

# Zingdish!

the inside scoop on all sorts of  
flavorful events around the Zingerman's  
community of businesses

**Zingerman's**  
DELICATESSEN

422 Detroit Street, Ann Arbor MI 48104  
Deli: 734.663.3354 (DELI)  
Next Door: 734.663.5282 (JAVA)

## Deli Tastings And Events

### ZINGERMAN'S HOLIDAY COCKTAIL PARTY

Wed., Nov. 7 • 5:30-8:30pm  
Zingerman's Events on Fourth

Get in the holiday spirit with Zingerman's Catering! Bring your friends and join us for tastes of our holiday menu. Our space is perfect for holiday parties and office lunches up to 75 people. Book your weekday party that night for a discount on your event! **Cash bar will be available, featuring beer, wine, and signature cocktails. All proceeds benefit Mott Children's Hospital. \$20 suggested donation**



### POP IN WITH CREMINELLI SALUMI MAKERS

Wed., Nov. 28 • 5-9:30pm

This "Pop-In" will feature the amazing treats that come to us from Creminelli Fine Meats. Based out of Utah, Creminelli has been making some of the finest salumi this country has ever seen and we are excited to be serving them. The salumi maker, Christiano, will join us for this Italian inspired menu where his products will be the star of the show. So come on down and mangia and meet the maker. (Vegetarian options will be available)

### HARD CIDER AND CHEESE TASTING

Thu., Nov. 8 • 6:30-8:30pm • \$35/person

Nothing says fall in Michigan better than cider! Come explore some interesting cheese and hard cider pairings with Mike Beck from Uncle John's Cider Mill. During the tasting, you will get a chance to try more than four different hard ciders paired with the perfect cheeses. While you taste, you'll learn about the rich history of fermented apples.

### ARI'S BEST OF 2012

Tue., Dec 11 • 6:30-8:30pm • \$45

This time of year we pull out the foods that simply amaze us and taste them together. We reflect on the past year and celebrate. Join Ari Weinzwieg and the Deli crew for the most anticipated tasting of the year: an evening of story telling, historical narrative, and full of ridiculously tasty bites of the 'Best of 2012!'

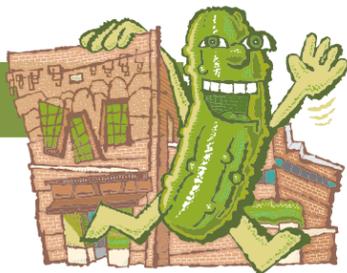
## Sandwich of the Month

### November PROFESSOR DAVE'S ALL-NIGHTER

This sandwich was designed by Professor Dave Haron, of UofM Law School, to showcase the best Zingerman's Deli has to offer. He combined great corned beef, Vermont cheddar cheese, outstanding vegetables, and an egg to make this a breakfast bonanza! Whether it's your cure after a late night study session, or a power play to start the day, this sandwich will get you going in the right direction

Corned beef hash, sauteed green peppers, melted cheddar, a fried egg all sandwiched between two slices of toasted rye.

Available with the fried egg (Professor's Recommendation!) from 7-11 or try it without the egg afterwards! \$12.99



### December THE SMOKEY HOKEY

A dynasty of smoke and salt. A winning formation of cheese, sauce and bread. A terrific line up of warmth and crunch that will have your fist pounding in the air. It's Sandwich Line Sous Chef Schoenfeld's signature tribute to the Wolverines. It's...the Smokey Hokey. Smoked turkey, applewood-smoked bacon, smoked mozzarella, and barbeque sauce on a grilled onion roll. \$11.99



## bake more! With More Hands-On Baking Classes

3723 Plaza Drive • 734.761.7255

### BUCHE DE NOEL

Mon., Dec. 17 • 5:30-9:30PM

Sat., Dec. 22 • 5:30-9:30PM

We demystify this holiday classic dessert for you and make all it's components: fluffy vanilla chiffon cake, walnut rum butter cream, chocolate butter cream and meringue mushroom decorations. You'll wow your family and friends for seasons to come. \$125 per person.



### BETTER BAGELS

Fri., Nov. 30 • 1-5PM

At Zingerman's Bakehouse we make bagels as they were a long time ago- crispy on the outside, chewy on the inside, with big flavor and a hole you can stick your finger through. Let us teach you to make this now all-American breakfast in your own home. \$100 per person.



Check out the full schedule  
& register for classes at

[www.bakewithzing.com](http://www.bakewithzing.com)



3723 Plaza Drive  
734.929.6060

### "SECOND SATURDAY" TOUR!

November 10 & December 8 • 11am-noon

Join us monthly for an open-to-the-public, no-reservation-required event. Sit down with Coffee Company managing partners Allen and/or Steve to tour their facility and learn about coffee - where it's grown, how it's sourced and how it's roasted. Finally, learn how to discern the subtle distinctions among the world's finest coffees as you sample some new offerings and some old favorites brewed using a variety of techniques.

### BREWING METHODS CLASS

Sun., Nov. 11 • 1-3pm • \$10

Sun., Dec. 16 • 1-3pm • \$10

Learn the keys to successful coffee brewing using a wide variety of brewing methods from filter drip to siphon pot. We will take a single coffee and brew it 6 to 8 different ways, each producing a unique taste. We'll learn the proper proportions and technique for each and discuss the merits and differences of each style.



SHARING ZINGERMAN'S UNIQUE  
APPROACH TO BUSINESS

### LEADING WITH ZING!

How serving the Front Lines can serve  
your Bottom Lines

Nov 12-Nov 13, 2012 • Apr 8-Apr 9, 2013

Learn about Servant Leadership - an out of the box approach to Leadership. Come to this seminar to find out what it is, why it's a better way to be and our list of the 6 things effective servant leaders do. Throw in the concepts of Visioning, Energy Management, and Bottom Line Change - our recipe for effective organizational change - and you've got yourself a seminar that is guaranteed to inspire and energize!

### BOTTOM LINE TRAINING

What could your business achieve if you  
knew how to make your training work?

Dec 3-Dec 4, 2012 • Feb 4-Feb 5, 2013

We call it Bottom Line Training because it's not just training for its own sake or because it's the right thing to do - it's training that is designed to positively change behavior, training that enables your organization to succeed and allows your trainees to feel successful. We worked long and hard to distill our understanding of it and we believe that once you've assimilated our Training Compact and Training Plan questions, you will be able to create training that works for your business. We believe in our approach so strongly, we trademarked it!

734.930.1919 • 3728 Plaza Dr.  
[www.zingtrain.com](http://www.zingtrain.com)



## Special Dinners

Our special dinners are multi-course family-style affairs with a little history and a LOT of food featuring writers, chefs, authors and more from our own community and all around the country.

### TRADITIONAL BEEFSTEAK DINNER

Tue., Nov. 13 • 7:00pm • \$55/person

Beginning in the 1860's, butchers would sneak choice cuts of meat into the kitchens of nearby saloons, grill them over coals and feast on them during Saturday nights-on-the-town. This New York City tradition became known as a "Beefsteak" - a simple, masculine feast of beef, lamb chops, kidneys and beer - with simple etiquette rules: knives, forks, napkins, tablecloths - even plates - were entirely optional. The Beefsteak became to New York what a barbecue is to the South or a crab feast is to Maryland: a place to gather a community, often around a political cause or fundraiser.

Chef Alex will revive an almost-lost 19th century American tradition, crafting a meal exclusively using Cornman Farms' meats. Jan Longone, the Curator of the American Culinary History at the William Clements Library at the University of Michigan and the proprietor of the Wine and Food Library, will join Chef Alex and share the history of the Beefsteak.



### GO WISCONSIN! DINNER CELEBRATING WISCONSIN CHEESE AND DEATH'S DOOR SPIRITS

Wed., Nov. 28 • 7:00pm • \$50/person

Wisconsin cheeses have an illustrious heritage of more than 160 years of quality and craftsmanship. During this long and rich history, the art and science of cheese making have been captured in time-honored traditions that produce cheese varieties of unsurpassed excellence. Today, Wisconsin produces more than 600 varieties, types and styles of American, international-style and original cheeses that win more awards than any other state or country.

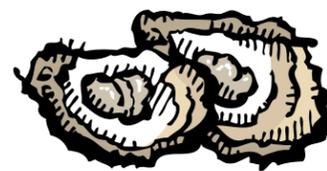
Inspired by the Death's Door passageway between Washington Island and the Door County peninsula in Wisconsin, Death's Door Spirits is committed to working with local farmers to create truly exceptional spirits. A Wisconsin inspired menu will be the feature of the evening, highlighting Wisconsin's award-winning cheeses, paired with cocktails made with vodka, gin and whisky made by Death's Door.



### 13 MILE APALACHICOLA OYSTER DINNER

Wed., Dec. 12 • 7:00pm • \$50/person for food, \$25/person wine pairings

Apalachicola Bay not only sits on the mouth of the Apalachicola River, but also rests against the Gulf of Mexico, giving the seafood in this area the perfect amount of salt and fresh water to grow and thrive. The oysters of this area have their own distinctive taste that you can't find anywhere else in the world. Working with the 13 Mile Brand and Buddy Ward and Sons Seafood, the Roadhouse has created a menu featuring the different flavors of the oysters, said to be some of best tasting in the country.



you really can taste the difference!

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# HAPPY HOLIDAY

## we make custom gift baskets for the holidays!

We're here to help! Our Deli folks love to give gift baskets to friends and families and over the years we've definitely learned a thing or two about mixing and matching to create just the right holiday gift. We love the food we sell, and we'll work with you to choose the perfect combination of flavorful goodies, based on any theme you'd like, and make it look irresistibly exciting in one of our beautiful wooden baskets or colorful Zingerman's boxes. We can create food-spectacular gifts for practically any budget. Just ask! Or create your own Zingerman's gift ideas and dress them up in one of our gift baskets or boxes!



## zingerman's spiced pecans

### Our homemade classic

Every Zingerman's employee smiles when we make these. The smell coming out of our kitchen is enough: toasting pecans mixed with cloves, allspice and caramelizing sugar. Employees stop in their tracks, inhale greedily and check with the kitchen crew. "Any extra?" If they're lucky they head out with a handful.

The smell you'll get when you open the bag may provoke the same reaction, so get ready. Whole pecans toasted with butter, lots of freshly ground Tellicherry black pepper, Jamaican allspice, ground ginger, cloves and more. The nuts cluster together in little caramelly-spicy handfuls, making it way too easy to eat too many. If you can manage it, I say get two: one for eating and another for those times when a quick gift comes in handy.

Available in a holiday gift bag at Zingerman's Delicatessen and in our classic tin at [www.zingermans.com](http://www.zingermans.com) or 888.636.8162.



## holiday tasting with zingerman's co-founder ari weinzweig!

### Ari's Best of 2012

Tue., Dec 11 • 6:30-8:30pm • \$45

This time of year we pull out the foods that simply amaze us and taste them together. We reflect on the past year and celebrate. Join Ari Weinzweig and the Deli crew for the most anticipated tasting of the year: an evening of story telling, historical narrative, and full of ridiculously tasty bites of the 'Best of 2012'!

## deli build-out is open for business this holiday!

Yes, after days, weeks, months and years of painstaking work on this postage stamp site, we are now tasting the absolute sweetness of the fruits of that labor. Though some construction continues for a few more months, the fencing is gone and voila! the beautiful patio and building are unveiled and open! On the NEW sandwich line, we're flying front-and-center, buzzing in the two NEW kitchens (1st floor and basement) and bustling in all the NEW dining spots. Behind that lone, ruddy construction wall, the last pieces of the puzzle will artfully join the original Deli building to its new sister building in January. Poke around, ask questions, make yourself at home and visit the website where the project's entire evolution is archived. This expansion was designed for all of us and we look forward to celebrating it with you at the official grand opening in March 2013, the Deli's birthday month.



## Zingerman's EVENTS on fourth

### a Great Place to celebrate!

#### Feast with Friends and Family from our 2012 Holiday Menu

Plan your holiday party at Zingerman's Events on 4th! This lovely, private dining space in downtown Ann Arbor would be perfect for your holiday gathering. Featuring a full bar, barista station with made to order coffee drinks and our full flavored holiday menu! Call 734-663-3400 for more information about planning your party at Zingerman's Events on 4th!

#### ..... New on the menu this year! .....

##### Applewood Smoked Spiral Cut Ham

From our friends at Nueske's in Wisconsin, this applewood smoked and honey glazed bone-in ham is spiral cut and sold heated and ready to serve. Comes with your choice of either whole grain mustard or Michigan cranberry sauce.

##### Zingerman's Porchetta

With hogs from Ernst Farm in Washtenaw County, we make a luscious roulade of pork belly and loins rubbed down with fennel pollen, marash pepper, sea salt, and fresh lemon zest. After five hours of slow roasting, the end result is a tender, juicy, flavorful piece of meat that goes great with a piping hot side of polenta from Mulino Marino, imported from Italy's Piedmont. We serve this with fresh green salad and Zingerman's Bakehouse Bread with Michigan farm butter.

##### Mackinac Straights Whitefish

Roasted with sea salt, tellicherry peppercorns and fresh parsley. Served with our housemade two mustard caper sauce, buttery mashed potatoes and a fresh green salad with Bakehouse bread and Michigan Farm butter.

##### Primo Grano Casserole

We start with Primo Grano pasta made with heirloom wheat from the Abruzzo region of Italy. Then we add our housemade marinara sauce, fresh made mozzarella, and Michigan grown kale. Last choose between grass fed beef or locally grown vegetables. Served with a green salad and Bakehouse bread with farm butter.

