



LASHANA LYNCH

LASHANA LYNCH USHERS IN A NEW ERA FOR JAMES BOND. THE OPTIMISM OF HAUTE COUTURE, SPRING'S SARTORIAL PURSUITS, AND LUXURIOUS CULINARY STAPLES.

\$6.95

DISPLAY UNTIL MAY 31, 2020



READY TO SERVE

Making a meal has never been so pleasant. Meet the start-ups that are elevating cookware one well-designed dish at a time.

BY **MISHAL CAZMI**



Family Style Set by Great Jones.

Great Jones

Childhood best friends Sierra Tishgart and Maddy Moelis dreamt up the idea for Great Jones while looking to fill a gap in the market for chic cookware that wouldn't break the bank. At the time, Tishgart was a James Beard Award-winning food editor for *New York* magazine, while Moelis's resumé included start-ups like Warby Parker and Zola. Their answer was Great Jones—a name that was inspired by cookbook author and editor Judith Jones and a nod to Jones Street in New York's

West Village. During the testing phase, the pair consulted Tishgart's Rolodex of chefs and cookbook authors to perfect every detail. The finished collection includes a cast-iron Dutch oven called the Dutchess in an enamel finish, sturdy stockpots, non-stick skillet with sleek stainless-steel handles, and a sheet pan in Yves Klein blue. The Instagram-friendly cookware is guaranteed to inspire even the most novice home cook.

Family Style Set: photography courtesy of Great Jones.

Always Pan and Drinking Glasses by Our Place.



Our Place

When Malala Fund co-founder Shiza Shahid turned her attention to cookware, she hoped to bring people together over home-cooked meals with modern heirlooms that would tell the stories behind the cultural traditions of various communities. With her husband Amir Tehrani (who had experience in the cookware and kitchenware manufacturing world), she launched Our Place. The L.A.-based company stocks staples such as the versatile Always Pan, which streamlines multiple cookware

pieces into one, and is even cleverly equipped with a steamer basket and nesting wooden spatula. Hand-blown drinking glasses and stackable ceramic plates and bowls round out along with seasonal launches made in partnership with various artisans. Beyond the kitchen, Our Place's mission-driven mandate includes working with local organizations like the Los Angeles Food Policy Council to invest in food justice.

Coated Pan by Material Kitchen.



Our Place: stovetop photographed by Casey Zhang; Cooled Pan: photography courtesy of Material Kitchen.

Material

At Material, tools matter. Founders Eunice Byun and David Nguyen wanted kitchenware for the modern home cook that checked all the boxes for functionality, price point, and aesthetic. They worked at major beauty and fashion companies, respectively, before joining forces—Nguyen at Chanel and Valentino, and Byun at Revlon. The two brought their business savvy and eye for design to Material, focusing on quality design, as the name implies. The company started with a seven-piece utensil set called The Fundamentals—with thoughtfully curated tools like a slotted spatula, wooden spoon, and paring knife—for preparing everyday meals without taking up precious counter space. Since then, they've expanded the range to include cutting boards, knives, and a line of premium pans featuring five-ply stainless steel with a copper core.