

Season's eatings

Get on Uncle Bob's or Grandma Betty's good side with handcrafted foods shipped straight to their door.

BY NATALIE ERMANN RUSSELL

THE QUICKEST WAY to someone's heart is through his stomach, so I always try to give at least a few food gifts for the holidays. Thanks to sites such as Foodzie.com, I can order an artisan food gift online from a small family company and express that I care for both the recipient and the maker. "These are the types of food producers who also buy ingredients from local farmers, support their communities and care about preserving food craft and traditions," says Emily Olson, co-founder of Foodzie.com.

Here is a selection of artisan food gifts that can be shipped for every type of person on your list.

The carnivore. Gryffon's Aerie rib-eye steaks (gryffonsaerie.com). On this Virginia farm roam grass-fed heritage-breed milking Devon and beef Devon cattle that make a

finely marbled cut. A treat for any meat lover. *\$18 a pound*

The cookie monster.

Little Oven macaroons (littleoven.com). These gluten-free almond wafer sandwiches — filled with holiday flavors like sugar plum, caramel fleur de sel and caramel apple — come in festive hues. The lavender-colored sugar plum is a vision likely to be dancing in your head. *\$20 for a sampler box of 12*

The fruit lover.

Bug Hill Farm black currant cordial (bughillfarm.org). It's a lovely, simple jar filled with just two ingredients — black currants and honey from a farm in Massachusetts' Berkshire Hills. The cordial is delicious mixed with seltzer, ice cream, lemonade or vodka. *\$12 a bottle*

The tea connoisseur.

Light of Day teas (lightofdayorganics.com). These organic, fair-trade-certified teas are "full-leaf" grade, so each tea-ball-full can be used several times. The "heartwarming cinnamon" has notes of apple,

orange and clove. *\$42 for a gift box with three mini tins, plus a stainless tea infuser*

The wine snob.

Farnum Hill hard ciders (povertylaneorchards.com; purchase via astorwines.com). Something a little different from the go-to Merlot or Chardonnay. These hard ciders, made from old-fashioned varieties of apples grown at Poverty Lane Orchards in New Hampshire, make a lovely accompaniment to holiday meals. They're fruity and dry, so they're at their best when paired with rich foods. *About \$12 a bottle*

The sweet tooth. The Sticky Toffee Pudding Co. (stickytoffeepudding.foodzie.com). These homemade individual English-style cakes are made in small

Almond-flavored Little Oven macaroons come in holiday flavors and bright colors.

batches in Austin using dates, vanilla and espresso. If that isn't tempting enough, they're soaked in a buttery toffee sauce and are meant to be served warm. *6 for \$30*

The gourmand. Extra-virgin olive oil and cabernet vinegar (caloliveoil.com). Made from olives hand-picked in San Luis Obispo, Calif., this oil is subtle yet flavorful. When mixed with BR Cohn's naturally aged cabernet vinegar, it makes a rousing vinaigrette. *\$18 for a bottle of extra-virgin olive oil and \$10 for Cabernet vinegar*

The beachcomber. Mac's Seafood Cape Cod clambake (macsseafood.com). For those landlocked relatives who wish they could enjoy the catch off the New England coast, there's a "clambake for two," including lobster, steamer clams, sweet corn, new potatoes, clam chowder — and, of course, cooking instructions. *\$65 for the Clambake for Two* ❏

Gift Guide

A powerful package of tips on how to:

- Make an impact for under \$50, p. 8
- Connect with the hottest tech, p. 10
- Gladden a foodie's heart (this page)



Light of Day cinnamon tea includes hints of apple, clove and orange.