##### Zingerman's Bakehouse Hungarian Tortes\*

###### Rigó Jancsi

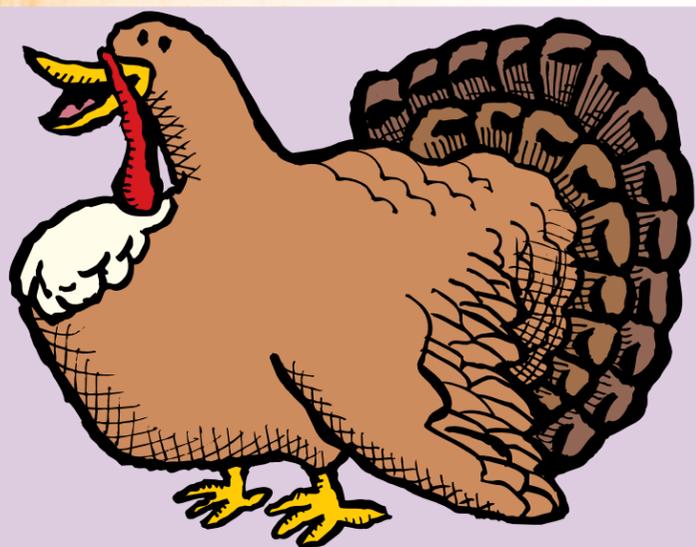
Two light layers of chocolate sponge cake filled with chocolate rum whipped cream and iced with apricot glaze and dark chocolate ganache

###### Dobos Torta

Five thin layers of vanilla sponge cake and dark chocolate butter cream, all topped with pieces of crispy dark caramel.



\*read more about these great Hungarian treats in Ari's Top 30 for 2012 essay on page 4



### have thanksgiving with us!

#### Complete Thanksgiving Feast To-go

Featuring local turkey breast from Harnois and Son Farm in Whitmore Lake, MI, hand-selected by Chef Rodger, and matched with traditional celery and sage stuffing, Thanksgiving dinner from the Deli provides a truly tasty holiday. This magnificent bird joins a complete holiday feast for four that includes our mashed potatoes, homestyle gravy, brussels sprouts with butternut squash, chestnut cream soup, cranberry sauce, Thanksgiving wild rice, maple syrup sweet potatoes, Zingerman's Bakehouse Farm bread along with fresh Michigan farm butter, plenty of our amazing spiced pecans for snacking and Pilgrim Pumpkin Pie for dessert. This feast will have you exclaiming "Now that's something to be thankful for!"

#### The Thanksgiving that really GIVES!

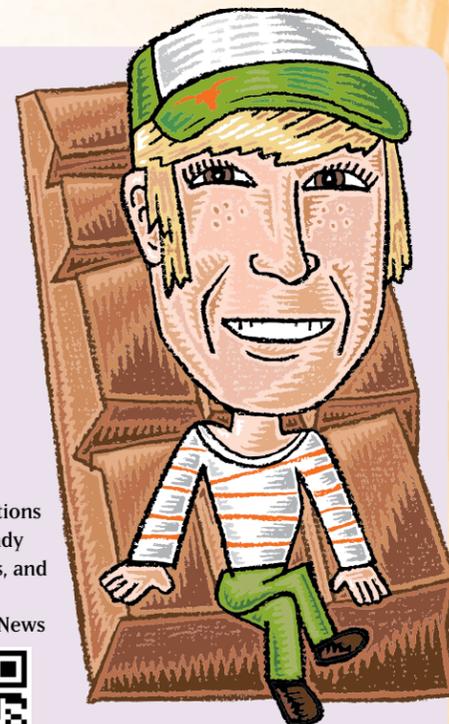
Zingerman's Catering will donate 100% of the profits from every Complete Thanksgiving Feast to Food Gatherers, our local food bank. For more than two decades, the folks at Food Gatherers have been putting your donations to great use delivering nutritious meals to our neighbors in need. For more info or to find out how you can help, go to [www.foodgatherers.org](http://www.foodgatherers.org) or call 734.761.2796.

### want the scoop on the Latest and Greatest in the world of artisan chocolate?

#### Sign up for Zingerman's Deli Chocolate Lady News & Notes

This monthly e-news devoted to chocolate and confections is sure to satisfy your virtual sweet tooth. Chocolate Lady Margot shares tasting notes, new and notable products, and info about upcoming chocolate tastings and events. Go to [www.zingermansdeli.com](http://www.zingermansdeli.com) and click on the Food News link to sign up!

You can also sign up here



### chocolate fanatic or sweets hound on your list?

#### Come to the Deli for your personal chocolate concierge!

Chocolate Lady Margot will be at your personal shopping service this holiday season, armed and ready with a mighty arsenal of treats, from traditional to wild. Reach her at [mmiller@zingermans.com](mailto:mmiller@zingermans.com) with your chocolate and confections related questions!

# 30 FULL FLAVORED FOODS

for Gifts, Good Eating and a Great Holiday Season

## 1. SUPERB SARDINES FROM SPAIN

If you check in with some of the most serious sardine lovers in the US, say, ten years from now, and ask them to name the go-to spot to find their favorite forms of these delicious little fish, I will forecast that at least eight out of ten are going to tell you they do their sardine shopping at Zingerman's. That's right. Zingerman's—in landlocked Ann Arbor—will have ascended to become one of the centers of the specialty sardine trade. And while our sardine-centric reputation is destined to spread over the next few years, we've already got an amazing, world class, one of a kind sardine selection on hand today.

Which means that if you're looking for the best of the best you'll want to head down to Detroit St. (or log in online to [zingermans.com](http://zingermans.com)) where on any given day you'll find many different types of tinned and jarred sardines from a dozen different producers in almost that many countries.

The sardine selection at the Deli right now is already deeper and more delicious than it's ever been. If you enter through the front door, you'll find it immediately on your left. All of the sixteen different varieties are worth trying—as you probably already know, if we don't like 'em we won't stock 'em—but these glass-jarred beauties from the Ortiz family in the Basque Country in Spain are at the top of my personal list right. I could—and have been—eating them very regularly ever since we got them in for the first time about eight months ago.

While I understand that sardines may not seem a particularly scintillating subject to those who aren't as in love with them as I am, I will assure you that putting a jar of these beauties in front of a sardine lover will probably get you more attention than you would with one of those beautiful, dry-aged steaks cut from Cornman Farms' pasture raised beef we serve up at the Roadhouse or a bar of the incredible Vietnamese chocolate (read on) that just arrived at the Deli. The Ortiz sardines are, I say with confidence, truly that beautiful. Silvery, glistening through the glass through the golden green olive oil in which they're packed, I can guarantee that every sardine lover will be at the least intrigued, and more likely than not, anxious to open the jar and eat some.

These particular sardines from northern Spain are one of those really amazing offerings that are sure to attract—and then hold—the attention of every little fish lover that tries them. Prepared and packed by the Ortiz family on Spain's Cantabrian coast, they really are pretty incredible. I probably shouldn't have been surprised that they're as good as they are—Ortiz has been Spain's premier producer of tinned tuna, anchovies and other small fish



for over a century and is currently being run by the fifth generation of the family. Their products are recognized by pretty much everyone who pays attention to these sorts of things as some of THE best anywhere! If you're looking for tinned fish, Ortiz would be the BMW of the tinned fish world; classy, stylish, smooth riding, very high quality—they're definitely the can of choice for connoisseurs of these sorts of things.

For some reason that I haven't yet ascertained, these special sardines fell out of the Ortiz's production for many decades. Last year the family restarted the sardine packing. And, as you can tell, I'm very, very happy that they did. Aside from looking really beautiful, the sardines taste terrific. They're produced according to an old French recipe that dates to 1824, back to the earliest years of preserving fish in jars or tins. As with their tuna and anchovies, the Ortiz folks are very finicky about the fish they select; they use only true pilchards, the most prized of the many species of small fish that are canned around the world as "sardines." They cook and pack only fresh sardines, hence production is seasonal; they have only about three months to pack sardines for the year.

The freshly landed fish are taken from the dock directly to the plant in the village. There they're cleaned, fried in extra virgin olive oil and then left to stand for a few hours in order to drain the naturally occurring water that they still contain. This makes the sardines mellower, more delicate in texture than others on the market. (By contrast most middle of the pack commercial canneries—though nothing we carry—use frozen fish. This changes the texture and flavor significantly. They cook them with steam once they are put in the tins, then add the oil, tomato or other sauces. All the water that was inside the sardines remains in the tin, reducing quality and eating enjoyment.) The Ortiz family prepares them *a l'ancienne*; tender from cooking skin and bones still on, you get the traditional soft, delicate but meaty texture and also all the calcium and Omega-3s as well. Finally they're hand packed with extra virgin olive oil in glass jars.

What do you do with such amazing sardines? Well the easy answer is, you eat them. I put them on salads with great frequency. I eat them on pasta—try 'em with either a fennel scented tomato sauce or, equally excellent, with a few spoonfuls of olive or caper paste and some grated bread crumbs over top. They're fantastic on the traditional *insalata pantescia*—the traditional salad of the caper growing island of Pantelleria off the coast of Sicily. Cooked potatoes, cherry tomatoes, a bit of slivered red onion, a handful of black olives, and of course, plenty of capers. Toss the lot with a bit of your favorite wine vinegar (I love the Txakoli vinegar that hails from the Basque Country, not far up the road from the Ortiz factories.), a touch of sea salt, a little crushed dried oregano and plenty of extra virgin olive oil and let stand for about half an hour to allow the flavors to come to together. Lay the sardines over top and serve.

The Ortiz (or of course any of our) sardines are also delicious laid atop a bed of the spicy harissa we get in from the Mahjoub family in Tunisia. Just pour a bit of good extra virgin olive oil into the bottom of a salad bowl, then put down a generous amount of the harissa. The vermilion color of the harissa will look beautiful against the light green-gold background of the oil. Lay the sardines over top, sprinkle on a touch of sea salt and a grind of good black pepper and enjoy with a nice piece of warm Paesano bread in hand.

Before I move on I should mention something about maturing. No, not about me, but about sardines. It's not common knowledge outside of sardine circles but aficionados actually age these little fish. As they age in the jar (or tin), the olive oil penetrates ever more effectively into the flesh of the fish—the flavor gets fuller and the texture a bit more tender. Connoisseurs will keep back a case of sardines each year to mature in their cellars. If you ask the owners of any sardine cannery what sardines they're eating at home, I'll forecast that they'll tell you something like "We're eating the 2006 sardines now. And we have a few left from 2005." The point is obvious—when you have your pick of the pack, the aged sardines are surely the way to go. (To help you get your own sardine cellar started we're offering special case pricing on these babies.) While we don't have any extra aged offerings from Ortiz (yet), we have gotten a couple of great ones from our French friends, the Gonidec family in Brittany. Right now we've got a limited number of their "Les Mouettes d'Arvor" sardines from 2010 and 2009. A bit fuller in flavor, my idea of a good time would be to get one of each, open them all simultaneously and kick off the most serious sardine tasting party in town!

## 2. ORTIZ TUNA WITH SOME TERRIFIC (ZINGERMAN'S) ARTWORK



Since I've already gone at length about how good the Ortiz sardines are, I'm going to shift to one of their other great products. We've long loved the terrific tuna we get from the folks at Ortiz. Line caught bonito (aka "albacore" in English), cooked and packed in water—great tuna like this one is a staple of the high end Spanish kitchen. Pretty clearly it's becoming a staple for those in the know here in the States as well. Ortiz tuna is now one of the ten biggest selling items at Zingerman's Mail Order. In the last twelve months alone we've sold 22,435 tins! 15,000 tins of which we sold during in the six weeks of this year's annual summer sale! Wild!



What's got into people? Well, you really only have to eat this top quality tuna once to realize that the stuff most Americans (like me) grew up eating was . . . to be really polite about it, not very good. The difference is night and day—texture and flavor are just far superior in the Spanish product. Once you try it you'll see why good tuna like this is a staple item in Spain. If you like tuna, you'll likely want to eat it almost every day.

This year we're particularly excited to sell the Ortiz tuna because our artwork has been chosen for use on their special gift tins this year. The beautiful illustration done a few years back by our own Ian Nagy is now appearing on the tuna tin worldwide! While you've probably not met Ian in person, if you've ever looked at a Zingerman's catalog, label or newsletter, you've almost certainly seen some of Ian's amazing work. He's been at it here for twenty years now! (His colleague in colors, Ryan Stiner, has been drawing equally amazing things for eight years now too.)

Once you're done admiring the art on the tin you can move on to appreciating the equally artful tuna inside. As consumers we get the easy part—the fisherman and the packers and in this case, the label designers, worked long and hard. All you and I have to do is open the tin and eat! You can do pretty much anything you like of course with this great tuna, including eating it right out of the tin. You can also do everything I've suggested above, swapping tuna for sardines. Or try it in a *sandwich Tunisienne*. Start with a good-sized bit of the Bakehouse's hand rolled French baguette, cut in half, or a Paesano roll. Brush it with some of the Mahjoub's extra virgin olive oil, then a generous spread of the harissa. Lay on some Ortiz tuna, chopped up preserved lemon, capers, onion,

## TINNED FISH OF THE MONTH



### NOVEMBER Cole's Smoked Rainbow Trout

Farm-raised in a stream fed by Portuguese mountain spring waters. These sweet and tender fish are filleted, deboned, smoked over applewood and then packed in tins with high quality olive oil. Great for use in salads, entrees or eating right out of the tin. \$5.35 (reg. \$7.99)

### DECEMBER Ortiz Ventresca de Bonito del Norte

The belly cut from the finest hand-caught Spanish Albacore available. This tuna is as buttery and as tender as it gets; it will take any snack or meal to the next velvety level. \$10.71 (reg. \$15.99)

and pitted olives, pickled vegetables, and roasted red peppers. Press it all together, open wide, eat and enjoy! It's a great combination, equally good I think when it's freshly made, but also a few hours out from the kitchen when the oil's nicely soaked into the bread and the flavors have set up really well.

### 3. COMPELLING CAPER SAUCE FROM CALABRIA

A great little item from the Southern Italian region of Calabria. This smooth textured sauce is made from caper flowers, which are more tender than the buds that we're more accustomed to eating, seasoned with a touch of vinegar, extra virgin olive oil and sea salt. It's an easy to use convenience food of the highest quality. Its silky smooth texture makes me think of a vegan (and completely uncontroversial) mousse de foie gras. Great tossed with just-cooked fettuccine—dress with grated breadcrumbs and a fruity extra virgin olive oil. The caper sauce is a great canapé—just spread it on squares of buttered toast. On a grilled mozzarella sandwich. Add to your deviled eggs. Or mix with some mayonnaise to make potato salad or rice salad. Or spoon a bit onto just-cooked salmon or swordfish.



