

Dining

The New York Times

Front Burner

FLORENCE FABRICANT

TO COOK

Fillet That Come From the Farm

► Some restaurants are featuring salmon raised in ocean farms in Skuna Bay, off Vancouver Island, Canada. Now, Skuna Bay salmon is being sold for home cooks. The company prides itself on raising the fish in a sustainable manner in glacial water pens, tended by fisherman farmers who follow their fish until they're ready for market. The salmon are shipped by land, never by air, to keep a low carbon footprint. The fillets have a very good, clean flavor and a rich, meaty texture: \$15.80 a pound at Eataty; skunasalmon.com.

TO NIBBLE

Cheese Chips Alone, Or With Company



▲ Farmstead Inc., a cheese shop and restaurant in Providence, R.I., has taken its homemade Cheddar cheese biscuits, sliced them into thin rounds, drizzled them with olive oil, added salt and chile flakes, then baked them again. They call the brightly flavorful results biscuit chips. Good for nibbling on their own, they are sturdy enough to serve with dips and spreads: Farmstead Inc. Cheddar Biscuit Chips are \$5 for a three-ounce bag, two-bag minimum for shipping, and can be ordered from 401-274-7177.

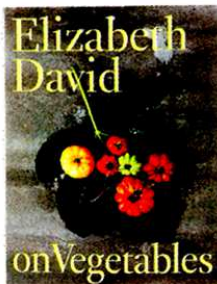
TO INDULGE

Making Space For More Chocolate

▼ After six years with just a booth in the Essex Street Market, Rhonda Kave, right, has now opened a



spacious chocolate kitchen and store. Of particular note are her excellent dark chocolate truffles with seasonal fillings like pumpkin spice, pecan pie, cranberry and pomegranate, an assortment worth taking to a Thanksgiving dinner. Those inspired by cocktails, including a boozy old-fashioned decorated with a wisp of orange zest, deserve attention, too. The stall in the market is still open: Filled chocolates are \$2.50 each; assortments start at \$13.50, Roni-Sue's Chocolates, 148 Forsyth Street (Rivington Street), 212-677-1216, roni-sue.com.



TO CONSULT

Simple Cooking From a British Master

▲ Elizabeth David, the noted food writer who died in 1992, had an impact on British cooking with her many books about Mediterranean food. Now, a substantial number of her recipes featuring vegetables have been assembled in a single volume by Jill Norman, the literary trustee of Ms. David's estate. The simplicity and informality of most of the soups, salads, pastas, pulses and main dishes is striking; indeed, the cook is often responsible for providing "a little" olive oil or watercress, not a measured amount. Seasonality rules in the chatty text accompanying the recipes. A Catalan soup called Mayorquina and several zucchini dishes, including a sim-

ple toss with spaghetti, are some highlights. Several breads and desserts (not made with vegetables) have been included. And do pay attention to the back of the hand she gives garlic presses on Page 28: "Elizabeth David on Vegetables," compiled by Jill Norman (Viking Studio, \$35).

TO ENJOY

A Sweet That's Missing The Ferris Wheel

► Don't think of cotton candy as just a carnival treat. The spun-sugar confection has become a year-round snack, sold in supermarkets and online. And forget pink; this time of year you're more likely to find it in beige, made with maple sugar. They give away gobs of maple cotton candy seasoned with cardamom to customers at BLT Fish, a restaurant in the Flatiron district. In the Greenmarkets, maple cotton can-



dy is sold by maple syrup purveyors like Roxbury Mountain Maple and Wood Homestead. And in Chelsea Market, Liddabit Sweets spins it onto pretzel rods: \$3 to \$5 a portion at most places.

TO SPREAD

A Rare Breed Dressed for the Season

◀ This cheese from Catalonia comes dressed in sheep's clothing: perfect for the season. Called Llanut, it is made from the milk of rare Ripollesa sheep, and available only in fall and winter. It is wrapped in its own wool to keep it from drying as it ages. It's best to pull the wool off the top of the

cheese and scoop the satiny, slightly tangy and herbaceous interior: Llanut is \$25.95 for eight ounces at Formaggio Kitchen in New York, Formaggio Kitchen in Boston and Cambridge, Mass.; 888-212-3224; formaggiokitchen.com.

TO SIP

This Refreshment Runs Hot and Cold



▲ Store shelves are lined with containers of coconut water, some with flavorings like pineapple, mango and chocolate. A new one by Taste Nirvana is seasoned with Thai chile, adding a dose of complex heat to the refreshment. Chilled, it's a good drink to pair with Asian or Mexican food. Also consider using it in cooking, for steaming mussels or to add to soups. It has no sweeteners, additives or preservatives: Taste Nirvana coconut water with Thai chile extract, is \$2.50 to \$3 for 9.5 ounces in some grocery stores and cafes, including Cafe Hestia, 223 West 40th Street, tastenirvana.com.

TO CELEBRATE

A Dinner by Women To Honor Women

This year's gala, on Nov. 15, to support the James Beard Foundation will honor female chefs and feature their food during a cocktail reception and five-course dinner. Among the participating chefs are Barbara Lynch, Melissa Kelly and Sherry Yard. Audrey Saunders, a New York mixologist, is also participating: Women in Whites, James Beard Foundation Gala, Four Seasons restaurant, 99 East 52nd Street, \$750 for members, \$1,000 for nonmembers, 212-627-2308, jamesbeard.org.



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