENNY FEGGERS/THE NEW YORK TIMES (GUIDE)

DAVID TANIS | CITY KITCHEN

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