

Warm Bowls

to get us through the winter



One of my favorite authors from days of studying Russian history at UofM, Anton Chekhov, once said, "People don't notice whether it's winter or summer when they're happy." I'm pretty happy, but honestly, I do notice a difference. I'd much rather be sitting outside in the sun working in a t-shirt than putting on three layers of shirts and scarves to get ready to go out in the Michigan winter. But even though I'm not winter's biggest fan, there are still a slew of ways to stay happy when the days are shorter and darker.

One of the nice parts of my job is that I move frequently throughout the ZCoB (Zingerman's Community of Businesses). I more often encounter the less well-known culinary treasures that less frequent flyers may not notice. As Wendell Berry wrote, "local knowledge of the local forest, like the forest itself, is an asset." While the food itself is, of course, the point, it doesn't help much if you don't know about it! The least I can do is share my experiences! Putting all this together—happiness, cold weather and local knowledge—I put together a list of dishes to be had around the ZCoB. Bowls of heart- and hearth-warming, fully flavored, traditional foods that can take away the chill of your day and brighten your spirit.

Chicken Soup at the Deli

Every Friday evening for pretty much the first eighteen years of my life we had "chicken soup" for dinner. It was just one of those parts of the Sabbath meal. Sometimes it was with matzo balls, other times with noodles, on occasion with meat-filled dumplings, or just straight up. If you were high on my grandmother's list that week, you'd probably get a carrot or two from the soup in your bowl. Kind of like college football rankings—you had a decent idea of who's where but you never really knew 'til the soup came out of the kitchen. Regardless, there was always chicken soup.

Today, I can get chicken soup every evening. We've been making it at the Deli pretty much as my grandmother did since we opened up our doors for the first time in the winter of 1982. Just a long slow cook with high quality chicken, a bunch of carrots, parsley, celery, onion. There's really not much to it but like so much of our food, it's about the quality of the ingredients and taking enough time to do it properly.

Exceptional Piemontese Polenta at the Deli

My first epiphany with polenta came when I met the Marino family and tasted theirs about twenty years ago. While I'd never disliked polenta, it hadn't grabbed me as anything particularly special. When I ate the stuff the Marinos were growing, milling and making, I was converted. After a year's work to get it from the Piedmont to Ann Arbor, their polenta has become a regular at the Deli and in my kitchen at home.

The Marinos' entire effort is based right around their mill in the small, southern Piemontese town of Cossano Belbo. They grow an antique variety of corn called Otto File. The name means "8 Row" and likely a close descendant of the old corns that would have come over with Columbus. The grains—the corn kernels—are huge compared to what I'm used to seeing over here; each is bigger than the nail on your little finger! They're a deep gold in color, and more intensely colored than anything I see on the market here, other than what we refer to as Indian corn. Yields are low and it must be planted earlier than modern varieties in order to avoid cross-pollination. And, it must also be left longer on the stalks in order to enhance its natural sweetness; the Marinos don't have it harvested until late September or early October. The corn is grown organically, field ripened and dried primarily in the sun when possible. The milling is done with old stones and the germ is left in. We bring it regularly from Italy and store it under refrigerated conditions to protect its quality.

While there are probably hundreds of brands of polenta on store shelves these days, few come close to bringing the home cook the level of quality they could be getting. Getting the chance to eat great polenta made me realized what I'd been missing.

Lively, sweet, full of character, you can buy it by the bag at the Deli to take home and cook. Or you can just buy a bowl of it hot at the Deli. In the morning with delicious Italian chestnut honey (one of my all-time favorites) and golden raisins. Or later in the day with butter and cheese. Or cooked and cooled and ready to take home with you to prepare yourself.

Anson Mills Old-School Organic Grits at the Deli and the Roadhouse

In his wonderful book *The Unprejudiced Palate*, Angelo Pellegrini writes: "I have sought and found the significance latent in little things." I agree. One of the best things I can imagine eating with the cold weather is a really simple bowl of the excellent grits that we get from Anson Mills in South Carolina. Topped with a bit of butter, maybe a touch of grated cheese, and definitely a good bit of freshly ground black pepper (I've been loving our exclusive 5-Star Black Pepper Blend from Épices de Cru). Anson Mills' grits are really an exceptional meal. Or side dish, I suppose. Savory, clean, corn flavors.

These are grits the way they would have been two hundred years ago. They taste and smell of corn! Sadly these nearly passed out of production. Twenty years ago, there were maybe a dozen mills left making anything even close to this good. Glenn's original search started in 1995—he explored rural back roads looking for old Carolina white corn. He remembered his mother eating grits all the time when he was a kid. He knew it had to be out there and he had a sense of its flavor: "high mineral and floral characteristics and its creamy mouthfeel." Near Dillon, South Carolina, he found an old bootlegger's field growing the corn that is now the basis of all the great Anson Mills grits. It's called Carolina Gourdseed White. It dates back to the 1600s.

A big part of what makes Anson Mills products so exceptional is the cold milling process that Glenn uses. Everything is designed to keep temperatures down and, in the process, protect the flavor of the corn (or the rice). The corn during the milling stays cool—never gets above 58°F. By contrast, mass market milling basically "cooks" the corn during the milling, killing all the live enzymes and most all of the flavor (it does, however, sit well on the shelf for years). Anson Mills pumps carbon dioxide into the mill in order to keep oxygen off of the corn, preventing oxidation and protecting flavor.

Warm, filling, comforting, cozy. Fantastic finish. When I'm feeling down, a bowl of grits will bring me up. In the *New York Times* a few years ago, Glenn framed it this way: "Great corn is like great wine." I agree wholeheartedly. An exceptional meal at any time of the day!

Macroom Stone Ground Irish Oatmeal at the Deli

Twenty five years ago, on my first trip to Ireland, I visited Walton's Mill, home of what I believe to be Ireland's best oatmeal. Getting great stone-milled oatmeal from Walton's may be new to you, but to locals in Macroom, it's old hat. The family's been at it since the 1700s, when Richard Walton set his first pair of millstones. Donal Creedon, who runs the mill today, is Richard's great-, great-, great-, great-grandson. "T was my mother's people who built it," Donal told us quietly. "It's been in the family since 1832, since it was built." Today, Walton's Mill is one of the two remaining stone ground mills left in the entire country.

A key quality of this outstanding oatmeal is Donal's thoroughness. Donal is adamant about going on site to inspect every bushel he buys. "I would always know the farm it's grown on. And I would never buy oats on the phone," he said seriously. "Everyone has good oats over the phone," he chuckled to us.

Once the oats have been brought to the mill, they're toasted over moderate heat for two full days to enhance their flavor. There's a delicate but distinct toastiness in the smell of the meal, a toastiness that's taken through to the flavor of the cooked oatmeal. All you have to do is hold the bag up to your nose and you'll know what I mean. As Donal says, "A blind man can tell you the difference."

The actual milling is radically different from modern methods. To make "rolled oats", mills first ground the husks off the grain. The oats are then sliced, steamed (to soften them) and then finally, rolled flat. The process extends shelf life and speeds cooking time, but it can also damage flavor and texture. "Quick oats" are sliced and pressed even more thinly, making it possible to produce porridge in a matter of minutes.

Compared to rolled or steel cut oats, porridge made from Macroom's toasted and stone-ground oatmeal is almost another product altogether. Eating it for the first time is like taking a stroll in Paris, France when all you've known is Paris, Texas. You taste the toastiness. You taste the oats. You realize just how good, good oatmeal can be.

The Deli serves it Irish-style—with a generous sprinkling of soft brown Muscovado sugar and a pitcher of cold milk on the side. Take these oats home with you and serve it any way you like; with raisins, with honey, or just about anything else you can think of.

Potlikker Fish Stew at the Roadhouse

This is without a doubt one of my favorite foods from the Roadhouse. If you like fish, you like greens, and you like grits, this dish could be one of the best things you eat this week.

In the South, potlikker is seen as powerful stuff—the southern equivalent of chicken soup. For those who aren't familiar with it, it's the broth from the long-cooked, bacon-loaded collard greens we make every day at the Roadhouse.

To make the dish, we use the potlikker to poach some seafood—usually three or four fish, and sometimes those amazing day boat scallops we get in twice a week from the East Coast. The fish and broth is then ladled atop a bed of hot Anson Mills grits. The whole dish comes together beautifully. Rich, slightly spicy, a bit vinegary, with fish, good local greens and served over those amazing traditionally grown and ground grits from Anson Mills. Dishes like this have West African roots—a stew served over a starch; lots of fish, lots of leafy greens. The historical note only adds to my enjoyment when I eat it.

In the last few years, this has become one of the most popular dishes at the Roadhouse. It's got a very loyal following...you could be next!

Anson Mills American Oatmeal at the Roadhouse

On this side of the Atlantic there's an equally good, if a bit different, oatmeal that I love—the colonial oats we cook up at the Roadhouse for breakfast every day. As with the Macroom Oats, the point of both of these oatmeals is their freshness. Anson Mills also toasts their oats, which Glenn says, "produces a burst of spicy caramel alongside a light, clean backdrop of fresh oat flavor." Both have their natural oils intact, meaning a major increase in flavor. Hulled, toasted and hand-milled the same day they're shipped. Like the Macroom oats, they're stone milled, or as Glenn says, "stone-cut" because the old-style millstones actually cut the grain, not crush it. The oats are sent to us on refrigerated trucks, then stored in the freezer until we cook them.

As good for the soil as they are in your stomach, the old varieties that Glenn and crew are growing have deep roots, can thrive in otherwise suboptimal settings, and restore nutrients to the soil. They have deep historical roots as well. I'll let Glenn explain further:

"Farming for grain and straw was the earliest priority in Colonial Charlestowne, in the Carolina Territory in the late 1600's. By 1730, the most robust milling system in the American South, the Salzberger Mill, was processing oat groats, meal and flour for colonial cookery. This system was intact until our revolution. The famous English Black Oats and Celt Grey Oats were among the most popular for culinary use during that era. Anson Mills grows Huguenot Black Oats and is helping with Grey Oats repatriation today. Anson Mills also grows a few varieties of Pealcorn (aka Naked) Oats from our colonial era here in Carolina. These oats explode with impressive and diverse aroma and flavor profile when parched and cooked."

Being more of a savory eater than sweet, I got a lot more interested in eating oatmeal when I learned about the Ojibwe style of eating it years ago from my friend, Meg Noodin. Typically, Ojibwe families skip the brown sugar and spoon on some bacon fat. If they have it, they'll add pieces of chopped bacon as well.

Turns out the old Scottish culinary culture also included serving oatmeal with savory toppings. Sautéed greens, eggs, or cheese are all great toppings. Out of the north American norm but nevertheless top notch.



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(Happy) Birthday Soup at Miss Kim

Celebrating our first anniversary in superb Korean Style

We celebrated Miss Kim's first anniversary in late November 2017. And, as is common for almost every Korean kid, we celebrated with steaming hot, wonderfully invigorating, refreshingly rejuvenating bowls of Miyeok-guk! Ji Hye Kim, Partner and Chef at Miss Kim, calls it "the quintessential birthday soup." I call it delicious!

If you're Korean, Korean-American, or have spent a significant amount of time immersing yourself in Korean culture, then it's highly likely you already know about Miyeok-guk, also known as Korean Birthday Soup. The name translates directly to "seaweed soup," but everything I'm learning tells me that the literal English doesn't come close to conveying the deep emotional and cultural connections that this special dish evokes for those who grew up with it.

Ji Hye not only grew up eating it, but she's been studying it in depth. "One of the first mentions of the soup shows up in a sort of travelogue by a scholar from the Chinese Song Dynasty in 1123," she shared. "It mentions that a Chinese scholar observed that Korean people seemed to enjoy seaweed regardless of their socioeconomic status." And then, of course, since everyone has a birthday, this really is a soup for everyone!

Miyeok-guk is served not just on one's own annual birthday celebration, but to one's mother on what is

literally your *birth* day. It's the first meal the new mother receives after a baby has been born. Some claim the tradition started when people saw whales eating seaweed after giving birth and decided to give it a try. Ji Hye gave me more background: "The dish, along with rice, was the food that was offered to a mythical grandmother goddess who oversees life and death on the morning of the birth. After offering it to the goddess, the soup was then served to the new mother. It makes sense, as the soup is packed with calcium and iodine. The texture is silky from the seaweed and surprisingly full and rich for light broth, its flavors very savory and clean, like the ocean. The soup is very healthy, tasty and comforting."

"My mother used to joke that she is the one who was in labor and suffered to bring me to life—that she should be the one being served the soup on my birthday, instead of going through the trouble of making this soup for me. That did not deter me from enjoying this soup, and it remains one of my favorites. You don't see it being served very often at restaurants here, as this is more of a home cooked, light soup. We make ours just like that, without too many bells and whistles and with lots of love. Just a simple seaweed soup with a few mussels or clams thrown in, garnished with some scallions."

Ann Kim (no relation to Ji Hye) is also of Korean ancestry. Like Ji Hye, she's a chef and restaurateur—Pizzeria Lola, Hello Pizza, and Young Joni are her spots in Minneapolis—and a big fan of ZingTrain's leadership approaches. Here's what Ann had to say: "Miyeok-guk holds a special place in my heart. It's a traditional soup that my mom made for us on just about every birthday I can remember. It's a soup that new mothers would eat soon after they give birth to nurture and heal the body, hence, the tradition of eating it on a birthday. It wasn't a soup that I particularly loved growing up, but as I grew older, realized how much it meant to my mother as an act of love. When I was in college in New York, she used to call and say that her heart ached because she couldn't share a bowl with me. My mother even made miyeok-guk for herself on her own birthday each year. So on her 70th birthday, I decided to surprise her with a traditional Korean feast, complete with miyeok-guk. My mother said that it was the best meal of her life. 'Til this day, no other compliment or professional restaurant review has ever come close."

With cold weather upon us in full force, miyeok-guk is a good way to warm up whether it's your birthday or not! I love it. Steaming, savory, the succulence and umami-like flavors all come together to make something really special. I can see where it would be a wonderful way to spend any day! Maybe better still, bring your mom in on your birthday and buy her a bowl! It's a nice way to start a new tradition that will leave everyone involved feeling more connected and lovingly satiated.

Congrats to Ji Hye and everyone at Miss Kim on marking this first anniversary. I look forward to eating Birthday Soup and celebrating for many more years to come!

