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EXTRA-VIRGIN OLIVE OIL &
BALSAMIC VINEGAR SET**
EXCLUSIVE Includes California
olive oil (25.4 fl. oz.) and
barrel-aged Italian balsamic
vinegar (15.5 fl. oz.) #79-1472026
Sugg. \$59.90 Set Price \$49.95

**B WILLIAMS-SONOMA HOUSE
EXTRA-VIRGIN OLIVE OIL**
EXCLUSIVE Made in USA from
California-grown late-harvest
Arbequina olives. 25.4 fl. oz.
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In Italy, the creative pairing of extra-
virgin olive oil and rich balsamic
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INSPIRED BY ITALY
Jenn Louis
CHEF AND CO-OWNER
of Lincoln Restaurant
and Sunshine Tavern
in Portland, Oregon.

To write her cookbook, *Pasta by Hand*, Portland-based chef Jenn Louis went straight to the source: she traveled to Italy and practiced making Italian dumpling pastas, such as gnocchi, with local chefs and even home cooks. Louis transformed her scribbled notes into precise, meticulous recipes based on the techniques she learned during her travels.

GET THE RECIPE
for Ricotta Gnocchetti with Beef
Ragu at williams-sonoma.com

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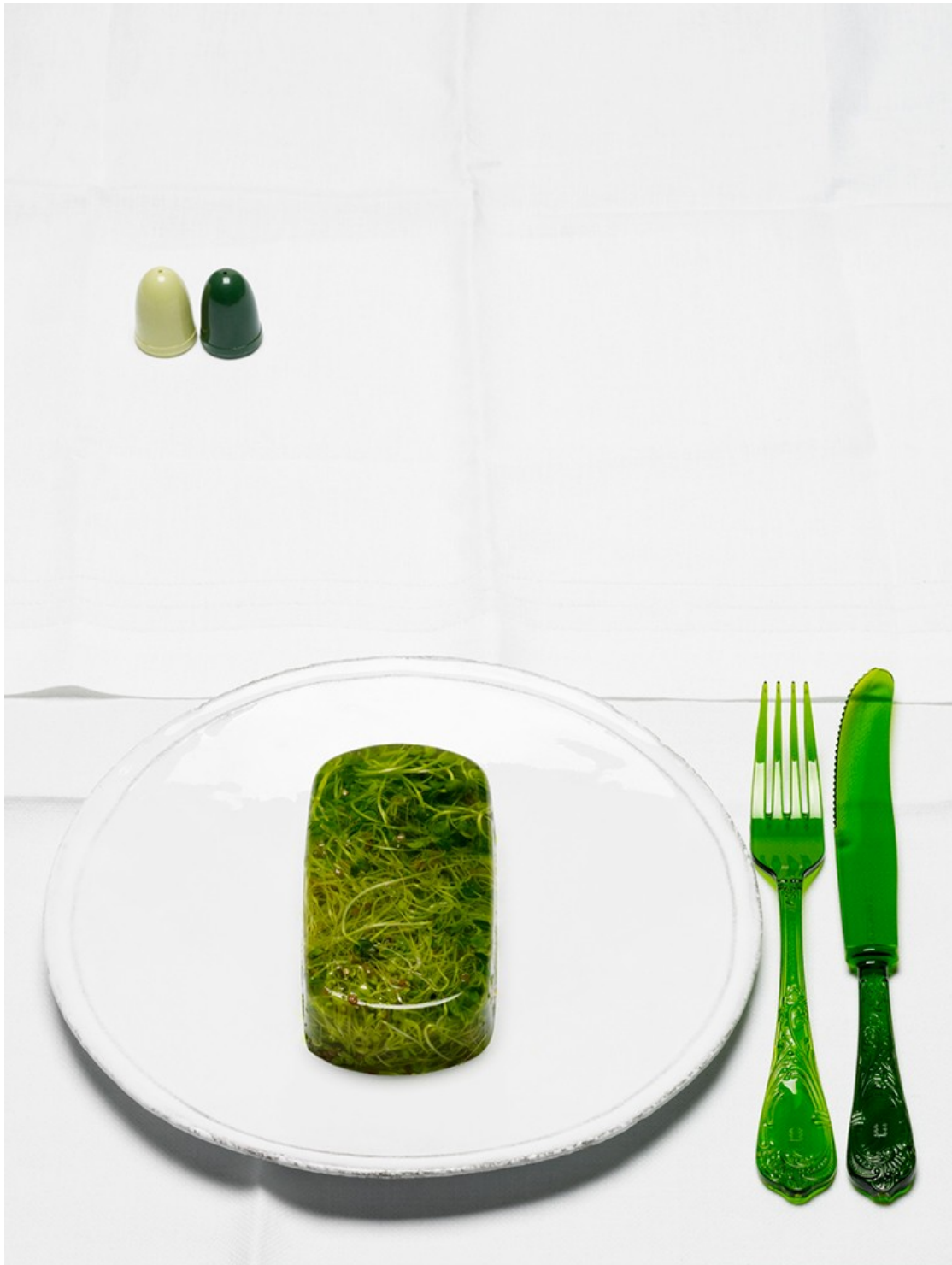
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bowl, \$195;
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SPECIAL VALUE: SAVE \$221 Made in France of enameled cast iron with a large cooking surface and high sides to contain splatters. Domed Pyrex® lid seals in moisture. Grenadine. #08-4247581. Sugg. \$371.00 Our Price \$149.95
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**TIE THE KNOT WITH
A KNOT TYING CEREMONY**

Juliska's Panier collection was inspired by sailor's knots, which got us thinking about a new ceremony idea we're loving: the knot tying ceremony. Around the turn of the nineteenth century, an art form called "knotting" arose from the ranks of deep-water sailors. Some knots they invented were purely for use, some only for decoration. One knot that arose during this time was the "true love knot." It is made up of two overhand knots linked together, like lovers holding hands. A deep-water sailor would tie the knot loosely, and send it to his sweetheart back home. We love the idea of a couple sealing their love by tying a sailor's true love knot during their ceremony.

