

Zingdish!

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



422 Detroit Street • 734.663.3400
www.zingermansdeli.com

Raising the Bar

**A Chocolate Tasting
with Shawn Askinosie**
Thu., May 15 • \$40 • 6:30-8pm

Zingerman's Events on 4th
Shawn Askinosie is our favorite criminal defense lawyer turned chocolate maker and we welcome him back to the Deli! Shawn is a leader in the industry for his chocolate, his packaging, and his business model, which includes directly sourcing cocoa beans and gainsharing with the farmers. Shawn shares his story and guides us in a tasting of his bean-to-bar chocolates. Sign up early—this tasting always sells out!

Movie Night: A Taste of the South

Wed., May 28, 6:30-8:30pm • \$35
at Zingerman's Events on 4th

The folks down at the Southern Foodways Alliance have done an incredible job capturing the stories behind some of our most beloved Southern food makers in a series of award-winning short documentaries. We'll watch a few films and enjoy foods from the producers featured. Come with an appetite and be ready to fall in love with Southern foodways.

Cooking from the Tin

with special guest Tamar Adler
Wed., Jun. 18, 6:30-8:30pm • \$30
at Zingerman's Events on 4th

Chef Tamar Adler, formerly of Chez Panisse, joins us for an evening centered around sardines in the tin. Fresh seafood like sardines, as well as octopus and tuna, isn't easy to come by in the freshwater Midwest. Tamar walks us through some recipes and ideas for making really good food quickly using tinned seafood, and you'll leave with a new appreciation for those beautiful little tins that are buried in your cupboard plus a few ideas for how to use them at home.

did you hear President Obama came to the deli?

Check out a recap of his visit at
zingermanscommunity.com

Cheese and Wine of the Extremadura

**With special guests Juan Figuro
and John Cancilla**
Wed., Jun. 25, 6:30-8:30pm • \$40
at Zingerman's Events on 4th

Spend an evening with the cheesemaker of the world famous torta from Trujillo, Spain called Finca Pascualet and enjoy wine pairings from a little known part of Spain called Extremadura. Come on out and welcome Juan to Ann Arbor and hear his family's amazing story. Here's a teaser: The story starts out with a fashion model from New York who arrives in Spain during World War II working for the CIA.

Cooking with Sherry Vinegar

with special guest Kitty Keller
Thu., Jun. 26, 6:30-8pm • \$20
at Deli Upstairs Next Door

Join long time Spanish food importer Kitty Keller to learn about one of Spain's most famous foods. We will taste many different sherry vinegars and discuss their uses in the kitchen. Find out what makes one dry, PX, sweet or just down right delicious. It will be a night of enlightenment.

Hungarian Feast

**with special guests
Gábor and Carolyn Bánfalvi**
Thu., Jun. 26, 6pm • \$60
at Zingerman's Events on 4th

Join us for a multi-course meal prepared by Zingerman's Delicatessen chef and Managing Partner Rodger Bowser with the guidance of Gábor and Carolyn. We'll enjoy some of the essential flavors of the Hungarian pantry with a selection of Hungarian wines. Gábor and Carolyn will give introductions to the food and share stories of Hungary.

Gábor and Carolyn are headlining a trio of great events featuring Hungarian foodways at Zingerman's. See page 15 for the full line-up.



3723 Plaza Drive • 734.929.0500
www.zingermanscreamery.com

Mead Tasting with B Nektar

Thu., May 1 • 6-8pm • \$45

Local meadery B Nektar is garnering praise from all corners for their distinctive, locally brewed mead. Beginning as a small, one-off operation for a wedding, the Ferndale-based company was featured in the Metro Times, and has drawn praise from all over the Mitten for their brew. We'll sample a selection of their fine meads paired with a complement of piquant Creamery cheeses.

Shorts Brewery Tasting

Fri., May 16 • 7-9pm • \$45

In 2002, Joe Short founded one of Michigan's most well known local breweries. Since that time, the Short's name has grown in reputation. Zingerman's Creamery is very pleased to announce a tasting with Short's Brewery and a tempting selection of our own Creamery cheeses. Join cheesemonger Nikky and reps from Short's Brewing as we enjoy a night filled with two of our favorite things: beer and cheese!

Chocolate & Cheese: Take Two!

Zingerman's Candy Manufactory & Creamery Tasting
Fri., Jun. 13 • 6-8pm • \$30

Our Valentine's Day chocolate and cheese tasting was so successful that some would say it was love at first sight. Now that we know the love for chocolate and cheese is strong, we can no longer ignore it. Chocolatiers Charlie, Ethan and Isabeau from the Zingerman's Candy Manufactory team up with cheesemongers Nikky and Stephanie to marry the flavorful worlds of sweet & savory.

Honey Tasting with Ames Farms Honeys

Thu., Jun. 19 • 6-7:30pm • \$25

Located in Watertown, Minnesota, Ames Farm produces over a dozen of different varieties of single-sourced honeys, as well as other bee-inspired products. Ames is a big operation; with over 400 hives spread across 17 "bee yards" in several Minnesota counties. They specialize in "hive-to-table accountability," and each jar of single-source honey is labeled with the hive number, bee yard, and year of extraction printed on the label. Join us as we taste a variety of these honeys, each unique in flavor, color, and source blossom.

1st Sunday Creamery Tour

2pm-3pm • \$10 • First calendar Sunday every month
May 4 • June 1 • July 6

Reserve your spot at
events.zingermanscommunity.com



3723 Plaza Drive • 734.761.7255
www.bakewithzing.com

Boston Cream Pie

**Fri., May 23 • 1-5pm • \$100 or
Thu., Jun. 12 • 5:30-9:30pm • \$100**

Make all the components of our version of this historic dessert: vanilla chiffon cake layers, vanilla bean pastry cream, vanilla Swiss butter cream and rich dark chocolate ganache.

Aussie Afternoon Tea

Tue., Jun. 3 • 1:30-4pm • \$50

Meet our guest all the way from Australia, Kirsty Carre, food writer and author of "Essence: discover flavours from the West Australian Coast." She will demonstrate a few Australian classics: Pavlova, Afghans, Lamingtons, and Damper. Then you'll enjoy sipping a cup of tea and sampling some sweet treats!

Naturally Leavened Breads

Sat. Jun. 14 • 8am-5pm • \$250

Bake 3 of our signature breads: our famous farm bread, the nutritious 8 grain 3 seed bread, and our popular pecan raisin. Includes lunch, too.

See the full schedule & register for
classes at www.bakewithzing.com
or call 734.761.7255



3723 Plaza Drive
734.929.6060
www.zingermanscoffee.com

Brewing Methods

May 25 or June 29 • 1-3pm • \$25

Learn the keys to successful coffee brewing using a wide variety of brewing methods from filter drip to syphon 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.



Coffee & Food Pairing

**A session each on Mom's Day
and Dad's Day!**

May 11 or June 15 • 1-3pm • \$30

You may be familiar with wine and cheese pairings, but why not a coffee and food pairing? Here at the Coffee Company, we'll be taking some of our favorite coffees and tasting them with some foods to find the best combination. Great for the coffee and food connoisseur who wants to try something different. Class is limited to 10 people, so sign up quick.

Reserve your spot by calling
734.929.6060 or go to
events.zingermanscommunity.com



Special Dinners

For reservations to all events stop by 2501 Jackson Rd.,
call 734.663.3663 (FOOD) or go to www.zingermanscommunity.com

The Land of Seven Molés A Oaxacan Mexican Dinner

Mon., May 5 • 7pm • \$60
Known as the "Land of the Seven Molés," Oaxaca is blessed with an abundance of vegetables grown in the central valley, fish and shellfish from the southern coast and isthmus regions, and a year-round supply of tropical fruit from the lush area bordering Veracruz. Roadhouse Chef Bob Bennett brings his passion for cooking traditional Mexican food to prepare a menu full of flavor and Oaxacan staples: corn, empanadas, tamales, lentils, black beans and, of course, chocolate and moles.



An Evening with Domaine Carneros featuring winemaker Eileen Crane

Wed., May 14 • 7pm • \$90
Eileen Crane, Domaine Carneros' founding winemaker and president is often referred to as America's Doyenne of Sparkling Wine. The Roadhouse is honored to have Eileen join us for this very special dinner, where she will be sharing her knowledge of wine, winemaking and her love of food. Chef Alex and Eileen have created a menu to complement the sparkling wine and that features Domaine Carneros' Pinot Noir, Chef Alex's favorite. Price for this dinner includes wine pairings. Additional bottles of your favorite wines will also be available to purchase.



The Camp Bacon Ball

Thu., May 29 • 7pm • \$70
(Details on Page 5)
The Sardine Dinner
Tue., June 17, • 7pm • \$60
Sardines are the most underestimated fish in the great blue sea. They're glittering and glorious when fresh; salty and seasoned when tinned. They are among the most prolific and sustainable fish to put on our plates. Join us for a celebration of the humblest and happiest of fish, in all its forms, with the sardine enthusiasts and philosophers, Ari Weinzwieg, and Tamar Adler, author of *An Everlasting Meal*.



you really can taste the difference!

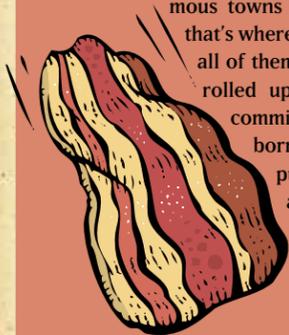
ISSUE # 244 • MAY-JUNE 2014

ARE STRIP CLUBS T

An Amazing Array of Bacon

No, not adult entertainment! We're a family-focused business—a lot of our most loyal customers are kids! I'm talking *Strip clubs*—like strips of bacon! If you're a bacon lover—like I am—what better club to join? The kind of club where bacon is frying all day long, where the sound is mostly sizzle with some crackle and pop as per Tom Waits' great quote: "Bacon. In a frying pan. If you record the sound of bacon in a frying pan and play it back it sounds like the pops and cracks on an old 33 1/3 recording. Almost exactly like that. You could substitute it for that sound."

With all that in mind, here are my picks for some of this country's best bacons, the performers that top my pork hit parade. From a flavor standpoint these are the equivalent of the great estate-bottled, regional olive oils of Italy. So many of our olive oils come to us from the rather romantic, if not magical settings of the Mediterranean. Bacon in America is at the other end of the spectrum; nearly all of the great American bacons are from what I would basically (said with affection, not malice) consider backwoods towns—Wittenberg, Wisconsin; Morilton, Arkansas; Surrey, Virginia; Cadiz, Kentucky; Madisonville, Tennessee. But if you're into bacon these small, otherwise anonymous towns need to take top billing because that's where the best of it is made. Pretty much all of them are made by hands-on folks with rolled up sleeves and a multi-generation commitment to quality that they've stubbornly stuck with despite the market's push for lower costs. I'd say try 'em all. Invite your friends over for a bacon tasting. Go wild. Or maybe start your own strip club!



Ari

Wet Cured Bacons

The best of the brine cured bacons in our book and some of our all time Zingerman's favorites.

nueske's wisconsin applewood Smoked bacon

If you want a big-time testimonial to get you to try Nueske's, take it from the great, late, reporter of politics and food, R.W. Apple, who wrote in the *New York Times*, that Nueske's is "the beluga of bacon, the Rolls-Royce of rashers." If you're one of the few people in town here who hasn't actually eaten it, Nueske's is meaty, subtly sweet (I think as much from the influence of the applewood as from the sugar in the cure), and so good that we've been cooking it every morning at the Deli for the last twenty-five years now.

Not surprisingly, they start with higher quality hogs—primarily a cross of Yorkshire, Hampshire, Landrace and Berkshire. "One of the biggest differences we find is in how they're fed," Tanya told me. "We do a feed that's more barley and corn mixture. We've been working with our suppliers for well over 25 years. And we still hand trim everything." The Nueske's cure the fresh slabs of bacon for at least 24 hours, hang them to dry for a day or so, and then smoke them for another. "It gets an awesome flavor because its been smoked so long," she said.

Without question Nueske's has proven one of the most popular foods we've got for sale anywhere in our organization. We sell lots of it for folks to take home to cook in their own kitchens, and we also use it extensively in our cooking.

arkansas Peppered bacon

One of my total long time favorites, this special pepper-coated bacon is cured and smoked at the foothills of Mt. Petit Jean in Arkansas. The family has been at it for over sixty years, and they're still using the recipe they

started with back before WWII. It's cured in a wet brine of salt, sugar and spices for four or five days (the exact nature of which is a family secret), smoked over hickory for just under 24 hours, then rolled in brown sugar and finally hand rubbed with cracked black peppercorn.

I love it because it's less sweet, spicy and very meaty, so much so that I sometimes don't get as much bacon fat out of it as I want if I'm cooking the bacon as an ingredient rather than just to eat. (Generally, given the state of the bacon world, I'd class that as a "good problem.") It's great on everything from burgers to egg dishes or just about anything else.

arkansas bacon with balinese Long Pepper



A specially spiced version of the Arkansas peppered bacon that we got the folks in the Ozarks to make especially for us. If you aren't already familiar with it, long pepper has been fairly hard to find in the Western world for the last few hundred years. Where Telicherry black pepper's flavor is a bit more direct with nice winy undertones, the Balinese long pepper is more of a roller coaster ride, sort of an accordion full of exotic flavors that play out in twists and turns as you eat it.

You can use this great bacon in pretty much any way you like. Sliced and fried for breakfast with grits and eggs. On BLTs. In sauces and soups. Fried, chopped and used to top salads (very good with a poached egg on a salad of frisée).

hungarian double Smoked bacon



A staple in Hungarian cooking, the authentic article isn't allowed to be imported into the US, but it's been made and eaten in the US for years by the long standing Hungarian immigrant community. The Hungarian bacon is intense-

5th annual

CAMP BACON

ALL THE BEST IN BACON



may 29 through June 1, 2014



A fundraiser for the Southern Foodways Alliance

THE MAIN EVENT!

Saturday, May 31

Cornman Farms in Dexter

8am-4pm (7:30am Breakfast) • \$150.00/person

Cornman Farms, 8540 Island Lake Road, Dexter, MI 48130

Zingerman's 5th annual Camp Bacon celebrates all things bacon - from bacon makers, producers, poets, historians and musicians - all brought to you in a full day of learning, eating and fun. The Main Event is changing venues this year, moving out to Cornman Farms in Dexter, MI and begins at 7:30am for breakfast. We have a full day planned with special guests Bob and Tanya Nueske, Raul Martin, Amy Emberling, Nancy Newsom and more.