### 4. THREE TERRIFIC HUNGARIAN TORTES

A year ago this fall we embarked on a long term project to put together one of the best selections of Hungarian baked goods in the country. Three trips to Hungary, a whole lot of testing and baking and tasting, talking and teaching later, we're well on our way. While we have decades of studying to do still, even this first year the Bakehouse has put together a wide range of amazingly delicious—and beautiful to look at—sweet and savory pastries, all terrifically true to Hungarian tradition. While all are really impressively excellent, I've got this terrific trio of tortes on my mind for the holidays—they're so beautiful, so special, so exceptional that they're pretty sure to take any holiday gathering up a couple notches. If you want to take your friends and family for a cruise up the Danube, by all means do it! But if the group tour won't fit into this year's budget and/or schedule, just stop by the Bakehouse (or the Deli) and pick up one of these three amazing offerings. All are delicious, and all have won kudos from the Hungarian community here in Washtenaw County.

#### Rigó Jansci – Hungarian Chocolate Torte from Zingerman's Bakehouse

If you haven't yet tried the Rigó Jansci, check it out soon. This recent addition to the Bakehouse's repertoire is a really, really good one. It's a beautiful rectangular torte, covered in a thick coating of dark chocolate ganache, with the name—Rigó Jansci—written in script across the top. The name, by the way, is pronounced ree-go yon-chee. The basic story of the cake is well known (at least in Hungarian pastry circles). It's named for a Hungarian-born, Roma violinist who fell in love with an heiress named Clara Ward. Unfortunately she happened to be married to someone else at the time. Apparently wired for passion and adventure, she chose Rigó and romance over her husband and a more proper life as a well-mannered princess. The "invention" of the cake came shortly thereafter, when a baker designed it in her honor.



Steve and Jane Voss, who are of Hungarian descent and have visited the home country many times, were raving about how good it is. Steve told me the other night that it was, "Good enough to be served at Gerbeaud," referring to the world famous, 150-year old café in Budapest's central square. It really is delicious. Two layers of really tender, delicate chocolate sponge cake, sandwiched around a generous layer of chocolate rum whipped cream, topped off with a very thin, delicate layer of apricot jam and then, finally, finished with a thick dark chocolate ganache. There's both an elegance and an edge to it all that really resonates, without hitting you over the head. Rigó Jansci is stylish, subtle, significant, soulful; elegance and romance are the key words I think—all the layers swirl, you swoon. It's like . . . a superb set of gypsy violinists taking their music towards an exhilarating crescendo. Serve it at room temperature with a cup of the Ethiopian coffee from Zingerman's Coffee Company and you're almost guaranteed to have a good day.

#### Dobos Torta

This one was created in 1884, and named after its inventor, Jozef Dobos, one of the best known pastry chefs in what's probably the most pastry loving country in Europe. Dobos had a very famous shop in Budapest and the torta was a classic there. But Dobos took things further afield. Long before UPS, FedEx or DHL, Dobos built wooden boxes in which he started to ship his delicious seven layered torte to fans all over the Continent. Sometimes known in the US as "7-Layer Cake" the Dobos Torta is made from thin

layers of very light vanilla cake, sandwiched around a chocolate buttercream. More chocolate buttercream coats the sides of the torte, which is then topped with a thin layer of slightly chewy, delicious caramel. It's really pretty amazingly delicious. At the Bakehouse we make the buttercream with Valrhona chocolate and a touch of espresso, and at least a half dozen Hungarians have stopped me to say that the Bakehouse Dobos is so good it could easily be served in a café in Central Budapest!



#### Esterházy Torta

The Esterházy is a third traditional Hungarian torta. This one is named for Paul III Anton, Prince Esterházy who lived in the late 18th and early 19th centuries. A member of the rich Hungarian Esterházy family, he was reputed to be the richest man in Europe that was not a king! His cake follows in those financial footsteps—exceptionally rich, very elegant and far more luxurious than any cake the average 18th century Hungarian would ever have eaten. Fortunately times have changed and while it's not inexpensive, given all the work and great ingredients that go into it, the Esterházy torta at the Bakehouse is pretty reasonably priced. Layers of toasted walnut cake filled with a magnificent mixture of vanilla bean pastry cream, fresh whipped cream and more toasted walnut, decorated with vanilla and dark chocolate poured fondant in a distinctive design used specifically for Esterházy cakes. Beautiful, delicate, delicious.

### 5. CHELSEA GOAT CHEESE FROM THE CREAMERY

These aged, mold-ripened goat logs have been so good the last few weeks that I feel compelled to have them on my Christmas list. They're really quite delicious—kudos to Aubrey, John and everyone at the Creamery for doing the constant tweaking and improvement work to get them where they are. As with all of our Creamery goat cheeses, the Chelseas are made from milk that comes to us from a couple of local farms. I'm particularly excited that in the last year or so we've begun the move to receiving milk in old-fashioned milk cans. When hand-carried in cans, milk avoids the damage associated with the standard use of commercial pumping through pipes. After arriving at the Creamery the fresh milk is pasteurized at a very slow gentle pace, again to protect milk quality. It's then set with natural rennet til it's the texture of soft tofu and then cut by hand to release the natural liquid whey. The delicate goat curd is then ladled by hand—one 8-ounce ladle at a time—into forms and allowed to drain. A natural rind with a geotrichum mold (not the white, thicker penicillium candidum) encases the cheese which offers a nice, caramelly goat flavor: tasty but not over the top, with that kind of long lingering finish that I really like.



The Chelsea is excellent on its own really—just cut slices and eat 'em at room temperature—or at most with just a bit of Bakehouse bread, some fresh or dried fruit. I've also taken to lightly heating a few slices in a pan and then popping them atop my salad, dressing it all up with Albert Katz's really great Gravenstein apple cider vinegar from Sonoma and a nice bit of good olive oil. I like to get a few toasted walnuts on there as well—there's something really nice about them with the cheese. Great locally made gift for goat cheese lovers for sure!

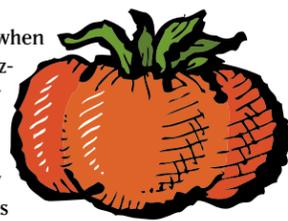
### 6. CREAMERY BURRATA AND OVEN DRIED HEIRLOOM TOMATOES AT THE ROADHOUSE

If you know burrata, I probably don't need to say a whole lot more—it's one of those generally hard to come by in North America Italian foods whose followers will go to incredibly great lengths to get it. If you don't yet know burrata, I'm guessing you'll want to at least try it. Most everyone who likes cheese likes it. If you already love fresh mozzarella, burrata is like mozzarella plus—same great fresh milkiness, light lactic flavor, but further enriched with the addition of fresh cream. It won't make it to anyone's low fat diet, but it sure is delicious!

In terms of background burrata is an invention of early 20th century cheesemakers from the Puglia region in southern Italy. It was originally created to use up day old mozzarella. Here in the States, burrata is generally hard to find. When you do find it—either at the Creamery, the Roadhouse or in its home region of Puglia, it's incredibly rich and exceptionally delicious.

Basically burrata is fresh mozzarella stuffed with shredded mozzarella curd and some fresh cream. Here at the Creamery the cream is the exceptionally rich and really good, really sweet stuff we get from Calder Dairy down in Carleton. (If you need more info them let me know or call the Creamery.) Having had an extra day for its cultures to continue to develop, the shredded curd on the inside is a bit more acidic than the milder newly made cheese

on the outside. Needless to say when you cut through the outer mozzarella "wrapping" the creamy white filling spills out. You eat the exterior cheese and the filling in unison, sort of a super sweetly delicious antipasto, either as is or with a bit of freshly ground Telicherry pepper, sea salt and olive oil on top. And of course it's gonna be great with a warm loaf of Paesano (which is also of Apulian origin) alongside to dredge up the cream that clings to the bowl. Or better still, head to the Roadhouse and order up the burrata appetizer, served with some of the amazing oven-dried Cornman Farms heirloom tomatoes. The richness of the cheese with the sweet, slightly acid intensity of the tomatoes is pretty terrific.



As Asheville, NC caterer and long time ZingTrain client, Laurey Masterton says, "Why postpone joy?"

### 7. BRITISH BANGERS FROM NICK SPENCER



Many of you may have had Nick Spencer's superb British back bacon over the last few years. If you don't know Nick's story it's a good one—love, food, and love of food all in one romantic and tasty tale. Nick fell in love with the woman who is now his wife while working in the States. After getting married and relocating to this side of the Atlantic, Nick found himself marvelously happy in his personal life, but baleful over the absence of his much beloved British bacon and sausage. He started his company a few years ago to remedy the culinary side of that equation; an Anglo contribution to American eating—both his bacon and sausage really are as good as anything I've had in Britain. The love part of the story is still going strong—Nick and his wife just had their first child last spring, coincidentally (or not) the same week as we had our 3rd annual Camp Bacon here at Zingerman's.

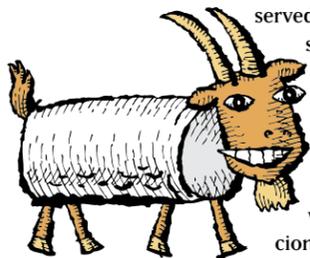
Of late we've doubled our selection of Mr. Spencer's English-style offerings by bringing in his delicious traditional bangers. The name . . . well, bangers isn't something they'd come up with at the sort of high end marketing firm where Nick Spencer used to work before he started his bacon business. If you've spent any significant time in the UK, you'll be well familiar with the term. If not, you might likely be wondering what 'bangers' would be doing in a Zingerman's newsletter.

The answer is because bangers are both good and very traditional British food—probably the most popular of British sausages. These are made from pork (though he has a beef version in the works as well), seasoned (as a properly made banger should be) with breadcrumbs and herbs. Nick uses only natural pork casings and steers clear of nitrates, nitrites or MSG. As Nick explains, "the perfect banger is the combo of the lovely soft texture combined with delicate herbs and seasonings."

Bangers are classic pub food, often in the form of bangers and mash (aka mashed potatoes), topped with a gravy of some sort (most frequently a red wine gravy, I've found). Great too in what Nick calls a Full Monty sandwich—a couples slices of his back bacon and a banger on a soft roll from the Bakehouse. Most Brits will add a bit of HP Sauce. A couple of bangers and a good dose of mashed potatoes with that great onion or red wine gravy will give you one of the most delicious, soul satisfying meals you can have in the cold winter months! So when you're struggling for something special, new, delicious but easy to make, pick up a pack of Nick's amazing British-style bangers. Makes me hungry just thinking about them!

### 8. EVALON GOAT CHEESE FROM WISCONSIN

One of my favorite new cheeses of the last few years, Evalon is a delicious, aged artisan goat milk cheese from Wisconsin. It's made by Katie Hedrich, who (along with our own Aubrey Thomason at the Creamery) is one of the top female cheesemakers in the country. She's doing marvelous work, as is everyone who's working the family's mixed herd of 200 goats made up of La Manchas, Toggenburgs, Saanens, Alpines and Nubians. The quality of the milk clearly carries through to the clean, complex flavors of the cheese. It's one of the beauties of making a farmstead cheese like the Hedrichs do—when you're controlling quality from feed all the way through to finished cheese, you just have a better shot at making something really special. That said, the odds alone don't guarantee success; the greatness of the cheese is a tribute to the Hedrichs' hard work and diligent attention to detail. Aged for over – months, the Evalon is semi-firm in texture, slightly firmer than say a Fontina, softer though than a Swiss Gruyere. It's great as it is on any cheese board though I suppose you could do pretty much anything with it and you'd end up with something special—grilled cheese, a bit of grated onto a salad with apples and toasted walnuts, a little bit shaved onto a pizza, or better still, served as an appetizer in very thin slices along with even thinner slices of Herb Eckhouse's amazing La Quercia prosciutto from Iowa. With its full, but mellow flavor and fine clean finish, I'm pretty confident that Evalon will win kudos from cheese aficionados and novices alike.



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## 9. FRESH CANDY BARS FROM ZINGERMAN'S CANDY MANUFACTORY



It's kind of strange when you think about it, but actually a couple entire generations of Americans have been raised without having ever eaten fresh candy. Seriously, while per capita candy consumption is probably higher than ever, the truth is that unless you work in the factory and get to take home some seconds from that day's production, no one in the U.S. is eating fresh candy. Not surprisingly—artisan candy is a food like any other—you can most definitely taste the difference freshness makes. How do I know? Because we have our own little artisan Candy Manufactory right here in Ann Arbor which means we all get to consume candy that was made within a matter of days and weeks.

On top of the freshness factor, the other thing hardly any Americans have gotten to eat is candy made from really great ingredients. While nearly every other element of the food world has been elevated in the last twenty years thanks to the work of all the amazing artisans in the US (including those within our own organization at the Bakehouse, Creamery, Candy and Coffee companies), candy remains something that is still almost always only consumed in its mass market, highly industrialized commercial form. Thanks to the work of Charlie Frank and his little crew (thanks Ethan!) at the Candy Manufactory, you and I are able to avoid that problem. We get to eat fresh candy, made from the same kind of excellent full flavored ingredients that we use everywhere else in the Zingerman's Community. And, not surprisingly, you can totally taste the difference. It's a rare day that goes by that some first time candy taster here doesn't declare something along the lines of "Wow! I'm never going back to . . .!"

If you haven't had a chance to taste these amazing artisan candy bars, definitely stop by the Bakehouse, Deli, Coffee Co. or Roadhouse and ask for a taste today. If you're living away from Ann Arbor check the Candy Manufactory website [www.zingermanscandy.com](http://www.zingermanscandy.com) to see which towns across the country now have local shops selling them. And if you're looking for a gift for a candy lover near and dear to you, don't miss out on the Family-Size Super Zzangs! in their respective holiday wrappings! About 13 inches long, they go a long way, whether you're serving a large group or eating a thin slice at a time whenever you need to brighten your day or finish a meal with just a sliver of something sweet. Easy way to win friends and influence people in a very fresh, full flavored traditional way!



## 10. WHEY CREAM GOAT BUTTER FROM NORDIC CREAMERY IN WISCONSIN

One of the most exciting arrivals we've had at the Deli's dairy case in a long time. I LOVE goat butter, and we've been without it for way too long as far as I'm concerned. Finally we've got it back, and it could be the best one we've ever had. Made by Al Bekkum at Nordic Creamery near the town of Westby in Wisconsin's picturesque Driftless region, it's got a wonderfully clean, full flavor. The Bekkum-Langaard farmstead has been owned and operated by their family since their arrival from Norway (hence the name of the creamery) in 1917.

