



Vermont Maple Syrup

Dragonfly Sugarworks offers four grades of organic maple syrup, from a dark, gutsy Grade B to an amber-colored, more delicate grade called Vermont Fancy (above). **\$15 for a 16.9-ounce bottle at dragonflysugarworks.com; 802-434-6502.**



Oregon Goat Cheese

Rivers Edge Chèvre's Sunset Bay goat's milk cheese is creamy, perfectly salty, and complemented by the warmth of Spanish pimentón (smoked paprika). **\$64 for a 2-pound wheel at threeringfarm.com; 541-444-1362.**



Cherrywood-Smoked Bacon

Smoked over fresh-cut cherrywood logs for a full day, Nueske's new all-natural cherrywood-smoked bacon is complete porcine bliss. **1½ pounds for \$19.95 at nueskes.com; 800-392-2266.**



Venison Pâté

Served with a crusty French baguette, Les Trois Petits Cochons' decadent and savory cranberry-and-pistachio-filled venison pâté will be the hit of any hors d'oeuvres table. **\$14.99 per pound at murrayscheese.com; 888-692-4339.**



Artisanal Rum

With a rich, butter-scotch flavor, Berkshire Mountain Distiller's rum has a dryness that's pure pleasure in a glass. It's handcrafted in small batches, aged in oak barrels, and full of warm vanilla notes. **About \$30; see berkshirerum.com for where to buy; 413-229-0219.**



Aged Kentucky Ham

Nancy Newsom's robust prosciutto-style bone-in hams are cured with salt, brown sugar, and hickory smoke, and then aged for 12 months. If you prefer the more intense flavor of longer-aged ham, ask her to age yours for up to 21 months. **From \$12.95 per pound at newsomscountryham.com; 270-365-2482.**



Italian Olive Oil

By adopting one of Nudo's olive trees in the Abruzzo or Le Marche regions of Italy, you'll receive the harvest from it (and its neighbors) over the course of one year, including a tin of olive oil from the first cold press and flavored oils like zesty mandarin and spicy chili. **\$109 at nudo-italia.com; 718-473-0732.**