

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

Call 734.663.3400 or go to
events.zingermanscommunity.com
to reserve your spot!

A Summer Dinner

Wed., Jul. 30 • \$55

Two Seatings at 6:00pm and 8:30pm

Zingerman's Events on 4th

Zingerman's Delicatessen hosts another special evening with Central Provisions with guest chefs Abby Olitzky and Steve Hall. Central Provisions is an upcoming restaurant that has been active in the Ann Arbor community the past few years hosting pop-up dinners, teaching cheese classes, and putting on special events. For this summer meal, they will delve into Zingerman's unique pantry again to feature some favorite American foods as well as the seasonal bounty of their favorite local farms. Each dish will be paired with wine that complements and elevates each bite. Please join us for this wonderful dinner celebrating summer flavors and great eating! Sign up now—these dinners sell out fast!

with special guest
central
provisions

10th Annual

Piazza Zingermanza

Sat-Sun, Aug 16-17, 11am-3pm • Free!

On the Deli Patio

Our annual August tradition of transforming the Deli's Patio into an Italian Street Food Fest is one of the highlights of the year. There will be good food, good music, good demos, good deals and good company. It's an event not to be missed!

Come watch us:

12:00 PM - Crack 80# wheels of Parmigiano Reggiano cheese into 1# sellable chunks.



1:00 PM - Turn curd into delectable fresh mozzarella balls sold by the 0.5#

2:00 PM - Hand-slice prosciutto off the bone

Italian Wine and Cheese

Wed., Aug. 20, 6:30-8:30pm • \$40

at Zingerman's Events on 4th

Spend a late summer evening celebrating and tasting the wonderful flavor combinations of wine and cheese. Italy has a lot of variety to offer in both categories so we'll embark on a culinary tour that highlights Italy's different regions and the tasty combinations they produce. Our wine and cheese tastings sell out quickly so reserve your seat soon.

Sundae Celebration!

Attention Hot Fudge lovers! Every week the Next Door will feature a special topping for gelato sundaes.

It will be a surprise but you can count on Coop's Hot Fudge, Zingerman's peanut brittle, salted caramel, bacon and other tasty bits.



Zingerman's roadhouse Special dinners

Cornman Farms' Summer Harvest

Tue., Jul. 29 • 7pm • \$70

This summer harvest menu is filled with fresh summer vegetables and meats from Cornman Farms'. Radishes, cucumbers, squash, squash blossom, tomatoes, spinach and potatoes will all be harvested hours before the dinner. Join us for the first dinner of the season and celebrate the summer harvest with us.



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

Cornman Farms' Tomato Dinner

Tue., Aug. 26 • 7pm • \$75

The highlight of the harvesting season, our second Cornman Farms' dinner showcases the best of the tomato season. The Cornman farmers have been caring for the tomatoes all summer and now we get to benefit from their hard work. Space is limited and this dinner sells out quickly, act fast and reserve now!



Call 734.929.050 or go to events.zingermanscommunity.com
to reserve your spot!



3723 Plaza Drive • 734.929.0500
www.zingermanscreamery.com

Seasonal Michigan Fruit

with Zingerman's Creamery Cheeses

Fri., Jul. 11 • 6-8pm • \$30

We're heading to the Farmer's Market to find the best seasonal fruits to pair with our local cheeses. This is terroir at its best; the buttery, grassy flavors of the pasture carry through to the summer milk and enhance the flavor of the cheese. We'll complement these flavors with delicious, ripe fruit from right here in the Mitten State!



Michigan Wine & Cheese Tasting

Fri., Jul. 25 • 6-8pm • \$45

Join us at Zingerman's Creamery as we taste our way through some of Michigan's best wines. From deep reds to bright whites, we'll dive into the basic vinology and learn what makes our state's wines unique and delicious. And, of course, we'll pair these wines with some of our great cheese. Don't miss it!

Gelato Sundae Sunday

Sun., Jul. 27 • 1-5pm • \$5

Join us on the green at Zingerman's Southside (next to the Bakehouse) for an afternoon of sweet and creamy refreshments! For just \$5, you can choose your gelato flavor and toppings to create a custom sundae. We'll also have face painting and balloon animals for the kids! See you there!

Great Lakes Brewing Tasting

Fri., Aug. 1 • 6-8pm • \$45

Join us for a night of spirits and fun. Great Lakes Brewing Co. and our cheese mongers at Zingerman's Creamery will guide you through some delicious brews and cheese pairings that will send you to the moon and back. Don't miss out on this night of great beer and cheese.

Mozzarella and Cornman

Farms Tomato Party

Fri., Aug. 15 • 6-8pm • \$30

August is the very height of tomato season at Zingerman's Cornman Farms. And what better way to enjoy fresh tomatoes than with fresh mozzarella? This year, we've invited Farm Manager Mark Baerwolf to the Creamery to talk about the beginnings of Cornman Farms and the wide variety of delicious heirloom tomato breeds he grows. We'll taste smoked mozzarella, fiore di latte, burrata, and mozzarella rolls, along with a nice sampling of our heirloom tomatoes. Don't miss it!

Cheese Mastery Class

Milk: The Foundation of Cheese Making

Sat., Aug. 30 • 1-4pm • \$50

Join Creamery managing partner Aubrey Thomason for the first in a series exploring the foundations of cheese. In this session, we'll begin at the beginning with a discussion of milk. When did the milking of dairy animals start? What kinds of animals are milked throughout the world, and how does the milk vary from animal to animal? How does the milk influence the flavor of the cheese? Aubrey will lead a tasting of several different cheeses, and talk about how milk influences the consistency, the texture, and the overall flavor of the cheese. Learn and eat!

1st Sunday Creamery Tour

2pm-3pm • \$10 • First calendar

Sunday every month

July 6 • Aug. 3 • September 7

Join our cheese and gelato makers for an hour-long adventure as we transform local milk into delicious cheese and gelato. You'll watch our fresh mozzarella stretched into shape while we explain the cheesemaking process and we'll make time for tasting our selection of American cheeses and provisions, as well as our house made gelati and sorbets in our cheese shop.



3723 Plaza Drive • 734.761.7255
www.bakewithzing.com

Danish: The Breakfast of Vikings

Sun., Jul. 20th • 1-5pm • \$125



Get hands-on experience making your own dough and hand-shaping danish—almond, cream cheese, and fruit filled. Leave BAKE! with the knowledge to make them at home, our recipes, dough to take home and a dozen danish you made in class.

Wholey Whole Grain Breads

Wed., Jul. 30th • 5:30-9:30pm • \$100

Make our country wheat bread, a whole-grain raisin bread, and a masterful multi-grain bread in this hands-on class. Learn the benefits of using the whole kernel of grain and how to unlock its full potential! Leave BAKE! with our recipes, the knowledge to recreate them at home and all the loaves you made in class!



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

Comparative Cupping

Sun. Jul. 6 • 1-3pm • \$30

Sample coffees from Africa, Central and South America, and Asia Pacific. We will taste and evaluate these coffees using the techniques and tools used by professional tasters. This is an eye-opening tour of the world of coffee.



Brewing Methods

Sun. Jul. 13 or Sun. Aug 17 • 1-3pm • \$30

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

Home Espresso

Sun. Aug. 24 • 1-3pm • \$40

Get the most out of your home espresso machine. Learn more about what goes into making a café quality espresso. We will start with an overview of the "4 Ms" of making espresso, followed by tasting, demonstrations and some hands-on practice. We will also cover some machine maintenance basics as time allows. This is a very interactive workshop and seating is limited to six people.

Second Saturday Tour

Jul. 12 and Aug. 9 • 11am-noon

The second Saturday of every month we host an open house. Managing Partner Steve Mangian will take you on a tour of the roastery, sample coffees, and discuss the fascinating world of coffee as well as many of the brewing methods currently in use. No RSVP needed!

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



8540 Island Lake Road, Dexter • 734.619.8100
reserve at events.zingermanscommunity.com

Cocktail Class: Gin Says Summer

Mon., Jul. 14 • 6-8:30pm • \$65

If there's an official summer spirit, it's got to be gin. In this class you'll taste and learn about different styles of gin with Tammy Coxen of Tammy's Tastings. Then you'll mix and sample several different cocktails featuring this eminently mixable spirit, including a selection of Farm-to-Glass cocktails that take advantage of locally grown produce.

you really *can* taste the difference!™

ISSUE # 245 ● JULY-AUGUST 2014

Welcome to Zingerman's OUR NINTH BUSINESS!

19th century English poet, writer, designer, and architect William Morris once wrote that, "If others can see it as I have it, then it may be called a vision rather than a dream."

Cornman Farms is a compelling testament to the power of Morris' point; a dream developed into a vision, which became a thriving sustainable farm, which led to another dream. And that in turn was then written out in another vision all of which now looks like this 43 acres of beautiful Michigan farmland in Dexter about 20 minutes west of the Deli. It plays host to 8 or 9 acres of organically farmed vegetable plots, a beautiful and newly restored 1830s barn and farmhouse in which we can now host wonderfully memorable weddings, exceptional corporate parties, professional business meetings and magical family reunions.

When I step back and pause to process the whole thing it's a pretty amazing project that's preserving farmland and contributing to the community, the environment, and the quality of our food. The produce and the animals raised on our farm—heirloom organic tomatoes, potatoes, peppers, celery, parsnips, leeks and other delicious vegetables along with pasture raised beef, lamb

and hogs—pretty much all go to Zingerman's Roadhouse where they're served to hundreds of diners every day. And milk from our herd of goats heads over to the Creamery to be made into cheese.

Events at the farm—hosted in the newly and prettily darning impressively restored barn and house—are at the core of the newest Zingerman's business led by Kieron Hales. In the first few months we've already hosted some beautiful events—fundraisers for the Congenital Heart Center at Mott Children's Hospital and Northstar Reach (a camp for kids with serious medical needs), a couple of amazing weddings, corporate meetings and a day long retreat for our friends at the Center for Positive Organizational Scholarship at the U of M Ross School of Business.

To my sense of things, Cornman Farms has helped to change the state of local agriculture and is taking our organization to the next level. I feel honored and fortunate to even be a part of it. The interviews that follow with Alex, Kieron and barnwright Chuck Bultman will give you a much richer, insider's perspective on this project, and help make clear how vision, combined with a lot of hard work in a healthy supportive setting can make pretty amazing dreams come true.

Ari



an Interview with ALEX YOUNG

Chef and Managing Partner at the Roadhouse and the man whose dream made Cornman Farms come to fruition

Alex Young came to Ann Arbor in 2002 to become a part of the Zingerman's Community of Businesses. After a year of managing the kitchen at the Deli, Alex, Paul and I started the work to craft the restaurant at the corner of Jackson and Maple which is now Zingerman's Roadhouse. The Roadhouse opened up in September, 2003 with Alex as the managing partner and chef. He won a James Beard award eight years later in 2011. But some of the most Alex's most meaningful work is stuff that he does far outside the rooms that make up the Roadhouse. It all started with some digging about in the dirt a year or so after the Roadhouse opened up.

Ari: So how did all this get going?

Alex: I think it was just a stress reliever to play in the garden. It was pretty soon after we opened the Roadhouse. But I think ultimately our guests are what made the idea of growing vegetables so compelling. I took some of what I'd grown into the restaurant and cooked with it. And then when I brought some regulars what I'd made out of the vegetables that I'd grown, they loved it. Their admiration and appreciation is what made it so appealing. And, like anything else, the more you learn the more you see you don't know and the more you work on it.

Originally it was just 75 feet square. Fourteen double dug rows. I had leeks, carrots, all the original squashes. And tomatoes. I just ordered it all from Seed Savers. When I was digging the garden I went to the public library and took out all the farming books and then I went to the bookstores. I landed on Ed Smith's book, *The Vegetable Gardener's Bible*. He has his WORD system—"wide rows, organic methods, raised beds, deep soil"—and I liked that. He was preaching about the double digging of the rows. What that meant to me is that organic practices for plant health are critical. If the plant is healthy it will defend itself. All these things that I learned about mustard seeds and radish sprouts and opening the soil, about fixing nitrogen in the soil, a lot of that started with what I learned from him.

Later we learned about side dressing with compost, so when it rains it brings the nutrients down into the soil. The blights just live in the soil. By putting more compost down it makes the soil richer and healthier, and it retards the blights. You also get weed restriction. Then I started to figure out which nutrients were important. I learned about micro-nutrients. I learned about phosphorus application for better fruit set from Mark Hodges at Downtown Home and Garden. And I've just kept studying and practicing and learning ever since.

Ari: What came after that?

Alex: My wife Kelly was boarding horses to help us make our mortgage. But the more I got into the gardening the more I started gently squeezing the horses out. Gradually I doubled

the size of the garden. And by the fourth year the horses were gone. And that's when Mark Baerwolf came to work with me at the farm. He'd been cooking at the Roadhouse since we opened in 2003 (and still does in the off season). I borrowed that green tractor we still use to plow that year.

Last year we grew about 25,000 pounds of tomatoes. About 27 varieties. Everything we grow are heirloom seed varieties. Striped German are my favorites. And Aunt Ruby's Giant German Greens. I started with all the northern European varietals since it made sense to get seeds that worked well in a similar latitude.

Ari: What about the peppers and potatoes?

Alex: The peppers were not originally our idea for quantity growing. But it just made sense. We were buying roasted imported ones. Now it's our fourth year. You and I tasted different peppers one evening standing by the grill at the end of the cook's line at the Roadhouse. We picked Toli's Italian peppers, and they've been fantastic.

Potatoes and carrots have been there from the beginning and the fourth year is when I started studying Elliot Coleman. His method is to manually mound them with straw. So we did that. But then we realized we couldn't scale like we needed to do that so now we use a combination of mechanical hillling by pulling discs with the tractor and then laying straw. The straw is a wonderful thing because it keeps the temperatures down in the summer heat and it's a nice pile of brown matter to incorporate at the end of the year.

