



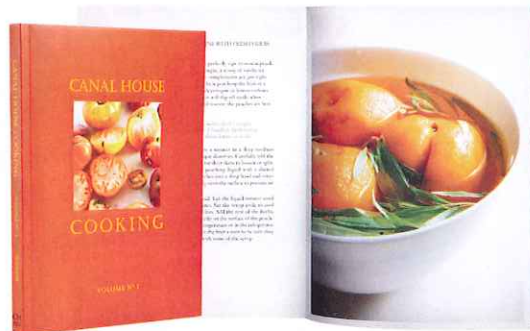
Stone Cold

Enjoy your drinks on the rocks—literally—by using cubes of pure soapstone in place of drink-diluting ice in scotch or bourbon. Leave them in the freezer for three hours, and they'll gently chill your favorite libation. **(\$20 for nine Whiskey Stones; teroforma.com)**



Just Add Milk

What's for breakfast? You tell us. At Me & Goji, you can create customized cereal online from 50+ ingredients, like granola, pecans, and blueberries. Click and drag them into a virtual bowl; a nutrition "label" instantly tallies the benefits. A recyclable canister of your signature cereal will arrive within a week. **(From \$5 for 21 ounces; meandgoji.com)**



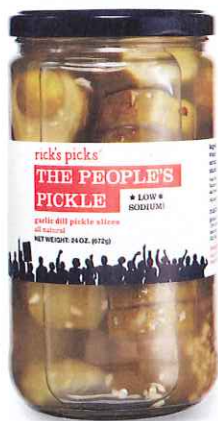
Devour This Book

Halfway between a cookbook and a food magazine, *Canal House*, a gorgeous, unpretentious new periodical, arrives every four months filled with just enough irresistible seasonal recipes to keep you cooking until the next issue turns up. **(\$50 for a one-year subscription; canalhousecooking.com)**



Chill Out

Ice cream and sorbet in flavors like strawberry daiquiri and crème de mint chip taste as sweet as childhood sundaes, but with a welcome—and very adult—twist. **(\$9.50; silvermoon-desserts.com)**



License to Dill

Rick's Picks rose to fame using unexpected ingredients (smoked paprika, wasabi, orange juice) in their pickled products, but this new garlic dill is pure nostalgia: tangy, snappy, well-balanced—and low in sodium. **(The People's Pickle, \$9; rickspicksnyc.com)**



Cherry Good

We took a sip—then went back for seconds, thirds, and fourths. This potent elixir from Michigan contains the antioxidant-rich juice of pure, tart cherries. And with no apple or grape filler, it's 100 percent good stuff. **(Very Cherre, \$3.50; grocers)**



Hot Slaw

In traditional Korean culture, a bride adopts her mother-in-law's recipe for kimchi—think spicy, garlicky sauerkraut. Lauryn Chun acknowledges that tradition with the name she gave her version of this probiotic-rich condiment. **(Mother in Law's Kimchi, \$20 for two jars; foodzie.com)**



Pine Away

Drizzle mugolio, a pinecone-bud syrup from Italy, over soft, mild cheeses or thick Greek yogurt; it adds mysterious herbal and woody notes that bring out the rich dairy flavors, plus a touch of honeyed sweetness. **(Primitivizia, \$24; markethallfoods.com)**