Stone Bowl Bibimbob at Miss Kim

A Korean classic brought to a whole new local level

Back on the Miss Kim menu for winter, stone bowl bibimbob is back and everyone in the Zingerman's world is pretty excited about it!

British writer Claire Potter said, "My bones can feel the cold weather coming and I have a caveman's urge to get close to fire and fill my belly. There's only one thing for it: bibimbob. This Korean dish is the champion of comfort foods. Try saying it aloud. Bi-bim-bob. Even the sound of the word is satisfying."

Partner and chef at Miss Kim, Ji Hye Kim, knows Korean food as intimately as I know corned beef. She grew up there! But her learning didn't stop with what her family taught her. Here's what Ji Hye had to say about this marvelous dish:

"The first recipe for bibimbob shows up in a 19th century cookbook *Shineijeonsuh*, but the dish has longer tradition than that. It was a dish often enjoyed in the palace and after religious ceremonies, when there is abundance and diversity of ingredients available.

Two things that strike me about bibimbob are that of harmony and locality—all local ingredients come together in harmony, with everything meant to be mixed well and consumed together.

In Korea, each region has its own version of bibimbob. So do we, here in Michigan, with heirloom beets, radishes, zucchini and sprouts from local farms. There are five important colors in Korean food that signify harmony—red, green/blue, yellow, white and black, just like in our bibimbob. In using all local ingredients in season, we created a bowl that's as healthy, harmonious and delicious as that 19th century recipe called for!"

Come by Miss Kim and check it out. This is not your average bibimbob—cooked in a stone bowl with the same sorts of great local vegetables available at the Farmer's Market! Claire Potter said that after eating a well-made stone bowl bibimbob in the English countryside, "As I step outside, I feel happy and warm from the inside out."

Goose Broth with Matzo Balls at the Bakehouse

Totally true to its Hungarian Jewish roots, I'm pretty sure Zingerman's Bakehouse is the only place around that you get goose broth made from scratch. And I'm equally confident that once you try it, you'll see why it's been such a staple of Hungarian Jews for so many centuries.

Its excellence hasn't gone unnoticed. Six or seven times in the last few months someone has told me that this was "one of the best soups they'd ever had anywhere." I concur with the customers—I've been eating it regularly since we started making it a few months ago. This soup is seriously superb!

Here in the US, most of the Jewish community eats chicken—chicken broth, chicken liver, roast chicken. But for Hungarian Jews chickens are at best a second-rate option—the most prized poultry there has long been goose. It appears in nearly all the same forms—goose broth, chopped goose liver, roast goose. The raising of geese was one of the primary responsibilities of Jewish wives in Eastern Europe. Hungarian Jews were particularly fond of foie gras—it was a staple on the tables of wealthy families for centuries. (Many moved to Israel in the 20th century and get credit for starting the Israeli foie gras industry.) From a food standpoint, goose fat is highly prized—known for being particularly creamy and with a low melting point that made it easy to cook with. As it rendered, it was typically used for frying potato latkes.

In Budapest, ordering a bowl of goose broth with matzo balls is about as normal as buying chicken soup here at the Deli. We make the goose broth in pretty much the same way one would Jewish chicken soup—goose simmered with carrots, onions, but with the uniquely Hungarian addition of fresh portabella mushrooms, a bit of ground ginger and a touch of ground nutmeg. The matzo balls have been marvelous as well—seasoned with fresh parsley and ground ginger and more goose fat. You can find it on Fridays at the Bakehouse—like chicken soup, it's most prominently eaten as part of the Sabbath meal on Friday night or Saturday afternoon. That said, it's delicious any time. I've been buying it by the pint and taking it home to heat up. On occasion, I add a bit of rice or a few egg noodles when I warm it up. Or of course, you can come by the Bakeshop on Fridays at lunch and leave feeling about fifteen times calmer and more satisfied. 🍷

Ari Ari Weinzweig
Zingerman's
Co-Founding Partner



Monday is Gumbo Day at the Roadhouse

Roadhouse starts the work week off with great gumbo!

I'd go a long ways for a good gumbo. Happily, as of a few months ago, I only have to go to the Roadhouse. The key is to come in on a Monday!

While the name is pretty well known nowadays, the nitty gritty details of what makes gumbo are much less clear when you get out of Cajun country. Writer Eugene Walter, who grew up around Mobile, Alabama, wrote that, "People are always asking me what gumbo is... it's not a soup exactly, it's not a stew, not a ragout, it's uniquely and incomparably gumbo! It is as dark and as thick as river mud, unctuous, spicy, and satisfying." It's also delicious.

Eugene Walter continues: "It was in my grandmother's kitchen that I first saw gumbo prepared, at her table that I first ate it, and joined the gumbo cult for life." My grandmother came from Lithuania, not Louisiana. On top of which she kept kosher. My childhood was, consequently, completely and totally gumbo-less. It was only later in life that I subconsciously joined Eugene Walter's gumbo cult. Given that it's not a well-publicized membership list, you might be a member as well!

If you are, and if you don't find gumbo in your grandmother's kitchen with any degree of regularity (or at all), you can now breathe more easily. Every Monday you can re-up your gumbo cult membership at the Roadhouse. That's right, the kitchen crew at the Roadhouse has committed to making very marvelous gumbo every single Monday! While it's been added to the specials list here and there over the years, none of us have really known how to plan for its appearance on the menu. Those days of waiting 'til you arrive to see if gumbo's "on-tap" are over.

The Roadhouse gumbo starts with a four-hour roux—flour and butter slowly cooked together to become the thickening agent for the gumbo. Roux is a Louisiana specialty and perhaps the single most critical component of a good gumbo. The longer you cook it, the darker and more flavorful it becomes. Interestingly, darker roux will do less to thicken the gumbo than a light roux—they're added primarily for flavor. Add in a whole mess of good stuff: Celery, onions and peppers (known as the Holy Trinity in Cajun cooking), fresh oysters, andouille sausage, oak-smoked chicken from the pit, lots of okra, and plenty of spices. Garnished with gumbo file (dried sassafras powder) and served over Carolina Gold rice from Anson Mills and you've got an amazing meal!

Although I love gumbo and I cook dinner every single night at home (unless I'm out of town), I almost never make gumbo. Why not? Because the many hours of roux-cooking that are required mean that it just takes a lot more time than I've got to make dinner after getting home from work at 9 or 9:30 each evening. Now, I don't have to! You can be pretty sure that next Monday I'll be buying a good-sized bowl of Roadhouse gumbo to go and then "finishing" the meal with a nice salad we put together on our own. You, on the other hand, can just come in for dinner. Or lunch. Or, if you love good gumbo as much as I do, you can come for both! Seriously, it's that good!



ZINGERMAN'S COFFEE COMPANY GETS A MAKEOVER

If you've been in the Zingerman's Coffee Company café recently, you've likely experienced the sights and sounds of our ongoing construction. So, what's going on, exactly? Happily, we've seen a big boost in café and wholesale business over the last few years. Our ever-growing family needs more office space, and at times our guests have found seating to be maxed out in the café. When our partners next door at Zingerman's Creamery and the Zingerman's Candy Manufactory announced their expansion plans, we felt that we should hop on board. Over the years, we've embraced the wonderful feedback we've received from our guests about the café, and we have incorporated it into our vision.

The latest developments seen here at the Coffee Co. include a brand new bar, with plenty of room for our baristas to work their magic, as well as cozy banquette seating with power ports to keep your devices caffeinated. There are even more improvements on the horizon! Here's all of the goodness that we'll be rolling out in the near future:

Front-row seating at the espresso bar, where you can enjoy our baristas performing their art.

A Big Brew Board that is easier to navigate for our brand-new guests. We want the many possibilities that beans and brewing methods have to offer to be approachable for all.

Food! We'll have even more fresh pastry options from our friends at the Bakehouse, and...

We will be adding a toast bar! We'll be using the best ingredients sourced from the Zingerman's community. Because, can we really call ourselves 'Zingerman's' if we haven't fed you?

And, of course, no build-out is complete without new and improved restrooms!

THE ZINGERMAN'S COFFEE COMPANY WILL BE HOLDING A GRAND RE-OPENING THE WEEKEND OF FEBRUARY 24TH AND 25TH.

Visit our website and subscribe to our E-News to be the first to hear about the event details and renovation updates along the way! zingermanscoffee.com



JANUARY

SPICY MOCHA

Chocolate spiked with Hungarian spicy paprika will make those winter blues melt away. Our Spicy Mocha is keeping the heat turned up the whole month of January! Only available at the Zingerman's Coffee Company.

FEBRUARY

CUPID'S BOW LATTE

A marriage of house-made vanilla flavor and rose water make for a beverage that you're sure to fall for. The lovely Cupid's Bow latté is only available during the month of February at the Zingerman's Coffee Company café.



JANUARY

KENYA PEABERRY



This lot has everything we love about Kenyan coffees: complexity, crispness, rich sweetness, and a fruit-forward profile distinctive of the region. Our Kenya Peaberry comes to us from the Iriga Cooperative based in Tharaka-Nithi county.

FEBRUARY

BRAZIL FULL BLOOM



We love this lot for its wonderful balance of chocolate and fruit notes, and for the panorama of flavors it offers sip after sip. Full Bloom is a 100% "natural" (or, dry processed) coffee, meaning that the fruit flesh of the coffee cherry was left attached to the bean as it dried.



Espresso Yo Love!

ROMEO & JULIET BONNIE & CLYDE CANDY & COFFEE

Treat your better half to the limited release Kama Sumatra coffee blend, chocolate covered coffee beans, and assorted candies from the Zingerman's Candy Manufactory.

Our limited edition Candy & Coffee Gift Sets will be available at the Zingerman's Coffee Company café and the Zingerman's Candy Manufactory shop February 1st through February 14th.

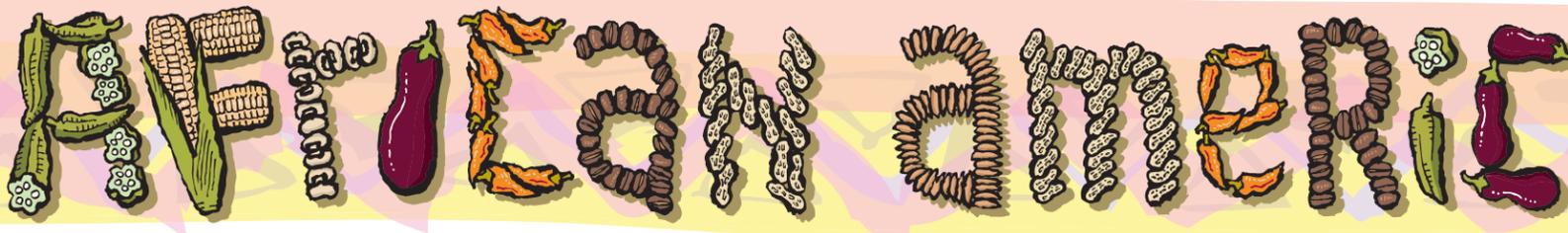
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you really can taste the difference!™

13TH
ANNUAL



TASTE AND TERROIR, AN EXPLORATION

The Roadhouse's 219th Special Dinner will be the thirteenth of this special series that have, very appropriately and importantly, honored the foodways of the African American culinary community. This year's dinner has come together in particularly fun and inspiring ways.

Each of these special dinners is, of course, not "just another meal." We try, with each event to make the meal educational as well as offering good eating. Over the years we've covered cooking from pretty much every region, from dozens of the cultures and cuisines that come together to make up what I call "American cooking." This year we bring together a special menu—the foods of the late and great chef and writer Edna Lewis, and a tribute to the work of African American winemakers, represented for this evening by the rather remarkable, witty, and very skilled André Hueston Mack and his Oregon winery, Maison Noir.

Insight and Identity

While pieces of who we are may overlap, patterns may seem profound, and cultural continuity within a community can count for a lot, at the end of the day we're all really just ourselves—a unique combination of complexities that come together in our hearts, our souls, our minds and our bodies.

Just as mono-cropping isn't sustainable in the agricultural ecosystem, I've begun to believe with ever greater strength the diversity we desire in society is all the more likely to work when we embrace our own diversity from within. As M. Maalouf writes, "I haven't got several identities: I've got just one, made up of many components in a mixture that is unique to me, just as other people's identity is unique to them as individuals." I agree. My work in life, I've come to believe, is to seek out that uniqueness, and to work my tail off to honor it in every human being I come in contact with. Whether I like them or not isn't really all that relevant. My assignment to myself, my challenge, my inquiry, my art...is to find the artist in them. "Every individual," Maalouf makes clear, "is a meeting ground for many different allegiances, and sometimes these loyalties conflict with one another and confront the person who harbours them with difficult choices."

"WILD THINGS NEVER FAIL US. THEY ALWAYS TASTE GOOD..."



The key is to honor the uniqueness of the individual and, within that framework, the communities with which they choose to be connected. I say all this because on January 30th we will convene at the Roadhouse for our 13th annual African American foodways dinner. We'll feature and honor the work of two amazing individuals, interesting and important contributors to an exceptional community. One of the two, Edna Lewis, is a special part of African American culinary history, who sadly passed away a decade ago. Her work inspires me, and I know many others, to this day.

The other guest for the evening, André Hueston Mack, is in the prime of his life, a marvelous African American winemaker, entrepreneur, award-winning sommelier and designer. Both he and Miss Lewis have contributed creatively and significantly to African American—and hence, it's important to note, American—culture. And yet both are far more interesting than their titles would ever let on. Neither fits the standard, socially-imposed molds. Both are amazing, inspiring individuals who live and lived life in their own, authentic, individual, one of a kind way. Both I would argue, are living Thelonious Monk's super marvelous statement, "A genius is the one most like himself." These two, in their own way, qualify. With honors.

Through them, my hope is that this dinner is a chance to honor the complex, creative contributions of the African American community, in particular, through the work of two wonderful individuals.

Miss Edna Lewis

Ed Catmull, co-founder of Pixar, posited that there "is a fundamental misunderstanding of art on the part of most people. Because they think of art as learning to draw or learning a certain kind of self-expression. But in fact, what artists do is they learn to see." Edna Lewis saw very clearly, elegantly and eloquently, with her own two eyes a particular perspective on the world of food and cooking. She also helped me see. Her African American food, her Southern food, her American food is something special, something different from what so much of the world would tell you. It's inspiring. Great. Graceful. As *New York Times* writer Kim Severson said, "I didn't know how much I didn't know about Southern cooking until I started reading what Miss Lewis had written."