Ari: And how about the wintering over of the carrots?

Alex: That's one of my favorite things we do. I never would have thought that carrots would be the star of a plate but that's what's happened. They're so good! They're straw-mulched while they're in the soil to protect them. In January or February you can part the straw and the soil is frozen so you can still harvest them. The complexity in the sugars develops when it gets cold and the carrots go through that freeze cycle. It makes them really sweet. Also I've learned that some of the carrots that are best when they're roasted are not the tastiest raw. So we've been working on trying and testing different varieties.

Ari: How about the livestock?

Alex: Kelly wanted the kids to be in 4H. Mr. Rogers the goat was one of our first. He's still there. He's a goat that's trained six generations of kids now.

We started going to the auctions. It became important to me to show that you could stay on the farm instead of moving to the city. In any region there's a certain number of old farm families and buying animals at the 4H seemed like a good vehicle to get

to know that community.

Ari: How do you think the farm has impacted the cooking at the Roadhouse?

Alex: I think it's simplifying the cooking. I think more about building blocks of flavor. My style has gotten simpler over time. Now I'm looking for more substantial blocks of flavor in the meat or the vegetable. It's about my ability to respect the food more by putting less in it.

Most chefs spend their career learning how to make bad food taste good. It's so different to work this way, to really start with amazing, great-tasting ingredients. It takes practice to really cook this way if you're not used to it. First you have to believe that it's true, that simpler cooking with great ingredients can really work.

Ari: This is also about a homecoming for your family right?

Alex: My wife Kelly's sixth generation here. Her family, the Arnolds, have been on this land for nearly two hundred years now. So we wanted to move back here to reconnect with those roots. We think that one of her ancestors probably helped raise the barn in the 1830s. Her family moved here to Dexter in 1824 from Detroit. We have a copy of the deed that Mr. Arnold purchased six hundred acres. A lot of land west and south of here.

Ari: What's next?

Alex: For the last year it's become really important to me to go back to working on the field crops. We need to continue to improve that to grow the feed for the animals. I can see us with a series of grain bins out back—barley, beans, etc.

This project has consumed the last few years of my life. But now I have the opportunity to go to the next level. It seems to be in stars. Three other farms have contacted us to farm their land now. We had the idea to have two goat herds so we can keep the cycles natural. If we maintain a herd at Kelly's dad's house and a herd here we can up our milk quantity but still treat the girls (goats) well. Kelly's dad is the one who brought it up. He boards horses, but he'd just as soon give the land to us to farm.

We'll probably grow around 40,000 pounds of produce this year. The celery had been fantastic. I made chicken soup with it from these carrots and celery and one of Kelly's chickens from the farm and it was amazing. You didn't have to do anything to it.

We've saved 45 acres of farmland. And it's changed our kids' lives. It's improved the food at the Roadhouse. Culturally at the Roadhouse it's obviously a significant piece of who we are. And it has changed the young people who come to work at the Roadhouse who can feel even better about their work.

Zingerman's Cornman Farms COMES ON BOARD

From DEVON to DEXTER

Meet Zingerman's newest Managing Partner, Kieron Hales

We wanted to get the scoop on how Zingerman's Cornman Farms came to be so we sat down with the guy who got the event space up and running.

Zingerman's News: Can you give us a bit of background on your career?

Kieron: I grew up in the small farming village of Stoke Gabriel in Devon, England. As a child I studied the bassoon and was a member of National Children's Orchestra and I got to travel a lot at a very young age. That experience made me realize that I wanted to see the world when I grew up but not because of music. While I was in music school, my home economics teacher saw how much I loved cooking and sent an application for the Specialized Chefs School in Bournemouth (a resort town on England's south coast). I studied there for four years and graduated at 17 when I became a member of the Royal Academy of Culinary Arts.

As a musician and a chef I've traveled extensively—Ireland, France, Spain, Germany, Austria and the USA, to name few—and I've cooked in every kind of restaurant, from Michelin star restaurants to the Goldman Sachs dining room in New York to family owned independent restaurants.

Zingerman's News: Kitchens really are hidden worlds and everyone has their own memories of the kitchens they've inhabited. How did your experiences in all these different kitchen shape you and your work?

Kieron: Being in so many different places really got me thinking about where food comes from and how it is produced. I've worked in kitchens where all the food is loaded off the same truck and kitchens where we went to the local market to select what we'd serve that night. I think that was when I started to realize that we're all happier and healthier (both my restaurant guests and the restaurant staff) when we know where our food comes from. And I don't mean just that we can say that it's from this or that farm or producer but that we actually develop a relationship with the folks providing the food we eat. I discovered, after coming to Zingerman's, that that idea is central to how all the business here operate. Every business develops close relationships with the folks that provide their raw materials—think about the Coffee Company's ties to Daterra Estate in Brazil or the Bakehouse's work with Westwind Mills or the Creamery's work with their local goat's and cow's milk suppliers.

Zingerman's News: How did a kid from Devon end up here?

Kieron: That path was unconventional to say the least. I was working at Fishes, a restaurant and B&B in Norfolk England, and buying cheese from Randolph Hodgson of Neal's Yard Dairy. One Sunday morning, on my only day off of the week, Randolph called and said Ari was flying to London and going on a cheese tour and was hoping to stay at Fishes for the night. I had been to Zingerman's and met Ari before on a visit to my sister, who lived in Saline with her family, and I jumped at the chance to cook for him. That evening was filled with conversation and great food and I joined Ari and Randolph for the cheese tour the next day. Within six months of Ari's visit to England, I was back in the US visiting my sister, and we went to Zingerman's Roadhouse for dinner with family friends, Wayne and Cheryl Baker. Wayne is a professor in the Ross School of Business and a long time friend of Ari's, and he helped arrange for another meeting between Ari and me. Eventually we started talking about me coming to work there.

We're offering public tours of Cornman Farms!

Intro to Zingerman's Cornman Farms
July 15, 22, and 29 • 5-6pm • \$15

Art of Growing Vegetables
July 8 • 5:30-7pm • \$15

Afternoon Delight
July 20 • 11am-1:30pm • \$85

Get more info and reserve your spot at
events.zingermanscommunity.com

Zingerman's News: Did you start working on the Events at Zingerman's Cornman Farms idea while still running the Roadhouse kitchen?

Kieron: Cornman was actually founded by Chef Alex three years before I arrived at Zingerman's in 2005. Anyone who has worked with him knows he's tireless and apparently, running a nationally-renowned restaurant wasn't enough for him so in his spare time he double-dug a garden plot in his backyard. I think he put in some potatoes and tomatoes. He tended it all summer and brought the harvest in one night make a few special plates for some regulars in the restaurant. As he tells, the experience of planting, growing, harvesting and serving food and seeing the reaction of his guests was overwhelming. At that moment, he started down the path to becoming a farmer.

I'd already spent a lot of time thinking about the best way to source the food I was preparing and already recognized how important it is to source locally so this seemed like the logical next step: cook in a restaurant that actually raises the food they serve every night. When I came here Alex was already building up his little garden into Cornman Farms and the whole idea got me very excited. As an organization, Zingerman's is always pushing everyone who works here to think big, to think beyond their current position. So, I began scribbling down a vision for what I could do at the farm.

A few years ago, we were fortunate to have the opportunity to purchase the land on Island Lake Road from the Hoey family and it included the Greek-revival style house and a barn that dates back to 1837. That's when the idea for our events business started to really take shape.

Zingerman's News: And, what exactly is that business?

Kieron: My team and I are operating the events at Zingerman's Cornman Farms. The barn has been beautifully restored by an amazing team headed by long-time friend of Zingerman's Louie Marr. Rudy Christianson, a barnwright from Ohio, came up last summer to take the barn apart, piece by piece, ship it back to Ohio and restore the wood before sending back here to be reassembled by local builder David Haig (and I can't let this interview end without a shout out to Craig who has been on site, tending to every detail for the better part of a year). Local architect Chuck Bultman oversaw the whole process and we couldn't have done this without him. We've also completely remodeled the house and installed a commercial kitchen where we, along with the folks from Zingerman's Roadhouse, Zingerman's Deli, as well as San Street and Cafe Memmi, prepare food for our events.

The space is even more beautiful than I'd dreamed when I was writing my vision. The barn is amazing. It's got all the rustic charm of a building that is going on 200 years old but it also has every modern amenity. The farmhouse is perfect for intimate gatherings, small farm-to-table dinners, and it has a full suite of rooms upstairs for brides to get ready for the big day. We had an event a couple weeks ago and by the end of the night, most folks had moved into the kitchen. It felt like I was hosting a party in my own home.

We've also got a huge tent out by the gardens which can hold upwards of 400 people. It's a space that can serve so many different functions from galas to very large weddings, corporate events, anniversary parties but also more intimate gatherings.

Zingerman's News: What makes Cornman Farms different from another event space?

Kieron: I think the biggest thing that sets us apart is that we are operating on a real working farm. It's not just a pastoral backdrop. Chef Alex is still running the farm with his family (his wife Kelly is the Herd Manager) and longtime Farm Manager Mark Baerwolf (who also worked with me in the Roadhouse kitchen). Having a full scale farm has led to some interesting escapades. We've had to tell more than one curious guest to please not venture over into the adjacent goat barn at night. If our goats are going to give us great milk, they need their rest!

Putting on the events that we do, I feel absolutely blessed to be able to get much of the food right from the farm. I could envi-



sion a dinner where the guests could take part in harvesting the food they'd enjoy that night. This sort of idea is more common in Europe, the Italians call it *agritourismo*, and I can definitely see it catching on in a community like ours.

Zingerman's News: What events will Cornman Farms host?

Kieron: I think the only limit is the guest's imagination. We've done a handful of events so far and I really think the sky's the limit. Weddings, birthdays, bar and bat mitzvahs, anniversary dinners, farm dinners, brunches. I envision wine, beer or coffee classes and tastings, cooking demonstrations, farm tours. Maybe we should have a contest where people try to describe an event that we actually can't do!

Zingerman's News: What does that mean to you to be Zingerman's newest managing partner?

Kieron: It means everything. It's such a high standard to live up to. The partners here have been encouraging me and helping me grow for so many years and now I'm in a position to have the same impact on the lives and work of others as they've had on mine.

Zingerman's News: Lastly and most importantly, who's your pick for the Manchester United vs. Real Madrid match to be played at UM stadium this summer?

Kieron: Marouane Fellaini MVP for sure.

A brief side note from Joanie Hales, Marketing and Events Manager at Zingerman's Roadhouse on How a Vision Really Can Make Things Happen:

As a member of the Roadhouse's management team, I used to be the only single manager. At our yearly manager dinners, I was the one who went solo. Each year, I asked Chef Alex to hire a young sous chef for me. It was my vision to have the Roadhouse hire a new chef for me to marry; after all, what could be better, the front-of-house manager and the sous chef falling in love?

I remember the day Alex called me into his office many years ago and told me he thinks he found the right one for me. That Ari had met a young chef in England that wanted to come over here and work for Zingerman's. Alex said he was quite talented, really into technology (still not sure why that was relevant, but I distinctly remember him saying it) and thought he would be a perfect fit for Zingerman's and for me. Needless to say, I was quite excited. It took a couple of years, but in July of 2008, Kieron Hales came to work at the Roadhouse.

It wasn't instant, but after a couple of months, my vision came true—Kieron and I fell in love. We bought a house together, got married in 2011 (Paul Saginaw married us!), and then in December of 2012 we welcomed our first child together, a baby boy named Henry.

Could this have all happened if I didn't put my vision out there many, many years ago? Sure, maybe. But I like to believe it was the power of visioning.



the Gardens at CORNMAN FARMS

Mark Baerwolf is one of the original Roadhouse employees. Since 2005, Mark has divided his time between cooking at the Roadhouse and managing the agricultural operations at Cornman Farms. He helped open the restaurant, and soon found himself enamored of Executive Chef Alex Young's dream of bringing fresh, pesticide-free produce to the dinner plate. When the opportunity to work on the farm came along, Mark jumped at the chance.

These days Mark spends his summers outside tending the crops growing on the farm and his winters poring through seed and farm equipment catalogs and planning for the next year's harvest. You'll still find him in the Roadhouse kitchen occasionally though now he's more than likely preparing food that he raised.

This season has brought some big changes to Cornman. With the opening of the event barn at the farm house, we have also created a new garden space on the property. I toured the gardens with Mark out at the farm to learn a bit more about Zingerman's work to bring the farm to the table.

"Heirloom vegetables are like a step back in time. They're history on display." Mark is talking about the new garden beds at Cornman Farms. The beds lie on the low ground near the restored barn, and Mark and his crew are busy planting herbs in the hot sun. His face is flushed, and he's holding a handful of chive plants. "But heirlooms and such are not just about history, they're also about connections to family and friends."

Take the chives, for example. "They came from a friend of mine. They're just chives, but they represent something deeper. They have a history that's not really heirloom, but it's important." The plants, it turns out, are direct descendants of chives that were brought to Michigan nearly 70 years ago by Polish immigrants who'd originally arrived in Philadelphia in the early 20th century. When they decided to move to the Mitten in the late 40's, the chives, and a bunch of other herbs and vegetables, traveled with them. "Like a lot of people who lived through that time," says Mark, "they always had a little Depression survival garden going."

"These are walking onions." Mark goes on to describe the plant's ability to spread by "walking." When the onion stalks reach a certain height, they develop a tiny onion bulb at the top of the plant. As the bulb grows larger, it pulls the long stalk over to the ground, where it roots in. As the new bulb matures, it grows its own stalk and tiny bulb, and the process is repeated. This is how the plant "walks" itself over open ground to proliferate. "I got the walking onions from a server at the Roadhouse," he says.

