

# Zingerman's®

issue #266 • may-june 2018

9<sup>TH</sup> ANNUAL

5  
DAYS  
OF

# CAMP BACON®



BACON FOR THE BRAIN, BELLY & SOUL

PG. 2

Camp Bacon Line-Up

PG. 4

A Chat with Rick Bayless

PG. 10

Spice Up Your Life!



PROUDLY IN  
SUPPORT OF:



ANN ARBOR, MICHIGAN  
MAY 30 – JUNE 3, 2018

ZINGERMANSCAMPBACON.COM

THE ZINGERMAN'S COMMUNITY OF BUSINESSES WELCOMES YOU TO OUR

9<sup>TH</sup> ANNUAL

# CAMP BACON<sup>®</sup>

MAY 30–JUNE 3

Ten years ago, I wrote a book about bacon. I really wanted to help consumers understand the difference between good bacon and bad, to hear the amazing stories of the country's great artisan bacon curers, to learn more about how to effectively employ different bacons for different culinary applications. *Zingerman's Guide to Better Bacon* also included my thoughts on why bacon was the olive oil of North America, a bit of the story of a marvelous man named Maynard (the last of Britain's formal bacon apprentices), and a couple dozen bacon-centered recipes.

Up front in the book, I included a bit of fantasy, my idea to hold an imaginary camp, a cool place called "Camp Bacon"—very exotic and enticing to someone like me who went to a kosher camp as a kid—where all the outdoor and indoor activities would be focused around...bacon!

About two months after the book came out, our then-marketing-manager, Pete Garner, joked in a meeting that we should actually make Camp Bacon a reality. Camp Bacon was born in the spring of 2010, and we haven't stopped since. As in life, the bacon just keeps on coming! Every year, Camp Bacon gets a bit bigger, a bit better, and a lot more bacon-y!

This year is no exception. More events, more great people, more good food, more cool connections to be made, more learnings to leave with. As always, it's a chance to help raise money for a couple of good causes. And it's all layered around, interwoven with, and built upon a whole lot of great bacon—for the brain, belly, and soul!

**Here are five good reasons to carve a bit of time out of your calendar to come to Camp Bacon:**

## 1. EAT A LOT OF GREAT BACON!

There are meals, tastings, baking classes, cheese classes, special events, you name it! Everywhere you go in the Zingerman's Community over the course of the five days of the event, you'll find lots of pork-inspired pleasures!

## 2. MEET GREAT BACON PEOPLE

To paraphrase Dr. Seuss, "Oh the people you'll meet!" From the nationally renowned, award-winning, Chicago-based chef Rick Bayless at the ZingTrain Speaker Series and cooking the Bacon Ball at the Roadhouse to the amazing Francois Vecchio, the man most responsible for the survival and revival of American artisan pork curing. Five different cured pork producers, pork writers, pork experts, pork statistics, a pork-centric film fest, and a Korean pork dinner. I don't want to forget Eddie Hernandez, former rock 'n' roll drummer, award-winning, Mexican-born chef, coming up from Atlanta to share food from his great new book, *Turnip Greens and Tortillas*. Not only are they all incredibly knowledgeable, but they're all super generous, kind, caring men and women, all of whom love life, care about their communities, and are passionate about pork!

## 3. HELP BRING HOME BACON FOR COME GOOD CAUSES!

As always, this year's Camp Bacon helps raise funds for two of our favorite non-profit organizations—the Southern Foodways Alliance (SFA) and the 4H Club of Washtenaw County. Southern Foodways, based in Oxford, Mississippi, has been celebrating and honoring Southern food traditions for nearly 20 years now. Pork, of course, takes a prominent place in the Southern culinary pantheon—many of our best bacon connections have come by way of our work with SFA. The 4H Clubs have been supporting the work and study of young people in agriculture since the early 1900's. Our commitment to community-based agriculture makes them a natural fit for Camp Bacon.



## 4. BUILD THE CREATIVE BACON COMMUNITY

Having studied and written about creativity, I can tell you with confidence that one of the biggest factors in increasing your creative abilities is to get around other creative people and make new, otherwise missed connections. Camp Bacon passes that test with flying colors. Pretty much everyone who comes—speakers, attendees, vendors, and volunteers—is an insightful expert in their own way. You're guaranteed to leave with at least a few new friends, some good food, and a slew of new ideas. Granted, you might gain a pound or two, but it's a small price to pay in the line of porcine duty! As British philosopher Bertrand Russell wrote, "The good life is one inspired by love and guided by knowledge. Neither love without knowledge, nor knowledge without love can produce a good life." Camp Bacon brings them all together, with lots of good food to boot!

## 5. HAVE A LOT OF BACON-FOCUSED FUN!

Most importantly, 2018's Camp Bacon promises to be even more interesting, more flavorful, and more fun than ever! This year we've got nearly a week's worth of bacon-based events set up with plenty of great information and lots of smoky, savory, sensual bacon to eat! Your brain, your belly, and your soul will all be soothed, filled up to the brim with bacon, pork-centric cultural learning, and a whole lotta love! At the Main Event we'll have a talk on Bacon and Camping, another on the history of pork and architecture! At the Film Fest you'll find bacon fat popcorn. Seriously!

The French writer Antoine de Saint-Exupéry said, "If you want to build a ship, don't drum up people to collect wood and don't assign them tasks and work, but rather teach them to long for the endless immensity of the sea." I say, "if you want to create Camp Bacon, don't drum up people to clean hogs and collect wood and assign them tasks and work, but rather teach them to long for the endless immensity and amazing aromas of bacon!"

Not quite convinced? Here's what long-time Italian importer, and author of the wonderful *Autentico*, Rolando Beremendi had to say: "I think Camp Bacon was a life-changing experience for me because of the time, the place, the people, the talk, and the energy... I think being surrounded by like-minded people at the most wonderful farm I have ever been to in the US, I felt I was with a family more than a group of friends and unknown people. You have all created a think tank that goes beyond words, and I am still working on what we can learn in the future...I can't wait to return!"

*Ari* Ari Weinzweig  
Zingerman's  
Co-Founding Partner

Sign up soon—seats at all the Camp Bacon events are limited! Don't miss out on a bacon-filled belly and a half dozen new friends!

[zingermanscampbacon.com](http://zingermanscampbacon.com)



This year's Camp Bacon is dedicated to the memory of Bob Nueske, the much-loved patriarch of the first family of bacon, who died unexpectedly this past January. We've had the great pleasure of cooking, serving, and eating Nueske's bacon every day at Zingerman's for over thirty years, and we were graced by Bob's passion, stories, and love for pork at Camp Bacon the past two years. Long esteemed in the specialty food industry, Bob was intelligent, quiet, and determinedly committed to quality in all he did. He will be deeply missed.

## SALAMI FROM RED TABLE MEAT CO.

### Exceptional cured pork from Minneapolis

Salami and cured meat has probably been one of the last categories of the special food world to recover from the oppression of the 20th century's pressure to industrialize. But I will say, with a high degree of certainty, in the last five or six years salami has come back with a bang. Fifteen years ago, well-made American salami and charcuterie was hard to find. Today, there's terrific stuff all over the country and Red Table Meats are at the head of the pack!

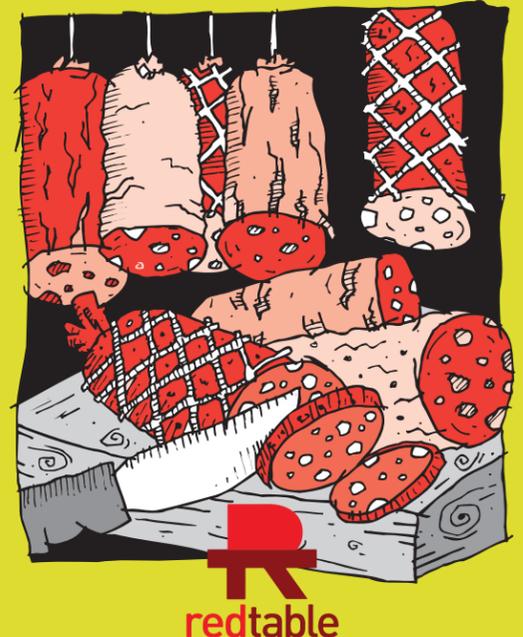
Red Table is the product of Mike Phillips, a Minnesota farm boy who's brought his lifelong passion for pork to the forefront of his everyday life. Working with old school hog farmers to purchase pork from heirloom breeds of hogs, and then hand-producing salami and hams with his craft-focused crew in Minneapolis. They've been at it for about four years now, and their products just seem to get better and better.

The Vecchio salami is one of my favorites of Red Table's excellent offerings. Hand-cut pork, in a natural casing, spiced with black pepper, white wine, and garlic, aged for about a month to develop the proper natural white molds. It's done in the style of a small French saucisson sec—you buy the whole thing and cut a slice or two off as you want. There are two things that drive my devotion to this salami:

1. It tastes terrific. Well-made salami like this is night and day different from commercial salami. Where the latter tends to be rather flat in flavor, dominated mostly by garlic and spices, and tends to be kind of chewy and tough, great artisan salami, like great artisan cheese, is the opposite. The main flavor is what it should be—pork! The spices are present, but they're an accent.

2. It's named after one of the people I respect most in the food world. Francois Vecchio, who has done more than any single person to help American cured meat go from so-so to superb over the last few decades. When Mike Phillips was getting Red Table going, he wisely asked Francois to teach him the trade. In giving credit where it's due, Mike generously named this marvelous cured meat in honor of his mentor! The salami is a very worthy representation of a lifetime of Francois' great work.

Well-made salami like this can be—and I prefer it—sliced thicker. (The paper-thin slicing comes mostly from dealing with tough, chewy, sinewy commercial salamis that can't really be consumed any other way.) Be sure to serve it at room temperature—as you would a good cheese—so that the full flavor of the meat comes to the fore. Great as is, but also cubed up and tossed on salad or pasta, or added to risotto or scrambled eggs. Check out the recipes at the end of the salami chapter in *Zingerman's Guide to Good Eating* for more!



you really can taste the difference!

ISSUE # 266 • MAY-JUN 2018

1



# CAMP BACON 2018 LINE-UP

## wednesday, may 30<sup>th</sup>

### Rick Bayless cooks for the Bacon Ball

One of the country's leading chefs, a long time friend, founder of Frontera Grill, Topolobampo, Xoco; author of amazing books on Mexican cooking traditions, avid supporter of ZingTrain's teachings and fellow University of Michigan alum, Rick will be coming from Chicago to cook a pork-centric supper for those who are lucky enough to get a seat! Don't miss it!

### Camp Bacon Film Festival

The Camp Bacon Film Festival celebrates southern food traditions and culture through film. A casual evening at Zingerman's Greyline of bacon-studded snacks accompanied by a discussion of food traditions. We'll supply the non-alcoholic beverages; beer, wine, and cocktails will be available for sale. \$10 of the ticket price will be donated to Southern Foodways.

## saturday, june 2<sup>nd</sup> - the main event: An all-day event filled with meaty speakers, lots of learning, a whole lot of laughing and, of course, all the bacon you can eat!

### François Vecchio: The Art and Philosophy of Producing Quality Pork Products

The man who's done the most to revive the craft of artisan salami-making in North America. Francois' 81st birthday will be the week after Camp Bacon. Come celebrate his learnings, his life, his wit, and his wonderful work.

### Rolando Beramendi: *Del Maiale non si Butta Via Niente! You Never Throw Away Anything from Pig!*

Importer, author, and all around wonderful human being, Rolando's passion for authentic Italian food includes a deep dedication to pork products. Learn about the traditional Italian approach to cooking with pork from a master. Guaranteed to inspire.

### Eddie Hernandez from Taqueria del Sol: Turnip Greens and Tortillas

A native of Monterrey, Mexico, Eddie is one of the nicest and most talented chefs in the business. He'll share the story of his Taqueria del Sol in Atlanta, his new *Turnip Greens and Tortillas* cookbook and cook us lunch! Do not miss this marvelous soul and terrific cook.

### Arturo Sánchez Gomez: One of a Kind: A Gastronomic Jewel from Spain

The third generation of this family-owned-and-run firm of master ham curers. Located in western Spain, they offer Iberico hams that have been through two full seasons of eating acorns. The result? An exceptional, intense, wonderful ham. Hear the story, taste the ham, meet the man—you'll remember all three for a long time to come.

### Mike Phillips, Red Table Meat: Pancetta, the Un-bacon

Minneapolis' master charcutier comes to this side of the Great Lakes to share his story. A student of Francois Vecchio, he'll tell us how he's effectively implemented what he's learned from the master to make some marvelous cured pork.

### Sean Mullin from Anthony Wilder Design/Build: Bacon and Architecture

That's right—pork has had a role in building for thousands of years. Architect Sean Mullin will be coming in from Washington, D.C. to show us just how the two have been intertwined for so many centuries.

### Karl Worley from Biscuit Love: Hogs and Hygge

Nashville's nationally known biscuit master will share his thoughts on the beauty of bacon and living a good life. Hygge (pronounced HOO-guh) is a Danish word used when acknowledging a feeling or moment, whether alone or with friends, at home or out, ordinary or extraordinary as cozy, charming, or special. Bacon, no matter your background, food choices, or preference in cured pork products, gives you that feeling.

### Susan Schwallie: Swine by the Numbers: Who Moved My Pork?

Join Susan Schwallie of The NPD Group to learn entertaining facts and figures about how America eats. In an ever-changing world of food and retail, what's old is new again but reinvented. From shopping to preparing to eating, the entire path to consumption is being upended. Gen Z is entering adulthood and Millennials are finally forming families. What does this mean for bacon and pork? How will the industry need to adapt to changing tastes, technology, and attitudes?

### Charles Wekselbaum, Charlitos: Failure, Cuba, and Salami

Charles will share his family's fascinating story of coming to the U.S. from Cuba and how the lessons from failure have helped him to shape the success of Charlitos, his NYC-based artisan pork curing company.

### Moosejaw: Bacon and the Backcountry

Michigan's marvelous maker of outdoor wear shares the secrets of how to use bacon to make your next camping trip into something super special. Guaranteed to be a fun and flavorful conversation.

### Stephen Satterfield: Pork and Its Significance and Usage in African-American Culture

Food writer, sommelier and the man behind the stunningly beautiful and insightfully intelligent new food magazine, *Whetstone*, will share a significant, if rarely discussed, part of American culinary history—the origins, chronology, traditions, recipes, and problems of pork in African-American history.

### Herb Eckhouse, La Quercia: The Story of the Ancient Cinta Senese Pig

One of the inspirational leaders in the world of artisan pork curing, Herb and his wife Kathy started La Quercia in Iowa to make world-class, Italian-style cured pork products in America's heartland. His latest project is to cure the pork from the old Italian Cinta Senese breed of hogs—a special set of products in every sense of the world.

### Chris Eley of Smoking Goose: The Story of the Smoking Goose

Small family farms, humane treatment of hogs, sustainable business. Chris Eley shares the story of starting Smoking Goose and how he's turned his passion for great animal treatment and great tasting cured pork products into a thriving business in Indianapolis.

### Margaret Carney from the Dinnerware Museum: The Pig and Dinnerware

Presented by the director and curator of the International Museum of Dinnerware Design in Ann Arbor, Dr. Margaret Carney will give us a light-hearted and brief visual history of how the subject of the pig has been utilized as a design feature in dinnerware to the delight and joy of diners for centuries.

### Brian Merkel: Bacon Raffle

After an enjoyable childhood in Chelsea, Michigan, Brian Merkel hit the road. An artist turned meat guy, the combination of falling in love, a thirst for adventure, and the opportunity to continuously learn has taken him all over the U.S. The founding of Porktown, LLC in Detroit in 2010 led to many great pop-ups, collaborations, and eventually the move to butchering full-time. He believes animals should not only be raised properly, but aged, seasoned, and cooked properly, as well. He sees the craft of butchery and charcuterie as a creative practice that's both rich in cultural history and expandable in scope. His talents were recognized when he competed and won with Chef Grae Nonas from Tullibee at Cochon 555 Minneapolis 2017, the ultimate pork cook off. He will show off his craft and raffle off bacon and prime cuts as he butchers at our Main Event!



