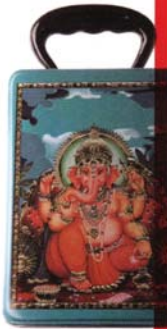


CHOW

FOOD. DRINK. FUN.



HOLIDAY 2004



Destroyer of Obstacles

Ganesh is also in charge of education, knowledge, wisdom, literature, and the fine arts. The Ganesh Snackbox, \$7.95 at www.mcphhee.com.



Eureka! Gelato!

This Lower Manhattan "laboratory" uses locally grown and organic ingredients when possible and encourages chefs to collaborate on ideas. So far, their 75 flavors include Pear William and Fromage Blanc. Ice cream can be delivered anywhere within the U.S. El Laboratorio del Gelato, \$20 per gallon; \$4.75 per pint at www.laboratoriodelgelato.com.



Drink and Get Smart

Here's a thinking person's drinking game—a box of 100 question-and-answer cards (for example, "By law, what does 'reserve' mean on a bottle of American wine?"). Also available: ChocolateSmarts, FoodSmarts and SexSmarts. (The answer? Nothing.) WineSmarts, \$25 at www.wishingfish.com.



Give a Fig

Fig, the flavor of the moment, is winningly balanced with shallots in Talocay's Fig and Roasted Shallot with Sherry Tapenade, \$8 for 9 ounces (255 milliliters) at www.madeinapavalley.com.



Let's Eat

A rich, satisfying classic. Cinnamon and Walnut Bundt Cake, \$25 (small, serves four to six) at www.zingermans.com.



Ask Ducasse

A quiet revolution has been brewing in the high-end coffee world. Restaurant Alain Ducasse, Le Cirque 2000, and Daniel, for example, now serve La Colombe. All coffee is sold in 1-pound increments and costs around \$11.25 per pound at www.lacolombe.com.



Hot Potatoes

A delicate bowl made from real purple potatoes cured, pressed, and aged for several days is not the most practical object—it holds no liquid and must be protected from sunlight and humidity—but it sure is pretty. Colors may vary slightly. Potato Parchment Bowl, \$28 from www.uncommongoods.com.

Buy American

French wine, Italian pasta—call us old-fashioned, but it's hard to beat the classics. McEvoy's olive oil, made from Tuscan varietals and grown in California, is a contender. The oil is extracted, rather than pressed; the taste is fresh and peppery, and the color is a gorgeous golden green. Traditional Blend McEvoy Olive Oil 2004 Release, \$20 for 375 milliliters at www.mcevoyranch.com.



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