

## FOOD STUFF

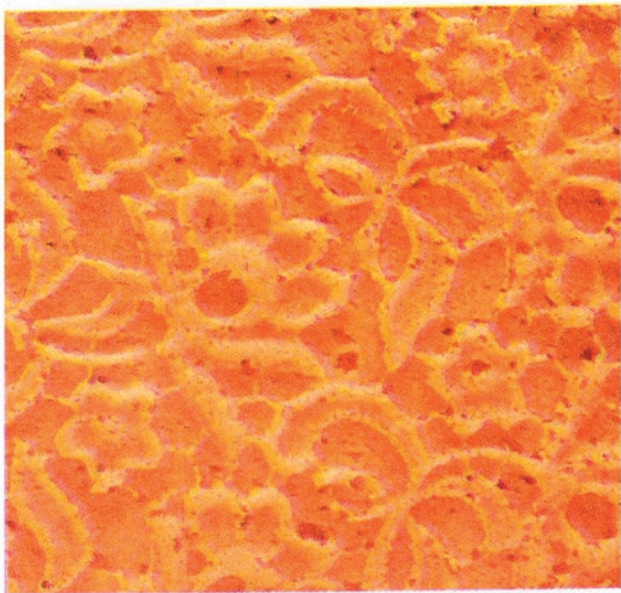
*Florence Fabricant*

### and Smile: of Surprises

ust when you need it. The  
1505 First Avenue (79th  
d lemons, but with a bright,  
m the salt-cured Moroccan  
which are sweeter than reg-  
not just with salt but also  
shes them in olive oil.  
e served as a condiment  
en. The salt does not have to  
the tender peel can be eat-  
ent tucked into the cavity of  
Refrigerate them but bring  
r about 30 minutes before us-  
y are \$6.99 for 15 ounces.



ork Times



### Gaze, Then Nosh: Lace of All Kinds, Both for Looking and for Eating

Among the artists participating in "Radical Lace and Subversive Knitting," an exhibition at the Museum of Arts and Design that opens tomorrow, is Katja Gruijters, from the Netherlands, whose preferred medium is food. She has created "tiles" of white, milk and dark chocolate; sugar; fruit paste; brownies; and shortbread, above, each six inches square and stamped with an intricate floral pattern.

These edible lace pieces, and a video of Ms. Gruijters making them, will be on display from time to time during the exhibition, which will run through June 17. On Monday there will be a tea from 6 to 8 p.m. during which guests are invited to eat freshly made copies of the tiles on display. Tickets to the tea are \$25 from (212) 956-3535, extension 127. The museum is at 40 West 53rd Street.