A BIG THANKS TO OUR SPONSORS!



3rd Annual Bacon Ball Dinner at Zingerman's Roadhouse

Thursday, May 29 • 7pm • \$70 • 2501 Jackson Road

Camp Bacon convenes with the annual Bacon Ball featuring Kentucky's Nancy Newsom. Nancy will share stories of ham curing and Chef Alex and the Roadhouse crew will put together a four-course Kentucky menu heavy on bacon, ham and other traditional treats. Call 734.663.3663 (FOOD) or go online to www.zingermanscommunity.com to reserve.



Bakin' with Bacon Class

Friday, May 30 • TWO Sessions!

8am-12pm or 1:30-5:30pm • 3723 Plaza Drive

BAKE! is our hands-on teaching facility located right next to Zingerman's Bakehouse. In the Bakin' with Bacon class you'll make a version of our wildly popular peppered bacon farm bread, bacon cheddar scones, and bacon pecan sandy cookies. You'll head home (or on to the next Camp Bacon event!) with the recipes, knowledge and skills to recreate them in your kitchen along with the food you made in class! Reserve your spot at www.bakewithzing.com.



Bacon Street Fair

Sunday, June 1 • 11am-2pm

at the Ann Arbor Farmers' Market in Kerrytown

A fundraiser to benefit Washtenaw County 4H

The smell of bacon will fill the Kerrytown area as bacon makers and other bacon and pork purveyors offer up tastes of their products and sell their wares. We'll also have an assortment of kid-friendly, bacon-related games!



THE NEXT PIG THING?

is on the Zingerman's Block

Eating Bacon Around the ZCoB

Bacon-Based Sandwiches at the Deli

Jen's Pimento Parti

Pimento cheese, Arkansas peppered bacon & tomato on grilled country wheat bread.

#66 Zingerman's B.L.T.

Nueske's applewood-smoked bacon, leaf lettuce, tomato & mayo on Jewish rye bread.

#61 T.L.B.B.L.T.

Arkansas peppered bacon, Vermont cheddar, lettuce, tomato & mayo on grilled farm bread.

#68 Hot B.L.T.

Applewood-smoked bacon, avocado spread, spicy fire-roasted New Mexico green chiles, lettuce, tomato & mayo on Jewish rye bread.

Peppered Bacon Farm Bread

A Bakehouse classic—lots of Nueske's applewood smoked, pepper cured bacon in a loaf of our Farm bread. Since we only bake it six or so times a year many regulars eagerly await its arrival, then order multiple loaves and freeze them. Others still have been known to eat an entire loaf in one day.

Chocolate & Bacon Gravy on Roadhouse Biscuits

An Appalachian breakfast classic, it's got a strong cult following now here in Ann Arbor as well. Barely sweetened chocolate gravy with a bacon fat base spooned over housemade buttermilk biscuits.

Donut Mondae

The Roadhouse's best-selling donut sundae bonds with bacon to make a Donut Mondae—the same traditional donut rolled in Muscovado brown sugar, topped with a scoop of the Creamery's vanilla gelato, chocolate-bacon gravy and a good sized shot of Calder Dairy whipped cream.

Maple Bacon Gelato

Making its annual appearance for Camp Bacon, its loyal followers wait all year for this stuff to come back to the scoop case at the Creamery and Deli.

Potato and Bacon Rêtes

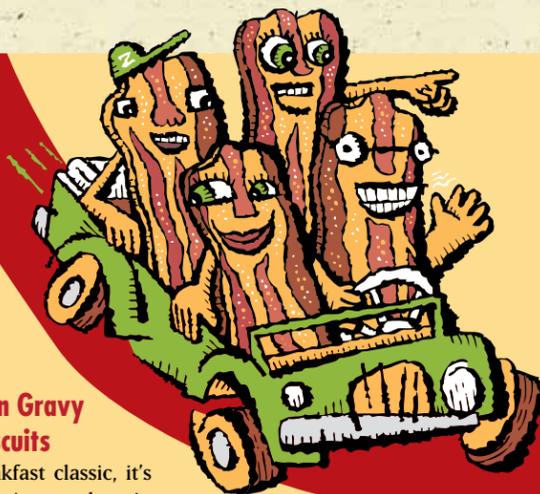
One of my favorite lunch offerings at Zingerman's Bakehouse. Hungarian strudel dough filled with potatoes and bacon.

Grits and Bits Waffle

A Roadhouse classic—Anson Mills organic grits folded in waffle batter and cooked 'til it's golden brown. Topped with lots of chopped Nueske's applewood bacon and a bit of grated Vermont cheddar and served with Michigan maple syrup.

Collard greens

An everyday spot of deliciousness on the Roadhouse menu. Long cooked with plenty of Nueske's bacon and smoked ham hocks.



Maybe more than any other bacon on this list, I kind of think Benton's brings its own flavor to whatever you use it in. It's not a small flavor. It's not overpowering either. If you're into it, this one will become your BLT bacon of choice. Add cornmeal coated fried catfish filet or fried green tomatoes and you've got something really special. Fry it, chop it, toss fresh vegetables into the bacon fat and roast at high heat 'til they're browned and tender, then toss with the chopped bacon.

Tamworth bacon from herb eckhouse

Perhaps the best new bacon arrival in our case is coming in from Herb Eckhouse and La Quercia in Iowa. Most old pork source materials list the Tamworths as hogs that were bred specifically to have their pork cured up into bacon. Herb told me pretty much what other sources have said—the belly meat from the Tamworth is supposed to be particularly tender. It's also known for having a near perfect balance of fat and lean, and its flavor gets particularly sweet during the maturing. The key to it for me is that the fat is super rich, almost buttery in texture.

Because it is dry cured and has a low water content, the fat has a lower smoke point so however you cook it, we recommend doing so at low heat. They use no sugar, dextrose, molasses, or any sweetening of any kind, yet that bacon is sweet.

The Tamworth is terrific on an antipasto plate. Just slice 'it and serve it as is with a warm loaf of Paesano bread, some olives, fresh vegetables, a couple of good cheeses and a nice glass of wine. Great too if you dice, give it a light fry up and then toss it with pasta. Put the pasta right into the hot fat with the bacon, pour into warm bowls and then grate on a bit of Parmigiano Reggiano cheese and plenty of black pepper.

Nick Spencer's Old Style British Bacon

I don't have room here to give you the full story, but let me give you the highlights. Marketing man Nick Spencer marries a nice American woman and moves to the US. Missing his morning "rashers," he eventually decides he's going to try making his own. Using old style, dry curing techniques and pork from sustainably raised heirloom hogs he begins making traditional British bacon. Six months later Nick's driven up from Chicago to speak and share his story here at the first annual Camp Bacon and the Deli starts selling his sliced bacon by the pound. British expats everywhere love it and tell me regularly how much it reminds them of home. If you've been to Britain and had a traditional breakfast you've had some version of this old style back bacon. More likely than not though, you've not had one made from this quality of pork and using the traditional dry cure. It's very different from American belly bacon—the British-style is leaner and not smoked—but for those who're wired that way (like Nick and pretty much every other English man and woman I've ever met) Nick Spencer's bacon is sort of like coming home.

Iberico Bacon

Of particular note is this Iberico bacon. It's got a terrific, complex, compellingly memorable flavor. Ibericos are the old breed of Spanish hogs that run free around the wooded lands of western Spain. The bacon is really rich, only lightly smoked but big in flavor. A special pork that makes a special bacon.

Pancetta — eat it raw!

We're getting a great pancetta from Herb Eckhouse, too. It starts with Berkshire pork, which Herb has cured with black and white peppercorns, juniper, bay leaves and sea salt.

Unlike most American bacons, pancetta is not smoked. It's a classic ingredient for pasta carbonara of course, but you can also dice it to add to vegetables, bean soups, salads or pretty much anything else. As they come in try wrapping fresh figs in slices of pancetta, stick 'em with a sprig of fresh rosemary and then run the skewers under the broiler to cook the pork very lightly.

In Italy that the #1 way to eat pancetta is sliced and consumed as is, uncooked—it's a staple on antipasto plates. Serve it up with some warm country bread, slices of other cured meats, maybe some good olives, some fresh sticks of fennel.

Ari

ly smoky. Personally I like it a lot in bean salads or fried, then mixed into scrambled eggs. It's great as a seasoning in stews and soups. In Hungary, bacon roasts are THE thing at most big family gatherings. People hold pieces of it over the fire and catch the drippings on a piece of rye bread along with some onion and pieces of the now crisply cooked bacon. It's sort of like inverted version of bacon fat fondue. Alternatively you can toss the drippings onto vegetables as a salad dressing. In either case sprinkle on some good Hungarian paprika as well. It's great for making traditional Hungarian potato salad. Fry small pieces of the bacon 'til crisp, then remove them from the pan. In the bacon fat, cook some chopped sweet onion 'til soft. Add a little flour and stir 'til smooth, then add a bit of vinegar and sugar and cook for a few minutes 'til you have a smooth dressing. Pour the dressing over the just cooked potatoes and sprinkle on the bacon pieces, add a good sprinkling of Hungarian paprika over top and eat it while it's hot.

Dry Cured Bacons

Virginia bacon from Sam edwards

A pillar of the traditional pork world, Sam Edwards is still curing and smoking bacon (and great country ham and sausage as well) just as his grandfather and father did it in the town of Surry in Eastern Virginia. This is country cured bacon. "We start with fresh pork belly that has the right lean to fat ratio," he told me with his very lovely Virginia accent. "In 99% of bacon today water is the first ingredient. But we dry cure. We literally rub it with salt and sugar. We leave the bacon in the salt and sugar for seven to ten days. Then we rub it off and smoke it for about 18 to 24 hours over green hickory to get the color and flavor we want."

That flavor is very good—subtly sweet and very smoky at the same time, terrific for eating as it is on sandwiches or for flavoring bean dishes or soups or stews of all sorts. It's bacon for bigger flavored dishes. I like this one particularly crisply fried for some reason I can't really explain. (Although, I should add that Sam says he likes it softer!)

Benton's bacon from eastern tennessee

Perhaps the smokiest, boldest and biggest-bodied bacon we've got. With his ever-graceful Appalachian accent in full swing, Allan Benton told me, "This is just the way bacon was made years ago." He would know. "I was born so far back in the hills of Virginia that you had to look straight up to see the sun. We were desperately poor even by Appalachian standards," he went on smiling, "but I didn't know that. Neither side of my family owned an automobile. Neither owned a tractor. They took a gooseneck hoe and they farmed the land like that. They actually raised almost everything they ate."

Freshly arriving bacon slabs and hams both get a really good rub down with brown sugar and salt. After a couple weeks of curing the slabs are rinsed and re-rubbed, then left to cure for another two weeks or so. From there the bacon goes out back—literally—to the smoke box. It's all of . . . maybe six feet square—big enough to roll a rack into but that's about it. Allan smokes almost all of them over hickory. "The bacon gets about 48 hours in the smoker, but it's a bit different every time," he explained. Making bacon like this is still a craft, not a science. "Heat has a lot to do with it. You need heat to open up the meat to let it take smoke. We try to keep it at about 85 to 110 (°F) in there," he explained.



CREMINELLI SALAMI

While it's not bacon, it is darned good! Cristiano Creminelli's salami comes to us courtesy of many, many generations of family tradition. In the town of Biella in the Italian Alps Cristiano's family has been curing meat for over four hundred years! After winning multiple awards in Italy, Cristiano turned his sights west—he came to the US to continue the family's tradition in the Western Hemisphere. Settling in Utah, he began making the family recipes here in the US, allowing American salami fans access to meats that were otherwise unavailable without flying over to Italy. We've got a wide range of Creminelli's hand crafted offerings at the Deli, including their Barolo salami, finocchiona (fennel seed scented salami), calabrese (spiced with hot peppers), tartufo (with truffles) and wild boar.

Good news too—Cristiano will be coming east to spend the weekend talking pork and curing with us at Camp Bacon!!

Spring has F

Ari's Favorite New Flavors Around the

No question about it. That was one loooooong winter! Happily, spring has sprung. Finally, flowers are out, the snow is gone, and warmer weather has arrived. With spring has come a whole array of great new foods around the Zingerman's Community of Businesses. Ask for a taste of any or all of them on your next visit!

Wu Wan Wo Soy Sauce

The truth of the matter is that I've never known a whole lot about soy sauce. But that situation is changing thanks to the patient teaching and good work of Giovanna Chen I'm learning and learning quickly. If you meet Giovanna, as I did a few months ago, you too will likely be swept away by her energy and expertise. And better still, the flavor of her sauce matches her passion. Both are fantastic to be around. The name of her company is Wu Wan Wo which translates into "forget me not"—most assuredly an accurate statement on all counts!

Giovanna's story is not a common one. She's making high quality waves in the soy sauce world in ways that seemingly no one else has ever done. "I started my journey with soy sauce," she shared, "because I am an Italian-Taiwanese who lives in the town of Trieste, near the border between Italy and Slovenia. Not far from where I live, in Piran, Slovenia, there is a very natural and historical salt pan which is still using a traditional method as 700 years ago to maintain the high quality salt. I became their distributor in Taiwan. For several years, I was only doing business from Italy to Taiwan, selling the salt to Taiwanese people."

It's not hard to see why Giovanna was drawn to the salt. Traditionally produced and sun dried, it's both delicate and delicious. The Piran salt works have been active for thousands of years. From the 15th to the 18th centuries they were the main source for the Venetian salt trade. From there they passed into the control of the Austro-Hungarian empire. It's not unlikely that high end chefs in 19th century Budapest were using Piran salt to make their goose broth and matzo balls. After WWI the region became part of Italy, after WWII Yugoslavia, and finally, in 1991 part of an independent Slovenia (which by the way is part of the EU and NATO). Today Piran is one of the last traditional salt works in Europe and also the northernmost salt works in the Mediterranean. In 2000 the government turned the salt region into a national park. The salt is adored for its sweet flavor and high mineral content. I have a tub of it on my table and have been enjoying it regularly for the last few months.

