

# 2023 HOLIDAY GIFT GUIDE

## Drinks

### JOLENE'S TEA SYRUPS

Tea-infused cocktails are right on trend, and Jolene's Tea House have taken the experimentation and guesswork out of the equation for us with their mountain-made tea syrups. Available in Rose, Scarlet Berry, Raspberry Green, Butterfly Pea, and Meadow Mint, just add a teaspoon to your favourite spirit, sparkling wine, or even sparkling water. \$12 available in store or at [jolenesteahouse.com](http://jolenesteahouse.com)



### ON THE ROCKS JALAPENO PINEAPPLE MARGARITA, USA

There's no mistaking the new flavour from On The Rocks - the distinctive aroma of fresh cut jalapeños is immediate even while you're pouring it, swiftly followed by pineapple. And it tastes just as it smells. Add some triple sec and some un-aged Tres Generaciones Plata tequila, and you've a tart yet sweet Margarita with just a little kick of spice. I'd add a generous quantity of ice, and I love a lick of salt so I'd rim my glass too!  
CSPC 893164 750 mL around \$38



### BLACK FOX COCKTAIL KIT

Black Fox have garnered respect for their farm-to-glass distilling, growing much of the grain and botanicals for their spirits on their farm in Saskatoon. We're big fans of their Oaked Gin, (makes a wonderful Gin Sour!) and this kit includes a 375 mL bottle along with their Canadian #3 Gin, a jar of Cherry & Berry Delight Cocktail Sour Cherries, and a bottle of Porter's Hibiscus Tonic Syrup – cocktail recipes too!  
CSPC 880594 \$105 at liquor stores or [blackfoxfarmanddistillery.com](http://blackfoxfarmanddistillery.com)

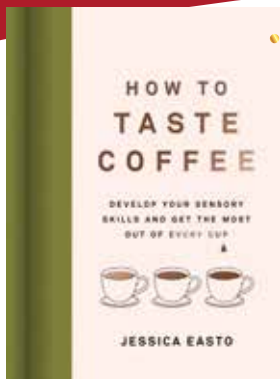


### BURWOOD HOLIDAY CRACKERS

Now here's a fun gift for locavores and gin lovers. Calgary's Burwood Distillery have packaged up 50 mL miniatures of three of their small batch Winter Festival gins into holiday crackers, each with its own cocktail recipe and corny joke! Inside you'll find Burwood's Mandarin Orange & Cranberry, Colour Changing Spiced Apple, and Winter Berry gins – we're sure your guests would be thrilled to find these at your festive table.  
\$25 at [burwooddistillery.ca](http://burwooddistillery.ca)

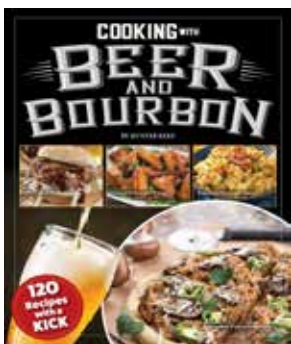


# Books



## HOW TO TASTE COFFEE

While it may seem a little odd for those of us that guzzle the black stuff in the mornings or never worked as a barista, *How to Taste Coffee* takes as serious an approach to coffee as wine enthusiasts do to the juice of the grape. This is author Jessica Easto's second book about coffee and explores the how, the why, and what is going on with our favourite roasted bean. Detailed and serious, but a great read too with plenty of the science, and a perfect fireside read while enjoying a hot cup or two. Agate \$37



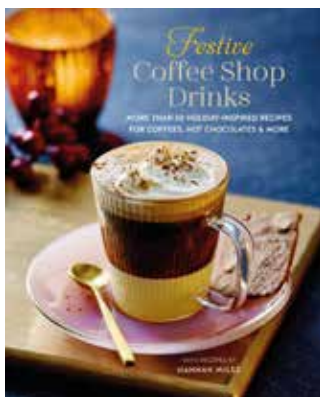
## COOKING WITH BEER AND BOURBON

Cooking with alcohol can elevate a simple meal and add restaurant-worthy complexity and flavours – and Hunter Reed's book is jam-packed with ideas and 124 recipes for doing just that. His recipes for sauces and dips, breads, soups, meats, and sweets, are arranged from lightest to darkest alcohol type, so start wherever your fancy takes you and work up from there. Your house will smell amazing, and you can have a little sip while you're cooking too. Fox Chapel Publishing \$21