The gardens don't really have an official name yet, but Cornman staff have been calling them the "Educational Garden" to differentiate them from the vast expanse of rows known as the "Production Garden," which supplies

the Roadhouse. "What you see here," he says, gesturing to the new beds in front of the barn, "is a reflection of what's happening out in the production areas. We wanted people to see a sample of the varieties of heirlooms we're growing out here." The garden integrates the ideas of traditional, beneficial, and sustainable farming practices they've been using at Cornman Farms for the past eight years.

Back inside the farmhouse, Mark shows me a website run by Slow Food USA called the Ark of Taste. The site is a knowledge repository of our collective food heritage here in the US. Listed within are all manner of heirloom fruits and vegetables, animal breeds, forgotten and "lost" foods, and even traditional and heirloom recipes. "I encourage the chefs at the Roadhouse to look here for inspiration. There's so much great stuff here."

Mark goes on to tell me that when it comes to the many varieties of heirloom tomatoes, squash, and peppers listed on the Ark of Taste, most are currently grown on the farm. The exceptions are the varietals more suited to southern climates, unable to handle our northern winters. "This year, we've got 40-45 different types of heirloom tomatoes growing out there," says Mark. "Many of these heirloom breeds have documentation going back to the Civil War, some back nearly 200 years!" He also makes the point that the very oldest heirlooms were shared with European settlers by indigenous peoples who had likely been cultivating them for thousands of years.

"We really wanted to tap into this, to use heirloom breeds and recipes. A great example is the pepper vinegar we serve at the Roadhouse." The recipe comes from an old Pennsylvania Dutch Civil War-era cookbook called *Die Geschickte Hausfrau* ("The Handy Housewife") that used a spicy hinkelhatz pepper. Mark and Alex started growing the hinkelhatz at the farm, added it to a good cider vinegar, and it has become a staple at the restaurant. "We used the heirloom pepper, the heirloom recipe. It was great way of carrying this food forward to the 21st century."

When fully planted, the new garden will be a sort of microcosm of the larger farm. Guests will be able to stroll between the beds and see heirloom varieties of squash, peppers, tomatoes, potatoes, beans, and herbs of all types. And even though some might be "just chives," they'll all have a story. And whether it's a tale of deep history from the early days of North American civilization, a connection to generations who came before, or just a great flavor, Mark is sure to know the story. And if you have a few minutes, he'd be happy to share it with you.

E.J. Oler

Noteworthy Pigs at Zingerman's Cornman Farms

"We consider these to be famous pigs," says Cornman Farms Herd Manager, Kelly Young. She's speaking of the nine little piglets acquired from legendary purveyors of high-quality, hormone and chemical-free meat, Niman Ranch Pork.

After years of buying their hogs from local 4H organizations, Kelly and her husband Alex (Executive Chef at Zingerman's Roadhouse) decided it was time to begin raising their own. So they contacted their friend, Niman Ranch Pork Company founder and manager, Paul Willis, who was happy to recommend several hog farmers from his network, most of which were many hours away. As they pondered their options, they received word that Willis, whose managerial duties were growing, was selling off his pigs. Since they'd be driving halfway across the country anyway, they decided to simply go all the way to Paul's farm and get the real thing. And that's how Cornman Farms became the owners of nine Niman Ranch pigs: four male, five female.

The Niman pigs are a mixed breed of Chester White and Berkshire that produces lean, very good-flavored meat. The males are neutered, and therefore called 'barrows' in farming parlance. Once they've grown a bit more, they'll go to the



Roadhouse where on-site butcher Joel Kapp will process them for the restaurant. The females, called 'gilts,' will help grow the population over the next few years, and the farm is currently on the lookout for a healthy stud boar. She hopes to have the breeding program up and running by mid-summer.

"We really like to know exactly what's in these animals before we think about serving them at the Roadhouse." By raising their own hogs, Cornman Farms can ensure the pigs eat a healthy, natural diet, and are not exposed to growth hormones or antibiotics. Since the Roadhouse needs far more meat than she can provide, she sees her pigs initially as being something special they can offer to guests who book weddings, events, or private dinners at the farm's event space.

And the demand at Zingerman's Roadhouse is considerable. The restaurant serves an entire hog's worth of pork to hungry guests each day. Currently, Cornman Farms does not have the number of animals nor acreage to handle the entire year's supply of pork required for the Roadhouse, so Kelly and Alex still buy the highest quality pigs they can find from 4H and their network of farmers. After purchase, the 4H animals first come to the farm to relax for a while before they can be considered for their meat.

"We have a place on the farm we call 'hog heaven.' It's a nice pasture with a stream running through it and an apple tree. You should see these pigs when we turn them loose, they run and jump and squeak! They're so happy!" The pigs are free to roam the pasture and get healthy exercise. Their balanced diet includes high-quality grains, fallen apples, and whatever they can root out in the pasture. In addition, Kelly and Farm Manager Mark Baerwolf sift through the compost that comes to the farm from the Roadhouse. "We pick out the best fruits, veggies, and bread. They love it!"

The pigs also receive any unusable milk from the farm's goatherd. "In order to make good goat cheese," says Kelly, "the protein content of the milk has to be at a certain percentage point." Since so many factors (diet, animal stress level, exercise, amount of water, and even weather) can affect protein in milk, the farm tests regularly. "If we can't use it for cheese, we don't want to waste it. The pigs love it. They have these little milk beards."

The number of animals is governed by the finite amount of space on the farm, so Kelly doesn't see her pigs becoming too numerous in the near future. "It's a beginning," she says. And an auspicious beginning at that.

E.J. Oler

the Secret Stories OLD BARNs TELL

An interview with barn expert and architect Chuck Bultman on the history of the Cornman Farms barn.

Tell me a bit about the Cornman Farms project?

Cornman Farms... where should I start? It seems like I should start at the beginning but my chronology, with respect to the project, feels so small compared to the chronology of the site and the buildings. What is so amazing about this project, and this barn, is what we know. On most of my barn projects we are not able to piece together the history as well as we have here.

You see many barns across our country are basically orphans where they stand. As beautiful as they may be, they have no purpose and are expensive to maintain so they are mostly ignored. When we drive by them we may marvel, oblivious to the relentlessly decaying forces of water and wind the barns endure. Estimates say there are maybe six hundred thousand old wood barns in America today. When I consider that only one hundred years ago there were 6 million farms, that number seems frighteningly small.

The Cornman Farm's barn is a small Midwestern barn. It is only 30 feet by 40 feet, where most barns here are about 40 feet by 50 feet or 40 feet by 60 feet. And the smaller the barn, the harder it is to use it on the farm. This barn was also suffering. The west side had seen a fair amount of weather over the years, and had been repaired multiple times and was beginning to warp and buckle. And a number of the rafters were almost rotten through; something we only learned when we were dismantling the barn. Seven of them broke apart when they were being taken down. Had the roof caved in, or the wall buckled, I believe the barn would have been lost forever. Many Michigan barns fell this last winter.

So what we know... we know that this barn was built in 1837. Three years after the construction of the house; the same year that Michigan became a state. I remember the Bicentennial, and all of the celebrations associated with it, and I remember being proud for my country to pass such a milestone. My pride however has to pale in comparison to witnessing statehood, as you built the family's farm. I have many times tried to imagine the mindset of the people who built it.

We also know that in 1895 the barn was moved and re-built on a basement foundation. This barn was originally built as a ground barn; it had no basement. But through the middle 1800's the Farmers Almanac touted the value of having a basement to house animals and store manure. So during the late 1800's barns from the Atlantic to the Midwest were commonly moved onto a basement making them bank barns.

How do we know the years so specifically?

Well there is a scientific method to date the year a tree was cut down. It is called dendrochronology. We used this method to have the timbers definitively dated. But all along we had some sense of the significance of the barn. I knew from when I first visited that the barn predated the Civil War as parts of it had the tell-tale signs of being cut with a water-driven sash saw; a tool which was quickly replaced with the advent of steam power during the Civil War.

With respect to the barn's move in 1895, we were helped out by the fact that someone had a date stone placed in the foundation that reads 1894. As it turns out that was the year they built the foundation and then they moved the barn on it the following year; the dendrochronology has the new timbers being cut in 1895. We do not know where the barn originally was located but I suspect it was not far. (And for you conspiracy theorists, we never told the dendrochronologist that the building had 1894 written on it.)

Possibly the most astounding thing I have learned about this property along the way I learned by accident...sort of. Alex and I were doing a radio show prior to the barn's re-raising. During the interview Alex was asked about his family's connection to the Dexter area and for the first time he used a date. He said that his wife's family, the Arnolds, had settled there in the 1820s. If the Arnolds lived only a half mile away from this property in 1837 that they would have probably participated in the original raising; it was expected that anyone who could lend a hand would help with all barn raisings. It made me very happy and proud to share the raising experience with the multiple generations of the Arnold family.

What's your background? How did you get into this line of work?

I have always enjoyed a challenge. Wherever I have worked I always wanted the most difficult projects. So, years ago when I was

asked to work with an old barn I was immediately intrigued... and a little concerned. I mean building around a barn was not usual and I had to not only worry about how you do it I also had to worry about the builder's approach to it, and I had to worry about how the building officials would receive the news that they would be inspecting an old barn.

Well that project led to other barn projects. And to date I have converted barn projects in 5 or 6 eastern states and some in the Rocky Mountains and one in Arizona. I have been working with old barns now for 15 years and have fallen in love with the kinds of spaces you can make with them. I also am in love with the stories and the history. But sometimes the history can weigh on you as it did with the Cornman barn.

Maybe it's because we knew so much, but the day before the barn was to be dismantled I found myself unable to not visit the site. It was a snowy cold Sunday in February and I was alone staring at the barn, considering its history. And all I could think was, who am I to be taking down this noble building for the first time in 170 years. (At the time we did not know that the barn had actually been apart once before; many times barns are moved without dismantling them.) It is an honor to be a small part of maintaining this precious piece of history.

Restoring a barn like this is no simple project. Can you tell us about the process?

Most of all restoring a barn is a struggle to respect the barn. How do you convert the barn for a new use and maintain the barn's integrity? There are purists who will say that that is impossible because to do anything with a barn you have to change it, and then it will no longer be the barn that it was. I however look at it differently because I know that barns are not, and were never, static things. As we talked earlier our barn was altered and made into a bank barn in 1895 and that was just one change. There were many other changes, both great and small. At some point, probably in 1895, the roof was made to be steeper. Why? We are not sure. And those giant sliding barn doors that everyone romanticizes about, they are not original either. No, a barn of this age would have had swinging barn doors to direct the wind which aided in the hand threshing process.

From any barn's beginning the farmer who used it would have always been adapting it to the changing farming needs. It may have started as a hay barn and then have made into a dairy barn, or a horse barn, or some such. I believe that barn conversions today may be more pronounced, particularly if the use is changed dramatically, but that is far better than letting the barn rot and fall down by the side of the road, which is the destiny for many.

So for me the process includes how can I do the least to the barn to achieve the project's goals and if I make changes how can I do that in sympathy with how the building was originally built. So when I ask for changes to the frame I ask that they be done with mortise and tenon joinery which is how old timberframing has been done for thousands of years.

This is why when we needed to restore this barn we approached timberframers Rudy Christian and his wife Laura Saeger from Burbank, Ohio. I have known Rudy and Laura for some years now, and they restored another barn for one of my projects. I also know that their philosophy with respect to barn restoration is sympathetic to mine. What we all believe is that, despite using 21st century techniques and tools, we can be a part of the continuum of the life of an old barn.

So aside from the background philosophy, a barn is restored by treating it exactly as it was treated when it was originally built. It can be dismantled by taking it apart in reverse order in which it was built. The boards can be stripped and then the frame unpegged and dismantled. Of course that is simply stated. It also helps to know the methods used for standing up a barn because the sequence matters.



Once the pieces are evaluated, repaired and cleaned you get to have a traditional barn raising, as we did last September, where each bent (structural frame) is raised one at a time just like people reminisce about. We however use a crane and not a team of horses as it is safer, and there are more lawyers today.

Listening to some of what you've said over the last few years there's a certain poetry and personality in each barn you work with. Can you say more about this one?

What many people do not realize is that when this country was first settled the barn was more important than the house. You could live without a house, but not without a barn. Have you ever noticed in western movies the Dry Goods Store never sold tomatoes? Or cabbage? If you wanted vegetables you had to grow them yourself. And to have a garden you needed seeds and a safe place to store your seeds and a sheltered work area to process what you grew. You needed a barn. And so barns were well built, made to last, and usually were imbedded with a lot of consideration because of how important they were.

When the original Cornman barn was built it was well built. It was also a bit 'sloppy' as a timberframed building according to Rudy who pointed out that the layout was a bit crude. Maybe because it was so early and at the time this was a fairly remote place. Or maybe it was because the original timberframer was not the best; realities in our world were also realities in theirs.

But when the time came to restore the barn and convert it to be a bank barn they did a great job. We know, for example, that they took the barn apart, as opposed to moving it intact, because the bottom of the barn had what are called free tenons, which could only have been installed if the barn was apart. They also were innovative when they rebuilt it. When we were dismantling it we found some odd wood embedded in the stone walls adjacent to the windows. No one knew why. As we poked around we found that the window sashes were installed to slide, and when open, they would disappear into this wood pocket in the stone. No one had ever seen or heard of that before in a barn.

When they relocated the barn they were clearly very proud. They built the newly restored barn on beautiful stone walls that proclaimed the date of the restoration. These walls lasted 120 years. Sadly we could not keep the stone foundation as it was weak and compromised and because we have too many better techniques for dealing with water and drainage today. But the stone that was the foundation of the old barn has all been salvaged and reused on the farm. Much of this stone now graces the outside of our new foundation and the rest was used to build landscape walls around the property.

And of utmost importance when we rebuilt the stone on the foundation, we put the 1894 date stone right back where it had been for the last 120 years; at eye level on the east wall. We only made one significant change to the foundation, and we did it for all to see. To honor the work and dedication of everyone who helped make this project a success the west stone wall now has a stone that reads '2014'. It is our way of linking our work to the work of all of those who have labored at this farm for the last 177 years.