## RARE NEW SALAMI CURED BY LA QUERCIA

Twenty years or so, ago I stumbled into the most sensational salumeria I'd ever seen. Although I didn't know anything about it, I quickly discovered that it was something of a landmark for knowledgeable food lovers visiting the region. The Macelleria Falorni is right on the central square of the town of Greve-in-Chianti in Tuscany. A good 40 minutes drive straight south from Florence, Greve is one of those great little Tuscan hill towns that 75 years ago was subsumed in poverty. Today it's a booming little tourist town, but the Falorni shop still stands at the center of it, more popular now than ever given the appropriate attention that great food has gained over the last few decades.

For me, tasting the salami of Falorni was a revelation. It was like my initial experience with exceptional olive oil. At Falorni, I understood for the first time what great salami is all about. It didn't have any of that mustiness, the overwhelming flavor of garlic or the sinewy strings that marked American salami at the time. Instead, the flavors were clean, meaty, delicious. A big part of what made their salami so good was the raw material. The better the pork, the better the salami! The Falornis favored the Cinta Senese hog—raised in semi-wild conditions like the Iberico pigs of western Spain. An ancient breed that, by the time I arrived in Greve, were almost extinct.

Back in those days, finding great salami here in the U.S. was tough. Two decades later it's a totally different story. There are a bunch of artisan meat curers producing pork products as good as the best Europe has to offer. One of the first and still one of the best is Herb Eckhouse at La Quercia in Iowa. Herb had a position working in Parma for a well-known American seed company. He fell in love with Prosciutto di Parma and the high quality cured meats of the region (Culatello, pancetta, Felino salami) and came back to the States to make pork products of equal excellence. He's succeeded with flying colors. Starting back in 2005 he and his wife Kathy and the crew at La Quercia have been making amazing cured hams, salamis, bacon, and more. They use only sustainably sourced meats and spices, cure naturally, and support local agriculture and traditional hog raising methods.

Herb's latest effort closes the loop for me on my visit to Greve all those years ago. Because those Cinta Senese hogs that help make the Falorni salami so special are now showing up in a new, limited-edition line of La Quercia salumi. (Cured hams are still to come later this year). Thanks to Peter Buckley and his Acorn Ranch in Sonoma County, California, the Cinta Senese made their way to the U.S.

La Quercia partnered with Ken Kehrl, an experienced and dedicated pig breeder and farmer who brought them last winter to Buchanan County, Iowa. And when you put all that together, what we've ended up with is a salami that brings back all those wonderful memories of my first unplanned visit to the folks at Falorni. Clean, meaty, marvelous salami that makes you want to go back for another bite. Or better still, let the flavor from the first one sit pleasantly on your tongue. Add a glass of Chianti Classico and some good bread (a dark-crusted Farm bread from the Bakehouse sounds good). Super meaty. Mouth-watering. Earthy. A little lilt of salt.

Wonderful stuff to put on your charcuterie board along with a few chunks of great Parmigiano Reggiano or a good Tuscan pecorino. Or try it in the Tuscan Scrambled Eggs recipe in *Zingerman's Guide to Good Eating* (page 306). The whole project reminds me of the great old Italian saying: "Il buon salame lascia la bocca palita."—"The good salami leaves the mouth clean."

## sunday, june 3<sup>rd</sup>

### Biscuit Love Breakfast: at Greyline

Karl Worley, co-founder of the marvelous Biscuit Love in Nashville (where the lines rival the ones at the Deli on football Saturday) will cook up a terrific Tennessee brunch. Biscuits, bacon, and so much more!

### Camp Bacon Street Fair

Come on down to the market—just a block down from the Deli and Miss Kim!—to celebrate great pork with a three-hour street fair, featuring an array of vendors selling, sampling, and showcasing all things bacon.



## CHEF AND AUTHOR OF *TURNIP GREENS AND TORTILLAS* COMES UP TO CAMP BACON

### An Interview with chef and author Eddie Hernandez

I met Eddie Hernandez for the first time last fall at the Southern Foodways Symposium in Oxford, Miss. I liked him immediately—Eddie's energy and enthusiasm for his work are irrepressible, his kindness and generosity are irresistible, and his cooking is great, too. With his wonderful new book, *Turnip Greens and Tortillas*, Eddie seemed a perfect addition to the Camp Bacon lineup. His lovely, light-hearted spirit and passion for good food, along with his commitment to down-home, down-to-earth cooking, bring the magic of Mexico, a touch of Texas, and just a bit of Georgia to Camp Bacon with one delicious lunch.

If you can't make it to the Main Event on Saturday, we were also able to convince Eddie to be guest chef at the Roadhouse on Saturday evening—the Roadhouse kitchen crew will be doing specials out of Eddie's great new book, and Eddie will be on hand to share stories and, of course, sign copies. The recipes and the stories are equally wonderful. And the photos rock, too—they're done by my long-time friend, Eddie's fellow Atlanta resident, Angie Mosier. The first few paragraphs of the book got me hooked.

It all started with a garbage bag full of turnip greens. In 1989 I was cooking at a Tex-Mex restaurant on the outskirts of Atlanta called Azteca Grill when a regular customer came in with turnip greens from his garden. He said, 'Eddie, if anybody can make these things good, it's you.'

I thanked him, but they went bad because I didn't know how to cook them. Turnip greens don't grow in Mexico, where I come from. The next Friday, the customer brought me more greens.

I went to my boss and said, 'You need to tell me—how do you eat these things here in Georgia?' He said people in the South cook turnip greens with ham hocks and serve them with the juice they're cooked in—known as "potlikker"—on the side. But I wanted to do them the way Mexicans cook the wild greens that grow there like weeds.

I didn't have any ham hocks, so I used chicken stock instead. I sautéed onion with chopped fresh tomato, garlic, and chile de arbol—the chile I go with whenever I want to turn up the heat—and added that to the pot. We served the greens in little bowls and gave them away that day at the bar. People liked them so much that they came back and sat at the bar, waiting for the turnip greens.

We put the turnip greens on the menu. A dining critic came to try them, and wrote a positive review. Another one came, and then another. The crowds got bigger.

My boss, Mike Klank, made me a business partner. And three decades later, our restaurants have been more successful than in our wildest dreams.

If that doesn't have you hooked, wait 'til you read through the recipe list. Lots of easy-to-get-your-mind-around, delicious recipes that can keep you cooking new dishes for months! Eddie was kind enough to make time to talk a bit about the book, his background, and his upcoming visit to Camp Bacon.

**Ari:** Tell us a bit about the new book.

**Eddie:** I'm very excited. It's a little bit of my life through recipes. To me, a cookbook has to have a story. If it doesn't have a story, it's just a "recipe book," not a cookbook. A cookbook has to have some passion to it. I think we accomplished that really well. All of the dishes in the book are there for a reason, and they have the story of why they're there and the place that they came from. It might be the story of why I made it, when I made it, or maybe it's the story about my mom and my grandma in Mexico.

One thing that a lot of people don't know is that a lot of Southern states have a lot in common with Mexico. In Louisiana, there are some parts where they speak only French. We had the French rule our country, also, for many years. So, in a way we learned through the

French how to make wonderful gravy and pasta and other dishes. Today that's what's called Southwestern cuisine...Mexican food with French technique. Stephen Pyles and Robert del Grande (well-known Texas chefs) have done it really well.

When I actually moved to the States, I lived in Texas first. Later I ended up in Georgia... when I got there, there was no Mexican food worth eating. What they called "Mexican food," I always wondered where they got that idea. What they ate there, even the people who cooked it didn't eat it. It wasn't Mexican food. It was cheap food, but the execution was terrible. Out of that I'm going like, "This was not good at all!" So, I had to make my own food.

I met my partner Mike in Georgia in '87. By the grace of God we met. I really like his approach to life, and I really like the way he treats other people. The Southern way is basically the Mexican way. People in the South love the pork crackling. In Mexico, we call them *chicharones*. It's the same thing. They love cornbread. We love corn tortillas. They love their vegetables. So do we. In Mexico, everyone eats the turnip greens. It's a wild plant. And the greens are the same thing in the South. They're good for you. Everybody likes them.

I'm not one for glory or fame. I take what's given to me. I wrote the book, but it's like a gift from God. Otherwise, why would I do it? Now that it's finished and it looks so good. You're gonna see Angie Mosier' photos... beautiful. I'm gonna be very proud of the book. I can cook...of course. But I got a great co-author (Susan Puckett) to make the book. And I also got the best editor and the best photographer and the best publisher in Rux Martin. They were like the dream team. I got the easy part—I just did the recipes. They did all the rest.

**A:** How did the turnip greens get going?

**E:** In 1989 a guy named Bobby Avery brought me the turnip greens and I didn't know what to do with them because I didn't know what they were. He said, "Eddie, if anyone can make this it's you." He was a wonderful man. And his wife Juanita. I'll never forget them. They were a great couple. This is what a couple should be like and behave like. I don't think that he would have thought that one day that little bag of greens would create such a big fuss and be on the cover of a book! But, honestly, I didn't know what to do. I modified the usual recipe for greens. I just did what I thought would be interesting if I was going to eat them. And now 30 years later, we have a book with those turnip greens in the name!

I think I knew I had a good recipe. We gave the greens away every Friday. People would come to the bar and ask about the greens. Turnip greens with tortillas. I refused to do cornbread. I like tortillas. So that's what I served. Eventually I made blue cornbread. But it was blue. I wasn't giving in all the way! The greens became widely recognized...it's just a good bowl of food that people will enjoy...You'll see a lot of recipes in the book. But it's always the greens I come back to. It's all about the greens.

**A:** It sounds like you and your partner Mike have a great partnership. How do you two work together?

**E:** He took a really big chance with me. He was my boss, but then he made me a partner. I guess he understood that I don't say anything if I'm not gonna come through. You want to hear a typical conversation between us? It goes like this: "Eddie, what do you know about...?" All I gotta say is "I got it!" And he says, "Ok!" Or the other way around. If he says "I got it!", then I know he's going to do it.

Mike and I, we eat breakfast every day. That's when we talk...what the day is going to be like, what he's got going on, what I've got going on. We're going to talk. Doesn't matter how much we're mad at each other...we still sit down and eat together and talk. I would highly recommend that people sit down together to enjoy good food, have a good conversation and their day is going to be a better day. When you eat together, you bond together. You build relationships for life. Today people go out. They think that's bonding. But you bond in the kitchen, talking to your friends and drinking a beer and then we sit down and have a great meal. That's what life is.

**A:** Can you tell us about the influence of your mother? And of your grandmother?

**E:** The biggest influence was just in general...a lot about their philosophy for life. How you're supposed to behave. They were really quick with the hand. They would slap you on the wrist. They were very tough. I think that's why I am the way I am today. I have an idea where I'm going with my life. In life, you have to make sacrifices. They were very unique...they liked their fresh vegetables. My grandmother loved the pickles. I think she would have thrown me in the pickle juice if she could.

From them I learned how to run a business at an early age. My grandmother used to do food like little tapas and give it to people in her bar. Why did she give so much away? Because it created a great relationship. Her customers were like her friends coming over for dinner. Her philosophy was that you give it away, and then they want to come back. She showed me how to run a business and have a great attitude. You welcome everybody—you don't pick and choose, you treat everybody equally. And if someone doesn't behave according to the plan, you throw them out.

One time she sent me to the store to get vinegar, I got the wrong kind of acid. I got the kind you can't eat. She screamed so loud when she tasted the pickle I was doing...I ran home to get away. But she called my mom to get me to come back to work. My mom came to get me and I said, "I don't feel good I don't think I'm gonna go back." And she told my mom, "He's gonna feel worse if I have to go kill him!" So I went back to work! She said, "You have to pay attention and from now on you have to taste the stuff before you give it to me to taste." So even today, in my recipes, I write in..."taste" at different points in the recipe. She made me taste...all the time. All my managers taste all the food, every day, 15 minutes before we open.

They were wonderful women. Can they cook? Yeah. Everyone's grandma and ma can cook. What made the difference is the way they approach cooking and life and when you have a good approach to life, you will have good cooking.

**A:** You and I are both big supporters of Southern Foodways Alliance, which Camp Bacon raises money for. What gets you so excited about their work?

**E:** I love the SFA. And I like John T. Edge personally. I get to meet great people. It's a community of people that all have the same goals: to keep the South alive. Southern Foodways Alliance...50 years from now they're gonna be talking about you because they're keeping an archive...if you are part of the SFA. I believe in the South. They have a wonderful way of doing things. I'm very complimentary.

I read *Gravy* [the SFA's award-winning print magazine] every month and learn something new about the South. Everything goes back to the South. I love the Delta. I do Kool-Aid pickles. I'm going to Greenwood, Mississippi (home of what's called the "Koolickle") to the tamale festival, and I was driving through there, and I stopped at the gas station and I saw Kool-Aid pickle. It tasted really good. But I hated the color. It was strawberry, but it looked like fuchsia! It looked terrible. But it tasted really good. So I did it with apple, so it would be green. I learned so many things because of the SFA. They're recording the history of so many people. My kids...one day they're going to read about me through Southern Foodways Alliance. I want them to preserve someone else's stories, too, so that everyone will know about the work people do all over the South. I'm excited to come to Camp Bacon! When I get there, we're gonna surprise some people. 🍷

*Ari* Ari Weinzweig  
Zingerman's  
Co-Founding Partner

Sign up soon—seats at all the Camp Bacon events are limited!  
Don't miss out on a bacon-filled belly and a half dozen new friends!

zingermanscampbacon.com

ZINGERMAN'S  
Cornman farms  
Savory Pancake Recipe  
with Nueske's Applewood  
Smoked Bacon

In celebration of Camp Bacon's Main Event at the farm, we're sharing Chef Kieron's Homestead Pancake Mix with a savory twist! Featuring Nueske's Applewood smoked bacon, the farm's Homestead Pancake mix, and fresh herbs, this unique recipe is a fun way to enjoy breakfast for dinner with the whole family.

**Ingredients:**

- 1 lb. Cornman Farms Homestead Pancake Mix (available from Zingerman's Mail Order)
- 1 cup milk
- 2 eggs
- 4 Tbsp butter (we're partial to Kerrygold)
- 3 Tbsp Parmesan Reggiano
- 3 Tbsp Pecorino
- 5 Tbsp Nueske's Applewood Smoked Bacon
- 1 Tbsp chopped fresh chive blossom
- 1 Tbsp worcestershire
- 1 tsp Tellicherry black pepper
- 1 tsp chopped rosemary
- 1 tsp brandy



**Directions:**

1. Whisk milk and eggs in large bowl.
2. Gradually add dry mix, stir continuously until batter comes together.
3. Melt butter on stove in sauté pan, then pour slowly into the batter and stir gently to incorporate. Then, add the brandy and worcestershire until mixed in evenly.
4. Mix in the bacon, cheese, chives, rosemary, and pepper into the batter. Chef's tip: Don't overwork the mix as it will make the pancakes tough.
5. Preheat non-stick pan on low heat and rub with a little oil.
6. Spoon two tablespoons of batter into the pan and spread out with a spoon to about a 4-inch diameter.
7. Allow small bubbles to form, then turn with a spatula.
8. Cook for another 1-1.5 minutes.
9. Let them rest for three minutes before serving.
10. Serve them with your choice of butter, maple syrup, jam or just eat them plain (Yes, they're that good!)



## A Conversation with JAMES BEARD AWARD-WINNING CHEF RICK BAYLESS

At Zingerman's, we're big fans of long-term relationships. Through the work we've done with people all over the world in our training, seminars, workshops and Speaker Series sessions at ZingTrain, we've been fortunate enough to make quite a few of them.

