

{2016 Gift Guide} Epicurean



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OYSTER SHED ROSÉ

Created by locals Brooks Reitz and Harry Root to pair with seafood, \$13-\$15
Bottles: (843) 849-9463, shopbottles.com
& *The Daily*: (843) 619-0151, shopthedaily.com

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RED MASH SEA SALT

A seasoning mash-up from Bulls Bay Saltworks and Red Clay Hot Sauce, \$11
The Coastal Cupboard: (843) 856-4321, thecoastalcupboard.com & *The Daily*: (843) 619-0151, shopthedaily.com



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"PEACE & JOE" HOLIDAY BLEND

A seasonal roast from King Bean Coffee Roasters, \$14
Candlefish: (843) 371-1434, candlefish.com; Open Door Shop: (843) 872-6469, opendoorshop.com; & King Bean: kingbean.com



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4

CAST-IRON SKILLET

The "No. 10" skillet by Charleston-based Smithey Ironware Co., \$165
Kitchen & Co.: (843) 849-0390, kitchenandcompany.com & Preservation Society of Charleston: (843) 722-4630, preservationsociety.org



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CHEESE BOARD

Handcrafted cherry wood, \$100
Open Door Shop: (843) 872-6469, opendoorshop.com



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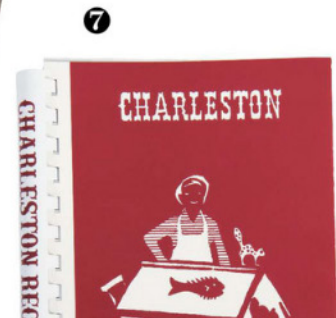
"SOUTHERN HOSPITALITY" GIFT BOX

Including Lowcountry Olive Oil, Perla Anne tea towel, and an herb plant, \$98
The Blue Root: theblueroot.net

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CHARLESTON RECIPES

The recently rediscovered precursor to Charleston Receipts, \$25
The Junior League of Charleston: jcharleston.org



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