Zingerman's
DELICATESSEN

Sandwich of the month



july

The Silver Rush

\$13.99

A fusion of Deli favorites from UofM Law School SFF Auction winner Justin Silver and a team of friends. Pairing two pork products—one crisp and salty (bacon!), the other richly laced with fennel and marash (porchetta)—with thinly sliced onion, and peppery green chilies, they created a sandwich with zest and zip in every bite. They added the creamy Deli classic Russian dressing and melding muenster to showcase all flavors at their finest. Served on double baked pumpernickel.



august

Sweet Onion Jere-maki

\$12.99

This sandwich is like the "easy listening music" of great Summertime In Michigan flavors: it has bright notes of veggies in their prime, moderating sweet, smokey and slightly spicy notes while sporting a pleasantly soft texture.

Smoked turkey and honey mustard are arranged together with creamy, house-made pimento cheese, buttery, sauteed onions (almost as rich as the cheese this time of year) and sliced tomatoes balance out on grilled onion rye bread.



Zingerman's Catering fall means Events and football!

AND THAT MEANS TAILGATING WITH YOUR FRIENDS

Zingerman's Catering began planning tailgates for Michigan Football's 135th season in June. Call soon to plan your meal at the Big House! The first step is to check out our 2014 Tailgate Menu. We offer everything from Deli sandwiches in our classic red bag to burgers and hot dogs grilled right before your eyes.

Check out our Gridiron Feast!

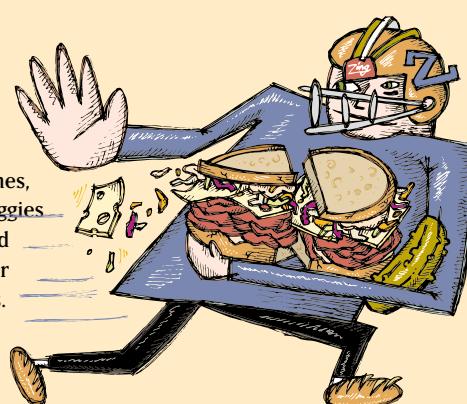
The Feast features our famous Deli sandwiches, Zingerman's redskin potato salad, fresh veggies with our housemade ranch and roasted red pepper sauce, assorted Coke products, and our decadent Bakehouse cookies and brownies.

\$23/person

The Grab & Go Tailgate Bag Lunch

makes an easy meal for fast-moving football fans. The bag lunch includes a Zingerman's Deli sandwich, Zapp's chips, Black Magic Brownie and a pickle packed in an easy to carry bag.

\$15.50 / person (add a bottle of water or Coke for \$1)



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Give us a call at 734-663-3400 or see our menu at www.zingermanscatering.com



guided travel
to the source of the food

Tour Hungary!

May 18-28, 2015

We've so much enjoyed our journeys to Hungary that we want to take you on our next trip! 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

Zingerman's Bakehouse Managing Partner



Tour Tuscany!

October 3-12, 2015

With Peggy Markel, long-time fellow culinary adventurer and food guide, we'll experience the wonderful food, culture, and landscape of Tuscany. We'll go behind the scenes and visit traditional small producers of some of the region's finest foods, from the massive wheels of Parmigiano-Reggiano, to the beautiful, small bottles of real balsamic vinegar, from Chianti Classico wines and artisanal olive oil to the melt-in-your-mouth prosciutto crudo. And we'll roll up our sleeves and enjoy Tuscan cooking lessons in a 15th-century villa in the rolling hills outside Florence.

Jillian & Eph

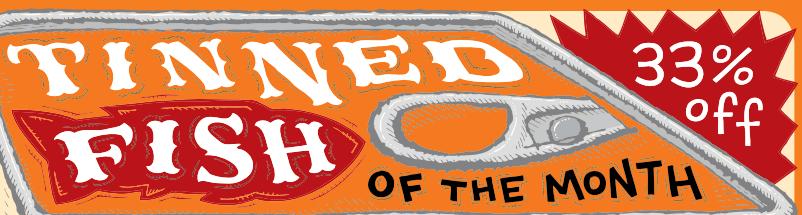
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july

Cases of Ortiz Bonito Del Norte

Everyone's favorite tuna is back!! Fresh, meaty and delicious, this line-caught classic from the Ortiz Family in Spain is on sale in 12-tin cases. Stop by for a taste and see why everyone will be stocking up on what's sure to become your go-to tinned tuna!

\$48.00 (reg. \$72.00)



august

Rizzoli Anchovies

Whether you get them packed in extra virgin olive oil or in a 'salsa piccante' (the recipe for which is known only by the first born of the family), these anchovies will enhance your culinary life in ways you've never imagined. Cook them down with butter and herbs to drizzle over pasta, or lay them across slices of freshly baked bread rubbed with raw garlic.

\$8.00 (req \$11.99)



COLD BREWED COFFEE



OUR JULY ROASTER'S PICK

is our delicious Cold Brewed Coffee!

Our cold brewed 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!



If you're interested in making this at home with different beans, stop in at Zingerman's Coffee on Plaza Drive or Zingerman's Delicatessen on Detroit Street where we sell the Filtron home cold brewer.

AUGUST ROASTER'S PICK

Costa Rica
hacienda miramonte

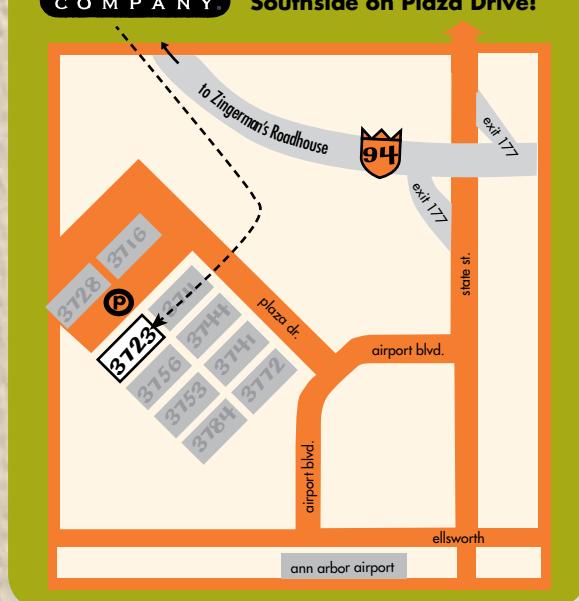
Hacienda Miramonte is located in the canton ("county") of Naranjo in Costa Rica's Central Valley. The farm was started in 1917 by the matriarch of the Gurdian family, Lucila Duval de Morales, and is now operated by her great-grandson Ricardo Gurdian. Generation after generation, the Gurdians have reaffirmed their commitment to growing quality coffee while serving as stewards of the environment and their local community.

We are happy to be featuring one of the first micro-lots from this farm to ever come to the United States. The lot we selected is from a modest 2.5 acre portion of the farm and is a 100% Catuai cultivar. It won't be around for long, but we hope you enjoy it while you can!

If you want to learn more about the farm, check out their Facebook page. Just type in "Hacienda Miramonte" in the search bar.



ZINGERMAN'S COFFEE CO.
is part of Zingerman's
Southside on Plaza Drive!



Make Your Own Cold Brew at Home with the Filtron Cold Water Coffee Brewing System

7 Steps to Great Cold Brew

- 1 Grind 12 oz. (3/4 pound) of coffee coarsely (similar to a press pot).
- 2 Make sure green plug is securely in bottom of main container.
- 3 Saturate the felt filter pad, squeeze out the excess and fit into bottom of main container. Cup pad upward and press securely into the coffee bowl. Fit the pad into the bowl by pushing the edges with your finger tips. When inserted correctly, it will be domed up.
- 4 Put large paper filter down into the main container and place the grounds into the filter. Put the white plastic disc (with all the holes in it) on top of the grounds (this will keep the grounds from floating up in the water).
- 5 Set the water bowl on top of the coffee bowl and pour 64 oz. of water into the bowl. The water will slowly drip through the tiny hole at the bottom and soak the grounds.
- 6 Now you wait. You want to give 12-24 hours for coffee to extract from the grounds into the water (the longer it brews, the stronger it gets so as you work with the Filtron, you'll discover the right time for your taste). You can keep it in the refrigerator or on your counter. When ready to dispense, hold the coffee bowl over the decanter and quickly remove the green plug so the coffee drains into the decanter (it has to work through that white filter you put in the bottom of the coffee bowl so it takes about 45 minutes.)
- 7 Your cold brew concentrate is now ready. Before drinking, cut with water to your desired taste. We make ours with 50% coffee and 50% water. Keep cold brew in your refrigerator for up to three months.

We have Filtrons and much, much more to delight your inner coffee geek at our coffee shop on Plaza Drive. You can also pick up the Filtron at Zingerman's Deli on Detroit Street. Come by and check it out!

ENJOY!



FAB

fabulous

FOODS

in the **Zingerman's** community of businesses

BELLWETHER FARMS JERSEY COW'S MILK RICOTTA at Zingerman's Creamery

The food world here has come an enormously long ways in the thirty-two years we've been in business. Ingredients that, for years we could only get by going to Europe—padron peppers, fresh sardines, great naturally leavened breads, Iberico bellota ham, etc.—are now routinely part of our work and our eating here at Zingerman's. In fact, I'm so spoiled that when I go to Europe now I often lament the lack of high quality ingredients. Sure, in the right places you can get great food, but the average offerings even in France and Italy these days more often than not aren't all that amazing.

That said, there are still a few things that are way better on the other side of the Atlantic. For most of my life, ricotta was one of those things. While there are some very reasonable offerings on the American market made by good people whose work I very much appreciated, I would respectfully say that we haven't had access to ricotta with the kind of flavor and texture I love so much in Italy.

Here's what I wrote on the subject many years ago:

Actually I can almost tell you to the day when it was that I had this ricotta revelation. It was the first week of November 1992, right before Bill Clinton defeated George Bush I for president. I was down in Rome to visit the people who make our Pecorino Romano. As we toured the Pecorino production, out of the corner of my eye I noticed a couple of workers stirring a large, steel, steam-shrouded kettle off to one side of the room. A few minutes later they start to slowly scoop out small mounds of soft white cheese from the kettles. These in turn are set softly into a series of small baskets—some white plastic, some natural wicker—sitting alongside each vat.

"What are they doing over there?" I asked my host. "Oh that? That's ricotta," he said as if it were the most obvious thing in the world.

We walked over to where the baskets were draining and offered me a taste. It was warm, lighter in the hand than it looked to be. I tasted it and had one of those "aha" eating experiences that stay with me forever. This stuff was incredible. Light, puffy, fluffy, sweet, so delicious that I could have just kept eating it and eating it all day.

For most of the last two decades, one of the best parts of going to Italy was that I got to eat a lot of that sort of really good ricotta. A few years ago, my ricotta fix became easier to fill when Liam Callahan at Bellwether Farms in Petaluma started to make what I could call Italian-quality fresh ricotta.

Long time Bay Area food writer and well-known cheese aficionado Janet Fletcher wrote about Bellwether's work a while back. "Several years ago, on vacation in Sicily," she said, "I took a daylong cooking class with Anna Tasca Lanza, the aristocratic proprietor of Regaleali, a venerable wine estate. I still recall one of the pasta dishes she made by tossing wild mustard greens with penne and the fresh sheep's-milk ricotta made on the premises. When I got home and tried to duplicate it, I didn't like the results because our domestic ricotta was so different. Sicilian ricotta, thinned with

some of the pasta water, produced a creamy sauce with a crème fraîche taste. American ricotta was too sweet and grainy. Recently I made that recipe again, using a new cow's-milk ricotta from Sonoma County's Bellwether Farms. The dish tasted almost as if the Marchesa Tasca Lanza herself had made it."

All of which meant that for the last few years, on my frequent trips to the Bay Area, I would buy up as much of the Bellwether ricotta as I could. A few weeks ago I walked into Zingerman's Creamery and much to my surprise, just to the left of the beer and wine shelves, was a container of Bellwether ricotta. Turns out we can now get it weekly through a distributor in Chicago. What a totally happy surprise! I've bought five containers of it in the last three weeks.

"In Italy," long time cheesemaker Lino Esposito once explained to me, "we have three types of ricotta. We have the southern ricotta, which is made of sheep's milk. Then there is the ricotta of the islands—on Sardinia they make a blend of sheep's milk and goat's milk. And then there is the ricotta of the north, which is made from cow's milk." What Janet Fletcher would have had on Sicily is likely the first on Lino's list. Bellwether's is the third variety—cow's milk ricotta made in the style of the north.

Long time specialty food guru Darrell Corti from Sacramento told me years ago that "eating great fresh ricotta is like eating clouds" and I'll stand by his statement. I could eat the Bellwether ricotta by the spoonful. Actually I do. But it's also excellent with pretty much everything! On toast, on pasta, in pasta (super great for stuffing ravioli or anything of that sort). Topped with a great honey (the Deli has some amazing ones—try the new blackberry honey that just arrived from the Pacific Northwest) it's a fabulous dessert! Be great drizzled with that amazing dark cane syrup we're getting from Charles Poirier in Louisiana. Now that I think about it some of this ricotta, a little lutenitsa and a few slices of the sesame semolina bread would be a beautiful light lunch.

In 1986 Cindy Callahan was looking for a way to keep the grasses on their pasture trimmed and decided to try using sheep. Great natural grass cutting! The sheep that started as organic lawn mowers were also of course milk providers and soon thereafter she and her son Liam started to make cheese. Four years later Bellwether Farms was the first licensed sheep dairy in the state of California.

