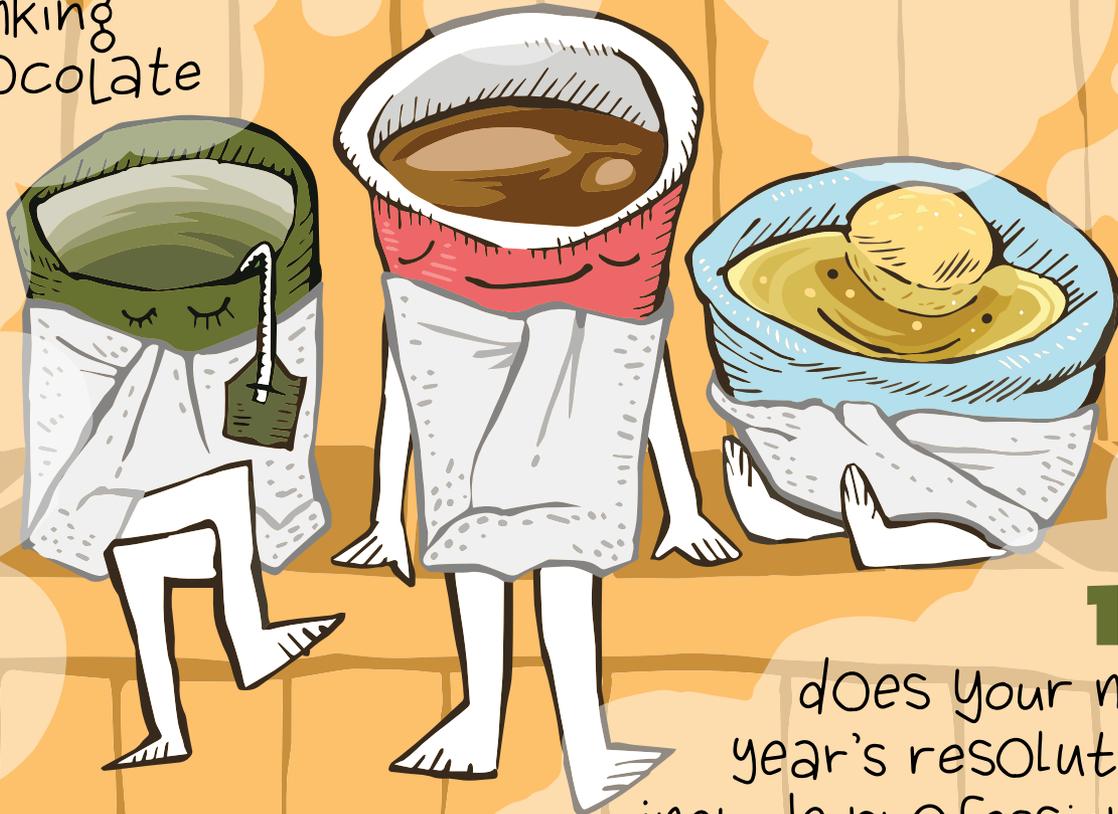


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STAY WARM

LIKE A KOREAN BUDDHIST

ON one hand, I'm not a classically-trained chef. On the other hand, being nerdy comes pretty naturally for me, so I get inspired and research a lot. That the research requires lots of eating, exploring and reading just makes it that much more of a joy.

One of the major inspirations for Miss Kim's menu is the Korean Buddhist cuisine. There are so many tenets of Korean Buddhist cuisine that speak to me, like creating as little waste as possible, or that you should cook with so much love and care, as a parent cooks for a child. Being lucky enough to have a mom who cooked everything from scratch even after working 14 hour days, I really feel that I know what food made with love and care tastes like.

I am always delighted to find a common thread in historic dishes, which I also study, and today's Buddhist dishes. Sansho pepper was more prevalent than black peppercorn in historic cuisine, for instance, and now you see it almost exclusively in Buddhist cuisine.

Another tenet is that you cook with very local, seasonal ingredients. That one is a really great one. Cooking with local ingredients in season is a hallmark for any traditional cuisine, right? And it really is the foundation Miss Kim is built on. I research traditional Korean dishes, then I ask myself what these dishes would look like if Michigan was a region in Korea. I go out to the Kerrytown Farmers' Market every week and pick up vegetables in season. Braving the weather to see my favorite farmers and chatting with them, and picking up beautiful vegetables in season, even in the middle of winter, is one of very best parts of my job. This makes me feel confident that if my grandmother or a great Korean Buddhist nun had lived in Michigan they wouldn't hesitate to use beets from Ann Arbor Seed Company or Goetz Farm, even though beets are not native to Korea. It is native to where we live.

Living in Michigan through long winter months also makes me appreciate cooking with limitations. Not only is Korean Buddhist cuisine vegan, it also prohibits the use of most of vegetables in the allium family, such as garlic, spring onion, garlic chives, wild chives, and asafoetida (a sort of herb similar to leeks in aroma), along with onions. These vegetables are thought to induce too much passion and are therefore not suitable for meditation. This one is hard for me, as I love all those pungent things, but putting up such boundaries can make you think outside of the box and find unusual ways to make things delicious—and Korean Buddhist cuisine is famously delicious.

One of the Buddhist dishes that really shines in spite of these limitations is also one of the simplest to make: Silken Tofu and Herbs in Vegetable Broth. The depth of flavor for such a simple dish is surprising, especially if you have labored many hours making vegetable broth. It is soothing and complex and warm, bursting with freshness from the herbs and aromatic oil. This recipe is based on Wookwan Sunim's recipe, one of the most well known Buddhist nun-chefs in Korea.

BUDDHIST SILKEN TOFU SOUP

Make the vegetable stock

- 1 gallon water
- 5 dried shiitake mushrooms
- 1 cup diced Korean moo radish or daikon radish
- 6 inch piece dashima or kombu seaweed

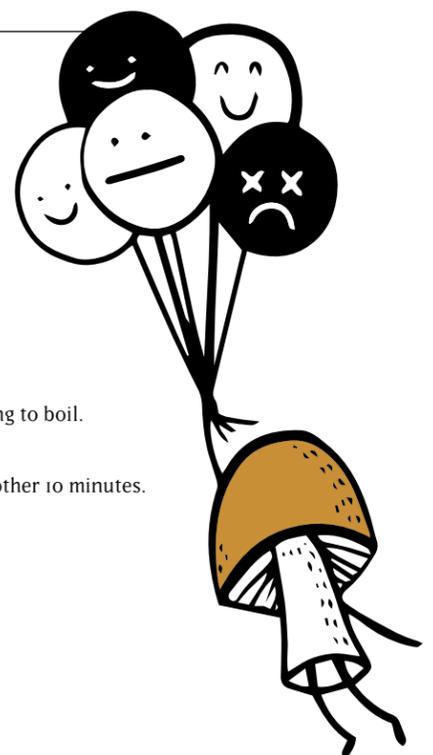
1. Put water, mushrooms and radishes into a pot and bring to boil.
2. Simmer for about 30 minutes.
3. Add dashima seaweed into the pot and simmer for another 10 minutes.
4. Strain and cool the vegetable stock until needed.

Make soup broth

- 3 cups vegetable stock
- 1 ¼ cups silken tofu
- ½ teaspoon sea salt
- 1 teaspoon soy sauce
- 1 oz chopped fresh cilantro
- 1 tablespoon perilla oil (can be found at Korean grocery stores, may substitute sesame or other aromatic oils)

1. Put the vegetable stock in a pot and bring to boil. Add sea salt and soy sauce.
2. Using a spoon, add silken tofu to the pot. The smaller the tofu pieces, the better.
3. Bring the broth back to boil, then take it off the stove.
4. Put in a soup bowl.
5. Garnish with cilantro and perilla oil and enjoy!

I have to confess that I often play fast and loose with this recipe, throwing in whichever vegetable ends and peels I have around, including some of the forbidden vegetables like leeks and green onions. I figure it eliminates waste. Feel free to do the same—it will be delicious, warm and soothing, and may even be passion-inducing. Isn't that what we all really need for the Michigan winter? 🍵



14th Annual African American Dinner

The role of rice in American farming, cooking, and culture

at Zingerman's Roadhouse
January 22, 7PM, \$75/Person

Can You really taste the difference?