I wish I'd met Edna Lewis in person. From what I've read and heard from friends, she was an exceptional woman. John T. Edge, director of the Southern Foodways Alliance, shared that, "Long before the term

came into common parlance, Edna Lewis advocated for what we now call farm-to-table cookery. Her lyrical writing and honest palate proved models for the movement that surfed her wake." Writer Francis Lam wrote, "Lewis took the story of rural black people, formerly enslaved black people, and owned it as a story of confidence and beauty. She didn't have an easy life, even in her Freetown years. Her family suffered through two stillborn children and two more who died young of pneumonia. But she chose to see, and to show us, beauty; and under the shadow of oppression and slavery, that is a political act." And an inspiring one in which she made a meaningful difference for many. Kim Severson said, "Politics were very important to Miss Lewis. She had been the first in her family to vote, and said her greatest honor was to work for Franklin D. Roosevelt's first presidential race. Later, she would march with Dr. Martin Luther King at the Poor People's March on Washington in 1968."

Lewis was not in the least naïve to the social struggles, or to what it meant to be African American in the 20th century, or for that matter, still today in the 21st. She was very much an activist. "When I first came to New York just before World War II," she wrote, "I joined the communist party. They were the only ones encouraging the blacks to be aggressive. To participate." Francis Lam writes that, "Lewis's niece, her youngest sister Naomi's daughter, Nina Williams-Mbengue, who, at age 12, took her aunt's handwritten sheets of yellow legal-pad paper and typed the manuscript for *The Taste of Country Cooking*. Her aunt never said her book was meant to be political. But she often spoke of being inspired by the people and the humane, communal spirit of Freetown. Williams-Mbengue said: "She just didn't have any notion that these people were less-than because they were poor farming people. She wanted to make their lives count." And then she added: "Imagine being enslaved, then rising above that to build your own town. Aunt Edna was always amazed that one of the first things they did was to plant orchards, so that their children would see the fruit of their efforts. How could those communities have such a gift? Was it that the future had to be so bright because they knew the past that they were coming out of?" From everything I've read, heard and understood, Edna Lewis was a lovely soul, one that the rest of us can aspire and admire, even if we never had the chance to get to know her in person.

Best as I can tell, she and I had completely opposite culinary backgrounds. Lewis grew up the granddaughter of slaves in Freetown, in rural Virginia; I grew up the grandson of Jewish immigrants on the streets of Chicago. Edna Lewis wrote that, "When I was a girl, we ate fish only when it was caught in a nearby stream, lake or river." I was raised on Mrs. Paul's fish sticks pan-fried in margarine. As a child she and her siblings regularly went to the woods to pick wild berries; I grew up going to the supermarket hunting down boxes of my favorite breakfast cereal. Lewis writes lovingly about ash cakes (corn cakes baked in the ashes); I have fond memories of walking on hot asphalt. Granted, my grandmother did make roast chicken every Friday night for the Sabbath meal but given that we kept kosher I can tell you it was never like it was for Ms. Lewis—her family supped on skillet-fried chicken cooked in a mix of leaf lard and freshly churned butter seasoned with a slice of long smoked country ham.

Amin Maalouf wrote in his book, *In the Name of Identity*, that, "each of us has two heritages, a 'vertical' one that comes to us from our ancestors, our religious community and our popular traditions, and a 'horizontal' one transmitted to us by our contemporaries and by the age we live in." In that sense, Edna Lewis and I clearly had completely different vertical heritages. And yet, our horizontal heritage, have a very high degree of overlap. We share a set of very similar beliefs. About food. About cooking. About culture. About people. About life. The food philosophies she learned as a child are the ones that I came to learn as an adult working my way through the food business.

I'm not all that big on heroes, but if you have to have one, you don't do much better than to elevate Edna Lewis. Here's a bit of Lewis' philosophy in her own words:

"I learned about cooking and flavor as a child, watching my mother prepare food in our kitchen in Virginia...Living in a rural area gave my mother the chance to cook food soon after it was picked. I just naturally followed her example. In those days, we lived by the seasons, and I quickly discovered that food tastes best when it is naturally ripe and ready to eat. As a result, I believe I know how food should taste."

"One of the greatest pleasures of my life has been that I never stopped learning about good cooking and good food. Some of the recipes here are old friends, others are new discoveries. All represent a lifetime spent in the pursuit of good flavor."

"If you eat a vegetable when it has been grown under all the right conditions, including reaching maturity at the right time of year, it tastes as good as it can be. I think it is important to keep this in mind—which is why I'm so delighted that so many cities have established farmers' markets where local farmers can sell their produce."

"...Wild things never fail us. They always taste good, which is why if you see only a handful of wild nuts or a cupful of berries, you should pick them. They have a flavor nothing else has. If you transplant a wild plant to the garden it will never taste the same."

"I think the cheese tasted so good because of the tender grass in the fields where the dairy cows grazed."

"These meats might cost more, but as with all good-tasting things, you may not need as much—the honest flavor compensates for the quantity."

Edna Lewis' loving approaches to nature and food are very much aligned with how we work with food here at Zingerman's. You only need to read a small bit of her work to know that Ms. Lewis knew the seasons, she knew nature, she knew herself. I hope that I can get even halfway to what she knew.

Cooking Edna Lewis' food at the Roadhouse, Head Chef Bob Bennett, who's been at the Roadhouse since we opened the restaurant in 2003, shares a lot of these same beliefs about food and cooking. Bob shared: "I like Edna Lewis for a lot of reasons. Three things stand out that hit home for me. The first being the simplicity of the food, from the raising of it, through to the way it's cooked. There is a certain air of 'this is how real food is made'—it's a style of cooking where the products do all the talking. The second thing is the sense of community and family that comes through. All her food is gathering food. It's the food you want to see on the table when you sit with family, because it's the work of the whole family to make it from seed to table. The third thing is that for some reason, for myself, being able to cook her food instills a sense of connection to the past. It's an honor to be cooking it, and a responsibility in presenting it."

Mr. André Hueston Mack

While the food for the meal will come from the work of Lewis, the wines are from Mr. Mack. André is African American, and I am not, but our culinary backgrounds appear to have more in common than either of us did with the food with which the young Edna Lewis lived every day. He was largely raised in Texas but grew up all over the place. Wild berry picking was not on either of our weekly agenda of activities; neither of our respective families drank or knew much of anything about food or cooking.

Unlike Lewis, who had a lifetime of lovely food and a deeply-rooted culinary philosophy to share with the world, André and I began working in restaurants really only because we needed jobs. Granted, he started in the dining room and I dove in by working the dish tank, but neither of us got into it with the idea that food service would stick as our vocation. Restaurants, André explained, felt like a diversion, killing time and making some money while he figured out what he wanted to do with his life. Which is how my life was "supposed" to go as well. I took my first restaurant job simply so I could afford to stay in Ann Arbor and avoid moving back home. I didn't know what would come next but I never imagined I'd spend the rest of my life working with food. Same for André. "Everyone waiting tables thinks that at some point they'll go on to bigger and better things," he told me. "Or, they used to think that they were going on to bigger and better things, until they realized that they actually like the food business! Well, I went to 'bigger and better things' by getting a job in finance."

André's choice probably would have made my mother much happier than my decision to keep cooking did. He took a high-end job in finance. Maybe I saved myself some stress by failing to get where I was supposed to. "But when I got into finance," André explained, "I missed the instant gratification that you get from dealing with people face to face. I missed that connection with people." Fortunately for him and for all of us who now enjoy his wines, he had the courage to quit. I admire the way André honored his intuition—it's not easy to walk away from the identity society says certifies you as a "success."

"WHEN YOU REALIZE THE WINEMAKER IS JUST A FARMER... THE WHOLE THING IS A LOT MORE DOWN TO EARTH."



"I wasn't really sure what I was gonna do," he told me. "So in the interim I went back to work in restaurants. And I started watching old episodes of *Frasier*. And that's really what gave me the courage to invite wine into my life. Not that I thought I was going to be a winemaker. It was more like, "Hey, you should go into a wine shop. And hey you should look into this and maybe have a glass with dinner." Wine, it turned out, was about to become his way of life. "I'm a Type A personality so when I gravitate to something, I'm all in. I don't just nibble, I devour. That's what wine was for me. Everything else in my life is the same way. Chess, horses, basketball...I let things consume me!"



DINNER AT THE ROADHOUSE

OF AFRICAN AMERICAN WINEMAKING

Edna Lewis grew up with good food and cooking, so much so that she said no one ever really taught her to cook; she just knew. André, on the other hand, started learning his craft “late in life.” He was 30 before he really got into wine—about the age at which Edna Lewis was already running the kitchen at NYC’s then-famous Café Nicholson serving folks like Truman Capote, Tennessee Williams and Gore Vidal. “I started to study as a sommelier,” he said. “The place I was working wasn’t known as a wine place so I got into sommelier competitions to see where I stood up against my peers. I’m highly competitive, but, really, I’m more competitive with myself. I wanted to see if I really knew the stuff I was memorizing for the tests. And then I won all these competitions and that got me ready to work for Thomas Keller at Per Se. And there I was working for one of the best chefs in the world, at one of the best restaurants in the world. But then I had this epiphany that that wasn’t going to be ‘it’ for the rest of my life. And that’s really when I got into wine.” He founded Maison Noir in 2007, a year before Edna Lewis passed away.

André and I have very similar views on life, “To be a master of anything is to be forever a student,” he said. “I wanted to live and to learn and the best way I thought to do that was to make my own. I wanted to be an entrepreneur and be more creative, to have more creativity in my life.” A creative and meaningful life of study in anything, is, of course, built upon a philosophy. In André’s case, a philosophy of wine. “My philosophy is always food first,” André said. “To make food-friendly wines. Not just wines that were honest and spoke of the place. And not just wines that weren’t over-adulterated. We wanted to make clean wines that had some acid. Acid is an amplifier. It’s like salt in your food. It’s not really the actual flavor you’re tasting but without it the other flavors don’t come out well. That’s what really interested me.”

André and I also have a high affinity for t-shirts. André designs and sells his own. “I was always a t-shirt guy,” he told me. “Chef Thomas Keller had a rather keen sense of humor and it was great to see how he wove it into the menu. When I worked at Per Se they made t-shirts for the staff any time there’s something going on. When you saw someone wear the shirt you knew they worked there. I wanted to do it, too, for the wine.” They’re part of André’s efforts (successful, I’d say) to infuse some humor and casual context into a wine world that often takes itself awfully seriously. Like Randall Grahm at Bonny Doon, he brings intelligence and wit to his work, all the while making really good wines. He’s even designed what might be the world’s first culinary-centric coloring book. He’s anything but mainstream. Building on that sense of fun and deeply held philosophy, André works very hard at his wine making. You can see the results in

the awards he’s won. Best Young Sommelier in America in 2003, the first African American to win that distinguished honor. His wines are on the lists of many of the country’s best restaurants.

“What are two or three things that you wish more people knew about wine?” I asked André.

“You know...the biggest thing that wine is intimidating for all the wrong reasons! I think you know people are drawn to wine because of its sophistication. But for me it’s just a beverage...it’s not a meal unless you have wine. The further it gets from the vineyard the snootier it gets! But winemakers are farmers. In that sense, it takes a lot of the pretense that surrounds wine out of the picture. When you realize the winemaker is just a farmer...the whole thing is a lot more down to earth.” And? “I wish more people would try more things with wine. You know that saying, variety is the spice of life. People are so set in their ways with wine. I just want people to keep trying them. That’s what makes it all great. I want the guy who just wants to have a cheeseburger every night to have a glass of good wine with it.”

André was speaking my language. “For me,” he went on, “it’s just taste, taste, taste! The biggest thing is that we want people to know is that you’re an expert in your own taste. You taste and you know whether you like it or not. You don’t need an expert to tell you what you like. You like what you like. Be confident in that.” To Amin Maalouf’s well-made point about each of us having multiple identities, André Hueston Mack is a self-taught artist who also has a graphic design business. Just your typical African American winemaker, t-shirt wearing, award-winning sommelier, graphic designer, coloring book creator.

Dinner with André and Edna

To honor the work of these two exceptional individuals, to celebrate the significant contributions made by African Americans to what we know as “really good American food.” And wine. If you feel as positively and as strongly as I do about the import of recognizing that contribution, I hope you’ll join us at the Roadhouse for a dinner with André, featuring Edna Lewis’ recipes.

Even if you can’t make it that evening, I hope that you’ll consider the lesson that their meaningful lives have left with me. Frances Lam, writing lovingly about Lewis in the *New York Times* closed his piece with this story:

“It has been almost 10 years since Lewis died, 40 since she published *The Taste of Country Cooking*. Who carries her torch? There are many calling for seasonal, organic eating, but who else has been afforded the iconic position Lewis held, to keep showing us the rich history and influences that black cooks have had on American food?...Is America looking hard enough for the next Edna Lewis?”

It’s a question that has weighed on Toni Tipton-Martin (who came to Ann Arbor to speak at one of our earlier African American foodways dinners back when her book was coming out) for years, as she pored over hundreds of African American cookbooks to write *The Jemima Code*. She got to speak to Lewis at a food writer’s event and, while still in awe of her, steeled herself to tell her that she was not the only one. “I told her that I wanted to tell the world that there were more women like her than just her,” she said. A while later, Lewis sent her a letter, written on the same kind of yellow legal pad that she used to write *The Taste of Country Cooking*. “Leave no stone unturned to prove this point,” she wrote. “Make sure that you do.”

For me, Miss Lewis’ last point, might really be the message of this meal. Because although Edna Lewis was amazing, and André Hueston Mack is so today, I would argue that the world is filled with equally amazing, unique individuals who society tends to pass right by as if they didn’t exist. Millions of them. They are, as poet Gary Snyder said so beautifully, “like sages growing melons in the mountains.” For me, the point of the evening might well just be that social stereotypes, bias, stigma, quietly placed roadblocks, and a failure to understand unspoken beliefs, has left so many people—just as special as Miss Lewis or Mr. Mack—behind. They may, from afar, look like just another kid on a street corner or a college sophomore lost in their life, but if we get up close and take time to really look, and to listen, to look past the social stereotypes in which society attempts to imprison them, we’ll find their wisdom. While this dinner is clearly a tribute to its two “guest stars,” I’d really rather frame it as being in honor of the melon-growing sages all around us, in the African American community, in the Ann Arbor area, and in the world at large.

