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The image is a magazine cover for Williams-Sonoma, August 2015 issue. The background is a dark, textured surface, possibly a stone or slate countertop. In the center, there is a dark grey bowl filled with long, thin, yellow pasta (like tagliatelle) and a wooden pasta fork. To the left of the bowl, there is a wooden pasta roller with a light-colored handle and a wooden pasta comb. Below the roller, there are several small, round, yellow pasta pieces (like farfalle) and a wooden pasta comb. In the bottom right, there is a wooden pasta fork. The text "Established in 1956" is in the top left, and "August 2015" is in the top right. The main title "WILLIAMS-SONOMA" is in large, white, serif font across the top. Below it, "A TASTE OF ITALY" is written in a smaller, white, serif font. At the bottom left, there is promotional text: "FIND OVER 250 NEW ITEMS INSIDE plus more at williams-sonoma.com" and "FREE SHIPPING on orders over \$49".

Established in 1956

August 2015

WILLIAMS-SONOMA

A TASTE OF ITALY

FIND OVER 250
NEW ITEMS INSIDE
plus more at williams-sonoma.com

FREE SHIPPING
on orders over \$49

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Established in 1956

Early Fall 2013

WILLIAMS-SONOMA

*Inspired
by wine
country*

Discover the artisans,
foods and traditions at
the heart of California's
wine country

FREE SHIPPING
on orders over
\$49
See page 90

BALSAMIC VINEGAR
CRANBERRY

CALIFORNIA
EXTRA VIRGIN OLIVE OIL

The image shows a Williams-Sonoma magazine cover. It features two bottles: a dark balsamic vinegar bottle on the left and a green olive oil bottle on the right. Both bottles have brown paper tags hanging from their necks. The balsamic vinegar tag is labeled 'BALSAMIC VINEGAR CRANBERRY' and the olive oil tag is labeled 'CALIFORNIA EXTRA VIRGIN OLIVE OIL'. In the foreground, there is a small plate with bread, a loaf of bread, and some salami. The background is a blurred outdoor setting with greenery. The text 'Established in 1956' is in the top left, 'Early Fall 2013' is in the top right, and the main title 'WILLIAMS-SONOMA' is in large orange letters across the top. Below the title is the headline 'Inspired by wine country' in a script font, followed by a sub-headline 'Discover the artisans, foods and traditions at the heart of California's wine country'. A circular badge in the bottom left corner says 'FREE SHIPPING on orders over \$49 See page 90'.

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A WILLIAMS-SONOMA HOUSE 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 \$49.85

B WILLIAMS-SONOMA HOUSE EXTRA-VIRGIN OLIVE OIL EXCLUSIVE Made in USA from California-grown late-harvest Arbequina olives. 25.4 fl. oz. #79-8578783 \$29.95

A1 BOLD & PEPPER #79-7023559 \$19.95

ITALIAN ESSENTIALS

In Italy, the creative pairing of extra-virgin olive oil and rich balsamic vinegar elevates dishes from simple to sublime. Use these elixirs for dipping, dressing and finishing.

Made in Tuscany

Crafted with time-honored techniques

ARTISAN OLIVE OILS. HANDCRAFTED VINEGARS. A WORLD OF FLAVOR AWAITS ONLINE AT williams-sonoma.com.

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NEW + EXCLUSIVE

Williams-Sonoma Professional Stainless-Steel Cookware

Our professional tri-ply cookware does it all – from sautéing and frying to simmering and braising. An aluminum core transmits heat efficiently, while tempered glass lids seal in moisture and ergonomic handles stay cool. Brushed stainless-steel exterior. Dishwasher safe.

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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EXCLUSIVE

**CLASSIC
CAKES,
SMALLER
SIZE**

Our new pans were especially designed to work with our quick bread mixes. The 6-cup capacity produces perfectly sized, intricately sculpted cakes.