"One day," Giovi went on, "one of the first Slow Food promoters in Taiwan asked me, 'Why don't you think about making something very representative of Taiwan to export to the world?' I said, I don't know if that makes sense with what I'm doing. He said to me, 'Why you don't use the Piran salt you represent to produce a very good quality of soy sauce?'" His challenge changed her life. "I started a long research to find the right partner who is really using the traditional natural brewing methods to make soy sauce. I started this joint venture together with my partner Caroline with an old soy sauce producer who has over a hundred years experience. Normally the curing takes about six months but that is impacted, of course, by nature. The first batch we made was fermented for 270 days. We produced only 100 10-oz. bottles!" Production has slowly increased from there but remains very limited—"about 2000 bottles per year divided in winter and summer production."

Soy sauce, as I said, is not my area of expertise, but I'd always assumed that, as with most all of the artisan foods we sell, there would be a range of craft producers dedicated to high quality. Giovanna set me straight. "Although soy sauce is a daily condiment for Asian people, only really rarely do soy sauce makers care about the quality. In our long research, we found out most of the makers use pre-fermented wheat mixed with soybeans in order to speed up the production. Most add lots of water to dilute the density of the salt to make more bottles and increase yield. But," she said, "salt is a natural preservative. Diluting salt with water

means also diluting the preservation. Therefore, many soy sauce products must add preservatives to keep them from spoiling. Also by diluting by water, you lose the natural dark color that comes from the soybeans, so companies must add coloring and flavoring." Giovanna's work is the opposite of all those industrial compromises. "Compare the commercial producers with us—they produce 100,000 bottles per year but we do only 2000 bottles total." In the process, commercial producers completely abandon the natural beauty of the product as it was made centuries ago.

Like pretty much every one of our artisan producers, she's dedicated to using traditional techniques and to crafting an amazing product that's radically more flavorful than mass-market offerings. She works with a special old-school black soybean, which is layered with the Slovenian sun-dried sea salt from Piran. The mixture is allowed to ferment naturally for six to nine months. At the end a bit of brown sugar and herbs are added (commercial makers use cheap sweeteners, not brown sugar). In essence the process is the same as that used to cure anchovies—layers of salt and fish left in big barrels to cure. Italians drain off the liquid and use it as a condiment, which they call colatura. (It's on our shelves if you're interested. I used it regularly on pasta). Soy sauce production is the opposite. The beans themselves are a by-product, and the rich brown liquid that comes off the bean is the star. Giovi and Caroline call it Hei Jin, or "black gold."

Of course the biggest thing is the flavor and the aroma of the actual sauce. It smells rich, salty, maybe like the rocks near the ocean on a cold, dark autumn day. The flavor is earthy, rich, round, perhaps a bit of the salted plums that are eaten in Asian cuisines. I swear it reminds me of really good anchovies but maybe it's the power of suggestion because the curing is so similar. I know this stuff is expensive, but when you look at the process, the ingredients and most importantly, the flavor, it may change your perception of soy sauce. For me, it's the best example of that mysterious fifth flavor, umami—rich, meaty, brothy, mysterious, hard to explain.

To finish their work in style, Giovanna and her partner bottle their sauce in special glass bottles imported from Italy. If you buy olive oil from us regularly you may recognize them. They're the same dark glass that quality conscious oil producers use to minimize damage caused by sun and light. You can use the sauce any way you have used soy sauce in the past. Sushi, with rice, seasoning, fish, meat or almost anything else. What does she do with it? "My favorite and easy way to use soy sauce is scramble egg and fried rice. With scramble egg you can use soy sauce to replace the salt adding several drops, put some fresh green onions. And the fried rice you can cook with seasonal fresh vegetables, adding some soy sauce." And, she reminded me, her American importer "has prepared a fresh salad with soy sauce and extra virgin olive oil. It was fantastic, too."

Depending on how you're using it, Giovanna offers the sauce in two strengths: the Harmonious is a bit less intense for dishes where delicacy is more desired. The Rich is the most intense, when you want the soy sauce to stand up straight as it meets up with every other flavor you put in front of it. Both are delicious.

"How has all this been received in Taiwan?" I wondered. Giovanna smiled. "In the beginning, people in Taiwan think we are crazy! No one would do a business with a limited quantity like this and where it was so hard to make a profit. But after several batches of our sauce Taiwanese people started to appreciate what we do. They started to make reservations in advance for our sauce and wait for the products." As science fiction writer Arthur C. Clarke says, "Every revolutionary idea seems to evoke three stages of reaction. They may be summed up by the phrase: 1) It's completely impossible, 2) It's possible, but it's not worth doing, 3) I said it was a good idea all along." Sounds like Giovanna is somewhere between stage 2 and 3!

Cordioli Extra Virgin Olive Oil from the Veneto

While I'm new to soy sauce, I've been studying, writing about, selling and serving olive oil for over thirty years now. And I can say then with confidence that the Cordioli olive oil is an excellent new arrival to our mix that's well worth taking note of.

For opens it's the only oil on our shelves from the Veneto region of northern Italy. Where the oils of Tuscany (which I also love) are sharp and green and bold enough to wake you up on an otherwise drowsy afternoon, this oil from the hills of Verona is at the other end of the spectrum. Like a lovely piece of Venetian glass, it engages you in a calm but very cultured and collected, harmonious and happy sort of way.

The oil came to us through a long time friend, reporter Dany Mitzman, an Englishwoman who's lived in Bologna for probably two decades now. She's always got interesting insights for me into what's happening on the Italian food scene so when she said she had a really delicious new oil, made by her friend Ceil Friedman, for us to try, it didn't take me long to follow up.

"Our property has been planted with olive trees for over a century," Ceil said. "When we bought it about sixteen years ago the land was extremely overgrown. It had been part of a much larger property and had been essentially abandoned for decades. My husband, Erminio, with his father—who had grown up in the countryside nearby and had olive trees there—cleared the land in their spare hours, with the help of some of Erminio's employees (he is a builder). They also terraced the property with low, stone walls to eliminate mud sliding and create more manageable rows. Erminio estimates that they built some 2 running kilometers of wall.

"The land is located within the territory designated as Veneto Valpolicella DOP, so this year we went through the arduous certification process and were granted the DOP certification. One's land must first of all be within the designated territory, and the kinds of trees must be those indigenous varieties that are characteristic of the area, in our case prevalently (in given percentages) Grignano and Favaron, along with a small percentage of Pendolino. The oil, once milled, is sampled and the chemical analysis must meet the criteria for that area."

"Our good fortune," she goes on, "is that this piece of land is on a slope that faces southwest, and therefore gets sun most of the day, which is great for the olives." Unlike many of the modern olive oil producers, the Cordioli olive oil is a very small production. "We have added trees every couple of years so they are at various stages and now number about 350." The northerly climate and the hilly terrain mean that the yields are low. But happily the flavor is high. Olives are still picked by hand and pressed within hours of leaving the tree.

One taste will tell you that their work has paid off handsomely. The oil is a lovely golden color with an impressive aroma of fresh cut grass. The flavor is soft but full, luxurious but accessible, mellow but with a notable pinch of pepper in its finish, delicate but totally delicious. Great for the new season's spring lettuce, perfect for just-cooked asparagus, great for pasta dishes and definitely well designed for fresh fish or seafood. A ribbon of it added to each bowl at the table is an excellent way to finish a risotto.

The oil has been winning a lot of recognition in the food world as well. Among other awards it was recently selected for inclusion in the 2014 edition of the Slow Food Italia's Guide to Extra Virgin Olive Oil, a very prestigious recognition. It's also used regularly at the 2-star Michelin restaurant, La Peca, in Lonigo in the province of Vicenza, run by



inally Sprung!

Zingerman's Community of Businesses

brothers Pierluigi and Nicola Portinari.

If you're an olive oil lover like I am, be sure to taste this special offering from the hills of Verona and consider adding this beautiful piece of Venetian handiwork to the selection in your home.

Philly Cheesesteak at the Roadhouse

What started as an occasional lunch special has now been making regular appearances on the Roadhouse menu. If you're not from Philadelphia and you don't know anything about cheese steaks, let's just say they're one of America's most iconic sandwiches. Think about what pastrami is to Manhattan, Italian Beef to Chicago or Coney Islands to Detroit. Philly cheesesteaks aren't just a way to eat; they're kind of a way of life. Historically the cheesesteak seems to date back to the early decades of the 20th century. There are (of course) different versions of the story but basically it's all about shaved roast beef and grilled onions on an Italian roll that's been decked out with some sort of cheese (often Cheez Whiz nowadays).

As we do with all of the iconic foods we recreate at the Roadhouse, we work from the traditional recipe, give the ingredients an upgrade to first class and then enjoy the results regularly. It's worked darned well with doughnuts, corn dogs, chile cheese fries and poutine. In a sense this return to our street food roots is risky. People can get really upset if you make the food of their childhood in a way that may not be exactly the way it was back when. But on the upside, it's recipe for really great success. You get comfort and high quality all in one. Which is why it's a pretty common site to see a table of well-dressed, well-read and well-traveled adults at the Roadhouse enjoying corn dogs and chile-cheese fries with the same passion that a couple of kids would have done at the county fair fifty years earlier.

In this case, the Roadhouse cheesesteak starts with shaved (dry-aged for a month) ribeye. Add in slowly caramelized onions, really good roasted red peppers from Cornman Farms, top it all with a homemade creamy cheese sauce and pile it on the Bakehouse po' boy bread. (If you're interested, ask to have some sautéed mushrooms or some of the pickled hot Cornman Farms peppers put on as well.) Squeeze the whole thing together and eat it while it's hot. Delicious!

Hoosier Biscuits at the Roadhouse

A long time classic in southern Indiana that's now on the way to becoming a really popular regular on the Roadhouse dessert menu. Credit for the original offering apparently belongs to the Nashville House Restaurant in Nashville, Indiana which has been serving them for over 150 years. This Nashville, mind you, has nothing to do with country music, but it has long been the home of the Brown County art colony whose most notable member was impressionist painter T.C. Steele. I don't know if T.C. had an affinity for fried biscuits, but I have no reason to think he didn't. In the moment at least I'd like to think that Hoosier Biscuits helped inspire members of the art colony when they were feeling a little flat. "Fried biscuits feed creativity!" is a headline I'd love to read!

I tried them for the first time a few years ago when I was doing some ZingTrain work with our Indiana-based client Clabber Girl (the folks who make the world famous baking powder, and hence, understandably, have a high interest in biscuit baking) who insisted that we try them while we were in town teaching. Of late we've added Hoosier Biscuits to our array (which rotates regularly) of desserts at the Roadhouse. (You can always call ahead to see if they're on the menu or if you want to order them a couple days in advance we can usually make sure to have them ready.) We start with our already excellent house made buttermilk biscuits which we then deep fry (exactly!) and toss in Muscovado brown sugar (the same old school stuff we use on those Roadhouse donuts). We serve 'em up hot with a side of American Spoon preserves (or ask for honey if you prefer).

Goose Soup with Matzo Balls at the Bakehouse

Although this amazing soup been around the Bakehouse for a bit, I'm pretty sure it's still going to be new to most of you! I'm pretty sure the Bakehouse is the only place around here that you're can be confident of getting goose broth made from scratch. And I'm equally confident that once you try it you'll see why it's been such a staple of Hungarian Jewish eating for so many centuries.

Its excellence hasn't been going unnoticed. Six or seven times in the last few months someone has told me that this was "one of the best soups they'd ever had anywhere." I concur with the customers. I've been eating it regularly since we started making it a few months ago. I know, I know, goose soup sounds more like something from Dr. Seuss. But of course a dish that seems exceedingly odd away from where it's regularly eaten is down to earth, barely remarkable, everyday food in its homeland.

Here in the US most of the Jewish community eats chicken—chicken broth, chicken liver, roast chicken. But for Hungarian Jews chickens are at best a second rate option. The most prized poultry over there has long been goose. It appears in nearly all the same forms—goose broth, chopped goose liver, roast goose. The raising of geese was one of the primary responsibilities of Jewish wives in Eastern Europe. And the tradition of eating foie gras is often credited to the work of Medieval Jews. There are records of 11th and 12th century rabbinical arguments over the ethical role of force-feeding geese that long predate the modern day discussions about the same subject. Hungarian Jews

were particularly fond of foie gras—it was a staple on the tables of wealthy families for centuries. (Many moved to Israel in the 20th century and get credit for starting the Israeli foie gras industry.) Geese were historically fattened in the fall so that they could be slaughtered before Chanukah (much the same seasonal cycle of slaughter which was used for pigs in the Christian community). Goose feathers were also of great import. The finest were used to make quills for writing, the rest gathered and used for stuffing comforters and pillows. Featherbeds were highly valued and passed down from one generation to the next. From a food standpoint the fat was highly prized. Known for being particularly creamy and with a low melting point that made it easy to cook with, it was rendered and then typically used for frying potato latkes.

All of which will help, I hope, explain why in Budapest, ordering a bowl of goose broth with matzo balls is about as normal as buying chicken soup here at the Deli. The goose broth is part of our ongoing, and growing, focus at the Bakehouse on Hungarian foods. Along with the goose soup, we have a whole range of rétes (ray-tesh, aka, strudel), tortes (like Dobos and Rigó Jancsi), small pastries (flodni and kifli). All have been hugely excellent. Don't miss fried Lángos (the classic fried bread of Hungarian street carts) on Tuesday and Saturday at the Bakehouse.

We make the goose broth in pretty much the same way one would Jewish chicken soup—goose simmered with carrots, onions, but with the uniquely Hungarian addition of dried mushrooms, a bit of ground ginger and a touch of ground nutmeg. The matzo balls have been marvelous as well—seasoned with fresh parsley and ground ginger and more goose fat. You can find it on Fridays at the Bakehouse. Like chicken soup, it's most prominently eaten as part of the Sabbath meal on Friday night or Saturday afternoon. I've been buying it by the pint and taking it home to heat up. On occasion I add a bit of rice or a few egg noodles when



I warm it up. Or of course you can come by the Bakeshop (3711 Plaza Drive) on Friday at lunch and leave feeling about fifteen times calmer and more satisfied. It won't make world peace but it will make you feel good!

Sólet (Hungarian Jewish Chili?) at the Bakehouse

Another from our list of Hungarian Jewish dishes, this is the Hungarian version of the nearly universally popular Eastern European Jewish cholent. Because cooking was prohibited on the Sabbath, observant Jews would fill a sturdy pot with beans, broth, vegetables and assorted meats and then bring it on Friday afternoon to the bakery. Because the day's baking had ended and no new baking was done on the Sabbath the bean pots were placed in the still very hot oven. The next day after services, families would return to the bakery and collect their pots, take them home and eat their cholent as the main course of their special Sabbath meal.

