

warming winter cider

CIDER SIMMERED WITH AROMATIC SPICES IS JUST RIGHT FOR A COZY BREAKFAST OR TO SERVE AS EVERYONE UNWRAPS PRESENTS.



CHUCK'S FIND

Mulling Spices, 1963

Chuck Williams introduced our classic mulling spices over 50 years ago. They were a popular item in the first Williams-Sonoma store and have been a customer favorite ever since.



- A Ruffoni Hammered Copper Stockpot**
Exclusive Hand hammered by artisans in the Italian Alps. Cast-brass artichoke-shaped finial. #54-286856
4 1/4 Qt. \$325.00
7 1/2 Qt. \$375.00
12 1/4 Qt. \$425.00
- B Mulling Spice Mugs**
Exclusive Perfect for hot cider, mulled wine, coffee and more. Set of four. *Available for individual purchase at Williams-Sonoma stores.* #54-9718438 \$24.95
Individual Items from \$5.95
- C Hammered Stainless-Steel Mulling Spice Ball**
New & Exclusive Generously sized to pair with our Ruffoni pots. Hammered stainless steel. #54-4114336 \$14.95
- D Williams-Sonoma Mulling Spices**
New & Exclusive 4.5–4.8 oz. Choose Classic or Citrus-Ginger (not shown). #54-4546735 \$12.95
- E Cinnamon Sticks**
New & Exclusive Sumatran Korintje cinnamon is prized for its intense spicy flavor. 3 oz. #54-4198750 \$12.95
- F Williams-Sonoma Cider**
New & Exclusive Try on its own or with our mulling spices. 32-oz. concentrate. Makes 1 gallon of cider.
Cranberry Pomegranate Cider, with elderberries. #54-3106440 \$22.95
Five-Apple Cider #54-7201783 \$22.95