JULISKA
Le Panier and
Berry and Thread
collections

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REACHED YOUR BOILING POINT AND NEED TO UNWIND?

FLIP TO PAGE 95

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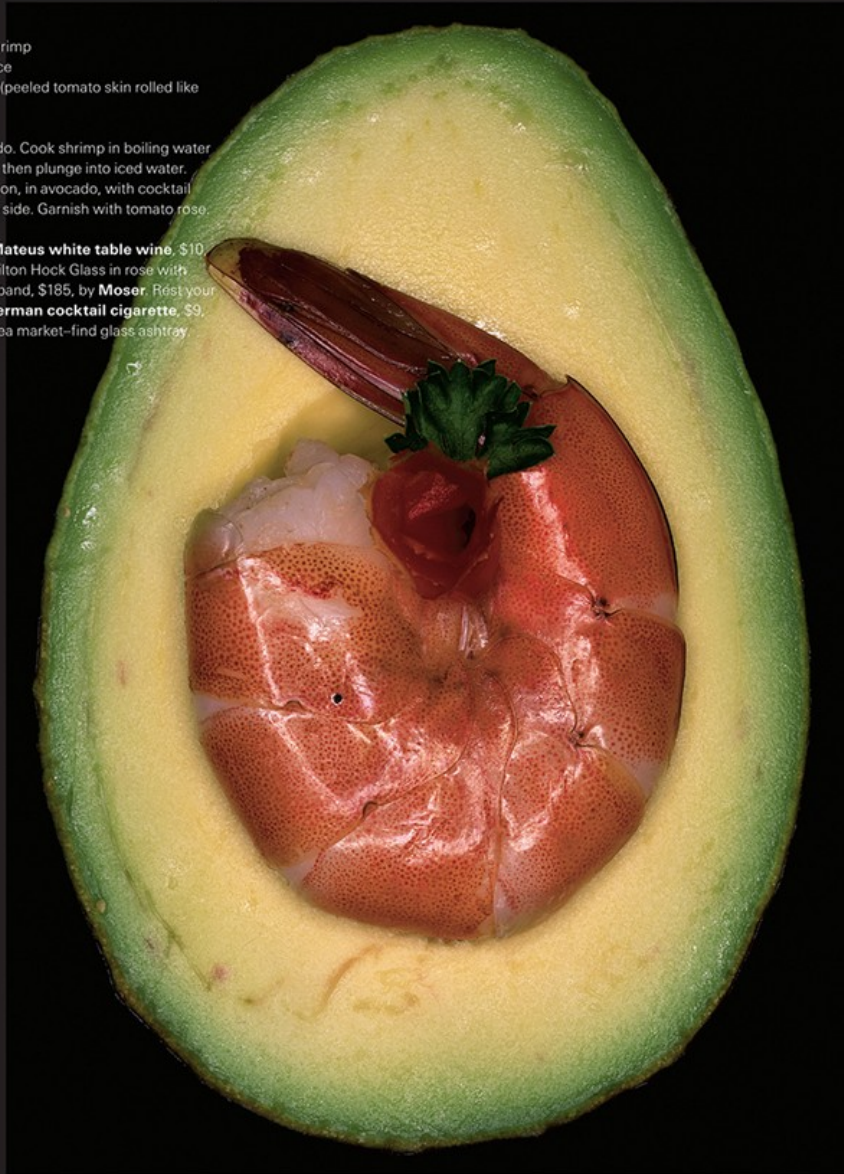


Shrimp & Avocado

1 avocado
1 medium shrimp
Cocktail sauce
Tomato rose (peeled tomato skin rolled like a rosette)

Halve avocado. Cook shrimp in boiling water for 1 minute, then plunge into iced water. Serve, shell-on, in avocado, with cocktail sauce on the side. Garnish with tomato rose.

Serve with **Mateus white table wine**, \$10, in Lady Hamilton Hook Glass in rose with etched gold band, \$185, by **Moser**. Rest your pink **Nat Sherman cocktail cigarette**, \$9, on a 1970s flea market-find glass ashtray.



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 Octopus Braised Ink with Tagliatelle

1 lb tagliatelle
12 baby octopi
8 sachets squid ink
1 pint fish stock
2 crushed garlic cloves
4 thyme sprigs
½ onion, chopped
1 cup dry white wine
½ cup heavy cream

and add octopi. Cover and let simmer for 1 hour. Leave to cool in the liquid. Remove the octopi. Reduce the liquid to 1 cup by boiling. Add heavy cream and simmer for 10 minutes. Pass the sauce through a fine sieve. Toss the octopi in the sauce to warm with the ink tagliatelle and serve.

Cook tagliatelle. Place baby octopus in a pan. Add fish stock, garlic, thyme, onion, dry white wine, and squid ink. Bring to boil

Serve with **Ruffino Chianti with raffia cover**, \$15, in a crystal wine glass, \$220, by **William Yeoward Crystal**.

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