Ultimately, being a flavor driven food person with a history background (as opposed to a historian who likes to eat), this is the key question I always ask. In this case, I admit to having approached the rice with a bit of skepticism, always a concerned that the quality of the story might outpace the eating quality of the actual product. But it only took one time cooking this Carolina Gold to verify that there really is something special to be had here. The rice is really exceptionally flavorful; a bit nutty, almost buttery and creamy to my Northerner's potato-prone palate.

South Carolina's eating routines are definitely based on rice. Native South Carolinian John Martin Taylor writes that, "I grew up with rice and grits. We never had potatoes except with steak or potato salad," he told me to emphasize the point. There are dozens and dozens of dishes that rely on authentic Carolina rice. Hoppin' John, Limpin' Susan (rice with okra), Creamed Rice, Rice Fritters, Rice Bread, Low Country Seafood Stew, and dozens of others all start with this special rice. The best-known dish I'm sure, is what they call "pilau," which is seemingly at about a six degrees of separation ratio from what we know as "pilaf" s' Persian roots. (You could probably run some sort of seminar on the "proper" pronunciation of "pilau" in South Carolina. John Martin Taylor says it's, "PER-lo,' per-LO' or pee-LO" with the 'o' almost sounding like an 'oo.'") Some say the recipe arrived in the Carolinas traveling through the hands of Arab traders to Africa, from whence it would have gone on to North America. Alternatively, it's theorized that Sephardic Jews en route from Provence shared the dish with Huguenots fleeing France who in turn took it to the Western Hemisphere. Either way, it got there and rice is well-rooted in the Carolina Lowcountry culture.

In the kitchen it's of interest for its unique cooking characteristics and nutty, mellow flavor. Its grains are significantly softer than most other long grain rice and they stay separate when you cook 'em. It does cook into an interesting risotto-type dish, which probably isn't quite as out of place as it sounds. Glenn Roberts is passionate about the connection between South Carolina and the Veneto region in Italy. Cooks from Venice do love risotto, so it only makes sense that their counterparts in the Carolinas might have used similar techniques. In fact, he adds, "The Carolina Sea Island dish 'Reezy Peezy'—Carolina Gold slow cooked with fresh field peas—bears its African Gullah name that sounds remarkably like the Italian St. Mark's feast dish—risi e bisi—Arborio rice with fresh peas." Adding to this is the fact that the typical lunch in Charleston was served at the very Italian 3:00, followed by a midday siesta.

The influence may well date to the late 17th century arrival of a team of Italian engineers, recruited to the Carolinas in an attempt to farm Carolina Gold here using Venetian rice growing methods. Although the Italian techniques ultimately failed, many historians think that African-American cooking (before the Civil War slaves were pretty much the only people in the cookhouse in the South) was influenced by these Italians because, unlike their other European counterparts—who were the landed gentry of the Charleston area by that time—the Venetians actually spent a lot of their time out in the fields working side by side with African and Native American field hands and slaves.

Perhaps the purest way to serve Carolina Gold is as what 19th century Carolinians called "Charleston Ice Cream"—simply cooked rice served in a rice mounded white "ice cream" scoop with a generous knob of soft butter set atop it to melt dreamily down the sides. Although there are number of long misses on the subject the recommended ratio of liquid to rice seems to be two to one. We've been serving it this way as a side dish at the Roadhouse for the last few months and it's been a big hit.

My personal favorite preparation is Carolina Red Rice (also known as "Tomato Pilau"), which I learned to make from John Taylor's "Lowcountry Cooking." Dice some bacon (the Arkansas Pepper Bacon is my preference) then fry it 'til crisp and remove it from the pan. The rice is sautéed (again, akin to Italian rice cooking) in the fat, then stock and tomatoes are added. The rice is then cooked covered (unlike Mediterranean rice cooking) for thirty minutes (John's recipe recommends the thirty minutes, though other Carolina Rice recipes seem to stick at around 20 minutes for optimal doneness.) It's easy and very delicious and the grains keep their integrity nicely through the cooking.

Ari Weinzweig
Zingerman's
Co-Founding Partner

Read guest speaker Stephen Satterfield's article about rice on our communityblog at zcob.me/rice

While working on the new pamphlet (see page 13), "The Art of Business," over the last six months or so, I've also been active on a much bigger book project. You Really Can Taste the Difference—which I'm hoping we might have out by the holidays next year. It will be a collection/anthology/compilation of food writing, pulled from over thirty years of thoughts about food, cooking, and culinary culture. It's been a fascinating experience to go back through articles from our early days, all the way back to the late '80s and early '90s, newer pieces from more recent times, essays about things we make ourselves, and others we get from friends and other artisan producers around the world.

In framing the book, I've gained a new and interesting perspective on the work that we've been doing at Zingerman's over the last 37 years. I've come to realize that, although I had no sense of it at the time, and really never thought about it up until last year, we at Zingerman's were part of a very significant revolution in the American food world. When we opened the Deli in 1982, I didn't have a clue that revolutionary change had begun. But in hindsight, it's become increasingly clear the more I work on this project—the change in the quality of the food and the availability of that food in most parts of the country—is mind boggling. I'll share much more in-depth insight about this culinary revolution in the introduction to the book when it comes out, and in sneak preview pieces here in Zingerman's Newsletter later this year.

In the moment though, I thought I would include this essay—one of about 15 pieces that will be included in the book—on Carolina Gold Rice. It was originally published in this newsletter a dozen years ago. But given that the theme of our 14th Annual African American Foodways dinner at the Roadhouse, featuring author, publisher, and sommelier, Stephen Satterfield is "Rice and Race," it seemed a good piece to pull from the forthcoming anthology.

If you can get to the dinner...come! Stephen is, in no particular order, a great guy, a wonderful writer, one of the country's leading independent publishers in the culinary world, a powerful speaker, our wine consultant at the Roadhouse, and an expert in the world of food and wine. His talk at the dinner will, I know from having heard him speak many times before, be compelling and informative! While you're waiting for him to get here in January—or if you miss him at the dinner—check out his amazingly beautiful new food magazine, *Whetstone* (which we retail at the Roadhouse). The meal will include the Carolina Gold Rice I've written about here. It is truly a revelation in the rice world! Stephen will be talking in depth about the role rice has played in African American cooking, and about the present day revolution in rice quality that's being led by cutting edge African American chefs.

The dinner will also be a fundraiser for my friend Melvin Parson and his We the People Grower's Association. I can't say enough good things about Melvin and about his work. WTPGA is in the process of taking over a closed down school building in Ypsilanti and transforming it into a world-class urban farm!

When *You Really Can Taste the Difference* comes out, the original essays will be left mostly as they were when they were written. Rather than rewriting them to make them completely current (which of course, lasts at best a matter of months before they go out of date again), I've decided that they're more interesting and more meaningful to be read as they were back in the era in which I wrote them. Each is essentially an artifact, part of a culinary time capsule, an old "snapshot" of what the specialty food world was like back in the day!

In front of each essay, I've added headnotes to share new thoughts, give a bit more context about what was going at the time I wrote it, and about what's happened in the years since it first came out. Here's the piece on Carolina Gold Rice, newly-added head notes and the original piece as well.

the story of carolina gold rice

Unlike some of the other foods I've written about, Carolina Gold rice was a wholly new revelation for me. The only rice I knew growing up was the Minute Rice my mother made to go with steak, and that was hardly anything to write home, or anything else, about. Carolina Gold gave me a whole new perspective on rice quality and rice culture!

At the time that I wrote this, Glenn Roberts was only just getting going, and the Roadhouse was only a few years into its work to share traditional American foods with our guests. In many ways, this piece epitomizes so much of what I love about our culinary work here at Zingerman's. It's history-come-alive, in particular, a part of history that few Americans know much about. And a part of history—restored to present day eating—that tastes great. This rice symbolized it all for me. Traditional regional American food, barely known even in its home region, with great flavor. Pretty much everyone who tasted it thought it was terrific. Of course, (as now) we were paying about twenty times more for this Carolina Gold as we would for some other perfectly "fine" white rice. But as always, we believed that you really can taste the difference!