## WILD HARVEST RECIPES

When filmmaker and survival expert, Les Stroud, and one of Alberta's most celebrated chefs, Paul Rogalski, joined forces on a foraging and culinary journey through the wilds of North America for the 13-part TV series, *Wild Harvest*, we witnessed the challenges of cooking with the local foraged ingredients, and the sumptuous dishes Chef Rogalski created in the wild as a result. All these recipes are here in this book of the show, simplified for home cooks so we can make them too! \$36.00, wildharvestfilms.com



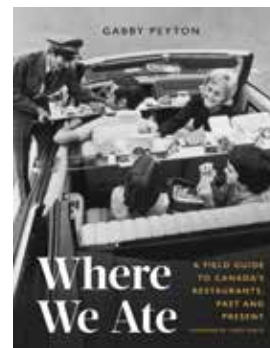
## FESTIVE COFFEE SHOP DRINKS

It's really the simple pleasures that make a day great, and *Festive Coffee Shop Drinks* might be a fun, go-to book you'll reach for time and again (and likely past the holidays). Filled with such drinks as Toasted Coconut Lattes, and Crème Brûlée Cappuccinos, but also cold-brewed drinks and hot chocolates. You know, it might be a good day to stay inside with a good book and great drink. \$20 Ryland Peters.



## ENTERTAINING IS MY LOVE LANGUAGE

Dawna Pitts is passionate about throwing parties and entertaining, and her book takes us through every step, right from the basics of making lists, planning menus, and setting tables, to breakfast the morning after! Along the way she includes menus for special diets, for wine lovers, interactive meals, and as she's lived on three continents – her favourite bites from around the world. It's a hefty and beautiful book with touching stories and full of recipes I'd like to try at my next party! FriesenPress \$40



## WHERE WE ATE

A field guide to Canada's restaurants past and present. This fascinating book is a love letter to the restaurants that have shaped our cuisine, all arranged chronologically over fourteen chapters, starting before confederation with Montreal's Auberge Saint-Gabriel in 1754 to Primal in Saskatoon in 2015, and there's recipes included from both. Of the 150 restaurants included, Alberta has ten and BC has 27, many of which are still open – a captivating read! By Gabby Peyton, Appetite by Random House, \$36



# Treats



## VEZORLA CRAFT CHOCOLATE VIOLET PETALS

Veronica Guirado Gomez has been bringing her family's olive oil to Alberta from southeast Spain for over a decade, and also has a range of beautiful craft dark chocolate bars made with their Picual olive oil. Her Violet Petals bar is made by Paco and Eva in Spain completely by hand (including the packaging) from 70 percent cocoa, with crystallized violet petals, and it's vegan and gluten free. 90 g \$10. [vezorla.com](http://vezorla.com) for stockists.



## COTTAGE COUNTRY LANE FLAVOURED SALTS

Truly a cottage craft business, Paul Eckersley and his family create infused kosher salts using herbs from their garden, such as basil and fennel, or blends of thyme with lemon zest, and red bell peppers with red jalapeños, for use in cooking or as a finishing salt – and even on popcorn! For wine lovers, there's a chardonnay wine reduction-infused salt and a sangria salt too! \$8 [etsy.com/shop/cottagecountrylane](http://etsy.com/shop/cottagecountrylane)



## SALTED CO FANCY COCKTAIL NUTS

Toronto friends, Sasha and Sarah, created their range of cocktail nuts after enjoying cocktail, or aperitivo, hour on their European holidays where a salty snack comes with your pre-dinner drink. Seven superb flavours combine either creamy Marcona or Valencia almonds with smoked sea salt, dried black olives, or candied rosemary and raisin, to name a few. 135 g pouches \$15, well worth checking out at [salted.company](http://salted.company).



