

best HOLIDAY RECIPES 2010

plus the best wines to
drink this Christmas

trendspotting



METAL MASTER

JASON RADCLIFFE USES 19TH-CENTURY METHODS FOR STEEL DESIGNS. 44STEEL.COM.



Winemakers and brewers have a modern obsession with historical flavors.

BEER

Samuel Adams partnered with the world's oldest brewery, Bavaria's Weihenstephan, to create Infinium. Serve this crisp, spicy ale in Champagne glasses. \$20.

MADEIRA

In early America, each US city favored a different style of Madeira. The Rare Wine Company has re-created these wines. The latest: nutty, bright Savannah Verdelho. \$65.

APERITIF

Dating back to 1865, the French quinine-infused aperitif called Bonal is good before a meal or mixed with rye whiskey to make a version of a Manhattan. \$20.

MADEIRA

In early America, each US city favored a different style of Madeira. The Rare Wine Company has re-created these wines. The latest: nutty, bright Savannah Verdelho. \$65.



FAVORITE
OF 2010