Join us on the evening on January 30—two weeks before the anniversary of her passing—to celebrate her work, the wines of André Hueston Mack, and the marvelous, intricate, creative and exceptional culinary contributions of the African American community. 🍷

Ari Ari Weinweig
Zingerman's
Co-Founding Partner



13TH ANNUAL AFRICAN AMERICAN FOODWAYS DINNER



An evening with André Hueston Mack of Maison Noir Wines and Stephen Satterfield, founder of the International Society of Africans in Wine, Whetstone magazine and co-founder of Nopalize, featuring the food of the esteemed, late food writer and chef, Edna Lewis

Tuesday, January 30th at 7:00pm \$95/person

Zingerman’s Roadhouse is excited to share the expertise of African American winemakers and culinary masters at our very special 13th Annual African American foodways dinner on January 30th.

For this unique event, we are excited to feature the wines of André Hueston Mack, former Head Sommelier of Thomas Keller’s Per Se in New York. Lauded as the Best Young Sommelier in America by the highly regarded *Chaine des Rotisseurs*, André has become a success in the winemaking industry with his winery in Oregon, Maison Noir Wines. His passion for educating people on wine will be a highlight for this dinner, when we welcome him to talk about his wines in person.

The Roadhouse’s head chef, Bob Bennett, will prepare a warming winter menu from the cookbook of Edna Lewis, author of *The Taste of Country Cooking*. Widely considered to be a classic study in Southern cooking, it has continued to be a popular regional cookbook more than forty years after its initial release.

According to John T. Edge, director of the Southern Foodways Alliance, “Long before the term came into common parlance, Edna Lewis of Freetown, Virginia, advocated for what we now call farm-to-table cookery. Her lyrical writing and honest palate proved models for the movement that surfed her wake...”

The granddaughter of an emancipated slave, Edna Lewis opened a restaurant in Manhattan in 1949 called Café Nicholson. Her outstanding regional dishes drew in celebrities such as William Faulkner, Marlon Brando, Tennessee Williams, Truman Capote, Richard Avedon, Gloria Vanderbilt, Marlene Dietrich, Eleanor Roosevelt, and Diana Vreeland.

We will also welcome Stephen Satterfield, founder of the International Society of Africans in Wine, and co-founder of Nopalize, a website designed to connect people with the origins of their food. Stephen is also the founder of Whetstone Magazine, a digital publication led by a team of women and people of color, that connects readers with the diversity and ancestry of food. He is a close friend of the Roadhouse family, and an esteemed consultant for our wine list. Stephen’s expertise is as rich as the menu you will enjoy at the dinner!

Make your reservation today at zingermansroadhouse.com



you really can taste the difference!

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THROUGH THE EYES OF CHEF JI HYE KIM

A LOOK AT THE MISS KIM MENU

We're certain chefs look at menus differently from the rest of us. More like artists look at paintings. Or musicians listen to a composition. In this interview, we asked Ji Hye what she sees when she looks at the Miss Kim menu.

When you look at the Miss Kim menu, what do YOU see?

JHKE: When I look at the menu as a whole, I see the early stages of a developing restaurant that is going somewhere truly great.

When I look at individual dishes on the menu, I see their stories

[Laughs] That's a big question for me to answer, because in my answer, you see me.

You're looking at the menu right now. Tell us a story.

JHK: Ok. Let's talk about Koryo Spicy Salad. The menu lists the ingredients as dragon carrots, chiles, spices, sesame. We didn't have room to list all the spices but the real story of this dish is in the spices - cumin and coriander.

Decades ago, in the late 1930s, a group of Koreans residing in Russia were exiled to Central Asia. There's a deep history of Koreans in Russia behind just that sentence, but for the sake of the Koryo Spicy Salad, I'll just move along. Anyhow, the Koreans that were deported to Central Asia (now Kazakhstan and Uzbekistan) faced singular hardship because of the unfamiliar weather and terrain. They didn't have access to their traditional cuisine and ingredients. Napa cabbage. Chili flakes. Like all immigrants do, they persisted and survived. They adapted their traditions to the ingredients available in their new land - much like we are doing at Miss Kim.

Koryo Spicy Salad is their adapted version of Kimchi.

What's on our menu now is *our* version of *their* version of Kimchi. We make it with these heirloom carrots from a very small, local farm - Ann Arbor Seed Company. We like to think of it as standing at the crossroads of tradition and terroir.

Do you have a favorite story?

JHK: Hmmm. There are so many stories. There's Pork Belly Bossam. It's Korean tradition but it's also a personal story. Growing up in Korea, my mum served us Pork Belly Bossam when she was done making batches of Kimchi for the whole year. It's a childhood tradition, and that's why it's on the menu.

There's Myulchijut Sautéed Brussels. That's not rooted in tradition or history. We didn't even have Brussels sprouts in Korea when I was growing up. That dish is Korean because I am. It's rooted in me. Or you could say it's rooted in opportunity. Or desperation! I needed a quick savory dish for a pop-up dinner and Brussels sprouts were on hand.

There's the Fried Calamari that started as Fried Smelt that was inspired by a dish I ate at a tiny roadside restaurant I happened upon in Korea. So come smelt season, I put it on the menu. Sadly, smelt season is woefully short but I wanted to keep the dish on the menu. So, we chose calamari because one of our cooks at the time was from Rhode Island and he was excited to work with calamari again.

Ahem. And a favorite story, please?

JHK: I see them all as stories at various stages of emerging but if you insist on a favorite, I pick tteokbokki. Besides the name being so much fun to say, it's a dish that completely represents the vision for the food at Miss Kim. The recipe is a couple of centuries old and was a thrill to research. Tteokbokki is royal cuisine that changed into street food; its evolution tells you an important story in Korean history. It's rooted in my personal history, too - my first experience of blackmail!

Tteokbokki, in its royal form, was sautéed rice cakes in soy sauce with very luxurious ingredients - pine nuts, chestnuts, a slew of vegetables. Then comes the Korean war and all the expensive stuff is no longer available and the dish becomes street food. The rich ingredients are replaced with chili flakes. In fact, it's not even sautéed rice cakes anymore as the name suggests, but rather soupy wheat noodles, because braising is easier for a street vendor, and wheat is cheaper than rice. A royal dish has evolved into an incredibly addictive, spicy, carb bomb consumed on the roadside! In the 1980's, we find tteokbokki back in its original rice cake form but it keeps its street status.

Me, I preferred the even simpler street version, made with fried noodles. And so, lightly fried is what we serve at Miss Kim - because I like what the crispiness brings to the dish. Not that what I preferred mattered at all when I was growing up in Korea, because I was not allowed to eat street food. Period. Not to be deterred by such rules, I'd save my milk cartons from school and trade them at the street cart for a serving of tteokbokki. One of my classmates caught me doing it and threatened to tell - I ended up doing that kid's homework for a long time! All for the love of tteokbokki.

I love this dish because of the story it tells. A story about Korea. About my childhood. About my personal taste preferences. About culinary evolution and the role of wealth and poverty and war. And despite being this deeply rooted in tradition and history, tteokbokki also allowed me to take some creative liberties. And I know exactly why I took them and what I'm trying to express as a chef. Everything comes together in this dish. And it's still darn addictive.

Every dish on our menu - I want it to be like that. I think it's no accident that of all the food on our menu, Tteokbokki gets the most passionate reviews. I want every dish at Miss Kim to tell a story like that. And to evoke the kind of response that tteokbokki does.

Are there new stories you're writing right now?

JHK: Yes! This summer we featured Buddhist BiBimBob and we have Buddhist chips on the menu right now. The more in depth I go into studying ancient Korean cuisine, the more I realize that how the cuisine treats vegetables is not only super interesting to me, it's what makes Korean food so special. There's no surprise there. Korea was Buddhist and vegetarian for a very long time. I think the research and exploration of Buddhist Korean cuisine will add some wonderful stories to this menu. Next up on my list is Buddhist vegan kimchi.

Another story is the less known meat dishes from really old cookbooks. I can find recipes that almost resemble French country cooking, like headcheese and pâté. The most fascinating right now is pig skin in spicy sauce. It's cooked slowly until tender, and cut like noodles—like a deranged chef's answer to the request for gluten-free noodles. I kind of love the playfulness of the dish, and it's sustainable in that it uses every part of the animal. That's what I'll be working on in the next couple of months.

One of my biggest joys is watching the team in the kitchen grow and find ways to express their own creativity. Over this year of being open, I've watched our restaurant evolve into a creative organism. That, too, will bring more stories to the menu. I'm looking forward to discovering those stories myself! 🍜

 Gauri Thergaonkar
Marketing Specialist, Miss Kim

SAMPLE DINNER MENU

*subject to change

Read Ari's write up on this soup on page 2.

BIRTHDAY SPECIAL

미역국

KOREAN BIRTHDAY SOUP 6
seaweed, little neck clams

House made chips fried fresh daily. Lotus is a significant flower in Buddhism, rising from the muddy waters to blossom into the most serene and beautiful flower. Lotus root is a mainstay of Korean Buddhist cuisine, and here we turned them into crisp chips, along with taro and salty seaweed.

This is kind of what I want late night. It strikes a balance of sweet and salty, with sweet local winter squash and fish caramel. We sprinkle it with the squash seeds, using the whole vegetable. Then dust it with what we jokingly call house MSG—not the powdery kind because we don't use that, but an addictive homemade concoction of roasted seaweed, crushed sesame, and dehydrated kale.

This is what we ate after every kimjang, when the community comes together to make the winter's kimchi every year. Pork belly is tender and fatty, a good foil for spicy and pungent kimchi filling. My mother used to wrap it and feed them to me, her fingers still stained red from making kimchi. I won't do that to you, but this is definitely my favorite finger food.



COME SEE US!

Ji Hye

Ji Hye Kim
Chef and Managing
Partner, Miss Kim

SMALL

석화
FRESH OYSTER 4 ea / 21 for half doz
raw oysters, soy, lemon, radish, perilla

배이컨 김치찜
BACON KIMCHI COLLARDS 6
crisp bacon, braised collards

중아시아 고려 김치
KORYO SPICY SALAD 6
dragon carrots, beets, chili, spices, sesame

부각
BUDDHIST CHIPS 6
lotus root, taro root, kombu seaweed

땅콩호박무침
MISO BUTTER FALL SQUASH 7
butternut squash, pistachio, perilla

튀김
FRIED FESTIVE SQUASH 7
nori, toasted squash seeds

보쌈
PORK BELLY BOSSAM 10
kimchi filling, lettuce wrap

LARGE

야채보리밥
FARMER'S GRAIN BOWL 19
barley, beets, nori, slow poached egg

닭강정
KOREAN FRIED CHICKEN 26
chili glaze / sweet soy glaze / lemon pepper

돼지갈비
KIMCHI + APPLE PORK RIBS 27
fried potatoes, sesame rice, banchan

생선구이
SAUTÉED MARKET FISH 28
ginger, scallion, sesame rice, banchan

SOY BUTTER RICE 4

SESAME RICE 3

PUT AN EGG ON IT! 2

MEDIUM

생무침
LITTLE GEM LETTUCE SALAD 11
watercress, pearl onions, kimchi dressing

닭죽
CHICKEN JOOK 12
chicken and rice porridge, kimchi

한치 튀김
FRIED CALAMARI 13
fried calamari, chive soy

야채 젓갈 볶음
MYULCHIJUT SAUTÉED BRUSSELS 13
Brussels Sprouts, fish caramel, peanuts

떡볶기
TTEOKBOKKI, SPICY RICE BATONS 14
pork belly, gochujang, sous vide egg

두부강정
FRIED SOFT TOFU 15
chili glaze / sweet soy glaze / lemon pepper

홍합탕
SAUTÉED MUSSELS IN HERB BROTH 18
Crown daisy jalapeno broth, sesame rice

소고기 찜
KOREAN BBQ BEEF STEAK 29
marinated beef, sesame rice, banchan

오향 양고기 족발
WHOLE LAMB SHANK 31
chinese 5 spice, perilla, banchan, rice

돌솥비빔밥
STONE BOWL BIBIMBOB 32
market vegetables, soft egg, banchan
choice of mushrooms or steak

Staff favorite and the ultimate comfort food. Rice is slowly cooked in home-made chicken stock and chicken fat until it makes a soft porridge, almost like intentionally over-cooked risotto.

You can find jook, or congee, all across Asia. Chicken jook is what my mom made to fortify me when I was feeling spent or down. But there are so many more kinds, up to 40 different documented jook in Korea, using multi grain and rice flour and various meat, fish and vegetables.

The history of it goes a long way. From a story of Joseon King who couldn't even eat jook while mourning the death of his favorite daughter, to many stories of Korean citizens not being able to afford anything but jook to eat during Japanese colonization before WWII came to an end. Today it's consumed as breakfast and comfort food, still popular enough to spawn a chain of restaurants only specializing in jook.

One of my favorite Chinese influences in Korean food is red braised pig's feet. Pig's feet are slowly braised in soy sauce and Chinese five spice until the skin is chewy but tender. This dish is so popular that there is a whole street full of restaurants specializing in only this dish.

Here we take the same technique but use lamb shank instead of pig's feet. We get local lamb shanks from Farm Field Table, our favorite local meat purveyor, and braise them with Chinese five spice from Épices de Cru. We serve it with winter vegetables from Goetz Farm and Xiong's Fresh Asian Produce, roasted in perilla oil, and garnished with perilla seed and perilla leaves. The result is luxuriously unctuous, with just the right amount of spice and lamb-ness. It's a great cold weather dish.



you really can taste the difference!

ISSUE # 264 • JAN-FEB 2018

special bakes

We have made some great specialty breads and pastries over the years that developed their own followings. 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.

