

# The Province

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## Goodies for your favourite foodies

**EDIBLE:** These gifts don't always keep on giving. But, man, are they tasty!

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Finding the perfect stocking stuffer for your favourite foodie is easy — as long as the goodies make it to Christmas morning!

We scoured several shops for new and interesting ideas: Gourmet Warehouse on Hastings at Clark in Vancouver, Edible B.C. at Granville Island Public Market and Well Seasoned on the Langley Bypass are treasure troves for these and other unique gift ideas.

Gourmet Warehouse has some of the best prices in town, much of it on difficult-to-find imported foods like the giant Feridies Virginia peanuts (can't eat just one; 198 g, \$4.99), handmade Scottish Oaties oat cakes (wonderful with cheese; 200g/\$6.99), authentic marcona almonds, the kind you'll find in every tapas bar in Spain (200g/\$9.98), and the latest taste treat in chocolate, lusciously soft and buttery caramels coated in dark



Need some stocking stuffers? Try Feridies peanuts or some other yummy treats. GERRY KAHRMANN — THE PROVINCE

chocolate and sprinkled with Brittany grey sea salt, from Fran's in Seattle (68g/\$8.99).

The selection at Edible B.C. is decidedly local, a real eye-opener for those who want to give B.C.-made gifts. Every kind of wild and cultivated fruit seems to have been turned into a jam, jelly or preserve here. Among our favourites are Maison Cote's Balsamic Jelly (170ml/\$12.25), Artisan Edible's new Rhubarb and Sour Cherry Chutney — unbelievably good with aged

cheddar — and its Quince Mostarda, based on a recipe one of the principals obtained while traveling through Italy. Also on their roster is a Wild Mirabelle Plum Jelly extracted from fruit found in a wild grove near Parksville and a rose-petal infused Champagne Jelly (200ml/\$10.95). Another terrific maker of preserves is Vista D'Oro Farms in south Langley where Lee Murphy's new jams include Black Cherry & Pinot Noir, Blueberry

Bourbon Conserve and Caramel Apple with Dark Rum (200ml/\$8.25)

Also available at Edible B.C.: Bad Girl brand handmade caramels (bag of 25, \$6.95); Ellen Creations wild-berry jam samplers include huckleberry, Saskatoon, elderberry and chokecherry (5-45-ml jars/\$15.25); Chocolate Arts bauble with three chocolates inside, \$9.95; Organic Fair fair-trade, all-organic chocolate bars in a whole range of wild flavour combinations, from cinnamon, cardamom and chipotle to lavender, rosemary and orange, \$5.25 per 72 g bar.

For a smooth rich drink that's a perfect end to a special winter meal, Cocoa West Chocolatier on Bowen Island offers organic Signature Hot Chocolate mixes (200 g/\$11.99), made with real Callebaut chocolate, not powdered. The shavings can also be used to sprinkle over dessert or (when no one's watching) eaten straight from the can with a long-handled spoon.