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FOOD52

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**Hooray
for the
Everyday!**



FOOD52

After a season of being out and about, falling leaves and falling temperatures give us an excuse to head back home. From our morning get-up-and-go routines, to sharing our tables with friends and family—it's always a joy to return to our regularly scheduled programming. In these pages, you'll get a glimpse into fall at Food52: the rituals, spaces, and products the homebodies here trust and can't live without. Plus, cozy recipes and handy tips and tricks to make this fall one for the books.



ON THE COVER

Handmade Mug by Utility Objects, \$30-\$45 | Le Creuset Demi Tea Kettle, \$100-\$125
Handcrafted Wood Bread Board, \$95 | Archromo Planter, \$75

From 8/2/21 through 12:01am ET through 11/14/21 at 11:59pm ET, enter HOORAY at checkout to receive \$20 off a qualifying order of \$100+ (before taxes & shipping). Several product and vendor exclusions apply. A full list can be found here: www.food52.com/exclusions. Valid for orders shipped within the U.S. and on in stock items only. Cannot be redeemed for cash, combined with other offers, or applied to previous orders. Offer can be canceled or modified at any time.



▲
Teakettle or work of art? Both, if you ask us. Made of black stoneware and bamboo, this stunner steeps your favorite blend in style.

Morning rituals are important around Food52.

When we're in the office, the kitchen is always abuzz, with team members putting on the kettle and brewing a fresh pot (you're about to meet some of those friendly faces in these pages). And then there's toast—about which many a word has been written on Food52.com—and our favorite flavors of jam to keep around (page 25). We're all about the little moments that add magic to your everyday.

Amanda Hesser
Founder and CEO

Rise and Shine

Golden-brown toast, piping-hot coffee, your favorite mug:
Let's start your day off right.



Full Steam Ahead

The perfect pal for your pour-over routine—this electric kettle quickly heats to your just-right temp (203°? You got it.) and keeps it there for up to an hour. Makes a sleek addition to your countertop, too.

Fellow Stagg EKG Electric Pour-Over Kettle,
\$149-\$169

Espresso Yourself

Lattes, cappuccinos, Americanos—they're all at your fingertips with this all-in-one superstar. Pick one shot or two, then (if you're feeling it) steam up some milk using the frother arm, and you're set.

Smeg Espresso Machine, \$514.95



One-Stop Coffee Shop

For coffee-shop-quality coffee, head to the kitchen. This brew master uses precision temperature control and a shower-like drip to get in every nook and cranny. A smooth, flavorful cup, coming right up.