A1

A2

A NORDIC WARE SMALL BUNDT® PANS
NEW & EXCLUSIVE. Smaller versions of Bundt's most iconic designs. Made in USA from cast aluminum with nonstick interiors. Makes 8" diam. cake (serves 4-6). #44-8130432
A1 SMALL ANNIVERSARY \$32.00
A2 SMALL HERITAGE \$32.00
SET OF ANY TWO Sugg. \$64.00 Set price \$59.00

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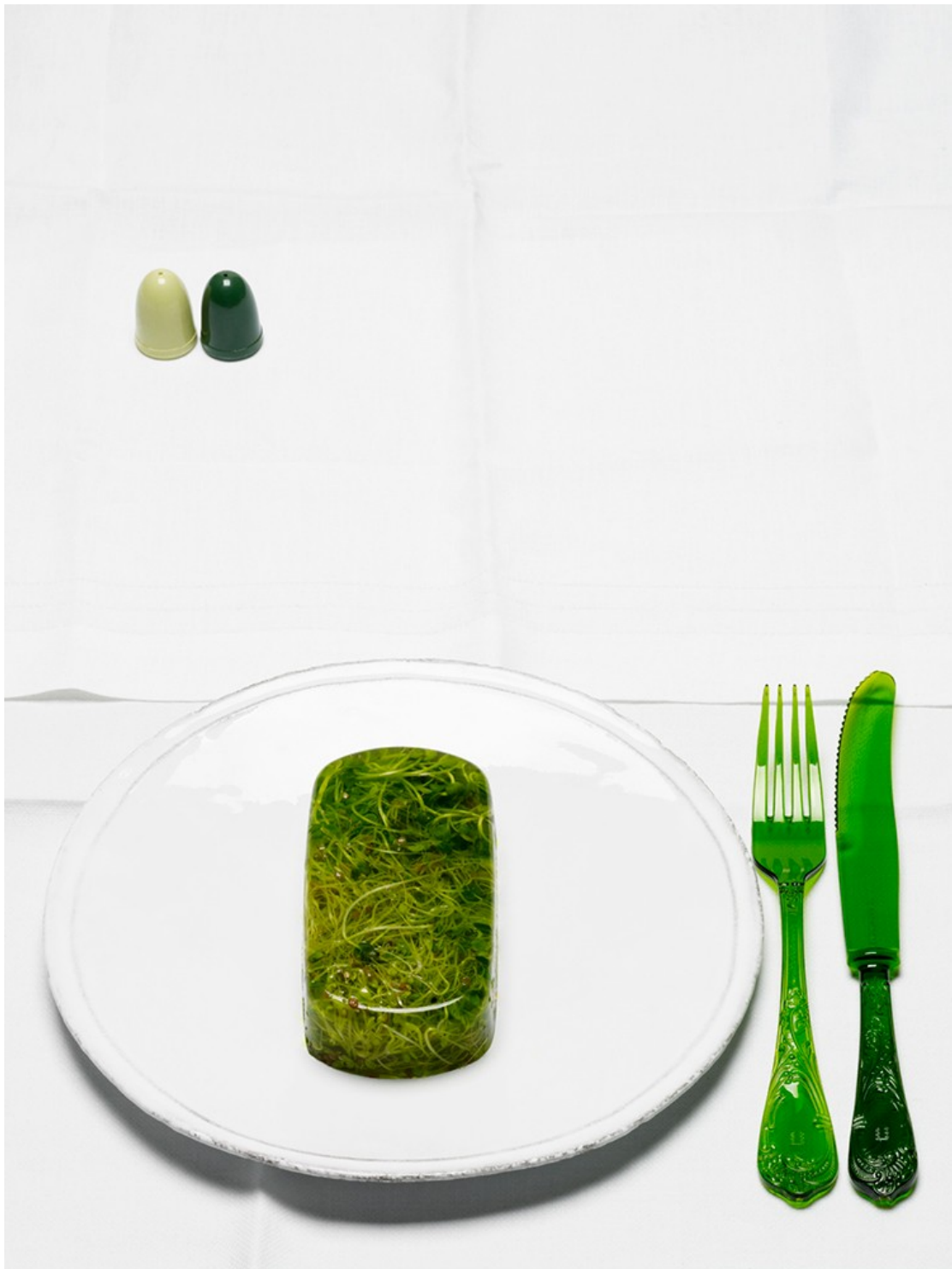
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GET CRACKING
Stainless-steel
nutcracker and oak
bowl, \$195;
georgjensen.com

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Clear glass lid lets you see what's cooking

Classic Staub

Heavyweight cast iron for efficient, even heating. Durable multicoat enameled. Oven-to-table convenience. Made in France.