"Making ricotta was a natural extension of making aged sheep cheeses," Liam laid out. "All the creameries we saw in Italy made ricotta with their whey and it made sense for us to do so as well. Once we started making our cow's milk cheeses I developed our recipe for our Jersey whey ricotta. We take great care in making our ricotta and within the last 18 months added a whole milk Jersey milk ricotta to our lineup." The latter is the one we have in stock right now.

"Our ricotta gets its flavor and necessary acidity from being cultured rather than adding acid (vinegar, citric acid, etc.)." Liam told me. I think this lets us have the best texture (really difficult to achieve because the Jersey milk is so high in protein) and by far the most flavor of any ricotta out there." I agree fully.

On ricotta making days the Callahan crew drives up the road to get the fresh milk. "Our Jersey milk producer milks around 200 cows but we only buy about half of it. They have been there farming for just over 100 years now," Liam said, "and they still have three generations actively working the farm." The milk is gently pasteurized and then made into cheese that same day. As with our Creamery's great goat cheese (I had a one day-old fresh City Goat yesterday that was truly exceptional) it's done completely by hand. They stir the curd by hand to start the process. When the cultured milk starts to float in the kettle it's skimmed off and gently placed into the special plastic baskets in which it's shipped. The hand-work isn't just romantic. It protects the texture and flavor of the delicate curd and it makes a really big difference in the cheese.

Ig Vella (the man known for his incredible California Dry Jack cheese) told me years ago about the days when the family dairy in Sonoma included regular ricotta making in its repertoire. "My uncle was an excellent ricotta maker," he told me once with obvious pride and a touch of sadness. "In those days you had to keep the Fridays"—the day of the week on which Catholics weren't allowed to eat meat—"so that was the biggest day's production. It was fabulous cheese. But the state ruined it when they told us we had to pack the ricotta as soon as it was made. It was never the same from that point on. It just couldn't drain right." When his uncle died in 1963, the Vellas stopped making ricotta. The Callahans have fixed this problem by ladling the fresh cheese into perforated plastic baskets that allow the whey to drain while still protecting the cheese inside a shippable, state-approved, plastic-sealed-for-safety package.

This should be a good season for us as ricotta eaters. As Liam explains, "The seasons of the year affect the milk from both the cows and the sheep. In the spring the solids drop but the grassy aromas increase as they are in the fresh grass. The milk from the Jersey cows gets even more yellow color. When the animals are on the fresh grass the curd tends to be a bit softer."

Elizabeth Minchilli (if you don't get her regular emails sign up at <http://www.elizabethminchilliinrome.com/>) recently wrote about a really nice dish of Tuscan black kale, stemmed, lightly cooked in olive oil with a bit of fresh chopped garlic and salt (when the kale is hot, add a bit of water to wilt it while it's cooking). When the kale is tender, chop it (the food processor is fine if you pulse,



not puree) and add, then chopped fairly fine and mixed with fresh ricotta and grated Pecorino Toscano. Toss it with hot, short pasta. The Baia pac-macs are great as are Martelli maccheroni or Primo-grano penne lisce.

Another great pasta dish on my ricotta-fixated mind is also from Elizabeth (I told you she's good!)—pasta with ricotta, zucchini and mint. Start with sliced zucchini cooked slowly for a long time in a lot of good olive oil until they caramelize. Cook pasta really al dente. Take out a bit of the cooking water and mix with a good bit of the Bellwether ricotta. When the pasta is very al dente pull it out of the cooking pot and add to the zucchini. Cook for a minute or two stirring regularly. Add the ricotta-sauce to the pan, stir once or twice to warm it and then pour the whole thing into warm serving bowls. Top with freshly grated Parmigiano-Reggiano and plenty of ground black pepper.

I'll leave the last words on this to Liam. "Ricotta is a deceptively simple cheese," he makes clear. "It really is unfortunate that the industrial versions can still use the name, but isn't that so often the case? This cheese holds a place close to my heart because of the many months of trial and error my mom and I spent at our 30-gallon test kettle making batches hoping to unlock the secret to making this with no added acid. I am sure you have experienced the gratification of seeing something start to work and then become something amazing. Each time I see the expression on a person's face the first time they try it I am reminded how fortunate I am to be able to do what I do."

Just arrived from the homeland! AUTHENTIC FARMSTEAD HUNGARIAN PAPRIKA FROM THE HODI FAMILY



There's a Hungarian joke that the second man to step off of Columbus' ship when it landed in the New World was a Hungarian paprika peddler who tried to sell paprika to the natives. Like many socially oriented jokes this one has more levels than I can parse. It says something about the Hungarian passion for paprika, about the Hungarian ability to actively sell most anything good, about the national love of good food and adventure. And then, depending on whether the joke was made up by someone who a) didn't know anything about culinary history, or b) knew history and made the tale up to have a bit of tongue in cheek humor, the joke shows either a total lack of historical knowledge or a hilarious sense of self parody. In case you haven't had your coffee yet, the Hungarians got paprika from the "natives" about three centuries after Columbus' ships first sailed into Western Hemisphere harbors.

All that aside, although I'm not Hungarian and I didn't sail on Columbus' ship, I'm taking up the peddler's cause. One way or another, I encourage you to find a way to add paprika to the palette of spices you use in your kitchen. Relegating it to the role of nearly irrelevant garnish—the way most American cooks do—is a sad loss. Great Hungarian paprika is a terrific culinary tool!

The Hungarian paprika we've just unpacked is particularly special. It comes to us from the Hodis in the paprika-producing region in the south of the country. Frank and Amy (managing partners at the Bakehouse) and I visited them nearly three years ago on our first visit to Hungary to begin learning about the food and baking of the country. The Hodis are one of the only family producers left that has enough size and volume for us to get hold of their product, but they are still small enough that they grow and process all their own peppers.

The Hodis production is truly farmstead; they have their hands on every step of the process. They grow the peppers, they dry them, they stone grind them and hand pack them. The flavor is fantastic, far fuller and livelier than the standard commercial "Hungarian paprika" which is sold in this country. Many food folks in Hungary swear to me with great certainty that the popular brands of "Hungarian paprika" on the world market are NOT truly of Hungarian origin. Most people in the US have never, ever tried authentic, old-school, fresh Hungarian paprika. The Hodis make Különleges (meaning "extraordinary" or "special") paprika, the highest grade available. Visually it is a dark fiery red with an amazing aroma. Its pungency and depth of flavor was eye-opening for me when we first went to Hungary which is why I'm so thrilled that after nearly two years of working on it, we've succeeded in getting this special stuff here to cook with in our own kitchens and sell to you to take home.

It's wild to me how certain ingredients that aren't native to particular areas become so strongly embedded into the local cuisine that they actually come to symbolize the cooking of the region. Tea in Great Britain comes to mind. Naples is certainly known for tomatoes which arrived from North America. Polenta in northern Italy is another. And then there's the powerful role paprika plays in the cooking of Hungary. You don't have to have a PhD in culinary history to know that peppers are native to the New World, not the Danube. How paprika progressed from unknown and unremarkable immigrant to an imperial presence in the Hungarian kitchen is an atypical story.

Author Zoltan Halasz said that paprika "... has found its second and, at the same time, true, home in Hungary. Here its taste, aroma and food-colouring properties have developed to the full. Here it has given inspiration to master-chefs to develop the unique and peerless culinary art which, in its harmony of tastes, unites the aroma of a paprika, the palate-tickling freshness of sour cream, the appetizing fragrance of onions, the fine taste of fresh lard—all the effects of prime ingredients that make up the Hungarian cuisine. It was in this country that such a high level and veritable cult of the growing, the processing and the use of paprika has been achieved, the like of which cannot be found anywhere else." Author, chef and restaurateur, the late George Lang was somewhat more eloquent on the subject: "Paprika," he said, "is to the Hungarian cuisine as wit is to its conversation—not just a superficial garnish, but an integral element, a very special and unique flavor instantly recognizable. Like the meeting of two people who seemed fated to fall in love, the marriage of paprika and Hungarian cooking was almost predestined." In *Paprika on the Dinner Table* Laszlo Szakal points out that because its crop is red, its flower is white and its leaf is green it's considered a Hungarian patriotic plant, fully reflecting the color scheme of the Hungarian flag.

Typically new ingredient arrivals in Europe have been adopted first by the upper classes and then gradually worked their way through the various social layers until they were latched on to by common folk. Tea, coffee, chocolate, and nearly all spices and sugar followed this pattern in Europe. But paprika worked its way into Hungarian cooking by going in the opposite direction. Referred to by culinary historians as the "first democratic spice," it

was taken up first by poor villagers who adopted it primarily because they couldn't afford the more expensive options (like black pepper, nutmeg, or cinnamon) that were so highly prized by upper class cooks. Starting with the peasantry, paprika worked its way into the cooking of fisherfolk, then the middle class townspeople, and ultimately, at the midway point of the 19th century, it was adopted by the Hungarian nobility that had originally ignored its arrival.

Things grew rapidly from there, at least for a while. Zoltan Bogathy, whose store Culinaris is the high point of special food in Budapest, told me that, "Paprika production got a big boost with the railways in the second half of the 19th century. But it has been on a rollercoaster even during the late 1890's and the first decade of the 20th century due to the lack of understanding of larger scale production. Hungary at time went from exporter then began to import and then returned to exporting twenty years or so later as the local meat processors increased demand." Paprika usage and production dropped off when the Austro-Hungarian Empire came apart but Zoltan says that "there must have been in the high hundreds in the 'paprika belt,' between the Danube and the Tisza."

"Of course after 1945," Zoltan continued, "landowners were forced by the Communist government into co-ops and fresh produce was not allowed to be sold directly on farm markets and the small meat processors were taken over by the government, the small producers of paprika disappeared or went 'underground.' There were times when paprika was a controlled substance much like tobacco and was sold as a black market item." When we visited, Mr. and Mrs. Hodis told us stories about people coming to the market with matchboxes filled with paprika. They would pass the packet discreetly to potential customers who could sample it by smell or a small taste from the tip of their finger and then place an order to be delivered discreetly at a later date. Seriously, it sounded like something out of a major spy movie! Today there are again a fair few small producers but most are too small to sell much of anything outside their immediate surroundings.

As much as it's part of Hungarian culture, the truth is that paprika is really just what folks in New Mexico might call "ground chile." That said the peppers that are now used for paprika have been bred and developed in Hungary for so long that they are truly unique to that country. While Americans generally view paprika as a garnish to sprinkle on salads or stews, in Hungary paprika is revered in pretty much the same way that Mexicans value chiles. It's an essential ingredient, the primary driver of flavor. George Lang says the spice is reflective of the fiery temperament of the people, that the meeting of the two was a question of fate and faith. "How come the Arab nations have oil and the Hungarians have paprika?" he asks. "When God was giving out the goodies, Hungarians had first choice."

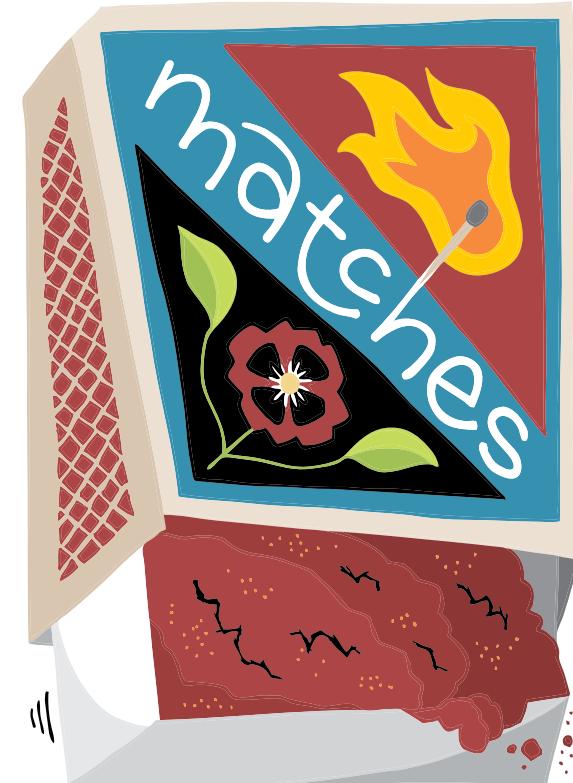
The name paprika is from the Latin. "Piper" is Latin for "pepper" and then add the diminutive (of which Slavic languages are so fond) making names such as "pepperke", "piperka" and finally "paprika." Paprika was originally referred to in Hungary as "Turkish pepper" and, more than likely, chile peppers came first from the east, brought by Bulgarians in the 16th century. They, in turn, probably took them from the Turks. Seemingly the spice didn't come into wide use until the latter part of the 18th century. At that time it was used medicinally like so many new foods, distributed as a remedy to fight fever and malaria because of its high Vitamin C content. (Of course back in the 18th and 19th centuries people didn't know about vitamins, so the fact that paprika was healthful would have been based on experience and intuition more than on any scientific theory. Fittingly, Vitamin C was actually discovered by a Hungarian, Albert Szent-Györgyi early in the 20th century. In case you're counting every gram, paprika has two milligrams of Vitamin C.) Among other good things it includes, paprika is loaded with vitamin A. If you've ever suffered from night blindness, paprika broth is said to cure it quickly.

Paprika production and propagation took great leaps forward in the 19th century. In 1859 two brothers named Pálffy from the town of Szeged developed a machine that took the veins and seeds out of the peppers, streamlining the production process. In 1899 Ferenc Horvath developed a milder pepper that allowed for the effective introduction of the now famous "sweet" paprika. Unlike in Latin America where hot peppers are generally prized, Hungarians have been working hard to make paprika available in ever milder forms. While some Hungarians do still like heat, many will use mild, sweet paprika and serve hot fresh peppers (confusingly to English speakers, also known as "paprika," or "fresh paprika,") to bring the heat alongside.