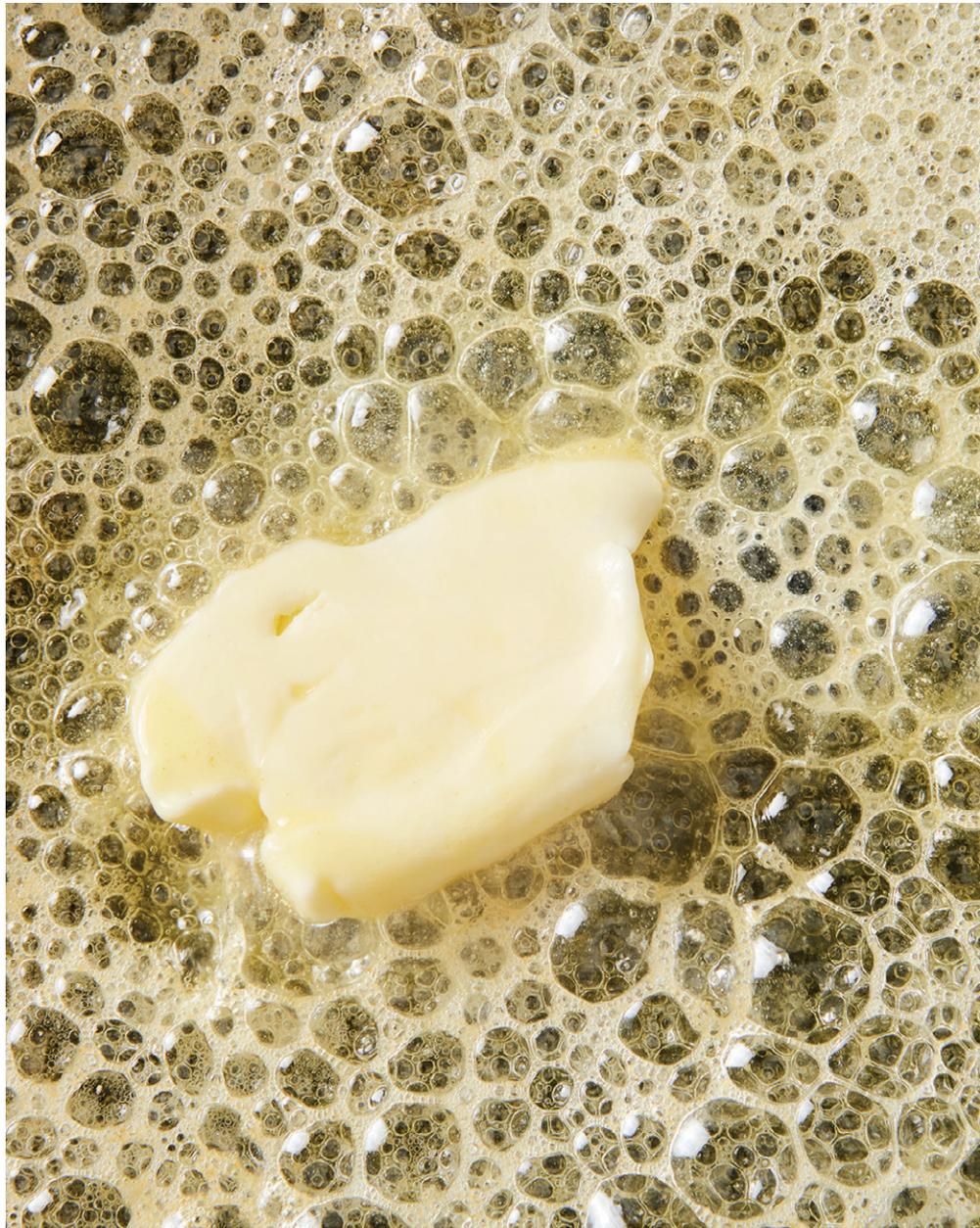
Technivorm Moccamaster 10-cup Coffee
Maker with Glass Carafe, \$349-\$369



Cheers to Drinks52!

Drinks52 is your new destination for all things sippable—from a morning coffee made juuuust the way you like it to creative cocktails for a crowd, and everywhere in between. Visit [Food52.com/drinks](https://www.food52.com/drinks) and follow us @f52drinks on Instagram.

Ceramic & Glass Pourover Set,
\$65



This melt-worthy moment brought to you by grass-fed butter, delivered straight to your doorstep. (Yep—it's just one of the out-of-the-box subscriptions you can find in our Shop.)



- 1. Grass-Fed Cultured Cream Butter Subscription, \$224 | 2. Handmade Ceramic Butter Dish, \$78
- 3. Olive Oil Cruet, \$95 | 4. Handmade Lines Salt Cellar, \$65
- 5. Vintage Silver-Plated Eclectic Flatware, \$32-\$200 | 6. GreenPan Nonstick Wood-Handled Fry Pan, \$45-\$99

Grocery List

Your farmers market haul has met its match with our handpicked pantry items. Now...what's for dinner (and who's on the guest list)?



100% Extra-Virgin Heirloom Olive Oil, \$38-\$40



Diaspora Co. Single-Origin Spices, \$31.50-\$65



José Gourmet Portuguese Canned Seafood, \$23.99-\$39.99



Saltverk Hand-Harvested Icelandic Sea Salt, \$26-\$50

“This vinegar is beyond amazing—it adds such great zing to every dish. Everyone is always asking what my secret is!”

—JESSICA H.,
A Food52.com Community Member



Ramp Up Infused Vinegar, \$22



Red Clay Cold-Pressed Hot Sauce Spicy Honey, \$28-\$46



Organic Rolled Oats (Set of 2), \$18



Hayden Flour Mills Stoneground Crackers, Set of 4, \$24

That's Food52 Resident Samantha Seneviratne—and her buddy Edie, hoping there are treats in that market tote.

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Multi-Pocket Canvas Grocery Tote, \$70

Some Top-Tier
Pantry Tips



Move your go-tos—nut butters, grains, oils—to easy-to-reach places.



When restocking staples or bulk items, use a “first in, first out” rotation so they remain fresh-as-can-be.



Store produce like potatoes, onions, and garlic—anything that loves a cool, dark place—in your pantry.



