

# Staff Picks



**1**  
**Mount Fishtail Marlborough Sauvignon Blanc**  
 I tried this wine when I needed to go to a dinner party and did not want to keep bringing the same wine every time. This white wine is a reasonable price and has a light, crisp flavor filled with hints of passion fruit, elderflower, gooseberry, and fresh mint. If you like it as much as I do, buy six of them at once and stock up to save 10% on your wine purchase. Plus, you get one of our durable wine bags for free!! Keep Calm and Wine On. Cheers! • **Kristina**

**2**  
**B&E's Trees Bourbon Barrel-Aged Maple Syrup**  
 Aging this maple syrup in bourbon barrels elevates the flavor to the divine. It's also notable that the owners, Bree and Eric, created an off-grid farm. • **Maria**

**3**  
**Booda Butter Daily Moisturizer**  
 Booda Butter gets my skin through the long, dry Wisconsin winters. It's more effective than any other lotion/balm/butter I've used on my hands and it smells amazing. The unrefined organic cocoa butter gives it a light, natural chocolate aroma (I think it smells like brownies). I love that it's vegan, organic, fragrance- and dye-free, and only has five ingredients. • **Hahna**

**4**  
**Chemex Coffee Maker**  
 I love the simplicity of it and that it fits in with many other housewares without the extra counter top clutter. I am also a sucker for plastic-free products! • **Jess**

**5**  
**Chestnuts**  
 They are good for roasting or braising. Seasonal and limited supply. • **Paul**

**6**  
**Nutcrack Caramelized Pecans**  
 First, a warning. These caramelized pecans are seriously addictive. Second, they makes an awesome gift for just about anyone without a nut allergy. Nutcrack goes great on a cheese board, but unless you get more than one you'll probably finish them before you get your board set up. • **Dan**

**7**  
**Fix Tart Cherry Grenadine**  
 All of their syrups are great and will up your cocktail/mocktail game, but the cherry one is my favorite. Add it to your Old Fashioned; you will thank me. • **Amanda**

**8**  
**Siren Shrub Co. Tart Cherry Sparkling Shrub**  
 As someone who doesn't drink alcohol, I'm always on the look out for an interesting non-alcoholic drink that isn't soda. Siren Shrub Co's Sparkling Shrubs are such a nice non-alcoholic drink option for special occasions! The flavor is complex and pleasant not super sweet like sodas or juices. I would compare the taste to kombucha but with more prominent fruit and herb taste. For those who partake, the shrub can be used as a mixer in a cocktail (there are cocktail recipes on their website) but they're amazing on their own. I also love that Siren Shrub Co. a local and woman-owned business! • **Hahna**

**9**  
**Tony's Chocolonely Chocolate Bars**  
 I almost always buy one of these yummy chocolate bars for my dad for any gift-giving occasion as they are his favorite. I have to say, he has awesome taste! This are big, chunky bars which is great because they last a \*little bit\* longer than a typical size bar. With awesome flavors like Dark Milk Pretzel Toffee and Dark Pecan Coconut, these are a guaranteed hit with your friends, family, and loved ones! • **Abigail**

**10**  
**Pacha Froth Bombs**  
 Relax and unwind with a Froth Bomb from Pacha. There are several scents to choose from all of which are crafted with essential oils and ingredients that will leave your skin feeling refreshed and rejuvenated. Take some time for yourself, soak your loins, and escape from reality for a little bit. You deserve it!! • **Sara**

**11**  
**SFL Raclette**  
 In many parts of Europe, Raclette is a household name like cheddar, gouda or Swiss is to Americans, but not a lot of people know about it here. A semi-soft, raw-milk, washed-rind alpine cheese with a mild fruity flavor, Raclette is made for melting above all. It's fantastic heated over baked or boiled potatoes or broccoli, and its classic companion is the cornichon. • **Matt**

**12**  
**Bleu Mont Bandaged Cheddar**  
 Aged at least a year in an underground cave, this cheddar strikes the perfect balance between sweet caramel flavor and toasty nuttiness. The mossy finish from the rind adds another layer of complexity to this classic English style cheddar. Pair it with the fancy IPA of your choice and settle in. • **Dan**

**13**  
**Pomegranates**  
 To me, one of the best winter gifts I can receive is digging into a pomegranate to devour the beautiful, nutritious jewels inside. Full of minerals and vitamins, this is a fruit that will sustain you and bring you a bit of joy during the darkest days of winter! • **Laura**

**14**  
**Celestial Seasonings Holiday Tea**  
 Every year I stock up on Candy Cane Lane and other teas that come out around the holidays. They are all decaffeinated blends of green or black tea and spices and are naturally a little sweet. • **Caitlyn**

**15**  
**Fever Tree Ginger Ale and Ginger Beer**  
 These come in 4-packs and they are just the perfect size for mixers or on their own! • **Laura**

**16**  
**Potter's Caramelized Onion Crackers**  
 If you're looking for the perfect cracker for a cheese plate, this is the one! Potter's Crackers are made with organic and locally sourced whole wheat flour, milk, and butter in Madison, Wisconsin and most of their produce also comes from small, local farms. This flavor goes with so many cheeses, but I recommend it with Dream Farm's Farmstead Goat Cheese! • **Lacey**

**17**  
**Castelvetro Olive**  
 My new favorite olive, which is saying a lot, own their spotlight. That bite! No mush, but firm. Light on the salty, they are mild and creamy. Castelvetranos are the highlight of any snack plate (warm with feta and olive oil, omg!) Better in flavor with the pits still in them, but now available here without, they are the perfect olive for Olive-Haters. I dare you to try one. Olive-Hater! • **Amy**

**18**  
**Driftless Provisions Saucisson Sec**  
 This locally made, shelf-stable line of salamis make the perfect addition to any charcuterie board. Slice them on-the-bias about 1/4 inch thick and allow them to come up to room temperature to fully appreciate the funky flavors and unique spice blends of each salami. • **Nick**