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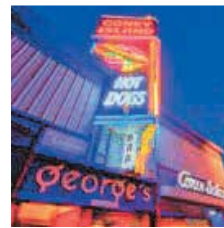
THEPULSEMAG.COM

A LIFESTYLE & ENTERTAINMENT MAGAZINE FOR CENTRAL MASSACHUSETTS

THE

Iconic Food

ISSUE



FEATURING:



Table Talk Pies

W WORMTOWN
BREWERY

and more!

LUXE LIST: 4 FAB F&B FINDS

MERILEE KERN

Summer is in full effect and the holiday entertaining and gift-giving season already top-of-mind for many. Those who like to inspire awe with their ability to cook and entertain with ease understand that no culinary kitchen is complete without tools of the trade—and lots of 'em. With this in mind, here are an appetizing assortment foodie gifts and gets that are always in good taste:



COOKIES CON AMORE ITALIAN TREATS

Cookies Con Amore is a baker of gourmet Italian cookies. While based in Southern California, the Italian-born head baker, Fernanda Capraro, is inspired by recipes that can be traced through five generations. Their heart-shaped jelly is a signature item along with Italian Wedding Cookies, Biscotti, Amaretti and an array of other tasty and authentic confections. Most are also available in Gluten Free varieties. Uniquely Italian, the cookies contain the top-quality, natural ingredients, including organic butter, free range eggs and premium grade extracts. Cookies Con Amore focus on an essential flavor, believing that if you are eating a lemon cookie, the flavor should unfold delicately and you should taste fresh lemon, a hint of sweetness and nothing inessential. This premium cookie brand is great for gifting, holiday entertaining and certainly as tasty “everyday” treats. Many assortments are offered in a stylish package that combines multiple cookie flavors in a single heart-shaped basket, tin or box. cookiesconamore.com.

SAVAGE AND COOKE DISTILLED SPIRITS



Whether you're looking to help boost the beverage game at your seasonal soirées or just enjoy stellar spirits while peacefully relaxing and unwinding, here are some prime palate pleasers. Famed wine maker Dave Phinney, who created mega-hit wine brands like The Prisoner and Orin Swift, has launched Savage and Cooke—a company that distills, ages and bottles a range of brown spirits. This American Distillery is located on Mare Island off the shore of Vallejo. The site was once was the largest naval base west of the Mississippi River, and is now where Savage and Cooke crafts their Burning Chair Bourbon, Second Glance American Whiskey and Lip Service Rye. Phinney curates these offerings in the style that he appreciates most: complex flavors, concentration, balanced oak influence and lushness. The decision to locate the distillery on Mare Island was due to its fascinating history as a naval shipyard, the plethora of space, stunning brownstone buildings and its proximity to both the Napa Valley and San Francisco. savageandcooke.com.



LIMONEIRA LEMONS, MERCHANDISE, RECIPES & TIPS

From the website Limoneira.com, Limoneira spokesperson and “Healthy Grocery Girl” Founder Megan Roosevelt, shows people how to make life simpler and healthier with recipe and nutrition tips, natural beauty techniques, creative decorating ideas and green, non-toxic cleaning solutions. Buy a gift pack of these lemons and she will show you how to enjoy fresh juice for glowing skin, the many benefits of lemon water and more...or cook one of their delicious meals like their Lemon Chicken Sheet Pan recipe. You can actually purchase gift baskets from Limoneira.com as well as merchandise gifts well-suited for holiday gifting, like the Lemon Sugar Candle that'll freshen up any space. Since its inception 126 years ago in 1893, California-based Limoneira has evolved into an important sustainable grower and harvester of lemons and other citrus. Its founders were pioneers of the spirit and vision that helped lay the foundations of a thriving California citrus industry. sprouts.com.



SHARP SUPERHEATED STEAM COUNTERTOP OVEN

The SHARP Superheated Steam Countertop Oven is an extremely efficient option perfect for everyday use, allowing users to keep their big oven clean for special occasions. The combination of superheated steam and conventional, radiant heat in all cooking modes means that food will be crispy and browned on the outside, moist and delicious on the inside. Not to be mistaken with a traditional steamer or steam oven, with superheated steam up to 485°F, in conjunction with conventional, radiant heat, proteins will brown and become crispy. Sugars will caramelize. And the results are amazing. You won't need to preheat your oven before cooking or even defrost the food the night before. You can simply place food into the oven, set the desired cooking mode, temperature and time. It can broil or grill, bake or reheat, cook pizzas, warm food, and also create 7 shades of toast. sharpusa.com.

As the Executive Editor and Producer of “The Luxe List,” Merilee Kern is an internationally-regarded consumer product trends expert and hospitality industry voice of authority—a travel, dining, leisure and lifestyle expert who spotlights noteworthy marketplace innovations, change makers, movers and shakers. She reports on exemplary travel destinations and experiences, extraordinary events and newsworthy products and services across all categories. Reach her online at www.TheLuxeList.com, on Twitter at www.Twitter.com/LuxeListEditor, on Facebook at www.Facebook.com/TheLuxeList and on Instagram at www.Instagram.com/LuxeListReviews.