Rice is certainly one of the most prominent places in American history in which race played a particularly prominent part. While South Carolina was being converted into one of the world's most prestigious rice growing regions, it's also true that the rice—and the knowledge of how to grow it—almost certainly came from Africa. As Judith Carney writes in "The African Origins of Carolina Rice Culture,"

"Only West African slaves knew the wet rice farming system." While much of New England was colonized by Europeans seeking religious freedom, South Carolina was mostly about money. Rice growing became prominent only after other attempts to make large amounts of money failed. Slave traders selling into the South Carolina market spec'ed out men and women from the rice growing regions of West Africa. English planters in South Carolina used that rice and that knowledge to build a booming export economy. Carolina Gold Rice was shipped across the colonies and the royal courts in Europe. The enslaved people received NONE of the enormous economic benefit of the rice growing. When the enslaved were freed by the Emancipation Proclamation, they were never compensated for their work, let alone given a share of the profits that the rice growing produced.

If you imagine, then, where we are today—150-plus years later—and estimate the return on the capital that came from the South Carolina rice-growing work, compounded over 150 years—clearly, the gap between the economics of being an 8th- or 9th-generation descendent of a rice-growing planter and of being the 8th- or 9th-generation descendent of one of the enslaved people who produced it, will be enormous. Mind-bogglingly big. I'm sure someone with more advanced finance skills than I have could figure it out more exactly, but you don't need an accounting degree to see what a lot of money in 1865, compounded with even modest interest over 150 years, would look like in comparison to nothing with interest compounded over that same period. While the two descendants would, today, have the same (theoretically, at least) opportunities going forward, it's hard to argue that they would have been statistically likely to have arrived to the present day in the same economic position. (For a far more eloquent and in-depth exposition of these thoughts, see Ta-Nahesi Coates compelling article in the Atlantic, "The Case for Reparations.")

While the financial story is a sad one, from a strictly culinary perspective I think it's safe to say that South Carolinians of all backgrounds still tend to favor rice to this day. We certainly love it here at Zingerman's. Carolina Gold has remained a staple at both the Roadhouse and the Deli all these years. When you order white rice at the Roadhouse, this is what you get. While it may not look much different from mundane, de-natured, food-service white rice, this stuff is something special. I continue to love it, and it continues to surprise people. Today we do even more work with Glenn Roberts than we did at the time. We get grits, field peas, polenta, corn meal, farro, sorghum berries and much more from the farmers Glenn works with. In the last few years Glenn has been up to speak at special dinners at the Roadhouse three or four times. Carolina Gold is happily far better known now that it was back when I first wrote about it. If you want to learn more about Carolina Gold rice, and other culinary staples of that era, grab a copy of David Shields excellent book, *Southern Provision*.

It's said that only those who grow up in rice growing and rice eating cultures can give rice the respect it deserves. And only those folks can bring rice to the culinary heights it can achieve. Which is why I'm going to tell you up front—I'm not a native rice eater. I grew up on potatoes—mashed, fried, baked, chipped, chopped, salad-ed and sautéed. Mr. Potato Head was one of my favorite toys, you might even say a childhood hero. As an adult, I became a big convert to pasta. I will happily sit down to a bowl of either, any and every night of the week. But while I've learned to love risotto and paella, the truth is that rice is not in my roots—I don't ever claim to cook it with the reverence of a someone who grew up eating rice every day. That said, I can tell you that even in my semi-educated state, this newly arrived Carolina Gold rice is a major rice revelation. If you have even the slightest interest in food, history, or human interaction and the power of vision and persistence you should try this rice.

Unlike the South Side of Chicago where I grew up, South Carolina is major rice country. People eat it with every meal. I feel like I'm out on a limb to say they eat it the way so many Italians eat pasta but that is indeed what many of the folks I talk to who grew up down there tell me to be true. So, who am I to doubt it? Pretty much everyone I know from that fair Southern state seems to be a rice eater. Catherine Horton, who was raised in the region, told me that, "there was always a steaming bowl of rice on the table. For me, it's the ultimate comfort food." Most everyone else from the area that I've asked says much the same thing. I think more important though than the statement, is the way their eyes look when they say it. Alive and excited, culinary emotion coming out in a way that words alone can't really convey.

Their passion, and that of Glenn Roberts, the man we have to thank for this incredible rice, is really what's driven me to get to know it. Carolina Gold Rice is of interest (that's an understatement—I should say, "has me so excited") for two reasons. First, that we have Carolina Gold Rice at all is a milestone on our national drive to restore more flavorful, traditional food. It's only in the last five years or so that it's been available at all—the last commercial crop previous to that was grown in 1927. We've been happily selling and serving it ever since it was first revived by Mike Booth and Marion Hartz. Their rice really was good. Which is why I'm so totally even more excited by this new arrival of organic Carolina Gold grown by Glenn Roberts and crew at Anson Mills (from whom we get our amazing grits and other incredible corn meals). Because this new Carolina Gold is about ten times better than the other, already really good, Carolina Gold.



The History of Rice

To me what's most important here is that, although, like all foods, Carolina Gold has roots in other parts of the world, what we have here is a unique American food of major import. When you look at its history, and then you taste it, you'll know this is something special.

The original Carolina Gold rice is believed to have come to the Carolinas in roughly 1685 arriving from Madagascar in the form of a bushel brought back by Dr. Henry Woodward of Charles Town. From that single sack the rice grew to cover the land of hundreds of commercial plantations stretching down from the Cape Fear River basin of North Carolina all the way to the northern end of Florida. The bulk of the production though stayed in South Carolina, where by 1691 it was so well established that the state legislature allowed for planters to pay their taxes in rice. Rice was originally milled as it was elsewhere in the world, with wooden mallets. (More about this technique in a minute). The first water-powered rice mill was built in 1787.

Neither the cultivation of the rice nor the development of the cuisine that came to be called the "Carolina rice kitchen" could have been possible without the knowledge of the enslaved Africans and their descendants who worked the fields and tended the kitchens. Both men and women took part in the cultivation of rice, with men performing the heavier tasks and women responsible for such tasks as seeding and, then after harvest, cleaning and pounding. While rice growing started mostly in swamps, African insight is credited with the trunk and dike system set up to manage water in the fields to take advantage of the freshwater tidal creeks. By 1700 Carolina growers were exporting back to England and down to the West Indies. With time, the name Carolina Gold developed a reputation in Europe as the finest rice in the world, and it saw favor at aristocratic and noble tables in both England and the Continent. The Dutch, who were probably the most passionate of European rice eaters (having colonized Indonesia and brought back the rijsttafel, or "rice table.") brought it to the Netherlands, paying many times more for Carolina Gold than they were rice from Asia. Carolina Gold was even exported to India.

In time, the rice came to dominate the culture, cuisine and economics of the Carolinas, much as the olive tree did in Southern Italy. Writer Christopher C. Boyle in "Rise of the Georgetown Rice Culture" quotes surveyor Robert Mills who wrote in 1826 that, "In Georgetown everything is fed on rice; horse and cattle eat the straw and bran, fowls, etc. are sustained by the refuse; and man subsists upon the marrow of the grain." In the middle of the 19th century the production peaked as people raised and sold off millions of pounds of rice.

The Civil War seems to be the acknowledged turning point in the history of the rice. Production volumes went down drastically after the war; the freeing of American slaves meant that many of the skilled field workers dispersed to other areas and more desirable work. The plantation masters were stuck in that old-line management quandary of being in charge, yet being dependent on the skill of their "underlings" to get the work done. They didn't know enough themselves to really keep rice-growing going. To make matters worse Carolina Lowcountry soil is very soft, a severe disadvantage for 20th century growers trying to work on tractors instead of on two feet. And like almost all antique varieties that have passed out of commercial production, Carolina Gold has very low yields. Because it grows so tall (about five-foot high stalks), it's far more susceptible to damage from even modest winds. With all that working against it, it's no wonder that what was once America's premier rice growing region was rapidly replaced by far higher yielding plantations in Arkansas, Texas and Louisiana. The end of the line for modern commercial production came in 1911, when a hurricane took out most of the crop. As I said above, the last recorded commercial crop (until its recent revival) was gathered in 1927.

