

# FOOD & DRINK

SPRING 2010





# SOPHISTICATED SNACKING

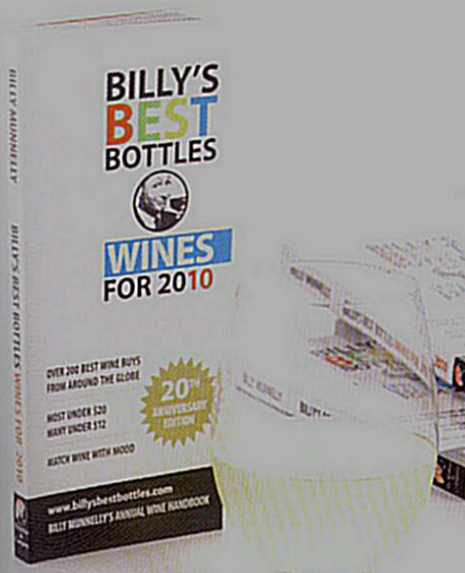
BY BRENDA MORRISON • PHOTOGRAPHY BY JIM NORTON

Made in Germany by Eisch, this crystal Trattoria nut dispenser (\$29.95) is a chic, convenient way to serve nuts, hard candies and other snacks. Just pour the contents into your hand, touching only what comes out! In this new era of germ-avoidance, it's definitely a more hygienic solution than a dish or bowl. Smart for entertaining at home, it's also a practical solution for storing snacks at your desk—and it makes a great gift, too! Available at Epicure (Mississauga, 905-855-3836) and The Cook's Place (Toronto, 416-461-5211). For additional retailers, call 877-AGE-WINE.





A selection of clever kitchen gadgets and tips, wine must-haves plus seasonal decor.



## BILLY'S BEST BOOK ▴

In addition to his work as a contributing writer for many publications, including *Food & Drink*, Bill Munnely has been writing annual wine handbooks for two decades. His latest, *Billy's Best Bottles: Wines For 2010* (\$19.95), brings together 20 years of knowledge for less than \$20. And he's gone to great lengths to make this the most user-friendly wine book of all! Going beyond providing reader-friendly descriptions and a photo of each bottle, his signature approach classifies each wine by mood or, more specifically, according to the feelings they evoke. Intrigued? To find out more and to order the book online, visit [billysbestbottles.com](http://billysbestbottles.com).

## ORGANIZATIONAL ► BEHAVIOUR

When it comes time for spring cleaning, don't forget about what's behind closed doors—including your kitchen cupboards. According to Linda Chu, president of Professional Organizers in Canada ([organizersincanada.com](http://organizersincanada.com)), the first step is to optimize the height of adjustable shelves—even adding or removing a few, if required—to maximize storage space. Next, organize what's on each shelf. Consider using baskets, bins and shallow trays to cluster like items together. This will also make retrieving what you need from high or deep cupboards much easier. Also, Chu reminds, "Never overlook the actual 'shelf-life' of what's in your cupboard." If anything's about to expire, keep it in mind when planning meals for the coming week.



## MAKING THE CUT

With an ingenious five-blade design, Starfit Gourmet herb scissors (\$9.99) can cut chives, thyme, dill, even green onions, five times faster than regular scissors or a knife—and with fine, even results. Because of the unique blade design, you don't have to worry about these herb-only scissors going dull like regular kitchen scissors can from cutting open packaging or clipping flower stems. Plus, it comes with a blade-cleaner, which makes hand-washing fast and easy. Available at the Bay. For additional retailers, visit [starfitgourmet.com](http://starfitgourmet.com).

## DAMAGE CONTROL

If you're flying somewhere on vacation this year, be sure to take along a few WineSkin (\$3.50) bottle enclosures. With air-travel restrictions prohibiting the stowing of liquids in carry-on luggage, this leak-proof solution is ideal for anyone traveling with a souvenir bottle of wine, spirits or even olive oil in their suitcase. No more rolling a bottle up in your clothes and then worrying the whole way home about it breaking. Made of reinforced bubble wrap, the WineSkin is designed to protect and prevent the bottle from breaking. And if the bottle does break, the dual-strip seal keeps the wine and broken glass inside—protecting clothes and other valuables from damage. For the retailer nearest you, call 1-877-AGE-WINE. Bon voyage!