In Hungary paprika was—and really still is—very much a product of the countryside, a part of the annual agricultural cycle to which most everyone in pepper growing districts is fully attuned. Within Hungary every area has its own pepper, much like in Mexico where each part of the country has a chile or two for which it is known. The two best-known regions are Szeged (home of the

Hodis) whose paprika is a bit on the spicier side, and Kalocsa (pronounced "Kalocha"), which is a touch sweeter. This area is known as the Great Hungarian Plain fed by both the Danube and Tisza rivers. Both areas are known for having excellent soil and plenty of sun.

Traditionally, newly harvested peppers were allowed to rest a bit to reduce their natural moisture, pierced with a needle and string, and then arranged on the thread in a star-shaped pattern. These pepper garlands were hung up to dry in the sun, much like the chile ristras you see in the American Southwest, until their seeds rattle, at which point they would be ready for grinding. Grinding would be done as needed throughout the year in order to insure that the paprika would be as fresh and flavorful as possible.



"If you walked through the villages in October you'd see peppers hanging to dry on every porch," one native Hungarian told me smiling, obviously a happy memory. She paused, shook her head gently from side to side, and then went on. "We used to make our own paprika after the peppers dried. For hours and hours and hours and hours..." she said, sounding tired just at the thought of it. This, I think to myself, is the difference between observing from afar and living the life first hand. The old harvest sounds romantic but, of course, I didn't have to go out and do it every autumn. She motioned with her hands to demonstrate the down-and-around wrist action that goes with working a mortar and pestle.

This pounding method is the oldest technique for making paprika. In the middle of the 19th century commercial milling began to move production out of the homes and into water powered mills. The problem with these was that water mills didn't function well in the winter, the time of year that paprika was in the highest demand. In 1874, the above-mentioned Pálffy brothers continued their innovative work by introducing a new rolling mill powered by steam. The best paprikas today are still stone ground in order to keep excessive heat from damaging flavor. The Hodis use a small mechanical mill with stones inside a metal casing.

The best peppers for paprika are still those that are hand-harvested when they're fully red and ripe as the Hodis do. Bigger factories use machine harvesting that inevitably gathers both mature and immature peppers in their single pass through the fields. The peppers are then ripened in boxes stored in coolers instead of in the sun, yielding a consistent but less flavorful product.

There's a Hungarian saying that, "One who has salt and paprika has all the spices necessary." I don't know that I'm ready to trim back quite that much, but you get the point. Paprika is ubiquitous in Hungarian cookery, used to add flavor, color and depth to all sorts of dishes. "You use it all the time," the Hungarian born Leslie Kish, one of the founders of the Institute of Social Research here in Ann Arbor, told me. Paprika in Hungary is used on fish dishes, on meat, with potatoes, mushrooms, soup, and stews. This is pretty much the same tune you'll hear from any tradition minded Hungarian cook. "Unlike other spices you don't ever have to worry about using too much," one told me. "I use it with everything," she said, "by the tablespoonful, not teaspoon!" Another cook professed his love for noodles with paprika, sour cream, fried bacon and farmer's cheese. "Every restaurant in Hungary you see it on the table," one Hungarian related. "But," she added, "you may not see black pepper." To give you a sense of how important it is, the average Hungarian family consumes about a kilo of paprika a year.

While high quality paprika and ground chile can be found from many countries, please understand that the Hungarian product is very particular. It brings a look, a feel and a flavor all its own. Zoltan says "First of all there is the unique aroma—the perfume if you wish—of the Hungarian (Szegeder) paprika: it is sweet, fresh and deep. Its color is also recognizable instantly as it is lighter and more orange-hued than Spanish or South American varieties. And its flavor musky and meaty."

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(Hungarian Paprika cont.)

Cooking with Hungarian paprika is about as easy as can be. Almost anything can be made into "paprikas" by combining onion slowly cooked in pork fat 'til it's translucent, then adding basically whatever you fancy and of course plenty of paprika. Typically it's best to wait until the onion gets golden before adding the paprika, lest its high sugar content quickly caramelize or burn. To release the full flavor of the paprika, you need to add it to hot fat. The fat shouldn't be too hot though or the sugars in the paprika will burn. Without the heat, the full flavor of the paprika will be lost. Additionally paprika is often added to a flour and fat-based roux.

One recipe for a simple country soup calls for little more than cooking an onion in fat, adding plenty of Hungarian paprika, water, salt and pepper and then simmering the whole thing. When it's almost done you just add egg noodles and cook through, then serve. Really, the paprika is the point of the soup. You can create a fish soup by repeating the same basic process but using fish stock or better yet simmering the whole thing extensively with fish bones and then adding some fish at the end instead of the egg noodles. The Hungarian fish soup we had a the family home of a Szeged paprika maker was amazingly delicious. The key is never to stir once you've added the fish—you're only

"allowed" to tilt, tip or turn the pot so the fish moves around, but stirring will cause unacceptable break up of the fish's flesh.

At the Bakehouse you'll find the Hodi Hungarian paprika in the special barches we do—challah bread spiced up a touch with a good bit of paprika. We also use it in our savory work—the wonderful solet (what you might casually call "Hungarian chili"). Later in the summer one of the best ways I know to use this amazing Hungarian paprika is make lecsó (pronounced "let-cho"). It's probably the most prominent Hungarian dish. Fresh hot Hungarian peppers, onion and tomatoes are simmered together with salt, and a good bit of paprika. There's not typically any meat in the dish (though it is good with Hungarian bacon) but as Zoltan points out, "the high quality Hungarian paprika actually gives a meat taste to vegetable dishes. Many vegetarians recoil at first tasting a lecsó made with real Hungarian paprika as they suspect it has sausage in it!"

Take note that paprika is also added at the end of the cooking and at the table, not just in the recipe preparation. On an even simpler level, you can add Hungarian paprika to potatoes to make a potato salad. Sprinkle it onto deviled eggs or omelets or onto pasta dishes. I've taken to leaving a tin on my table so that I can add it at will.

Amazing Vinegar from Northern California 1996 GEWÜRZTRAMINER VINEGAR FROM NAVARRO VINEYARDS

Ted Bennett and Deborah Cahn begin farming near Philo in the Anderson Valley in northern California in 1974. After running successful stereo business in the East Bay, they decided to pursue their passion and bought 900-plus acres of land that stretch high into the hills. Unlike the Callahans who raised sheep, Ted and Deborah replaced the flock of 900 that came with the land with grape vines. Long fanciers of Alsatian wines, Gewürztraminer was one of the first things they set to work to produce and it remains their flagship grape to this day!

Wine is, of course, their major focus. But this vinegar—made nearly twenty years ago, but just arrived to us this spring—is pretty special too. It happened sort of as an accident. "In 1995, we had severe shatter [a failure of the fruit to mature after flowing] in all our Gewürztraminer and could only produce a third of wine that we needed for sales to existing customers. Fortunately, that was followed by a good crop in 1996; the estate-grown grapes were picked in mid-September at about 24 Brix (sugar) with good acidity and lively fruit; the wine produced was a Gold Medal winner.

"We were so unhappy turning customers away when we were out of our 1995 vintage, that we decided to produce and bottle an extra 1,000 cases in 1996 and release it early to cover the shortfall. But since the next three vintages produced a normal Gewürz crop we didn't sell all that we bottled." They were left with about 200 cases of Gewürztraminer and another excellent new crop coming in on top of it. "So we decided to make vinegar out of the excess wine around 2001. We converted a dozen French oak barrels into vinegar fermentors and used the traditional Orleans process. We uncorked the remaining '96 wine into the fermentors and added a vinegar mother to each fermentor. After many months, we 'filtered' the vinegar (to remove any mother) from the fermentors and racked it into French oak barrels to age."

I happened across it at the farmer's market stand of the nice folks at Pennyroyal cheese when I was out west last fall. I liked it immediately. Bought a bottle and brought it home and liked it even more still. Then we figured out how to buy up a good bit of the very limited stock the Navarro folks had left and now, it's here! Traditionally made, fifteen-year Gewürztraminer vinegar from an award winning winery is not something one comes across every day. Nor are we likely to again. Best I can tell the vinegar was made as a one time project by the Navarro folks, which makes me all the happier to have it



here! It's so good that I'm hoping to have a shot at talking them into doing it again.

In the mean time, I'm enjoying this one regularly. The flavor is fantastic. I've been using it in my kitchen for months now. Light, lively, delicate but delicious, maybe a touch of tropical fruit, full and round. It's a great vinegar for all those beautiful lettuces at the Farmer's Market right now. Great too for seafood—lovely way to deglaze a pan after you sauté some fresh fish or scallops. And really nice sprinkled onto oysters. Because this was a one time production I can't tell you how long our supplies will last. I can tell you the vinegar is delicious. I've bought six bottles to stick in my cabinet at home—I don't want to run out!

Incredible Italian soda from Lurisia **CHINOTTO CARRIES THE DAY!**

I confess up front that this is not something I'd normally be carrying on about. But there's something compelling about the chinotto soda from the folks at Lurisia (whose incredible naturally sparkling water we bring over from Italy) that even though I rarely drink much soda pop I can't stop drinking this stuff.



Aside from the fact that it tastes great and is really refreshing, the story is super interesting. The chinotto orange arrived in Italy from China around 1500. It's a myrtle leaved, evergreen orange tree that grows to about five feet high and it found an ideal growing climate on the western end of the Italian Riviera. It became extremely popular—both to grow and to consume—near the town of Savona. The tradition of candying chinotto orange started in the second half of the 19th century when a confectioner from the French town of Apt (where candied fruit has long been highly favored) arrived in Savona. He set to work candying the chinotto and other local fruits. The fruit is immersed in sugar syrup for three weeks, then drained and rolled in sugar. Before long the town became a capital of fruit candying. People took it home as a souvenir, and it was shipped around the country; Giuseppe Verdi, among other luminaries, apparently loved it.

Chinotto soda probably got its start in the 1920s or '30s though no one seems to be able to pinpoint its proper beginnings. Whoever had the bright idea to brew some was onto something. In its more commercial form Chinotto is probably the #1 soft drink in Italy. Coke makes it and it's sold as Fanta Chinotto! The Lurisia version is artisan in its origin and infinitely more delicious than what's made in the large factories. It starts with Slow Food Ark of Taste Chinotto (the Ark is the place that the great endangered traditional foods of the world are enshrined and kept alive) fruit. The flavor is so far above the mass market version. Given that most of you won't have tried the latter that may be irrelevant. All you need to do is try this one. It's actually excellent as a cocktail mixer too. It's got a lot of that great balance and beauty you get from a well made bitters.

Ari

SPAIN VS. ENGLAND!

Manchester United and Real Madrid might be squaring off at the Big House in August, but England and Spain have been happily co-existing on our shelves for many years. In honor of this summer's big game, here are a few of our long-time favorites for Brits and Spaniards and everyone else who just likes really well made, really delicious food.

STARTING FOR SPAIN!

PX Sherry Vinegar from Southern Spain



While there are now other brands of PX vinegar showing up from Spain, I still stand by this particular one because it just tastes better. It was first released to us in limited quantities by the firm of Sanchez Romate. We actually got the chance to sell this here because one of the top folks at Sanchez Romate saw a copy of Zingerman's *Guide to Good Vinegar* and saw their label recommended in there. So he wrote and offered us the chance to sell this amazing stuff for the first time in the States!

Crystal—The Foie Gras of Peppers

Even in Spain, the Crystals are hard to come by. "Everyone makes Piquillos," one local told me. "But only a few do the Crystal." Their high cost is, not surprisingly, tied to the rarity of the pepper, and even more to the labor involved in making them. The Crystals are basically the foie gras of the pepper world. They're so super rich, so delicious, so good that I ate a whole jar's worth in one sitting while in Spain.

Marqués de Valdueza Olive Oil from Merida



The Valdueza oil is very well made from a unique blend of four different varietals that grow on their farm. Hojiblanca and Picual are from southern Spain. The former brings a soft, warm, buttery flavor; the latter offers hints of artichoke, green asparagus and a touch of black pepper in the finish. Arbequina arrived in the region only recently, planted for its good yields and it adds a round, soft flavor. Most interesting to me is the oil from the Morisca olives, which are unique to the area. They offering a fair bit of pepper, and interesting fruit, almost apricot in a way, with a touch of green grass and green tomato. You'll want to use it for finishing: drizzle on great greens from the market or on top of a bit of roasted meat or vegetables.

Iberico Bellota Ham

How good is Iberico bellota ham? Although I've never actually heard one say it in person, I've been told that even some Italians will acknowledge the supremacy of Iberico ham. Superstar French chef Joël Robuchon, in reference to Iberico hams, has openly stated that, "The ham and pork of Spain are the best in the world." On a personal level I'll say that Iberico bellota hams are easily twice as good as any of the other great (and there are many) cured hams I've ever had.

Ortiz Tuna and Anchovies from the Cantabrian Coast

You have to get out of the canned tuna mindset that most all of us were raised with here in the States. In Spain, tinned tuna is pretty much the cat's meow. Ortiz is a fifth generation fishing family that's tinning some of the best tuna and anchovies around. As with all fish, freshness is huge. The Ortiz folks are on the docks daily in season to buy from the best boats. All the tuna are line caught. The cooking, the packing and the entire operation are done with high attention to detail and very flavorful results.

Manchego Cheese Dehesa de Los Llanos

Manchego is sold pretty much all over the U.S. nowadays and there are about 142 levels of Manchego quality. What we've got on the counter right now is the real thing. One element that makes the cheese so special is the breed of the sheep, another is what the animals are eating. The sheep graze on the dehesa, huge fenced-in-from-the-outside, basically still-wild-on-the-inside lands that are filled with an interesting array of herbs and grasses, which makes for more much meaningful eating. The quality of the milk and the make are of course the keys—poorly made it can be bland or even barnyardy, texturally it can be a bit pasty. The Manchego from Dehesa de los Llanos has a slight graininess on the tongue that I really like and its flavor is lively, meaty, light but long in the finish, like a good cured ham.