One such relationship we've cherished over the years is with James Beard Award-winning chef Rick Bayless and his team. Many of you may know him from his television series *Mexico - One Plate at a Time*, his exciting win on Bravo's *Top Chef Masters*, his nine restaurants including Frontera Grill, Topolobampo, Lena Brava, Cervceria Cruz Blanca (more on those below!) and others, his podcast, his award-winning cookbooks, his non-profit work...we could go on and on!

As it turns out, Rick and Zingerman's have been connected long before either started gaining notoriety. When Rick was doing his doctoral work in anthropological linguistics at the University of Michigan in Ann Arbor in the 70s, he and his wife Deann lived right across from the building that just a few years later would become the Deli! And these days, whenever Ari is asked about his favorite places to eat, Frontera Grill always makes the list—he makes it a point to go every time he finds himself in Chicago.

As we've gotten to know Rick and his team better over the years, we've discovered a shared passion for good food, better business practices, increasing diversity, and effective leadership among many other things.

We sat down with Rick for a few minutes to talk about lessons learned in business, his newest ventures, the work we've done together as well as what it's really like to win James Beard Awards.

**ZingTrain:** You've been in business a long time and have been very successful. What are some of the lessons you've learned that you share with others who are starting a business or working to improve an existing business?

**RB:** I've been reflecting a lot on that very question. I wrote an article in Medium recently, "On Creating a Positive Professional Kitchen Culture," in light of the troubling sexual harassment allegations plaguing the restaurant industry, but I think the lessons are quite universal: strive toward transparency as an organization, try to achieve balance in the number of women and men you hire, and always foster a culture of respect for one another.

**ZT:** Your organization has grown a lot in the last few years. What are your newest ventures?

**RB:** In 2016 we opened two places, side-by-side, in Chicago. Lena Brava is our Baja-inspired restaurant. It's a seafood-heavy menu. The kitchen is completely fueled by live fire—there are no gas hookups. That means if we want to boil water, we have to first build a fire. Lena also has the largest collection of Mexican wine in America—we're huge on introducing the great wines of the Valle de Guadalupe—and the biggest mezcal bar in Chicago. Right next door we opened Cervceria Cruz Blanca, a craft brewery and taproom with a taqueria. Craft beer was never really my world, but the team there has opened my eyes to some startling creativity.

Also in 2016, we opened Frontera Cocina in Disney Springs near Orlando. I'm quite proud to say the feedback has been nothing but positive.

**ZT:** Ari has been to Chicago to lead workshops for your team, and you have sent staff to ZingTrain seminars. It seems that our organizations have many shared values and beliefs. Can you speak to what you've learned from the work we've done together?

**RB:** While we certainly have our own style of generous-spirited hospitality, the Zingerman's model has been like a guiding light. Zingerman's books on servant leadership are literally required reading for our management staff.

**ZT:** You have an impressive number of James Beard Awards, spanning 20 years and covering many areas of achievement: as a chef, as a humanitarian, and for your podcast. As you may know, Zingerman's Delicatessen is currently a semi-finalist in the Outstanding Service category, which we feel is a terrific honor. How did the recognition you received from your James Beard awards impact your career?

**RB:** Even now I think it's stunning that Frontera Grill and Topolobampo (located right next door to one another!) have received the awards for Outstanding Restaurant. To me, that's obviously validation of our hard work. Likewise for the awards for cookbooks, chef honors, and even The Feed Podcast.

But the one thing I was adamant about toward the restaurant staff in 2007 (when Frontera won the award) and in 2017 (when Topolo won), was that OK, this is time to celebrate but we must realize the bar has forever been raised. Everyone who walks through these doors will have sky-high expectations, and it's up to us to exceed them, every day.

**ZT:** We're excited that you're coming to cook at the Bacon Ball and will also be presenting at ZingTrain's Speaker Series! Can you give us some previews of what to expect?

**RB:** Oh, it's hard to say what exactly I'll say. I rarely write down remarks. I present much, much better when I'm a little more off the cuff. That said, I'm planning to talk about growing smartly and patiently. Lots of material there.

----  
We're thrilled to have Rick make the journey to Ann Arbor at the end of May to join us for a talk as a part of our Speaker Series and again later that day at the 9th annual Bacon Ball, where he'll be preparing a feast that is sure to delight! Join in on the fun and grab your tickets for either event. 🍷

Emily Sandelands  
ZingTrain Community Builder

### MEET CHEF RICK BAYLESS

people worth sharing  
ZINGTRAIN  
SPEAKER SERIES

### Growing Community, One Plate at a Time

May 30th 8:00-9:30AM

Featured speaker in ZingTrain's 10th Speaker Series  
Located at the ZingTrain office:

3728 Plaza Drive, Suite #5, Ann Arbor, MI, 48108  
Get your tickets here: [zcob.me/speakerseries](http://zcob.me/speakerseries)



# The Return of "Purse Candy"

When I was a small child, our family spent a week or two every summer visiting my maternal grandparents in the central Pennsylvania steel-mill town where they lived. I always loved these trips, because Grandma and Grandad were the best grandparents a kid could ask for; always ready to play with me or tell me stories.

Grandma was that special kind of fantastic cook that was the product of the Great Depression. The meals were simple but delicious, frugal American food with a smattering of Slovak dishes: breaded fried fish with spaghetti and tomato sauce one night, stuffed cabbage rolls (*halupki*) served with noodles and tossed with browned onions, cabbage, and potatoes fried in butter and topped with sour cream (*halushki*) the next. She taught me a lot about good food and cooking for people you love.

Another thing my six-year-old self loved about Grandma was that she always had some kind of candy stashed in her purse. It was usually hard candy, and she would produce it when any of her four grandchildren were, for example, a bit restless in a situation where we had to sit quietly for what seemed to be forever, like during church or a car trip. Those sturdy, "non-messy" little sweet treats were a highly portable and promptly deployed reward for good behavior, a preventative measure to stave off crankiness borne of hunger before lunch, or maybe soothe a scratchy dry throat. Somehow, I didn't internalize this practice, and neither did either of my parents, and until recently, I had forgotten all about it.

Fast forward about 40 years, and I am now the manager and buyer for the Zingerman's Candy Manufactory's new retail store at Zingerman's Southside. We carry a growing selection of great hard candies including Hammond's from Colorado and Kubli from Paris, France. I've noticed an interesting trend in sales and in speaking to our guests: the return of "purse candy." It brings back all of those wonderful memories of my Grandmother.

The truth is, it's pretty hard to find really delicious hard candies these days. I can confidently say, though, that our Kubli and Hammond's offerings are really good. With flavors like lemon verbena, violet, lemon, and orange available in small tins from Kubli, and larger tins of "Pantry Candy" from Hammond's in old fashioned flavors like Sour Balls, Root Beer, and Licorice, there's a "purse candy" for everyone ("travel candy" for those without purses, perhaps!). Come by the Candy Store for a taste! We're there 9am-6pm every day.

It isn't just kids who appreciate a small sweet now and then, and purse or travel candy can be a true pleasure to enjoy any time. Thanks, Grandma! 🍬

*Allison*  
Allison Schraf  
Retail Store & Marketing Manager  
Zingerman's Candy Manufactory

Visit Zingerman's Candy Manufactory to get your own stock!  
[zingermanscandy.com](http://zingermanscandy.com)



- 1 THINK BACON, THE INGREDIENT-CHANGE YOUR MINDSET!**  
Bacon adds complex, multi-layered flavors and aromas to breads and sweet stuff. It can be transformational when used as an ingredient. It's not just a side dish.
- 2 NOT ALL BACON IS THE SAME! CHOOSE THOUGHTFULLY**  
Bacon comes in many different flavor profiles. The salt level and smokiness can vary tremendously for one and then it can have added herbal flavors and sweeteners. Choose thoughtfully about what flavors you want in your baked item.
- 3 TO COOK OR NOT TO COOK?**  
Most of the time you'll want to pre-cook the bacon before adding it to the other recipes.
- 4 DON'T BE SKIMPY!**  
Push the limits. Although I'm usually a believer in moderation and balance when it comes to recipe development I like to push the limits and embrace the idea that "more is better" until I find the right level.
- 5 WHAT'S IT GOOD IN?**  
We suggest thinking about what you like to eat bacon with and then put it right in. Biscuits? Yup! Waffles? Yup! Cinnamon Rolls? Yup! It's particularly good with spices like clove and cinnamon and with brown sugars and maple syrup.

### BONUS TIP

#### COOK EXTRA

You'll want a nibble as you're baking, trust me, and so will everyone else in the house when they smell it. 🍬

*Amy* Amy Emberling  
Bakehouse Managing Partner

**BAKIN' WITH BACON AT BAKE!**

In honor of Zingerman's Camp Bacon, we'll take you to hog heaven with our bacon baked good recipes, knowledge, and wonderful treats to take home. Join us! \$125/person

Thursday, May 31, 2018 1:00pm-5:00pm | Friday, June 1, 2018 8:00am-12:00pm



## MAY

### COSTA RICA HACIENDA MIRAMONTE -MICROLOT BLEND



We are excited to introduce a really special blend of coffees from Costa Rica's Hacienda Miramonte. Reserved exclusively for Zingerman's Coffee Company, this lot is the result of many years of collaboration between Zingerman's and the farm.

Hacienda Miramonte was started in 1917 by the matriarch of the Gurdian family, Lucila Duval de Morales, and is now operated by her great-grandson Ricardo. Generation after generation, the Gurdians have reaffirmed their commitment to growing quality coffee while serving as stewards of the environment and their local community.

PROFILE: MEDIUM

TASTING NOTES: WONDERFULLY BALANCED WITH NOTES OF CARAMEL AND CITRUS.

## JUNE



### ZAMBIA KASAMA ESTATE

Most coffee lovers have enjoyed beans from Kenya or Ethiopia, and know that coffees from these countries have fruity, complex, and interesting flavor profiles. This month, we're excited to offer a selection from a lesser-known neighbor, Zambia, where coffee was introduced in the 1950s. We found this lot from Kasama Estate to be rich, full-bodied, and complex, and loved its earthy, malty, and bittersweet cocoa notes.

"Kasama Estate" is actually a blend of the coffees from two different estates in Kasama town, Northern Province. They have since become the biggest employer in Northern Province with a workforce of 2,000 employees.

PROFILE: MEDIUM

TASTING NOTES: RICH, FULL BODIED AND COMPLEX WITH EARTHY, MALTY, AND BITTERSWEET COCOA NOTES.



## MAY

### CAFÉ CON MIEL

This traditional Spanish treat is a hot latte with a sweet twist. Wonderful honey from Clare, Michigan lends its sweetness to the drink while a dash of real Indonesian cinnamon gives the drink an aromatic zip. It's so deeply comforting that folks often compare it to drinking a warm graham cracker.

## JUNE

### ES ALPUKAT

Literally "iced avocado," the tradition for this rich concoction comes to us from Indonesia. We blend fresh avocados with our 24 hour Cold Brew Coffee and some great local honey. The result tastes like a coffee milkshake!



### MAY THE ODDS BE EVER IN YOUR FLAVOR

Battle against fellow foodies to create the best thing on a slice of bread! Make the next great toast recipe for the Zingerman's Coffee Company, for a chance to win ZingBucks and eternal glory! For rules and more information, visit [zcob.me/toast-tournament](http://zcob.me/toast-tournament).



# TERRIFIC **14** NEW THINGS AT THE ROADHOUSE!

It would be easy for a 14-year old restaurant to sit back and rest on its laurels. But instead, the Roadhouse crew has pushed ahead with a long list of new and wonderful dishes and innovations. Here are a few of my favorites!

## **1** LIMEADE AN ANN ARBOR CLASSIC MAKES A COMEBACK

Freshly made, fabulous, and refreshing. I'm extremely excited about what the crew now calls RoHo (as in Roadhouse) Limeade, because it tastes so great and because limeade is a strong Ann Arbor tradition. If you were in town sometime before the early '90s, then you too probably remember Drake's. It was on North University, just east of State and was an Ann Arbor classic for 60-some years. Limeade was a mainstay, one of the things that you went to Drake's especially to enjoy. Which is why I'm now over the moon, past the sun, and into the stars excited that at the Roadhouse, where we specialize in regional American food, we're able to resurrect a real Ann Arbor classic. Just like at Drake's, we squeeze fresh limes, mix them with water and sugar, and garnish with some of the lime rind. Delicious. Amazing. Ann Arbor all the way!

(Want to up the ante? The Roadhouse bartenders have been big on a glass of limeade with a shot of Rhum Barbancourt.)

## **2** LIMEADE SWORDFISH PUTTING OUR FAVORITE NEW BEVERAGE TO WORK

Now that we have homemade Limeade, the crew have started to riff off its original excellence. In the kitchen, sous chef Chris Bungard has created a wonderful dish, Limeade Swordfish. Fresh steaks of New England swordfish, marinated in equally fresh Roadhouse limeade, are cooked on the grill over oak, then topped with fresh avocado salad and served with a side of Jefferson Red Rice (an amazing heirloom variety from the colonial era and an authentic taste of the American 18th century) and fresh local corn. A grilled lime wedge and a bit of fresh avocado finish the dish. The marinade gives the fish a lovely bit of citrus tang, a tiny touch of sweetness, and beautiful delicate finish!

## **3** PIMEN-TUNA MELT PIMENTO CHEESE + TUNA SALAD - A GREAT NEW SANDWICH

The idea for this one came from my girlfriend Tammie Gilfoyle, and as is so often the case, she was right on the money! The Roadhouse's addictive pimento cheese is mixed with the all-American tuna from the Pacific Northwest, put between two slices of Bakehouse Sweet Wheat bread (one of my favorites), and grilled to a classic golden brown. In the months since we started it, this great sandwich is headed to becoming a Roadhouse lunch menu classic. We serve it up with double-cooked fries (or sub in some of those terrific Tellicherry black pepper fries!). Ready for some compelling comfort food? This might be just the thing!

(Watch for the Roadhouse's equally excellent Pimen-Tuna casserole topped with the Zingerman's Tellicherry Pepper Potato Chips).

## **4** STAS' PIEROGI PLATE POLISH COMFORT FOOD COMES TO THE ZCOB

Pierogi in Polish refers to just what it is—a stuffed dumpling. The linguistic root in old Slavic is "piru," which means feast, and that's exactly how I think of this platter. The pierogi at the Roadhouse are made by a third-generation family business in Hamtramck, the center of Polish life in Michigan. We settled on a classic potato filling. We lightly pan cook the pierogi in butter, so the wrap gets golden brown, and serve it up with a pile of naturally cured sauerkraut from the Brinery, slow-cooked caramelized onions, and plenty of sour cream.

The platter is named for our much-loved co-managing partner at ZingTrain, Stas' (pronounced "Stosh") Kazmierski. Stas', I'm very sad to say, passed away this past spring. Without Stas' our organization wouldn't be remotely what it is. In fact, I'm not sure we'd even be here. It's Stas' who taught us the visioning process, which is so integral to the way we work. It's a process that's radically altered my life—for the better. It makes me smile through the sadness of the loss of Stas' to honor him. I have a vision of this plate making regular appearances on the Roadhouse menu.

## **5** NASHVILLE FRIED PIES MADE AT THE BAKEHOUSE. COOKED AT THE ROADHOUSE

Fried pie? Yep! You read that right! If you're from Tennessee, it's likely that you know fried pie, or "hand pies," quite well. If you're not, take my word for it—these babies are beautifully delicious! They're called hand pies because unlike a slice off a bigger, round pie, fried pies can easily be eaten out of hand and taken anywhere. Down in the area around Nashville, they're particularly prized. Here in Ann Arbor, the Bakehouse has been making them regularly and shipping them across town to the Roadhouse, where they're quickly becoming a staple on our all-American dessert list. Hot out of the fryer, they're particularly good with a scoop of Zingerman's Creamery gelato. You could also do as Southern farmers do and pick one up to go. Flavors change regularly—cherry, apple...we'll see what other offerings emerge from the Bakehouse pastry kitchen. They're hard to resist!

