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The Epi Log

WANT. Salt and Pepper Mills from West Elm Market's Universal Expert

by Lauren Salkeld
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I keep a list of things I want and while it often includes a range of disparate objects like noise-cancelling headphones and the perfect pair of black pumps, a lot of space is given over to kitchen equipment and tools. There are some big-ticket items on there (a Vitamix and a burr grinder for instance), but there's also plenty of smaller, less expensive gear like a good set of salt and pepper mills. This might seem ridiculous: How hard is it to buy salt and pepper mills? But of course, I'm picky. I have requirements.

Obviously the salt and pepper mills have to work really well and be of sturdy construction; I don't want to have to replace them in a year or two. I also want the mills to be attractive and for me that means a simple, clean look. Size is also important. I live in a teeny tiny apartment with a very small kitchen so I have no use for those candlestick-size pepper mills that waiters used to dramatically force on anyone who ordered a house salad in the 1990s.

A few months back, at a preview event for West Elm and West Elm Market, I spied the solution to my salt and pepper woes and have been pining ever since. [Universal Expert is West Elm Market's exclusive collaboration with British designer Sebastian Conran](#), who's known for marrying an elegant, streamlined aesthetic with smart, functional design. The collection encompasses all manner of kitchen gear, including oven-to-table serving pieces, knives, measuring cups, an electric kettle, and a hand mixer. I'd hardly turn down any of these pieces, but I have my eyes on Conran's [salt and pepper mills](#).

In addition to meeting all my demands for size, sturdiness, and good looks, these mills feature crank handles that are easy on the wrist and they come with a little Beech wood trivet. This gives the mills a little home where they can stay together, but more importantly, the trivet gathers any extra salt and pepper that falls out, so there's no messing up your table or kitchen counter, which is something I never even thought of but that now seems absolutely essential ([\\$70 for the set of 2, including the trivet](#)).

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