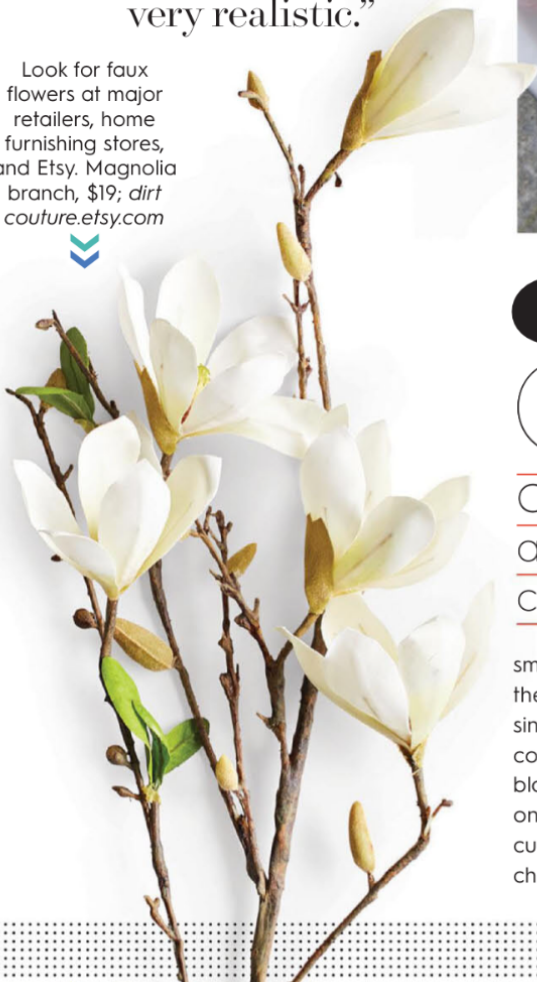


DOUBLE TAKE FAKES

Artificial flowers are growing on us. They're not the same dusty specimens we remember from the 1950s. "Nowadays the quality is incredible," says Gaby Zone, merchandise manager at *shopterrain.com*. "Between photo printing on the petals and adding texture to the stems, they're very realistic."

Look for faux flowers at major retailers, home furnishing stores, and Etsy. Magnolia branch, \$19; *dirt couture.etsy.com*



MOVE OVER,
YOGURT.
YOU'VE MET
YOUR MATCH.

cottage CHEESE

Once a favorite of dieters and diner enthusiasts, cottage cheese is baaack.

For the past two decades, yogurt (with its protein, good bacteria, and trendy flavors) has been the star of the dairy case. But lately, cottage cheese has been bucking its outdated image and edging its way back onto shelves and into our hearts. Making high-quality cottage cheese is a time- and water-intensive process, which has prevented many producers from going all-in on curds and whey. Luckily, both big producers and small-batch makers—Muuna and Cowgirl Creamery, to name two—are expanding their cottage cheese offerings. With its resurgence, cottage cheese can be found in single-serve packaging, in new flavors, and with added probiotics. We're perfectly content to eat cottage cheese plain, topped with fruit, or with tomato and a grind of black pepper, but we find ourselves gravitating to the latest spin on savory bowls: Try a rendition like the one above, with its cucumber, pickled red onion, cherry tomatoes, avocado, toasted chickpeas, and pumpkin seeds.

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PHOTOS: (FLOWERS) CARSON DOWNING; (COTTAGE CHEESE) BLAINE MOATS; FOOD STYLING: GREG LUNA