That was it up until the last few years. For most of the 20th century Carolina Gold was nothing more than a trademark owned by a large rice company that didn't even grow Carolina Gold rice but liked the name. But now...wow. The stuff that Glenn is growing and milling for Anson Mills is something spectacular, head and shoulders above what we were getting, which, again, was already really good. All of which has absolutely nothing in common with the supermarket "Carolina Gold" rice, which has even less in common with the real article than cultivated wild rice has with really wild, wild rice.

What makes the difference?

For opener's Glenn's rice is grown organically, and he's insistent that raising rice without sprays isn't just the right thing to do for environmental reasons but also because it has huge positive impact on the flavor of the rice. Beyond that he's making sure the rice is fully ripened in the field before being brought in. As it does with any other produce, proper field ripening is a huge factor in getting full flavor development into our food. (Because it's very difficult to feel or see the difference with grains I think this issue hasn't gotten much attention. But as it does with the Anson Mills grits, the field ripening radically enhances the flavor.) Additionally, the newly harvested rice is stored frozen in the husk until we order it, at which point Glenn mills it with a small rice mill brought over from Japan.

The mill was especially designed for Glenn, in order to emulate the 19th century hand-pounding which, at that time, was the way that slaves husked the rice and broke off most of the bran to prepare it for cooking in the kitchen. Although I have a hard time getting my mouth around the phrase "hand pound emulation" (try saying it quickly five times in a row), conceptually I get it. On the cover of Karen Hess' classic book, *The Carolina Rice Kitchen* there's a photo of two, pretty surely enslaved, African-American women pounding rice in a two-foot high stone bowl. One woman is poised to pound, holding a five-foot long pole; the other has her pole in the bowl. Clearly the rhythms had to be coordinated to make it possible. Traditionally the pounding was women's work. The men did the work out in the fields. The hand-pounding was done right before the rice was prepared, assuring an exceptional brightness of flavor; and it also broke up the grains just a bit, altering the texture and eating experience of the rice in the process. Unlike commercial rice-polishing which takes out the germ and the bran, the hand pound emulation leaves a bit of the bran on the rice grains, which leaves a bit of a "black eye" on some of the grains, and more importantly adds to the flavor of the rice. Leaving the germ in enhances the flavor enormously. As a result, this Carolina Gold is not "enriched" as other American white rices are. (Because the germ—and hence the rice's natural oil—is left in, the rice is a perishable product and needs to be stored in the freezer or refrigerator.)

The other huge factor in the flavor is the "new crop" nature of the rice. As with so many foods (coffee comes to mind, as does olive oil, tea, etc.) the newly harvested versions of agricultural products have, for a lack of a less obvious word, freshness, and brightness of flavor that you lose as the months pass. While properly stored rice will be "good" for years, that freshness is lost in a matter of months. Glenn's commitment to field ripening, germ retention and quick freezing have all made it possible for us to get at this amazing "new crop" flavor.



It is amazing sometimes how the vision of one person can bring a community together. Part of the mission statement for Zingerman's is to "show love and care in all our actions, and to enrich as many lives as we possibly can." It's no wonder that Melvin Parson has become an important member of our family, as he has set out to change the soil in the lives of everyone he comes in contact with by nurturing the community with his farm, We the People Grower's Association (WTPGA).

Farmer Parson has been delivering fresh organic produce to the Roadhouse for over a year now, along with several other local businesses, including our own Miss Kim, Frita Batidos, the Lunch Room, and more. With the help of volunteers cultivating his modest half-acre farm, We the People Grower's Association behind Grace Fellowship Church in Ypsilanti, Melvin has been able to consistently provide good food to restaurants and to the community. But his dream is much bigger than a half acre.

Finding space for a large vision

Melvin has a vision to turn his small farm into a world-class urban farm that will not only provide food to local residents, but will also provide employment opportunities and education to citizens returning from incarceration. He has successfully added a Michigan-approved non-profit arm to the Grower's Association, called We the People Opportunity Center, that is the catalyst for his vision. It is this Center that will allow Melvin to use farming as a vehicle to provide these opportunities. It cannot happen on the half acre he is leasing from the church, though, so Melvin has discovered a chance to move into a larger property—the former Kettering Elementary School in Ypsilanti. Back in July, I visited Melvin to view the 10 acre space behind the school. I was super excited to see it, but was not prepared for the beauty and scope of what I walked into that morning.

There really is a giving tree. It's in Ypsilanti.

It starts with a tree, a 300 year-old burr oak towards the back of the property. I didn't grasp the full immensity of this tree until we got closer to it. Melvin is tall, but this tree is huge. It is powerful. Melvin tells me about how when he first saw the tree, he just knew in his soul that this was where he was meant to be. "This tree has been around long enough to see Native Americans here. Think of the stories it could tell, and the stories we can create with it."

"This tree has been around long enough to see Native Americans here. Think of the stories it could tell, and the stories we can create with it."

He talks me through a vision of hanging lanterns, and benches wrapped around the tree. He sees maybe about ten returning citizens working the soil around it, all with living wages and benefits. He sees residents from the community gathered here, all engaged in different activities. A market stand here, beehives there... As we walk around the school yard, Melvin starts pointing and I can see it all materialize in front of me.

The front of the property can be a community garden, designed as a space for neighborhood residents to grow their own food, while WTPGA provides easy access to water, tools, and shares the knowledge and skills needed to produce an abundance of delicious and healthy food. The playground equipment that is overgrown with weeds can be used as trellises for fruitful vines. There's a pole barn with farm equipment and hoop houses. The black top can be turned into an outdoor event space, where everyone is welcome to gather.

The education doesn't end with Kettering Elementary.

The biggest part of all of this, though, is the school building. It will be razed to the ground, leaving space for another building. This is where Melvin's vision really starts to take shape. By establishing the Opportunity Center in its place, Melvin hopes to provide a world class culinary training facility for returning citizens and young adults in the community. It is here that Melvin sees a change really taking place. Where I see broken windows and discarded school books, Melvin sees hope and development. "They locked the doors and walked away," he tells me. "It's all been completely deserted. No one loves this place as much as I do."

It's true. With all the work he's put into this, Melvin's love will nurture the abandoned property into something extraordinary. "If we can focus on bettering the soil of a community, people will flourish. People need a place to take root, and be nourished so that they can turn around and give back. Continue the cycle."

He is so close to planting seeds of hope in Ypsilanti. One of Melvin's favorite sayings is "When you have a vision, the universe comes back with the provision." In this case, St. Joseph of Mercy has generously offered to match up to \$50,000 raised by We the People Opportunity Center towards obtaining the property at Kettering and building the center. With the help of many volunteers and the support of New Solutions for Nonprofits, Zingerman's Roadhouse, Habitat for Humanity of Huron Valley, and more, Melvin has a chance to start raising the funds he needs to make his dream happen.

One way to help make this happen will be with an upcoming special dinner at the Roadhouse. We are welcoming Stephen Satterfield for the 14th Annual African American Dinner: Rice and Race on January 22nd, an unforgettable evening featuring the role of rice in African American farming and cooking. The dinner will also serve as a fundraiser for WTPGA. There are donation options available on the event site in addition to your ticket purchase: www.events.zingermanscommunity.com. Can't join us for the African American Dinner? We will miss you, but please look for more information on how to contribute at www.wethepeoplegrowersassociation.com.

