

# THE DISH

**Bottoms up!**  
A wineglass is never just a glass.

Orrefors, makers of fine Scandinavian crystal, call their new wine flight "Difference" for a good reason. When it comes to enjoying all the properties of a good glass of wine—say, the scent of peaches or a hint of black pepper—the proper glass makes all the difference. Designer Erika Lagerbielke and wine critic Bengt C. Kronstam shaped each of the six glasses to produce optimal smell and flavor. They include (*below, left to right*): Sweet, for dessert wines, such as Sauternes; Mature, for aged red wines, such as Bordeaux; Primeur, for younger, fruitier red wines, such as Beaujolais; Crisp, for younger white wines, such as Sauvignon Blanc; Fruit, for complex white wines, such as Chardonnay; and Sparkling, for Champagne and sparkling wines. \$40–\$50 per stem at department stores and specialty stores. [www.orrefors.us](http://www.orrefors.us).



**1) TINY TARTS**  
Here's a stressless and flavorful option for your holiday table: tart fillings in key lime, cherry, apple, lemon, red raspberry, and vanilla to spoon into mini tart shells from Clearbrook Farms. Visit [www.clearbrookfarms.com](http://www.clearbrookfarms.com) for product locator, or call 800/222-9966.

**2) HAVE WINE, WILL TRAVEL**  
You'll be a welcome guest indeed when you come bearing a Screwpull Travel Corkscrew & Foilcutter—and a bottle of B.R. Cohn 2000 Merlot (\$34) to try it out on. Pair this wine with the tapas on page 152. The corkscrew makes opening the bottle a breeze—it works on any kind of cork and has a handy flip-up handle. Corkscrew/cutter set \$30 at [www.cooking.com](http://www.cooking.com).

**3) THE PERFECT PLATE**  
With artful simplicity, San Francisco ceramicist Rae Dunn designed this line of stoneware appetizer plates to look hand-thrown. The 8-inch ovals each have a cocktail glass imprint, and the 6-inch rounds feature cookware and flatware designs. Call Magenta, Inc., at 510/849-3888 for retail shops in your area.

**4) PICK A PEPPER**  
Howard Lev named his amazing pickled Hungarian goathorn peppers after his mother Lil, who was a master pickle maker. Serve both hot and sweet varieties with goat cheese, lox, and lavosh or crackers, or eat them out of the jar. Use the seasoned oil they are packed in on salads or as a marinade. [www.mamalilis.com](http://www.mamalilis.com).