January

ROSEMARY BAGUETTES - 1/5 & 1/6

SWEET BUTTER TEA CAKE - 1/4-1/7

CHERNUSHKA RYE BREAD - 1/12 & 1/13

BANANA CREAM PIE - 1/12-1/14

BACON CHEDDAR SCONES - 1/19-1/21

GREEN OLIVE PAESANO BREAD - 1/19 & 1/20

CINN-OH-MAN DANISH - 1/26-1/28

CRAQUELIN - 1/26-1/28

February

SOMODI KÁLACS - 2/2-2/4

LEMON POPPY SEED COFFEE CAKE - 2/1-2/4

KING CAKE - 2/9-2/13

CHOCOLATE CHALLAH BREAD - 2/9 & 2/10

PACZKI - 2/13

CHOCOLATE CHERRY BREAD - 2/13 & 2/14

PATTI'S GIMME S'MORE TARTS - 2/14

PEPPER BACON FARM BREAD - 2/16 & 2/17

ALMOND POUND CAKE - 2/15-2/18

MARGARET'S SWEET WHEAT BREAD - 2/23 & 2/24

reserve your special bakes today!
call 734.761.2095



20% off
whole cakes
& slices!

January

RASPBERRY WHITE CHOCOLATE CHIFFON

It looks a little like a winter snowfall. It feels light and creamy. It tastes heavenly. Layers of vanilla chiffon cake sandwiched with vanilla bean pastry cream and seedless raspberry preserves, all covered in vanilla butter cream and white chocolate shavings.

February

CHESTNUT CREAM RIGÓ JANCSI

A variation of the traditional Hungarian coffeehouse torte named after a famous Hungarian violinist. A regal torte made with two light layers of chocolate chestnut sponge cake, filled with rum spiked chestnut whipped cream, iced with a thin layer of apricot glaze and finished with rich dark chocolate ganache.



now \$4.75/ea,
was \$6.49/ea

January

RUSTIC ITALIAN ROUND

One of our best selling breads for its versatility. It has a beautiful white crumb and a golden brown crust. From panini to PB&J, it does it all.

February

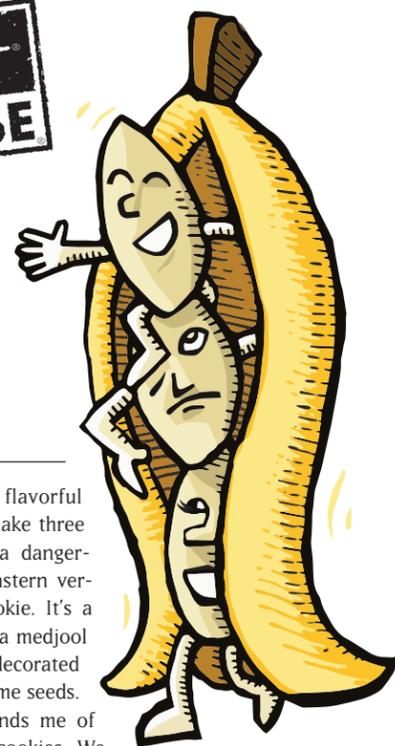
BETTER THAN SAN FRANCISCO SOURDOUGH ROUND

Good enough to ship back to California. Crisp, crackly crust, moist honeycombed interior and the trademark sour tang that will tickle your tongue. It's the star of grilled cheese Wednesday at the Bakehouse.



tahini invasion

Zingerman's
BAKEHOUSE



COMING JANUARY 8TH-FEBRUARY 28TH

You may wonder how we come up with new baked goods—it's one of the most common questions our guests ask. What seems like a simple question actually has a complicated answer. Creativity can be a pretty messy process! Sometimes we discover an ingredient that is especially good and we try to figure out how to use it. That's what happened with Tohum tahini.

Sometime in the last year I began to see many references to tahini and baking. I read about it in an article somewhere, saw something online, and started to notice it in cookbooks. I knew about tahini and had eaten more than my share of hummus and baba ghanoush (my husband is an archaeologist who works in the Middle East and I've spent months in the field with him), but it resided in the section of my mind dedicated to Middle Eastern savory cooking. I had never considered adding it to my baking pantry. And then suddenly I started thinking about all the different ways we could use tahini.

The tipping point in my tahini fascination came this spring when Hazim Tugun, one of the newest members of our baking team and a native of Cyprus, arrived at the bakery one day holding two jars in a plastic bag. He offered to share a taste of what turned out to be his coveted supply of Tohum tahini along with a jar of Carob syrup. Hazim said it was the best tahini he had ever had and he offered to let us take a little bit of each home to enjoy mixed together and spread on bread. I was curious, took it home, and loved it. I knew that I needed to find a way to use Tohum tahini in our baking.

Let's step back for a moment. What exactly is tahini? It's the paste created from grinding hulled sesame seeds (sesame seeds are an amazing 50% oil!). Tahini has an oily, smooth, sort of dense texture and a tan, light brown color. It tastes nutty and at times a little bitter. The bitterness comes from the sesame seed hulls, which contain oxalates, so if the hulls are included in the paste or not completely removed there may be more bitterness. Historically tahini was the byproduct of oil production. Sesame oil was commonly used and tahini was the leftover that needed a use. Tohum tahini, made in Turkey, is a step above what's typically available. It is made from only heirloom golden sesame seeds that are partially hulled, lightly roasted and stone ground. Tohum tahini is prepared in a way that preserves its nutritional properties and the taste and aroma of the golden sesame seeds.

With this particularly flavorful tahini we've decided to make three new items. The first is a dangerously addictive Middle Eastern version of a thumbprint cookie. It's a tahini butter cookie with a medjool date (my favorite) center decorated with white and black sesame seeds. The cookie portion reminds me of American peanut butter cookies. We stopped making peanut butter cookies quite a few years ago for a variety of reasons and I realized that a tahini cookie offers many of the same satisfying flavors and textures. If you or a family member can't eat peanuts and miss them, or if you're just curious, try these cookies!

The second tahini treat is a croissant with tahini filling—with a difference. When Hazim brought his two jars to the bakery, the second one was carob. Carob had its heyday in America during the early days of "hippie" baking or the beginning of the natural foods movement, and some of us remember it as a less-good version of chocolate. But carob grows naturally in the Eastern Mediterranean (it's from a pod that grows on trees) and when we tasted it, we thought it was a great match for tahini. So try our tahini-carob twice-baked croissant—we think it's delicious!

We then started thinking about how we could use tahini in an American standard. Peanut butter and bananas are a classic combo... so why not tahini and banana? And how about using our other favorite new ingredient—Turkey red high extraction flour grown in Ohio with the white flour in the recipe? The combination makes for a rich, moist and nutty flavored banana and tahini bread. 🍌

Join us for these tahini treats and some winter eating exploration this January and February. We can dream of the warm Eastern Mediterranean as we savor the flavors.

Amy
Amy Emberling
Bakehouse Managing Partner

3rd annual

a fundraiser for safehouse center

JELLY BEAN JUMP UP

Zingerman's
SAFEHOUSE
CENTER

We had dogs at home when I was a little kid, but then I lived—just fine of course—without dogs up until 1998. That's when we got Jelly Bean, a little cute, black, white, and brown Corgi puppy. I won't bore you with too many details but she and I had a very good life together. For most of her 17 years we went running together, hung out together through hard times and good times, survived multiple surgeries (both hers and mine). If you've had an animal in your life you understand the bond that builds. As many of you know who've been here for a while already know, Jelly Bean died May, 2015. If you've lost someone important in your life—human, canine, feline or otherwise—you know it's not a good feeling. When Jelly Bean died, I wanted to take the sadness and turn it toward something positive, something to honor her positive contribution to my life, and really to the life of so many others over the years (including thousands of folks who saw us running on Clark Road together—I still get people stopping me in town to ask about her.)

The next fall we started thinking about doing a fundraiser in her memory for SafeHouse Center. We live across the street from SafeHouse so all the folks who worked there knew who she was. Grace, Managing Partner at the Deli, served on their board for many years. It provides a safe haven for women and children who are otherwise trapped in abusive homes. Plus, the spirit of positivity and generosity that Jelly Bean demonstrated every day is also what SafeHouse is all about. And that's how the Jelly Bean Jump Up got started. We pulled the first together in February of 2016. We had "drop your change" boxes in all the ZCoB businesses; our friends at Probiology Physical Therapy did the same in all their clinics. It went well. Some folks went on the SafeHouse Center website and donated directly. I think we raised over \$4000.

As well as it went for the first time through, there were two things about it that I didn't realize made the project even more appropriate than I'd thought. I didn't realize when we began the work, how many people that I knew—both in the ZCoB and out—would come to me, and quietly tell me how much they appreciated that we were raising money for SafeHouse because they themselves had grown up in abusive homes and understood first hand how much it mattered to have a safe place to go. Which reminded me of what I should have already remembered—that abuse in the home is far more common than most of the world would like to think. And that the people who are impacted by it are often parts of otherwise successful families, people who don't show the signs of what they're suffering through, people who often don't want to say anything about what's going on. Yet, still need help. SafeHouse gives that help. Nor did I realize, until I talked to some of the folks at SafeHouse how positive a role that pets play in the lives of women and children who have been victims of abuse. So, in that sense too, honoring Jelly Bean was even more an appropriate act than I even knew when we first had the idea to do the fundraiser.

And now, this February, we're starting our third annual event. You'll see posters and boxes around the ZCoB and again at Probiology, Plum Market, K9 Clubs and Old National Bank, as well. And, of course, you can log onto Safehousecenter.org and donate to the Jump Up that way.

Jelly Bean was a very special dog and such a big part of my life for so many years. SafeHouse is an even more special cause. So, if you can help spread the word about our 3rd Annual Jelly Bean Jump Up, that would be great. Guests may want to drop some coins, or some dollar bills, or a check or go online and donate that way. Every little bit really does make a difference. 🍌

Ari
Ari Weinzeig
Zingerman's
Co-Founding Partner

Zingerman's
creamery

Winter GELATO FLAVORS!

January 1st - March 31st

CHOCOLATE SORBET

This sorbet flavor is dense, and overloaded with the best cocoa we can source. Our chocolate sorbet is the perfect dairy-free option for those who are lactose intolerant.

MILK CHOCOLATE WITH BUENOS AIRES BROWNIE

This fabulous flavor begins with our rich and creamy chocolate gelato base. We add in chunks of Zingerman's Bakehouse Buenos Aires Brownies throughout the mixture. We then fold in ribbons of the rich and sweet dulce de leche throughout for extra added texture and richness.

PEANUT BUTTER CHOCOLATE

An American classic combined with an old world Italian gelato base, to create a deep rich nutty and cocoa flavor. Our all-natural peanut butter is ground locally in Michigan and mixed together with our rich dark chocolate gelato until it's smooth and creamy. If, you're feeling wild, top that off with Zingerman's Candy Company Peanut Brittle for an extra play of texture.

GRAPEFRUIT SORBET

Hand squeezed grapefruit gives this sorbet its refreshing zip without the bitterness of conventionally available grapefruit juice. Satisfyingly fresh and tart.

SATSUMA SORBET

We start with a seedless Asian citrus known as unshu mikan or satsuma mandarin, one of the sweetest citrus varieties. It's tender texture makes a creamy sorbet that should not be missed. Pair it with Zingerman's Bakehouse Bumble Honey Cake. 🍯



Aubrey
Aubrey Thomason
Cream Top Shop &
Zingerman's Creamery
Managing Partner

Zingerman's
creamery

EST 2017

CREAM TOP
SHOP

monthly
Specials



Flavored
\$5.99
On Sale

Original
\$4.99
On Sale

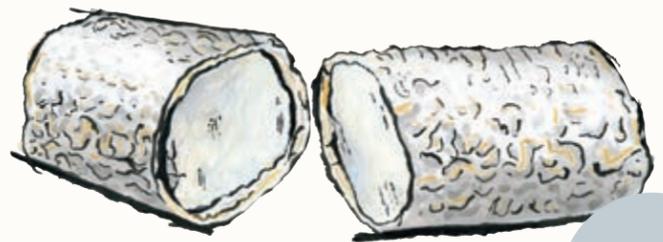
JANUARY cream cheese

mail
order-
able!

regular, smoked salmon, peppered bacon scallion, garlic & herb

Our special cream cheese is made much like it was back in the old days in small creameries. Crafted completely by hand, this smooth and creamy cheese has a deliciously fresh milky flavor and a wonderfully light and fluffy texture. In the spirit of traditional cheese making, Zingerman's Creamery Cream Cheese is made without vegetable gum; the curd is ladled completely by hand; and it contains no preservatives or artificial additives. Schmeer a generous amount of this creamy goodness onto your favorite freshly baked Zingerman's Bakehouse bagel and enjoy the traditional taste of this classic cream cheese.

original regularly \$5.99 and flavors regularly \$6.99



On Sale
\$17/1/2lb

FEBRUARY Lincoln Log

This wonderful soft-ripened goat cheese is our version of the classic French bucheron. This lovely log is creamy with a subtle finish of citrus and notes of mushroom at the end. The Lincoln Log is one of our most popular offerings. Try the Lincoln Log crumbled over a salad or a roasted Brussels sprouts dish with a drizzle of balsamic glaze.

regularly \$18/1/2lb

Date Night IN A BASKET

\$85

Looking for the perfect evening treats to surprise your sweetheart? Look no further! This Valentine's Day, impress your special someone with one of our specialty Date Night Baskets. Our wonderful cheesemongers at the Cream Top Shop have put together an extra cheesy bundle of love that will provide you with all the essentials to make your night memorable. The Date Night Basket will provide you with a bottle of wine, handcrafted cheese plate for two, and a pint of our made-in-house gelato of your choosing.

Please pre-order before 12pm Feb 14th!

