It’s... Oprah’s Favorite Things!

→ Your Chance to Win 72 Perfect Presents

Does This Menu Make Me Look Fat?
6 tricks to ordering a healthier meal

5 Magnificent Makeovers
From sweatpants to sequins!

SEASON’S READINGS
The 10 best books to give and get
That's My Jam
Whether you spread them on a scone with clotted cream or use them to glaze chicken or fish, these artisanal, locally produced jams and marmalades—Gayle loves the Raspberry and Chambord—will give your meals a fruitful upgrade. (The Sampler Gift Set, originally $25, now 20 percent off with code ORPRAH; eatthisisyum.com)

Candy Crush
Specially packaged for O readers, this box of rich, melt-in-your-mouth caramels (slow-cooked in copper kettles using all-natural ingredients), is the perfect gift for anyone with a sweet tooth. (Handcrafted Caramel mixed assortment box, originally $49, now 30 percent off with code ORPRAH; anniebiscandy.com)

Smooth Operator
I'm a big fan of Casa Dragones Sipping Tequila (it made my list in 2012), and now a more affordable, cocktail-ready version has arrived. This 100 percent pure blue agave silver tequila is dangerously smooth, especially in my new favorite drinks, the White Dragon and the Pink Panther (recipes at casadragones.com). (Tequila Blanco, $70; melandrose.com)

Bigger Than a Bread Box
Now this is what I call a statement piece: a 15-pound loaf of tasty rustic, thick-crusted sourdough bread that's an astounding two feet in diameter. Put it out for your holiday party and toast the leftovers the morning after. And after. And after. (Happy Holiday Loaf, $150; elizabar.com)

Noodle on This
What could be better than being in the pasta-of-the-month club? Each month, Brooklyn-based Sfoglini will send a bag of its organic, traditionally cut pasta (such as rigatoni) and a bag of seasonal, locally sourced pasta (like beet fusilli), along with a recipe and pairing suggestions. (Pasta of the Month Club, $75 for three months; sfoglini.com)

Fine Swine
Consider it the United Nations of cured meat. Antibiotic-free pork from the Pacific Northwest is handcrafted into mouth-watering salami in four European varieties: orange-zested loukanika (Greek), sweet and smoky chorizo Rioja (Spanish), spicy salami Nola (Italian), and garlicky saucisson sec (French). (European Sampler, $60, free shipping with code ORPRAH; olympicprovisions.com)

State of the Tart
Sweet tarts may get all the glory, but these savory pastries (a flaky crust and a custard base filled with zucchini, asparagus, artichoke, tomato, or onion) are just as delectable. Who knew eating your vegetables could be so indulgent? (Petit Quiche Assortment, $42; tattebakery.com)