You can do anything with goat butter that you do with cow's milk butter. It's terrific on toast, and a pat of it on steamed vegetables is delicious. You can use it to make some pretty marvelous buttered noodles. Or my favorite, put some on just cooked steamed potatoes. Really anything you do with the goat butter—including eating it by the spoonful—will be superb. If you, like so many of us, have goat cheese at the top of your "really good things to eat" list, you should definitely try some of Al Bekkum's darned great goat butter! An exceptionally easy way to add a bit of special flavor to pretty much any meal and a great stocking stuffer for a cook who delights in fine but unfamiliar flavors.

## 11. RED ROCK CHEESE FROM WISCONSIN

A tasty new addition to the repertoire of fourth generation cheesemaker Chris Roelli. Red Rock is winning raves all over the country and all around the Zingerman's community as well. If you're a cheese lover and you're in the Deli or Creamery regularly you might well have had the chance to try Chris other amazing cheese, the full flavored Dunbarton Blue. Now he's followed that fine cheese with another, equally excellent offering that he calls "Dunbarton Blue's little cousin." While Dunbarton is based on an old-style English farmhouse cheddar, for the Red Rock Chris came up with a recipe for an old style Wisconsin cheddar (with even more annatto than usual to give it a strikingly bold orange color). Like the Dunbarton, he's introduced a bit of blue veining, but has kept the cheese creamy on the tongue and maintained the sliceable texture of a cheddar. With its bold striking look and long lingering full flavor



the Red Rock is pretty guaranteed to go over well most almost any cheese lover. Given its sliceability it's pretty idea for an upscale sandwich—give it a shot on small finger sandwiches for entertaining or melt some under the broiler atop a slice of sourdough or rye bread from the Bakehouse. It's so gorgeous I hate to do anything that might get in the way of its beauty. Best thing of all might just be to put it out on a cheese board along with some fresh fruit and crackers. Either way it's a striking new offering to set out on your table!

## 12. KIFLI FROM THE BAKEHOUSE

If you, like me, have a high affection for Mexican wedding cookies or any other powdered-sugar-coated, kind of crumbly, butter cookie of that delicious ilk, I'm totally confident that you're gonna love these new (to us) Hungarian almond kifli from the Bakehouse. A good number of people who work here have told me that they can't stop eating them. And if you figure that they could pretty much have their pick of all the amazing things that bakers at the Bakehouse bring out of the ovens every day, that's really saying something. The kifli are, to my taste, some of the most terrific new treats to come out of the Bakehouse this year. If you like a bit of something sweet after dinner but don't want to overdo it, a couple of these tasty little crescent-shaped cookies are pretty surely a good solution. To take things up a notch as well, we're packing them into beautiful gift boxes as well—bring one to any holiday event, give it as a gift to lovers of great cookies and use 'em to win the hearts and minds of pretty much anyone you know with Hungarian roots.



## 13. WESTWIND BREAD

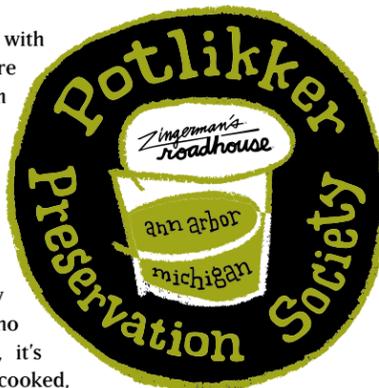
Over the last year this has really won my heart! It you like a good whole wheat bread, I'd try this one soon. It's made from Michigan wheat, milled for us by the folks at Westwind (hence the name) Mill in Linden. It's got a great nutty, well rounded flavor and it most definitely makes for some terrific toast. Probably would be wonderful with the aforementioned goat butter! Or just about anything else for that matter! Made, as are so many of our breads, the old-fashioned way—wheat flour, water, sea salt, a natural sour starter and about 12 hours of rise time. If you like wheat breads, ask for a taste next time you're in—we bake it every Monday and Friday. Local bread baked by our very own Bakehouse working with all local wheat. And if you eat it in Michigan it'll be local its whole wheaty life!



## 14. POTLIKKER FISH STEW AT THE ROADHOUSE

Without a doubt one of my favorite foods from the Roadhouse—if you like fish, you like greens and you like grits this dish could be one of the best things you eat this week. That's how I feel about it at least, and I get to eat a lot of good food so if this one stands out the way it does... well, what do you make of that? What I make is that it's a delicious dish!

If you're not familiar with potlikker, then you're probably not from the South. While up here hardly any of us northerners have ever heard of it, down South potlikker is pretty much an iconic, much admired culinary staple. For those who aren't familiar with it, it's the broth from the long cooked, loaded-up-with-bacon collard greens we make every day at the Roadhouse. In the South, potlikker is seen as powerful stuff—the southern equivalent of chicken soup the way I see it.



To make the fish stew, we use the potlikker to poach some seafood; selections vary daily and you're welcome to ask, but usually it's three or four fish and often some of those amazing day boat scallops we get in twice a week from the east coast. The fish and the poaching liquid is then ladled atop a bed of hot Anson Mills grits. If you've never had 'em, you're in for a treat with those alone. Made from an organically grown corn varietal, known as Carolina Gourdseed, these grits are field ripened, field dried and then cold stone milled (so the meal never goes above 40°F). All that talk about the grits may mean little if you haven't eaten and tested as many brands of grits as I have. I've written a good bit on the subject of grits but space here is tight so, I'll leave it at this. Take my word for it—Anson Mills are a truly amazing offering, head and shoulders above any commercial grits I've ever tried. The whole stew comes together beautifully. Rich slightly spicy, a bit vinegary fish, the good looking local greens and it's all served over those amazing traditionally processed grits.

## 15 AND 16. BRAND NEW ARTISAN CHOCOLATE BARS FROM VIETNAM

I kind of feel compelled to start this section out with a very simple and totally heartfelt tip of the hat to the guys who make it, and a simple, soulful exclamation of "Wow!" Not to take anything away from the fabulous array of chocolates we had on our shelves before these new bars from Marou Chocolate in Vietnam arrived the other day, but damn, these are really amazingly good. Granted, the "new guy" often gets the attention and this is probably no exception to that rule. Mind you, I'm still in love with all of Shawn Askinosie's amazing chocolate, I'm very high on Colin Gasko's Rogue bars, Alan McClure's Patric bars and the newly arrived bars from the SF-based Dandelion Chocolate, but seriously, this stuff from Vietnam is very, very good and distinctive beyond a doubt in all the best ways!

Made by a pair of Frenchman, Vincent Mourou and Samuel Maruta who, despite a complete lack of formal career training in cacao, have studied and struggled and finally successfully put together some of the tastiest chocolate bars I've had in a really long time. A quick look at the life paths early on would hardly have led you to believe they'd be bringing these amazing chocolates to the world—they have backgrounds in banking and marketing and neither is from Vietnam—so their story is a rather unlikely one. Of course, I can't say I'd have forecasted that I'd be sitting here at the heart of three-decades-old Zingerman's Community of Businesses, employing over five hundred people, whilst writing about very fine chocolate arriving in Ann Arbor from Vietnam either so I guess we're in much the same boat. But all their hard work has paid off; from the outside looking in at least, they sure enough have found their calling. On top of the great flavor the Marou bars have a fabulous, close-to-our-Zingerman's family story to support their excellence on the palate. Vincent is the brother of Marie, wife of Paul's oldest son Zach. Which I suppose makes this stuff sort of our chocolate in law. One step removed from the family, but really fantastic and a welcome addition to our community. Their chocolate is crazy good!



To get to the heart of the matter, which is the actual chocolate, Vincent and Samuel have been working for four or five years to put this project together. Cacao is not indigenous in Southeast Asia, rather it originated in South and Central America and was taken out to Europe and then Asia and Africa by Europeans. South Vietnam as it turns out is an ideal climate in which to grow cacao. As Vincent explained to me, "The French colonialists had tested cacao in the 19th century with success but switched to coffee since they could not compete with the Philippines and Indonesia in the cacao market. What I realized initially," he went on, "was that no one was making chocolate in Vietnam from the cacao that is grown within a 2 hour radius from Saigon. Almost all the Vietnamese cacao is sold to commodity traders like Cargill for export. What I realized later was that only a few chocolate makers in the world are making artisanal export quality chocolate locally from within the country of origin. Most mass producers or even artisans prefer buying from traders or farmers and shipping the beans back to their native country. This has been the model for hundreds of years. Some traditions," he concluded, "are meant to be broken."

While I'm very often a hardcore traditionalist, in this case, I agree with these guys. Samuel and Vincent, in making very, very fine chocolate, are helping to support local farmers in Vietnam, encouraging good growing practices, doing beautiful design and studying super hard to make everything they have a hand in the best it can be. "Not only am I into making chocolate," Vincent said, "but the idea of making it locally, from 100% local cacao, raw sugar, etc. seemed just as relevant. Soon, I found a French-Japanese banker 'dropout' (Samuel) to be my partner (he compliments me very well) and we ventured out into the countryside on motorbikes to find the cacao farms. Most are less than one acre in size and hidden behind thick vegetation. We came back that afternoon with five pounds of beans and made our first batch with a kitchen blender and tips from a website. We've made huge progress since but it was enough for us to know that 'We have something here!' and we could be making some of the freshest chocolate."

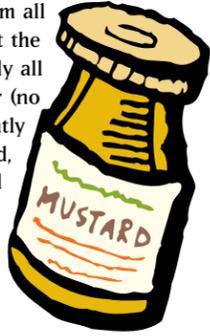
Vincent continues, "We believe the process of making high-end dark chocolate starts with sourcing the best quality of cacao. Since we are so close to most of the cacao production in Vietnam we can have a direct relationship with the growers and the possibility to control the essential post-harvest process (aging, fermentation, drying) to meet our standards." Of course given that there's been so little infrastructure for chocolate making in Vietnam, pretty much everything had to be pulled together. Far afield from the acknowledged capitals of chocolate making—France, Brussels, Switzerland, and of late, the U.S.—pretty much everything had to be pulled together, bootstrapped by the boys to make it work. Which is why, I suppose I'd be behind their efforts even the chocolate was only a bit better than pretty good. But in this case, that caveat turned out to be irrelevant—the bars are exceptionally amazing.

Presently, we have two of the Marou bars on the shelf. Both are, I will say again with confidence, delicious. The first is the 78% bar,

made from cacao that comes from farms in the Ben Tre province on Vietnam's southeast coast. This bar is deep, dusky, sensual, long lingering with a lot more low notes and a finish that I swear is a bit smoky and that gets me thinking of Chinese green gunpowder tea. The second bar is equally excellent. It's made from cacao that comes from farms in the Tien Giang region, just a bit to the north of Ben Tre. The bar, at 70%, is a touch lower in cacao content and just a bit sweeter as a result. Remarkably cinnamony (and yet no cinnamon or other spice has been added) that I think also hints of cloves, or maybe nutmeg. Margot Miller who manages the chocolates so well at the Deli said the same thing. "It reminds me of a German spiced plum cake," she said as we struggled to describe the bar's unique deliciousness. Aside from all that, Vincent and Samuel have designed packaging for their bars that's as unique as the flavors. Based on beautiful old Vietnamese rice paper designs, silkscreened by a local print shop, they really are quite incredible. All of which, given the time of year, means that these bars make a beautiful gift for a chocolate lover, one that will surely get significant attention on every level—the story, the flavor, and the packaging are all exceptional. I hope you enjoy them as much as I have, and I'm confident that Samuel and Vincent would say very much the same thing!

## 17. SOUTH CAROLINA MUSTARD BARBECUE AT THE ROADHOUSE

It's hard to pick one style of barbecue from all the wonderful ones we've been offering at the Roadhouse over the years. They're actually all great! The Eastern North Carolina vinegar (no tomato) barbecue; the Memphis style, slightly sweet, sort of spicy, tomato based sauce; and, of late, the horseradish and mayo based Alabama white sauce are all excellent. But if you put the challenge to me to pick one that I would personally eat every day, I think I'd have to go with the classic South Carolina mustard sauce.



To state what most of you, and certainly, most everyone in the South, already know, barbecue isn't just something to eat—it's tied to region, to family, to tradition, to politics, to people. Just the other morning I met a customer at the Deli who hails originally from Chapel Hill, NC. She lives now in Birmingham, MI and had only been up to the Deli once before. She was lamenting how she can't find real eastern Carolina barbecue. To say what you already know she hadn't been to the Roadhouse yet so I steered her that way and I'm hoping that we were able to make her day by serving up the real thing. For the people who grew up with it, barbecue is a big deal!

Our conversation reminded me how far we've come over the last nine years in bringing the "where's-the-sauce?" strangeness of Eastern North Carolina barbecue to Ann Arbor. Thinking back to how when we first got going there in the fall of '03 almost no one here really knew what it was, but now that we've spent nine years working at it, a whole lot of folks are on board, whether they actually come from the Carolinas or not. I guess this is not much different from all the work to familiarize folks with better bread, real bagels, artisan cheese and all the other good stuff we produce and sell. It's rarely a short-term project but when the food tastes good and we help guests to understand it...

All of which leads me to the South Carolina mustard barbecue that's been on the menu now at the Roadhouse for the last few years. It's a style of barbecue that, while I love it, is actually little known outside its home region and amongst barbecue aficionados all over North America. While most everyone in the Carolinas will have heard of, and probably tasted, the mustard sauce, it isn't even really served all over the state. It's primarily in the center of the state that they seem to swear by mustard sauce. One Roadhouse server who grew up in South Carolina and who was working with us at the time we got going with the mustard sauce remarked, "I think I was fifteen before I realized barbecue could come in any other color." South Carolina is seemingly the most diverse of barbecue states (though I'm sure someone out there's going to argue this one so take a look at <http://carolinaqcup.com> where you'll find, at the bottom of the page, a colored-coded map highlighting all the varieties found throughout the state). Mustard, like I said, is mainly in the middle. In the northeastern part of the state they seem to eat mostly vinegar sauce akin to the Eastern North Carolina style we already do. In the northwest it's tomato vinegar akin to the way it's done in western North Carolina. In the south down by the Georgia border they opt for a thicker tomato-ketchup type sauce.