The Cream Top Shop is located at 3723 Plaza Dr. Ann Arbor, MI 48108

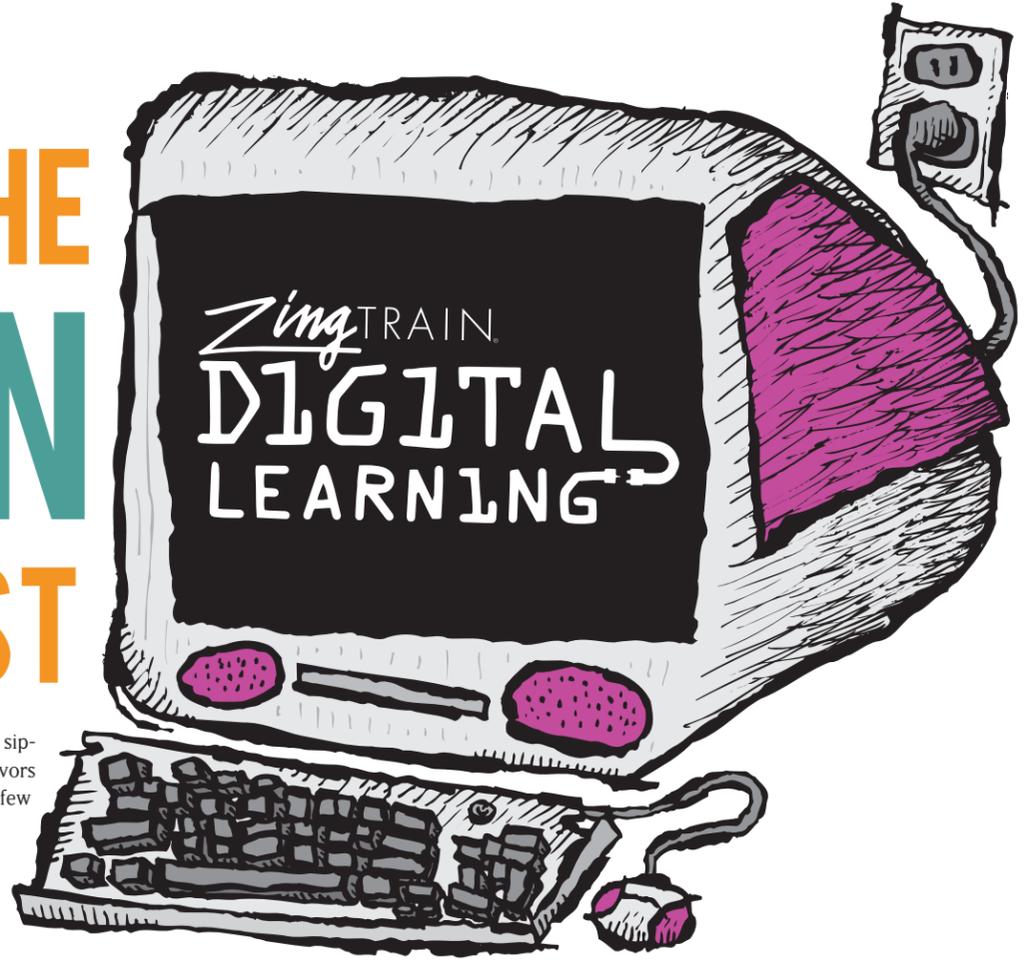
celebrating
35
years!

you really can taste the difference!™

ISSUE # 264 • JAN-FEB 2018

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LETTERS FROM THE ZINGTRAIN SEMINAR OUTPOST



Happy New Year! It's chilly here at the Seminar Outpost. We've spent the winter hunkered down, sipping on the Holiday Blend from our neighbors at Zingerman's Coffee Company - the warm, rich flavors of dark chocolate and hints of fruit remind us of time spent with our loved ones over the last few months. We hope you had a wonderful holiday season, in whatever form it took for you!

There are many things we enjoyed about 2017. We had the opportunity to work with so many wonderful clients—from all around the country and from a multitude of industries. We've had the pleasure of hosting many of you here in Ann Arbor for our 2-day Seminars, 4-hour Workshops and early morning Speaker Series events—and in-person training remains our favorite way to share information.

We recognize, though, that not everyone can come to Ann Arbor (especially in the winter!) and we also know that delivering information in a variety of ways helps people with different learning styles wrap their heads around ideas, making it more likely that those ideas get implemented. And helping our clients get to that third level of learning—assimilating and acting—is always our goal!

Since ZingTrain was founded back in 1994, we've gotten more requests for Customer Service training than any other topic area, so that's been the focus as we've explored tools to supplement our in-person seminars and workshops. In 2003, we published *Zingerman's Guide to Giving Great Service*. In 2007 and 2009 we issued training DVDs on Zingerman's 3 Steps to Giving Great Service and 5 Steps to Effectively Handling Customer Complaints, respectively. We're happy to report that each of those take-home, self- or group-study training tools have been well received over the years.

We're excited to now add another option to our Customer Service toolkit! ZingTrain's The Art of Giving Great Service eLearning includes both of Zingerman's famous 3-Step and 5-Step service "recipes" in a convenient digital format. Designed to be accessed on either desktop or mobile devices, this course can be an introduction or a reinforcement to the approach that has made the Zingerman's name synonymous with great customer service.

To learn a bit more about this exciting jump into the digital age, I sat down with two folks who helped bring our The Art of Giving Great Service eLearning to life, Maggie Bayless, ZingTrain's Managing Partner and Elnian Gilbert, ZingTrain trainer and digital wiz. Here's what they had to say:

Emily: How did digital learning at ZingTrain come to be?

Maggie: After more than 23 years in business, customer service is still our most requested training topic, but we've seen that the way people want to access information is evolving. Many seminar participants were looking to take Zingerman's service approach back to their organizations in a way that communicated not only the basic content, but also the Zingerman's look and feel. Fifteen years ago our training DVD's were a great way to do that, and now that technology is out of date. We decided to move into digital learning, or eLearning, because it allows users to access our customer service "recipes" from any device and from anywhere! And because we knew that we were neophytes in the digital learning space, we chose to work with our friends, neighbors (from Chelsea, Michigan) and eLearning experts—Torrance Learning.

Emily: Are these eLearning courses different from the training ZingTrain does in person? If so, how?

Maggie: The content is totally consistent but, obviously, the way it is delivered is quite different. For instance, role plays are an important element of in-person customer service training but role plays don't work in the same way when the learner is interacting with a device rather than another person! Torrance helped us build interactivity into the eLearning lessons by including self tests, videos of Zingerman's staff and customers, and opportunities to provide feedback on how service providers respond to different scenarios.

Emily: I'm sold! I purchase a seat and I'm logging in to take the course for the first time—what can I expect?

Elnian: Learners are presented with various forms of content delivery (to keep it fun!) including voiceover, text on screen, video of real Zingerman's employees talking about their own experiences and reenacting live service scenarios. The course itself typically takes 20-25 minutes to complete and once done, learners get access to a handy job aid with some of the tools reiterated as well as a chance to document some of their own thoughts about how they will apply what they've learned to their own service approach. And last, but not least, they'll get a personalized certificate of completion!

Emily: Any thoughts around the best time in the employment lifecycle for this eLearning course to be taken?

Elnian: Honestly, any time! We can see this course being integrated into a new employee's onboarding process, prompting a good opportunity for managers to discuss the organization's approach to customer service. Seasoned employees can also benefit from using the course as a "refresher" after some time has passed. Once people have had a chance to practice the service recipes, they often pick up on an additional nuance that they didn't realize the first time around.

Emily: I've just completed the course and now I'm wondering what's next. Any advice?

Elnian: Our hope is that the insight gleaned from this course sparks productive conversations regardless of team size. After individuals have the chance to take the course, a team could gather to discuss their organization's approach to customer service. Some elements of how we practice customer service at Zingerman's may not directly translate to your organization (which is why we encourage "adapting" our tools as needed), but having conversations around what does/does not fit can be really productive. For larger teams, the course could be taken as pre-work to generate thought starters for an annual meeting or retreat.

Emily: What's next for digital learning at ZingTrain?

Maggie: We're really excited to continue exploring different formats of eLearning! Ultimately, our goal is to provide people with our content in whatever way they want to access it, whether that's digitally, in-person, in text, or a combination of these. Up next will be an interactive eBook on the foundation of ZingTrain's core product: Bottom Line Training®. Stay tuned for that!

Thank you Maggie and Elnian for your insight and your enthusiasm about ZingTrain's new digital learning offerings! 🍪

Emily Sandellands
ZingTrain Community Builder

to Learn more about our digital Line-up, head on over to www.zingtrain.com and locate our digital Learning tab. You'll find more information and, as always, if you have any questions, reach out to us any time!



our annual balsamic vinegar sale is back!
Stock up your pantry, your neighbor's pantry, or buy some future birthday gifts. The sale is on at Zingerman's Mail Order and Zingerman's Delicatessen until January 31, 2018.

sixteen year aged balsamic in an oak barrel

La Vecchia Dispensa's cooper has fashioned a few small, seasoned oak barrels filled with over a quart of our exclusive sixteen year aged balsamic. Use the glass dropper to rescue a bit of balsamic for salads or strawberries. Kept sealed, it'll last indefinitely and get better with time, just like you. Quantities very limited.

was \$350, NOW \$175



8 year aged balsamic

Bright, tart, and ideal for vinaigrettes. A kitchen standard.

was \$25, NOW \$15



10 year aged balsamic

Perennially, our best selling balsamic. Beautifully packaged, complexly flavored, it's the most intensely flavored balsamic of its age we've ever tried.

was \$35, NOW \$20



16 year aged balsamic

The woody, earthy intensity of our 10 year balsamic rounded out with a dose of lush sweetness.

was \$45, NOW \$25



30th anniversary balsamic

With much of the flavor of balsamics that cost twice as much, this is a great deal for a great vinegar.

was \$50, NOW \$25



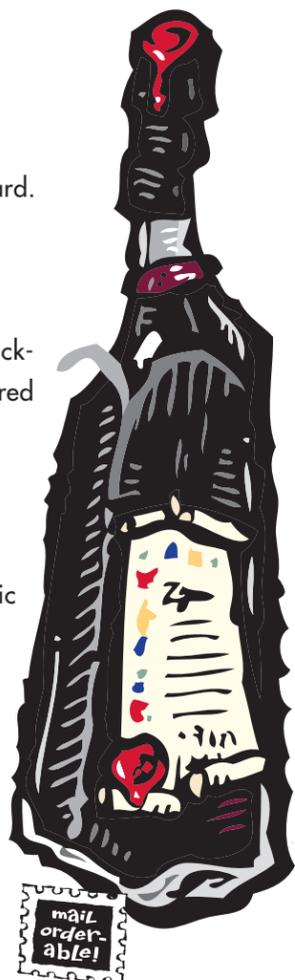
tradizionali balsamics from modena

These are the vinegars about which legends have been woven. Buy one for a grand occasion. A golden anniversary. A wedding. A newborn. An election win. Tested by a panel of judges, the qualifiers in Modena are graded gold and white. Then they return to the wood for another five, ten, twenty, or a hundred years or more. During the aging process, the vinegar is shifted from one type of wood to the next. Cherry, chestnut, oak and mulberry all leave their imprint on the flavor of the vinegar. The result is an almost unbelievable concentration of sweet-sour flavor in a dense, intense, brown-black vinegar that hints of berries, grapes, vanilla. There is nothing like it in the world. Only a tiny amount is released each year, in elegant glass flasks. Let loose a few drops on ripe strawberries fresh from the market. An amazing treat you'll always remember. All traditional balsamics from Modena are bottled in Ferrari designer Giorgio Guigiaro's streamlined, sexy bottle, then gift boxed. They may all look the same, but the vinegar is not. We buy ours from Erika Barbieri, one of only a handful of female balsamic makers. Her vinegars are consistently fantastic—and the juniper aged version is unique.

White label juniper was \$135, NOW \$85

White label was \$125, NOW \$75

Gold label was \$200, NOW \$125



**SALE ENDS
 JAN 31, 2018**



BUY ONE GET ONE HALF OFF

We're welcoming 2018 with some great news! Place a catering order as a pick-up, delivery, or serviced event, and you'll get your next order of equal or lesser value half off. Order whatever you'd like—a warm pot pie for your family gathering on Sunday, a Deli Sandwich Basket for your office the following week, and anything else you have in mind, and you'll get half off the lesser order. This offer is good for orders that are picked up or delivered from January through the end of February, so call and order as many times as you'd like!

Discount will be applied to food, NA beverages, and delivery fees. This offer cannot be combined with other discounts. This offer is only valid for orders from Zingerman's Catering. Service fees for events will be based on non-discounted totals.

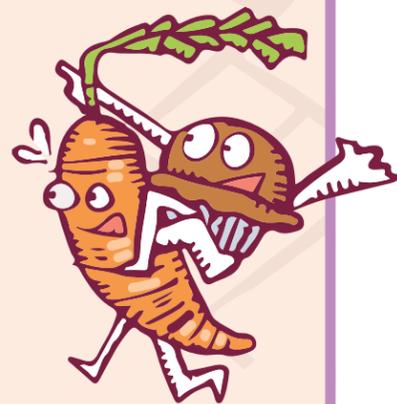
POT PIE BAG LUNCHES

It's Pot Pie season at Zingerman's Catering! We've combined the warm, buttery goodness of our housemade Zingerman's Deli Pot Pies with the crowd-pleasing convenience of our bag lunches to create the ultimate winter feast for your office—Zingerman's Catering Pot Pie Bag Lunches.

Pick from a bevy of individual pot pies—there's a flavor for every palette! Each pie will be sent hot, with a tossed green salad, balsamic vinaigrette, a mini brownie, napkin and utensils. All this for only \$17.50 each!

Choices include:

- Zingerman's Classic Chicken Pot Pie
- Two Tracks Acres Turkey Pot Pie
- Fungi Pot Pie (vegetarian)
- Darina's Dingle Pie (lamb)
- Cheshire Pork Pie
- The Red Brick Beef Pot Pie



Call 734-663-3400 to place your order today!

GREYLINE
 ZINGERMAN'S EVENT SPACE



PARTIES AT GREYLINE

Did December fly by and you didn't get a chance to celebrate your team for their amazing hard work in 2017? Or maybe you're looking for the perfect venue to celebrate that upcoming birthday, mitzvah or family celebration? Winter is the perfect time to host your next event at Greyline. Ann Arbor's downtown venue can host up to 150 seated and 200 strolling and the modern art deco space is perfect for any number of occasions. Call us at 734-230-2300 to inquire about availability and let us help you plan the perfect event!

BOOK TODAY

(734)230-2300 | zingermansgreyline.com



you really can taste the difference!

The Deli s You



sing a song of sixpence,
a pocket full of rye.
four and twenty blackbirds,
baked in a pie.

when the pie was opened,
the birds began to sing,
wasn't that a dainty dish,
to set before the king?

Pot Pies

were around long before this 18th century nursery rhyme. Their origins stem from antiquity and were a popular item on Roman banquet tables. Elizabethan gentry of 16th century England spurred a renaissance of the ancient custom of meat pies, which were elaborately decorated and popular among royalty on both sides of the English channel. These pies featured not only poultry but pork, lamb, and wild game. Savory pies were popular among commoners, providing an economical and filling dish for the laboring masses. Meat pies are featured prominently in many cultures' collection of traditional foods. Cornish pasties, which were transplanted to the iron and copper mining towns of Michigan's Upper Peninsula, Galician empanadas, and Ligurian torta pasqualinas (Easter pies) are all examples traditional savory pastries.