Hungarian solet (pronounced "show-let") is from that tradition. In Budapest it's a very popular dish with Jews and Gentiles alike. Some restaurants serve it with a seemingly culturally incongruous slice of pork on top, but then again the Budapest Jewish community has historically been very well assimilated into the life of the city. Andras Singer chef-owner of the well known Fulemule restaurant offers six different versions on his menu.

As per Hungarian tradition, ours is made with cranberry beans, barley, hot Hungarian paprika, onions, fresh garlic, and a good dose of the above-mentioned goose fat. The meat in ours is an excellent version of what we knew here as Montreal smoked meat that the Roadhouse crew are making. It is spiced with coriander and plenty of black pepper and then smoked on the pit slowly over oak. At the Bakehouse some folks have taken to calling the solet "Hungarian Jewish chili" which I suppose translates the culinary concept to those who don't study the cuisine of Budapest. Whatever you call it, I'll tell you it's pretty terrifically delicious, a taste of Budapest that, like Hungarian Jews a hundred and fifty years ago, you have to go to the bakery to pick up!



Bulgarian Lutenitsa

Barely known outside of Bulgaria, I think lutenitsa, the traditional tomato and pepper dish of Bulgaria, could be the next big thing here at Zingerman's.

Writer Rebecca Solnit says, appropriately and poetically, "The places in which any significant event occurred become embedded with some of that emotion, and to recover the memory of the place is to recover the emotion, and sometimes to revisit the place uncovers the emotion." While hardly anyone here will have heard of it, every Bulgarian I've ever asked about it has lit up with excitement at its mere mention. One Bulgarian expat in Chicago was so excited she could barely contain herself. Another—a server in a small town Pennsylvania restaurant—smiled broadly and said, "I haven't heard that in a long time."

I'm sure there are many brands and a few million grandmothers who all make lutenitsa in Bulgaria. Unable to import our own Bulgarian grandmother (for the moment at least—I'm betting that this article will bring one out of the incredible cultural woodwork that is Ann Arbor) we've settled on the Deroni brand. Named after an ancient Thracian tribe who thrived in the area centuries ago, the company is clearly devoted to crafting super high quality vegetable products. They do their own seed selection in house, run their own nurseries and farm all their own fields for growing. They've won multiple awards for their use of quality control systems and for the flavor of their products.

Lutenitsa is made from roasted eggplant and tomatoes,



stewed and coarsely ground into a thick spreadable “sauce.” It’s akin to ratatouille or caponata and Serbian ajvar. Bulgarians seemingly love to use lutenitsa on almost everything from sandwiches to snacks to sauces. It’s slightly but not significantly spicy (“luto” means spicy in Bulgarian). It’s amazing spread thickly onto a slice of that sesame semolina bread!

Of course, given the fact few of us have a Bulgarian grandmother and even fewer still will have spent an autumn in front of a Bulgarian fireplace full of roasting vegetables, we don’t have those emotional bonds. But I think I’m starting to make them. Spreading some lutenitsa on toast makes a terrific lunch or snack. Great with feta cheese or goat cheese. Delicious on pasta, with fish, meat or in scrambled eggs. Like the almond butter (below) you can actually just eat it out of the jar. A great addition to your pantry and every day eating and as close to a Bulgarian grandmother as you’re probably going to get! Rebecca Solnit says that “Every love has a landscape,” which is I suppose why I suddenly feel an interest in investigating the cooking of the Bulgarian countryside.

Amazing Red Chile Jam from American Spoon Foods Sriracha on Toast?

It’s hard to argue with this stuff: it’s sweet, spicy, local, lush, with a long shelf life, big flavor, long finish; it’s made by really nice people; it looks good and tastes even better. For all of those reasons and probably a few I forgot, the American Spoon red chile jam is one super tasty and a little bit addictive addition to the Deli’s repertoire. Noah Marshall-Rashid, the man who makes it, is following in the tradition begun by his father, Justin Rashid, over three decades ago up in Petoskey: great fruit, careful recipe testing to get the flavors just right and a dearth of any unneeded and unnatural additives. He likes the chile jam as much as I do. “We certainly go through jar after jar at my house!” he told me not long ago. What got you going on it? I wondered. I mean chile jam is the norm in Jamaica but not so much in Petoskey. “The basic inspiration was Thai sambal or the ever-popular Sriracha hot sauce. We use garlic and ginger as supporting players rather than as competitors for the lead role. The result is sweeter than a hot sauce like Sriracha for sure but it’s also more nuanced and floral. I love it with roasted meats, stir fry, or mixed with sour cream or yogurt, served with lentils and rice or as a dip for fresh vegetables.”

The chiles in the jar are as special as the jam itself. “We’ve partnered with Dave Coveyou of Coveyou Farms,” Noah explained. “He’s one of the principal suppliers for our American Spoon café in Petoskey and his farm is just 3 miles south of our kitchen. We’re processing all of the Fresno Chiles he can grow for the chile jam.” The farm has a history that makes American Spoon Foods’ (and our) thirty-plus years in business look transitory. The Coveyous have lived on this same land for nearly 140 years. It was homesteaded when Ulysses S. Grant was president in 1874, back in an era when Michigan was still considered “the West.” Over the years five generations of Coveyous have become dairy and livestock farmers, then potato producers and then cereal grains before returning to their roots to grow vegetables and fruit primarily for local consumption.

The chile jam is pretty darned delicious and easy to use to spice almost anything. It’s great on a toasted Bakehouse bagel that’s been spread with Creamery cream cheese. It’s delicious with almond butter or Koeze peanut butter for a mature-audiences-only peanut butter jelly. Add a spoonful to a sauté pan just when you finish sautéing scallops. Add a bit to your next vinaigrette. In other words, pretty much anything you make with it will be excellent. It’s superb spooned onto avocado slices and really great on a grilled cheese. If you like sweet and spicy, start storing some of this stuff in your pantry ASAP!

Sicilian Sesame Semolina Bread from the Bakehouse

This isn’t really new, but it is, newly, even better than it’s been for the last twenty-one years. One of the original breads

we’ve baked at the Bakehouse since the fall of 1992, Frank and Amy and the Bakehouse bread crew have made the move to baking it with 100% semolina which has made it even more delicious than ever.

The color is brighter, a golden sign of summer coming in from the southside of town.

I’ve long felt that the Sesame Semolina was one of our best, if still little known, loaves. On Sicily though this bread is anything but unknown. Semolina bread topped with sesame seeds is to the biggest island in the Mediterranean what rye bread was to the Lower East Side or baguettes would be in Paris—a staple of every day eating that most locals can’t imagine being without. There’s a saying on the island: Senza pane, non mangiare! “Without bread, one cannot eat.” And bread there, much more often than not, means loaves of this golden, dense deliciousness.

Toasted and dressed with olive oil and sea salt it’s a great way to start any day. Add some fresh ricotta or some really good anchovies, and you’ll be rocking. Chop some bits of candied orange or lemon and toss them atop the ricotta and you’ll really be rolling. And of course you can do anything with it you’d do with any of the Bakehouse’s other great loaves—grilled cheese, serve with soup or salad, butter, French toast, or anything else.

The use of semolina for bread on Sicily goes back to ancient times. Hard winter wheat was more resistant to spoilage and gave the best grain for pasta making. While wealthy Sicilians ate bread made from softer wheat flours, the vast majority of the population was poor and this bread, made with coarser, less costly, “lower class” semolina, was the standard fare for every day eating. As Mary Taylor Simetti says in *Pomp and Sustenance*, “the bread that has kept the majority of Sicilians alive across the centuries has been *pane rimacinato*, made of semolina flour.” Not surprisingly it has huge emotional links for many Sicilians. Early 20th century writer Elio Vittorini wrote in his novel *Conversations in Sicily*, “He never asked, it’s true, but I gave him a loaf of bread which I had taken out of the oven not an hour before, and I put oil and salt and oregano on it, and he sniffed the air and the smell of the bread, and said, ‘Bless the Lord!’”

Sunday mornings at the Bakeshop

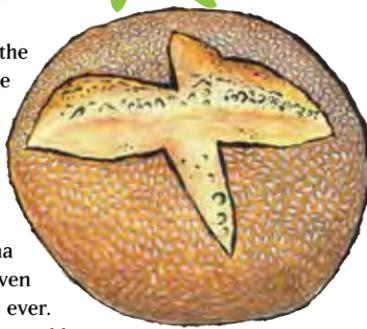
we’ve just introduced a strata – sort of a delicious egg based bread pudding made of Sicilian sesame semolina, eggs, sausage, roasted peppers. Tasty and terrific!

Tishbi Onion and Cabernet Condiment

A great new treat that’s just arrived in Ann Arbor from Israel. This onion and cabernet condiment is the specialty of Oshra Tishbi, who’s been winning awards for it for many years now. The Tishbi family are anything but newcomers to the world of high quality cuisine. Their farm has been in the family since 1882 when Oshra’s great grandparents, Michael and Malka Chamiletzki, came to Palestine from Lithuania and settled in the north of the country. In 1925 the couple hosted the famous poet, Chaim Nachman Bialik, and he suggested they change the family name to the Hebrew Tishbi. Ninety years later the farm and winery are still completely family run. While the Tishbis make many good products, this onion and cabernet condiment is the one I love most. It’s onions slowly simmered and gradually caramelized with the winery’s Cabernet to make a chutney like condiment that’s fantastic with cheese or meats of all sorts. Great on sandwiches, terrific with turkey or chicken and really delicious on a grilled cheese or served alongside a cheese board.

Pio Tosini Prosciutto

In a way it’s funny to include this in a list of “new things” when it’s actually old. The Pio Tosini prosciutto we’ve got on the counter right now went into salt (the first step in curing after the fresh pork legs arrive) nearly three years ago. But then again, that long aging is what makes this Italian cured



ham so special. Most Prosciutto di Parma arrives in the US at about 400 days of aging, or roughly 13 months. Pio Tosini takes that up to 500 for their standard offering. The longer curing minimum means that less salt can be used in the mix. For us they’ve been pulling prosciutto from their ‘private stock’—hams that nearly twice that old again. The hams come to us still on the bone. That means that the flavor continues to mature all the way through until we cut into them (flavor development of an aged ham is generally agreed to end when the bone is removed). We feel fortunate to have them and very appreciative of the opportunity to offer them—a few small slices at a time—to everyone in Ann Arbor who appreciates nicely aged cured ham.

Pio Tosini is one of roughly a hundred and a half producers of Prosciutto di Parma. They’ve been curing ham since 1905 in Langhirano, THE town for Parma ham production. It’s known for its dryish air and unique microclimate. Giovanni Bianchi, who currently runs the firm, is the third generation of this family owned and operated prosciuttoificio. Like us, they’re very particular about what they sell. Every leg of ham is checked by either Giovanni or his cousin. They make one pass through of quality selection while the pigs are still alive and then do a second quality check after the animals have been slaughtered. They’re particularly fussy (in a good way) about getting fresh hams that have at least one inch of fat on the outside of the pork leg. Although it was once the norm, Pio Tosini’s aging process is now unusual. They mature the hams in completely ambient temperatures—no air conditioning is used. If you’re interested to learn more about the old style curing process see the cured ham chapter in *Zingerman’s Guide to Good Eating* for more on this subject. Here in the US Nancy Newsom (one of the guest stars at this year’s Camp Bacon. See page 2 for more info). is the only commercial ham curer to still work in this old way.

The Pio Tosini prosciutti are some of the most full-flavored I’ve had here. The longer aging period really brings the heft of the pork to the forefront. They’re meatier and more savory than most any I’ve experienced in this country, while still being surprisingly not salty. Most definitely worth a try.

Two tips for buying and serving our Pio Tosini prosciutto (or any of our excellent dry cured hams)

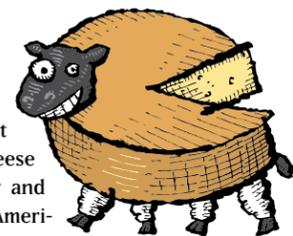
- buy the ham as close to the time you’re going to serve it as possible. As with most foods the longer the slice of ham is exposed to the air, the more its natural flavors and aromas are lost to the atmosphere. So I wouldn’t buy any more of this special ham than I was going to serve later that day. Best of all is to come by the Deli an hour or two before you’re going to eat!
- Always serve the ham at room temperature. Just like good cheese, the flavor of the ham will be about 80 times more interesting if it’s served at room temperature (let’s say 60-70°F) than if you eat it right out of the refrigerator.

If you’re interested in Italian ham curing, come to Camp Bacon. We’re hoping to have Giovanni here in person to present his family history, curing techniques, sample prosciutto and share a few other secrets!

Finca Pascuelete A Very Special Sheep’s Milk Cheese with Two Thousand Years of History

Pretty much everything about this new-to-our-counter cheese is intriguing. There’s a story and a half in every ounce: an American who became a countess, a two thousand year old estate in Spain’s western region of Extremadura, historical intrigue, a herd of world famous sheep that yield famously small amounts of very rich milk. Maybe they should make a movie about it, or I should ask Michael Paterniti to take this one on as his sequel to *The Telling Room*. Mushroomy, meaty, sensuous, serious, with a long soft savory finish. While it’s small in size, its flavor is weighty in all the best ways. I wouldn’t say it’s fun really—more like a foreign film from which you glean all sorts of good insights but that requires you to pay attention throughout.

In fact, the story behind the cheese could well be made in a



a film. The finca, or farm, has been in the Quintillana family since the 16th century but was likely built during Roman times. Up until the middle of the 20th century, the family almost never set foot on it. Like so much landed gentry in Spain, they leased the land to sharecroppers who came to Madrid each year to deliver their payments. All that changed when Luis de Figueroa y Perez de Guzman el Bueno, The Count of Romanones, married an American woman named Aline Griffith from the small upstate town of Pearl River, NY. She'd originally gone to Spain during the war as a spy—part of the OSS, the predecessor of our modern day CIA. Based in Madrid she handled a small agent network doing decoding work and also circulating on the Spanish social circuit to report back on the activities of Spanish high society and political goings on. There she met her husband, married and went to wreak polite havoc with high end Spanish society. It's not hard to imagine the scenes—a down-to-earth, smart, feisty American woman challenging the centuries old protocols of Spanish noble existence.