No one seems very sure of the mustard sauce's actual origins—one theory I saw said that it could have been tied to the settlement of a fair few Germans in the area and their love of good mustard. Germans were actually actively recruited to the South Carolina colony in the first part of the 18th century and there's still a relatively active community. Some of the biggest names in South Carolina mustard barbecue are of German origin—Bessinger, Sweatman, etc. John T. Edge pointed out that there are also pockets of mustard sauce served in Georgia and Alabama as well.

The main thing here is that the mustard sauce is good. Really good. Nothin' fancy—a lot of yellow mustard, a good dose of the Quebec, oak-barrel aged cider vinegar, a touch of sugar, and a bunch of spices (ground coriander, celery seed, fresh garlic, chili pequin, and fresh ground Telicherry black pepper). As you can tell, I like it, and I like being able to teach people about the little ins and outs of food

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# GIFTS to get GEEKS GEEKED



The daily ritual of brewing a cup of freshly roasted and ground coffee can be as simple as a kettle of water and a filter or as detailed as a precisely made espresso. We carry some great brewers for the whole range of coffee drinkers.

The equipment we carry all have three things in common:

- they are engineered to make GREAT coffee
- they are elegant in their simplicity
- they are built to last; our Technivorm and Rancilio brewers are commonly used for decades!

We also have tools for the home barista including French presses, espresso tampers, cleaning brushes and filters. Stop in to see our full selection. We'll show you how they work and even make you a cup with one.

### Rancilio Silvia Espresso Machine

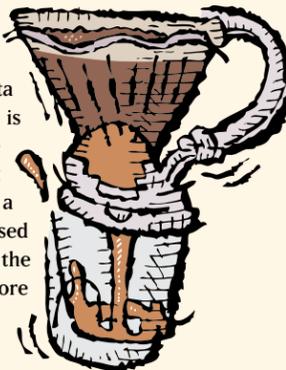
The Rancilio Silvia is one of the most popular home espresso machines of all time. It's built around an all-metal frame and has a large brass boiler to maintain the even heat necessary to produce shot after shot of great espresso. It is made with commercial parts throughout - some are even interchangeable with the large machines we use here at Zingerman's. It's stainless steel and black design has an understated but clearly Italian feel.

### Rancilio Rocky Espresso Grinder

Having the right grind for espresso is as equally as important as having a good machine. Coffee for espresso must always be ground fresh and fine enough to produce true espresso. The Rocky is the grinder companion to the Silvia or any home espresso machine. Rancilio took one of their commercial grinders and put it in a more eye-pleasing package for the home. Like the Silvia, it performs great, is built to last and will look good on your counter.

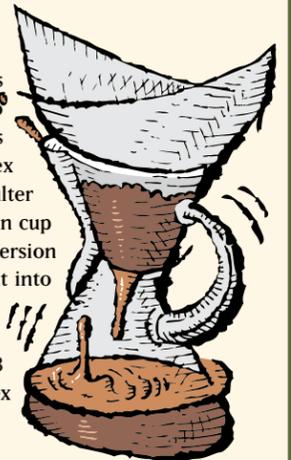
### Abid Clever Dripper

The Clever Dripper is a new and beautifully simple twist to the old Melitta cone filter. The innovation is a little valve that keeps the coffee from dripping out until it is placed on top of a cup. This leads to increased contact time between the grounds and water and a more even extraction.



### Chemex

This classic brewer was designed by a chemist almost 60 years ago and inspired by glass laboratory apparatus. Chemex brewers use a slightly thicker filter paper and produce a very clean cup of coffee. We carry the latest version with a glass handle blown right into the piece. (The earlier versions had a removable wooden handle.) Available in 3, 6 and 8 cup models; all sizes of Chemex filters available too.



### Technivorm Moccamaster

Technivorm is simply the best electric brewer you can buy. A couple came into our shop and told us about getting a Technivorm at their wedding 30 years ago in the Netherlands, where Technivorm is headquartered. It was the first coffee maker to achieve the Specialty Coffee Association of America's Gold Cup certification for its ability to brew at the correct temperature (198-204°F) in about six minutes from beginning to end. Lesser brewers would take almost twice as long, causing the coffee to be over-extracted.

On the inside it is happily over-engineered. The massive heating coil wraps around a metal tube providing indirect heating to the water and eliminating a common source of corrosion. And here's another thing we love about Technivorm—spare parts. It is so well built that in the off-chance something is damaged or lost, we stock spare parts. It is a long-life product which is better for the environment.

Happy Holidays! *Allen*



annual holiday blend

Creating our Holiday Blend is one of our favorite things to do. This year, we were inspired by the diverse and wonderful flavors found in the Bakehouse's Hungarian pastries - in particular, the prevalent use of nuts and citrus.

We imagined that we could find some good nuttiness by roasting our Espresso Blend #1 from Brazil's Dattera Estate a little more quickly and lightly. So we did. But it didn't have the slightly bitter notes from, say, walnuts as used in Hungarian pastry. We added a bit of a Sulawesi from the Toraja region (Sulawesi was formerly known as Celebes; the coffee is also known as *kalossi*) which gave us the touch of earthy bitterness we were looking for. For the bright citrus flavor, we initially were drawn to a Colombian sample that we had recently roasted. It was delicious but needed more "sparkle." Our next combination was with a newly found (for us) Salvadoran coffee from Las Ranas. It is a pulped natural or "honeyed" coffee, meaning the fruit is crushed and set out to dry before processing. It added the sparkle (brightness from acidity) that we needed along with flavors of tart cherry, bright honey and a little bit more walnut.

We hope you'll enjoy our Holiday Blend 2012 as much as we've enjoyed crafting it. Please let us know what you think! email: [coffee@zingermans.com](mailto:coffee@zingermans.com)



# GREAT FOOD MAIL ORDER



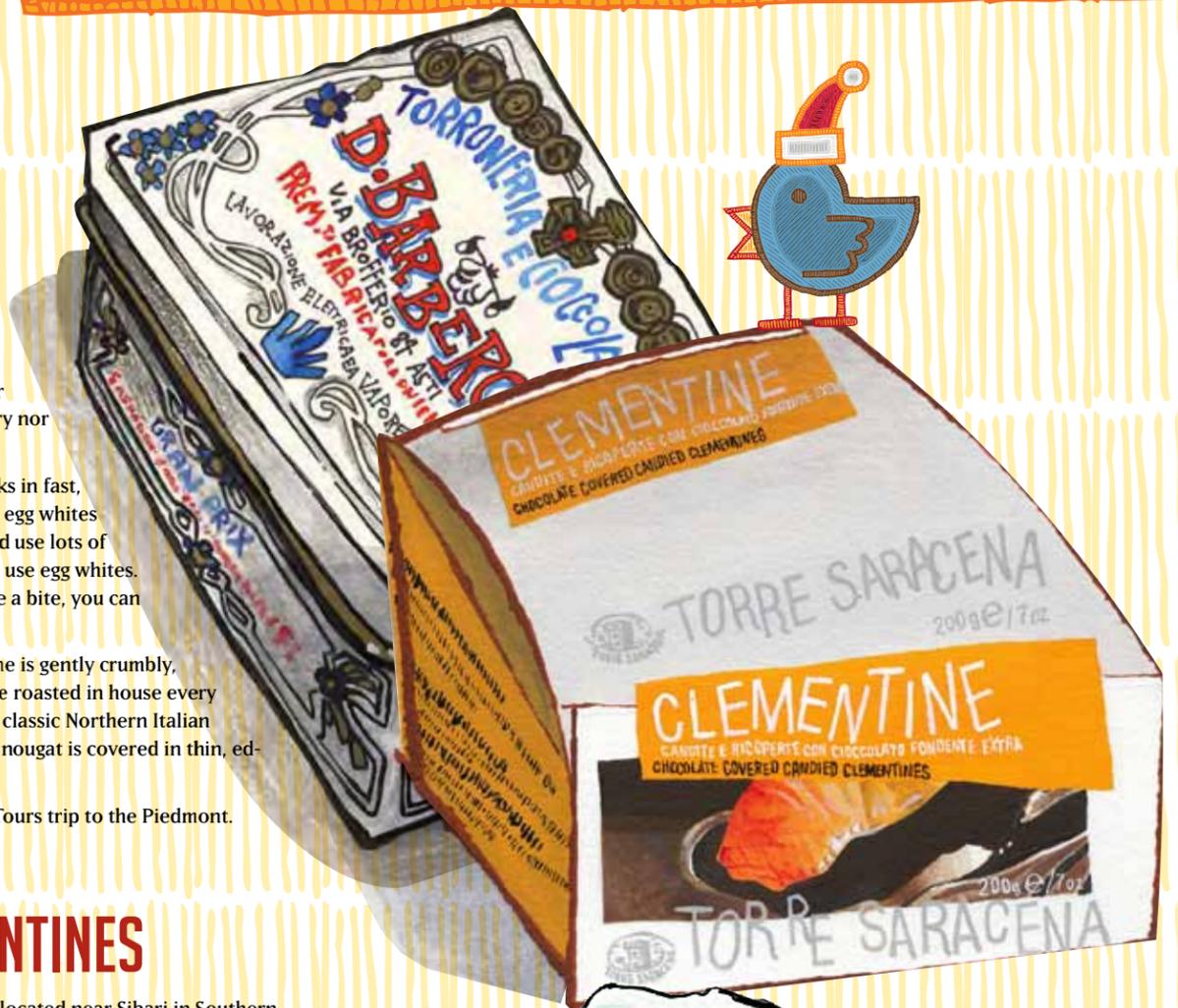
## D. BARBERO TORRONE

David Barbero's family has been making torrone hazelnut nougat for five generations in the town of Asti since 1883, but neither the history nor repetitiveness seems to dull his passion.

When you ask him about what he makes, his eyes light up and he talks in fast, clipped English. "We don't kill the torrone! Industrial makers use no egg whites and they crank out a batch in an hour. They beat the mixture fast and use lots of pressure. Ours takes seven hours. (We break for lunch.) And we also use egg whites. All of this makes our texture crumbly, not hard and tough. Here, take a bite, you can taste."

He's right, and I love the fact that he mentions lunch. Barbero torrone is gently crumbly, delicious, spiked with loads of famous Piemontese hazelnuts that are roasted in house every morning, then hand selected and folded into the nougat. And in this classic Northern Italian graphic-designed tin (500 g tin illustrated), it makes a great gift. The nougat is covered in thin, edible rice paper.

Learn to make torrone and so much more on the Zingerman's Food Tours trip to the Piedmont. See page 14 for details!



## CHOCOLATE COVERED CLEMENTINES

A rarely seen specialty from Calabria. The Favella Masseria Ranch is located near Sibari in Southern Italy, which, if you're up on ancient Greek history, you might recognize as the place where the Sybarites lived and ate famously well.

These clementines in chocolate fit right into the Sybarites' hedonistic tradition: spectacular Calabrian oranges, soaked in a constantly refreshed bath of simple syrup for three weeks, cut in quarters, smothered in dark chocolate. Each piece is the size of a large chocolate truffle. If you slide it in your mouth all at once, the luscious orange syrup won't drip down your chin. Better yet, be a Sybarite. Let it drip.

## STOLLEN GIFT BOX

Our delicious German style cake is a long-standing Zingerman's tradition for folks looking for unique dessert ideas, great gifts and fine food for weekend brunch.

If you haven't had Stollen before and wonder what all the fuss is about, just take a look at the ingredient list: real butter, Bacardi® white rum, glacéed lemons, oranges, cherries, fresh lemon and orange zest, fresh lemon juice, currants, almonds, golden raisins, Red Flame raisins, organic Mexican vanilla beans and our very scent-sual Indonesian cinnamon.

Toasted and spread with a little sweet butter, it's delicious and is perhaps rivaled only by our own coffeecake as a great afternoon snack cake.

Each Stollen comes gift boxed and, barring extensive snacking, lasts for weeks.



## FANCY SCHMANCY HOLIDAY COOKIES

The pastry chefs at Zingerman's Bakehouse spent all summer testing cookie recipes to create the perfect collection for the holidays.

This gift box has three different Christmas cookies, each topped with its own signature sugar. Toasted Pecan Butter Balls, Orange Sugar & Spice made with candied orange and freshly ground anise and Chocolate Cherry Chews with Valrhona Chocolate and dried cherries from Traverse City. They're baked with all-natural ingredients at Zingerman's Bakehouse and packaged in a handsome box.

A great office or hostess gift or just for nibbling on around the house.

# FROM ZINGERMAN'S MAKES A GREAT GIFT!

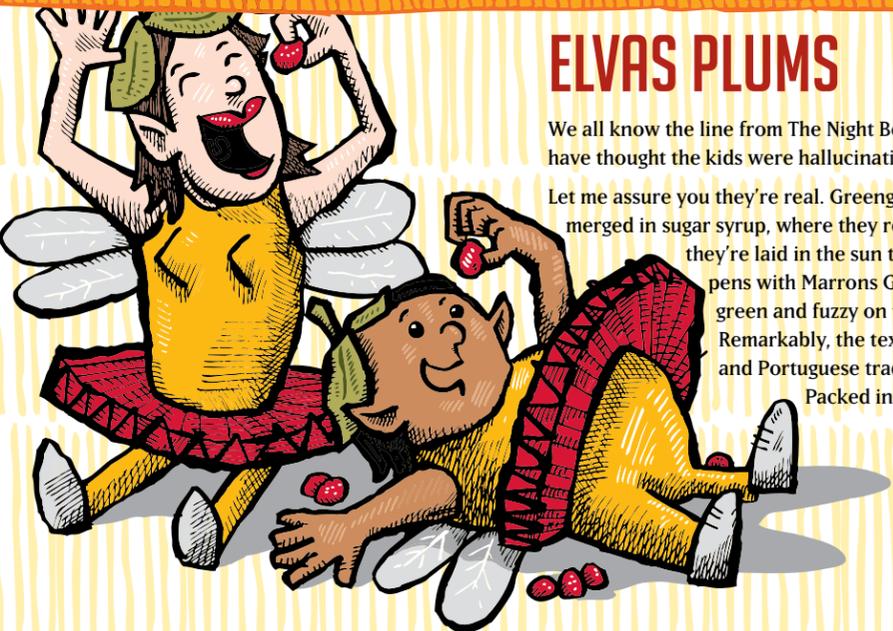
## ELVAS PLUMS

We all know the line from *The Night Before Christmas*. If you're like me, though, you might have thought the kids were hallucinating, not dreaming of dessert. Sugarplums?

