

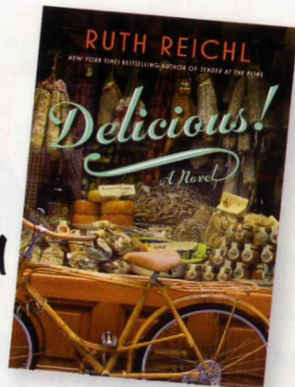
THINGS WE LOVE by MARY LUZ MEJIA

New finds we think you'll love as much as we do

Tastes Like None Other

Canada's national cocktail gets a flavour boost from small-batch Walter Caesar mix. Free of unsavoury additives found in commercial brands, it is a veritable taste explosion, using premium ingredients like grated horseradish and real clam juice.

From \$8 (725 ml), waltercaesar.com



Novel Indulgence

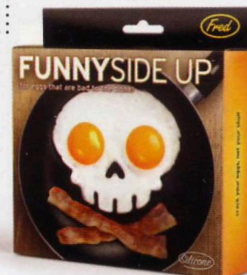
Former *Gourmet* magazine editor-in-chief Ruth Reichl pens a beautiful, coming-of-age novel featuring Billie Breslin, who faces love and loss, tackling both through the healing qualities of food. *Delicious!* is charming, thoughtful and inspiring.

\$29.95, randomhouse.ca

Scare Up Breakfast

This FunnySide Up skull-shaped egg shaper is frightfully eggsellent any time of the year—for the young and the young at heart.

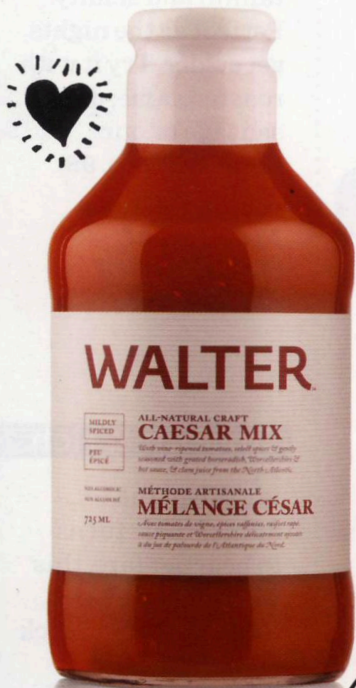
\$12, fredandfriends.com



Triple the Tomato

U.K.-based chef Laura Santtini's Bomba XXX triple concentrated tomato purée is jam-packed with flavour-enhancing red wine and Italian vegetable soffritto. She calls it a replacement for canned tomato purée. We call it addictive magic. Add it to your favourite dishes or mix it into sauces for a hit of Italian soul.

\$4.89 (200 g), laurasanttini.com



Bonbon Binge

Chocolatière Nadège Nourian creates sublime artisanal chocolates using cacao from around the world, paired with sophisticated flavours. From almond-flecked dark chocolate tablets to the yuzu fruit and cashew nut Grand Cru milk chocolate bar, you've got 26 options of monogrammed flavour odyssey.

\$9/bar, nadege-patisserie.com



Starter Knives

The Le Petit Chef collection includes a rounded-tip knife and an educational ring by Opinel to help position little fingers, so any oopses are safely avoided.

\$59.90, lacoutellerie.ca

For Salt Lovers Artisan-crafted Vancouver Island Salt Co. sea salts, including the fleur de sel (from \$6 for 35 g), are made using seawater gathered at Cherry Point, B.C. Some are infused with flavours, one is smoked (from \$5 for 227 g), and all are ideal. vivalsaltco.com

Dash of the Exotic

Arvinda's spice blends are premium, gluten-free goodness for the discerning cook. We think the well-balanced garam masala blend and curry masala are the finest we've tried in quite a while. The organic black tea and chai spice blends also make ideal winter warmers.

From \$5.99 (70 g), arvindas.com