**Want to meet the folks
who make this amazing cheese?**

We're leading TWO tours to SPAIN this Fall

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As part of this special tour we'll spend an evening at Finca Pascuaete as guests of Aline's grandson Juan. We'll learn about the history of their farm and, of course, taste some incredible cheese.



go to www.zingermansfoodcuts.com
to learn more and to register for a trip



She's published seven books, three of which detail her activities as a spy and one of which (the one I've read) talks about her slow but persistent work to restore the Finca at Pascuaete. When she first arrived she was a bit . . . out of her element. The American countess' curiosity caused more than a bit of a hubbub. Back in those days let's just say life in Spain was very different than it is today. Well dressed women didn't travel out west and most certainly not on their own. Wealthy land owning families didn't show up to spend time on their leased lands. But the Countess did exactly that. And more! She immersed herself in the ways of the farm, got to know everyone in the town, and set about making it all an active, viable agricultural venture. She fell in love with the place. "The sky is more heaven than anywhere else," she writes in her book. But as is still true today, she quickly found out that it was it wasn't going to be easy. "I soon realized it was nothing short of a miracle that any farmer manages to make ends meet. The picture was particularly gloomy in (the region of) Extremadura. The summers were so dry that the sun burnt out all the natural pasturage. "Si, Senora Condesa, during the summer months we often have to march the animals two hundred miles to the north to find pasture," Juan informed me."

Because of her efforts we have this amazing little sheep cheese to sell you (and to eat of course). The milk from the finca is fantastic—fresh, organic, from the farm's own herd of Merino sheep—limited in supply and big in flavor. It's not inexpensive. The Merino sheep don't make much milk. They yield a miniscule 25 liters each (total) over the four months a year that they're being milked. (By contrast the Lacaune sheep used for Roquefort in France deliver about 8 times as much.) A four-ounce wheel of the Finca Pascuaete takes about a day's worth of milk from 4 to 5 sheep.

Then there's process. While most cheesemakers in the world work with rennet to start their milk down the path of coagulation, on this particular part of the planet they use thistle. It's an ancient technique, one that requires a great deal of extra effort, but one that contributes significantly to the fla-

vor and texture of the finished cheese. As far as I know the thistle is only used with sheep's milk cheeses like the Pascuaete. Related to artichokes and cardoons, the spiny thistle is gathered in the summer months of July and August. It's not a simple task—the thorny branches mean that you need to wear special gloves to pick it. To complicate matters there are actually a number of related, but different, thistles that grow in the area. Some work well, some work OK, some don't work at all, and others still will cause the desired coagulation but add an inordinate amount of bitterness to the flavor of the cheese. After picking, the purple flowers are dried (not in the sun—the direct heat would destroy them) and then ground into a coarse powder. I haven't yet had the pleasure in person, but those who work with it report that the aroma of the drying thistle is wonderful. The cheesemakers then take this powder and make an infusion with water, which is in turn added to the liquid milk. The thistle is very expensive. It can cost of over a \$100 a kilo." Consequently, one maker warned me, "there are some cheesemakers that say that they use the thistle but they don't really."

Everyone involved says that the thistle is difficult to work with. "If you use too much of it you get bitterness in the cheese," one maker told me. But when it's done right, you get a cheese unlike any other. In Portuguese it's referred to as "amontegado," a word for which one Portuguese maker says "there is no good translation." Best he could come up was "buttery."

All of which adds up to an exceptional little cheese with a great story from one of the least visited places in Western Europe. In order to make the most of its creamy texture I recommend slicing the entire top off of the wheel, and then scooping the cheese out from the inside with a spoon. If you don't eat the whole thing, simply replace the "top." Serve the Finca Pascuaete as an appetizer with toasted farm bread doused with extra virgin olive oil and assorted mushrooms sautéed in additional olive oil. Or put the two into an omelet. It's great on a cheese board of course, or just eaten as a snack with a bit of good Bakehouse bread. Before you eat it, take a minute to remember the story, to imagine western Spain and the upstate NY socialite-turned-farmer working to tap the limited but beautiful natural resources of the region.

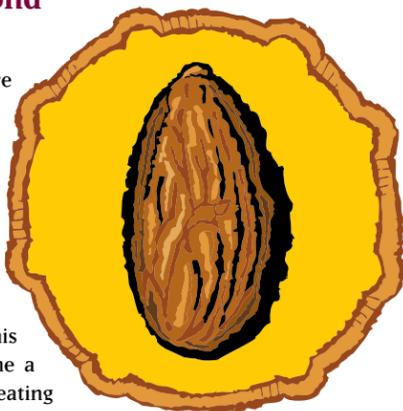
Naturalmond Butter

I'm pretty sure this is the best almond butter I've ever tried. And it's most definitely the only one that's won my heart. In a few short months this stuff has become a regular part of eating routine.

If you're inclined towards almonds I think you'll find that you're equally high on it. And if you like great peanut butter—like the so-delicious (even I'm drawn to it and I don't like peanut butter) Koeze brand from Grand Rapids—I have a feeling you're going to really enjoy this stuff too.

The almond butter is the brainchild of Jaime Foster who lives outside Atlanta. A few years ago she decided to make and sell the simple and delicious almond butter her grandfather had been making for years. It's remarkably straightforward but really the key is its simplicity—just really high quality almonds bought from one particular farm in California, ground in really small batches, no added sugar, oil, emulsifiers, gums or artificial additives at all. Add a bit of coarse sea salt and that's it. The ratio of almond pieces to ground butter is very high so it doesn't taste gummy or sticky at all.

Personally I've been eating the almond butter because it tastes good. But for what it's worth it's also really good for you. Almond butter has been tied to cardiac health and lower blood pressure, its high in antioxidants, and a very



healthy snack. Which, to be honest, is how I've been eating the it—almond butter out of the jar by the spoonful. But of course it's great on almond butter and jelly sandwiches. Or almond butter, honey and banana sandwiches. Or almond butter and bacon on buttered whole-wheat toast! Pretty much anything that'd be good with peanut butter is also great with this old school nut butter from the South. Amazing, delicious, addictive.

Best Bottled Beans in the Country? Randall Beans, made in Michigan!

The Randall family started this farm in the 1876 in Tekonsha Michigan, due south of Marshall in Calhoun County. Nearly a century later, in 1974, the Randall brothers decided they would sell the business, which was purchased by W.O. Mashburn III, president of the area Coca Cola Bottling Company. Although company HQ moved to Ohio, all the production is still done in Tekonsha. And while the Randalls have moved on the business is still being run by Meredith Mashburn Keating.

The main thing is that the beans themselves are delicious. For a bottled, ready to open and eat bean, they are truly remarkable. There's really not much to them other than flavor and tradition. It just happens that here at Zingerman's our definition of quality is "full flavored and traditional" so they're a nearly perfect fit. Nearly a century and a half of history and whole lot of tasty beans. The "recipe" is simple—just water, salt, a pinch of sugar. No preservatives, no chemical additives. Still packed in glass jars the way the Randalls did in the late 18th century. The story is that the Randall boys were big outdoorsmen and would always take a jar or three of Grandma's beans with them when they went out hunting, fishing or hiking.

Could you do it at home? Probably, although I don't know the secrets of Grandma Randall's cooking process and I'll bet there's a trick or two in there. But even if we're capable of cooking great beans on our own, for those (many) days where we don't have time to soak beans overnight and boil them for an hour or two the Randall beans are a really excellent alternative!

I'd give you suggestions for how to use them but really you can do anything you want with them. They're just really tasty, already-cooked, ready-to-eat, Great Northern beans. Salads, soups, baked, with pasta or rice, pureed for a delicious bean dip—all are easy and excellent. One of those great tasting products that's worth storing in your kitchen cabinet just in case! Old school fast food at its finest!

Poirier Poppers

On my new foods list a year or so ago I wrote a lot about the amazing artisan cane syrup we'd just started getting from Charles Poirier down in Lafayette, Louisiana. I probably shouldn't promote the product too loudly—Charles' production is so small that it's only slightly bigger than what would be called homemade. He's doing the entire thing on his farm: growing the cane, crushing it, cooking it down and bottling it. What he's producing is truly, I think, one of the tastiest, things I've tried in a long time, and, without question a very large and very happy surprise!

Cane syrup can certainly be bought, but pretty much all you'll find is commercially produced and nowhere even near as tasty as what Mr. Poirier is producing. As the local production has petered out over the last century or so, so too has all the infrastructure and community knowledge. Charles is singlehandedly working to bring it back.

Like so many people in the food world, Charles was driven by the desire to rediscover family tradition. "My great grandfather in St. Martinville used to make syrup. He died in 1941. My father told me about his, and how he made cane syrup before he passed away and so I've had it in my mind ever since. There used to be mills all over the countryside. I thought I'd enjoy doing it. So I grow all my own cane." The yield is anything but high. "It takes about 15 gallons of juice," Charles explained, "to make about a gallon of syrup. It takes me about 6½ to 7 hours to cook it down. I cut all the cane by hand. I enjoy doing it. At first I was just making it and giving it to family and friends. But now we've started to sell a bit of

it." Happily for us he has just enough to be able to sell of a few dozen bottles. Supply, as you can tell then, is very limited.

The main thing about it Charles' cane syrup though is, of course, is how exceptionally terrific it tastes. Dark, delicious, sensual, superb. It's like the best traditional brown sugar (not the commercial stuff which is like eating a commercial chocolate bar compared to a great bean-to-bar chocolate) made into a swirling, thick, sensuous elixir. If we were back in the Middle Ages, I'm pretty sure someone would be recommending this stuff a cure for pretty much anything that ails you. It's like . . . well, pick your own analogy; great estate bottle extra virgin olive oil compared to commercially processed pulp? The best maple syrups you've ever had compared to commercial pancake syrup. I'm not a big sweet eater but I could (and actually have) taken a few swigs of this stuff straight out of the bottle. Given its rarity I savor each sip.

Speaking of which . . . all my going on about Charles' artisan cane syrup caught the attention of Zingerman's Candy Manufactory's managing partner Charlie Frank. Charlie had the idea to take Charles syrup from an incredible ingredient and transform it into one of the best bits of confectionary I've tasted in a seriously long time. He came up with the idea for Poirier Poppers. Dark chocolate shells filled with Charles' Poirier's amazing syrup. The idea came quickly but it took some time before Charlie could turn his brainstorm into business. "We had to wait until Charles was happy with the cane's sugar content before he would harvest it when he was growing it. Then he sent us pictures of the made syrup with the sunlight passing through it before he sent it. We are so blown away with the flavor that we didn't do anything to it, except encase it in chocolate." I should warn you that you need to eat them in one bite so that you don't lose any of the syrup down the front of your shirt. It sounds simple,

but the flavor is anything but. Like raw sugar cane dipped in dark chocolate? "Wow!" would be a serious understatement. And as you chew, taste the dark, sensuous, aromatic, caramelly cane syrup, set off against the crunch of a homemade bitter dark chocolate shell.

To quote John T. Edge, food writer extraordinaire, "Wow. Finally found a quiet moment to savor those Poirier bonbons. That may be the best sweet burst of flavor I have ever tasted."

Sourwood Honey

Once commonplace in the American southeast, sourwood honey has become very, very hard to find. Which is why I'm so excited that we were able to score six or seven cases of it. What we have probably won't last long. It's something seriously special. So special in fact it has been added to Slow Food's Ark of Taste in an effort to save the tree and the honey for future generations. Conservationist and journalist Carson Brewer, who spent a life-time (1920-2003) writing about and trying to protect the Great Smokey Mountains said that, "Most honey is made by bees. But sourwood is made by bees and angels."

A native American tree, sourwood is most commonly found in western North Carolina and northern Georgia most prominently in the Blue Ridge and Smokey Mountains. The name "sourwood" comes from the sharp, acidic smell of the leaves of the tree. The blossoms are out from late June into July and the honey is harvested right after the flowers are finished. Yields are small and flavor is big. The color of the honey is topaz and though the sourwood is clear flowing, it is still surprisingly thick. It's almost chewy in texture. It's one of the most mouth filling flavors I've had. Literally a spoonful can stop me in my tracks. It's density means it lasts a long time, coating every part of your mouth

with a remarkable, butterscotch sweetness and a lovely lightly astringent finish. I have no proof for my theory but I've started to believe that eating a good-sized spoonful of it would stop almost any conflict. Seriously pausing for a mindful taste of its complex sweetness makes it almost impossible to stay mad. Maybe I'll propose it as part of mindfulness practice?

Peaceful or not, it's pretty marvelous stuff. Spread it on toast, or use it with the above-mentioned almond butter and make yourself one seriously memorable morning sandwich. Great on small finger sandwiches spread with a bit of Irish cultured butter. Personally I've fallen in love with it by spooning it onto nuggets of the amazing barrel-aged feta you'll find at the Deli. and of course, just eating it, peacefully, mindfully, marvelously by the spoonful. It may not be enough to change the world, but I'll bet if you give it a chance it will pretty surely change your day for the better. When I write about it here I can't help but think of Laurey Masterton, long time Asheville, North Carolina caterer, ZingTrain client, and author. Laurey's most recent book is *The Fresh Honey Book*. Sadly, Laurey passed away in February after a long battle with cancer. Her slogan has always been, "Don't Postpone Joy!" When I eat a bit of this sourwood honey, I do it as a little toast to her very positive memory.



Ari

ICE, ICED COFFEE!

Cold Brew Coffee

This coffee is so good, we make it all year long.

Our cold brew coffee is made by soaking coffee in cool water for 24 hours and then filtering the grounds, leaving a super strong concentrate that we then dilute with cold water. This slow steep extracts an incredibly sweet coffee with no acidity. It also seems to have a bit more caffeine, so drink responsibly!



It also seems to have a bit more caffeine, so drink responsibly!

If you're interested in making this at home with different coffees, stop in at Zingerman's Coffee on Plaza Drive where we sell the Filtron home cold brewer; a smaller version of the commercial units that we use.

(Many customers prefer it over hot coffee. In fact, Bakehouse partner Frank Carollo likes to remind us that when you heat it up, it's terrific!)

Dirty Sheed

A Zingerman's Next Door Original

We can make an iced version of any coffee drink you normally get, but this is an all time staff and customer favorite. It's 2 shots of espresso with a little vanilla syrup, topped with half and half and then iced. It's simple and because the half and half is so rich, it's cool and creamy without adding a lot of milk. Rasheed Wallace may have retired from basketball, but you can always find his namesake drink at Zingerman's.

