

FROM THE NORTHWEST WITH LOVE

Skip the smoked salmon this year; the great Northwest has other products to amaze your envious friends with.



Anniversary Collection
\$40 at the shop,
\$50 by mail order, from
beechershandmadecheese.com

\$96 from
safumicuredmeats.com

➔ **Meat for the Holidays**

One pound each of Salumi's unique chocolate-scented mole, finocchiona, and house salami delivered just in time for Valentine's, Easter, and Father's Day. Order by January 5.



Cheese 'n' Crackers

Beecher's Handmade Cheese in the Pike Place Market is celebrating its third anniversary with a gift bundling of three flagship cheeses and, to eat with them, a generous sampling of Beecher's amazing crackers. (Tin bucket not included.)



◆ **Fabulous Fruits**

Oregon's Harry & David orchards have been delivering perfect winter Comice pears to a salivating world since the 1920s.

Two boxes of pears (between 14 and 24, depending on size)
\$42 plus shipping
from harryanddavid.com

Shell Selection

Washington's Taylor Shellfish Farms offers your dryland giftees a wood-boxed five-variety oyster selection plus a shucking knife and instructions.



Two- or Four-Dozen
Oyster Pack's
\$29-\$49 plus shipping,
from taylorshellfishfarms.com
Order by 12/20 for Christmas
delivery, by 12/27 for New
Year's.

250ml bottle
\$12 plus shipping,
from betzfamilywinery.com

The Sweetest Sour

You've never tasted a more fragrant balsamic vinegar than Vecchia Emilia, or a better-priced one. Imported by the good people of Betz Family Winery.



four legs good
four-legged goods & gear
• all natural food • tasty treats •
• fun toys • cool gear •
for your four-legged friends!
4411 Wallingford Avenue N
one block south of 45th across from the Wallingford Center
tue-fri 10-7 • weekends 11-5 • 206-547-0301

The Rhododendron
Restaurant, Patio Dining,
Private Parties, Catering
1006 Spring Street • Seattle, WA 98104
206.223.7654 • www.innatvirginiamason.com

Holiday
GIFT GUIDES
NOV. 22 - DEC. 26

For advertising opportunities call
206.467.4341

SEATTLE WEEKLY
www.seattleweekly.com