Finca Pascuelete Cheese

This cheese was started by American Aline Griffith who was working as an American spy in Spain during WWII and then married and settled there. The milk from the finca (farm) is organic, from the farm's own herd of Merino sheep, and limited in supply but big in flavor. 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 flavor and texture of the finished cheese. When it's done right, you get a cheese unlike any other. Serve the Finca Pascuelete 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.

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International Champions Cup Tailgating, August 2nd!

Heading to the Big House to watch Manchester United and Real Madrid? Give Zingerman's Catering a call. We'll set you up with some fabulous food and beverages, delivered right to your tailgating spot.

You get to party, while we do the work!

WE DELIVER TO THE BIG HOUSE!

Spanish and British Cheese Contest

Who will win? Spain's Manchego and Britain's Montgomery Cheddar go head to head. Take the cheese challenge and decide for yourself which country gets the goal! We will select some delicious Spanish and British cheeses basket them with Marcona almonds and Bakehouse baguettes.

We'll send along traditional condiments of membrillo (Quince Paste—a Spanish delicacy) and chutney. A sure way to SCORE!

\$7.50 a person

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- Grilled Chili Lime chicken
- Zesty Cuban Pork served with Bakehouse buns
- Zingerman's redskin potato salad
- Fresh fruit salad
- Spinach and penne pasta with Greek feta salad
- Zingerman's Magic brownies and cookies
- Assorted Coke products

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Red Card Zingria

This fruitful concoction of wine and spirits will have you shouting "Olé!"

\$75/gallon (serves 10 to 15)

Zingerman's Goalpost Tailgate

Select your favorite assortment of Zingerman's famous Deli sandwiches. We'll arrange them in a basket, ready for you and your guests to devour.

The sandwiches arrive with:

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- Fresh fruit salad
- Crisp veggie tray with creamy ranch and roasted red pepper dip
- Zingerman's Magic Brownies and cookies
- Assorted Coke products

\$23/per person

Call ahead at 734-663-3400 and we will run your order out to you! Need delivery? We are happy to bring your food to you.

Please place your catering order 48 hours or more in advance.

This will help us to secure your desired delivery time and menu selection.

STARTING FOR ENGLAND!

Montgomery's Cheddar

Like the British Empire, cheddar conquered the world. It's the planet's most widely copied cheese. Ironically, with so much emphasis on imitation, the original has become an endangered species. It's rarely found in this country and is worlds apart in character from its copycat cousins. Montgomery's is one of only three farms making truly traditional farmhouse English cheddar. Big, clothbound drums are made by veteran cheesemaker Steve Bridges every day except Friday. All the milk comes from Jamie Montgomery's herd of just under 200 Holstein-Friesian cows that graze on a nearby hill rumored, incidentally, to be the site of Camelot. The cheese has a golden color, a warm, flaky texture and a penetrating, memorable flavor. Each wheel is spoken for—they're taking no new customers.

Raw Milk Stilton

Raw milk Stilton hasn't been made since 1989. With the guidance and support of Randolph Hodgson of Neal's Yard Dairy, Joe Schneider has revived this extinct cheese. Problem is, he can't call it Stilton. The laws governing the name of Stilton prescribe that it be made with pasteurized milk, even though it was made with raw milk for hundreds of years. Hence the name Stichelton, the original village where Stilton was made. This is the only traditional raw milk Stilton in the world. The curds are hand-ladled before being set into forms and drained. Later, they're pierced with needles and the famous blueing begins. Four to six months later we have the result: an exquisite, legendary blue with broad, buttery flavors that linger on the tongue. Randolph and crew select the best wheels for our customers.

Wensleydale

A "dale" is a valley; Wensleydale is a valley cheese. I don't know if valley cheeses have a bloodline that connects them like mountain cheeses do, but in Britain they certainly have common traits. They feature a very loose curd—they flake and fluff when you cut them—and a crumbly texture. If I

had one word to describe the flavor, it would be "understated." This is not a cheese that knocks your socks off, talks loudly or stands up to be noticed. That said, whenever I eat a piece, I inevitably reach for another. It's mild, with a lactic tang, a soft, buttery edge and a fudgy texture. Bronwen Percival, the cheese buyer at our source, Neal's Yard Dairy, says, "Wensleydale does what it does extremely well. It's not a profound cheese, but I'm not always in a profound mood." Well put.

Appleby's Cheshire

Sounds like "cheddar," but it's not. That's not to say it's totally different. Like our English Farmhouse Cheddar, it's made in a drum shape from raw cow's milk from the Appleby's own herd. It's also cloth wrapped, which makes it age faster and, I think, gives it a more interesting flavor than wax rind cheeses. Similarities aside, the flavor of Cheshire is different. It's a little drier than cheddar. The texture is crumbly and light. The flavor tickles your tongue. Sticking with instincts and skills that have been honed over a half century, the Applebys make a great traditional cheese. It's the last farmhouse version of its kind. Buy it while you still can.

Thursday cottage Preserves

For the past fifty years Thursday Cottage has been making tasty marmalades and preserves, using traditional methods. All the jam and marmalade is made in England and is still being tasted and polished over by the original Jam Lady, Pam Corbin. She's been at it for over 50 years, and though we had it on the shelves a long time in our relatively small shop, we have yet to taste anything that could claim its spot. Pam and her crew make everything in small batches, about "100 jars from every boil" by her estimation. All of her jams, marmalades and curds are cooked in open pans and the fruit is stirred in by hand. They're jarred by hand as well because, as she notes, you get more whole fruit when hand pouring. If you think jam is just jam, ask for a taste next time you're in.





ZINGTRAIN SWEETENS UP HONEY BUTTER FRIED CHICKEN

It's been such fun and such an honor for ZingTrain to watch the four partners of Honey Butter Fried Chicken transform it from a vision into a reality. They've come to multiple ZingTrain seminars in various combinations and with each visit we heard a little more about how their vision of Honey Butter Fried Chicken was slowly and painstakingly and brilliantly becoming a reality.

Here's an interview with Honey Butter partner Christine Cikowski conducted by Ari on the topic of his latest book in the *Guide to Good Leading Series, A Lapsed Anarchist's Approach to Managing Ourselves*.

ARI: Congrats on getting Honey Butter Fried Chicken open! Can you tell folks about your business?

Josh and I decided to attend the Working with Zing seminar and it truly blew our minds.

CHRISTINE: Gladly! Honey Butter Fried Chicken is a casual, counter-service restaurant in the Avondale neighborhood of Chicago. Myself, my co-chef and business partner Joshua Kulp and our business partners Jen Mayer and Chris Jennings opened the restaurant in September of 2014 to rave reviews (pinch me!) and even more enthusiastic response from customers (far better than we could have imagined!).

We serve fried chicken with honey butter, seasonal-vegetable driven sides, crave-worthy comfort desserts, craft beer and cocktails and get as many ingredients as possible from local and sustainable sources and farms. Our restaurant concept was born out of the yearly fried chicken dinners at Josh's and my first business, Sunday Dinner Club, a 15-times-per-month private dinner party, serving multi-course plated dinners to an entirely word of mouth community.

ARI: How did you get connected with ZingTrain?

CHRISTINE: I was connected with ZingTrain by Sandra and Mathieu Holl, friends who own Floriole Cafe & Bakery in Chicago. They attended the Zingerman's Experience seminar. After they returned, they raved about the place, the community of businesses, the systems and culture they were exposed to at ZingTrain and Zingerman's. My business partners Jen and Chris signed up for the same seminar and returned with similar experiences and sentiment. Josh and I decided to attend the Working with Zing seminar and it truly blew our minds.

ARI: How has ZingTrain impacted your business?

In so many ways, it's hard to account for all of them. At first, it was little shifts in our attitudes after returning from that first seminar. We paid more attention to the power of inspiration and hope; being more mindful of our energies and how it affects our staff and work environment; implementing a couple of better HR practices; training our staff on how to vision; checking in with each other's energy levels; demonstrating bottom line change. It was really the inspiration and hope that we gained at ZingTrain that impacted us first. When we opened HBFC, we wrote our staff guide based on Zingerman's version and utilized the 5 Steps to Handling Customer Complaints, 3 Steps to Giving Great Service, Code Greens and Code Reds, conduct policies, harassment policies, sanitation and safety policies, training passports, etc. We trained our staff on how to use those tools from day one, and the impact has been amazing and limitless and quite effective since we set all the expectations from day one. Our systems and our culture work together. Sure we have issues and problems, but they are good issues and problems and we have a lot of tools to try and solve them. The biggest achievement besides our remarkable customer service is our open book management. We have weekly huddles where we go over the finances of the business with our staff. They are really getting involved with it and see how we can all effect it and benefit from it.

2014-15 Seminar & Workshop Schedule

ZingTrain offers 2-day seminars and 4-hour workshops at our training facility in Ann Arbor, MI. We cover a range of business-related topics, from customer service and leadership to marketing and HR. Best as we can tell, there's nothing else out there quite like the seminars and workshops we offer. The ideas and concepts we present are unique and uniquely successful but also tested by 30+ years of implementation in each and every one of the Zingerman's businesses. Also, the food at our seminars rocks. We pamper you with chair massages. And we've been known to regularly go the extra mile. Or four!

2-Day Seminars

[\$1250-\$1500/person, check out our multiple seat discounts]

THE ART OF GIVING GREAT SERVICE

August 11 - 12, 2014
November 10 - 11, 2014
February 2 - 3, 2015
May 7 - 8, 2015

LEADING WITH ZING!

August 14 - 15, 2014
October 20 - 21, 2014
February 16 - 17, 2015
May 11 - 12, 2015

BOTTOM-LINE TRAINING

September 8 - 9, 2014

THE ZINGERMAN'S EXPERIENCE

September 15 - 16, 2014
December 8 - 9, 2014
April 13 - 14, 2015

The language I use is more intentional—switching from "can't" to "won't", "can" to "will" has made a huge difference in how I work and speak to staff, colleagues and partners.

ARI: You've been reading the new book, *Zingerman's Guide to Good Leading, Part 3: A Lapsed Anarchist's Approach to Managing Ourselves*. It sounds like it really resonated?

CHRISTINE: That is an understatement. My interest in Self-Management actually started after the Managing Ourselves webinar. I am not kidding when I say I was crying through about half of it. Thank god all the participants were on mute. Silent tears of truth when I realized that most of my problems, issues and doubts stemmed solely from me and my under-managed self. Allow me to be clear—it wasn't a woe-is-me response. It was simply a deep understanding that if I wanted to change or improve my life and my businesses, I needed to start with myself. When I discovered that there would be an entire book devoted to this subject, I promptly ordered it. Vowed to read it on my vacation in Mexico this past January, the first legitimate vacation I've taken in 6 years. The location and situation were ripe for absorbing this particular subject, as I was on a mission to explore myself away from my businesses and home. I even wrote a 5 year vision on a bus from Oaxaca to Mexico City, which has set my life on a path that I am excited to journey on. Reading that book at that time was a choice, writing that vision at that time was a choice and inspired by reading this book. I came back to work with a new intention—to spend more time working on myself. I'm now enjoying the process of learning self-management. I was encouraged by you sharing that it takes a long time (a lifetime?) to master and your personal experiences lead by example.

4 Hour Workshops

[\$295/person]

CUSTOMER SERVICE EXPRESS

July 31, 2014
November 19, 2014
February 12, 2015
June 11, 2015

CREATING A VISION OF GREATNESS

October 6 - 7, 2014
January 26 - 27, 2015
June 1 - 2, 2015

ZINGERMAN'S MARKETING SECRETS

October 13 - 14, 2014
March 9 - 10, 2015

WORKING WITH ZING!

November 3 - 4, 2014
April 27 - 28, 2015

BOTTOM-LINE TRAINING

February 19 - 20, 2015
May 18 - 19, 2015

Buy 2 seats, get a 3rd for 25% off!

Buy 3 seats, get a 4th for 50% off!

Buy 4 seats, get a 5th free!

Buy 5+ seats, get 20% off every seminar!

(applicable to 2-day seminars only)



ARI: How has what you learned from the book made a difference in your day-to-day life?

CHRISTINE: How I speak to myself has shifted. I am much more inclined to give myself a break when I make a mistake, to let myself fail without negative self-criticism and encourage myself that I can always improve next time. There are lessons to be learned everyday.

The language I use is more intentional—switching from "can't" to "won't", "can" to "will" has made a huge difference in how I work and speak to staff, colleagues and partners. I am still new to the self management philosophies and feeling my way around their rooms, sometimes in the dark, but the most impactful theory I absorbed was about the power of choice. That everything I do and say, or don't do or say, is freely my choice. An immense weight always lifts off of me when I remind myself of that—that everything that I am doing is a choice. Some people might find that debilitating, that it puts too much responsibility on them. I find choice liberating. If I am unhappy or in discomfort or unsure, it is usually because of a choice I made rather than someone else's fault. On the contrary, if I am happy or inspired or feeling pleasures and joys, that is because of my choices too. Choice provides a power that strengthens me when I feel weak and supports me when I feel strong.

ARI: What else should I ask you?

CHRISTINE: How hard is it to balance a healthy and exciting business and personal life? Very, but I know it is worth it. Something you once said about living an extraordinary life not being easy but worth it. I understand that now. I understand that better now that I am learning how to manage myself better.

Zingerman's®
DELICATESSEN

SUMMER SALE

SALE ENDS JULY 31!