Affogato

In food and coffee pairings, simple is best. Picture a white porcelain coffee cup, gently holding a scoop of pure vanilla gelato from our Creamery. Next, pour an espresso that has been cooling over its mate, the gelato. (In Italian, affogato means "drowned.") The bittersweet espresso over the creamy gelato makes for a classic Italian "dolce" or sweet. Good after a meal or by itself as a treat. It's also great with the Creamery's burnt sugar gelato, or ask your server for their recommendation.



ROASTER'S pick

may

Rwanda-Dukunde Kawa Cooperative

Complex sweetness and flavors of raisin and cranberry. Citrus-like acidity and a note of milk chocolate.



june

Colombia Huila Finca Monte Frio

Wonderfully sweet with notes of baker's chocolate, cocoa, and honey.





WE'RE SELLING WINE (AND BEER) AT ZINGERMAN'S CREAMERY! A few of our favorite wines now available!

Zombie Killer - Cyser

B. Nektar Meadery · Ferndale, Michigan

The earliest archaeological evidence for the production of mead dates to before 2000 BC, so between then and now, a lot of mead has been crafted, however some of the best mead is made right in our own backyard. B. Nektar Meadery was founded in 2006 by Brad and Kerry Dahlhofer in Ferndale, and what first started as a bit of homebrewing for friends and family, quickly took off. Their meads have won a number of awards, and have had a great deal of media coverage.

While we carry many of their meads (and many are seasonal), a standout favorite is the "Zombie Killer." This is a cyser, a blend of honey and apple cider, to which they add a bit of tart cherry juice. It is incredibly smooth and refreshing, with just a little carbonation to keep it interesting. A "Zombie Killer," a piece of Great Lakes Cheshire, and a warm afternoon is the perfect recipe to keep any thoughts of an undead uprising at bay.

Unwooded Chardonnay

Bowers Harbor Winery · Traverse City, MI

Bowers Harbor is a boutique winery located on the picturesque Old Mission Peninsula. Their tasting room used to be an old horse barn, which now allows one to sample some of their award-winning wines in an idyllic surrounding. Their unwooded Chardonnay is fermented entirely in stainless steel, and not in wooden barrels. This process imparts to the wine the crisp flavor of fresh fruit, apple, pear and citrus which may bring to mind a nice dry cider. And since there is not the woody or smoky flavors generally associated with Chardonnay, the finish is incredibly clean and refreshing. Perfect for a summer dinner on the patio.

Gewurztraminer

Chateau Fontaine · Leelanau, Michigan

Chateau Fontaine is a family-run winery that opened its tasting room doors in 2000. Dan and Lucie Matthies started growing grapes in 1987, and made their first Chardonnay in 1998. They now grows 15 varietals and produce some of the most award-winning wines in Michigan. Beyond recognition in the Midwest, Chateau Fontaine has even garnered world distinction for several of their white wines winning the John Rose Award at the Finger Lakes International Competition for the dry and semi-sweet White Rieslings in 2012 and 2013, respectively, and the Best Pacific Rim White Wine for their 2010 Gewurztraminer.

Their Gewurztraminer is a great example of a versatile wine. It pairs fantastically with a gruyere or emmentaler cheese. Also it is great with a roasted chicken and works equally well with Pad Thai and Curry. It starts with a lovely rose petal nose, opening to apple, pear, peach and apricot on the palate, with spice notes of pepper, clove and black licorice.

Stop by the Creamery
at 3723 Plaza Drive
and check out our selection of wine and beer.
We'd love to talk wine and cheese pairings
and help guide you to the perfect fit.

cheese of the month



May Sharon Hollow

available in Garlic and Pepper or Garlic and Chive
\$5.99/ea. (reg. \$7.99)



This fresh, delicately flaky cheese is made by gently hand-ladling ladling cow's milk curd into perforated molds which allows the whey to drain slowly, imparting a wonderful flavor to the finished round. We use just the right amount of freshly ground Tellicherry black peppercorns to give this cheese a nice bite.

Serving Suggestions

Top off the cheese with a little honey and toasted nuts and serve for breakfast. Enjoy the fresh flavor of the cheese simply with a crusty baguette. Stuff into Spanish piquillo peppers with some sea salt, broil, and hit it with a touch of good olive oil. Stuff into pasta shells and bake in homemade sauce. Crumble into scrambled eggs or omelets at the last minute. Melt atop steaming hot baked potatoes. Use it on roasted veggie sandwiches or panini.

June Lincoln Log

\$29.99/lb. (reg. \$34.99)



This dense, soft-ripened goat cheese is the Creamery's take on the classic bûcheron. When young, the Log is creamy with a mild flavor that finishes clean with hints of citrus and just a slight bit of mushroom at the end. As it ages, the paste becomes firmer with a more fudge-like texture and deeper flavor. Covered in a thin bloomy white rind and about 4 inches in diameter, the Lincoln Log is one of our most popular offerings.

Serving Suggestions

This cheese is very good when sliced thin, topped with red pepper and broiled quickly. It can also be used on pizza, salads or just as is on crackers or bruschetta.

Do Cheese And Tuna Have Anything In Common? What happened when I selected tinned tuna at Ortiz

Decades ago chefs used to select their preferred tuna batches from the factory at Ortiz, Spain's highly esteemed fifth generation tinned fish titan. Cheesemongers do this with cheese, in fact it's a specialty of some exporters like Neal's Yard Dairy and Essex Street Cheese. But it's something that hasn't been done for decades with tinned fish. Last fall I visited with my colleague Brad to see if we could revive the practice.

We landed in Barcelona on a sunny November Sunday, a couple weeks after the six month tuna season had ended. It was a four hour drive northwest to Getaria, a small town on the Bay of Biscay, where the weather got progressively more Irish along the way: wetter, mistier, greener. Tasting was 9am Monday at a fifteen foot table in the break room set up with twenty-six batches of tuna and sardines. We had a round of Nespresso pod coffees and went to work.

The first question on all of our minds—including the folks from Ortiz, who, being in their 30s and 40s, had never batch tasted either—was "Can we taste a difference?" That got answered quickly. The second tin we tasted was very different than the first. That continued throughout the morning with some batches being good, some excellent, and a couple extraordinary. There is a big difference between batches of tinned fish.

The main differences in flavor were complexity, balance between sweetness and brine, and length. The best tunas had a range of high and low notes, were never just sweet or just

salty, and had great length of flavor. Color foreshadows flavor: if a tuna was rosier, it was often better tasting. Texture played a smaller part on these tins, just made this summer, but over time it has a much bigger role. The older a tinned tuna in oil, the softer and more luxurious its mouthfeel.

One thing that you may be asking is, "What constitutes a batch of tinned fish?" It's a little more complicated than with cheese, where a batch is a single day's make, usually a mix of last night's and that morning's milk. A tuna batch is a single catch from a single boat, brought in at one time and sold to one buyer. That's how fish are managed in the Biscay auction market and Ortiz stays faithful to the one-boat/one-batch cooking, which means the tin you get from Ortiz is traceable back to a single boat on a single day's catch (that said, a catch may last longer than a day, but it comes from a single shoal of fish). It may take several days to cook a big catch and, since the fish in it are different sizes and different ages, there's bound to be more variability than with a single batch of cheese.

We decided on a single catch of bonito, caught that summer, but brought examples of nearly every tin we tasted back to Michigan so we can taste again and confirm what we thought. A second round of tasting is one of those steps that I've learned, over time, to be important when I'm making a big flavor decision. Sometimes, out on the road where everything may be a bit more exciting, I can talk myself into liking something that, second time around, doesn't live up to the hype.

We're going to cellar a few thousand tins, too. I tasted some two and three year old tunas at Ortiz and pretty much everything I liked about a young tuna got better when they aged. (This is only true for good tuna stored in oil—water-packed tuna gets worse with age.) The good thing about aging tuna is it's a lot easier than aging wine. You don't need a special cellar with specific humidity and temperature. Tuna in a tin is practically indestructible. Our aging room is going to consist of boxes stacked on a pallet stored high up on the racks in our warehouse, wrapped in plastic with a note that says "Don't Touch till 2016!"

Mo



Our First Selected Tunas Will Arrive This May

Come down to Zingerman's Delicatessen and see our huge selection of Ortiz tuna (and loads of other amazing tinned fish!).

Don't live in Ann Arbor? Head on over to www.zingermans.com or call 888-626-8162 and we'll have great tuna shipped direct to your door in no time!

**Mother's
Day
May 11**

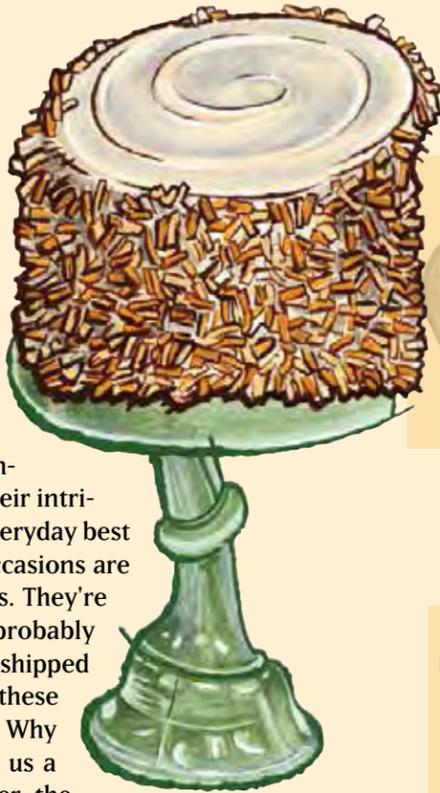
Holiday Gifts

mail
order-
able!

Ship these and other great gifts to mom & dad

Zingerman's Buttercream Cakes

The pastry magicians at Zingerman's Bakehouse love baking cakes above all else. Wedding cakes, birthday cakes, coffee cakes, everyday cakes—whenever there are cakes to bake you can bet they'll be excited and what comes out of the oven will be incredibly tasty. The fondant cakes are the show-stoppers with their intricate decorations. Coffee cakes are our everyday best sellers. But here in Ann Arbor, special occasions are marked most often by buttercream cakes. They're something our mail order customers probably don't know about because we've never shipped one—until now. This marks the first time these local heroes make the trip out of state. Why the wait? They are delicate, and it took us a couple of years of practice to engineer the packaging so they could travel by UPS. Now they can, and your next celebration is going to be all the better for it.



These amazing cakes are ONLY available at www.zingermans.com

Hummingbird

A southern twist. With toasted coconut, fresh bananas, toasted pecans and pineapple covered in Madagascar vanilla buttercream frosting.



Neato-politan

Three flavors in one bite. Chocolate cake, fresh strawberry buttercream, all covered in Madagascar vanilla buttercream frosting.



Americana

For the traditionalist. White buttermilk cake with chocolate buttercream frosting and brownie pieces covering the sides.



The showpiece on each cake is traditional buttercream frosting. Swiss style, it's made by whipping fresh eggs and sugar into a meringue, then mixing in real Wisconsin butter and Madagascar vanilla. Our cakes are also marked by what they don't contain: no artificial anything, no mixes, no shortening. These are the ingredients your grandmother would use when she baked. Each cake is six inches in diameter, four inches high, about 1 lb. and serves 6-8. Ships frozen. Defrost and serve at room temperature for maximum flavor and attractiveness.

Mother's Daisy Cake

You've got to hand it to fondant frosting. It makes a gorgeous cake. It shapes like potter's clay and holds color like a fresco. All those tilting, day-glo cakes you see that are so alluring—all fondant. Unfortunately, most of the cake's engineering stops at decoration. The meat of the cake, so to speak, is bland and pointless. We've made sure our buttermilk cream Mother's Daisy Cake is different. It's baked with real butter, buttermilk, fresh lemon juice and real vanilla. After it cools, the daisy decorations are added by hand. She'll love how it looks. She'll talk for weeks about how it tasted. Supplies are limited so reserve early. Cake is yellow with a white flower. Ships frozen, arrives cool. Available until May 9.



Robert Lambert's Rare Citrus 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 told me, "The recipe is British, Victorian era. It's based on my grandmother Floria's cake, but instead of the store-bought glacéed 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 fruit 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. Comes in a drawstring cotton muslin bag.

Zingerman's Creamery Gelato Six Pack

Thick, creamy, elegant, luscious. Eating gelato is an event, a special occasion that borders on a religious experience for ice cream connoisseurs. At Zingerman's Creamery, our gelato maker, Josh, mixes fresh milk from Calder Dairy—one of the last farmstead dairies in Michigan—with organic Demerara sugar and an array of other good ingredients to churn out this Italian-style ice cream with direct, intense flavors. Made in small batches, shipped for free direct from the Creamery to any mom in America. Flavors include: Vanilla, Dark Chocolate, Ginger, Burnt Sugar, Macaroon and Maple Pecan.



Zingerman's
roadhouse
**Mother's Day
Brunch**

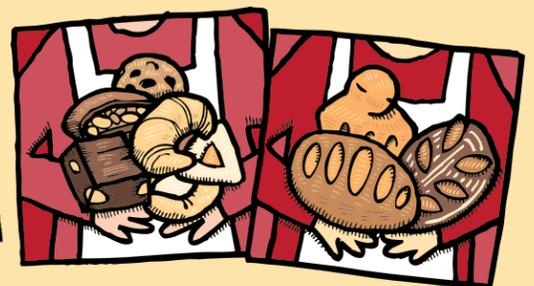
Pamper Mom with the "Breakfast of the Century"*

Book now! Roadhouse Brunch sells out fast and Mother's Day Brunch is one of the hottest tickets in town!
call 734.663.3663 to reserve your spot!

*Jane and Michael Stern

Give Mom
the Gift of

BAKE!
Zingerman's BAKEHOUSE



Whether she's a beginner to baking or a seasoned pro she'll love learning something new in our beautiful teaching bakery. Our small, hands-on classes always feature at least two instructors and reveal the baking secrets that have earned Zingerman's Bakehouse a place among the best bakeries in the world. We set everything up and clean it up so mom can just enjoy the day (and she'll bring home everything she bakes so you can enjoy it, too!)

See our list of classes and make a reservation at www.bakewithzing.com

www.zingermans.com or call 888-636-8162

Legendary Reuben Sandwich Kits



The perfect sandwich by mail. If you know someone who loves real deli fare, sending this gift will cement your status as the most clever, generous kid they have. Some assembly is required, but considering it has been known to make sober adults weep silent tears of joy, I say it's worth it.