Up, Up & Away

Made of sturdy, lightweight aluminum, this looker can be carried room to room, no sweat, and helps you reach every shelf, nook, and cranny.



- 1. Stackable Storage Baskets, \$10-\$14 | 2. Zip Top Reusable Silicone Store & Serve Sets, \$25-\$99
- 3. OXO 10-Piece POP Container Set, \$99.99 | 4. Hand-Turned Mason Jars & Lids \$29-\$150
- 5 . Steel & Wood Storage Baskets, \$25-\$35 | 6. Tanzanian Handwoven Baskets, \$25-\$100
- 7. French Net Market Bag, \$48-\$74 | 8. Handwoven Open Weave Storage Baskets (Set of 2), \$76
- 9. Lucano Lightweight Japanese Step Ladder, \$148-\$304

Nice to See You

We say the things you need at arm's length should also be easy on the eyes.



Handmade Ceramic Splatter Spoon Rest, \$32



Wood-Handled Dish Rack, \$78



Stockholm Salt & Pepper Grinders, \$35-\$45



Bamboo Compost Bin, \$40

1. Simple Wood Arch Cutting Boards, \$68-\$128
2. Ceramic Fruit Bowl, \$38-\$150
3. Handmade Stoneware Garlic Pot, \$64
4. Bottle Grinders, \$82-\$140
5. Salt Cellar, \$34

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Fruit, without the fruit flies. This bowl keeps 'em at bay—all thanks to that cork lid.

The Slice Is Right

A trusty chef's knife is key to your kitchen setup, but how to build a collection of sharp sidekicks (and where to start)? Let's break it down.



Kitchen Shears

Make quick work of snipping fresh herbs and cleaning up meat and fish.

1. Artisan Shears, \$26

Paring Knife

Takes on detailed tasks, big and small. Think: peeling and slicing alliums and coring fruit.

2. Berti White-Handled Italian Kitchen Knives, \$185-\$430

Santoku Knife

Sails through prep work with thin, precision slices: Use it for crisp veggies, fruits, meat—the works.

3. Opinel 1890 Forged Knife Collection, \$89-\$1,299
4. Miyabi Birchwood Damascus Knife Collection, \$170-\$1,200

Bread Knife

Serrated for steady, even slicing—of bread, tomatoes, and more delicate foods.

4. Opinel 1890 Forged Knife Collection, \$89-\$1,299

Utility Knife

Sized between a paring knife and chef's knife, use it for trimming proteins, slicing hard cheeses, and cutting up fruits and veggies.

6. Berti White-Handled Italian Kitchen Knives, \$185-\$430

Magnetic Knife Block

Keeps the whole crew handy and in view. Lookin' sharp, pals.

7. Reclaimed Walnut Knife Grabber, \$90-\$110

Food52 photographer Rocky is usually the guy behind the lens. (Find his photos in these pages!)



1. Duralex 10-Piece Nested Glass Bowl Set, \$45
2. Five Two Bamboo Cutting Board, \$59-\$99
3. Five Two Essential Knives, \$49-\$139

Pulling Out All the Staub's

The kitchen's abuzz with dinner prep. Iconic French cookware Staub has got every burner covered, with pans, roasters, rice cookers, and more. Psst: This sesame color can only be found in our Shop.

MORE COLORS AWAIT



The Everyday Dynamo

Made with enameled cast iron, this skillet will be the MVP of your kitchen for years to come. Use it for everything from frying eggs and searing chicken thighs to baking up fruit cobblers and cheesy pasta bakes.

Staub Traditional Skillet, 11" \$149.99-\$169.99

The 2-in-1 Champ

All of the versatility of a cast-iron cocotte, with an added surprise: Pop the lid off and you've got a grill pan, ready to toast a baguette while your soup bubbles away next door.

Food52 x Staub 2-in-1 Grill Pan & Cocotte \$199-\$209



The Glass Act

It's clear why our community loves this braiser so much—it's heavy-duty, looks good going from stove to oven to table, and comes complete with a peekaboo lid (so you can keep an eye on what's cooking).

Food52 x Staub Multi-Use Braiser with Glass Lid, 3.5QT \$149.99-\$169.99



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This sesame shade was made just for us.

1. Staub Sesame Collection, \$79-\$429
2. Organic Cotton Turkish Hand Towels (Set of 2), \$48

1. Five Two Silicone Pot Holders, \$30
2. Nordic Ware Natural Aluminum Baking Sheets, \$24-\$42
3. Five Two Essential Kitchen Towels \$35-\$95



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2

◀
A dream topped with your favorite ice cream—vanilla's always a great option—or a drizzle of heavy cream, straight from the carton.