You can also read a bit more about Melvin and his positive impact on the community in Ari's book, *Zingerman's Guide to Good Leading, Part 4: A Lapsed Anarchist's Approach to the Power of Beliefs in Business*. He's in Section #44, "Building a Hopeful Business." Marcy Harris, Marketing Manager at Zingerman's Roadhouse

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ITALIAN DINNER & BALSAMIC VINEGAR EVENT

A Traditional six-course meal and two wines to taste
Presentation by Simone Tintori

January 16th, 6:30pm-9pm Zingerman's Greyline | \$85/person

We're excited to celebrate Zingerman's annual Balsamic Blowout by welcoming our close friend Simone Tintori from La Vecchia Dispensa for an interactive evening and lesson in traditional balsamic vinegar. That's right, he's coming all the way from Modena, Italy to Ann Arbor for one night only! Simone is the fourth generation to carry out the tradition of balsamic vinegar production from his village. During this special event, we'll enjoy a traditional six-course Italian dinner, two hand-selected wines, and a LIVE interactive lesson in traditional balsamic production straight from the source in ITALY!



HUNGARIAN WINE TASTING

A night featuring never-before-tasted Hungarian Wines and a light dinner inspired by George Lang

February 21st, 6:30pm-9pm Zingerman's Greyline | \$85 per person

Zingerman's Food Tours invites you to a special Hungarian winter event, featuring their tour partner and friend Gábor Bánfalvi. Gábor will bring along several hand-picked Hungarian wines for a tasting that you'll not soon forget. Many of these wines are new to the United States, let alone Ann Arbor, Michigan! Along with the wine, our Zingerman's chefs will be putting together mouth-watering food pairings from George Lang's recipe book—George was known as Hungary's most celebrated chef who spent his life capturing and protecting Hungary's most traditional recipes. In honor of his work and the exciting partnership we have with tour partner, Taste Hungary, we're excited to share a winter evening with you and celebrate our love for Hungarian food and wine.

RESERVE YOUR SPOT AT
ZINGERMANSGREYLINE.COM/EVENTS

A QUARTET OF SUPER-HIGH-QUALITY PARMIGIANO REGGIANOS AT ZINGERMAN'S

WE'VE BEEN WORKING FOR THE LAST TWO YEARS to track down some really special and especially delicious Parmigiano Reggiano®. We've been getting these fine cheeses from four of the best of the 300-plus dairies in the region for the last year or so! All are clearly Parmigiano Reggiano but each one has its own distinctive flavor and character. As you'd expect with different makers of Chianti in Tuscany, each producer sticks to core principles of production but ends up with its own distinctive offering. Try one, try them all. Better still, put out a cheese board with multiple Parmigiano Reggiano offerings. All are great for eating as they are; all make marvelous prepared pastas or salads; all are outstanding with some of the amazing varietal honeys we have on hand (mix and match to come up with your own special flavor profile).



RONCADELLA

Wonderful work by the region's only woman cheesemaker

About half an hour drive to the east of the town of Reggio-Emilia, or about an hour to the south of Valsereina, the caseificio at Roncadella is one of my favorites for two really good reasons. First and foremost, the flavor is fantastic. It's the kind of cheese I could just keep eating and eating. Not as delicate as the Valsereina but superb without being at all too strong. For me, the Roncadella Parmigiano Reggiano really hits a beautiful bulls-eye—sweet, but not too sweet; salty but not too much so, pronounced and profound, but not heavy-handed. It's just really delicious. The kind of cheese I could eat every day. Secondly, but insignificantly, the Roncadella co-op is the only Parmigiano-Reggiano dairy with a woman master cheesemaker! Marisa Verzelloni makes some marvelous cheese. (Just so you're saying it right as you read, Italians pronounce the "s" in Marisa more as a "z.")

Roncadella is an "insider's" cheese. It's located off the main road—you'd have to know where you were going to find it. Marisa's cheese really is something special. Last year was the first time, best I can tell you, that Roncadella's Parmigiano Reggiano was up for sale in the U.S. Hopefully it's just the beginning. I look forward to selling it, and eating it myself, for many years to come. Balanced. A bit caramelly. Toasty. Creamy but not too soft. Nicely aged. Excellent. A tiny touch of spice on the palate. No off flavors at all. Really long finish. Fabulous. Like I said, I could eat it every day!



BORGOTARO

Bold flavors from the top of the Parmigiano Reggiano peak

The dairy at Borgotaro is located up in the mountains, about sixty kilometers southwest of the town of Parma and about as far from Parma and Reggio-Emilia as you can get and still be in the region. The city of Genoa is only 64 kilometers away. Head south and you get to Tuscany. It's a whole different world here in the mountains than down in the plains where Valsereina and Roncadella are made. Everything from the weather to the air is altered.

Borgotaro is a co-op—it's owned by its farmer members—founded half a century ago. To give you a sense of how things have developed with the cheese over the years, the co-op originally had 300 members; generally each had only 1 or 2 cows back then. Today they have only 20 producers, plus five small farms from which they buy milk. Most of the Borgotaro farms now have 20 or 30 cows. One of the things that makes this cheese so special is that they use almost exclusively natural aging at ambient temperatures throughout the year. They have refrigeration in the aging rooms but they use it only on the hottest days to protect the cheese. 95 percent of the time, the cheese is maturing at the ambient temperatures. That means it's much colder in the winter, warmer in spring, and even warmer still in summer. Most of the time, they leave the windows open to allow for natural air flow through the aging rooms.

The cheese tastes great. Big round flavor. Sweet, but not at all out of balance. Really nice finish. A nice amount of low notes to go with the high. Good crystal formation from the well-aged amino acids. Nice golden color. Great on pasta or in risotto with porcini or other mushrooms. Fry the porcini first in pancetta fat. Or of course, you can eat it on its own. On pasta, on salad, with mountain honey. It's got a great finish still in my mouth long after we've left to drive back to Parma. The recently published *Slow Food Guida al Parmigiano Reggiano* listed Borgotaro as one of their "top" cheeses—flavors of fresh milk, dried and fresh fruit (pineapple, citrus and apples), walnuts and muscat. In the mouth it's complex, particularly fruity (pear, banana) with notes of flowers, hay and walnuts.



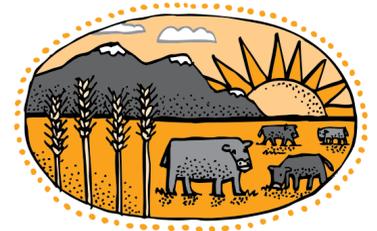
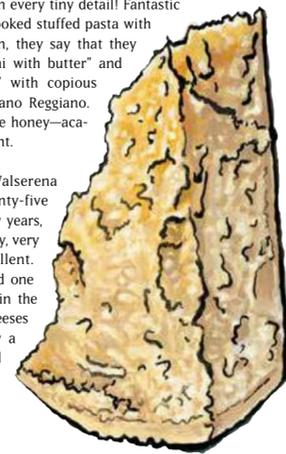
VALSERENA

An elegant farm farm from the plains

Valsereina is the oldest Parmigiano dairy in the Parma district. It's one of the few farmstead Parmigiano-Reggiano cheeses still made—all the milk comes exclusively from the Serra family's herd. They raise the animals, grow the feed, milk the animals and make the cheese right on the farm. Of particular note is the fact that their herd is made up exclusively of the rare and very special Sola Bruna (brown) cows. This old, originally of Swiss origin, breed make up less than 1/2 of 1 percent of the country's dairy cows.

The Parmigiano Reggiano from Valsereina is pretty superbly special. Very creamy on the tongue, gentle but firm, buttery, beautiful. A pale straw color, very rich, buttery, soft flavor—consistently excellent. It's luxurious, really. Sweet, soft but still significant. To me it reflects the place it comes from—stately, grounded, with a high level of excellence in every tiny detail! Fantastic on a plate of just-cooked stuffed pasta with butter. In the region, they say that they "drown the tortellini with butter" and then "rescue them" with copious amounts of Parmigiano Reggiano. Great with a delicate honey—acacia would be excellent.

Having tasted Valsereina cheese over twenty-five times in the last few years, I will say that it's very, very consistently excellent. I haven't tried a bad one yet. I'm not alone—in the last year, of 1600 cheeses they produced, only a single wheel received a substandard grade from the Consorzio's very strict judges.