Let me assure you they're real. Greengage plums are harvested in Portugal each fall and submerged in sugar syrup, where they rest for six weeks, slowly absorbing sweetness. Finally, they're laid in the sun to dry. The long, complex process—similar to what happens with Marrons Glacés—makes a candied plum. These are slightly sweet, green and fuzzy on the outside like a peach. They have a pit, so watch out. Remarkably, the texture is firm, like a fruit you've just picked. An English and Portuguese tradition that's very difficult to find in the United States.

Packed in a round wooden crate.

ITEMS ON THIS SPREAD  
SHIP FROM  
ZINGERMAN'S MAIL ORDER  
CALL 888.636.8162



## ROBERT LAMBERT WHITE FRUIT CAKE

Full disclosure: the price on this cake may cause sticker shock. Where most fruit cakes are cheap, somewhat industrial and terrible, this is another species altogether. It's by far the best of its kind I've ever tried. Robert explains, "The recipe is British, Victorian era. It's based on my grandmother Floria's cakes, but instead of the store-bought glaceed fruits she used, I make my own candied fruit." He chooses blood oranges, bergamots, Rangpur limes and more, many that he picks himself. Each cake is soaked in cognac and aged for a few months, then garnished with a slice of candied lemon and a bay leaf, all wrapped gently in cheese cloth.

A slice cut thin while the cake is cool—he recommends serving it chilled—looks like a stained glass window and tastes fresh, clean and lively. Each cake, about six inches long, serves 8 to 10.

## ZINGERMAN'S BACON CLUB

### It's better with bacon

Six to date. That's how many vegetarians I know who've fallen off the bandwagon thanks to bacon. I'm not using that as a proposal for torturing anyone. I'm just saying any food that's so good it can break a strong will has to be worth trying.

We'll ship to the lucky recipient each month, just in time for weekend frying.

New! Each shipment contains 12 to 16 ounces of artisan bacon, bacon stories, histories and recipes.



"Fantastic gift!"  
—Bobby Flay



**BONUS!**  
Free awesome Pig Magnet with first club shipment

### Check out our other food clubs

- Bacon of the Month
- Bread of the Month
- Culinary Adventure Society
- Rare Olive Oil Club

and more at  
[www.zingermans.com](http://www.zingermans.com)

### — BACON CLUB —

#### Three Months

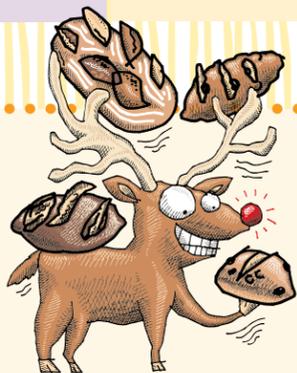
Applewood Smoked  
Kentucky Dry Cured  
Arkansas Peppered

#### Six Months

Previous Bacons plus  
Virginia Dry Cured  
Tennessee Dry Cured  
Long Pepper

#### Get the Book

Add *Zingerman's Guide to Better Bacon* to complete the porcine experience



## HOLIDAY BREAD BOX

We send thousands of our artisanal loaves to tables across America every Thanksgiving and Christmas. If you can't make a holiday gathering, send these, and they won't miss you.

Our holiday bread box contains Farm Bread, Cranberry Pecan, Roadhouse and Chocolate Sourdough breads.



## CRANBERRY PECAN BREAD

Loaded with dried cranberries and toasted pecans, this loaf is the kissing cousin to our extremely popular Pecan Raisin Bread.

Dense, chewy and crunchy, cranberry pecan has a tart tang that's very enjoyable. It's delicious served with fresh cheese like a cream cheese or a young goat cheese. And—stay with me here—it's an excellent shell for an adventurous chicken salad sandwich.



## AMARETTI DEL CHIOSTRO TIN

For almost three centuries, way up in Lombardy near the Swiss border, the Lazzaroni family has made this simple, unique cookie.

It features apricot "kernels" (here we call them "pits," but the Italians have such a nice way with language). They add a tiny edge of refreshing bitterness to the crispy, crunchy, nutty cookie. A bright, fun gift tin holds about twenty cookies, each individually wrapped in beautiful wax bakery paper.

and food history (in case you didn't notice that about me), so with that in mind, come on out and give it a try. If you're up for a little barbecue adventure check it out.

You'll find the mustard sauce on both the lunch and dinner menus, but you can basically order it up anyway you want – South Carolina BBQ sandwiches, South Carolina BBQ platter for a main meal, South Carolina BBQ on some sort of sampler you create for yourself. It looks really great on the plate because of the mustard. One way or another give it a try this week and see what you think.

## 18. OWENS CREEK OLIVE OIL FROM CALIFORNIA a great olive oil and \$4 from every bottle goes to U of M's Cardiovascular Center!

If you're not sure which oil to get for a gift this fall, I'd say start here. It's from Owens Creek Ranch, Walter Hewlett and Family's farm in the central valley of California. Made from Sicilian varieties, handpicked and pressed within 24 hours, the oil is delicious. I've been using it regularly since we first got it early last year. I've written at length to tell Walter's story, about his grandfather, A. Walter Hewlett who was a pioneering cardiologist at U of M in the early years of the 20th century; about his father, Bill Hewlett, who co-founded the world famous Hewlett-Packard; about his skills as a musician, academic with more advanced degrees than... I don't know but he has a lot more of 'em than I do, and his less recent successes as a runner of marathons. Above and beyond all that, due to Walter's generosity and commitment to helping enhance his grandfather's early work and loyalty to Ann Arbor, \$4 from every bottle of this most excellent oil will end up in a fund for research at the Cardiovascular Center here at U of M. Delicious. Delicate. Respectfully big olive flavor that's slightly spicy, delicately assertive; softly spicy, all done by really nice people in the spirit of generosity and giving back to the world. All of which is probably a good recipe for achieving greatness in pretty much anything in life.

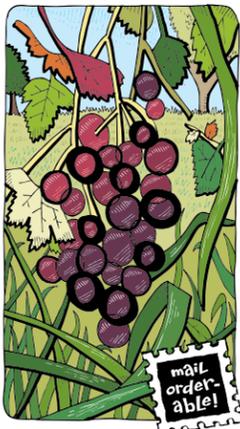


## 19. BUTTERSCOTCH PUDDING AT THE ROADHOUSE

Honestly I'm not 100 percent sure what it is that makes this pudding so darned good. I don't really eat much in the way of sweets, but I surely do love this. And so do loads of other regular customers. When it's not on the dessert list it evokes loads of requests; it's definitely one of the most oft requested items we make (understanding of course that the frequency of request is tied directly to the frequency at which we've run out). But regardless of how regularly it's been on the menu of late, it is really great. Made with butter, cream and a lot of naturally processed, dark Muscovado sugar (the same stuff that goes into our pecan pie and Roadhouse donuts) and served sprinkled with a pinch of what the French call 'fleur de sel,' it's really something special

## 10. TXAKOLI VINEGAR

Rarely seen but really, really good vinegar from the Basque Country in northern Spain. We spent, literally, nearly three years working to get this special, small production vinegar over here; I'm glad we did because I've been partaking in it regularly since it arrived. Made mostly from the indigenous Basque grape variety Hondarribi Zuri, Txakoli (pronounced CHA-koh-lee) is the everyday wine of the region. The wine itself is fresh, light, a bit honey like, but without being at all too sweet.



It's the work of a winemaker by the name of Emilio Lunegas, who set to work on it nearly ten years ago. Señor Lunegas and his colleagues make only about 1200 liters of the vinegar a year—it's a story you've heard around here so many hundreds of times over the years that should probably make it into some sort of Zingerman's mantra: supply is small, flavor is really big, I love it and I hope you will too. It's not like anyone needs this vinegar to live, but it sure is delicious and a great gift for anyone you know who likes special stuff.

## 21. PRIMO GRANO PASTA FROM THE ABRUZZO

Buying better pasta is one of the easiest ways I know to upgrade the quality of one's cooking (unless of course you don't eat pasta). Seriously, it's as simple as that. You just start with better pasta and presto! your meal can go from a solid B to an A+. I'm not overstating this; at least to my taste there's a sort of majorly big difference between the pretty good "artisan" brands they sell in most upscale supermarkets and a handful of really, truly great artisan pastas like this one. It's the difference between buying a pretty good farmhouse cheddar and a piece cut from one of the selected and matured Neal's Yard Dairy wheels of Jamie Montgomery's best cheeses. The depth, character, complexity and everything

else just goes up a couple of notches. Are you going to suffer from eating mass-market pasta? Of course not. It's perfectly fine. But what I'm talking about here is taking your meal up from "perfectly fine" to "pretty darned fantastic" at the cost of a couple of dollars.

The Primo Grano pasta from the family-owned Pastificio Rustichella, in the Abruzzo region of Italy's east coast, is one of a handful that can make that happen. It's made from a special wheat that Gianluigi Peduzzi has spent around seven years developing in the interest of replicating the flavor of the grain grown back when his father got the pasta factory going in the 1920s. As with all the Rustichella pasta, the Primo Grano is mixed at cooler temperatures (protects the flavor of the wheat), extruded through the old style bronze dies (rougher surface), and dried very slowly (48-60 hours to get the proper texture in the bowl). As with all the great pastas, I prefer to cook it very al dente, the better to taste the wheat. And be sure to salt the pot liberally when you're cooking—unsalted pasta is like unsalted potatoes—something serious gets lost for the cost of a few cents worth of salt.

Right now I think we've got the best collection of artisan pastas we've ever had. Really it's kind of an all-star line up, one that I think is probably not quite understood in its entirety—it's all too easy to assume that what's on the shelves at the Deli is only slightly better but a lot more expensive than what's in the "specialty" section of the supermarket these days. But really, I can't say enough about how good these are—Martelli and Morelli from Tuscany, Faella from Gragnano, Rustichella from the Abruzzo and the others, really are pretty amazing. For anyone who loves pasta a box of six or eight different pastas would be a very special gift.

For more on what makes better pasta better see the chapter in *Zingerman's Guide to Good Eating*.

## 22. GELATO BY MAIL - incredible Italian taste sensation shipped straight to your home!

If you're looking for a really great gift that's pretty sure to get super positive attention from your loved ones, my pick this year is to send gelato. It's so good and it's so NOT what anyone (not even me) expects to get delivered to their door. Every adult I've watched open the shipping box and discover that there's handmade gelato inside smiles broadly. When they eat the Creamery gelato they smile even more—it's really pretty wonderful. Kudos to Josh Miner, our gelato master—he's been crafting this stuff from start to finish for about a decade now and it's truly, remarkably delicious. I've tasted gelato all over Italy, and all over the world really, what Mr. Miner is making is, seriously, some of the best. The intensity of the flavors, the clean, lovely finish, the creaminess of the Calder Dairy milk, the fuller flavor the Demerara sugar all add up to make something amazing. So seriously, if you're struggling with what to send to someone you know who really does sort of have everything, you might just want to go with gelato.



**Zingerman's Creamery Gelato boxes** mail order-able!

Standard box:	Thanksgiving box (October and November):	Holiday box (December):
Dark Chocolate	Dark Chocolate	Dark Chocolate
Roadhouse Vanilla	Roadhouse Vanilla	Roadhouse Vanilla
Dulce de Leche	Paw Paw	Mint Chocolate Chip
Mint Chocolate Chip	Cinnamon	Paul's Peppermint
Peanut Butter	Harvest Pumpkin	Maple Pecan
Raspberry Sorbet	Burnt Sugar	John Do Ya?

## 23. RUSH CREEK RESERVE CHEESE FROM WISCONSIN

A hard to get, limited edition cheese from Wisconsin that's winning accolades from serious chefs and cheese lovers all over the country. A recent, and very excellent, addition to what Andy Hatch and Mike Gingrich are doing at Uplands Cheese Company—it's only the second cheese (after Pleasant Ridge) they're making. This one is much softer and even more seasonal. Made in the style of a Vacherin Mont d'Or, which will likely mean little to most Ann Arborians but might raise high excitement amongst those who know and love fine French and Swiss cheeses, Rush Creek is made only in the fall when the milk is particularly rich and very delicious. It's a washed rind cheese—thin, slightly sticky rind—bound in spruce bark and aged for about 8 weeks so that it's nice and creamy and sort of prototypically unctuous inside. The truth is you could just spoon it out of the rind and eat it as is, but in the winter I really like to eat it atop just-cooked potatoes, and we should still be able to find some good, locally grown ones out there to steam up. I like the potatoes cooked 'til they're really tender, then cracked open. Drop on a bit of butter, some sea salt and then spoon on the Rush Creek. I leave the rind behind—just spoon out the creamy center of the cheese. Eat it with a couple good slices of the Bakehouse's pain de montagne—I buy the big, 2-kilo loaves, hopefully one with an especially dark crust.

## 24. A COUPLE OF CREATIVE CACAO COLLABORATIONS! El Rustico from Askinosie and Holy Mole from Patric!



El Rustico is one of my favorites from Shawn Askinosie, whose excellent chocolate bars have been at the top of my personal eating list for many years now. This one is particularly interesting—dark chocolate that is with more coarsely ground than usual, laced with hand-chopped bits of vanilla bean. Where most bars that use vanilla have it in there like background vocals, when the El Rustico goes on stage the chocolate and vanilla are singing a strong, well-balanced duet with full flavor, good balance, and a nice long finish. My draw to the bar has been increased in the last year thanks to the new vellum wrapping that Shawn has designed for it. The new bar features a poem by the Deli's very own Ian Mays, a suitable entry to a poetically powerful piece of vanilla studded dark chocolate.

Holy Mole is a new offering, celebrating the Deli's 30th Anniversary, from Alan McClure, the man behind Patric Chocolates. He and our own Margot Miller have combined their efforts to come up with this intriguing dark chocolate, spiced with smoked paprika from Spain, Indonesian cinnamon, and a hint of vanilla salt. Do collaborations with Zingerman's beget the use of vanilla? This is Alan's first bar to utilize vanilla, an ingredient long eschewed by him, but fully embraced here. A sensual touch of heat to go with the dark loveliness of the chocolate—a memorable gift for anyone who likes to live on the edge of the chocolate universe.

