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FOOD

A Vessel for the Most Important Seasoning

Front Burner

By FLORENCE FABRICANT DEC. 19, 2017



This salt cellar is made at UrbanGlass, a nonprofit studio in Fort Greene, Brooklyn.
An Rong Xu for The New York Times

These salt cellars to adorn the holiday table are designed by Anders Rydstedt. Called Pinch, they have a translucent glass storage container about two by three inches, with a ruffled or “pinched” square cover in stainless steel, copper or brass, which has a depression to hold the salt for serving. Mr. Rydstedt makes the cellars at UrbanGlass, the nonprofit studio in Fort Greene, Brooklyn, in collaboration with Brooklyn Metal Works in Prospect Heights: *UrbanGlass Pinch*, \$95 for copper or brass, \$106 for stainless steel, 647 Fulton Street (Rockwell Place), Fort Greene, Brooklyn, 718-625-3685, urbanglass.org.

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