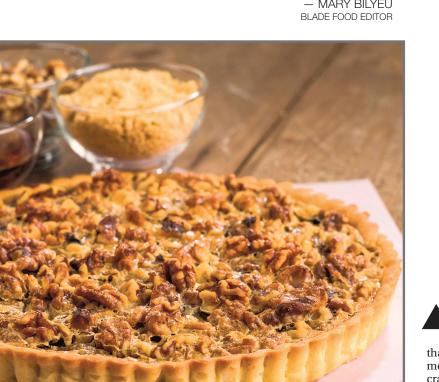
HOLIDAY COUNTDOWN SHOPPING DAYS LEFT

WHAT TO BUY LOCAL FOOD ITEMS



s the gift-giving season comes to a full boil, what local foods can you give to ${f A}$ those who like to cook and, especially, eat? So many that we can't possibly list them all here. But we've made a (too short) list and checked it twice, and offer these suggestions.

- MARY BILYEU **BLADE FOOD EDITOR**



Handmade tarts from Vendome Pastry

Decadent desserts prepared in the classic French tradition, using locally produced and sourced ingredients for European elegance with Ohio flair. The tarts come in a variety of flavors: chocolate ganache, chocolate peanut butter mousse, classic lemon, deep dish pumpkin, maple walnut, mocha caramel pecan, and pecan. Each costs \$40, and can be ordered at vendomepastry.com for pick-up on Dec. 22, 23, or 24 at either Vendome Pastry Kitchen (5960 Angola Rd., Unit #5) or the Paula Brown Shop (912 Monroe St.). Deadline to order is Monday to pick up on Christmas Eve.

Pesto and chutney from **Bittersweet Farms**

Basil pesto is a taste of summer in the middle of winter. Arugula pesto and tomato chutney offer unique twists on classic condiments. Bittersweet Farms offers residential and day programs for adolescents and adults with autism. Those receiving services at the farm grow and manufacture the delicious "products with a purpose." Individual jars cost **\$10.50**; a gift box with all three items costs **\$20**. Available at the Bittersweet Farms main campus at 12660 Archbold-Whitehouse Rd., Whitehouse, from 8:30 a.m. to 4 p.m. and at the farm's Etsy shop: etsy.com/shop/BSFGardens.

Teas from Fangboner Farms

A cup of tea is always proper. Family-run Fangboner Farms offers several varieties: pineapple mint, mint, and orange or chamomile and mint. The farm grows its herbs organically, so "the colors are richer, the scents intoxicating, and the flavors like nothing you've ever tasted." Tea bags come tied off with a pretty glass bead, a special decorative touch that helps to keep the string from falling into your cup. A package holds 10 tea bags and costs \$10. Shop at the farm, 1179 S. Crissey Rd., Holland, Saturday from 10 to 5 p.m. or Sunday noon to 5 p.m.; order online at **fangbonerfarms.com**.



Blitzen Holiday Ale from Maumee Bay Brewery

A "perfect glass of holiday cheer" that features honey, orange, and cinnamon. The brewery proudly offers "cold, crafted, history." This is a gift blending the traditional and the contemporary, Toledo's past and - pun intended present. Bottles are available in six-packs at the brewery, 27 Broadway St., and also at Joseph's Beverage Center, 129 Talmadge Rd., The Andersons, and Kroger for approximately \$10 (depending upon store).



Coffee beans from

Bittersweet Forms

Brickyard Sloppy Joe Sauce from Traditions Sauces Donald Hill, a Navy veteran, pre-

pares this sauce using his Grandma JoAnn's beloved 50-year-old recipe. You're not just giving food, but the priceless gift of time with an easy dinner to enjoy on a chilly evening. (Be sure to include some freshly baked rolls too.) Available at Walt Churchill's Markets. Sautter's Markets, and Monnette's Markets for \$5 or so.



Candies from Dietsch Brothers Fine Chocolates and Ice Cream

Buckeyes, caramels, chocolate-covered pretzels, truffles, brittles, and more — everything your sweet tooth could possibly desire, even some sugar-free options. A local institution since 1937, this family-run business now has a third generation involved in the production of its luscious handmade items. Available online at dietschs. com or at Dietsch's stores in Findlay (400 W. Main Cross St. and 1217 Tiffin Ave.). Some assortment boxes are available already wrapped at The Andersons, starting at \$8.95 for a half-pound box of chocolates.







Handmade noodles from Calvin United **Church of Christ**

These are prepared by the Lorantffy Society, a crew of dedicated women carrying on cherished Hungarian culinary traditions. The 1-pound bags of noodles (wide, fine, and square soup varieties) cost \$4 each. Holy Toledo, this is consummate comfort food. Call 419-691-3033 to place an order, which can be picked up at the church, 1946 Bakewell St., Tuesday through Friday from 9 a.m. to 1 p.m. (with exact payment of cash or check).



Condiments and spice mixes from Tracy Plumb-Ruiz and Andrew Ruiz

Three words: Maple. Bacon. Jam. Its sweet, smoky seduction enhances nearly any food. The husband-and-wife team of classically trained chefs also offers holiday turkey brine seasoning, balsamic onion marmalade, barbecue sauce, and unique spice blends. Prices range from \$5 for a 2-ounce tin of Aztec poultry spice to \$15 for the 8-ounce maple bacon jam. For a complete list of items and prices or to place an order, email Tracy@trainertracy419.com or send a private message on Facebook to Boutique Chic Chef.

Prices and availability subject to change.

Georgette's Coffee Shop

Freshly roasted, fair trade, organic coffee is offered at this shop, which also offers jobs and support to individuals with developmental disabilities. The store, owned and operated by the nonprofit Sunshine Communities, is at 311 Conant St., Maumee. It's open Monday through Friday from 6:30 a.m. to 3 p.m., and Saturdays from 8 to 4, but closed on Sundays. Georgette's coffee is sold in 12-ounce bags for \$9.99 in a variety of roasts and blends to "bring a little sunshine" to those who drink it.



Still hungry for inspiration?

Then peruse the Toledo Farmers' Market, 525 Market St., on Saturday from 9 a.m. to 1 p.m. for an astounding array of goodies. Executive Director Dan Madigan says that there will be "45 local vendors participating," offering "homemade, handmade" jams, jellies, coffee, chocolates, candies, winter, and hydroponic vegetables, apples, cider, baked goods, artisan and goat cheeses, breads, popcorn and caramel corn, salsa, and honey. Tempting treats for anyone and everyone on your gift list.





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