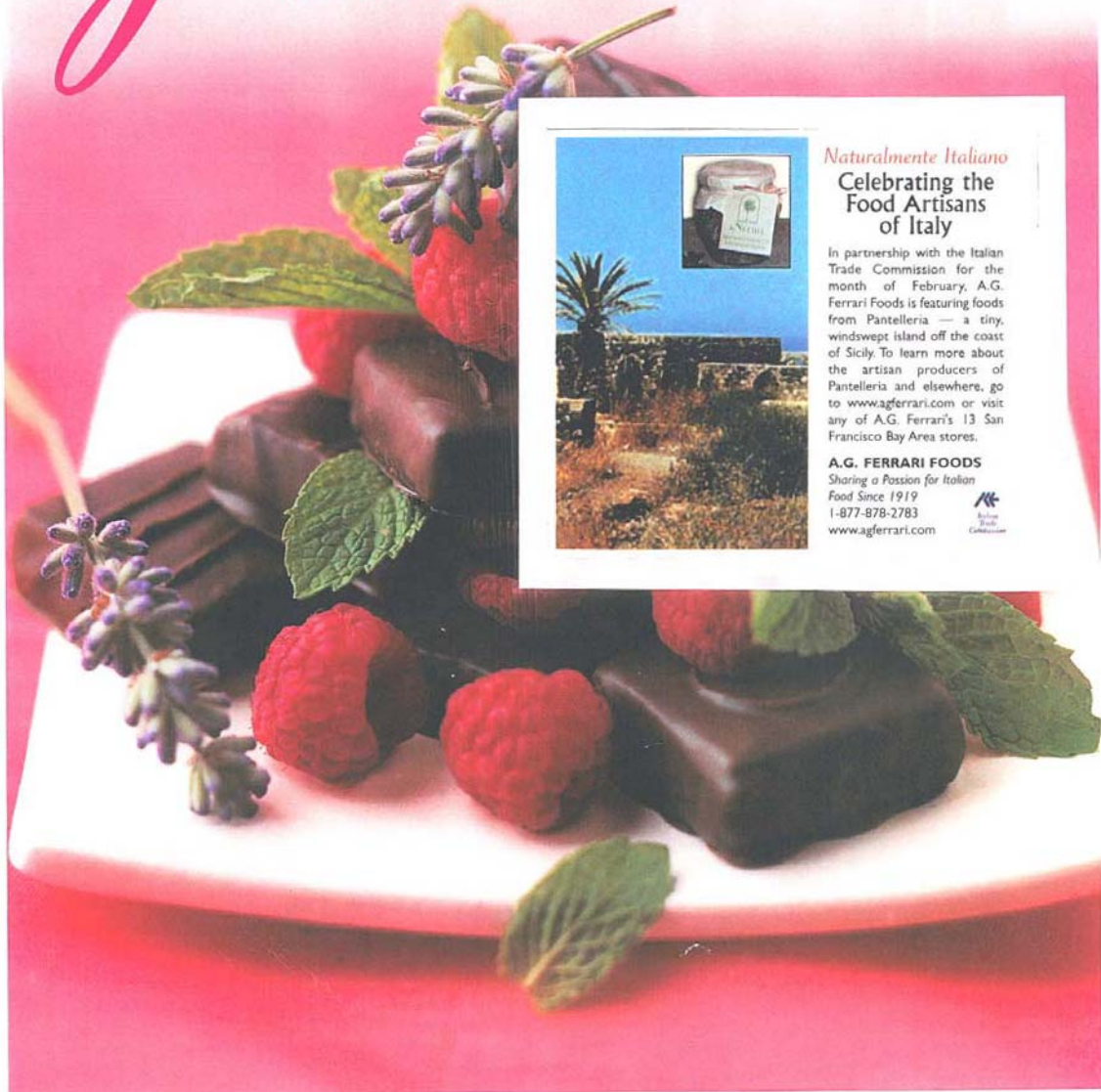


FEBRUARY 2003 \$3.95

Gourmet

THE MAGAZINE OF GOOD LIVING



Naturalmente Italiano Celebrating the Food Artisans of Italy

In partnership with the Italian Trade Commission for the month of February, A.G. Ferrari Foods is featuring foods from Pantelleria — a tiny, windswept island off the coast of Sicily. To learn more about the artisan producers of Pantelleria and elsewhere, go to www.agferrari.com or visit any of A.G. Ferrari's 13 San Francisco Bay Area stores.

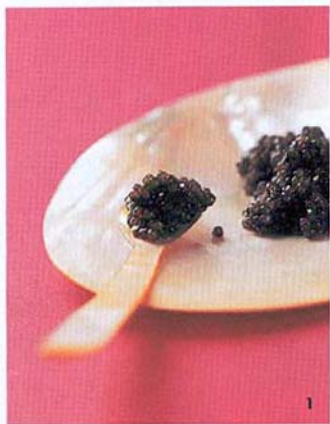
A.G. FERRARI FOODS

Sharing a Passion for Italian
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1-877-878-2783
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CAN'T-MISS FOOD GIFTS

Right about now, the catalogs are beginning to pour in: page after page of the same old stuff. So we've gone out of our way to find edible gifts that are either something new or so good we want to go on giving them year after year.



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1. Golden treasure This holiday season, we'll be celebrating with osetra. Caviar Russe's reliably superior golden version of this mild and slightly fruity indulgence fairly explodes with flavor. Paired with an elegant mother-of-pearl shell and spoon, it's almost too gorgeous to touch. 30 grams of caviar, \$60; shell, \$65; spoon, \$12 (800-NYCAVIAR; www.caviarrusse.com).

2. Farm charm There are plenty of good-looking gift baskets out there. Unfortunately, most of them are crammed with stuff we don't want to eat. Not so the Deluxe Gift Sampler from Wild Thymes Farm, which features, among other homey items, Dill Horseradish Mustard, perfect with pastrami, and Spicy Island Barbecue Sauce, spiked with honey and pineapple. \$70 (800-724-2877; www.wildthymes.com).

3. Teatime Having sampled far too many claying stateside takes on France's traditional macaron, we'd resigned ourselves to savoring this treat only when abroad. But now Fauchon flies these delicacies here every day. They're available in 12 original flavors and in nouveau manifestations like Earl Grey and Green Tea. \$40 for gift box of 20 macarons (212-308-5919).

4. Royal treat We could eat one of Harry and David's sweet and juicy Royal Riviera Pears every day and never lose our enthusiasm for them. We particularly like them paired with walnuts and Stilton cheese. Winy Royal D'Anjou, soft Royal Rubies, and buttery Royal Beurre Boscs are also available. \$25.95 for a five-pound box (800-547-3033; www.harryanddavid.com).

5. Covered kisses Crafted in a tiny village in Campania, Innocenzo Borrillo's Torroni Baci, or "nougat kisses," are a century-old taste of authentic Italy. Featuring local hazelnuts and almonds enrobed in dark chocolate, the miniature bars come in a box adorned with amorous angels. \$21.95 for a box of 50 individually wrapped bars (510-346-2100; www.agferrari.com).

6. France's finest Fromages.com ships traditional cheeses across the Atlantic in just 24 hours. Our response to their Classic Cheese Board was a unanimous "Oui, oui!" Featuring two Croffins de Chavignol, a Camembert de Normandie, a St.-Neactaire, a Comlé, and a Bleu d'Auvergne, it came with cheese name tags and wine recommendations. \$72 (011-33-2-47-66-17-17; www.fromages.com).

PHOTOGRAPHS: ROBERTO VIANI