WHERE IT'S @

All the news that's fit to RT, ♥, and #

WHAT WE'RE EATING NOW

For years, we've been begging Portland, Oregon, bakery New Cascadia to ship their incredible hand-formed, overnight-proofed, boiled then baked GF bagels. They finally are (!), so now you, too, can bite into dense, airy, chewy traditional New York-style bagels that are as good as you remember them. \$29.95/dozen at foodydirect.com. ¥ Adding to our obsession with 4th & Heart's lactose-free, dairy-free, grass-fed ghee butters is their new syrupy, luscious Chocti (\$12.99/12-ounce jar at fourthandheart. com), a chocolate spread crafted from cacao, dates, and Madagascar vanilla bean ghee. ₹ It's rare that we get excited about "healthy cookies," but Maxine's Heavenly Chocolate Chocolate Chunk vegan, soy-free, non-GMO cookies (\$6.75/7.2-ounce bag at maxinesheavenly.com) successfully sneak GF oats, flaxseeds, and sunflower lecithin into a treat we actually want to eat.





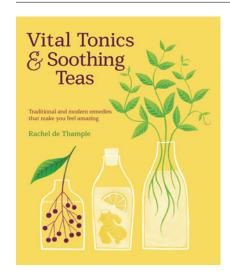






SAVING FACE

"Peoni is the only skin-care line that's made a dramatic, lasting difference," says *GFF* editor Erika Lenkert, who's tried regimens at every price point and swears by these celiacsafe **antiaging products** by Canada-based skin-care guru and celiac **Jennifer Brodeur**. She's not the only one to appreciate the effects: Jennifer is a skin-care strategist for Oprah Winfrey, Michelle Obama, and other fresh-faced celebrities. From \$48 to \$178 at *jbskinguru.com*.



READ THAT FEEDS In Vital Tonics

& Soothing Teas: Traditional and Modern Remedies (Kyle Books: \$16.95), author Rachel de Thample brews up a delicious collection of traditional and ancient tonics. alternative milks, teas, and tisanes with modern flavor and healing sensibilities. Just sidestep the one recipe that includes rye. ■



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