

## FOR FOOD LOVERS

Forget the fruitcake. This year, send gifts that are truly edible (not to mention downright delicious).



Clockwise from top: Vella Dry Jack, Lavort and Gamonedo.

Aging a product to perfection is no small feat, but the *fromagers* have it down to a science at the **ARTISANAL CHEESE CENTER**, in New York, the only one of its kind in the U.S. Thousands of cheeses from around the world are carefully aged and nurtured in climate-controlled “caves” until the expert staff, led by founder and big cheese Terrance Brennan, decides that they’re ready for the epicures on your list. *From \$8.50 per pound. 877-797-1200; [artisanalcheese.com](http://artisanalcheese.com).*

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