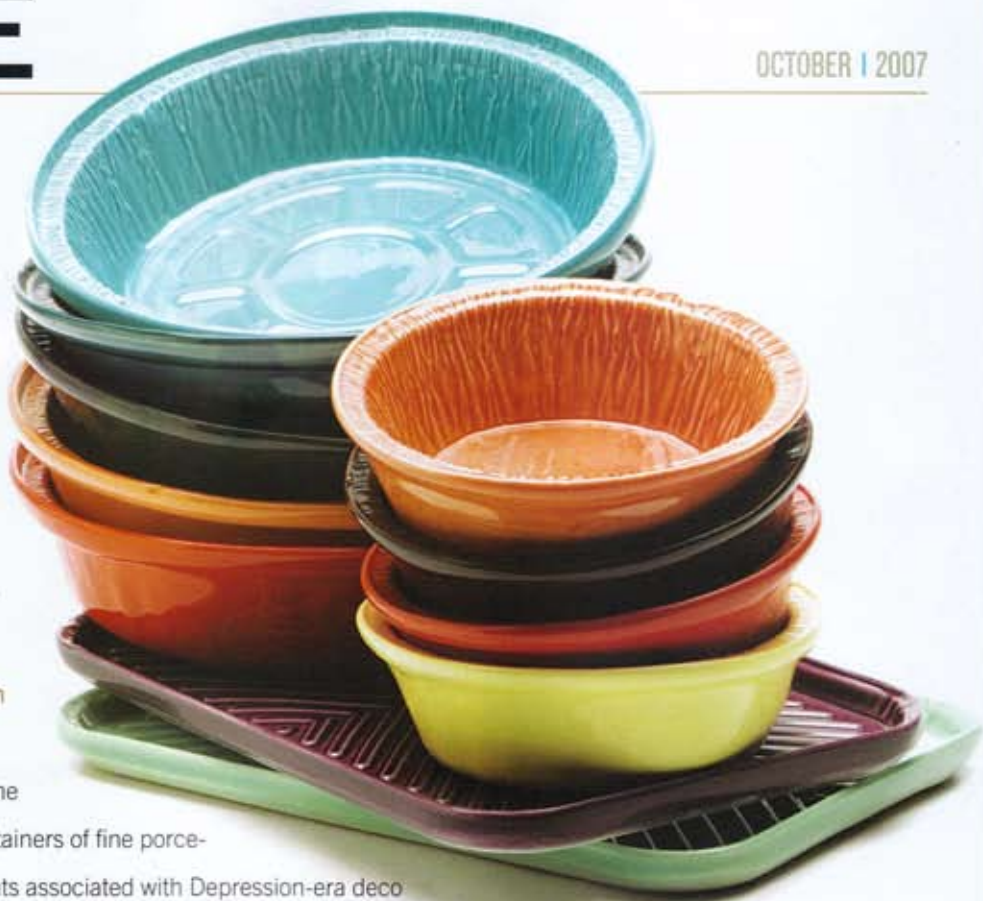


## Ready in Just Minutes

CONSIDER THE TAKEOUT TIN: LIGHT, pliable, a tactile delight, with a design almost infinite in its variety—the multi-compartmented dinner tray, the chicken potpie circular, the rectangular sushi plate. Brooklyn-based designer Lorena Barrezueta's **Gourmet Collection** is a playful reinterpretation of the disposable container—she uses the same molds, but instead of tin, she crafts containers of fine porcelain. The “Fresh” color line uses pigments associated with Depression-era deco dining stalwarts like Fiestaware; the “Lush” collection offers deeper, more contemporary tones. Both are hand-glazed inside and out, and are oven- and dishwasher-safe. *Clockwise from top: Carry-Out 6.5-inch dish, \$80; Treat 4.5-inch dish, \$45; Yakitori tray, \$70. Available at ReForm School, Los Angeles; Rose and Radish, San Francisco; Willow, Chicago; Clio, New York; and at [www.lorenabarrezueta.com](http://www.lorenabarrezueta.com).*



## AFGHAN CARPETS

**a** glance at the dazzling array of hand-loomed, naturally dyed rugs on Arzu's website is enough to make your living room floor feel a bit, shall we say, underdressed. Reading about Chicago-based Arzu's goals takes you somewhere else: to impoverished rural Afghanistan, where the not-for-profit organization provides its women weavers with a sustainable income as well as access to education and health care. Every rug could tell a story....*From \$500 for a 2' x 3' rug in the "Tribal Collection."* [www.arzurugs.org](http://www.arzurugs.org).