

THE INTELLIGENT SHOPPER » 35 GIFTS UNDER \$20

**NO. 2: FOR THE SUPERCHARGED OENOPHILE
» TYPHOON WINE FUNNEL**

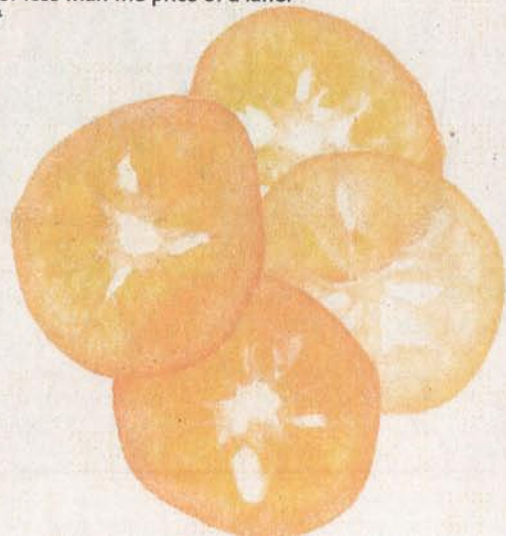
Connoisseurs know that the way to improve the taste of most wines is to decant them. Exposure to air enhances fruit flavours and softens astringent tannins. Go ahead, make that \$8 Montepulciano taste like a \$12 Chianti with Typhoon, a funnel that spreads the stream into several channels, acting as a turbocharger for your decanter.
» *Beppi Crosariol*



\$14.99 (SUGGESTED RETAIL PRICE), AT THE BAY AND OTHER STORES ACROSS THE COUNTRY, TRUDEAU.CA

**NO. 3: FOR THE DO-IT-YOURSEFER
» HOMEMADE CANDIED CITRUS SLICES**

Does \$20 sound extravagant? Prepare two to four cups of sugar syrup (by combining equal parts water and sugar) in a saucepan. Cut a clementine, navel or blood orange into 1/8-inch slices. Simmer in the syrup for 40 minutes. When the pith of the fruit becomes almost translucent, take the slices out of the syrup. Dry them, at 200 F, on a wire rack in the oven for an hour. Dip the slices in granulated sugar, pack them up in a pretty jar with the recipe and you've got a DIY foodie gift for less than the price of a latte.
» *Bonny Reichert*



Even the fussiest gourmands on your list will find comfort and joy in these recession-proof gift suggestions from our foodie experts



**NO. 4: FOR THE HEALTHY FOODIE
» KUHN RIKON VEGETABLE PEELER**

"Cheap, colourful, sharp, useful – excellent stocking stuffers by this Swiss company. With the money left from your \$20, you could buy a packet of Raincoast Crisps. I particularly like the salty date and almond crackers, with aged cheddar and a glass of Guinness."
– Chef Keith Froggett

BONUS IDEAS

"A micro planer for grating cheese or lemon zest very fine."
– Chef Rob Feenie

"My favourite inexpensive, necessary tools: wooden spoons and spatulas."
– Chef Massimo Capra

"A chestnut knife for \$13."
– Chef David Lee



**NO. 5: FOR THE CAB LOVER
» RIEDEL O SERIES CABERNET/MERLOT GLASSES**

Recessions don't mean having to curb cabernet consumption; just be less conspicuous about it. Riedel O cabernet/merlot glasses possess the same bowl dimensions as the Austrian company's \$40-a-piece Vinum Bordeaux series stems, designed to enhance each grape's particular flavours. Now you can have Mouton dressed as Lambrusco.
» *Beppi Crosariol*

BOX OF TWO FOR \$19.90, THEWINEESTABLISHMENT.COM

THE INTELLIGENT SHOPPER

Holiday gifts under \$20 every day this week:

Monday Gifts for co-workers

Yesterday Gifts for the kids

Today Gifts for foodies

Tomorrow Gifts for your sweetheart

Friday Gifts for the weekend warrior

Saturday Gifts for the style maven

Get additional DIY foodie gift ideas and suggestions for the wine lovers on your list at globeandmail.com/holidayguide »