- GET THE RECIPE -
for Southwestern Chili with Skillet Cornbread
at williams-sonoma.com

A STAUB 4-QT. CAST-IRON UNIVERSAL PAN
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. #06-4247581. Sugg. \$371.00 Our Price \$149.95
*Catalog/Internet only

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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



32 bloomingdales.com/register

REACHED YOUR BOILING POINT AND NEED TO UNWIND?

FLIP TO PAGE 95

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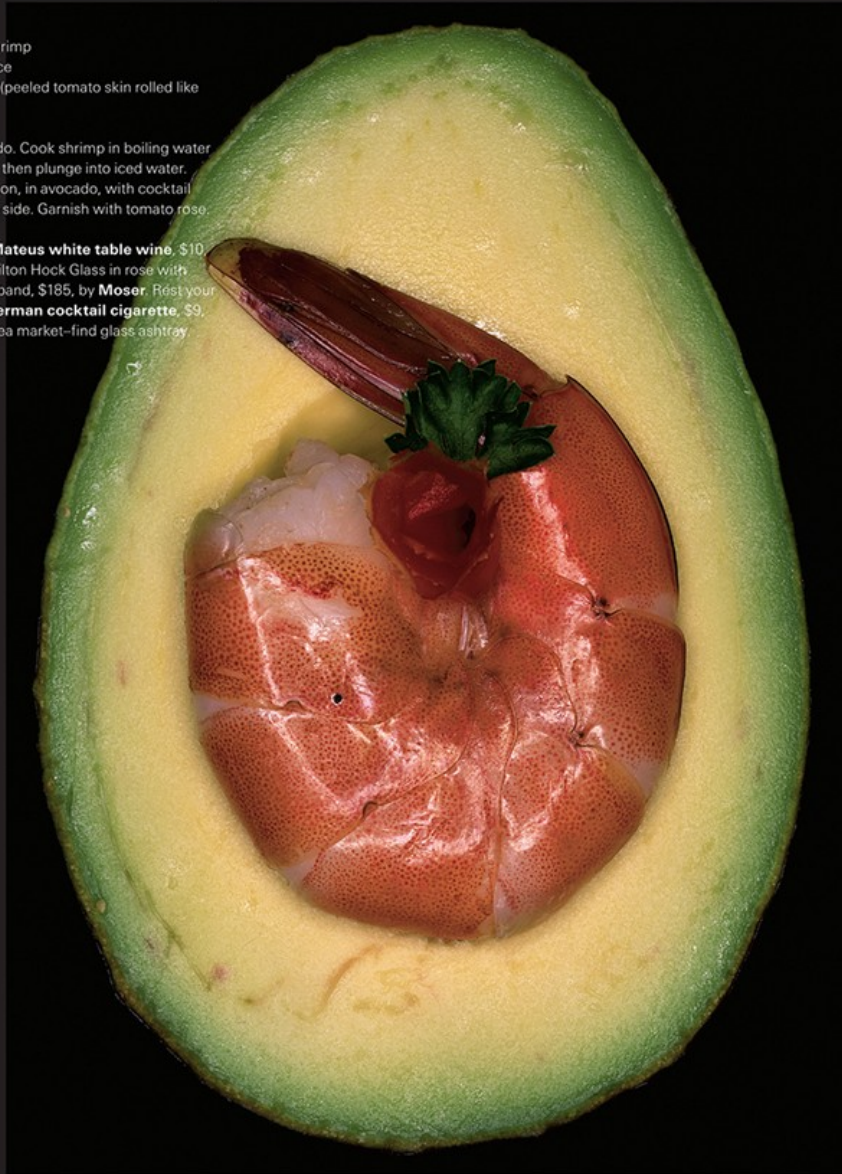


Shrimp & Avocado

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 Hock 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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