Corned Beef Reuben

The classic, our all-time best selling sandwich. With corned beef voted best in New York, which means, of course, best in the universe.

Pastrami Brooklyn Reuben

We call it the Binny's, named for founder Paul Saginaw's grandfather. Locals voted it the best sandwich we make.

Turkey Georgia Reuben

Others imitated it, we created it, with awesome roasted turkey that doesn't look pretty (it's not held together by meat glue but tastes fantastic).

Jon and Amy's Corned Beef and Pastrami Double Dip

Jon and Amy met at Zingerman's. She sold sandwiches and he made them. Then they got married.



Included
Jewish Rye (Pumpernickel in Brooklyn Reuben), Meat Fixes, Sauerkraut, Emmentaler Swiss, Redskin Potato Salad, Coleslaw, Russian Dressing, Garlicky Pickles, Magic & Black Magic Brownies, Professional Deli Instructions

Free Shipping
ON ALL
Sandwich Kits



Praise The Lard Gift Box

As if it was possible to love pork any more than you do. It'll take a special kind of faith for the recipient to make it through this gift box, tallying up at over two and a half pounds of pork, plus bread and chocolate. When done, they will surely testify. Broadbent's Kentucky Smoked Sausage, Nueske's Applewood Smoked Bacon, La Quercia's Prosciutto, Borsellino Salami and Zingerman's Peppered Bacon Farm Bread. To round things out, Mo's Bacon Chocolate Bar. All in a Zingerman's bag.

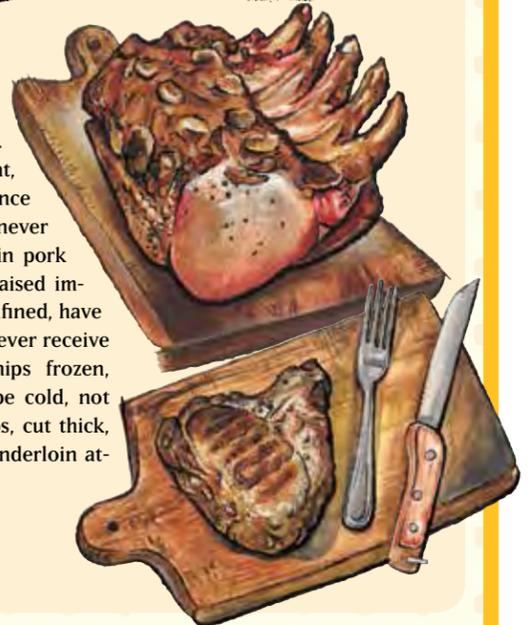
Bacon All Year Club

The bacon maven's club of choice. Twelve months of bacon, delivered to their doorstep. The gift that will never ever be forgotten.

Red Wattle Porterhouse Pork Chops & Ribs

Red Wattle is an old breed of pig that was raised for flavor, not fashion. Today you might find Red Wattle pork in a few restaurants in New York. There was almost no supply for us home cooks. Until now. We're working with Heritage Foods to secure big, fat, Red Wattle porterhouse pork chops and ribs. Each chop measures an inch and a quarter thick and tips the scales at fourteen ounces. The ribs are similarly sized. The flavor is rich, herbaceous, even a little sweet. It packs more flavor than I've ever had in a pork chop. The crowning glory of Red Wattle pork, however, is its fat. It marbles the meat and wraps it in a soft, opaque band. When cooked it melts within the

meat and softens its edge to a luscious, lip-smacking bite. This is melt-in-your mouth fat, the kind of succulent experience you expect in great steak. It's never a sensation I'd experienced in pork before. From hogs that are raised impeccably; the pigs are not confined, have access to the outdoors, and never receive antibiotics or hormones. Ships frozen, though they may thaw and be cold, not hard, when they arrive. Chops, cut thick, porterhouse style with the tenderloin attached, two to a pack.



Super Zzang!® Bars for Mom and Dad

Mom and Dad will love deluxe version of the handmade candy bar that Oprah says "Puts the vending machine stuff to shame!" Available at Zingerman's Bakehouse, Roadhouse and Delicatessen.



Father's Day Brunch

Give Dad the Gift of Barbecue!

Local beef, pork, goat and more smoked over oak logs in our custom built barbecue pit. What better way to say "I love you, dad!" Call 734.663.3663 to reserve your spot!



THE 12 NATURAL LAWS OF BUSINESS IN ACTION

How Cleveland's Catalyst Consulting Uses Zingerman's Training to Transform the Business World

One of the ultimate compliments for a training company is to have another trainer and consultant choose to bring their clients to us. And when that becomes an ongoing relationship, it really is a win-win situation.

Leslie Yerkes is the founder and principal of Catalyst Consulting, the author of 7 books, a sought-after speaker and on the adjunct faculty of the Weatherhead School of Management at Case Western Reserve University.

Gauri: Tell us a little bit about Catalyst Consulting and the work you do.

Leslie: I started Catalyst Consulting in 1987 in Cleveland, Ohio. The Cleveland Ballet was my very first client. My most recent client is F&P America, a Japanese manufacturing firm. I've had all kinds of clients from all kinds of industries and organizations—large and small, for profit and non-profit, union and non-union.

I work with individuals, groups and organizations who aspire to create work environments and relationships that enable people to bring their whole and best selves to work and make great contributions to their organizations. I am not an expert in any of my client's industries but I do know human behavior and what makes people shine bright. My passion is leadership, particularly as it plays out in organizational culture.

In every aspect of my work—be it as a consultant or author or speaker or educator—I try to help others develop the skills and the capacity to create healthy and sustainable working environments and relationships.

The seminar gave me the confidence to continue my commitment to leading in generous ways. And teaching people from all walks of life to do the same.

Gauri: How did you come across Zingerman's?

Leslie: I've been watching Zingerman's for over 10 years. I love to find remarkable organizations from which to learn, grow and share wisdom.

My first actual encounter with Zingerman's was in 2003 and to be honest, I left that encounter disappointed. Back then in 2003, I met with Ari to ask if I could write a book about Zingerman's. Ari said that if anyone was going to write about Zingerman's, it would be him! I was initially quite disappointed by his answer but now that I've been to his training sessions at ZingTrain and learned the power of Visioning, I know that his answer wasn't about rejecting my offer but rather about his own vision for the book.

In any case, if I had written a book, it would have been about Great Customer Service. Looking back now, with the lens of knowing Zingerman's so much better, I realize that a book about great organizational culture would have been even better. And that's the book Ari wrote!

Exactly 10 years later a client invited me to attend a ZingTrain seminar that Ari was teaching—The Zingerman's Experience. It covers the 12 Natural Laws of Business and I jumped at the chance.

Gauri: Tell us about that first encounter with Zing Train. And the 12 Natural Laws of Business.

Leslie: Simply, the quality of the content and conversations lit me up inside and out. And I could also see that my client was brightened by learning about Zingerman's journey. A decade later, the story of Zingerman's is even richer than when I first encountered it—more self awareness, more internalization of the values and principles, more nuance.

What's brilliant is the dialogue that the Natural Laws provoke. They are fundamental and common sense but not common practice. The Natural Laws provide a common language from which to have deeper conversations and to better understand what is happening within our organizations.

I love people, their potential and their contributions. I love leadership and helping others to find their leadership abilities. I love healthy and vibrant organizations that create environments where people can bring the best of their whole selves to work each day. That is exactly what The Zingerman's Experience seminar is about. The 12 Natural Laws affirmed for me that I was working on the "right stuff." The seminar gave me the confidence to continue my commitment to leading in generous ways. And teaching people from all walks of life to do the same.

Gauri: What did you decide to do with what you learned at The Zingerman's Experience seminar?

Leslie: Since then, I have brought eight different clients to ZingTrain for private 1-day training sessions that cover the 12 Natural Laws of Business. To me, ZingTrain has created the perfect opportunity for me to show my clients a company that features high employee engagement, a resonant culture, employees that act like owners, consistently high quality and a service experience that surprises and delights.

I will continue to bring my clients to Zing Train—the experience gives them an example of something real. It causes them to aspire to good work and great relationships and gives them tools for making that happen.

To put it another way, I'm all about discovery. And ZingTrain is a container for a lot of good discovery for me and my clients.

Gauri: But your clients range from Steel Mills to School Administrations! Why are our business principles relevant to them?

Leslie: Zingerman's has discovered some very fundamental principles about operating in relationships, group dynamics and business evolution. You have codified them and built simple, replicable systems to maintain an ongoing focus on those principles. I believe Zingerman's has found the balance between a focus on the WHAT of the business and the HOW of the business and works constantly on maintaining alignment between the two. These principles are so fundamental that they aren't unique to food service but applicable to any organization, any industry, anywhere.

Gauri: You've now heard the 12 Natural Laws almost 10 times. What does internalizing what we're saying look like? Are you bored yet?

The quality of the content and conversations lit me up inside and out. And I could also see that my client was brightened by learning about Zingerman's journey.

Like my yoga practice, there is always something to be learned from the everyday habit. Each day my stretch is deeper and the benefits greater. Each time I hear Ari's stories and see their impact on my clients my commitment to my work is refreshed and renewed. Good leadership is a gardening exercise. It requires a daily commitment and everyday intentional actions. So it is with the 12 Natural Laws of Business.

When I sit in the room and see people who are bringing their best and most vulnerable selves to these sessions at ZingTrain, I find myself feeling grounded and centered and bringing my best self to the challenges that life throws my way.

Gauri: You know a good bit about instructional design and training development. What are your thoughts about ZingTrain's training?

Leslie: There are many techniques and tools and I know them all. What I like about your approach is that everything is in an adult-to-adult climate - which is so essential. At ZingTrain, you articulate the responsibility of the learners. The content is structured and clean and delivered with sensitivity and humility and very little ego. There are great connections made, generous sharing of everything and true devotion to the learner.

Zingerman's has discovered some very fundamental principles about operating in relationships, group dynamics and business evolution. You...have built simple, replicable systems to maintain an ongoing focus on those principles.

I absolutely trust this environment. I'm bringing my best resource to you - my clients. And I am able to just sit back and participate. The content, the philosophical underpinnings of learning and self management - these are all in complete alignment with my beliefs. And I never tire of an Ari story!

Gauri: What is the one thing you think everyone should know about Zing Train?

Leslie: Be prepared to have fun, to learn, to meet cool people and eat great food!

Gauri: What's the next seminar you want to attend?

Leslie: Fun, Flavorful Finance. Open Book Management is a great next step for my clients.

 **Gauri Thergaonkar,**
ZingTrain Community Builder

For more information on a private seminar for your business on any of the topics ZingTrain teaches - call us at 734.930.1919 or email us at zingtrain@zingermans.com.

THE CORNMAN FARMS report



OUT TO PASTURE

Kelly Young is managing our animal herds out at the farm. She's got goats, sheep, cows, pigs and chickens and this time of year, with all the babies being born, she's not getting a lot of sleep, but we caught up with her for a few minutes to find out what's in store for fans of farm to fork eating:

Kelly: We have a beautiful new goat parlor which is allowing us to keep a bigger herd. We have 40 babies coming this spring and we have 35 does that we'll be milking and we'll be sending that milk to the Creamery. Every batch of milk that I get each week will vary because of the grass, because of the grain, where the animals are in lactation, so it's a curve all the time. But the nice thing is that if John and Aubrey at the Creamery need, say, higher fat content, I can affect that with the feed and give her what she needs.

Goat is the number one consumed meat in the world. In the developing world people can't afford to house or feed a cow and if you slaughter a cow you can't store all that meat. But a goat means a smaller amount of all of that. The boy goats we raise here end up at the Roadhouse and just fly off the menu.

Pork is one of the biggest items on the Roadhouse menu and we're upping our pork production. We have 5 boys and 5 girls from the famous Paul Willis in Iowa. Paul managed the Niman Ranch pork operation for many years and recently decided to retire. We got the last of the pigs on his farm and they've been running free in our pastures since last fall. They're in hog heaven! We're looking to get a boar to start breeding the females and in-

crease our hog production. This is all going to be a new venture for us. Their litters are around 10 babies so we'll see a lot more pigs on the farm in the coming months and they'll eventually make it to the Roadhouse menu as well.

We've got a herd of Tunis sheep which are from the Slow Food Ark of Taste. The Tunis sheep's ancestors arrived in the US in 1799 from North Africa. Gradually, a unique American breed developed and was named Tunis to reflect their origins. They were very common in the mid-Atlantic and southeast until the Civil War when most of the southern stock was wiped out. They survived in small herds in New England and the Great Lakes and have made a resurgence recently. I think they're growing in popularity because the meat is really flavorful without being too "muttony." We're also looking to someday harvest and sell the wool.

We have about 15 cows now ready to calve and we have a flock of chickens in the barn near the house. The chickens won't make it to the Roadhouse. There are just not enough to meet the demand for meat or eggs and we have a great supplier in Homer for the Roadhouse menu. Our chickens come in handy because we rotate the pastures where the animals graze. Chickens are great for cleaning up the pasture because they follow behind the other animals and eat up pests that might cause problems for the other animals in the months ahead.

SEEDS OF CHANGE

We caught up with Cornman farmer Mark Baerwolf in early April to talk about plans for the farm fields this summer. Mark was out in the hoop house getting the last bit of winter veggies out of the ground before planting tomatoes and peppers.

Mark: Right now you're looking at the last of the spinach that we put in the ground last October. We've been picking it and serving it all winter long. We put in a little more effort to set this up as a winter production garden for the restaurant. We've also got arugula and kale. I can see a future where we're a full four season farm.

Extending our season is one of the things I'm really excited about. It's what the garden writer Elliot Coleman calls the "backside of season." We're looking at a lot of cold hearty crops—carrots, spinach, anything in the brassica family like collards, kale, cabbage. This was such an extreme winter that the kale never took off but hopefully it'll take off this spring. With the spinach, this is as good as it gets. The leaves are super thick in the cold weather and it takes the sugar content way up. We don't want to just grow things in the winter because we can. We want to grow things that have their best flavor in the winter.

We're also working with grains a lot more. We're growing a bunch of different kinds of grains in sort of test garden so we can get to the point where they're field crops. This year we're growing a grain called Roy's Calais Flint which is on Slow Food USA's Ark of Taste. We've got Red Fife wheat and hullless oats, the kind used to make oatmeal.