New Year's Day kicks off our annual Pot Pie Promotion. Now through February 28th, the Deli is awash in a collection of six kinds of handmade pot pies. Each pie is made from scratch. Vegetables, herbs, and meats are chopped and minced, then cooked in butter, thickened with a roux and drenched in broth and cream to make a rich, savory sauce. As the filling stews, we start preparing the crust. Butter cuts into flour and is bound together with ice cold water and a pinch of sea salt to make a rich dough. We give the dough a brief rest and then portion each batch into seventy two pieces which are then rolled into thin discs, two for each pie. We usually make two to three batches a day from December through February. We're planning on selling at least 9,000 pies this year so that's over 300 batches and 18,000 portions of dough! Once the filling is cooled and the dough rolled out, we set upon the task of assembly. Each pie is made by hand, enveloping a heaping scoop of filling between two folded layers of buttery crust.



our six varieties are:



classic chicken

Our most popular pie featuring diced chunks of Amish chicken, celery, carrots, onions, button mushrooms, red and green bell peppers, red skin potatoes and thyme swimming in a rich sauce of housemade chicken broth and Calder Dairy heavy cream.



two tracks across turkey

This one is fairly similar to its feathered cousin, except that we use Broad Breasted Bronze turkeys pasture-raised near Grass Lake, MI. We also add a bit of Turkish urfa pepper, a dark purplish pepper that is sun dried by day and wrapped and "sweated" by night for over a week to bring out a rich, earthy flavor and smoky aroma.



fungi pot pie (Vegetarian selection!)

Chock-full of four varieties of mushroom (Michigan maitakes, shiitakes, oysters, buttons), this pie is teaming in earthy flavor. To enhance its distinction we add Balinese long pepper. This cattail-like pepper grows wild in the central highlands of the Indonesian island of Bali, surrounded by coffee, vanilla and spice plantations.



darina's dingle

This pie is served pastie style (without a tin) and features lamb from Hannewald Lamb, near Stockbridge, as well as loads of potatoes, carrots, celery, onions and rutabaga. A hint of toasted cumin and rosemary give it extra mouth-watering appeal. The idea for this pie was inspired by Darina Allen, friend and teacher to both Ari and Rodger, and owner of the famous Ballymaloe Cookery School.



the red brick beef

Imagine a hearty beef stew wrapped in a buttery crust and that's exactly what you'll find in this bullish pie. Our beef is grass fed and comes from Michigan State University's Lake City Research Farm. The beef is diced into big cubes and then stewed in dry red wine with carrots, celery, onions, garlic, bay leaves and fresh thyme. The outcome leaves nothing to be desired except for a second helping.



cheshire pork

Our most unique pie, served without a tin, combining sweet, sour and savory in a delicious concoction. Local pork, raised by Alvin and Joan Ernst, are braised in fresh apple cider from Nemeth Orchards and Gingras apple cider vinegar from Quebec, along with onions, rosemary, freshly grated nutmeg, lemon zest and large bites of apples, also from Nemeth Orchards, for a truly amazing treat.

\$10.99
each

Stock up
& save:

Buy 10 or more, get **10% OFF!**
Buy 20 or more, get **20% OFF!!**
Buy 30 or more, get **30% OFF!!!**

Enjoy a steaming hot pot pie this winter season and thanks for reading!

Andrew — Andrew
Chef at Zingerman's Deli



UP TO
50% Off

OUR WIDE
ARRAY OF
BALSAMIC
VINEGAR

This amazing deal only happens once a year. From bright and pleasantly acidic perfect for salad dressings to superbly sweet and syrupy for drizzling on Parmigiano Reggiano or gelato, these beautiful balsamics will be a show-stopping addition to your cooking repertoire.

BYOYB
(BRING
YOUR OWN
YELLOW BAG)
WEDNESDAYS:

Bring your yellow Zingerman's canvas tote bag on Wednesdays for 10% off groceries.

*Cannot be combined with other discounts. Excludes sandwiches, soups and salads made to order.



Zingerman's Deli <3's You, let us count the ways!
Our beloved guests, you are awesome! We love having you and we love feeding you delicious foods. We've got some amazing deals and limited time specials during January and February. We hope you'll join us!



JANUARY

1642 soup SPice Blend

Lively, colorful, complex, cosmopolitan in a 17th century sort of way, very reminiscent of the city and history of Montreal. You can use the spice blend in simple vegetable soups, or heartier ones with beans or meat. Read more from the de Vienne family, who sourced and created this blend:

This year, the entire city of Montreal celebrated its 375th birthday. Almost four centuries of history has given us a chance to look back on what makes the city great: a dynamic confluence of cultures centered around simply enjoying life. The 1642 Spice Blend is a celebration of the city's unique legacy.

Perhaps no dish better symbolizes the early Quebec colonial experience than the Potage, or thick vegetable stew. Local favorites include pea and ham, cabbage and bread, or potato leek. This is as true in 2017 as it was in 1642. The recipes have little changed, nor has the love of eating them. There's simply nothing better than a warm bowl of thick, herby, aromatic vegetable stew on a cold January day, no matter what year.

The 1642 Soup Blend was created in honor of this tradition. Each herb and spice was present in the city's first decade, including locally foraged herbs. Clove was wildly popular at the time and therefore added in good quantity.

This is also a meaningful blend for the de Vienne family. We wanted to make a meaningful culinary contribution to the 375th anniversary celebration and join in city's collective remembrance.

FEBRUARY

ecuadorian yupanqui Pepper

If you told me this Yupanqui black pepper had come from one of the most quality-conscious farms in Kerala in southwest India, the original source of most top quality black pepper, I'd totally have believed you. But this stuff comes from Ecuador!! That's right. The Democratic Republic of Ecuador in South America. It was essentially a shock. It's certainly not native. Chiles, yes. Peppercorns? No way!

Black pepper production in Ecuador is very small, and this amazing pepper is the work of one, clearly dedicated, very interesting family by the name of Yupanqui. So how did it get to us? By way of Épices de Cru in Montreal, of course!

The product is really exceptional. Please know, I'm not suggesting you get rid of every other black pepper on your counter and replace it with this. Different origins of pepper are like different wineries making Pinot Noir—each winery will have its own distinct flavors and aromas all within the flavor framework that makes Pinot, Pinot. Same goes for black pepper.

Spicy but sensual, deep and complex, interesting and exotic. It's got all sorts of cool things going on in the mouth as I let it sit on my tongue. A little finish of citrus. I've taken to eating a few peppercorns when I need a little pick me up. Like a little shot of espresso for the palate when you don't have access to coffee! ☺ Ari

Sweets for your Sweetheart

CHOCOLATES FOR VALENTINE'S DAY



Humble brag: Zingerman's Next Door Café is home to some mighty fine chocolates. Sure to impress your better half, our swoon-worthy sweets will knock 'em off their feet!

bon bon bon truffles

A quirky, yet elegant collection of chocolates from Detroit Chocolatiers. Each craft box contains 10 unique bons. Pre-order only.*

fran's salt caramels

A perennial favorite here at Zingerman's. Copper kettle cooked caramels, dipped in either dark chocolate and topped with grey salt or milk chocolate and smoked salt.

custom box of chocolates

Our truffle case will be lovingly overflowing with confections of all kinds, ready for your sweetheart. Come visit us in the Next Door chocolate corner where we'll craft your dream box!

chocolate covered marshmallows

Zingerman's Candy Manufactory Vanilla Marshmallows hand-dipped right here at the Deli in fine chocolate and coated in Zingerman's Bakehouse Graham Crackers. Pre-order only.*

chocolate dipped Strawberries

Plump, ripe strawberries dipped in fine chocolate, adorned with either white chocolate, toasted coconut or slivered almonds. Pre-order only.*



*Pre-order Bon Bon Bon Truffles, Chocolate Dipped Strawberries and Chocolate Covered Marshmallows. Call 734-663-5282. Available for pick up at Zingerman's Next Door Café 2/13 & 2/14



Zingerman's
DELICATESSEN
plate
of the month



JAN

Lasagna is for Lovers \$15.99

Our classic cheese lasagna featuring Italy's best Parmigiano Reggiano and Zingerman's Creamery farm cheese, smothered in our housemade basil garlic tomato sauce. Comes with your choice of side from our salad case.

FEB

Nestor's Nuevo Plato Cubano \$15.99

Our take on a Cuban classic dish, Ropa Vieja (pulled beef stewed with tomatoes, bell peppers, spices and Spanish olives). Served with a black bean purée, saffron rice and tostones (fried plantains), this dish promises to whisk you away to coral sand beaches with a warm Caribbean breeze.

Available at the Deli, starting at 11am all month long!



JAN

Nestor's Whack-a-MOLE! \$15.50

Pulled, roasted chicken simmered in a chili-chocolate mole sauce, kickin' green chilies and sweet-hot honey mustard all come together on a crispy grilled paesano roll to make a bold and lively meal!

FEB

A Game of Cheese \$14.50

Checkmate. Don't over calculate your moves...choose this sandwich and win the game! Melted Vermont cheddar, applewood smoked bacon, and a few slices of tomato on thick slices of grilled Bakehouse white bread.

free delivery!

We get it, winter is hard. Hibernation instincts kick in big time and getting around town can be a challenge with the snow and frigid temperatures. That's where we come in. Order a few hot sandwiches and sides, some hand-sliced meat and cheese, fine olive oils, tinned fish, bread and pastries—or anything else you might need. We'll deliver it all locally in the Ann Arbor area **FOR FREE!** So, stay in your jammies and stoke the fire, let Zingerman's Deli come right to your door and enjoy some Reubens fireside. Winter just got a lot more cozy!



To order call: 734-663-3354
*Excludes Catering



you really can taste the difference!™

Zingerman's® events calendar

January going ons



JAN 7TH

Comparative Cupping 12pm-2pm
Sample coffees from Africa, Central and South America, and the Asian Pacific. We will taste and evaluate these coffees using the techniques and tools used by professional tasters. This is an eye-opening introduction of the world of coffee.



\$30/person

JAN 7TH

Mastering Mozzarella 2-5pm
Learn the secret to making terrific fresh mozzarella from the experts! We'll show you the ins and outs of making this simple, yet delicious cheese. You'll learn how to pull balls of fresh mozzarella from curd and milk, stretch string cheese, and create rich, creamy burrata. You'll get all of the cheese that you make in class to take home and eat, plus the recipes that we teach in the class! Perfect for pizza, super on a salad, or amazing on its own, this versatile cheese is as much fun to make as it is to eat. Adults and children over 12 are welcome.

\$75/person

JAN 10TH

Just for Kids:
Explore the World of Sauces! 5-6pm
We have a wide range of delicious sauces on our Deli shelves and we want to taste them with you! We'll explore the world of sauces and the places all over the world where we get them from. We'll talk all about their special ingredients and our favorite ways to eat them. We think kids ages 4-14 would most enjoy this tasting. Parents are welcome to attend at no charge and observe on the sidelines.

Upstairs Next Door \$15/kid

JAN 12TH

Cheese 101 6-8pm
A delicious introduction to the world of cheese! Join Tessie, our resident Certified Cheese Professional, as she guides you through the seven major styles of cheese. She'll talk about what makes each style unique and provide samples of each, share tips for building a well-rounded cheese board, and give some tips on the basics of pairing cheese with beer and wine. Bread and additional accompaniments from our Cream Top Shop will be provided.

\$30/person

JAN 13TH

Mastering Mozzarella 2-5pm
Learn the secret to making terrific fresh mozzarella from the experts! We'll show you the ins and outs of making this simple, yet delicious cheese. You'll learn how to pull balls of fresh mozzarella from curd and milk, stretch string cheese, and create rich, creamy burrata. You'll get all of the cheese that you make in class to take home and eat, plus the recipes that we teach in the class! Perfect for pizza, super on a salad, or amazing on its own, this versatile cheese is as much fun to make as it is to eat. Adults and children over 12 are welcome.

\$75/person

JAN 14TH

Creamery Production Tour 11am-12pm
Join our cheese and gelato makers on an hour-long adventure to learn how we transform local milk into delicious cheese and gelato. On this tour, you will get to observe mozzarella stretching as well as taste freshly-made gelato. Taste some of our collection of cow's milk and goat's milk cheeses while learning about the process directly from the makers. After the tour, make time for tasting in the Cream Top Shop or grab a couple of grilled sandwiches to enjoy for lunch.

\$10/person

JAN 17TH

Vinegar 101 Class 6-7:30pm
Vinegar - it's more than red wine, white and apple! Learn about all the complexity and balancing qualities that vinegar provides and how it can enhance different dishes. Learn how to make your own vinaigrettes and take home great recipes for dressing your salads to the nines! Attendees receive a 20% off coupon to use after the tasting. Seats are limited so sign up early.



Upstairs Next Door \$10/person

JAN 19TH

Cheese To Melt For: Fondue & Raclette 6-8p
Join us for a cozy evening of melted cheese. The ultimate in comfort food, we'll serve up a couple of dishes to help chase away the chill of winter. At this tasting and demonstration, we'll make two kinds of fondue. We'll also make and taste traditional Swiss Raclette. You'll leave with a warm, happy belly, plus all of the recipes that we'll be serving.



\$35/person

JAN 21ST

Danish: The Breakfast of Vikings 8am-12pm
In this hands-on baking class you will learn the techniques for laminating rich dough with butter and create hand-shaped danish (almond-filled bear claws, pinwheels, and pockets filled with cream cheese or fruit), each surrounded by the rich, tender, flaky dough that makes a good danish. Oh, so delicious! You'll leave BAKE! with our recipes, the knowledge to recreate them at home, 18 danish you made, and dough to bake at home!

\$125/person

JAN 21ST

Brewing Methods 12pm-2pm
Learn the keys to successful coffee brewing using a wide variety of brewing methods from filter drip to siphon pot. This tasting session will explore a single coffee brewed 6 to 8 different ways, each producing a unique taste. A demonstration of the proper proportions and techniques for each method and a discussion of the merits and differences of each style will take place.

