

OUR ULTIMATE WEDDINGS ISSUE 2005

Town & Country

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A GUIDE FOR BRIDES

GOWNS
RECEPTIONS
RINGS
GIFTS &
HONEYMOONS

PLUS 35
WEDDING
MUST-HAVES

FEBRUARY 2005
U.S. \$4.00 CANADA \$5.00
FOREIGN \$5.00



Our bride wears
Carolina Herrera

IN THE COUNTRY



FOOD OF LOVE

Ready, aim, mail order: here are five sweet, seasonal ways to send off a romantic arrow of your own. Clockwise from top right: This shockingly hued red velvet layer cake (a Southern specialty; imagine a hot-blooded devil's food) from **VERYVERA**, in Augusta, Georgia, has rich cream-cheese frosting topped by a wreath of toasted pecans (\$60 for a nine-inch triple-layer cake, includes shipping; 800-500-VERA; veryvera.com).

■ With its intoxicating fragrance and tropical taste, the aptly named passion fruit can be used to sweeten everything from cocktails to dessert (try an easy-to-make *panna cotta*). Order a box of ten passion fruits from **FRIEDA'S SPECIALTY PRODUCE COMPANY** (\$45.80, includes shipping; 714-826-6100; friedas.com).

■ **GARRISON CONFECTIONS'** Legendary Lovers III collection features twelve bonbons named after romantic figures, including the raspberry-and-rose Héloïse and the peanut-butter-and-habanero-pepper Mr. Darcy (\$18, plus shipping; 401-490-2740; garrisonconfections.com). ■ Woo your sweetheart with a Chocolate Peppermint Sweetie Pie—hand-dipped, heart-shaped chocolate shortbread cookies layered with chocolate ganache and pink peppermint marshmallow—from artisan confectioner **TINY TRAPEZE** (\$12.95, plus shipping, for a box of six; 617-364-3200; tinytrapeze.com).

■ Scoop **AMERICAN SPOON** brandied Balaton cherries—ruby-red European-style cherries preserved in cherry syrup with a touch of brandy and vanilla—over cheesecake or ice cream, fold them into crepes or slip a few into a glass of Champagne (\$12 for a 13.5-ounce jar, plus shipping, from Zingerman's; 888-636-8162; zingermans.com).

FRANCINE MAROUKIAN