## **6** WINE LIST COOL. TASTY. INSPIRING NEW WINE WORK

I'm very excited about the work we're doing with the wine list. Here are four things that have me celebrating this work!

### 36 BOTTLES OF WINE ON THE WALL

A big part of our efforts was to tighten up our wine list and focus on a very fine few. Since we're not trying to have the biggest list in the Midwest, we've decided to set ourselves up within the frame of 36 great American wines. With something like wine it's easy to expand

offerings into infinity—there are literally thousands of good wines in the U.S., but more isn't always better. As Duke Ellington said, "It's good to have limits." So why 36? Hebrew numerology, of course! In Hebrew, letters are also numbers. "Chai" (that's a hard "Ch" not the Indian tea beverage) mean "life." As in "L'chaim," the well-known toast, "to life." In numbers, it equals "18" and "36" in Jewish culture is considered a special number because it equals "twice life." And since we're working with wine and toasting to a good life here at the Roadhouse, it seemed like an easy choice!

### WOMEN IN WINE. MINORITY MAKERS. AND SUSTAINABLE GROWING ALL BEGET GREAT WINE

In line with so many other parts of our work, we wanted to step out of the mainstream and focus our efforts on finding really, really fine wines that are made by women wine makers—there are more all the time, but as in so much of the work world, they remain a very small minority in a sea of men. We wanted to help lead the industry into a new space, and that includes focusing on the wine work of African Americans and other minorities, like André Hueston Mack of Maison Noir who came out to our 13th Annual African American Foodways dinner this past January—his dynamic personality and delicious wines have been a big hit ever since. As I write, we're already up to six women winemakers, and we're working on more! And, not stopping there either, we're focusing on wines that are produced sustainably!

Fun fact: In 1886, Josephine Tychson became the first woman to own and operate a winery in Napa Valley.

### WINEMAKER IN THE HOUSE EVENTS

Every month or so we're bringing one of our winemakers in house for an evening of engagement. Rather than set up another special dinner (we like those too!), we decided to make the events into more casual affairs. The winemaker comes by to have dinner, we feature their wines by the glass on the menu that night, and they happily head over to the table of anyone who orders the wine. You get to drink great wine while chatting with the person who made it, and the winemaker connects with some of the wonderful people who live in (or come to visit) Ann Arbor. Everyone wins! We love it!

In May, we'll have a visit from the folks at Laurentide Winery—check the Roadhouse website for more info. [zingermansroadhouse.com](http://zingermansroadhouse.com)

### OUR WONDERFUL WINE CONSULTANT. STEPHEN SATTERFIELD

One of the first things I learned in business (and probably, I suppose, in life) is to always, always, always seek out help from people who know more than I do. With that in mind, we looked to Stephen Satterfield to help provide us the depth and breadth. Stephen is a remarkably knowledgeable, creative, caring, and extremely passionate individual who I met many years ago through Southern Foodways Alliance. He's a writer and sommelier who has managed restaurants (I like consultants who have actually done the work on which they're advising) and is now the founder and publisher of a beautiful new food magazine called *Whetstone* (we stock it at the Roadhouse!).

Quoting from one of his columns, Stephen says, "If there was just one thing I'd say that best summarizes my work, it's that I try to persuade people that industrialized food, like industry more broadly, is inherently opposed to a healthy planet and populace; that the detached efficiencies of industrial production, distribution, and retail has been placed ahead of Earth and its people. And no matter your politics, upending that system in favor of rebuilding and renewing transparent, local foodways should be a nonpartisan concern. Yours in local, delicious, and radical eating."

Come hear Stephen at Camp Bacon—he'll be speaking on "Pork and its significance and usage in African American Culture". [zingermanscampbacon.com](http://zingermanscampbacon.com)

# 7 GUMBO DAY

MONDAY IS GUMBO DAY AT THE ROADHOUSE

The kitchen crew at the Roadhouse has committed to making their marvelous gumbo every single Monday! Those days of waiting 'til you arrive to see if gumbo's on "tap" are over. Although I love gumbo, I almost never make it because of the many hours of roux-cooking that are required. The Roadhouse gumbo starts with a four-hour roux—flour and butter slowly cooked together to become the thickening agent for the gumbo. (A roux, pronounced "roo", 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 the roux.) We then add in a whole mess of good stuff—celery, onions, and peppers (known as the Holy Trinity in Cajun cooking), fresh oysters, andouille sausage, lots of okra, oak-smoked chicken from the pit, and plenty of spices. It's garnished with gumbo file (dried sassafras powder) and served on a scoop of Carolina Gold rice from Anson Mills. It's an amazing meal!

# 8 TELlicherry PEPPER #10

NOTHING BUT TOP QUALITY SPICES

Last summer we made a big quality leap that pays big dividends with the quality of our food: We switched all of the black pepper at the Roadhouse to the #10 (top grade) Tellicherry black pepper we get from the de Viennes (see on page 10). The recently arrived 2017 harvest of Tellicherry black peppercorns from Kerala, on the southwest coast of India, is something seriously special. The sourcing work is done for Épices de Cru by their—and now, our—friend Sudheer, who made it his mission to master the pepper trade. Whereas spices generally arrived to our door from American distributors without really giving us a connection at all to the farmers who grow them or the people who gather them, by switching over our pepper purchase, we raise the quality of what we're buying and improve the flavor of our food. We now have a direct connection with the folks in India whose diligent work has made all of this possible!

Philippe de Vienne says, "Tellicherry is probably the most famous and abused name in the black pepper trade." Because Tellicherry pepper is in such high demand, unscrupulous traders often cut it with lower cost peppers. The real thing is an inspiration. Great authentic Tellicherry like this is wine-like in that its flavor grows slowly in your mouth. It's spicy but it's hardly habanero-hot. This is a spice that livens the tongue—the heat is rich, well-rounded, well-off, worldly, wonderful.

This year's Tellicherry is, to my taste, particularly terrific. Remarkably delicious. It appears all over the Roadhouse—on the tables, it's in every sauce and every dish, in the burgers, in the rub. Try it on our Black Pepper Fries and Black Pepper Biscuits. All are excellent. And my life is spicier and better for it!

# 9 FRIED CHICKEN ON A BISCUIT

A HAPPY HOUR INSTANT CLASSIC

My favorite new offering is the Roadhouse's nationally recognized fried chicken served on an amazing buttermilk biscuit. We top them with the terrific artisan sugar cane syrup we get from Charles Poirier down in Lafayette, Louisiana, where he does the entire thing on his farm: growing the cane, crushing it, cooking it down, and bottling it. (It's actually sold out for the year now but we bought up a bunch before he ran out.) The salty, savory, slightly spicy, crispy, fried chicken, raised by Amish farmers in Homer, Michigan, with the complex sweetness of Charles' old-school cane syrup, all on a buttery, tender housemade biscuit make for a very good meal (just add a salad or fries).

There are a half dozen other biscuit-based Happy Hour offerings at the Roadhouse, including a Monte Cristo-inspired sandwich and pigs in a biscuit served with yellow mustard, available 4 to 6 pm, Monday through Friday.

# 10 SOUTHWEST VEGETABLE SOUP

NO MEAT. NO GLUTEN. NO DAIRY. LOTS OF FLAVOR!

This is so good, I asked for a cup of it just to taste for my regular quality checking and ended up eating the whole bowl, even though I wasn't hungry! The depth of the flavor comes from a slow-cooked sweet potato and vegetable stock. We finish it off with a wealth of fresh corn, New Mexico green chiles, fresh cilantro, cumin, cayenne, and a garnish of avocado salad and chopped corn tortilla chips. Many folks are ordering it because it has no dairy, wheat or meat. Personally, I just like it because it tastes so good!

# 11 'NDUJA MUSSELS

SUPER SEAFOOD SEASONED WITH SPICY. SPREADABLE CALABRIAN-STYLE SALAMI

'Nduja is spicy, slightly sweet, buttery, powerfully porky, smooth-in-texture, spreadable salami. Almost inconceivably, it's both subtle and strong at the same time. I loved it when I first tried it, and I love it just as much six years later. Pronounced "en-doo-yah", it's part of a little known (in the States) subset of the Italian salami world called "salami dal spalmare," or "spreadable salamis." Although American import laws make it illegal to import 'Nduja from Calabria, it is okay to import Calabrian 'Nduja makers. Antonio Fiasche is one of those. He's the fifth generation in his family to craft this special recipe on a regular basis. In Chicago, he's making some totally terrific 'Nduja—really, it's as good, or dare I say it, even better than what I've had in Italy.

We've been using it at the Roadhouse to cook up with Prince Edward Island mussels. It's totally marvelous. (Take the broth home if you don't eat it all while you're at the restaurant—makes a great pasta sauce.) The dish has been winning raves for months now, as a result of which, what started as a one-off special is now almost a regular menu item and seems likely to stay that way for a long time to come.

# 12 TEXAS HOT LINKS

SENSATIONAL NEW SAUSAGE TO SPICE UP YOUR DAY!

I've been waiting to have these on the menu for years—they're a classic of East Texas. These are so exceptionally good that I won't mind eating them two or three times a week for a while to make up for lost time. In East Texas they're a long-standing tradition, especially, though definitely not only, in African-American communities. These are made for us by our friend Matt Romine from Farm, Field, Table, using sustainably raised beef and lamb and a series of spices—paprika, cayenne, black pepper, fennel seed, anise, coriander seed, mustard seed, and bay leaf. We smoke them at the Roadhouse over oak and then put them out on both lunch and dinner dishes. The high quality of the meat gives them a depth, character, and complexity that most commercial meat products will never come close to. The spice is significant, but not over the top. All I can say is the first time I tasted the sample, I took two of 'em home to have for dinner. Smoky, spicy, meaty, marvelous.

# 13 TELlicherry TEXAS BRISKET

A MEATY TEXAS TRADITION ON THE WESTSIDE

Another Texas classic that has been on my wish list for ages. Head Chef Bob Bennett has made it happen in very, very fine form! He's starting with premium briskets from Farm, Field, Table, rubbing them down with a whole bunch of amazing Tellicherry #10 black pepper from India, and then smoking them over oak for over 10 hours. As is traditional in Texas, there's no sauce, and while we can't stop you from putting some on, know that if a Texan should see you, you might be at risk of a few eye rolls. It's great on its own for dinner, on a chef's BBQ plate, or on a sandwich.

Interesting side note—brisket seems to have gotten a big part of its start in Texas in Jewish delis. Writing in *Texas Monthly*, Daniel Vaughn writes "...in 1916 the Weil Brothers in Corpus Christi advertised their smoked brisket. The store was owned by Alex and Moise Weil. Their father Charles Weil was a Jew who emigrated to Texas from Alsace, France, in 1867....It probably wasn't served hot on butcher paper like the Central Texas meat markets, but those meat markets wouldn't be listing brisket on their menu for another forty years. If you know the requirements of Kosher food, it makes sense that Jewish immigrants would be the first ones to smoke specifically brisket in the States. The hind quarter of beef isn't Kosher unless the sciatic nerve is removed, and that is rarely done by butchers. That leaves the forequarter including the brisket, which is revered as the cut of meat to enjoy for Passover. Evidently, it was also popular enough for the smoked version to make it into Jewish grocery stores in Texas long before it became the darling of our barbecue joints." Maybe we've now come full circle. Either way, the Roadhouse offering is pretty amazing!

# 14 BENEDICT ON A BISCUIT

THE BEST THING TO HAPPEN TO BREAKFAST. EVER.

We've long had a very good eggs benedict for weekend breakfast and brunch, but a few months back the Roadhouse crew took it up a notch by shifting it to a base of housemade Roadhouse biscuits. They're so tender, rich, and tasty that they make pretty much anything you put on them terrific. In this case it's thin slices of Nancy Newsom's 15-month old (at this time of year), hickory-smoked country ham, freshly poached eggs, and a homemade Hollandaise sauce. Rich and delicious would be a severe understatement. Come by one morning and check it out for yourself! 🍳

Ari Ari Weinzwieg  
Zingerman's Co-Founding Partner

Zingerman's  
Catering & Events



Whether you're planning a family reunion or celebrating a high school graduation, it's time to celebrate the warmth of summer with a picnic package from Zingerman's Catering. Pull up a lawn chair and a cold beverage and let us take care of your next cookout!

- Grilled free-range Amish chicken quarters in Zingerman's own zesty BBQ sauce
- Zingerman's spicy Cuban pork served with Zingerman's Bakehouse rustic rolls
- Old fashioned potato salad
- Watermelon, mint, and feta cheese salad
- Jumbleberry pie from Zingerman's Bakehouse
- Fresh brewed iced tea or lip-smackin' fresh-squeezed lemonade

\*Pricing and menus are designed for 10 or more people. We can accommodate smaller groups upon request. Per person price may vary. We are happy to provide a grill master, grill and service staff for any meal for an additional fee, to give you a truly stress-free event.

Call 734-663-3400 or visit [zingermanscatering.com](http://zingermanscatering.com) today to view our many other tasty menu offerings!

Zingerman's  
roadhouse



## TREAT YOUR MOTHER AT THE ROADHOUSE!

Your mother deserves a great brunch this year! Let her sit back and relax while the Roadhouse does the rest. All of the favorites from our à la carte brunch menu will be available, and Chef Bob Bennett has created specials that are almost as good as mom's cooking.

### Bill Neal's Shrimp and Grits:

Gulf shrimp served over Anson Mills' grits, with mushrooms, applewood-smoked bacon, and lemon-Tabasco Buerre Blanc.

### Spinach and Mushroom Frittata:

Local shiitake mushrooms and Tantre Farms' spinach, baked in a pie crust with farm-fresh eggs.

### Ricotta Fried French Toast:

Zingerman's Bakehouse White French toast, stuffed with ricotta and fresh berries. Served with powdered sugar and Snow's Sugarbush maple syrup.

Make your reservation at [zingermansroadhouse.com](http://zingermansroadhouse.com)

# BEYOND VEGAN

## BUDDHIST CUISINE IN KOREA AND AT MISS KIM!

**M**iss Kim has been open for almost a year and a half now. As much as I have shaped this restaurant in the last year and a half, it has shaped me.

Watching the staff grow. Finding ways to allow them to blossom within the boundaries of my vision. Studying incessantly from ancient Korean cookbooks. Embracing a growing sense of responsibility to meaningfully represent the cuisine of my native land in this country, my beloved and adopted home, whose understanding of Korean food is often painfully one dimensional. Working closely with farmers, and creating a menu driven by seasonality. When I begin to list the ways I have grown and been shaped by being the chef-owner of this Korean restaurant for 18 months, they seem to be countless.

Perhaps the most surprising way that Miss Kim has shaped me is that it has kindled a growing passion for vegetables.

Perhaps the most surprising way that Miss Kim has shaped me is that it has kindled a growing passion for vegetables. Don't get me wrong—I am an avid consumer of meat, and I'm not about to turn vegetarian. Neither is Miss Kim. In fact, at the last annual Camp Bacon, I gave an entire talk about Korea's long-standing love affair with the pig—beginning in the first century BC! But in

all those ancient Korean cookbooks that I read when I was studying the history of pork in Korea, I also encountered Korea's fascinating and influential history as a Buddhist nation.

I wasn't raised Buddhist, and Korea is a secular nation. My classmates in Seoul were anything from atheists to Christians to Buddhists, but one thing that they all had in common was their love for the delicious food from the Buddhist temple. "Even though there's no meat!", they'd say. Buddhist temples are so much a part of Korean society that anyone, even an atheist, could go to the temple and eat. I wish my parents had taken us back then—sadly they weren't really that keen—but my interest in Buddhist cuisine started there. Now visiting some of the most revered Buddhist temples in Korea is very high on my bucket list.

And much like the nose-to-tail movement in meat, and at the core of Buddhist philosophy, I want these dishes to feature the entire vegetable. No waste. Call it the "pits-to-peel" movement.