## 25. BROWNED BUTTER FUDGE FROM ZINGERMAN'S CANDY MANUFACTORY

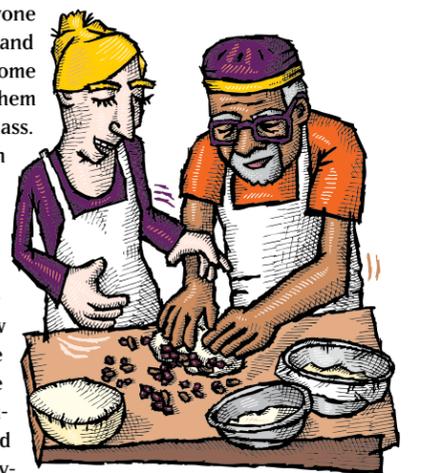
Candymaker Charlie Frank starts with an amazing base—Kerrygold Irish butter! Their butter is pretty beautiful—made only when the cows are grazing on grass—and very delicious. We use the one in the silver foil which is cultured in the old style to enhance the cream's already amazing flavor. To take it to an even higher flavor elevation Charlie gently browns the butter to give it a naturally nutty flavor. Add sugar and fresh milk and you've got a set of very superior raw ingredients.



## 29. BAKE! CLASSES - Education, Entertainment and a lot of Good Eating All in One!

Reflecting back on the last few years and which of the things we make, serve or sell, I know for a fact that one of the top five would have to be BAKE! Seriously barely a day goes by that someone doesn't compliment me about the classes. They love the content. They love Shelby, Alejandro, Kandie, Kyle, Nikki and everyone else who works there. They love the learning—how to bake brownies, cookies, pies, cinnamon rolls, strudel, sourdough breads and almost every other kind of baked good you can imagine. They really love getting to take home everything they make during the classes. And their families REALLY love it—they get to enjoy all that great food their family member brings home but they didn't have to do a darned to make it happen. The bottom line is that pretty well everyone loves BAKE!. Novice bakers, experienced bakers, young adults, retirees, professionals and amateurs. Seriously, all of them say great things. Kudos to everyone at BAKE! for making the experience so amazing.

If you know anyone who's big on baking and loves to learn, give some thought to giving them the gift of a BAKE! class. You're pretty much guaranteed to get a great reaction just from the giving. And given all the great feedback I've gotten in the last few years, I'll guarantee too that they'll have an exceptional educationally grounded eating experience every time! And if you really want to blow their baking-oriented minds set them up for a BAKEcation®—a whole week of baking, learning, laughing and eating. Seriously, what more could a serious baker want?



Register for classes at [www.bakewithzing.com](http://www.bakewithzing.com)

**Give the Gift of Camp Bacon**  
**Support the Southern Foodways Alliance**  
**and blow away the bacon lover in your life**  
**all in one fell swoop!**

26

It may seem like the cold of winter is just setting in but if you like to plan and to think ahead like I do, take note that it's only about six or seven months 'til Camp Bacon. If you aren't familiar with it, Camp Bacon is our annual celebration of all things bacon—a four day festival of bacon eating, bacon history, bacon cooking, bacon poetry—basically all the bacon you can eat and learn about, all while laughing a lot in the process. It's like sleepaway camp for bacon lovers. While the details of the whole deal will be finalized over the coming months, we know a lot about the main event. Saturday, June 1 will be a smoky, bacon filled day of eating, learning and laughing. Proceeds from the event go to raise money for one of our favorite non-profit organizations—the Southern Foodways Alliance down in Oxford, Mississippi.

The reason I write it out here is that a ticket to Camp Bacon could be the ultimate gift for that very special bacon lover you know! I mean seriously for the pork-loving man or woman for whom bacon is the culinary be all to end all, getting sent to Camp could win you squeals of delight for days! Followed, I'm sure by even louder and happier squealing come June 1 when they actually get to take advantage of your generosity. It's not your everyday gift, but a lot of us know we have some pretty special bacon loving friends and family in our circle.

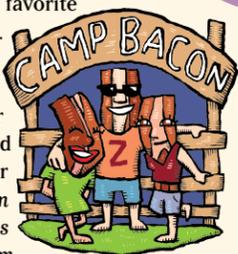
**To make your reservation at Camp Bacon 2013 send a note to [baconbits@zingermans.com](mailto:baconbits@zingermans.com) or look at #27 below**

**Camp Never Tasted So Good**

27

**Camp Bacon Gift Box**

Camp Bacon is an annual festival of your favorite meat held right here in Ann Arbor, Michigan. A couple tickets would make a great gift. So would the Camp Bacon Gift Box, a treasure trove of eats and treats for the bacon lover on your list. We pack our cartoon printed gift box with three of our most popular bacons: Nueske's Applewood Smoked from Wisconsin, Peppered Bacon from Arkansas and Broadbent's Hickory Smoked Bacon from Kentucky; an Apple & Bacon Coffeecake from Zingerman's Bakehouse, Chocolate Bacon Pig from Vosges in Chicago and our Bacon Pig Magnet.



G-CAMP-1	camp bacon box	\$100
P-CBT	camp bacon tickets, each	\$150
G-CAMP-2	camp bacon box with two tickets	\$340

EACH BOX SHIPS FOR FLAT RATE  
TICKETS SHIP FOR FREE

**26-28 THREE WAYS TO BRING HOME THE BACON TO THE BACON LOVER IN YOUR LIFE**

**most popular food club**

**it's way better with bacon**

**When Pigs Fly:**

**American Bacon Club**

Six to date. That's how many vegetarians I know who've fallen off the bandwagon thanks to bacon. I'm not using that as a proposal for torturing anyone. I'm just saying any food that's so good it can break a strong will has to be worth trying. We'll ship to the lucky recipient from October to April, just in time for weekend frying.

**Each shipment contains bacon stories, histories, recipes and great bacon.**



28

**- BACON CLUB -**

**Three Months**  
**G-BAC-3 \$99**  
**FREE SHIPPING**  
 Applewood Smoked  
 Kentucky Dry Cured  
 Arkansas Peppered

**Six Months**  
**G-BAC-6 \$189**  
**FREE SHIPPING**  
 Previous Bacons plus  
 Virginia Dry Cured  
 Tennessee Dry Cured  
 Long Pepper

**Get the Book**  
**P-ARI-10 \$29.99**  
 Add Zingerman's  
 Guide to Better Bacon  
 to complete the  
 porcine experience  
**\$3.99 BOOK RATE**  
**SHIPPING**

**CHEFS LOVE THIS CLUB!**

**"Amazing artisan bacon"**  
**MARIO BATALI**

**"Fantastic gift!"**  
**BOBBY FLAY**

**"The best thing I ever ate!"**  
**MICHAEL SYMON**

**FREE SHIPPING**



**BONUS!**  
**Free awesome Pig Magnet**  
**with first club shipment**



**30. RED TRUFFLES FROM NORTHERN ITALY**

These babies aren't for everyone but if you, like me, love a great anchovy and are driven to seek out a good bit of spice, you love the flavor of good olives and you want something special to eat, seriously, take a chance on a bottle of these babies. Writer Faith Willinger refers to them as "red truffles," which I think is an appropriate description; they're almost as hard to find, similarly shaped, and nearly as expensive. More importantly the flavor is mind bendingly brilliant. I suppose you could say that they're sort of a little mini-Mediterranean version of surf and turf—anchovies from the Adriatic and Sicilian capers stuffed into incredible, round, red Piemontese cherry peppers. Pop the whole thing in your mouth. Chew slowly. Let the layers of flavor unfold on your tongue. First the sweetness, then the heat, all enhanced by the suave saltiness of the anchovies. Succumb to this savory sensation; let yourself be ravaged. Be warned that if you're into 'em you may find yourself eating an entire \$2- (\$30?) dollar jar in a single sitting. I most definitely have. And I loved every freaking minute of it.



Ari

**SUPPORT THE DOUBLE UP FOOD BUCKS PROGRAM THIS HOLIDAY!**

In November and December Zingerman's is raising money for Double Up Food Bucks. Turn to the back cover of this newsletter to learn about the Zingerman's Tour de Food and how you can help this great, local organization. For every person who participates in the Tour de Food, we'll donate \$5 to Double Up Food Bucks. This donation ensures greater access to healthy, fresh food to lower-income residents of our inner cities and "food deserts" while simultaneously strengthening the local economy and improving the livelihood of farmers and rural communities.

**How does the Double Up Food Bucks program work?**

Supplemental Nutrition Assistance Program (SNAP) shoppers spend their benefits at a participating farmers' market and receive an equal amount (up to \$20 per market day) provided by DUFB in tokens to purchase any Michigan-grown fruits or vegetables at the market. In effect, the SNAP recipients' food dollars are doubled: by spending \$20 of SNAP benefits at the farmers' market, the shopper comes home with \$40 worth of healthy, fresh, regionally grown produce.

Farmers' markets are not an immediately apparent solution to problems found in lower-income and historically excluded communities—they are often viewed as primarily serving middle- or upper-class families. But the DUFB program shows that it is possible to create a healthier food environment for lower-income consumers and benefit the local farm economy by increasing the number of SNAP dollars being spent in farmers' markets.

Funded by more than 35 foundations and corporations, the program has spread from a pilot in 5 Detroit markets in 2009 to 77 markets in 2012.

DUFB is demonstrating the feasibility and effectiveness of using incentives to encourage lower income families to purchase healthier food and support farmers. So far the program is almost exclusively supported by philanthropic dollars, but as our food and farm policy is created for the future with the reauthorization of the Farm Bill, we have an opportunity to provide public funding for this very successful approach to nutrition and rural economic development.

If you want to learn more and become engaged with FFN's policy campaign to "Shrink Food Deserts and Expand Regional Food Systems," go to [www.fairfoodnetwork.org](http://www.fairfoodnetwork.org) and sign up to become part of our communications network, so you will be poised to take action with us when the moment comes.

Zingerman's Community of Businesses is proud to support Fair Food Network which also happens to be based here in Ann Arbor! Thanks to this visionary organization and the work it's doing for our neighbors in need AND providing a boost to Michigan's farmers.



# Letters from the Seminar Outpost

## WHO'S THE DESIGNATED DRIVER?

This is my fourth letter from the ZingTrain seminar outpost. Back when I first conceived the idea of these letters, I thought it would be a good idea to make this one a year end retrospective of sorts. But that wasn't very good planning on my part. As I write this in early October – we're still in mid sprint, so to speak. The retrospective will have to wait until my next Letter from the Seminar Outpost.

As I write this today, in a very different place from the "mid-winter, pot of tea, thoughtfully gazing into the snowy distance" retrospective, the question I have on my mind is this—when do you drive the business and when do you let the business drive you?

For some years now, culminating this summer, the larger arc of ZingTrain has been the vision we wrote several years ago - to create our very own dedicated training space. As you may know, after years of hosting our 2-day training seminars and half day workshops in borrowed spaces, we finally moved into that training space this June and held our first seminar there in August. It was a brilliant culmination of a long time vision - we had driven the business here.

Since that first seminar, although we still have a larger arc, and a vision for the Zingerman's Academy, we've let the business drive us. And it's been exhilarating!

We've watched how seminar attendees have interacted with our new space. We've been observant about how it has transformed their learning experience. We've tweaked and modified the systems we use to set up the seminars. We developed new ones in anticipation of changes the new space brought and we developed some on the fly, as we

identified gaps in the systems that we hadn't forecasted. We held our breath in moments of anticipation and sometimes fear, breathed too fast and shallow when that feeling of being overwhelmed seemed to be right on our threshold, and yes, we've heaved a big sigh of relief during the brief moments of respite. We've reacted as effectively as we could to new and unexpected business opportunities pouring through our brand new front (and back!) doors and sometimes scrambled when the ones we'd expected did not come.

And half way through this sprint, I recognize that what we've done, sometimes graciously and sometimes kickin' and screamin' is let this business drive us. Just for a little while, as we settle into this new space, we've let it show us what it has to offer to us now that it's real and alive and kickin' and screamin'!

There was a time to drive the business - that's what got us here, into this fabulous new space with so much potential, some imagined, and some brand new territory. Now, for a little while, it seems right to let the business drive us. To let it show us how this new world fits into the visions we wrote for the Zingerman's Academy, as well as to give it a chance to show us how it doesn't quite fit — as we listen while it presents us with the brilliant opportunity to refine and tweak that vision - add texture to it and the dimensions of new potential. I'd love to start a discussion with you about how you decide when it's the right time to drive your business and when it's better to let it drive you.

Would you join me?

Gauri Thergaonkar, Community Builder, ZingTrain

## ZingTRAIN Gifts For the Holidays

### A great gift you can give!

Ari Weinzweig's *Zingerman's Guide to Good Leading, Part 1 and 2:*

1. Building a Great Business
2. Being a Better Leader

Regularly \$29.95/each

Buy the set for \$50!

(shipping costs not included in either pricing)

This offer ONLY available at [www.zingtrain.com](http://www.zingtrain.com)

Look under the "Books & DVD's" tab for the Not-Quite-Boxed Set!



### Our holiday gift to you!

Register and pay for any ZingTrain seminar between now and December 31st, 2012 and get \$250 off the regular price of \$1250.

Use the discount code **FINOM** to register any number of people for any number of seminars! (*Finom* means delicious in Hungarian, as are all the new Hungarian baked goods from Zingerman's Bakehouse) You'll get \$250 off each registration! <http://www.zingtrain.com>

\* For a list of seminar topics and a schedule, please visit [www.zingtrain.com](http://www.zingtrain.com)

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roadhouse

2501 Jackson Rd. • 734.663.3663  
[www.zingermansroadhouse.com](http://www.zingermansroadhouse.com)

IT'S  
EASY!

(You don't have to park or get out of your car!)