3

Consider the sheet-pan recipe: handy for roasting up dinner for the whole fam, or whipping up enough dessert for a crowd. We're big fans, and so is **Food Editor Emma Laperruque**. That cranberry crisp is from her weekly column and—drumroll—soon-to-be book, *Big Little Recipes!* Sixty recipes, big on flavor with small ingredient lists, all coming your way this fall. Excited as we are? Preorder on [Food52.com](https://www.food52.com) to snag yours.



Go on, scan that QR code for a closer look at what you see on these pages.

Chicken With Potatoes, Olives & Herbs

- Kosher salt
- 2 pounds (about 4 large) bone-in, skin-on chicken thighs
- 2 pounds golf-ball-size potatoes, yellow or a mix of colors, halved
- $\frac{1}{3}$ cup torn Kalamata olives
- $1\frac{1}{2}$ tablespoons thyme leaves
- 2 tablespoons extra-virgin olive oil
- $\frac{1}{2}$ cup torn Castelvetrano olives
- $1\frac{1}{2}$ cups coarsely chopped dill
- $1\frac{1}{2}$ cups flat-leaf parsley leaves
- $\frac{3}{4}$ teaspoon crushed red pepper flakes
- $\frac{1}{2}$ lemon, plus wedges for serving

1. In a large pot over high heat, bring about 4 quarts of water to a boil. Season generously with salt and cover the pot.
2. Arrange racks in the top and lower third of the oven. Place a sheet pan in the oven; heat the oven to 450°F to let the pan warm up. Pat the chicken dry, then season generously with salt.
3. Cook the potatoes in the boiling water for about 8 minutes, until they're just pierceable with a knife. Drain and pat dry. Arrange on another sheet pan, then add the Kalamata olives and thyme. Drizzle with the oil, season with a pinch of salt, and toss to combine. Arrange the potatoes cut side down.
4. Carefully remove the hot sheet pan from the oven, arrange the chicken skin side down, and place on the bottom oven rack. Place the other sheet pan on the top rack. Roast for 30 minutes, until the chicken is crisp-skinned and cooked through (an instant-read thermometer should register 165°F, but you can take this further to get the skin where you want it).
5. On a platter, arrange the potatoes around the chicken. Top with the Castelvetrano olives, dill, parsley, and red pepper flakes and stir to combine. Squeeze the lemon on top and serve with additional lemon wedges alongside.

Cranberry Crisp

CRANBERRY FILLING

- 3 pounds cranberries (fresh or thawed frozen)
- $1\frac{1}{4}$ cups light brown sugar
- $1\frac{1}{2}$ tablespoons all-purpose flour
- $\frac{1}{4}$ teaspoon kosher salt