Put it all together—my childhood, my new found interest in Buddhist cuisine, and all this love I have for vegetables, I find myself wanting to feature more and more dishes where vegetables are the star. And much like the nose-to-tail movement in meat, and the core of Buddhist philosophy, I want these dishes to feature the entire vegetable. No waste. Call it the pits-to-peel movement. You read it here first!

Buddhist temple cuisine's global popularity is on the rise, too. Even David Chang, the pork-obsessed chef/owner of Momofuku, recently made a pilgrimage to Buddhist temples in Korea to learn how they cook. But for all that interest, here's an interesting fact: Buddhist monks in Korea originally did not cook at all. In fact, as part of Buddhist doctrine, they were not allowed to cook for themselves as it was considered an activity too centered on the self and, therefore, too wasteful. Monks were only allowed to beg for food, and even then, the food could not have been cooked especially for them. It had to be leftovers. This idea of no waste is at the very center of Buddhist philosophy, and deeply resonates with me. To this day, at the end of a meal, a Buddhist monk will pour water into the bowl, clean the bowl with it and then drink the water so there was no food wasted!

The more I study, the more I learn how deep seasonality and regionality runs in Korean cuisine and how nuanced its expression can be in a dish. And the more I research, the more I realize nothing quite expresses this quite as meaningfully as Buddhist cuisine. You see, when you build and expand on this core Buddhist philosophy of no violence and no waste, you find a deep respect for the earth and the soil, a willing and winning submission to nature, and a rejection of the ideas of craving and satiation.

And most intriguing and counterintuitive to a chef, you find a cuisine that is designed to not induce desire or passion!

create physical well-being and mental clarity and is a rejection of the very reason most chefs cook—to make food that people love to eat, even crave.

To be honest, it is those aspects of Buddhist food that attract me the most. It's not the fact that it's vegan. It's these other aspects. Today, we have names for all of them: organic, micro-local, hyper-local, locavore, forage-friendly, wilderness-to-table, mindful eating, what have you. The Buddhists having been doing it for centuries.

And they have been doing it with panache, by the way. Set aside all your beliefs about vegan and vegetarian food being mild or even flavorless. Buddhist food is packed with flavor and philosophy. Layers and layers of flavor. Foraged flavor. Fermented flavor. Think dried kelp powder or mushroom powder, vegetables slowly fermenting and concentrating their flavor for years, even decades! Think of

condiments, like soy sauce, gochujang (chile paste), doenjang (bean paste), that have spent time maturing in flavor. Think also of tofu, so delicately made that it is best eaten with eyes closed to pick up the nuances of flavor and texture.

At Miss Kim, we're not trying to be a Buddhist temple, but these Buddhist ideas of balance and seasonal, subtle, layered flavor have influenced many dishes and our suggestions for how you should order at Miss Kim.

and rich and fatty that it hijacks your senses and tips your center of balance towards your belly (to be crude about a very subtle Buddhist philosophy), but you will find food that is deeply and richly flavorful and also balanced. It's food that makes you slow down, pay attention, and feel satisfied and light at the same time. At Miss Kim, we're not trying to be a Buddhist temple, but these Buddhist ideas of balance and seasonal, subtle, layered flavor have influenced many dishes and our suggestions for how you should order at Miss Kim.

We're taking the seasonally available bounty of our local farmer friends and making some vegetable-centered dishes, so that we can harmonize our menu and your table. Our Buddhist BiBimBob features all local, seasonal ingredients, except the rice. On our menu, the splash of kimchi and Korean fried chicken are balanced by the calmness of jook and miso butter squash, so that you can have a harmonious meal that excites your taste buds but also awakens them in a mindful way.

Not all the Buddhist-inspired dishes are vegan, by the way. Chicken jook and steamed fish, for instance, are my interpretation of Buddhist cuisine. Letting nature's bounty shine, highlighting it with tiny bursts of very local, subtle, and seasonal flavors. Encouraging balance and harmony at your table and in your soul, all while being good for your body and good for the earth. 🙏

 Ji Hye Kim  
Chef and Managing  
Partner, Miss Kim

**BUDDHIST  
[VEGAN]  
DINNER**  
—MAY 21—

### CELEBRATE BUDDHA'S BIRTHDAY!

Although it's unlikely that the Buddha would attend a birthday bash, let alone one in his honor, it is true that Buddha's birthday is celebrated with much aplomb in many nations across the world.

At Miss Kim, we're hosting a special dinner in the Buddha's honor. Featuring the fruits of Chef Ji Hye Kim's research of ancient cookbooks and her burgeoning love for vegetables, this vegan Buddhist dinner is packed with flavor and philosophy. Foraged flavor, fermented flavor, and the core Buddhist philosophy that when you cook, you must cook with the same care, love, and tenderness as you might for a child. Join us. Nourish your body, mind, and soul!



**\$75/PERSON**

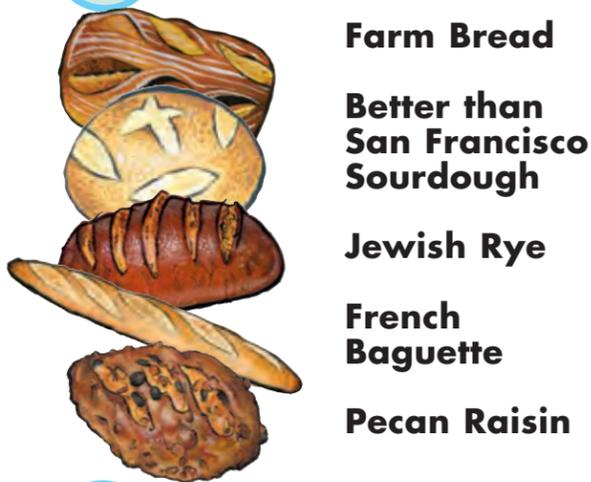
AN ADDITIONAL  
\$25 FOR BEVERAGE  
PAIRINGS

Reserve your seats at  
[zcob.me/buddhist-dinner](http://zcob.me/buddhist-dinner)

# bread buying guide

In September, 1992 we began by making 8 different breads. By the Fall of 1993 we were making 14 breads. And now in 2018 we bake more than 45 distinctive types of bread for you to choose from. How to choose? With so many options it can be overwhelming. We'd like to help guide you. Check out these categories and keep these lists on your fridge so you can plan your purchases.

## biggest sellers



- Farm Bread
- Better than San Francisco Sourdough
- Jewish Rye
- French Baguette
- Pecan Raisin

## most grainy



- 8 Grain 3 Seed
- Country Miche
- Dinkelbrot
- Vollkornbrot
- Margaret's Sweet Wheat

## staff picks



- Parmesan Pepper
- Chili Cheddar
- Cranberry Pecan
- Bakehouse White
- Cinnamon Raisin

## love sour?



- Sourdough
- Pain de Montagne
- Farm Bread
- True North
- Cracked Wheat Farm

## best sandwich breads



- Jewish Rye
- Farm Bread
- Sesame Semolina
- French Baguette
- Better Than San Francisco Sourdough

## love sweet 'n sour?



- Chocolate Sourdough
- Cinnamon Raisin
- Pecan Raisin
- Roadhouse
- 8 Grain 3 Seed

## vegan?

**Most! Just ask.**

It's easier for us to tell you what's not.

## frank & amy's favorites



- French Baguette
- Onion Rye
- Turkey Red Wreath
- Roadhouse
- Country Miche

## best french toast



- Challah
- Bakehouse White
- Cinnamon Raisin
- Sourdough
- Rustic Italian

## 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.

### may

- GREEN OLIVE PAESANO BREAD - 5/4 & 5/5
- CRANBERRY PECAN BREAD - 5/11 & 5/12
- RUM RAISIN CHALLAH BREAD - 5/18-5/20
- POTATO DILL BREAD - 5/25 & 5/26
- BLUEBERRY BUCKLE - 5/25-5/28

### june

- BACON PECAN SANDY COOKIES - 6/1
- PEPPERED BACON FARM BREAD - 6/1 & 6/2
- BACON CHEDDAR SCONES - 6/1-6/3
- CHERNUSHKA RYE BREAD - 6/8 & 6/9
- CINN-OH-MAN DANISH - 6/15-6/17
- SOMODI KÁLACS - 6/15-6/17  
(Cinnamon Swirl bread)
- IRISH SODA BREAD - 6/22 & 6/23

## Cake of the month

20% off  
whole cakes  
& slices!

### may

#### HUNKA BURNIN' LOVE CHOCOLATE CAKE

Our dense buttermilk chocolate cake covered in rich Belgian chocolate butter cream. Customers have been known to fall in love with it. Enjoy this cake responsibly, at room temperature. Your patience will be rewarded with ideal texture and maximum flavor.

### june

#### MISSISSIPPI MUD PIE

An intense brownie-like chocolate cake covered in rich dark chocolate ganache, toasted meringue, and a drizzle of chocolate sauce. Try it warmed up and pack your bags for chocoholic heaven.

## Bread of the month

now \$4.75/ea,  
was \$6.99/ea

### may

#### FARM LOAF

Imagine sitting around a French farmhouse table waiting for dinner to be served. This would be the bread they'd bring out. It has a thick crust and a soft, white, chewy interior with a flavor that tastes of toasted wheat.

### june

#### RUSTIC ITALIAN ROUND

One of our best-selling breads for its versatility. This Italian bread has a beautiful white crumb and a golden brown crust. From panini to PB&J, it's the bread that does it all!

reserve your special bakes today!  
call 734.761.2095

monthly specials

On Sale  
\$6.99  
per round



MAY  
napoleon

The little cheese with a big complex. Featuring a butter-colored rind, this small round has a soft, creamy texture and gently acidic flavor when very young (two weeks)—as it ages, it becomes even softer and creamier with a delicate, wrinkly rind. Perfect with a crusty baguette and a drizzle of your favorite olive oil.

Napoleon rounds regularly \$8.99.

On Sale  
\$9.99  
per log

JUNE  
chelsea



Inspired by traditional French cheeses from the Loire River Valley, the Chelsea is a mold-ripened goat cheese log coated in edible vegetable ash. Buttery, brightly acidic, and surprisingly sweet—its texture is slightly crumbly, but smooth in flavor. Stunning on a cheese plate—serve with a minerally white wine or a bright, unoaked chardonnay.

Chelsea logs regularly \$11.99.

New Summer  
GELATO FLAVORS



RASPBERRIES N' CREAM GELATO

Sun-ripened red raspberries are macerated in-house and swirled into our cream gelato to create this delightful creamy treat. The tart and juicy berries cut the richness of the cream for balanced flavor. Try this with a slice of the Hunka Burnin' Love Chocolate Cake from Zingerman's Bakehouse.

CHERRY CREAM CHEESE GELATO

Tart Michigan cherries are ribboned into our Zingerman's Creamery cream cheese flavor. The combination of our cream cheese base and the tanginess of the cherries is balanced by the creamy sweetness of the gelato. Try a scoop of this flavor paired with a slice of Zingerman's Bakehouse Cheesecake.

GERMAN CHOCOLATE GELATO

This rich and indulgent flavor starts out with our Milk Chocolate gelato base. We then fold in toasted coconuts and dulce de leche caramel to help mimic the taste of a traditional German chocolate cake. Try a scoop of this flavor with a Zingerman's Bakehouse Macaroon.

WATERMELON SORBET  
(WHEN MELONS ARE IN SEASON)

Using juicy and ripe watermelon purée, we have created a refreshing summertime treat. This flavor packs all the satisfaction of a cool slice of watermelon in one scoop—minus the seeds. Try this sorbet paired with a gin and tonic for a refreshing cocktail.

MIXED BERRY SORBET

A soon-to-be summer favorite, this sorbet is the perfect berry blast! Bursting with Michigan Berries, this sorbet is pleasantly tart and sweet. This flavor is the perfect treat to enjoy after a long, hot day. Pair this with a scoop of our cream gelato.

HIBISCUS BERRY SORBET

Reminiscent of agua de jamaica served in Mexico, this unique flavor is drawn from the petals of the hibiscus flower to create a dark red tea base. Subtle notes of blueberries, rose hips, elderberries, and mango add complexity. This sorbet is fantastic made into a cocktail with a splash of gin and tonic!



SPICE UP

MY TOP TEN SPICES  
FROM ÉPICES DE CRU

In celebration of the de Vienne family's annual spice trek from Montreal to us here in Ann Arbor, I put together a list of my favorites from their myriad of must-have-for-any-passionate-cook offerings. This was not an easy list to put together! But I encourage you to try them all—they're seriously delicious.

tellicherry pepper #10 from india

A great tellicherry black pepper is an inspiration. The aroma of the de Vienne's tellicherry #10 is BIG. Stick your nose inside the tin and take a deep breath. Surprisingly, it doesn't make me sneeze. It reminds me of burnished old wood, of eucalyptus, of walking through the woods in Northern California. The flavor is big, too. Supermarket pepper by contrast, is rather one dimensional, hot in a narrow and not all that enticing way. Great authentic tellicherry like this is wine-like in that its flavor grows slowly in your mouth. Like a big, bold spicy Zinfandel maybe. This is a spice that livens the tongue, that continues to resonate without really ever taking over. The heat is rich, well-rounded, worldly, wonderful. Last summer we switched the entire Roadhouse kitchen over to this pepper—to the tune of over 1000 pounds a year!

5-Star Pepper blend from india

A terrific, done-just-for-us blend of five different black peppercorns—Tellicherry Reserve, Mlamala, Rajakumari, Tellicherry Extra Bold, and Shimoga (an especially interesting, lively black pepper from the Shimoga district in the Indian state of Karnataka). Together, the five achieve a flavor and complexity that none can attain on its own. Our 5-Star Black Pepper Blend is really very much a gift, a black pepper blessing, from India by way of Montreal, assembled by the de Vienne family using 30 years-plus of spice know how. In a world seasoned with anonymous large-scale production peppers this is really something special—world-class peppercorns brought together into a custom blend that's really the first of its kind. Try it in the now better than ever Parmesan Pepper bread from the Bakehouse. What was always good, went to solidly great when we upgraded the Parmigiano Reggiano we used and switched to the 5-Star Pepper blend.

wild black cumin from uzbekistan

This Uzbek cumin has a very delicate but still delicious cumin taste with hints of wild herbs. It's a bit earthy, seriously sensual, and richly aromatic. It came to the de Viennes via one of their good customers—an Uzbek man named Jack who lives in Montreal and gets this for them from his family back in Central Asia. It's easy to use. I just sprinkle it—either in whole seed form or ground—onto just about anything I'm eating. I've been sprinkling it in ground form onto bruschetta—just toasting some good Bakehouse bread, pouring on some great olive oil and then a bit of the Uzbek cumin and a slight pinch of sea salt. I've put it onto the lentils we've got at the Deli—cooked simply with carrots, parsnip and onion, drained and dressed with lots of olive oil, a squeeze of lemon and plenty of wild cumin seed. Try it on beans, fish tacos, or pasta with lentils and feta cheese. It's great on just cooked potatoes and excellent with chickpeas, whole or in hummus.

Lucknow fennel seed from india

Okay, you're really in luck now! Sorry, I couldn't resist, but seriously, I feel very lucky to have gotten the chance to sample this lovely little fennel seed from India via the de Vienne family a few years ago. I thank my lucky stars for it regularly. Lucknow fennel is prized for its sweetness and aroma. Compared to other varieties of fennel, the Lucknow variety is more aromatic and greener in color. Its small, crunchy seeds can be used as a perfect finishing touch. Exceptional in salad, on cheese, pasta...you name it.

ethiopian berbere

Berberé could be called the "curry of Africa." The fragrant and versatile Ethiopian blend is Épices de Cru's best selling blend back in Montreal. This Berbere Blend may be thought of as an aromatic Ethiopian paprika. It's a blend of three chili peppers modified with a host of spices, including ginger, black and green cardamom, fenugreek, allspice, ajwain, cassia buds and black pepper. Philippe de Vienne says Berbere is the "ultimate answer" to the question, "If you had to take only one spice blend to a desert island, which would you take?"

korean red chili flakes

These special chiles started coming in from Korea to Épices de Cru in Quebec last year. The cultivar is a hybrid with no particular name, one they've developed to grow large and somewhat spicy. The Korean pepper is grown by a family company that's evolved a great deal during its 30 years in business. I use it on almost everything. In fact, I just bought a 2-pound bag of it for my house—we go through one of the small tins in less than 10 days! (Try this chile on the Sweet Chili Peanuts that the Candy Manufactory has been making for the last year! And of course on a whole range of dishes at the marvelous Miss Kim.)



the Spice  
trekkers  
come back  
to town!

