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CHECKLIST

Everything you need to eat, drink, buy, and do this month

by
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Clean Lines

Falcon Enamelware, the British company behind our favorite mugs, has gotten into fabric goods, with linen-cotton aprons, oven mitts, and tea towels just waiting to be casually crumpled into the corner of an Instagram photo. From \$11; falconenamelware.com



Moses!

This Month in Transylvanian Moonshine

"Onu" Aldea, the 70-year-old Romanian handyman at Fat Rice in Chicago, impressed chef Abe Conlon with a souvenir from a trip home: homemade liquor. The two sourced local plums and paired with CH Distillery to make 90-proof Onu Tuica Romaneasca brandy, which Fat Rice now serves neat. eatfatrice.com



Fat = Flavor

So why not add another level to dishes? The jarred fats from Oregon's **Fatworks** aren't just for Paleoos.

↓
Pure Lard
RENDERED FROM Pork back fat
USE IT TO Fry chicken wings

↓
Leaf Lard
RENDERED FROM Neutral-tasting pork fat
USE IT TO Make flaky biscuits

↓
Pure Tallow
RENDERED FROM Beef suet
USE IT TO Baste pan-seared steak (see "Cook Like a Pro," page 86)
From \$15; fatworksfoods.com



21c Penguin!

Say You Have One Day in Durham, North Carolina...

→ **10 a.m.** Bialys from the breadiacs at **Loaf**.

→ **1 p.m.** The lunch special and all the desserts at **Rose's Meat Market and Sweet Shop**.

→ **4 p.m.** Check-in. Two new hotels (and their restaurants) await: **21c Durham** (now open), which houses chef Josh Munchel's **Counting House**, and **The Durham**, slated to open in May. A renovated bank designed by the crew behind L.A.'s hip **Ace Hotel**, it will feature two restaurants from Lantern chef **Andrea Reusing**.

Holy Moses!

Bond Street Chocolate's seven-inch-tall, 72 percent dark chocolate re-creation of Michelangelo's Mosè sculpture is the Passover centerpiece that absolutely no one is expecting. \$90; mouth.com



"One gets used to it" The not-so-reassuring tagline for **Club-Mate** ("KLOOB Mah-tay," if you want to be like that), the yerba maté-based caffeine kick of Berlin hackers now taking off stateside. \$5; club-mateusa.com



\$25; penguin.com

Shelf-Free Cookbooks

Penguin's new collection of **Cookery Postcards** provides the pleasure of scanning vintage cookbooks—sans storage anxiety. Warning: You may become too attached to them to actually mail one.

► **CROISSANT SCRAPPY** At **Beurrage** bakery in Chicago, Jeffrey Hallenbeck takes the scraps from his sourdough-leavened croissants (laden with house-made cultured butter to boot), forms them into strips, braids them, and bakes them in a Pullman tin so they're sliceable like toast. Welcome to the world, Croissant Loaf.



The croissant gets even better.