## CINNAMON SWIRL LOAF KIT

Foothills' Lazy Bake (easy at-home baking kits) has joined forces with The Big Buns Club (specialty cinnamon buns) to create a limited-edition Swirl Loaf Kit just in time for the holiday season! Just add an egg, a bit of milk and butter, and follow the simple instructions for your own home-baked, gooey cinnamon loaf! At [lazybake.com](http://lazybake.com) or Spruce Meadows Christmas Market, Market Collective, and Crossroads Market, \$18.



## NORTHERN BARS NANAIMO BARS

We've found the perfect hostess gift or to take a bit of Canada abroad to friends and family! Samuel Hartono and Michelle Avelena make their delicious bite-size Nanaimo Bars on Granville Island from Belgian chocolate ganache, custard buttercream, and chocolate and coconut cookie, and package them in gorgeous, bright yellow, travel-friendly boxes for 4, 9, and 16-pieces. \$12-35 at [northernbars.ca](http://northernbars.ca)



## SWEET BELLA CHOCOLATES

Kevin Conniff is a busy man these days. Not only a Pastry Chef Instructor at SAIT's School of Hospitality and Tourism and a contestant on Food Network's Holiday baking Championship Season 10, he's also the owner of Sweet Bella Chocolates, specialising in unique flavours of tea and spice-infused chocolate bars, and glass jars of dragees and other treats. [sweetbella.ca](http://sweetbella.ca) for Alberta stockists.

# Kitchen



## HAMILTON BEACH BARTESIAN DUET COCKTAIL MAKER

Want to join the home cocktail-making craze without having to stock syrups, juices, bitters, and flavourings? The new stylish and compact Duet Cocktail Maker offers a choice of around 50 different recyclable Bartesian cocktail capsules for vodka, gin, rum, tequila, and whisky, all created by professional mixologists so you get a perfectly balanced cocktail - simply, easily and quickly every time! First coffee capsules, now cocktail capsules! From \$400, set of 6 capsules \$20 at [amazon.ca](https://amazon.ca)



## ZWILLING ENFINIGY DRIP COFFEE MAKER

We always appreciate the elegant, yet minimalist, design of Zwilling kitchen appliances, and now they've brought out a range for coffee enthusiasts: a grinder, milk frother, and this sleek 12-cup drip coffee maker that incorporates a shower head to thoroughly and evenly moisten the grounds, a blooming function to extract maximum flavour and for smoother coffee, keep warm and timer settings - and a glass pot that doesn't drip! Black or silver from \$200, [zwilling.com](https://zwilling.com)



## THE CHEF'S PRESS

San Francisco Chef Bruce Hill created this ever so useful kitchen tool nearly 20 years ago to replace his old cast-iron bacon presses that trapped steam and were too heavy - and his vented version cooks food 20-30 percent faster. It's perfect for weighing down items when searing and grilling meats, fish, and veggies, crisping up duck and chicken skin, and for your paninis and toasted sandwiches! Available 8, 13, and 18 oz, \$26 at [Knifewear, knifewear.com](https://knifewear.com)



## MTNPK GLASSWARE

Talented Edmonton husband and wife duo, MTNPK (pronounced Mountain Peak) Glassware design their stunning range of hand-blown, lead and BPA free, borosilicate glasses (lighter and stronger than standard glassware!) using GIS software to capture and replicate mountains in Alberta and BC, and all in gorgeous packaging. Available as tumblers or pints from \$25, check out [mtnpkglass.com](https://mtnpkglass.com) for a stockist near you or to order online. We're absolutely in love with the Three Sisters glasses!





**KING TONG 36 CM  
COOKING TWEEZERS**

We don't generally plate our food with tweezers at home, but we'd need a whole page to include all the possibilities for these heavy-duty, extra-long cooking tweezers – they're like tongs, but more precise and with many more uses. From flipping steaks on the grill to moving the embers around, to picking up the lids from your plastic containers when they fall behind the drawer, and when something drops down the side of your car seat! \$29 at Knifewear, knifewear.com



**NINJA BLAST  
PORTABLE BLENDER**

Another great concept and product from Ninja in the form of a portable cordless blender for your smoothies and shakes (as well as dips, salsas, and dressings!). You just blend your fresh or frozen fruit and veggies in the cup and take it with you. The Blast has a leak-proof lid and 30 second self-cleaning feature, a USB-C cable for charging (up to 15 blends from one charge) and comes in a choice of six colours. A magic gift. \$60-90 at major appliance stores and ninjakitchen.com