# YOUR LIFE!

## isot pepper from turkey

A specialty of the Kurdish and Turkish villages of Eastern Turkey, this Isot starts with the special large, deep purple peppers (sort of like a rounder Poblano) that are typical to the region. They're picked each autumn when ripe, then cut and slowly dried in the sun. In the evening, the chiles are wrapped up in blankets or tarps, so that they sweat through the night. The process is repeated daily for over a week until peppers turn almost black in a method that's very similar to the way that vanilla beans are treated in the tropics. In the process, the pepper picks up a rich, earthy flavor, and smoky aroma. The fully dried peppers are crushed, rubbed lightly with oil and then "seasoned" with just a pinch of salt. It's not particularly hot, but it is piquant enough to perk up your palate. (Its heat does seem to increase slightly when it's left in liquids, so take that into account if you're using it in yogurt, dressings or sauces.) Its flavor is very deep, earthy, mysterious with almost a tiny touch of really dark chocolate, or maybe the type of tannins you get in a really dark red wine, or in eating raw cacao nibs. It's got definite hints of raisin or prune. Maybe a little molasses. The aroma is amazing. Deep, beckoning, a bit devilish...most definitely delicious.

## Staff bbq from various Places

The easiest way to try this terrific blend is on the Zingerman's BBQ potato chips! Just a quick look at the ingredient list was enough to set my mind spinning. No joke—this stuff has 22 different herbs and spices. Cayenne, chile flakes, New Mexico chile flakes, chipotle, paprika, black cardamom, red Sichuan pepper, black pepper, white pepper, rosemary, thyme, marjoram, savory, oregano, basil, onion, garlic, cumin, smoked paprika, and then the two kickers that take it to an otherworldly level of excellence: ground, dried tangerine peel and lavender! The complexity and character it imparts is something special.

As with most of the Épices de Cru spices, the BBQ spice needs to be ground or pounded with mortar and pestle. It takes only a minute or two of extra effort, and it's worth it! It releases the essential oils right before you use it. As per its name, you can use it on anything you're going to grill from meat to vegetable. It's amazing on shrimp. You can also sprinkle onto salads or your pot of chili. And, oh yeah—if you're curing your own bacon, this would be a terrific seasoning to spread on the raw pork!!

## ethne's Lemon Pepper blend

Most "lemon peppers" out there are made by seasoning black pepper with lemon extract. Épices de Cru offering is something else altogether—an all-natural lemon pepper made from a combination of black and green peppercorns with Szechuan pepper, Thai lemongrass and the citrusy Andaliman pepper from Sumatra. The aromatic blend was born from Ethné de Vienne's obsession with the bold and pronounced citrus flavour of Andaliman pepper. Ideal for seafood, fish, salad dressings and poultry.

## Special selection cloves from india

One of the biggest eye openers for me over the last few years. Philippe has told it so beautifully: "The village these come from is located in a semi-desert area of Kerala, built around huge basaltic hills. In the crags of the hills there are verdant oases, where life flourishes. Cloves are the flower bud of the tree. They are at their peek of aroma when the tip of the buds is a beautiful pink, the day before they burst open. The round 'heads' of those cloves are a light beige when dried. After that, if left on the tree, they open and quickly lose their aroma; those are the cloves without a 'head'. Before that, the buds are green, not as fragrant, and they can be recognized as the dry cloves with a dark head. To maximize the output of premium cloves, you must ideally hand pick the good cloves and leave the others to ripen. That means repeatedly climbing the trees over the course of a few weeks. These are perfect!" I've been adding cloves to soups and stocks liberally over the last few months. Excellent ground and used for baking. Really, all it will take is a quick smell from the Épices de Cru tins at the Deli and you'll probably be ready to do the same. ☺

Ari Ari Weinzweig  
Zingerman's  
Co-Founding Partner

Visit page 14 for events featuring Épices de Cru!

## Spring SPICE CABINET Clearout

We all have those spices that we haven't used in years...dusty tins of pre-ground spices that are a shell of the flavor bomb they used to be. All of our spices and salts are 20% off, so get rid of the old and bring in some new flavor to your kitchen.

**20% OFF ALL DELI SPICES AND SALTS**

**DURING THE ENTIRE MONTH OF MAY**

## CREAM TOP SHOP

new at the shop!



New menu changes are coming to the Cream Top Shop! New options include:

- Fresh Salads
- New Gelato Treats
- New Sandwiches
- New Lunch Options

### Picnic totes to-go

June 18th is National Picnic Day, and this month we will be celebrating the warm weather's return by having ready-to-go picnic totes! We have personal and couple-sized totes full of Creamery goodies made to go.

Personal - \$35      2 People - \$55

- |   |  |
|---|--|
| 1 menu lunch option or cheese board for 1, 1 bag of chips, 1 drink, napkins and utensils, ice pack, Zingerman's Creamery tote bag | 2 choices from our lunch menu or cheese board for 2, 2 drinks, 2 bags of chips, napkins and utensils, ice pack, Zingerman's tote bag |
|---|--|

Available June 1th - June 29th

**SOUTHSIDE EAT & GREET**

free

## may 5th & may 6th

What is Zingerman's Southside? It's the collection of Zingerman's businesses on Plaza Drive, comprised of the Bakehouse and BAKE!, Creamery and Cream Top Shop, Candy Factory, Coffee Company, and ZingTrain. We're closing out a year and a half of build-outs and landscaping, remodeling and rebranding. Our little "producers' row" is stacked inside and out with shiny new locations for eating, learning and taking in the Zingerman's experience! It's a jewel of a place, wrapped up inside an industrial park. The Shangri-la of south Ann Arbor. The Emerald City of Pittsfield Township. The Atlantis of Ann Arbor.

We'll have samples, demos, exclusive eats, and lots of great discounts!

RSVP at [zcob.me/eatgreet](http://zcob.me/eatgreet) to let us know you're coming!

<b>BAKE!</b> Zingerman's BAKEHOUSE	<b>Zingerman's BAKEHOUSE</b>	<b>Zingerman's CANDY MANUFACTORY</b>
3723 Plaza Dr. #1 Open 7am-6pm	3711 Plaza Dr. Open 7am-7pm	3723 Plaza Dr. #3 Open 9am-6pm
<b>Zingerman's COFFEE COMPANY</b>	<b>Zingerman's Creamery</b>	
3723 Plaza Dr. #5 Open 7am-7pm	3723 Plaza Dr. #2 Open 10am-6pm	

you really can taste the difference!

# Summertime

at the delicatessen!



**EXPERIENCE SUMMERTIME AT THE DELI IN ALL ITS MAGNIFICENCE WITH OUR DELICIOUS AND LIMITED-TIME SEASONAL OFFERINGS!**

Enjoy Farmer's Market finds in our salad case, cool down with gelato malts and refreshing beverages at Zingerman's Next Door, fuel a picnic on-the-go with our world-class meats and cheeses from our Retail counter, and throw a backyard BBQ with Zingerman's Catering. Come on in and take a bite out of summer!

## PARTYIN' ON THE PATIO

### Pueblo on the Patio

**Sunday, May 6 • Come anytime between 7am and Noon!**

Join us for a taste of New Mexico! We're rollin' out the food cart and servin' brunch on the Deli's patio inspired by Deli Kitchen Supervisor Nestor's recent trip exploring the chile farms and regional cuisines of Albuquerque and Santa Fe. He's incredibly excited to share his knowledge and some delicious specialties with all of you! Save the date for this awesome event!

### Sundae Social

**Tuesday, May 22 • 4-7pm • Deli Patio**

Hot diggity dog, we're throwing a Sundae Social on the Deli Patio—won't you join us? Our Next Door sweet treat experts will help you make a custom-designed sundae, featuring gelato from Zingerman's Creamery and fabulous toppings, like housemade chocolate syrup, cookie crumbles from Zingerman's Bakehouse, or peanut brittle from Zingerman's Candy Manufactory. Our party fun will also include activities for kids of all ages. **NEW THIS YEAR:** We'll be featuring a super awesome hot dog stand sure to please any hot dog lover!



## WE BRING YOU THE DELICIOUSNESS

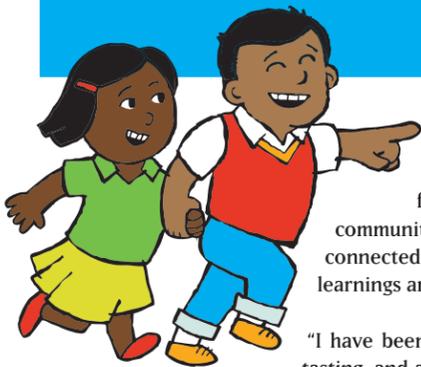
### free delivery and curbside pickup

Whether it's to your car door or your front door, we'll bring ya the goods! With the Kerrytown beautification process underway, we want to make it easy peasy, lemon squeeze to connect you to our food. Just give us a call to place an order for free local delivery or curbside pickup. Sandwiches? Yep! Desserts? You betcha! Even sliced meat, cheese, olive oil, tinned fish and pasta? Oh, yeah!



734.663.3354

## KIDS BECOME FOODIES AT THE DELI



### tastings just for kids

Over the last year, we have been sharing our favorite full-flavored foods and knowledge with a bigger (smaller!) community with our Just for Kids tastings here at the Deli. We connected with some tasters who wanted to share some of their learnings and tasting notes! Here are their words:

"I have been to a cheese tasting, a jam/nut butter tasting, a sauce tasting, and a candy tasting. My favorite tasting was the sauce tasting because we tried a lot of different types of food. I was really nervous to try apple-onion preserves at the jelly tasting, but I really liked it, and it is now one of my favorite foods. I also really love the knishes at Zingerman's. At the cheese tasting, I learned all about how parmesan is made and tested, and I thought that was really cool."

"I love to make muffins, because there is no better taste than a fresh, hot muffin. If I made my own tasting, I would serve different types of grilled cheeses, with different cheeses and breads and meats and veggies. If I designed a sandwich, it would be either a baguette sandwich with marinara and mozzarella, or a provolone, turkey, pesto, and tomato on rustic Italian, both grilled." - Ella

Annalena, a self proclaimed foodie, went to the Lunchbox class (which she voted 'the best!') and Breads Around the World, and learned that people around the world make the same foods differently. Her favorite thing to eat is SALADS!!! She's inspired to create a salad tasting, where we serve samples of Greek, Garden, Chef and Caesar salads, and talk about where and how salads are made and what type of plants they use to make them. She would highlight dressings: dressings for each salad plus ranch, pomegranate vinaigrette and honey mustard. She ate a Zzang Bar for the first time, and loved it! She would like to plug that she makes really great rice crispy treats and 'waffle cookies.'

Brooke, who attended three tastings—gelato, baked goods, and sauces, was nervous about tasting the green pesto. She enjoyed it, and was really happy to learn where certain foods come from. She got to eat a chocolate eclair from the Bakehouse, which she loooooooovvvvvvved. She would like us to consider putting a dessert sandwich on our menu, because she's really good at making cookies.

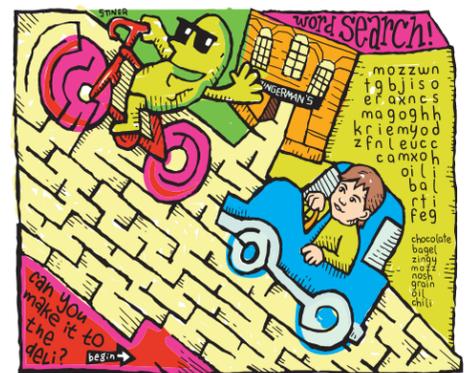
Sam also attended baked goods, sauces, and gelato, writes that the baked good tasting "was the best, because dessert is the best thing to eat." Sam also got the opportunity to experience pine nut pesto for the first time, and, while not as good as gelato, would recommend it. Sam really enjoyed learning about how foods are made and where they come from.

The highlight of all the tastings in their mind was the hot fudge sauce, the best in the world. This prompted a request for a hot fudge exclusive tasting.

We are inspired and consider it a delight to hear and learn from these younger members of our Deli and food community. They show us that, whoever you are, you really CAN taste the difference!

### Monthly Coloring Contest

Our artists create a special image each month for our smallest guests to color—or flip over and there's space to draw an original Zingerman's sandwich creation! Turn in your little Picasso's work of art to any Zingernaut to be entered into our contest for a chance to win a candy surprise AND your very own discount card to save 18% off any purchases at the Deli for one month. Winning artwork will be displayed in the Deli, on our website, and in our kids e-newsletter. You can also find our past winners or download coloring pages to print and color at home on our Kids' site! Check it out! [zcob.me/delikids](http://zcob.me/delikids)



### Outdoor Play Area

Our kids play area is the place to be! Parents—sit back and relax with your favorite sandwich and Puck's soda flavor or coffee drink while your kids keep themselves busy in our kids play area. Bring your friends, add some gelato, and make it a party! Our artists have painted an interactive mural that is guaranteed to wow your tykes. The kids area is shaded and contained, so your kiddos are safe from the street and the sun. We have chalk for drawing and toys for playing. Grab some crayons and one of our coloring pages, and you'll be sure to get a bit of grown-up time to catch up with your besties. 🍷

 Laura Wonch  
Deli Manager

Sign up for our JUST FOR KIDS e-news to stay up to date on all our kid-related events and happenings around the Deli at [zingermansdeli.com](http://zingermansdeli.com)



## wild tribal green Peppercorns from india



These wild-grown young pepper berries, hand harvested in the Periyar Tiger Preserve in the Cardamom Hills and dried while still green and unripe are one of the nicest ways I know to brighten up almost any dish without having the heat take over. Why "tribal pepper?" Philippe de Vienne explains: "The 'Tribals,' as they are called in India (not in a pejorative way), are the indigenous or First Nations of India. They are essentially animists and live a semi-settled life. The government affords them a degree of protection—outsiders are not permitted without passes to the areas. When the Preserve was established the people were hunting tiger for the black market, they were encouraged to grow pepper in their villages, using cuttings from wild vines that still grow in the surrounding jungle. So essentially when you eat tribal pepper you have the original taste and flavor of wild pepper. The 'wildness' explains its quick hot bite and rustic flavors."

Marika de Vienne has high praise for it. "The peppercorn I LOVE is the tribal pepper. It grows on vines in a Tiger Preserve in India where it is picked by local villagers. It's literally semi-wild." Her father, Philippe added, "The cultivation is not extensive and pretty traditional. Vines are planted using live trees as standards among other crops in mixed-garden plantations. Fertilization is with cow dung. Pest control is done using neem leaves, often mixed into the dung, essentially an organic product."

To make these green peppercorns, fresh berries are sun-dried (sun-drying tends to yield more complex flavors when compared with now-much-more-common machine-drying or freeze-drying). They have an aroma that's reminiscent of fresh herbs or peppery, green, new-harvest olive oil. High notes in the nose, low notes to underwrite those, and a really lively, long, slow-lingering finish. Try them on a spiced City Goat at the Cream Top Shop at the Creamery or on pretty much anything else!

