



September 2010
Summer Store Hours

We want to wish all of our students a safe and successful school year!

And don't forget we return to our regular Saturday hours (9 AM-4 PM)
after Labor Day!

Wine Of The Month

Alto Almanzora - 2007 Valle del Almanzora, Spain
\$12.95 each or 2/\$23.90

These grapes are grown on vines that are 9-to-40 yrs. old in soil that is slate and limestone with a clay-sandy texture and aged in French and American oak. This wine is deep purple in color (remarkably dense for its humble price), offering a kinky, full blown nose of smoke, spice box and wild blueberry. Ripe, succulent and layered, this bargain-priced, hedonistic effort totally over-delivers.

Cheese Of The Month

Award-Winning Smith's Farmstead Gouda
\$9.95/lb.

From the hills of Winchendon MA, this raw milk cheese is made with the freshest milk possible in the old-fashioned family tradition. Combined with hard work, they produce a Farmstead Gouda that rivals anything made in the Netherlands. It has the same mild taste, creamy texture and small bubbly eyes. It is an excellent dessert cheese, great for cooking and melts beautifully. Bon Appétit describes it as "one of the best".



What's New?

479 Degrees Popcorn

\$4.99/4 oz.

Oprah Magazine states, "This snack food is equivalent to finding Brian Atwood shoes on sale while riding off into the sunset with Benicio Del Toro in a Lamborghini." Try one of the three flavors of this San Francisco-made treat:

- **Ginger Sesame Caramel:** Ginger infused with organic caramel, tossed with toasted black sesame seeds.
- **Chipotle Caramel and Almonds:** Dark organic caramel spiked with chipotle chili and toasted almonds.
- **Fleur de Sel Caramel:** Sweet crunchy organic caramel sprinkled with delicate flakes of sea salt.

Pepper Creek Farms Red Pepper and Carrot Relish

\$6.95/10 oz.

Slightly hot, somewhat sweet, mouth watering relish, made with the highest quality fresh produce available. Use it to add zest to hot or cold meats, side dishes or savory sauces.

Joycie's Spicy Beets

\$6.95/16 oz.

All-natural hot and spicy pickled beets are flavored with jalapeno chili pepper. Great alone or add to meat dishes for a robust flavor.



La Panzanella Croccantini

Acclaimed, all-natural crunchy little bites from Seattle, WA, each with its own flavor profile (savory, spicy and herbal) all of which excite the palate. Made and packaged by hand and made fresh to order. We carry the following:

- **Onion Croccantini** \$4.99/8 oz.
- **Fieri Red Chili Basil** \$2.99/4 oz.
- **Fieri Chipotle** \$2.99/4 oz.
- **Mini Croccantini** (available in Original, Black Pepper, Garlic, Sesame, Whole Wheat) \$4.99/6 oz.

Karen's Food Company of Rutland, VT \$4.95/8 oz.

- **Fresh Tomato & Olive Bruchetta:** This is made with plum tomatoes, ripe olives, caramelized onions, roasted garlic, Balsamic vinegar and herbs. Toss with pasta, serve as a tapenade or use as a base for gourmet pizza. Note that olives are machine pitted and may contain pit fragments.
- **Hot Giardiniera:** This jazzy Italian condiment is made with pepperoni, manzanilla olives, olive oil, canola oil, celery, carrots, pimentos, cayenne peppers, herbs and spices.
- **Muffaletta:** This traditional New Orleans olive and garlic condiment is great on sandwiches, tossing with pasta or served with cheddar cheese and crostini or crackers.



Recipe Of The Month
Stonewall Kitchen Peanut Butter and Jelly Cookies

Ingredients

- ¾ cup butter (at room temperature)
- ½ cup Stonewall Kitchen creamy or crunchy peanut butter
- ¼ cup plus 3T granulated sugar & ¾ cup brown sugar
- 1 egg, slightly beaten
- 1 tsp vanilla
- 1 ¾ cups cake flour
- 1 tsp baking soda
- ¼ tsp salt
- 1 jar Stonewall Kitchen Strawberry Jam

Directions

- Preheat oven to 350 degrees.
- Beat butter & PB until fluffy.
- Add ¼ cup white sugar & ¾ cup brown sugar.
- Beat till smooth then beat in egg and vanilla.
- Combine flour, baking soda, salt and sift into PB mixture. Mix until smooth.
- Pull pieces of dough and roll in between your hands into 1" balls; roll in 3T sugar.
- Place balls on greased cookie sheet.
- Make an indentation into each cookie w/your thumb and fill area w/ ¼ tsp jam.
- Bake 12-15 min. until golden brown.
- Cool on wire rack. Yields approx 3 dozen