LA VILLA

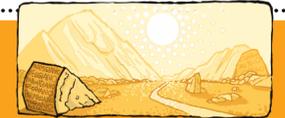
The new wave—organic farmstead cheese from south of Parma

About half an hour due south of Parma, the La Villa (in Italian you pronounce the "l"') farm is one of the most interesting new developments in the Parmigiano Reggiano world. It is perhaps the new wave, a look at what progressive cheesemaking can do to take things to the next level. If you want a wholesale sense of what creative disruption can achieve, this is probably the place to go. Or at least, the cheese to eat!

La Villa is a beautiful farm located up in the mountains, just to the southwest of the village of Urzano. It's at about 530 meters above sea level (300 meters higher up even than Borgotaro). La Villa is owned and run by two families, the Carburri and the Folezzani. Carlo Carburri serves as both the farmer and the cheesemaker and is doing wonderful work in both roles. The farm and everything about it is organic. He grows all of the crops, which are turned into the feed for the cows, and every day he milks his own mix of barley, corn, oats, and bran for the herd. In 2011 he eliminated all of the soy from his fields and hence from the cows' diet—the only person in the Parmigiano Reggiano world, he says, who's done that. He mixes sea salt from Cervia (on the east coast of the region of Emilia-Romagna) into the cows' feed in order to add natural minerals to their diet. Carlo built his own mill so that his cows are getting freshly milled grain every day. Eating the grains so close to milling means less oxidation and more flavor, which in turn leads, of course, to better milk quality.

La Villa is a very small farm. Carlo and his brother have only a couple employees. He has about 300 head of cattle, 180 of which were being milked when we visited in the spring, a mix of brown and red cows. He's one of the few Parmigiano-Reggiano producers who lets the animals out in the fields. The flavor of the La Villa cheese is bright, more buttery than the others, perhaps with a bit more moisture and a hint of an almost gouda-like character. Carlo has very limited amounts of cheese—only 4 to 6 wheels are produced a day. Really, he already sells all he makes so we're lucky to get our hands on a few wheels. La Villa, of course, means "the home," or "country home"—and this small progressive caseificio is really very much the home of Parmigiano-Reggiano for the 21st century. Every bite is a positive piece of a better future!

Ari Weinzeig
Zingerman's Co-Founding Partner



PARMIGIANO REGGIANO CLUB THE KING OF CHEESE CLUBS

Each month, taste the differences between cheeses of different ages, cheeses from different locations, cheeses made with different milk sources. You'll get two chunks of Parmigiano Reggiano each month, totaling over a pound, along with information about the two different cheeses. The first month's shipment also comes with a parm knife, for chipping off chunks for pasta, salads, or just nibbling. An outstanding gift for the Italophile, the cheese lover, or the culinary explorer in your life.

MONTH 1: AGE	MONTH 2: ELEVATION	MONTH 3: MILK
Valsereina aged 24 months	Roncadella from the plains, Cravero from the mountains	Source La Villa (a farmstead cheese), Borgotaro (made by a co-op)

\$150 | FREE SHIPPING | ZINGERMANS.COM

monthly features



JANUARY bridgewater

The Bridgewater is one of our most robust cheeses. Made from fresh cow's milk, this luscious, creamy, soft-ripened orb is spiked with hand-cracked Tellicherry peppercorns. The full-flavored peppery zing perfectly complements slight citrus and gentle mushroom notes of the paste. Perfect with blueberry jam and a crisp Michigan hard cider.

bridgewater log

Our Bridgewater Log was created to meet the needs of our restaurant and catering clients. Made from the same recipe as our 8-ounce original and showcasing the same luscious flavor, this larger version is much easier to handle and also a bit more dense in texture for easy slicing and serving. We really love how this sliced log looks on a charcuterie plate.



FEBRUARY che|sea

Inspired by traditional French cheeses from the Loire River Valley, the Chelsea is a mold-ripened goat cheese log coated in edible vegetable ash. The ash is alkaline, reducing the acidity on the surface and causing it to ripen under the rind. It is buttery, brightly acidic, and surprisingly sweet while its texture is slightly crumbly, but smooth in flavor. Stunning on a cheese plate—serve with a mineral white wine or a bright, unoaked chardonnay.

Winter & Spring GELATO FLAVORS

JANUARY 1 - APRIL 1, 2019

TOWNIE BROWNIE HEAT GELATO

This warm flavor begins with our rich and creamy milk chocolate gelato base. We then combine warm Mexican spices to kick it up a few notches, as well as chunks of Zingerman's Bakehouse Townie Brownies.

CARDAMOM GELATO

Freshly ground cardamom seeds help to create this warm flavor. The unique taste of the cardamom gives way to an intensely aromatic experience, while the luscious texture of the gelato base adds a soothing creaminess.

GRAPEFRUIT SORBET

Hand-squeezed grapefruit gives this sorbet its refreshing zip without the bitterness of conventionally-available grapefruit juice. This flavor is satisfyingly sweet, fresh, and tart.

PEANUT BUTTER CHOCOLATE GELATO

An American classic combined with an old world Italian gelato base creates a deep and rich, nutty, cocoa flavor. Our all-natural peanut butter is ground locally in Michigan and mixed with a blend of chocolate and cream gelati to yield the perfect balance of chocolate without overpowering the peanut butter. If you're feeling crazy, top that off with Zingerman's Candy Company Peanut Brittle for an extra fun play of texture!

SATSUMA SORBET

This flavor starts with a seedless citrus known as unshu mikan or satsuma mandarin, one of the world's sweetest citrus varieties. Its tender texture makes a creamy citrus sorbet that should not be missed.



RACLETTE Season

Oh, the weather outside may be frightful, but our Raclette is sure delightful! As the Michigan weather starts to freeze up, there's nothing better than to warm our bellies up with a bowl of traditional Swiss-inspired Raclette. Enjoying heaps of this traditional oozing cheese over boiled tri-colored fingerling potatoes and pickled veggies, right in the warmth and comfort of your local Creamery! To make our Raclette, we use a domestic traditional Swiss-style cheese, Reading, from Spring Brook Farm in Vermont.

Try Raclette at The Cream Top Shop!

VALENTINE'S DATE NIGHT

In a Basket

Looking for the perfect evening treats to surprise your sweetheart? Look no further! This Valentine's Day, impress your special someone with one of our Specialty Date Night Baskets. We'll provide you with a bottle of wine, a cheese board made for two, and a pint of our house-made gelato of your choosing. Spread the love!



Order today 734.929.0500

Zingerman's Catering & Events

BUY ONE, GET ONE HALF OFF!

We're welcoming 2019 with some great news! Place a catering order for pick-up, delivery, or a serviced event, and you'll get your next order of equal or lesser value HALF OFF. Order whatever you'd like—a warm pot pie for your family gathering on Sunday, a Deli Sandwich Basket for your office the following week, or anything else you have in mind, and you'll get half off the lesser order. This offer is good for orders that are picked up or delivered from January through the end of February, so take advantage as many times as you'd like!

*This offer cannot be combined with other discounts. This offer is only valid for orders from Zingerman's Catering. Discount will not be applied to equipment rentals, alcoholic beverages, or service staff. Service fees for events will be based on non-discounted totals.



IT'S POT PIE SEASON AT ZINGERMAN'S CATERING!

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

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

CHOICES INCLUDE

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

POT PIE BAG LUNCHES



Call 734.663.3400 to place your order today!

THE FEED

THE SECRET LIFE OF AMAZING FOOD AT ZINGERMAN'S



Spanish drinking chocolate



IN Spain, drinking chocolate is as common as drinking coffee. Just like we have coffee shops, Spain has *chocolaterías* serving drinking chocolate and churros to dunk in it. Some of them are open 24 hours a day, just in case of 4 AM chocolate emergencies. When you find good Spanish drinking chocolate, it's a far cry from the Swiss Miss many of us grew up on. It's thick—sometimes so thick that instead of sipping, it's easier to eat it with a spoon like pudding. It's not overly sweet—you should still be able to taste the bitter, roasted notes of chocolate. After nearly 500 years, the Spanish have got drinking chocolate down.

