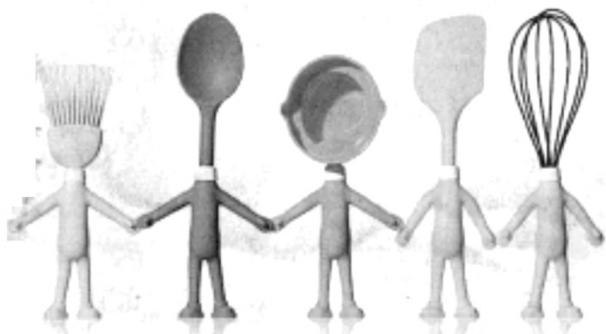


FOOD STUFF

Florence Fabricant

Serious Tool Buddies
For Small Kitchen Hands

These colorful silicone cooking utensils for children have bendable arms and legs, and can be suctioned in place on a table or countertop. But they are not toys. The whisk, mixing spoon, brush, spatula and measuring cup (half-cup and quarter-cup calibrations) from Head Chefs by Fiesta Products can be grasped by small hands to do serious sugar measuring, batter mixing, pancake flipping and so forth, to get children interested in and adept at preparing food. The tools are \$9.95 each at Broadway Panhandler and other cookware shops.

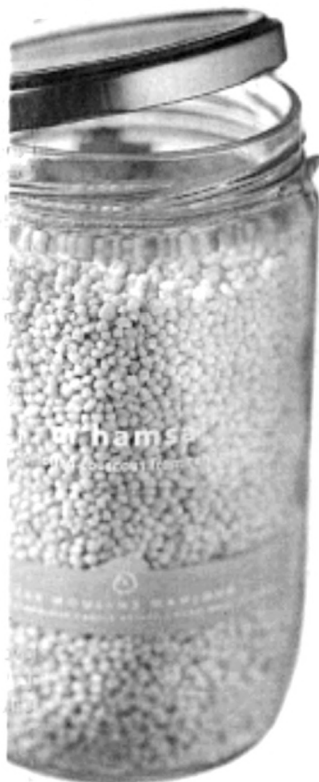


TONY GENICOLA/THE NEW YORK TIMES

Tunisian
Couscous,
Nutty and
Slightly Craggy

Hand-rolled couscous from Tunisia is somewhat uneven and coarse-grained, and that's part of its appeal. It cooks quickly to a beautiful texture and has a flavor that hints of nuttiness, features that make it worth the expense.

M'hamsa Couscous from Les Moulins de Mahjoub, a company that also produces other Tunisian products, including olive oil, capers and sauces, is sold at Dean & DeLuca in 17.35-ounce jars for \$12.



KELLY SHIMODA FOR THE NEW YORK TIMES

At the Parker Meridien, a Bar
Built for the Comforts of Another Era

The name of the new bar in the hotel Parker Meridien is a play on words. It is called Knave because it fills a passageway between the entrance at 118 West 57th Street and the 56th Street lobby that has a nave-like vaulted ceiling, soaring columns and arches. The décor is vaguely medieval but long on comfort, with seating for 60 on sofas and armchairs at low tables.

Service segues from breakfast coffee and pastries through lunchtime sandwiches, tea, cocktails and wine with savory tidbits and sweets in the evening. Don't ask for cappuccino after noon, though, and there is no takeout. But a Venetian cookie comes with an espresso or an American-style coffee (\$4 each).

OFF THE MENU

LOOKING AHEAD

TOM: TUESDAY DINNER Tom Colicchio has a far-flung restaurant empire and television commitments, but lately he has longed for a small place where he can do the cooking. So starting on Oct. 14 he will cook every other Tuesday in a 32-seat dining room next to his restaurant Craft. He will offer a set, multicourse dinner for \$150 or more, to be paid when the reservation is made. Reservations, starting at 6 p.m., will be accepted six weeks in advance: 47 East 19th Street, (212) 400-6495.



WALT DISNEY WORLD

BOCUSE D'OR Timothy Hollingsworth, left, a sous-chef at the French Laundry in Yountville, Calif., will represent the United States in the Bocuse d'Or international cooking competition in January in Lyon, France. He was chosen over seven other candidates in a cook-off on Friday and Saturday at Epcot in Lake Buena Vista, Fla.

The competition, held every other year since 1987, was started by the chef Paul Bocuse. An American has never placed better than sixth.

OPENING THIS WEEK

AQ KAFÉ Clean lines and neutral colors are featured in this bright cafe from the Aquavit team. It opened on Tuesday. Breakfast through mid-evening meals and snacks are served, with Nordic flavors like rye, dill, lingonberry and horseradish showing up: 1800 Broadway (58th Street), (718) 433-2601.

BUSSACO Scott Carney's wine bar is to open on Friday: 833 Union Street (Seventh Avenue), Park Slope, Brooklyn; (718) 857-8828.

CORTON The serene, polished dining room that replaces Montrachet opens tonight, with Paul Liebrandt's menu of modernized French fare. Robert Truitt's desserts round things out: 239 West Broadway (White Street), (212) 219-2777.

DHABA Shiva Natarajan, who owns Chola, opens this Northern Indian place today, with classics, snack foods and British-style curry dishes: 108 Lexington Avenue (27th Street), (212) 679-1284.

FULTON Joe Gurrera, who owns the Citarella stores, opens a neighborhood-friendly fish house today, with specialties by Jeremy Culver like scallops with crispy pork: 205 East 75th Street, (212) 288-6600.

MAGNOLIA BAKERY The Rockefeller Center branch is to open on Monday: 1240 Avenue of the Americas (49th Street), no phone yet.

SECESSION David Bouley's makeover of Danube, with a menu featuring pastas, terrines and grilled meat and fish, is to open on Saturday: 30 Hudson Street (Duane Street), (212) 791-3771.

CHEFS ON THE MOVE

Because of her television commitments, **ANNE BURRELL** has left Centro Vinoteca and Gusto. Her replacement has not been named.

PATRICK NUTI, formerly at Osteria del Circo and Petrosino, is the new chef at Giovanni in Midtown.