The Latin name is *avina nuda*, "naked oats!" We're planting a particular kind of buckwheat from Quebec that we can mill to make flour for buckwheat pancakes. We've got dryland rice in there, too. It's small now but as we get better at it we want to make it all a lot bigger. Some of it's already on the menu. We've been husking and shucking the corn from last year and grinding into hominy that we use in the black bean burger.

The tomatoes go in the ground in early April. We're setting up a smaller tomato garden over next to the event barn that we can use for education and what we thought we'd do is find as many of the seeds as possible from the Ark of Taste. In the tomato area we have almost the entire list of tomatoes from the Ark which is really cool. It's a lot of the tomatoes we've grown for years like the Cherokee Purples and Aunt Ruby's German Greens. We'll keep growing the tomatoes that have been working great for years, but we can use that garden to see what other tomatoes we might add to the roster. We're also growing almost all the Ark's entire list of squash, peppers and some of the beans. We grew some dry beans last year and we're doubling that this year.

That's probably the biggest thing I'm excited about right now, being able to help preserve a lot of heirloom varieties and then serve them up to people at the restaurant so they can experience all those different flavors.

Slow Food Ark of Taste

The Ark of Taste is a living catalog of delicious and distinctive foods facing extinction. By identifying and championing these foods we keep them in production and on our plates.

To find out more about it, check out <http://www.slowfoodusa.org/ark-of-taste-in-the-usa>. You can even nominate your favorite forgotten food to be on the Ark!



EVENTS AT ZINGERMAN'S CORNMAN FARMS

For the past 8 years, we've been providing abundant harvests to Zingerman's Roadhouse, growing tomatoes by the ton and raising goats galore. In May 2014 we'll open our own pastoral event venue with a lovingly restored pre-Civil War dinner barn, farmhouse and grounds designed for weddings, bar and bat mitzvahs, family reunions, birthdays, anniversaries and hands-on educational tours!

We welcome you, your family and friends to celebrate on our farm and to learn about sustainable farming and seasonal eating.

Host your event with us in our inaugural season!

For more info, email: cornmanevents@zingermans.com or call 734.619.8100

For regular updates, check us out on Facebook at: **Zingerman's Cornman Farms**



every day is sundae

at *Zingerman's Roadhouse*

A Different Donut Sundae for Every Day of the Week!

Each sundae features the Roadhouse's traditional Dutch-American cake donut.

Monday Everything is Better with Bacon Sundae

Bacon chocolate gravy, apple-wood smoked bacon, vanilla gelato, bourbon-caramel sauce, whipped cream, Virginia peanuts and a cherry.

Tuesday Dulce Donut

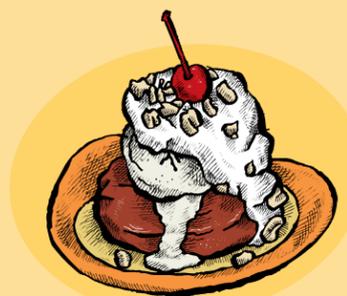
Dulce de leche sauce, dulce de leche gelato, whipped cream, Virginia peanuts and a cherry on top.

Wednesday Chocolate, Chocolate, Chocolate!

Chocolate sauce, chocolate gelato, chocolate shavings, vanilla gelato, whipped cream, Virginia peanuts and a cherry.

Thursday Nuts about Nuts

Vanilla gelato, bourbon-caramel sauce, whipped cream, loads of Virginia peanuts and a cherry.



Friday Double Donut

Our classic Donut Sundae sandwiched between two donuts.

Saturday PBJ & D

Koeze peanut butter, fruit preserves, vanilla gelato, whipped cream, Virginia peanuts and a cherry.

Sundae Ari's Original Donut Sundae

A homemade Dutch donut smothered in bourbon-caramel sauce, vanilla gelato and whipped cream with a cherry on top.

Zingerman's
BAKEHOUSE

special bakes

May

Peppered Bacon Farm Bread May 2-3	Loomis Bread May 9-10	Blueberry Buckle May 23-26
Chocolate-dipped Palmiers May 9	Cranberry Pecan Bread May 16-17	Scallion Walnut Bread May 30-31
	Potato Dill Bread May 23-24	



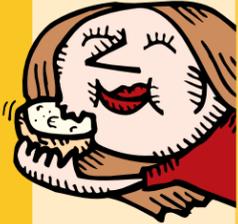
June

Pumpnickel Raisin Bread June 6-7	Bacon Pecan Sandies Jun 13-15
Peppered Bacon Farm Bread June 13-14	Chernushka Rye Bread Jun 20-21
	Black Olive Farm Bread June 27-28

July

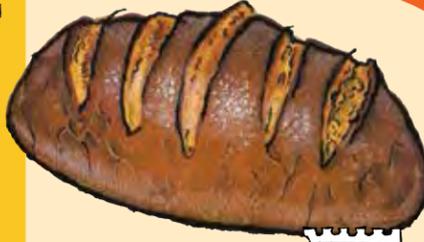
Blueberry Buckle
July 3-6

Barches ("barkess")
Hungarian Paprika egg bread
July 4-5



Zingerman's
BAKEHOUSE

bread of the month



May Jewish Rye Loaf

Traditional Jewish rye is an endangered special these days, but look no further. Fin out why Jane and Michael Stern called our loaves "America's best rye" in *Saveur* magazine.

\$4.50 a loaf this month
(reg. \$6.99)



June Rustic Italian Round

One of our best selling breads for its versatility. It has a beautiful white crumb and a golden brown crust.

\$4.50 a loaf this month (reg. \$6.25)

TINNED FISH OF THE MONTH

33% off

May

Connétable Sardines

Founded in 1853, the Connétable factory has been producing some of the world's best sardines for over a century-and-a-half. These simple, no-nonsense classics from Brittany, France are cleaned by hand, fried and then packed in velvety extra virgin olive oil. Good enough for the fanciest of hors d'oeuvres or enjoyed right out of the tin.

\$6.69 (reg. \$9.99)

June

Ortiz Mackerel

You may have seen these gorgeous, slender little fillets of heaven on the tinned fish shelf at the deli. Packed upright in a beautiful red and gold labeled jar soaking in luscious extra virgin olive oil, they are hard to miss. One taste, and you'll see that their texture, flavor and versatility is equally unforgettable.

\$9.99 (reg. \$14.99)



ONLY AVAILABLE AT THE DELI

422 Detroit St. • 734.663.3354 • www.zingermansdeli.com



ZINGERMAN'S CATERING & EVENTS is Grillin'!

Zingerman's
Catering
and
Events

As the winter snow piles become a distant memory it's time to celebrate the warmth of summer with a Grillin' package from Zingerman's Catering. Let us take care of your guests like only we can!

Grilled free-range Amish chicken quarters in a chile and lime marinade OR Grilled free-range Amish chicken quarters in Zingerman's own zesty BBQ sauce

Italian sausages topped with grilled peppers and onions, in a delicious Bakehouse bun

Zingerman's Cuban pork served with Bakehouse Rustic Rolls

Zingerman's own redskin potato salad

Grilled vegetable salad with barrel-aged feta cheese and balsamic dressing

Michigan berry and fruit salad

Warm fruit crisp (apple or blueberry/peach) with a scoop of the Creamery's vanilla bean gelato

Fresh brewed iced tea and lip-smackin' fresh-squeezed lemonade

\$29 per person

Zingerman's
Candy
MANUFACTORY

big, big peanut brittle sofi® celebration sale

Our brittle is made by hand, one small batch at a time. We just found out that it was named among just four finalists for the 2014 sofi™ Award from the Specialty Food Association! (that's the Oscars of the food world). Winners announced in late June but you can enjoy it at a special discount **throughout May!**

mail order-able!



4.4 oz. box

8 oz. bag - \$6.99

Available at Zingerman's Deli, Bakehouse, Roadhouse, Creamery and Coffee Co.

Gift box 12 oz. - \$9.99

Available at Zingerman's Creamery and zingermans.com

4.4 oz. box - \$5.00

Available ONLY at zingermans.com



Great deals available May 1-31!

Zingerman's
DELICATESSEN

Sandwich of the month



May Officer White's Slump Buster

2013 Winner of the University of Michigan Law School Food, Fun & Fellowship Auction
\$13.50

Zingerman's Deli is proud to be a part of the great Michigan tradition with the Law School's silent auction! Last year's winner decided to pay tribute to the Delicatessen's traditional delicacies with this hot & hearty sandwich! Hot, sliced corned beef with its salty savoriness, is paired with melty mellow cheddar cheese and spicy hot mustard. Spinach and sprouts are added for a bright green burst of color, and some needed crunch. Served on a paesano roll that's been grilled 'til it's crisp!

June The Chicken "Pat"ty

\$11.99

Calm and cool Deli Supervisor Patrick created a sandwich that's nothing but!

Spicy, sweet and strong (stinky cheese lovers unite!) flavors are gathered together and teamed up deliciously with Corridor Sausage Co's grilled chicken sausage. Simultaneously highlighting and melding great ingredients, if sandwiches could multi-task, this one would be at the top of it's game!

Chicken sausage, provolone cheese, New Mexico green chilies, and garlic-y oven dried tomato spread on a grilled sub bun.

TASTE THE INCREDIBLE FOODS OF HUNGARY

WITH *Zingerman's*

Tokaji Cream Cake

21st Century Hungarian Baking



Traditional food is our comfort zone. It's what we spend most of our time studying and tasting. Active cuisines however continue to evolve and develop which is a good thing. This is definitely happening in Hungary today.

On our visits we have the opportunity to enjoy entirely new Hungarian creations, with no reference to the past. The "modern" interpretations of traditional favorites can also be appealing. As I write this I'm thinking about a delicate gulyás we ate in a chic Budapest restaurant – clear, light beef bouillon, expertly cut vegetables all cooked separately before being added to the broth to ensure that each one has the perfect texture and super tender pieces of beef cheeks.

This represents a significant departure from what the gulyás (herdsmen) must have cooked in their bogrács (outdoor cooking cauldrons) on the Hungarian plain but it was still recognizable as gulyás and definitely delicious. The Tokaji (tow-kai) Cream Cake that we are serving this Spring is an example of modern Hun-

garian baking. Our inspiration for this cake is the Augustz Pavillion bakery in Budapest. The Augustz's are the longest standing family of bakers in Budapest. They have taught us important lessons about traditional Hungarian pastries and this cake is their lesson to us in a more modern direction. They have continued to evolve their craft, and if you visit their bakery you'll see many new creations. The Tokaji Cream Cake is one.

The cake is elegant, light, fresh and pretty. It features the famous sweet Tokaji wine made from aszú grapes which are left to wither on the vine until late fall. In our interpretation of the cake we make the filling with Tokaji wine, a little sugar, Guernsey whipping cream and a touch of gelatin (much less than is commonly used in Hungary to fit with our tastes). We layer this cream with light vanilla chiffon cake and fresh raspberries. The tart raspberries and the sweet Tokaji are one of those perfect food combinations. Kérjük, élvezze! (Please enjoy!)

Amy

Guided travel To The Source Of The Food

Tour Hungary!
May 18-28, 2015

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. Come find out how much more there is to Hungarian food than its excellent paprika!

Amy



Log on for more information about all of our tours and to sign up for our e-news. Call or email any time or find us on Facebook. We'd love to hear from you!

www.zingermansfoodtours.com

888-316-2736 • foodtours@zingermans.com

A Week of Hungarian Food at Zingerman's

Our personal ambassadors to Hungarian foodways Carolyn and Gábor Bánfalvi are coming to Ann Arbor to host three events. Join us for Hungarian food, wine and personal stories about life in this still emerging Eastern European country.

Carolyn and Gábor own the premier food tour company in Hungary today, Taste Hungary, and Carolyn is the author of the rich and highly informative book *The Food and Wine Lover's Guide to Hungary*. We have been travelling and tasting with them in Hungary for four years now and last Fall we partnered with them to lead our first public food tour to Hungary.

We're looking forward to hosting them for a week of educational and delicious events. Join Us!

Hungarian Wine Tasting

Zingerman's Roadhouse • 2501 Jackson Rd.

Tuesday, June 24 • 6-7:30pm • \$25

Wine-making began in Hungary with the Romans and today is a thriving industry with both small and large producers making a full range of dry red and white wines as well as famous sweet dessert wines. If you think Hungarian wine is Bull's Blood come and learn the more in-depth story.

Enjoy a guided tasting of 5 wines along with Hungarian appetizers.

Make reservations for any of these events at www.zingermanscommunity.com

Home Cooking Demonstration and Storytelling

BAKE! • 3723 Plaza Drive

Wednesday, June 25 • 6-8pm • \$40

One of our favorite parts of travelling with Gábor is listening to him tell stories from his family's past. They bring alive the struggles of WWII, the challenges of a doctor's family sent to the countryside during communism and insight about how he and Carolyn, entrepreneurs, navigate in an economy still trying to figure out capitalism. While we hear all of this there are always foods mentioned and references to Gabor's mother's cooking.

Gábor and Carolyn will share these stories as well as demonstrate how to make 3 of Gábor's childhood favorite homey dishes: pörkölt (a stew), lecsó and sour cherry cake. We'll listen, watch, taste and enjoy some Hungarian wine together.

Hungarian Feast

Zingerman's Events on 4th • 415 N. Fifth

Thursday, June 26 • 6pm • \$60

A multi-course meal prepared by Zingerman's Delicatessen Chef and Managing Partner Rodger Bowser with the guidance of Gábor and Carolyn. We'll enjoy a selection of Hungarian wines and chilled cherry soup, morels with foie gras, fried Mangalitsa pork chop with handmade pasta, lecsó, classic cold salads, palacsinta pancakes with mulberry jelly and more! Gábor and Carolyn will give introductions to the food and will be there to share stories of Hungary.

hungarian supper Hands-On Class at BAKE!

Wednesday, May 7th, 12:30-4:30pm or 5:30-9:30pm. \$150

Make a special Hungarian meal with long time Zingerman's Delicatessen chef Rodger Bowser. The main dish is chicken paprikash, a popular dish and comfort food. We'll make the pasta and the creamy paprika sauce. We'll also make cucumber salad on the side and a chestnut dessert. It's very fitting since not only are chestnuts very popular in Hungary, they are a personal favorite of Rodger's.



register now at 734.761.7255 or www.bakewithzing.com

hungarian coffee house



Every Friday and Saturday 5-10pm at Zingerman's Deli Next Door

Buy any slice of our Hungarian desserts and get a small coffee for \$1.00!

Zingerman's DELICATESSEN