A THOUSAND YEARS BEFORE IT CAUGHT ON IN SPAIN, DRINKING CHOCOLATE WAS ALL THE RAGE IN MEXICO

Cacao was first cultivated in the Yucatan peninsula by the Mayans around 500 AD. The beans were roasted, coarsely ground, and mixed with water, ground chiles, and toasted corneal (a thickener) to make a drink. One ingredient they did not include was any sort of sweetener. Instead of the hot chocolate we drink now, imagine a bitter, spicy, somewhat chunky drink, served at room temperature. Sounds good, huh? (Actually, it kind of does.) And it was popular. The Aztec royal court drank an estimated 2,000 pitchers of the stuff every day. And according to *The Chocolate Connoisseur* by Chloe Doutre-Roussel, when Aztec sacrifice victims were too glum to join in the dancing rituals before their death, the solution to cheer them up was to give them a gourd of chocolate.

When Europeans first arrived in Central America, most of them weren't too impressed with chocolate. Columbus brought the first cacao beans back to Spain, but mostly as a novelty. No one really knew what to do with them. It wasn't until the middle of the 16th century that some total genius thought of adding cane sugar and serving the drink hot. Then chocolate really took off. But even then, both sugar and cacao were incredibly expensive so it was only a drink for the uber rich. Spanish nobles built their version of man caves in their villas: chocolate rooms where men of leisure spent hours conversing and drinking chocolate.

For a few decades, chocolate was a purely Spanish phenomenon. Then, in 1615, Anne of Austria, the daughter of the King of Spain, married King Louis XIII of France. She brought chocolate to Paris. It was a hit. In their very French way, the aristocracy didn't build separate

rooms just for their chocolate—they preferred to drink it in bed. That lasciviousness made chocolate controversial. One French cleric called chocolate the "damnable agent of necromancers and sorcerers." (I guess that's one way to call someone a good lover.) But it didn't take too long for the church to come around. In 1662, a cardinal in Rome decreed drinking chocolate would not violate the fast for Lent. Amen.

IN THE EARLY 1800S, THE FIRST CHOCOLATERÍAS OPENED IN SPAIN

That's also about the time that the first machines were invented for grinding cacao beans. Before the industrial revolution, all ground chocolate was made with a mortar and pestle—and a whole lot of elbow grease. The new machines helped to make chocolate a luxury of the masses, not just the aristocracy.

Those new machines had another result, too: for the first time people were able to make solid chocolate. In 1847, the very first "eating" chocolate was made in England. Within a couple of years, solid chocolates like bonbons and chocolate bars were taking off across Europe, but in Spain, the chocolateria culture was already established and, thankfully, drinking chocolate was there to stay.

OUR SPANISH DRINKING CHOCOLATE COMES FROM BLANXART IN BARCELONA

Blanxart has been making chocolate since 1954. They carefully select beans from Ghana, Congo, Guayaquil, and the Dominican Republic, bring them to Barcelona, and roast them in their chocolate factory to make a handful of chocolate bars, confections, and that drinking chocolate. To make a pot of drinking chocolate, you just whisk the ground chocolate into a pot of simmering milk and stir for a couple of minutes until it condenses down into a thick, ultra luscious indulgence. It's the kind of stuff you'll be glad to have stashed in your cupboard if you, like me, don't have a 24/7 chocolateria in your neighborhood.

Val Neff-Rasmussen Marketing Specialist Zingerman's Mail Order

The Feed is a deeper look into the foods we sell at Zingerman's. Each issue focuses on one product. Find more stories online at thefeed.zingermans.com

FEBRUARY IS HUNGARIAN MONTH AT ZINGERMAN'S BAKEHOUSE!

<p>KRÉMES Layered, crispy puff pastry & vanilla pastry cream dessert (Fri & Sat)</p> <p>LÁNGOS Smoked ham, gouda cheese, sour cream & fresh dill topped fried bread (Tues & Sat)</p> <p>SOMODI KÁLACS Cinnamon swirl bread (2/1-2/3 & 2/22-2/24)</p>	<p>EVERY WEEKEND IN FEBRUARY</p> <p>POGÁSCA Yeast dill rolls</p> <p>FLODNI Layered apple, poppyseed & walnut dessert</p> <p>CARDINAL SLICE Coffee cream & meringue dessert</p>	<p>DAILY IN FEBRUARY</p> <p>TORTAS Chestnut Cream Rigó Jancsi, Dobos or Esterházy</p> <p>RÉTES Apple, Potato Bacon, or Cabbage & Goose Fat</p> <p>KIFLI Almond Crescent Cookies</p>
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January

- CHERNUSHKA RYE BREAD - 1/4 & 1/5
- KING CAKE - 1/4-1/6
- EDELBRÄU BEER BREAD - 1/11-1/13
- BANANA CREAM PIE - 1/11-1/13
- BACON CHEDDAR SCONES - 1/18-1/20
- GREEN OLIVE PAESANO BREAD - 1/18 & 1/19
- CINN-OH-MAN DANISH - 1/25-1/27
- RUM RAISIN CHALLAH BREAD - 1/25-1/27
- SWEET BUTTER TEA CAKE - 1/31-2/3

February

- SOMODI KÁLACS CINNAMON SWIRL BREAD - 2/1-2/3
- CHOCOLATE CHALLAH BREAD - 2/8-2/10
- CHERRY SCONES - 2/8-2/10
- CHOCOLATE CHERRY BREAD - 2/13 & 2/14
- PATTI'S GIMME S'MORE TARTS - 2/14
- PUMPERNICKEL RAISIN BREAD - 2/15 & 2/16
- ALMOND POUND CAKE - 2/15-2/17
- SOMODI KÁLACS CINNAMON SWIRL BREAD - 2/22-2/24
- NEW DELI CRUMB CAKE - 2/22-2/24



January

RUSTIC ITALIAN ROUND

This bread is simply made of organic wheat flour, water, salt and a little yeast. Inside you'll find a snowy white crumb and outside a thin golden brown crust. It's one of our best selling breads for its versatility, from panini to PB&J, it does it all. Everyone loves this loaf.

February

BETTER THAN SAN FRANCISCO SOURDOUGH ROUND

We think it's good enough to ship to California. This naturally leavened loaf is made with organic wheat flour, water, salt, and our magical sourdough starter. The finished bread has a beautifully blistered crust and moist interior with that trademark sour tang that will tickle your tongue. Our sourdough bread is the star of grilled cheese Wednesdays at the Bakehouse!



January

STRAWBERRY WHITE CHOCOLATE CHIFFON CAKE

It looks a little like a winter snowfall, feels light and creamy, and tastes heavenly. This very special cake is a marriage of vanilla chiffon cake layers, vanilla bean pastry cream and strawberry preserve fillings, all covered in vanilla buttercream and white chocolate shavings. Serve a slice of this delight to finish out a rich meal.

February

ESTERHÁZY TORTA

A traditional Hungarian torta named after Paul III Anton, Prince Esterházy. During his life he was perhaps the richest man, not actually named King, in all of Europe. Maybe this is why the cake is so rich and luxurious to eat. Our version of this famous torta is made up of layers of toasted walnut cake filled with a magnificent toasted walnut vanilla buttercream, decorated with thin fondant in a distinctive design used specifically for Esterházy cakes. Prepare to woo and be wooed. This torta adds instant elegance to your after dinner coffee and dessert.

Flour, Floods and Fire

EARLY MICHIGAN MILLING

Zingerman's BAKEHOUSE

GRAIN COMMISSION • INSTALLMENT TWO: GRIST FOR THE NEW STONE MILL

...in days to come your bins you'll heap
with grain well grown from careful sowing;
wait till the crop is ripe to reap,
and keep the mill a-going...

...less good from genius we may find
than that from perseverance flowing
so have good grist and hand to grind
and keep the mill a-going.