**Ari** Ari Weinzwieg  
Zingerman's Co-Founding Partner



## MOTHER'S DAY

### moms are outta this world!

Our shelves are filled with mom-thrilling confections and as always, we are ready to assist you in finding the perfect gift. Dote on mom with a customized box of unique truffles, bonbons, and caramels selected from our diverse offerings from near and far, traditional to wild. You'll find Next Door staff ready to offer suggestions and share how they are spoiling their moms this Mother's Day, May 13th!



## FATHER'S DAY

### zingerman's deli Gift Guide for father's day

Father's Day is Sunday, June 17th. Dad is king for the day! Whether your dad is sweet, salty, spicy, sandwich-y, snappy, or a combination of all these things, we've got your gift covered. We've got the perfect gift guide to match your dad!

**The Sweet Dad**  
**Super Zzang!**  
Zingerman's Candy Manufactory's Zzang!® bar super-sized for Super Dad! Dark chocolate surrounding peanuts, peanut butter nougat, and caramel. Sure to make your sweet-toothed dad smile.

**Co-op's Hot Fudge and Gelato**  
A sweet sundae for a celebratory Sunday. Made from simple ingredients, Marc Cooper's Hot Fudge is milky and chocolaty with just the right amount of sweetness. The perfect accompaniment for Dad's favorite drum of Zingerman's Creamery gelato. Microwave for less than a minute, and you're in business. Or bring Dad into the Next Door for a sundae: we serve Co-op's Hot Fudge in house.

**Antica Dolceria Bonajuto's Stone Ground Chocolate, Sugar Cane**  
These amazing chocolate bars come to us from a chocolate maker in a little city in Sicily. Founded in 1880, it is one of the oldest existent confection shops, which is still family owned and operated. Their grainy, cold-milled dark chocolate is made with techniques dating back to the 16th century and uses only two ingredients: cocoa and sugar. The mixture never gets hot enough to melt the sugar crystals, which gives the chocolate its signature course texture.

**The Salty Dad**  
**Peanut Brittle**  
This is the perfect gift for the sweet-toothed, salt-loving Dad. Featuring jumbo runner peanuts, which have been roasted in a pot of deeply caramelized sugar, and combined with butter, vanilla and a touch of sea salt. One bite and your Dad won't want share this addictive blend of crunchy, salty, sweet, and nutty!

**Bacon**  
What dad doesn't love bacon? I am sure some don't, but I know many that do. So, you're in luck. We stock a grand selection of the baconiest bacons around. Whether you go for classic Deli all-stars like Nueske's Applewood Smoked Bacon or Arkansas Peppered Bacon or you opt for an adventurous bacon like the Hungarian Smoked Bacon, either way, it's bacon and it will be loved.

**Don't miss out on all the Deli-ciousness this summer!**  
**We're open 7am-10pm every day!**

**The Spicy Dad**  
**Spice Trekkers - Book and Spice Kit**  
We love our spice-trekking friends at Épices de Cru from Montréal. If Dad loves to experiment in the kitchen with a wok or make his famous chili or stew, these spices will keep him intrigued for quite some time. The book is full of great recipes, and the spice kit is very well-rounded. A great way for an adventurous Dad to discover something new that he likes.

**Zingerman's Potato Chips**  
Spices decide. Spuds abide. Michigan Potatoes and world class spices living in harmony. We've combined Great Lakes Potato Chips of Traverse City with spices from Épices de Cru. Grab all four for your pops to try—Detroit St. BBQ, French Grey Salt, Tellicherry Black Pepper and NEW Dill-icious Deli Pickle—it'll be a full-flavored snack that he can't get enough of.

**The Sandwich Dad**  
**Make a Reuben Kit**  
Nothing like playing Zingerman's Deli in your very own kitchen. Stock Dad's pantry with everything he needs to make our nationally renowned Zingerman's Reuben at home in his own castle. You'll need a loaf of Jewish Rye bread, Zingerman's corned beef, The Brinery's sauerkraut, real Swiss cheese, and some of our housemade Russian dressing. If you are lucky, Dad will share and make you a sandwich, too.

**The Snappy Dad**  
**Espresso Blend #1**  
For the quintessential coffee-drinking Dad, the one who has always got his thermos in-tow. We brew Zingerman's Coffee Co. Espresso Blend #1 daily at the Deli as our house blend. It really shines in our lattes, macchiatos, and specialty coffee drinks! Sweet and rich body, with notes of bittersweet chocolate and a hint of hazelnut. Its long finish is tantalizing on the tongue!

**Zingerman's Travel Mugs**  
Dad can keep his coffee hot for hours in our spill-proof travel mugs. Stylish stainless-steel with an etched Zingerman's logo. A free coffee beverage comes with purchase.

**Zingerman's Cold Brew**  
For the Dad that likes to rev up and go, go, go. Zingerman's Cold Brewed Coffee is made exclusively at the Deli over 24 hrs. The cold-brewed extraction process eliminates any bitterness from the flavor, producing a smooth tasting, super-charged drink with a powerful kick.

## Spring SPICE CABINET Clearout

We all have those spices that we haven't used in years... dusty tins of pre-ground spices that are a shell of the flavor bomb they used to be. All of our spices and salts are 20% off, so get rid of the old and bring in some new flavor to your kitchen.

**20% off ALL DELI SPICES AND SALTS**

**DURING THE ENTIRE MONTH OF MAY**



**MAY**

**Dueling Chili Dogs \$14.99**  
Double your fun with two hot dogs smothered in house-made grass-fed beef chili topped with minced onions and yellow mustard. Served with a side of crispy Zingtaters.

**JUNE**

**Mighty Meat Trio \$19.99**  
Hot slices of mouthwatering pastrami, beef brisket, and corned beef team up in this classic Deli triple play. Brinery caraway sauerkraut (stimulus package), spicy brown mustard, and slices of double-baked Jewish Rye compliment the trio. Just so that you don't leave hungry we've added a side of yellow mustard Old Fashioned Potato Salad, too!

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



**MAY**

**Jojo Bebbie Writes Home \$14.50**  
WINNER of the "Design A Sandwich" auction at GRILLIN' to benefit Food Gatherers! Created as a collaboration of four long time friends and Deli devotees, this sandwich combines uncomplicated ingredients to produce a flavorful fanfare. Roasted turkey, the Deli's honey mustard, leaf lettuce and oven dried-tomato spread on warm, double-baked Zingerman's Bakehouse Rye bread.

**JUNE**

**The PIG MAC \$15.50**  
Two great pork products (rosemary ham and applewood smoked bacon), the Deli's special sauce (Russian Dressing), romaine lettuce, cheddar cheese, (spicy) pickles, and onions on a Zingerman's Bakehouse onion bun!

Call 734-663-3400 or visit [zingermanscatering.com](http://zingermanscatering.com) today to view our many other tasty menu offerings!

**summer SALE**  
steals  
deals  
meals

Not only is summer the best season, it also brings once a year sweet deals with our Summer Sale. Jump at this chance to stock up and save on some of our most beloved products. Stay tuned for a list of all of the great goodies.

# Zingerman's® events calendar

## may goings-on

**Zingerman's roadhouse** **MAY 4<sup>TH</sup>**

**Spice Trekkers in House, with Épices de Cru** 6-8pm

The Roadhouse welcomes seasoned experts from Épices de Cru to visit with our guests as they dine at the Roadhouse! Chef Bob Bennett will prepare dinner specials featuring our favorite spices from around the world brought to us by Spice Trekkers, right here in Ann Arbor. Add a dash of adventure to your evening at the Roadhouse, as they visit with you tableside!

**no additional cost**

**CREAM TOP SHOP** **MAY 4<sup>TH</sup>**

**Celebrating the Southside** 6-8pm

After nearly three years of construction we are ready to kick off our shoes and party! Zingerman's Southside is our small "village" of producer businesses: Coffee, Candy, Creamery, and Bakehouse - and this tasting will feature some of the iconic products from each business. This tasting is kicking off our Eat & Greet weekend, so come and eat your way through our history and help us celebrate our neighbors!

**\$40/person**

**Zingerman's SOUTHSIDE EAT & GREET** **MAY 5-6<sup>TH</sup>**

**Zingerman's Southside Eat & Greet** 7am-7pm

What is Zingerman's Southside? It's the collection of Zingerman's businesses on Plaza Drive, comprised of the Bakehouse and BAKE!, Creamery and Cream Top Shop, Candy Manufactory, Coffee Company, and ZingTrain. We're closing out a year and a half of build-outs and landscaping, remodeling and rebranding. We'll have samples, demos, exclusive eats, and lots of great discounts! [zcob.me/eatgreet](http://zcob.me/eatgreet)

**free!**

**CREAM TOP SHOP** **MAY 5<sup>TH</sup>**

**Spices + Cheese Tasting with Épices de Cru** 2-4pm

Marika de Vienne, one of Montreal's Spice Trekkers from Épices de Cru, will be joining us for an afternoon exploration into the world of spices. We will talk about sourcing spectacular spices, spice's historical role in cheesemaking, and taste some special treats our cheesemakers have created just for this tasting! Bread and accompaniments from our Cream Top Shop will be provided.

**\$40/person**

**Zingerman's DELICATESSEN** **MAY 6<sup>TH</sup>**

**Pueblo on the Patio** 7am-noon

Come anytime between 7 AM and noon! Chiles! New Mexican-inspired dishes! Food Cart! Fun! See the menu at [zingermansdeli.com/events](http://zingermansdeli.com/events). Please RSVP as it will help us determine how much food to prepare for the big day. Seats the day of will be first-come, first-served.



**Deli Patio menu prices vary**

**Zingerman's COFFEE COMPANY** **MAY 6<sup>TH</sup>**

**Comparative Cupping** 12-2pm

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



**\$30/person**

**ZINGERMANN'S farms** **MAY 9<sup>TH</sup>**

**Dish Development Dinner** 5-7:30pm

Join Chef Kieron in the kitchen as he samples dishes for next year's spring menu. Limited to just 10 guests, you will be granted behind-the-scenes access as Kieron prepares various dishes that celebrate the spring season. Foodie or not, we'd love your feedback on the experience as we plan our menus for next spring. We hope to see you in the kitchen! Ticket price includes food and select wine pairings.

**\$75/person**

**Zingerman's roadhouse** **MAY 9<sup>TH</sup>**

**Meet the Winemaker!** 6-8pm

Join Zingerman's Roadhouse as we uncork Michigan wines with Susan Braymer of Laurentide Winery. Susan and her husband Bill will be visiting the Roadhouse for three Wednesday evenings in May to mingle with our guests table-side and talk about their sensationally delicious wines that we'll feature on our dinner menu. No tickets required. Reservations recommended.

**no additional cost**

**Zingerman's DELICATESSEN** **MAY 10<sup>TH</sup>**

**Just for Kids: Explore the World of Sandwiches** 5:30-6:30pm

You will learn to taste like an expert as we work our way through some of our favorite sandwich fixins' and combinations. We've got stories to share about how we name our sandwiches (like who is Sherman and why was he so sure of his choice?) and what makes our sandwich ingredients stand out from the rest.

**Upstairs Next Door \$15/kid**

**CREAM TOP SHOP** **MAY 11<sup>TH</sup>**

**Wine & Cheese** 6-8pm

Do you know which wine to pair with that triple cream brie? We do! Join us (and get a seat for Mom, Mother's Day - sorted!) for an evening of tasting and exploration. We'll try a spectrum of wines from our favorite vintners paired with artisan cheeses. Bread and additional accompaniments from our Cream Top Shop will be provided. This tasting is for cheese lovers 21+.



**\$45/person**

**GREYLINE** **MAY 15<sup>TH</sup>**

**Raise the Bar with Shawn Askinosie** 6:30-8pm

Shawn Askinosie is our favorite criminal defense lawyer turned chocolate maker! Not only is Shawn an award-winning craft chocolate maker, he is also a leader in the industry for both his chocolate and his business model, which includes directly sourcing cacao beans and profit sharing with smallholder farmers. Join us as Shawn shares his story and guides us in a tasting of six of his bean-to-bar chocolates.

**\$35/person**

**Zingerman's roadhouse** **MAY 15<sup>TH</sup>**

**Special Event #223: Exploring Appalachian Cooking with Ronni Lundy** 7pm

We invite you to a night with national expert on Appalachian cooking and James Beard Award-winning author Ronni Lundy. Head Chef Bob Bennett and Ronni have put together a menu from *Victuals* (Ronni's fantastic book) that will capture the soul of the Mountain South. Be ready for a majestic adventure with Ronni Lundy as we explore the heart of America!

**\$75/person**

**Zingerman's roadhouse** **MAY 16<sup>TH</sup>**

**Meet the Winemaker!** 6-8pm

See May 9th for more information!

**no additional cost**

**BAKE!** **MAY 18<sup>TH</sup>**

**Doughnut Making Class** 6-10pm

Dear doughnut lovers, we created a new collection of dynamite doughnut recipes! You'll make classic apple fritters and heavenly Zingerman's Bakehouse ricotta cheese filled doughnuts. We'll also demonstrate a devilish chocolate cake doughnut.



**\$125/person**

**CREAM TOP SHOP** **MAY 19<sup>TH</sup>**

**Mastering Mozzarella** 2-5pm

See June 10th for more information!

**\$75/person**

**Zingerman's COFFEE COMPANY** **MAY 20<sup>TH</sup>**

**Brewing Methods** 12-2pm

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

**CREAM TOP SHOP** **MAY 18<sup>TH</sup>**

**Cheese 101** 6-8pm

See June 8th for more information!



**\$40/person**

**Zingerman's DELICATESSEN** **MAY 22<sup>ND</sup>**

**Sundae Social featuring a HOT DOG STAND!** 4-7pm

Gelato sundaes, hot dogs, lemonade and fun and games for the whole family! Free to attend; Gelato Sundaes and hot dogs for purchase. Open-house style—come for part or the entire event. Either way, make sure to bring your sweet tooth!



**Deli Patio \$15/kid**

**Zingerman's roadhouse** **MAY 23<sup>RD</sup>**

**Meet the Winemaker!** 6-8pm

See May 9th for more information!

**no additional cost**

**CREAM TOP SHOP** **MAY 26-27<sup>TH</sup>**

**Introduction To Fresh Goat Cheese** may 26th (2-4pm) & 27th (12-4pm)

This is a two day class! For more information, see June 23-24th.



**\$200/person**

**MISS KIM** **MAY 21<sup>ST</sup>**

**Buddhist [Vegan] Dinner** 6:30-8:30 pm

Miss Kim is hosting a special dinner in the Buddha's honor - a vegan Buddhist dinner packed with flavor and philosophy. Foraged flavor, fermented flavor, and the core Buddhist philosophy that when you cook, you must cook with the same care, love, and tenderness as you might for a child. Join us. Nourish your body, mind, and soul! Add an additional \$25 on to the price to include alcohol pairings.

**\$75/person**

**CREAM TOP SHOP** **MAY 25<sup>TH</sup>**

**Gelato 101** 6-8pm

See June 16th for more information!

**\$35/person**

**CAMPBACON®** **GREYLINE** **MAY 30<sup>TH</sup>**

**Camp Bacon Film Festival** 6:30 - 8:30pm

Celebrating southern food traditions and culture through film. A casual evening of southern bacon-studded snacks accompanied by a discussion of food traditions. We'll supply the non-alcoholic beverages; beer, wine and cocktails will be available for sale. \$10 of the ticket price will be donated to Southern Foodways Alliance.

**\$30/person**

**Zingerman's DELICATESSEN** **MAY 31<sup>ST</sup>**

**Just for Kids: Explore the World of Bacon** 7-8pm

You will learn to taste bacon like an expert as we work our way through the World of Bacon. We'll tell you about some of our favorite bacon makers, learn about different types of bacon, and talk about some of our favorite ways to eat bacon. Oh yeah, and we'll eat some bacon.