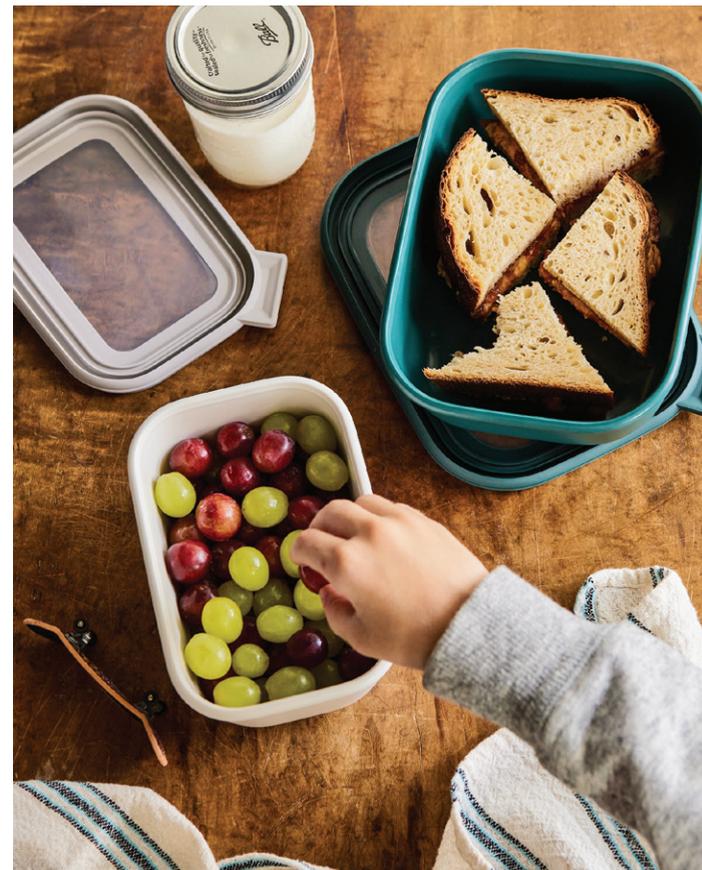
STREUSEL TOPPING

- $2\frac{1}{2}$ cups all-purpose flour
- $1\frac{1}{2}$ cups rolled oats
- $1\frac{1}{4}$ cups light brown sugar
- $1\frac{1}{2}$ teaspoons kosher salt
- $2\frac{1}{2}$ sticks unsalted butter, at a cool room temperature, cubed

1. Position a rack in the middle of the oven and cover the rack below with foil (to catch any drips). Heat the oven to 400°F.
2. Add all of the cranberry filling ingredients to a large bowl and toss with your hands until the sugar starts to dissolve. Spread the mixture into a rimmed 18x13-inch sheet pan.
3. To make the streusel, combine the flour, oats, sugar, and salt in a large bowl and stir. Add the butter and incorporate by hand until the mixture resembles cookie dough. Evenly distribute the streusel on top of the cranberries.
4. Bake for 30 to 40 minutes, until the cranberries are bubbling around the edges and the streusel is golden brown.
5. Let cool for at least 10 minutes before serving.

The Art of Leftovers

When dinner's done, lunch prep begins. Enter: food storage solutions that'll be the heroes of the kitchen.



Microwaveable

Nested Storage Boxes

These fan-favorite containers keep to-go snacks sealed up tight. And if you're traveling with liquids—not a spill in sight.

\$55-\$65

Fresh Tips for Storing Produce



HEARTY GREENS

Remove any twist ties, then store with a damp paper towel (to prevent drying out).



BERRIES

Place a dry cloth in the bottom of your container—then cover it, leaving the lid slightly ajar.



PRECUT VEGGIES

Seal in an airtight container (so smells don't travel).



“It’s amazing how fresh food stays in these containers—my whole family is loving them.”