**BARRELL WOOD CRAFTS  
CHARCUTERIE BOARD**

Airdrie's Liam Barrell has a passion for woodworking, and started making his beautiful hardwood cutting and charcuterie boards while still in school. He arranges strips of wood to create each unique piece – his 'Autumn Morning' charcuterie board shown here is made from walnut, maple, cherry, and African padauk woods, and is not stained or dyed at all. Around \$65-75 at etsy.com/ca/shop/BarrellWoodCrafts



**MINAS**  
BRAZILIAN STEAKHOUSE

#EATATMINAS

MINASSTEAKHOUSE.COM  
138 2ND STREET SW  
(403) 454-2550

#LOVEMINAS

# Liqueurs

## **FORTY CREEK BUTTER TART CREAM LIQUEUR, ONTARIO**

First Nanaimo Bar Cream and now Ontario's Forty Creek have brought out the ultimate Canadian cream liqueur – Butter Tart! There's all the lip-smacking butterscotch and brown sugar flavours you'd hope for along with Forty Creek's whisky and velvety smooth cream to make a deliciously sweet holiday sipper. I'd be tempted to just enjoy this neat, but adding it to your celebratory coffee will brighten any holiday! CSPC 885275 around \$36



## **JAYA CHAI LIQUEUR, FIELD NOTES, ALBERTA**

Following the success of her innovative debut liqueur, Sweet Pea Amaro, made from field peas, Faaiza Ramji has created another aromatic spirit based on her family's chai recipe and made from distilled local oats along with Assam tea, chai spices of clove and cardamom, and local beet sugar to sweeten. Jaya is viscous and almost herbal, and would be terrific in an old fashioned or even as a base for a creamy chai or coffee cocktail. CSPC 897878 \$37-38

## **PIVOT SPIRITS RASPBERRY GIN LIQUEUR, ALBERTA**

A few sips of this lip-smackingly delicious raspberry gin liqueur and you'll believe summer's here again. In the tiny southeast Alberta town of Rolling Hills, environmentally conscious, craft distillery, Pivot Spirits are carefully hand crafting their liqueurs by blending their latest gin with fresh, locally grown raspberry juice and adding a little local alfalfa clover honey – add gin and an egg white for the best Clover Club cocktail! 750 mL \$47, 375 mL \$25, pivotspirits.com



## **DIVO ROSSO, VENETO, ITALY**

And now for something completely different, a liqueur made from an infusion of natural red Radicchio Rosso di Treviso 'Tardivo' (forced and late harvested) and lime, created by Chef Giuliano Tonon in Italy's northeast province of Veneto, and produced by the historic Da Ponte Distillery. It's fresh yet earthy, sweet yet bitter, with flavours you might think were red fruits. Drink hot or cold as a digestif, in cocktails, or as an ingredient when cooking! CSPC 878714 around \$47



## **EAU CLAIRE DISTILLERY RUPERT'S WHISKY CREAM, ALBERTA**

Just in time for the holidays, Diamond Valley's Eau Claire Distillery has released their first Whisky Cream – or maybe that should be 'unleashed' as this cream liqueur is a beast! Clocking in at a whopping 30 percent alcohol, behind the silky smooth creaminess and indulgent cinnamon, toffee, and vanilla flavours, there's a kick for those sipping neat, but just a cube of ice, or adding to your coffee, hot chocolate, or espresso martini will make for sipping sweetness. CSPC 896068 around \$35

## **PAMA POMEGRANATE LIQUEUR, UNITED STATES**

Taking the top spot in this year's Alberta Beverage Awards' Liqueur category with a whopping 95 points, Pama is a powerful blend of pomegranate juice and vodka with a little tequila too. Nicely tart with just enough sweetness to soften the intensity, it's ideal for many cocktails such as a Margarita, Mojito, Daiquiri, Collins, or just top it up with your favourite sparkling wine for an instant celebration! CSPC 721365 \$35-40

