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Money

Make Money in 2008

**A Month-
by-Month Plan**
to Save Smarter
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and Live Richer
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THE GREATEST GIFTS EVER FOR...

FOODIES

* **1 A CHANCE TO PLAY CHEF**
 * CIA One-Day Boot Camp, \$325

The Culinary Institute of America (ciachef.edu; 800-888-7850) has educated some of the country's top cooks. Now enthusiasts can hone their skills in Saturday boot camps held at the Hyde Park, N.Y. campus. Offering nine hours of hands-on cooking, the camps instruct in one of five cuisines, including Spanish tapas. Students leave with recipes, an apron, a cooking tool and a full belly. You can find other (cheaper) programs at cookforfun.shawguides.com. Ask how much cooking students do and how big the classes are—best to have fewer than 16 students per instructor, says Dorlene Kaplan of ShawGuides.



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2 THE FRESHEST VEGGIES
 A share in a CSA farm,
 \$350 to \$500 for 20 weeks

Put epicures in direct contact with their food source: Give them a stake in a local farm. More than 1,600 community-supported agriculture farms sell seasonal shares, and members get a weekly supply of just-picked produce. Generally the quality is superior to that of supermarkets, "and you get more value," says Anna Lappe, co-author of *Grub: Ideas for an Urban Organic Kitchen*. (Find one at localharvest.org/csa.) Note: Since veggies are delivered to a drop-off spot, be sure it's convenient for the recipient.





3 THE FINEST VINO

Italian Wine Merchants Wine of the Month Club, starting at \$339 for three months

"A good wine club forces a person to broaden his portfolio," says Mark Oldman, author of *Oldman's Guide to Outsmarting Wine*. That said, some stores use clubs to get rid of excess inventory. So ask for a list of last year's offerings and check it against something like *Hugh Johnson's Pocket Wine Book* before signing up your oenophile. Oldman likes the club run by New York City's Italian Wine Merchants (italianwinemerchant.com; 212-473-2323). The store—co-owned by chef Mario Batali—carries many wines not sold anywhere else in the U.S. Club members get three rare bottles a month, a newsletter and a guide to Italian wine.

4 THE BEST BEEF

Lobel's Smoked Five-Pound Brisket, \$140

The beef market is tighter these days, what with the renewed popularity of red meat and the surge in steakhouse openings. Yet 167-year-old New York City butcher Lobel's (lobels.com; 877-783-4512) is still able to cull from the best: Just 2% of USDA prime meets its standards. "Their sourcing is great and the end product is fabulous," says David Burke, chef at Primehouse in Chicago. Lobel's buttery beef—including its famed Wagyu steaks—is hand-cut, never frozen. This year the store introduced a precooked line, including a spice-rubbed barbecue brisket smoked over a mesquite-applewood fire. Mmmm.



stocking stuffers



Michel Cluizel's chocolate bonbons
BOX OF 36, \$75
CLUIZEL.COM

A favorite of Eric Ripert, chef of New York City's Michelin-starred Le Bernardin



Illy's Michael Lin Espresso Cup Set
\$100, ILLY.COM

Limited-edition artist-designed set of six cups comes with two cans of Illy's medium-roast coffee.



Minus 8 Wine Vinegar and DaVero Olive Oil
\$29; \$28
MINUS8VINEGAR.COM;
DAVERO.COM

The perfect pair: sweet vinegar and full-bodied oil



Tea Forte Dolce Vita Ribbon Boxes
\$24, TEAFORTE.COM

Exotic dessert teas, flavored with everything from cocoa truffle to raspberry nectar



Breville Cordless Hand Blender
\$100
BREVILLEUSA.COM

Can be used over hot stoves and away from power sources—perfect for soups



Glenkinchie 12-Year-Old Scotch
\$50, MALTS.COM

A new whisky from one of the most famous lowland single-malt distilleries