—ADELE J.,
A Food52.com Community Member

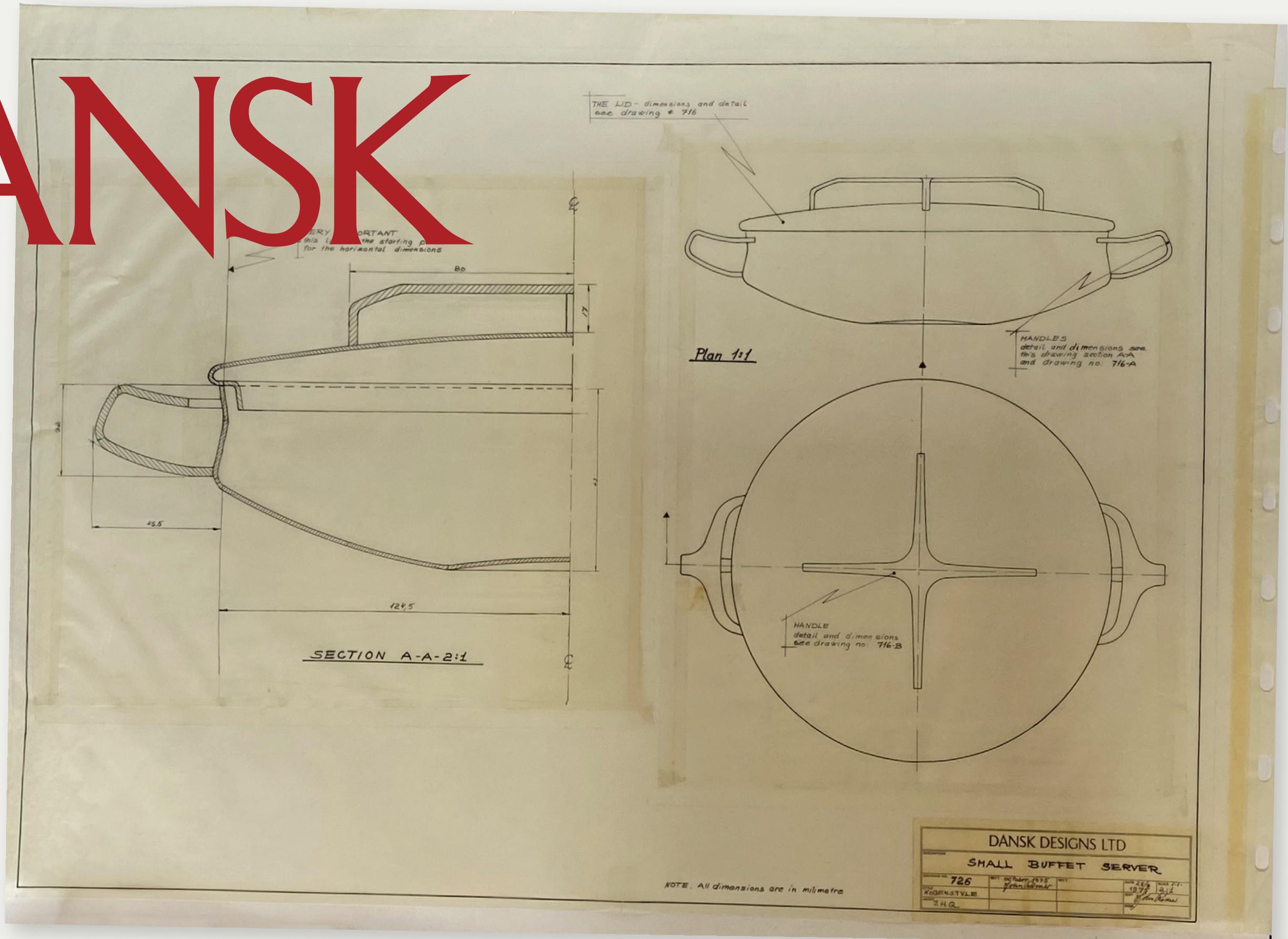
DANSK

REVOLUTION

We're thrilled to welcome beloved heritage brand Dansk—makers of iconic Danish-inspired designs, from Kobenstyle enameled-steel pans to teak pepper mills—to the Food52 family.

Diving into the archives is keeping us busy:

We're sorting through designs to revive and history to share with you. Find our current lineup on our site and follow along on our journey to reinvent this classic American brand at @DanskHomeDesigns.



Weekend Mode: Activated

Days off are for gathering with friends, raiding the farmers market, and fun projects—like whipping up a big batch of jam...



Prop stylist assistant Susan and chief taste-tester Oliver, enjoying the fruits of their labor. All that's left to do is pour it up into jars and pass out to friends and fam.

2. Food52 x Milo by Kana Cast Iron Cookware, \$95-\$340 | 2. Preserve, Store & Serve Jars, Set of 6, \$49.99-\$79.99



What's Your Jam?

↓
Making your own jam is a great way to hang on to seasonal flavors. Below, some combos we recommend trying:

GRAPE + GINGER

A punchy-sweet match for almond butter.

SWEET CHERRY + LIME

For a bright 'n' tangy ice cream topping.

BLACKBERRY + BOURBON

For an upgraded PBJ.

PEACH + JALAPEÑO

A sweet and spicy pork chop topping.

Meet the Five Two Family

Five Two (our line!) is designed with input from our community, so it's full of extra-helpful details like a conversion chart cheat sheet right in the apron pocket. What will you think of next?



Five Two

Ultimate Apron

But wait, there's more: pot holders in the bottom-front corners and extra-long waist ties.

\$45



Five Two

Silicone Oven Mitts & Pot Holders

Built-in magnets let you pop these right onto the closest appliance, and the mitts are extra-long to protect those wrists.

\$30-\$139



Five Two

Wooden Spoons

These vintage-inspired gems all have their own talents, including one designed just for lefties.

\$25-\$99



Five Two

Airtight Silicone Lids

Ditch the plastic wrap: These go from freezer to microwave to oven and seal up tight.

\$40

Join the Five Two Design Team to help us create kitchen and home products that go above and beyond at [Food52.com/DesignTeam](https://www.food52.com/DesignTeam).

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1. Five Two Ultimate Baking Tool Set, \$49
2. Five Two Adjustable Rolling Pin, \$39
3. Five Two Baking Mat, \$15



◀
Eddie,
who makes our
Studio run, and
Dominique, our
favorite TikToker
(find her @food52,
whipping up
the latest trending
recipes).
▶

Gather Round

The stage—we mean table—is set for entertaining. Enter: one-of-a-kind finds, handmade gems, and centerpieces that steal the show.