Roi Olive Oil

Mellow yet rich in its unfiltered state, the latest harvest from fall 2012 is delicately delicious. It's a little more bitter and assertive than in past years but still flowery and feathery light, perfect for pesto making with sweet basil. The flavor starts buttery, slowly builds to a mild peppery finish, then fades slowly, smoothly, leaving your tongue a little tingly. 500 ml.

was \$25
now \$15



Zingerman's Peranzana Olive Oil

We looked long and hard for an oil to call our own. We finally chose this one. Zingerman's Olive Oil is made by Marina Colonna on her ancient estate in the Molise, a little over 100 miles due east of Rome. Made from hand picked Peranzana olives pressed the same day they're taken from the tree, this extra virgin olive oil is hugely flavorful. It has a pleasing aroma with notes of fresh cut grass and black pepper. Its lively olive flavor is very fruity this year. It finishes with that great green olive bitterness and a bit of a peppery kick. It's excellent on just about everything—salads, soups, seafood, steaks, beans or, of course, bruschetta.

was \$29
now \$19



Ortiz Bonito Del Norte Tuna

Tuna in tins, especially these from the fourth-generation family firm Ortiz, is one of the jewels in Spain's culinary crown. Ortiz's fish are all line caught—not netted—hand filleted at sea and quickly tinned in good olive oil. The olive oil is key. It adds flavor and makes the texture silky over time, unlike water, which tends to leach flavors from the fish. Bonito—or albacore, as it's commonly known in America—is the most mellow and highly prized species. It gets my vote for top everyday eating tuna. It's nearly the ultimate in convenience food. A quick turn of the lid, and you can serve it with salads, beans, appetizer platters or on its own, dressed with some top-notch olive oil, a squeeze of lemon and a sprinkling of sea salt. Also available in cases of 12

was \$8
now \$5



Mahjoub Sundried Garlic Spread

It takes a long time and lots of care to make this spread, but its effect in the kitchen is instantaneous. It all begins on the Mahjoub estate in the Medjerda Valley, outside of Tunis, Tunisia. There, the organic garlic is grown and harvested. Each clove of garlic is released from its bulb and spread in the hot desert sun to dry. Sun drying concentrates the flavors of the garlic, bringing out the sweetness beneath the surface. Open the jar, take a sniff and start imagining all the dishes it'll improve. The flavor is deep and savory but not overpowering, like a fresh clove might be. Drop a dollop atop grilled meat, or mix a bit with olive oil and vinegar for salad dressing. Slice up a baguette, lather on a bit of spread, top with fresh tomatoes from the market and voilà! Instant hors d'oeuvre!



was \$15
now \$8



Agrodolce White Balsamic Vinegar

This is an exceptionally delicate, subtly sweet and really delicious vinegar. It's crafted by Sante Bertoni on his family estate outside of Modena, Italy. Described as a bit of a mad scientist, Sr. Bertoni is giving the vinegar extra maturing just for us, making its flavor more complex before it hits your kitchen. Agrodolce is super smooth, light on the tongue, subtle, and very, very long in the finish. You can use it in place of balsamic since it's similarly soft and sweet. Wherever it's employed, your cooking will be enhanced by one of the most elegant vinegars I've tried in a really long time. 500 ml.



was \$25
now \$15



MORE GREAT SUMMER SALE SPECIALS!

La Spineta Olive Oil	was 24.99 - now \$15
Butternut Squash Oil	was 16.99 - now \$10
Il Mongetto Tomato Sauce	was \$10.99 - now \$7.50
Virginia Peanuts Salted or Butter Toasted	was \$6.99 - now \$5.00
Maffé Sauce	was \$9.99 - now \$7.50
Alzieri iL Olive Oil	was \$49.99 - now \$35
Agrimontana Fig Jam	was \$9.99 - now \$7
Portuguese Sardines	was \$7.99 - now \$4
Mackerel	was \$7.99 - now \$4.50
Mackerel Piri Piri	was \$7.99 - now \$4.50



Got food lovin' friends from far away who can't get to the Deli?
No problem! This sale has wings.

Just log onto www.zingermans.com or call 888.636.8162 and get the same great deals by mail!

you really *can* taste the difference!™

ISSUE # 245 • JULY-AUGUST 2014

"the cream of the cream cheese crop!"

—Cook's Illustrated

It was about ten years ago that Zingerman's Creamery Cream Cheese was awarded first place at the prestigious American Cheese Society conference and the *New York Times* proclaimed, "This cheese stands alone." The cheese was one of the very first we developed and was based on a recipe from 1936 written by then cheese guru John Langley Sammis.

Not surprisingly, the award and attention spurred a lot of new competitors and a number of very good ones. In fact, we found a few of these new cheeses were actually as good as or better than ours. We had become complacent and the tricky thing about complacency is that it's not intentional, and it just sort of creeps up on you. So, about three years ago, Creamery Managing Partner and one of the country's leading authorities on lactic cheeses, Aubrey Thomason and her team of cheesemakers set about to improve the Cream Cheese and restore it to greatness.

The thing about cheesemaking and, in particular, cream cheese is that there is no magic bullet ingredient that you add and suddenly you've got greatness. In fact, like a lot of things in life, improvement comes from fastidious attention to detail, focusing on a lot of time-consuming subtleties that others don't, and persistence. Lots of persistence. Ripening the milk for an extra five hours is not convenient and probably not the most efficient way to make the cream cheese, but it does create a more flavorful cheese. Keeping detailed records on batches, logging pH, room temperature, milk temperature and a myriad of other factors that could influence the final product, isn't the most glamorous part of making cheese, but it is arguably one of the most underrated influences toward improvement.



After three years of tweaking, frustration, setbacks etc. the cheese team's hard work and time invested has paid off in a big way. Rated the best in the country by *Cook's Illustrated*, the evolution of our cream cheese is inspiring. We've evolved from the early good, but somewhat crude cream cheese, to the beautiful, gentle floral tasting velvet soft cream cheese of today that has hundreds of uses that don't involve a bagel.

John

John Loomis,
Creamery Founder
and co-Managing Partner

cheese of the month

july

Original
Cream Cheese

\$10.99/lb. (reg 12.99/lb.)



august

The City Goat

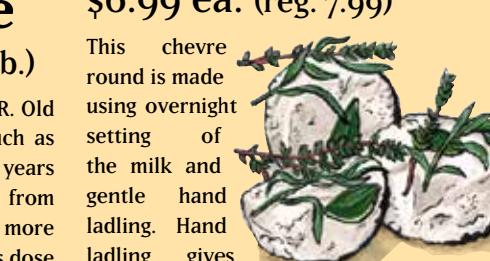
\$6.99 ea. (reg. 7.99)

This chevre round is made using overnight setting of the milk and gentle hand ladling. Hand ladling gives this cheese an amazing, evolving texture, from light and airy when very fresh to firm and perfect for crumbling over salad when older. Fresh and crisp with a lemony tang.

Serving Suggestions

This amazingly simple but versatile cheese is limitless in its uses. For an easy appetizer, try rolling the sides in freshly chopped rosemary. It is also very good with roasted red pepper and pesto, or for a Mediterranean experience, try it with honey and toasted almonds.

Available at
Zingerman's Creamery,
Deli Next Door and Roadhouse



Summer Gelato Flavors!

Cherry Chocolate Chip Sorbet

Sweet and tart Michigan-grown cherries form the base to which we add our hand-made dark chocolate chips.

Lemon Gelato

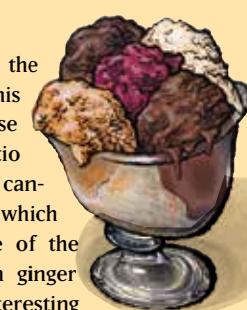
Lemon Gelato made with Zingerman's Bakehouse lemon curd gives it a velvety texture and sweet lemon flavor.

Coconut Macaroon

Toasted coconut macaroons from Zingerman's Bakehouse folded into creamy coconut gelato.

Honey

Pure Michigan honey creates a rich yet delicate flavor.



Available at
Zingerman's Creamery,
Deli Next Door and Roadhouse

Taste with us at the Ypsi-Ann Arbor Beer Week!

We have a lot of beer lovers working at the Creamery and since we've started selling beer, wine and mead at our shop on Plaza Drive, we've met a lot of Michigan's amazing brewers (we really are incredibly lucky to have so many great home grown brews here in the mitten).

We'll be joining our favorite brewers
and sampling cheeses that go great with beer!

Saturday, Aug. 2 Sunday, Aug. 3 Saturday, Aug. 9
12-2pm, 2-4pm, 4-6pm 12-2pm, 2-4pm 12-2pm, 2-4pm, 4-6pm

For more info, go to www.visitypsinow.com/yabw

we want to **BAKE!** with you

At BAKE!, the hands-on teaching bakery at Zingerman's Bakehouse since 2006, our mission is to share our love of baking with home bakers, doing our part to preserve baking traditions, and, hopefully, inspire you to embrace our recipes and techniques and develop new traditions with your family. As the Principal of BAKE!, this is a very compelling mission to support.

My, how quickly time passes when you're having FUN! I've been at BAKE! over a year now and still marvel at and enjoy the wonderful relationships that I and all of us at BAKE! enjoy with each other and our students. I must say that I am 'touched' by the level of support I've received from everyone at the Bakehouse, within BAKE! and from all of you! It certainly feels like our mission of creating a community of bakers is coming true.

Part of a successful community is one which has open and effective communication and evolves through that engagement. At BAKE! many of the ideas for new classes are examples of that positive communication. These ideas often start with a 'stroke of the pen' by a student on the class evaluation form or come from a lively discussion we have during class or while we're taking a break. My only wish is that we could develop a class around every idea that we receive.

A series of classes that we developed in response to your feedback, are the Dinner Series for various nationalities. They combine a savory soup or baked item the Bakehouse is known for, with one of our breads and desserts to create the backbone of a meal. Students have enjoyed learning the broad range of techniques explored in these classes. Check them out! Other new offerings this semester include: Better Brunch; Magic of Maple; German Sweets; and a BAKE!cation Weekend Savory Baking. We hope you enjoy them.

As always, many thanks for sharing both your love of baking with us and your insight into how we can better serve you.

Dan Centurione, "The Principal"

new classes this year!

Better Brunch

Learn to make the classic brunch entrée Eggs Benedict. By the end of class you'll be able to make English muffins from scratch, creamy Hollandaise sauce and poach the perfect egg! For the scrambled egg lovers in your family, we'll teach you the classic French way to make them and then demonstrate a delicious waffle recipe. Put the waffles and eggs together to make a new breakfast sandwich. Okay brunch isn't brunch without some bacon. We'll cook up two particularly well-made bacons for you to taste in class, along with your other creations.

Dinner Series: British Isles

Our Guinness Beef Stew is so rich and flavorful that I've since stopped making my family's stew recipe. Beware this might happen to you too! To sop up the stewy sauce we'll make soft and tasty British Baps, a dreamy little dinner roll. Need a little something for dessert? Make the classic short bread cookies.



Hungarian Stars

Join us to learn two Hungarian all time favorites Rigó Jancsi and Somodi Kálacs. Rigó as we call it is a chocolate sponge cake filled with chocolate rum cream and iced with chocolate ganache. It's named after a handsome and charming Hungarian violinist! Somodi Kálacs is a Transylvanian yeasted sweet bread and the biggest bread hit we've had at the bakery in years. It's a sweet buttery rich bread brushed with butter and cinnamon sugar. Irresistible!

German Sweets

Join us to learn two traditional desserts from Germany. First you'll bake chocolate-dipped almond cookies (Mandel Hoernchen). Then build a Black Forest Torte (Schwarzwalder Kirschtorte) from the components you made from scratch. We'll guide you through their ingredients, techniques and pronunciations!

Magic of Maple

We have so many wonderful agricultural products to bake with in Michigan. One of our all time favorites is our maple syrup. In this class we'll teach you how to make maple bran muffins, maple leaf sandwich cookies and maple syrup pie. We'll also include a maple syrup tasting so that you can be an expert purchaser. Be Local! Three Cheers to Michigan!



now available!

BAKE! classes thru January 2015

Learn breads, pastries, cakes and savory foods. Spend 3 hours or a whole weekend with us. Private classes for team building available too.

over 50 more classes to choose from at:

www.bakewithzing.com

One of the "best, most affordable" cooking classes in the world. — Every Day with Rachael Ray

What's Bakin' at



bread of the Month



july

Better than San Francisco Sourdough Rounds

Crisp, crackly crust, moist honeycombed interior and the trademark sour tang that will tickle your tongue.

NOW
\$4.50
was \$6.25



august

Sicilian Sesame Semolina Rounds

Golden color and great taste that comes from the semolina and durum wheat flours. The entire loaf is rolled in unhulled sesame seeds.

NOW
\$4.50
was \$6.25



special bakes

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

july

Blueberry Buckle

7/3 - 7/6

Barches—Hungarian Egg Bread with Paprika

7/4 - 7/5

Somodi Kálacs—Hungarian Cinnamon Swirl Bread

7/11 - 7/13

Cranberry Pecan

7/18 - 7/19

Green Olive Paesano

7/25 - 7/26

august

Loomis Bread

8/1 - 8/2

S'more Tarts

8/7 - 8/10

Pumpernickel Raisin

8/8 - 8/9

Sky's the Lemon Cookies

8/14 - 8/17

Scallion Walnut

8/15 - 8/16

Potato Dill

8/22 - 8/23

Pepper Bacon Farm

8/29 - 8/30

Blueberry Buckle

8/28 - 9/1

Call ahead to order yours:

BAKESHOP 3711 Plaza Dr. • 761.2095

ROADSHOW 2501 Jackson Rd. • 663.FOOD (3663)

DELI 422 Detroit St. • 663.DELI (3354)

cake of the Month

20% off whole cakes & slices

july

Mississippi Mud Pie

An intense brownie-like chocolate cake covered in rich dark chocolate ganache, toasted meringue and a drizzle of chocolate sauce. This cake is best enjoyed at room temperature or even a little warm.



august

Buttermilk Cake

Soft buttery yellow cake filled with raspberry butter cream and covered in vanilla butter cream. The cake itself has an enticing aroma from the sweet Wisconsin butter and the Guernsey family dairy buttermilk. Always enjoy our cakes at room temperature.



you really can taste the difference!™

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