\$30/person

JAN 21ST

Mastering Mozzarella 2-5pm
Learn the secret to making terrific fresh mozzarella from the experts! We'll show you the ins and outs of making this simple, yet delicious cheese. You'll learn how to pull balls of fresh mozzarella from curd and milk, stretch string cheese, and create rich, creamy burrata. You'll get all of the cheese that you make in class to take home and eat, plus the recipes that we teach in the class! Perfect for pizza, super on a salad, or amazing on its own, this versatile cheese is as much fun to make as it is to eat. Adults and children over 12 are welcome.

\$75/person

JAN 23RD

February Specials Sneak Peak 7-8pm
Get that Deli VIP treatment and be the first to know about our featured products for February before we announce them publicly! In this casual class setting, we'll discuss the story behind the food as well as taste a few of the products. We will go over the tasting process that your favorite retail folks do on a daily basis. Let's learn and taste some great food. All participants will also receive a 20% off coupon to use after the tasting.

Upstairs Next Door \$15/person

JAN 24TH

Taste Parmigiano Reggiano with Ari Weinzweig 6-7:30pm
Not all Parmigiano Reggiano cheeses are equal, just ask Ari Weinzweig. Last spring Ari and Grace Singleton (Managing Partner at the Deli) went to Italy to source a group of exquisite Parmigiano Reggiano to introduce Stateside. Come taste and discover the differences between artisanal Parmigiano Reggiano offerings.



Upstairs Deli \$30/person

JAN 25TH

Winter Seasonal Dinner 6:30-9pm
Enjoy a cozy evening featuring Cornman Farms' seasonal winter menu created by Chef and Owner Kieron Hales. Guests will enjoy cocktails and appetizers by the fireplace before sitting down for a multi-course dinner with wine pairings underneath the gabled roof of our historic, award-winning barn. Please find the full menu available online.

\$95/person

JAN 26TH

Beer & Cheese Pairing 6-8pm
Do you know which beer to pair with that perfectly aged slice of cheddar? We do! Join Tessie, our resident Certified Cheese Professional and beer aficionado for an evening of tasting and exploration. We'll taste through a wide range of beer styles from our favorite breweries paired with beer-friendly artisan cheeses. Bread and additional accompaniments from our Cream Top Shop will be provided. This tasting is for cheese lovers 21+.



\$35/person

JAN 27TH

Mastering Mozzarella 2-5pm
See Jan 7th for more information.

\$75/person

JAN 28TH

Creamery Production Tour 11am-12pm
See Jan 14th for more information.

\$10/person

JAN 30TH

12th Annual African American Foodways Dinner #219: Taste and Terroir, An Exploration of African American Winemaking 7pm
The Roadhouse's head chef, Bob Bennett, will prepare a warming winter menu from the cookbook of Edna Lewis, author of *The Taste of Country Cooking*. Widely considered to be a classic study in Southern cooking, it has continued to be a popular regional cookbook more than forty years after its initial release. For this unique event, we are excited to feature the wines of André Hueston Mack, former Head Sommelier of Thomas Keller's Per Se in New York. For more information, see page 4.

\$95/person

JAN 31ST

Olive Oil 101 Class 6-7:30pm
Have you ever wanted to know more about olive oil, or wondered how Zingerman's selects the distinctive olive oils we carry? Then this is the class for you! We'll taste some oils from across the globe and focus heavily on learning. You'll walk away with a wealth of knowledge and a new appreciation for what we call liquid gold. Attendees receive a 20% off coupon to use after the tasting.



Upstairs Next Door \$10/person

Book a spot at events.zingermanscommunity.com

february happenin's



FEB 1ST Sumptuous Soups 5:30pm-9:30pm



Learn to make just a few of our favorite house made soups at the Bakehouse. Stir up some flavor with Gabor's Butter Bean and Ham with Hungarian paprika and 5 O'clock Cheddar Ale. We'll also demonstrate how to make the perfect matzoh ball when we cook up Tibor's matzoh ball soup with goose broth, the traditional Hungarian version. You'll learn valuable cooking skills that are the building blocks of making great soups. These recipes are sure to be added to the family's mealtime most requested list. You'll leave BAKE! with our recipes, the knowledge to recreate them at home, and all the food you made in class.

\$100/person



FEB 4TH

Comparative Cupping 12pm-2pm

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



\$30/person



FEB 8TH

Cheers To British Baked Goods 6-9pm

The baked goods of the United Kingdom are so different from what most Americans eat every day. In this class we'll delve into the techniques behind some of our favorites. You'll make fresh English muffins (which are an ocean apart from what you can get at the supermarket), oatcakes and shortbread. It'll be no surprise if, after taking this class, you start calling your friends to high tea every day! You'll leave BAKE! with our recipes, the knowledge to recreate them at home, and all the food you made in class.

\$100/person



FEB 7TH

Honey 101 Class 6-7:30pm

Did you know that not all honey is equal? Some are super sweet, some are chewy and some are even spicy. Join us as we dive into the world of single varietal honeys and what makes them different and special. Attendees receive a 20% off coupon to use after the tasting.



Upstairs Next Door

\$10/person



FEB 9TH

Cheese To Melt For: Fondue & Raclette 6-8p

Join us for a cozy evening of melted cheese. The ultimate in comfort food, we'll serve up a couple of dishes to help chase away the chill of winter. At this tasting and demonstration, we'll make two kinds of fondue. We'll also make and taste traditional Swiss Raclette. You'll leave with a warm, happy belly, plus all of the recipes that we'll be serving.

\$35/person



FEB 9TH- FEB 14TH

Valentine's Day 2018: Taste the Love at Zingerman's Roadhouse

Every dish at Zingerman's Roadhouse is made with love! Head Chef Bob Bennett has created a tasting menu for two that will capture your heart on Valentine's Day. Enjoy four courses of beautiful flavors, each one designed to make your celebration a lasting memory.

\$50/person



FEB 10TH

Mastering Mozzarella 2-5pm

Learn the secret to making terrific fresh mozzarella from the experts! We'll show you the ins and outs of making this simple, yet delicious cheese. You'll learn how to pull balls of fresh mozzarella from curd and milk, stretch string cheese, and create rich, creamy burrata. You'll get all of the cheese that you make in class to take home and eat, plus the recipes that we teach in the class! Perfect for pizza, super on a salad, or amazing on its own, this versatile cheese is as much fun to make as it is to eat. Adults and children over 12 are welcome.

\$75/person



FEB 11TH

Creamery Production Tour 11am-12pm

Join our cheese and gelato makers on an hour-long adventure to learn how we transform local milk into delicious cheese and gelato. On this tour, you will get to observe mozzarella stretching as well as taste freshly-made gelato. Taste some of our collection of cow's milk and goat's milk cheeses while learning about the process directly from the makers. After the tour, make time for tasting in the Cream Top Shop or grab a couple of grilled sandwiches to enjoy for lunch.

\$10/person



FEB 16TH

Wine & Cheese Pairing 6-8pm

Do you know what wine to pair with that perfectly melted triple cream brie? We do! Join Tessie, our resident Certified Cheese Professional and wine lover for an evening of tasting and exploration. We'll taste through a spectrum of wines from our favorite vintners paired with wine-friendly artisan cheeses. Bread and additional accompaniments from our Cream Top Shop will be provided. This tasting is for cheese lovers 21+.

\$35/person

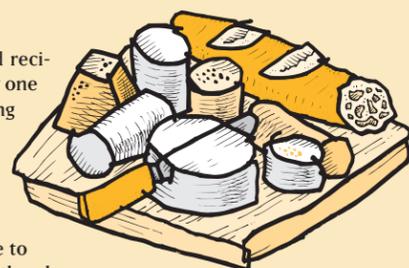


FEB 17-18TH

Intro to Fresh Goat Cheese: 2 Day Event 2-4pm

For the first time ever we are sharing our techniques and recipes for success in making fresh goat's milk cheeses! On day one we'll walk you through the process of culturing and setting the fresh milk. We'll taste through some of the different goat cheeses that are made at Zingerman's Creamery and talk about how process influences finished product.

On day two we'll use the milk that we set the night before to make rounds of fresh goat cheese. You'll leave with all the cheese that you made in class, plus all of the recipes that we used in class.



\$125/person



FEB 18TH

Brewing Methods 12pm-2pm

Learn the keys to successful coffee brewing using a wide variety of brewing methods from filter drip to siphon pot. This tasting session will explore a single coffee brewed 6 to 8 different ways, each producing a unique taste. A demonstration of the proper proportions and techniques for each method and a discussion of the merits and differences of each style will take place.



\$30/person



FEB 21ST

Olio Nuovo Olive Oil Celebration with Ari Weinzweig 6-7:30pm

The annual release of the year's olive oil harvest is a big deal - towns in Europe throw festivals, harvesters have picking parties held under a full moon. We here at Zingerman's are hosting a special tasting with Ari to showcase some of our favorites. Come taste the newest of the new - some of these oils have been flown in just for this tasting!

Upstairs Deli

\$30/person



FEB 22ND

Cornman Farms' Bar Night 6:30-9pm

Cornman Farms is hosting a casual, cozy bar night in its rustic, award-winning barn. Hosted by the venue's beverage experts, tickets will include a signature drink and savory appetizers created by Owner and Chef Kieron Hales. Cash bar is available throughout the evening.



\$18/person



FEB 23RD

Cheese 101 6-8pm

A delicious introduction to the world of cheese! Join Tessie, our resident Certified Cheese Professional, as she guides you through the seven major styles of cheese. She'll talk about what makes each style unique and provide samples of each, share tips for building a well-rounded cheese board, and give some tips on the basics of pairing cheese with beer & wine. Bread and additional accompaniments from our Cream Top Shop will be provided.

\$30/person



FEB 24TH

Mastering Mozzarella 2-5pm

Learn the secret to making terrific fresh mozzarella from the experts! We'll show you the ins and outs of making this simple, yet delicious cheese. You'll learn how to pull balls of fresh mozzarella from curd and milk, stretch string cheese, and create rich, creamy burrata. You'll get all of the cheese that you make in class to take home and eat, plus the recipes that we teach in the class! Perfect for pizza, super on a salad, or amazing on its own, this versatile cheese is as much to make as it is to eat. Adults and children over 12 are welcome.

\$75/person



FEB 25TH

Creamery Production Tour 11am-12pm

Join our cheese and gelato makers on an hour-long adventure to learn how we transform local milk into delicious cheese and gelato. On this tour, you will get to observe mozzarella stretching as well as taste freshly-made gelato. Taste some of our collection of cow's milk and goat's milk cheeses while learning about the process directly from the makers. After the tour, make time for tasting in the Cream Top Shop or grab a couple of grilled sandwiches to enjoy for lunch.

\$10/person



FEB 28TH

Sumptuous Soups 5:30pm-9:30pm

Learn to make just a few of our favorite house made soups at the Bakehouse. Stir up some flavor with Gabor's Butter Bean and Ham with Hungarian paprika and 5 O'clock Cheddar Ale. We'll also demonstrate how to make the perfect matzoh ball when we cook up Tibor's matzoh ball soup with goose broth, the traditional Hungarian version. See Feb 1st for more information.

\$100/person



FEB 28TH

Fish 101 Class 6-7:30pm

Do you know where the word "lox" comes from? Or why the Spaniards put out some of the best tinned tuna? Zingerman's Deli has one of the best selections of preserved and smoked fish in the country and we will explore it a bit with tasting samples.



Upstairs Next Door

\$10/person



you really can taste the difference!™

ISSUE # 264 • JAN-FEB 2018



ANNOUNCING 2018 FOOD TOURS

**Eat, drink and learn with the experts.
Take home once-in-a-lifetime memories.**



Budapest and Tokaj, Hungary

September 3rd-12th

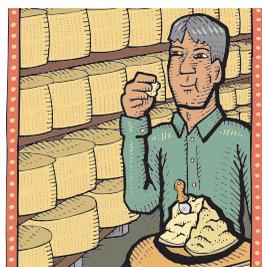
Cruise the Danube on a private river boat. Dine on the specialties that make up Hungary's rich culinary history. Shop and taste your way through the famed Central Market Hall. Experience a 19th century coffeehouse. Discover the amazing world of Hungarian wines and so much more!



Zagreb and Istria, Croatia

September 17th-26th

Venture out to hunt for truffles in the woods. Visit an olive orchard, a goat farm, a vineyard, an oyster farm, a distillery and more. Enjoy an intimate cooking demonstration with a local chef. Explore beautiful old towns, historical sites, markets, and scenic landscape. Also includes a quick trip to Italy!



Tuscany and Emilia Romagna, Italy

October 6th-15th

Hands-on cooking classes with an Italian chef. Wine tastings at picturesque vineyards. Private tours of Parmigiano Reggiano cheese, balsamic vinegar, and prosciutto making. Dine in cozy local restaurants. The list goes on!

For detailed itineraries & to book your spot
visit zingermansfoodtours.com or call **888.316.2736**



3723 Plaza Dr. Ann Arbor, MI 48108
734.761.7255 | bakewithzing.com



3711 Plaza Dr. Ann Arbor, MI 48108
734.761.2095 | zingermansbakery.com



3723 Plaza Dr. #3 Ann Arbor, MI 48108
734.619.6666 | zingermanscandy.com



422 Detroit St. Ann Arbor, MI 48103
734.663.3400 | zingermanscatering.com



3723 Plaza Dr. #5 Ann Arbor, MI 48108
734.929.6060 | zingermanscoffee.com



8540 Island Lake Rd. Dexter, MI 48130
734-619-8100 | cornmanfarms.com



3723 Plaza Dr. #2 Ann Arbor, MI 48108
734.929.0500 | zingermanscreamery.com



422 Detroit St. Ann Arbor, MI 48103
734.663.3354 | zingermansdeli.com



620 Phoenix Dr. Ann Arbor, MI 48108
888.316.2736 | zingermansfoodtours.com



100 N Ashley St. Ann Arbor, MI 48103
734.230.2300 | zingermansgreyline.com



610 Phoenix Dr. Ann Arbor, MI 48108
888.636.8162 | zingermans.com



415 N. Fifth Ave. Ann Arbor, MI 48104
734.275.0099 | misskimannarbor.com



2501 Jackson Rd. Ann Arbor, MI 48103
734.663.3663 | zingermansroadhouse.com



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734.930.1919 | zingtrain.com