- 1. Slim Glass Vase, \$55-\$100
- 2. Spherical Glass Bud Vase, \$35-\$75
- 3. Handmade Textured Bud Vases, \$42-\$195
- 4. Lyon Stainless Steel Flatware, \$40-\$150
- 5. Food52 Dinnerware, by Jono Pandolfi, \$34-\$180
- 6. Five Two Essential Napkins, \$30-\$45

Ready, Set the Table



○
Handmade dinnerware makes your place setting extra-special—like this set from ceramist Jono Pandolfi, made just for our Shop.

□
Mixing in vintage pieces, like the cheese board we have here, brings rustic (and one-of-a-kind!) charm to mealtime.

△
Glow on and cozy up the whole scene with tapered candles, placed at the center of your spread.

Weekend To-Dos and Ta-Das

When the busy week's behind you and it's time to kick back and relax: cozy bedroom upgrades and fresh bathroom finds that make home feel—well—homey.



Made with papier-mâché, these statement pieces bring organic, earthy textures inside. Adding a couple of dried sprigs or branches completes the scene.



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“I put these candles in central places like the tabletop, mantel, or a not-in-use fireplace to make the whole space look super cozy and inviting. And—because they're 100% beeswax—they melt really nicely (and with a lovely scent).”

—SUSAN, Food52 Prop Stylist Assistant



1. Serax Papier-Mâché Vessels, \$60-\$200 | 2. Hand-Poured Beeswax Pillar Candles, \$99-\$198
3. Wooden Bead Garland, \$28 | 4. Minimal Candle Snuffer & Wick Trimmer, \$32



▶ Bonus points for adding eucalyptus to your shower head, making every steam feel spa-like.

Let's Beautify
The Bathroom



Upgrade essentials like your shower curtain, bath mat, and towels—pick a color palette, then have fun with patterns and textures.



Mix in vintage decor with modern fixtures, add framed prints, your favorite candles—get creative, like you would in any other room.



Short on space? Install shelves and stack them up with towels, toiletries, and other bath accessories.

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100% cotton, waffle-weave towels are lightweight, quick-drying, and extra-soft (for that spa-ahhh feeling). You'll want to keep a whole stack on hand.

MORE COLORS AWAIT



1. Handwoven Ethiopian Cotton Shower Curtain, \$230 | 2. Plush Terry Bath Mat, \$65
3. Danish Laundry Hamper with Lid, \$105 | 4. Simple Soft Cotton Waffle Towels, \$20-\$410 | 5. Classic Wool House Slippers, \$69

Anatomy of a Bed

Wake up, sleepy head—
we're putting together your dream bed,
complete with all of the essentials.



1. Grace Articulating Leather Wall Sconce, \$1,115
2. Handmade Infinity Knot, \$70
3. Modern Nesting Tables, \$209.99
4. Stonewashed Linen Bedding (Queen), \$78-\$822
5. Cruz Throw Pillow, \$168
6. Paso Throw Pillow, \$179
7. Lightweight Turkish Cotton Bed Cover, \$150

Sheets ▶

We have a whole lot of love for stonewashed linen: It keeps you cozy in the winter, cool in the summer, and only gets softer with time.

Stonewashed Linen Bedding (Queen), \$78-\$822



Pillows ▶

The cherry on top of a made bed? Throw pillows, and plenty of them. Don't be shy—pile on the patterns and textures.

Hand-Blocked Artisan Throw Pillows, \$100-\$196

Throw Blanket ▶

Here's your chance to add a pop of color and dimension to your sleep setup. It comes in handy for nap time, too.

Simple Linen Throw, \$150

Duvet ▶

The fastest way to cloud nine is a soft, lightweight duvet (this one's a community favorite).

Stonewashed Linen Duvet Cover, \$328-\$398





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Calling all designers, hosts, and planners: Join our trade program at [Food52.com/Trade](https://www.food52.com/Trade).



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purchase of \$100+
at [Food52.com](https://www.food52.com)
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1. Handwoven Super Soft Grid Throw, \$365
2. Lyon Stainless Steel Flatware, White, \$40-\$150
3. Modern Classic Ceramic Dinnerware, \$52-\$172
4. Wooden Matchbox, \$56-\$105