



GPTMC would like to thank the Delaware Valley Regional Planning Commission and the William Penn Foundation for their support of Philly Homegrown.



# Put A Bow On It

**You don't need to be in Philadelphia to enjoy its epicurean treasures. Locally sourced food gift ideas abound.**

WHETHER YOU'RE PUTTING A CARE PACKAGE together for far-flung family or just looking for a few fresh items to share with friends, we're certain there's a delicious Philadelphia treat that will fit the bill. Here are just a few of our favorite Philly Homegrown edible gifts.

## **Gilda's Biscotti** ① [gildasbiscotti.com](http://gildasbiscotti.com)

If you think biscotti is just a jaw-breakingly hard cookie, it's time to discover Gilda's. Light and delightfully crisp, this biscotti is worlds away from other rock-solid spears. Gilda Doganiero (a former pastry chef at the Four Seasons) first baked up her delectable biscotti in 1996 to trade for free La Colombe espresso.

However, as people discovered the delights of her perfect, dunkable cookie, she expanded her operation and now runs a commercial bakery in Salem, N.J. Gilda is committed to using the best ingredients, including eggs from her backyard flock of hens.

Gilda's Biscotti is a fantastic gift all on its own, but is even better paired with a bag of coffee beans from one of our many local roasters.

## **Bluecoat Gin** ② [bluecoatgin.com](http://bluecoatgin.com)

The artisanal spirits movement has been picking up steam and Philadelphia's Bluecoat Gin is a prime example. Made in a custom-built, hand-hammered copper pot still, each bottle has been distilled five times, creating a truly smooth quaff. What's more, Bluecoat stands out from the pack thanks to its unusual herbal and floral notes.

It's the perfect gift for the friend who's beginning to explore cocktail culture and wants something both classic and a little quirky.

## **Tait Farm Foods** ③ [taitfarmfoods.com](http://taitfarmfoods.com)

Every jar and bottle of Tait Farm Foods is made on location at their family farm in Central Pennsylvania. From their enchantingly good Apple Pepper Jelly to homemade fruit shrubs (acidic drink concentrates that come in flavors like cranberry, apple and cherry), the Tait's have the perfect edible gift for nearly everyone.

You'll find their products at the Fair Food Farm Stand as well as on the shelves of several local Whole Foods Markets. The gift of Tait and a loaf of Metropolitan bread will thrill breakfast lovers.

## **Antoine Amrani** ④ [aachocolates.com](http://aachocolates.com)

World-class chocolates from East Norriton, Pa.? Yes indeed! French-trained chocolatier Antoine Amrani has been in love with chocolate since he was 6 years old. Amrani and his staff carefully create a wide range of rich, indulgent truffles and bonbons with an eye towards environmental sustainability. There's not a chocolate lover on this planet who wouldn't be thrilled by a box of Antoine Amrani chocolate.

## **Le Virtu Salumi** ⑤ [at Green Aisle Grocery greenaislegrocery.com](http://greenaislegrocery.com)

Handmade salumi from happy pigs raised in the sunshine of Berks County, Pa., is what you'll get when you buy Le Virtu's handmade salumi. While you can get this on the charcuterie plate at Le Virtu, to make a gift of their artisanal cured meats, you must pay a visit to South Philly's Green Aisle Grocery. To make a lasting impression, pair the charcuterie with a small cutting board or sturdy picnic knife.



For more info on eating your way through the region, check out [VISITPHILLY.COM/FOOD](http://VISITPHILLY.COM/FOOD).