**\$15/kid**

Book a spot at [events.zingermanscommunity.com](http://events.zingermanscommunity.com)

# june happenin's

EST. 2017  
CREAM TOP SHOP

**JUN 1<sup>ST</sup>**

## Grilled + Smoked 6-8pm

Join our cheesemongers for a delicious evening of all things grilled and smoked! In honor of Camp Bacon, guests will sample some of our favorite cheeses that have been smoked or grilled. Guests will get to indulge in our specialty bacon Pimento! Whilst savoring these smokey delights, you will be sampling a variety of adult beverage pairings. Bread and additional accompaniments will be provided. This tasting is for cheese lovers 21+

**\$45/person**

CAMP BACON® ≡ GREYLINE ≡

**JUN 3<sup>RD</sup>**

## Camp Bacon: Biscuit Love Breakfast 9:30-11:30

Come enjoy the amazing flavors created by Karl Worley, owner of one of the best breakfast places in Nashville, Biscuit Love! Join us anytime between 9:30 & 11:30 at Zingerman's Greyline—we'll give you plenty of time to eat and relax, and you can even take a break and come back for seconds or thirds. (Sorry, we won't have any couches available for napping when you're done—but you could book a room at the Marriott Residence Inn right next door.) \$10 of the ticket price will be donated to SFA & \$10 to 4-H.



**\$50/person**

Zingerman's COFFEE COMPANY

**JUN 3<sup>RD</sup>**

## Comparative Cupping 12-2pm

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



**\$30/person**

Zingerman's DELICATESSEN

**JUN 7<sup>TH</sup>**

## Just for Kids:



## Explore the World of Chocolate 5:30-6:30pm

We know that we've got a lot of sophisticated foodies out there, so we thought we'd get a little more specific with our sweets selection and Explore the World of Chocolate. We'll teach you to taste like an expert, introduce you to some of our favorite chocolate makers and describe how different types of chocolate are made. And, we'll taste some chocolate, of course.

Upstairs Next Door

**\$15/kid**

EST. 2017  
CREAM TOP SHOP

**JUN 8<sup>TH</sup>**

## Beer & Cheese Pairing 6-8pm

What goes better with cheese than beer? More cheese! With the ever-increasing number of great breweries and craft beer, it can be hard to know what to look for in choosing a beer for your cheese. We'll talk about the brewing process, major styles of beer, and some of our favorite cheeses to pair up with each style. We'll end the evening on a sweet note with a beer and gelato float! This tasting is for cheese lovers 21+

**\$45/person**

EST. 2017  
CREAM TOP SHOP

**JUN 8<sup>TH</sup>**

## Cheese 101 6-8pm

A delicious introduction to the world of cheese! Join 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.

**\$40/person**

EST. 2017  
CREAM TOP SHOP

**JUN 9<sup>TH</sup>**

## Rosé & Cheese 3-5pm

There are few things more refreshing than a glass of crisp rosé in the warm summer months. Join us for a relaxing evening where we will be pairing this beautifully blush beverage with an assortment of various cheeses. Bread and additional accompaniments from our Cream Top Shop will be provided. This tasting is for cheese lovers 21+



**\$45/person**

EST. 2017  
CREAM TOP SHOP

**JUN 10<sup>TH</sup>**

## Mastering Mozzarella 2-5pm

Learn the secret to making fresh mozzarella from the experts! We'll show you the ins and outs of making this simple, 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 the cheese that you make to take home and eat, plus recipes that we teach in the class! Adults and children over 12 are welcome.

**\$75/person**

Zingerman's roadhouse

**JUN 12<sup>TH</sup>**

## Special Dinner #225: Preserving the Food of German-Jewish Culture 7pm

We welcome Sonya and Gabrielle Rossman Gropman, the mother-daughter team who spent six years collecting over 100 German-Jewish recipes. We'll enjoy dishes from their labor of love, *The German-Jewish Cookbook: Recipes & History of a Cuisine*. Don't miss out on this incredible opportunity to savor recipes rich in flavor and tradition that were nearly lost forever.

**\$75/person**

BAKE!  
Zingerman's BAKEHOUSE

**JUN 13<sup>TH</sup>**

## Mexican Treats Baking Class 5:30-9:30pm

Learn these unique baking techniques! Make conchas (brioche covered with a lightly sweet sea shell-like top) and cochinitos de piloncillo (pig-shaped soft cookies sweetened with spiced sugar cane syrup). We'll also demonstrate churros, a piped and fried cinnamon sugar pastry. Don't miss it, it's going to be fun with food!



**\$100/person**

EST. 2017  
CREAM TOP SHOP

**JUN 16<sup>TH</sup>**

## Gelato 101 3-5pm

This tasting will tingle your sweet tooth as we taste through some of our favorite flavors of gelato and sorbet that we produce at Zingerman's Creamery. We'll talk about why we choose the ingredients that we use, explain techniques used to create these frozen confections, and taste our way through what makes a great gelato. Additional accompaniments from our Cream Top Shop will be provided.

**\$35/person**

BAKE!  
Zingerman's BAKEHOUSE

**JUN 16<sup>TH</sup>**

## Fabulous French Baguettes 1:30pm-5:30pm

Learn Zingerman's Bakehouse's traditional French baguette recipe in one of our best classes for new bakers. Most commercial bread labeled "baguette" bears no resemblance to the traditional French bread that Parisian bakers first developed around 1920. When a law went into effect forbidding them from starting to work before 4 a.m., they began baking the long thin loaves that are synonymous with French baking today. We teach you to make the traditional French baguette recipe—starting with a flavorful poolish, hand rolling your dough, and ending with a very crisp crust surrounding a soft, holey interior. Imagine serving breakfast to out-of-town guests and bringing out a perfect baguette that they swear must have been airlifted from Paris.

**\$100/person**



EST. 2017  
CREAM TOP SHOP

**JUN 17<sup>TH</sup>**

## Production Tour 11am-12pm

Join our cheese and gelato makers on an adventure to learn how we transform local milk into cheese and gelato. You will 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 hearing from the makers how they are made. 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**

EST. 2017  
CREAM TOP SHOP

**JUN 20<sup>TH</sup>**

## Mastering Mozzarella 2-5pm

Learn the secret to making fresh mozzarella from the experts! We'll show you the ins and outs of making this simple, 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 the cheese that you make to take home and eat, plus recipes that we teach in the class! Adults and children over 12 are welcome.

**\$75/person**

EST. 2017  
CREAM TOP SHOP

**JUN 22<sup>ND</sup>**

## For the Love of Goat Cheese 6-8pm

We'll taste our favorite goat's milk cheeses, and explore the textures and flavors that can be produced from fresh and spreadable to cheddars and blues. Featuring some of our housemade specialties and others that we've discovered from other small American artisan cheesemakers. Bread and accompaniments will be provided. Special pricing available for those attending our Fresh Goat Cheese class this weekend!

**\$40/person**

EST. 2017  
CREAM TOP SHOP

**JUN 23-24<sup>TH</sup>**

## Introduction To Fresh Goat Cheese June 23 (2-4pm) & 24 (12-4pm)

Come join us as we share our techniques and recipes for success making fresh goat's milk cheeses! On day one we'll make cheese using milk we've started the day before and then walk you through the process of culturing and setting the fresh milk. On day two we'll finish our cheese from day one and use the milk that we set the night before to make rounds of fresh goat cheese. We'll also taste through some of the different goat cheeses that are made at Zingerman's Creamery and talk about how process influences finished product. You'll leave with all the cheese that you made in class, plus all of the recipes that we used in class. This is a 2-day class! Two days not enough? Give us a call to register for the June class weekend and get 50% off tickets for our all-goat cheese class on June 22nd!



**\$200/person**

EST. 2017  
CREAM TOP SHOP

**JUN 29<sup>TH</sup>**

## Red, White, & Blue Tasting 6-8pm

Our Cream Top Shop selections of American artisan cheese and wines will be featured in this pre-Independence day celebration. We'll tour the map of artisan cheese in the USA and serve a perfectly paired wine to go with each. You'll leave with a new appreciation for red, white, and blue! Bread and additional accompaniments from our Cream Top Shop will be provided. This tasting is for cheese lovers 21+

**\$45/person**

plan ahead

Zingerman's FOOD TOURS  
An announcement from Zingerman's Food Tours



## Our 1st ever trip to France! 9 days in Paris, Normandy & Champagne, October 2018

Meet a modern team of all-women bakers pushing past old world ways. Explore early morning at the world's largest, bustling wholesale food market, and have breakfast alongside its workers. Make classic baguettes in a hands-on lesson with French bakers. Dine in Paris' oldest restaurant, founded in 1686. Taste cheeses in a 17th century cellar and visit the cave d'affinage. Walk the many wine cellars of the Champagne region, learning their rich history from passionate makers, sampling along the way. Includes hotel accommodations, travel between tour stops, and two hosts taking care of every detail! View the itinerary at [zingermansfoodtours.com](http://zingermansfoodtours.com)

you really can taste the difference!™

ISSUE # 266 • MAY-JUN 2018

15



## TUNISIAN ORANGE & OLIVE OIL CAKE

**makes one 9-in round cake**

We chose to share this recipe since it is simple to make and has been so popular with #zingbookbakers, those sharing their baking successes with us on social media.

### a note about the cake

People in the bakery are important, and so are our relationships with people we work with outside of the bakery. A particularly appealing aspect of our work is having the opportunity to work with artisanal producers from all over the world and learning how to make their traditional recipes. Sometimes we even get to host them in Ann Arbor. The Mahjoub family from Tunisia makes olive oil, couscous, harissa, and a variety of Mediterranean vegetable and fruit spreads. Their couscous is so fantastic that we regularly order a 10-kg (22-lb) container of it and share it among ourselves.

On one visit, Majid Mahjoub and his wife, Onsa, taught a class at BAKE!, featuring Tunisian special ties. For dessert, Onsa prepared this simple but characterful cake featuring their olive oil, fresh oranges, and sesame seeds. It's perfect with coffee or mint tea.

*Amy*  
Amy Emberling  
Bakehouse Managing Partner

mother's day is may 13th and father's day is June 17th

## BAKE UP A SPECIAL TREAT FOR MOM OR DAD FROM THE ZINGERMAN'S BAKEHOUSE COOKBOOK



- Seedless orange 1 large (320 g)
- Large eggs 2
- Granulated sugar 1 cup (200 g)
- Extra-virgin olive oil 1/2 cup plus 1 Tbsp (130 g)
- All-purpose flour 2 cups plus 1 Tbsp (290 g)
- Baking powder 1 Tbsp (14 g)
- Sea salt 1/2 tsp
- Sesame seeds 1 Tbsp

1. Preheat the oven to 350°F [180°C]. Spray a 9-in [23-cm] round cake pan with nonstick cooking spray.
2. Wash the orange and cut off both ends. Cut the orange into quarters and put into a food processor, peel and all. Process until the orange is a pulp.
3. In a large bowl, crack the eggs and add the sugar. Use a whisk to combine, and then beat until light and smooth, about a minute. Add the orange pulp and olive oil and whisk to combine.
4. In another bowl, combine the flour, baking powder, and salt. Sift the dry ingredients into the orange mixture and stir gently until all the ingredients are combined. All the dry ingredients should be moistened.
5. Spread the cake batter into the pan and sprinkle it with the sesame seeds. Bake for 35 minutes, or until a toothpick inserted into the middle comes out clean. Remove from the oven and let cool completely before removing from the pan.

Zingerman's Bakehouse, the cookbook (written by Amy Emberling & Frank Carolla) is available now at Zingerman's Bakehouse, Zingerman's Delicatessen, Zingerman's Roadhouse, zingermans.com or wherever books are sold.

"MustHave cookbooks"

FOOD52

"This Year's Best Baking Cookbooks"

The New York Times



Pick up Onsa's Olive Oil from Zingerman's Delicatessen or zingermans.com

# Zingerman's®

isSue #266 • may-june 2018

9TH ANNUAL

# 5 DAYS OF CAMPBACON®

BACON FOR THE BRAIN, BELLY & SOUL

PG. 2

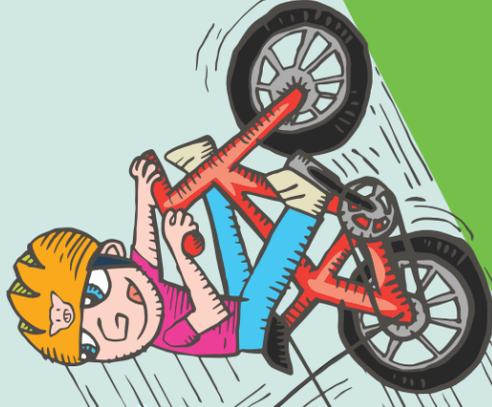
Camp Bacon Line-Up

PG. 4

A Chat with Rick Bayless

PG. 10

Spice Up Your Life!



PROUDLY IN SUPPORT OF:

ANN ARBOR, MICHIGAN  
MAY 30 -- JUNE 3, 2018

ZINGERMANSCAMPBACON.COM



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



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



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



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



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



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



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



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



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



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



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



3728 Plaza Dr. Ann Arbor, MI 48108  
734.930.1919 | zingtrain.com



## TUNISIAN ORANGE & OLIVE OIL CAKE

makes one 9-in round cake

We chose to share this recipe since it is simple to make and has been so popular with #zingbookbakers, those sharing their baking successes with us on social media.

### a note about the cake

People in the bakery are important, and so are our relationships with people we work with outside of the bakery. A particularly appealing aspect of our work is having the opportunity to work with artisanal producers from all over the world and learning how to make their traditional recipes. Sometimes we even get to host them in Ann Arbor. The Mahjoub family from Tunisia makes olive oil, couscous, harissa, and a variety of Mediterranean vegetable and fruit spreads. Their couscous is so fantastic that we regularly order a 10-kg (22-lb) container of it and share it among ourselves.

On one visit, Majid Mahjoub and his wife, Onsa, taught a class at BAKE!, featuring Tunisian special ties. For dessert, Onsa prepared this simple but characterful cake featuring their olive oil, fresh oranges, and sesame seeds. It's perfect with coffee or mint tea.

*Amy* Amy Emberling  
Bakehouse Managing Partner

mother's day is may 13th and father's day is june 17th

## BAKE UP A SPECIAL TREAT FOR MOM OR DAD FROM THE ZINGERMAN'S BAKEHOUSE COOKBOOK

- Seedless orange 1 large (320 g)
- Large eggs 2
- Granulated sugar 1 cup (200 g)
- Extra-virgin olive oil 1/2 cup plus 1 Tbsp (130 g)
- All-purpose flour 2 cups plus 1 Tbsp (290 g)
- Baking powder 1 Tbsp (14 g)
- Sea salt 1/2 tsp
- Sesame seeds 1 Tbsp

1. Preheat the oven to 350°F [180°C]. Spray a 9-in [23-cm] round cake pan with nonstick cooking spray.
2. Wash the orange and cut off both ends. Cut the orange into quarters and put into a food processor, peel and all. Process until the orange is a pulp.
3. In a large bowl, crack the eggs and add the sugar. Use a whisk to combine, and then beat until light and smooth, about a minute. Add the orange pulp and olive oil and whisk to combine.
4. In another bowl, combine the flour, baking powder, and salt. Sift the dry ingredients into the orange mixture and stir gently until all the ingredients are combined. All the dry ingredients should be moistened.
5. Spread the cake batter into the pan and sprinkle it with the sesame seeds. Bake for 35 minutes, or until a toothpick inserted into the middle comes out clean. Remove from the oven and let cool completely before removing from the pan.



Zingerman's Bakehouse, the cookbook (written by Amy Emberling & Frank Carollo) is available now at Zingerman's Bakehouse, Zingerman's Delicatessen, Zingerman's Roadhouse, zingermans.com or wherever books are sold.

"Must-have cookbooks"  
**FOOD52**

"This Year's Best Baking Cookbooks"  
**The New York Times**



Pick up Onsa's Olive Oil from Zingerman's Delicatessen or zingermans.com



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



3711 Plaza Dr. Ann Arbor, MI 48108  
734.761.2095 | zingermansbakehouse.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



3728 Plaza Dr. Ann Arbor, MI 48108  
734.930.1919 | zingtrain.com