

# The New York Times

## Sea Salts Spiked With Chile, Italian Hot Chocolate and More

By FLORENCE FABRICANT JAN. 14, 2014



### To Savor: Old Favorites, New Neighborhood

You may wish that Theo Peck (right) had opened his food shop in your neighborhood so you could buy his corn muffins for breakfast. But this great-grandson of a founder of Ratner's, the Jewish restaurant once on Delancey Street, lives in Clinton Hill, Brooklyn, and that's where he opened Peck's. The muffins, which he ate as a child, are made from the original Ratner's recipe. The market carries other first-rate baked goods by Mei Chin (formerly of Marlow & Sons), rotisserie chickens and other savories from the chef Lupin Mindlin (the Good Fork and Grand Electrica), Gefilteria pickles and Mr. Peck's mother's gossamer matzo balls. But lest you consider this a Jewish deli, Mr. Peck stocks domestic and imported charcuterie and cheeses, and, with his own culinary school and restaurant background, is making pâtés and sausages: *Peck's*, 455A Myrtle Avenue (Washington Avenue), Clinton Hill, Brooklyn; 347-689-496; [Facebook.com/pecksbrooklyn](https://www.facebook.com/pecksbrooklyn).