# Thanksgiving Meals

# TO GO!

1 order  
(Call 734.663.3663  
48 hours ahead)

2 pick-up  
(Drive-up to  
the Roadshow)

3 re-heat  
& serve!  
(Use our instructions)

FAMILY  
FEAST \$345

The Roadhouse has you covered! We've got everything you need for a complete holiday meal—even the leftovers! (serves 8-10)



- WHOLE FREE-RANGE TURKEY  
Coffee Spice Smoked or  
Traditional Oven Roasted
- ROADHOUSE MASHED POTATOES

- TRADITIONAL ROADHOUSE GRAVY
- REALLY FRESH CRANBERRY RELISH
- SAVORY CORNBREAD STUFFING

- ROASTED VEGETABLES
- ROADHOUSE BREAD
- BAKEHOUSE PUMPKIN PIE

# 3 Reasons Why We Love to Eat Our Gelato

## 1. BETTER INGREDIENTS

We use fresh milk from Calder Dairy, organic Demerara brown sugar and fresh local produce.

## 2. TRADITIONALLY CRAFTED

We make gelato with traditional Sicilian techniques and with authentic equipment we brought over from Bologna, Italy.

## 3. FRESHLY MADE

We're making small batches right here in Ann Arbor. Zingerman's Creamery gelato is always made to order and shipped fresh.

## LIMITED-TIME SEASONAL FLAVORS

*Fall* Available through November!

### Burnt Sugar

Like the best part of a crême brulee. We slowly burn sugar until it reaches a dark mahogany, releasing a pleasant bitterness that creates a wonderful balance when mixed into sweet frozen gelato.

### Cinnamon

We use genuine Korintje cinnamon from Indonesia, which has a much deeper and more complex flavor than widely available conventional cinnamons. The real stuff gives this gelato a signature robust spicy flavor that pairs absolutely perfectly with apple pie. Or pumpkin pie. Or pecan pie.



### Harvest Pumpkin

We use a blend of spices and cooked pumpkin to make a gelato which tastes uncannily like a homemade pumpkin pie. A favorite at Thanksgiving gatherings, this gelato embodies everything we like about Fall in Michigan!

### Paw Paw

A taste of the tropics grown right here in Washtenaw County. Our favorite fall fruit, paw paws grow throughout the Midwest and exhibit many of the characteristics we normally associate with tropical fruit trees. There's really nothing quite like them, and we're fortunate to know farmer Marc Boone, who's orchard is a 15 minute drive due west from the Creamery.



## GELATO SIX PACK BY MAIL!

In Italy, there are gelato shops on nearly every corner, but around here we consider ourselves lucky to have a local gelato maker like Josh Miner at Zingerman's Creamery. Sure, Ann Arborites can get all the gelato our hearts desire with a stop at the Deli, Roadhouse or Creamery but what about your far-flung friends and family? Here's the good news: our gelato travels! Just go to [www.zingermans.com](http://www.zingermans.com) or call 888-636-8162 and you'll have fresh, delicious gelato heading across the country faster than you can say "Gianduja!"

In addition to our standard gelato box, we have two seasonal offerings to consider.

### Standard Box

Roadhouse Vanilla  
Dark Chocolate  
Dulce de Leche  
Peanut Butter  
Mint Chocolate Chip  
Raspberry Sorbet

### Thanksgiving Collection (Oct.-Nov.)

Roadhouse Vanilla  
Dark Chocolate  
Harvest Pumpkin  
Cinnamon  
Paw Paw  
Burnt Sugar

### Holiday Box (Dec.)

Roadhouse Vanilla  
Dark Chocolate  
Peppermint  
Mint Chocolate Chip  
Gianduja  
Maple Pecan

[WWW.ZINGERMANS.COM](http://WWW.ZINGERMANS.COM) • 888.636.8162



*Winter* Coming December 1!

### Chocolate Heat

Inspired by the great hand-made chocolates of Mexico, we take our dark chocolate and blend cinnamon, ancho chile and just enough cayenne to make it dangerous. All of this adds up to a super-dense, super-delicious spicy wintertime treat.

### Paul's Peppermint

Made with Hammond's Peppermint Candies and the best pure mint extract we could find, this gelato is seriously minty and will hold its own alongside just about any dessert you throw at it.

### Pistachio

We searched long and hard for a pistachio paste to use for this gelato. We found one made from 100% Italian pistachios that lends an unbelievable flavor and texture to this gelato. This is sure to impress any pistachio lover!

### Rocky Ride

Start with a base of our rich Dark Chocolate gelato. Add liberal amounts of our in-house butter-roasted peanuts and hand-made chocolate and vanilla marshmallows made right next door at Zingerman's Candy Manufactory. Fold throughout. Need we say more?



### November

*Liptauer* \$13.50/lb  
(reg. \$15.99/lb.)

In our never ending effort to bring back the great flavors of the past, we're excited to offer up this taste of Hungarian tradition. To make Liptauer (pronounced "Lip-tower") we start with very fresh cow's milk farm cheese and spice it up with fresh garlic, Hungarian paprika, capers, toasted caraway and just a touch of anchovy. It's moderately spicy and exceptionally flavorful. A big burst of flavor in every bite!

#### Serving Suggestions

Liptauer Cheese is great on a hearty rye or pumpernickel bread, on bagels, used as veggie dip or hors d'oeuvre, or as the base for spicy finger sandwiches. It's perfect with a strong ale and also pairs very nicely with a robust stout or porter.



### December

*Real Cream Cheese*  
\$10.99/lb (reg. \$12.99/lb.)

AMERICAN CHEESE SOCIETY WINNER  
Unlike the cream cheese we're used to, this award-winning cheese is made using old techniques and long-set times to bring out the full flavor of the milk. Made with no preservatives or vegetable gums, it has a soft, fluffy texture and boasts a rich, creamy citrus taste.

#### Serving Suggestions

Zingerman's Cream Cheese is great served at room temperature on toasted bagels. It goes well with smoked salmon and diced onions, but also pairs fantastically with jams and preserves. While it's primarily used as a table cheese, our Cream Cheese is incredibly versatile and works very well in cheesecakes and sauces.



# TRAVEL THE WORLD WITH ZINGERMAN'S FOOD TOURS!



Zingerman's has been taking small groups of intrepid eaters behind the scenes at artisanal food producers in Europe since 1999. Our tours are about connecting with people and places through the food. We cook, we eat, we talk with locals.

We visit the producers of authentic, traditional food of the region, learn directly from them about what they do, and eat our fill of their amazing products.

We explore the cities and countryside, dine at restaurants on regional specialties made with the freshest local ingredients, and enjoy one or more hands-on cooking classes with an experienced local chef.

Our tours are designed for active people who enjoy walking, love eating and learning about really great food, and are excited to explore beautiful new places. The relationships with people in the areas we visit, and within each group as we spend time together, are so rewarding and a key part of what makes each tour special.

The European tours are 9 to 11 days long, with only 15 to 18 guests. And, we're working on creating shorter Domestic tours to visit some of the amazing food artisans closer to home.

## OUR PREMIER ZINGERMAN'S FOOD TOURS FOR 2013:

### Piedmont, Italy Sept. 25-Oct. 3, 2013

White truffles, barolo wine, gianduja, risotto, chocolate, and so much more - Piedmont's a food and wine lover's paradise! Come explore the cuisine, culture, and scenery of this beautiful northwestern region of Italy with Zingerman's. From the snow-covered Alps in the north to just a few kilometers shy of the Mediterranean sea in the south, the excellent food, incredible wine, and varied landscape offer boundless delights.

### Tuscany Oct. 6-14, 2013

Come visit Tuscany and Emilia Romagna the Zingerman's way. Cooking classes in a Tuscan villa perched high in the Arno valley. Visits to wineries in the lovely Chianti region. Behind-the-scenes with makers of real balsamic vinegar, Parma ham, Parmigiano Reggiano cheese, and more.



### Hungary Oct. 15-25, 2013

We've been blown away by the amazing artisanal food of Hungary and by the warm welcome of its people, and we want to share them with you! Hungary has an incredibly rich and varied food tradition reaching back at least 1500 years, including an Eastern European Jewish influence. From the regional cheeses, wines, cured meats, and bountiful produce, to the incredible breads, pastries, and elegant multi-layered tortas, Hungary has it all.



## TOURS IN DEVELOPMENT

### Traverse City and Leelanau Peninsula, Michigan May 17-19, 2013

The Traverse City and Leelanau Peninsula area of Michigan is a foodie paradise! We are creating a very special 3-day tour - you will taste delicious artisan foods and beverages at the hands of the folks who grow and make them. The producers will open their workshops to us and share their passion for what they do. We'll travel by bus from Ann Arbor, Michigan.

### Madrid and Extremadura, Spain Fall 2013 or Fall 2014

We've been longing to do another Zingerman's Food Tour to Spain and are excited to be developing this new tour! We'll learn directly from the producers about their fantastic olive oils, vinegars, breads, cheeses, wines, chocolates, and more. And of course, we'll do full honors to the king of cured pork - Iberian ham (jamón ibérico). We'll taste our way through some of the best food Spain has to offer and enjoy the beauty of the region and the vibrancy of Madrid.

Please see our website for information about all our tours [www.zingermansfoodtours.com](http://www.zingermansfoodtours.com)

Sign up for our enews and be the first to hear about new tours! And find us on facebook and Google+.

[WWW.ZINGERMAN'SFOODTOURS.COM](http://WWW.ZINGERMAN'SFOODTOURS.COM)

## GIFT BOXES

These handsome presents are ready to give, great for your host and handy for travel. Five to choose from:

**apricot and currant walnut rugelach**

**citrus almond mandelbrot**

**chocolate and vanilla bean macaroons**

**Hungarian almond kifli cookies**

**fancy schmancy holiday cookies**

Includes pecan butter balls, orange anise shortbread and chocolate cherry chewies



## CELEBRATING CHANUKAH

### Olive Oil Cake

You might think our butter-laden coffeecakes would be the most luscious cakes we bake, but you'd be mistaken. Extra-virgin olive oil is the fat du jour here and it makes this cake's texture especially luxurious. Olive oil retains more moisture than butter so it's soft and silky, like it just came out of the oven, even days after you take it home.

Made with toasted almonds, lemon zest—nearly a whole lemon's worth per cake—and lots of extra-virgin olive oil. It has a great balance of sweet, savory and tangy that lingers long after the last bite.



mail order-able!

### Doughnuts for Chanukah

Dec. 8 ONLY!

In Hebrew they're called Sufganiyot (soof-gah-nee-YAH). In Hungarian you'd say Fank. Or you might just say "Mmmm. Doughnuts." The tasty tradition of fresh doughnuts with sweet fillings for Chanukah makes its first appearance at Zingerman's. We'll use four great fillings: rich chocolate, red raspberry, sweetened ricotta cheese, and apricot preserve (the favorite in Hungary). We'll be frying up a limited amount, so place your order today.

### Sufganiyot class at BAKE!

Saturday, Dec 8th, 9AM-12PM

Join us for the fun and start your own tradition. Go home with our recipe and doughnuts you made yourself. You don't need to celebrate chanukah to enjoy this class.

You'll leave with the sufganiyot you made in class, along with the recipes and knowledge to make them at home.

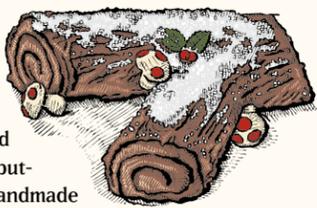
To register, go to [www.bakewithzing.com](http://www.bakewithzing.com) or call 734.761.7255

## ENTERTAINING CAKES

A special meal calls for a memorable finish. We have a collection of cakes and tortas that are sure to impress your guests.

### buche de noel

Our version of the traditional French holiday dessert: a light, vanilla chiffon cake filled with walnut rum buttercream, rolled up and covered in chocolate buttercream. It's decorated with handmade edible sugar mushrooms, holly and freshly fallen sugar snow. Each log serves 8-12 so it's plenty for a good-sized holiday party and it keeps long enough that you can enjoy for a few days after a small family gathering. Either way it's a great centerpiece for a holiday table and fun to decorate with edible treats of your own.



### snowflake cake

A gorgeous centerpiece for any holiday table. Buttermilk chocolate cake filled with raspberry preserves, covered in ice blue fondant, and decorated with a hand-made snowflake.



mail order-able!

### esterházy torta

Our version of this famous torta is made up of layers of toasted walnut cake filled with a magnificent mixture of vanilla bean pastry cream, fresh whipped cream and more toasted walnut, decorated with vanilla and dark chocolate poured fondant in a distinctive design used specifically for Esterházy tortas.

### rigó jancsi

(ree go yon chee) This Hungarian torta is made of two light layers of chocolate sponge cake filled with chocolate rum whipped cream and iced with apricot glaze and dark chocolate ganache.



### dobos torta

(doh bosh) Five thin layers of vanilla sponge cake and espresso dark chocolate butter cream, all topped with pieces of crispy dark caramel. One of Hungary's most popular tortas.



## CRANBERRY PECAN BREAD

Available EVERY DAY in November & December

When we sample it, there's a phenomenon of customers who grab a piece as they're leaving and come back a few minutes later asking "what did i just eat? that's amazing!" This bread is a magic combination of our San Francisco Sourdough, toasty pecans, and dried New England cranberries.

Available at Zingerman's Bakehouse, Deli, and Roadhouse and at [www.zingermans.com](http://www.zingermans.com)



mail order-able!

## STOLLEN

A holiday staple at the Bakehouse that seems to get more popular each year we bake it. Stollen is a traditional German holiday bread made with sweet butter, Bacardi rum, candied lemon and orange peel, oranges, Michigan dried cherries, citron, currants, almonds, saltinas, real vanilla and more.



mail order-able!



## special bakes

We have made some great specialty breads over the years that developed their own small followings, so we bring them back for a weekend here and there just for fun. If you're looking for a little adventure check out this calendar.

**Pepper Bacon Farm** 11/2 & 11/3, 12/7 & 12/8

**Porter Rye** 11/16 & 11/17

**Pumpnickel Raisin** 11/9 & 11/10

**Chernushka Rye** 11/23 & 11/24

**Green Olive Paesano** 11/30 & 12/1



Call ahead to order your special loaves:

Bakeshop—3711 Plaza Dr. • 761.2095  
Roadshow—2501 Jackson Rd. • 663.FOOD (3663)  
Deli—422 Detroit St. • 663.DELI (3354)

mail order-able!

Most of our Special Bakes are available for shipping at [www.zingermans.com](http://www.zingermans.com) or 888.636.8162