- From the poem, "Keep the Mill A-Going," ca. 1845
by the American poet, Thomas Dunn English (1819-1902)

Here at the Bakehouse, tradition, history, time-honored techniques, and the quest for full flavor are at the heart of what we do. Our latest "old-o-vation," to borrow Ari's apt turn of phrase, is to mill some of our own flour from whole grains—both heritage and ancient wheat varieties with our recently acquired stone mill. In delving into the world of whole grains and embarking on our own small milling venture, we've joined a rich local history dating back to the early 19th century; a time when water-powered stone grist mills were central to every town and agricultural community that settled along the main rivers and their tributaries in Washtenaw County.

The Bakehouse mill, featuring Vermont quarried Natural Barre Gray granite stones 26" in diameter and dressed to our specifications, is the brainchild and handiwork of Andrew Heyn. He is the founder of the stone-mill building project, New American Stone Mills, and co-owner, with his wife, Blair Marvin, of the bakery, Elmore Mountain Bread. Andrew's stone mills, which he builds by hand in his small workshop, vary in size from 26" to 48" dimensions and are now being used in artisan bakeries and stone-milling operations across the United States, Canada, Europe, and Australia. Hazim Tugun, our research baker, was covering one of Andrew's mills and introduced us to them. Several of us took introductory classes about milling from Andrew at the Grain Gathering at Washington State University this summer and we hosted him in Ann Arbor in September to orient us to our mill.

In "How We Grind" (www.onemightymill.com/blog/how-we-grind/), Andrew shares his inspirational journey from artisan bread baker to master stone-mill builder. Having committed to building his own mill, he recalls,

I looked at old patent documents, design plans, and books on 19th-century milling. I learned that before the advent of industrial roller mills, there were once 20,000 stone mills in towns all over the United States; farmers would bring their wheat which millers would grind into fresh flour for the surrounding communities. I was inspired by those traditional mills but had my own ideas about how to build a more modern machine with sleek lines and easier controls that today's bakers would love. I drew up the plans. I ordered granite stones from North Carolina. I asked a friend who's a metal worker to help me construct the frame. And I built my very first mill.

Andrew's baker friends were paying attention and began asking him to build mills for them, too. Andrew noted,

"I hadn't ever intended to be in that business, but I'd put so much time and energy into my design, I decided to at least build a couple and see where we could go. Three years later, I've shipped 40 mills. There's now about a four-month wait list for my New American Stone Mills."

We, at the Bakehouse, feel thankful to be one of those bakeries who is using our very own New American Stone Mill, built by an avid artisan baker who is acting with the generosity of spirit known to bakers, sharing his knowledge, skill, and time with us.

Some Early, Local Milling History in Washtenaw County

Stone milling fresh flour from grains grown locally has a rich and storied history throughout southeastern Michigan and especially here in Ann Arbor and greater Washtenaw County. This history goes as far back as the early 19th century, during the earliest days of settlement of what was then the Michigan "frontier," a time when water-powered stone mills were at the heart of every town and agricultural community that settled along the Huron, Clinton, Raisin Rivers, and their tributaries. Flour mills were called grist mills--grist being a batch of grain for grinding.

Damming streams and building water-powered sawmills and stone grist mills were among the most important tasks in any frontier settlement bolstered by agriculture. Many of the people who came to settle Washtenaw County in the 1820s and 1830s were seasoned grain farmers and millwrights from the wheat-growing regions of New York and New England, their arrival facilitated by the opening of the Erie Canal. Beckoning them to the area, apart from their pioneering spirit, was the Huron River, with its myriad tributaries, and its fertile valley, which became by the mid 19th century one of the most productive wheat-growing regions in the country.

The Huron River, with its steep gradient of 200 feet from Portage Lake to Rawsonville, dropping 42 feet within the city of Ann Arbor alone proved a highly advantageous source of water power that millwrights were quick to harness, building saw mills and stone grist flouring mills all along its banks, just as the surrounding valley was being deforested and cleared for agriculture. Neighboring tributaries, including Allen's Creek, Fleming Creek, Traver Creek, and Mill Creek, were also utilized as power sources. By the mid 19th century, water-powered grist, saw, woolen, paper, pulp, plaster, and cider mills occupied more than 50 sites along the Huron and its tributaries throughout Washtenaw County. Indeed, so many mills were built along the western reaches of the Huron, Clinton, and Raisin at this time that the area was called the "power belt." Within the first five years of county settlement, Ann Arbor, alone, was home to a number of saw and stone grist mills:

- In the summer of 1824, Robert Fleming built a saw mill on Sec. 25 (north of Huron River at Gettysburg). Today this is just east of the intersection of Dixboro and Geddes Roads on Fleming Creek. In 1826, John Dix's stone grist mill joined the saw mill on Fleming Creek.
- John Geddes and his brother, Robert, constructed a saw mill almost directly across the river from the Fleming Mill, commencing operations in March 1829. It was around the Geddes mill that a small area settlement gradually coalesced.
- In 1825 Andrew Newland built Ann Arbor's first saw mill at the north end of N. State Street. The race for this mill—that is, the narrow channel constructed off the dam or mill pond to funnel a swift and powerful current of water to the mill's power-generating water wheel—was on the south side of the river and must have come from the Allen's Creek mill race.
- In August of 1826, George W. Noyes built a grist mill on N. Main Street, run by water from Allen's Creek.
- During 1829-30, Anson Brown built the flouring mill of Swift and Co. and the dam and mill race at Argo to power it.
- Ann Arbor's co-founder, John Allen, dammed his namesake creek just south of Huron St.; the mill race ran west of the creek down to just below Argo Dam, where it powered the City Mill, a flour mill a little north of the corner of Main and Depot.
- Later, in 1873, William O. Parker built a grist mill over the foundation of the old Fleming saw mill on Fleming Creek, which had since gone to ruin, to produce corn feed for his adjacent 61-acre family farm (between Geddes Road and the Huron River). In 1910, after William's death, his son George took over the operation of the stone grist mill, expanding it to a commercial flour mill which sold pancake mix, graham flour, buckwheat flour, corn meal, and cracked wheat breakfast cereal to area stores, up until 1959, when it ceased commercial operations following George's death. Still standing today and fully operational, the Parker Mill is a well preserved example of the small-scale, family-run, combination farm-and-grist-mill operation that was so prevalent in the county and across southeastern Michigan in the 19th century.

SO WHY USE A TRADITIONAL STONE MILL TO GRIND WHOLE-GRAIN FLOUR?

Flavor and Nutrition: When grain is ground between two millstones, the whole seed kernel—its exterior bran, starchy endosperm and oily germ, the grain's nutritional powerhouse—is crushed and combined to create flour that is not only rich in fiber, omega 3s, and nutrients, but is also intensely flavorful.

Connecting to the Past: Is stone milling the most efficient way to grind flour? No, but it feeds our soul and hearts by connecting us to our history when it was the primary mode of milling grain in southeastern Michigan.

Learning and Fun: We find that we do better work when we're actively learning. Our new stone mill is a great opportunity to study our local stone-milling heritage, farming, the world of whole grains, the age-old traditions of baking with freshly milled flours, other forms of milling...the list is long. Our learning is propelling us to grind our own grain and it's also helping us make unexpected, tangential improvements to all of our baking.

Along with Ann Arbor, Ypsilanti became another major milling hub for the county, likewise beginning in the 1820s, when the area was first being settled. By the 1840s, the town saw the construction of at least six flour mills on the Huron River:

- **Woodruff's Flour Mill** - Constructed in 1824-1825, south of Ypsilanti, by Major Benjamin Woodruff, the mill was in operation until 1839. No dam was constructed as the mill was sufficiently powered by a natural waterfall of 11 feet, which was claimed to be the third best power on the Huron.
- **Hardy & Reading's Saw Mill and Flouring Mill** - The first mill-dam in Ypsilanti was that of Hardy & Reading, built in 1827 at the corner of French Claim 691 and the southwest quarter of section 4 of Ypsilanti Township. The dam, made of brush, clay and logs, was more likely the work of the "beaver tribe," than of "enterprising men," as one local historian noted in the 1880s. The dam washed away in the flood of 1832, with the woolen mill's dam located at that point later on. While the mill first built at this site was a saw mill, Hardy & Reading also built a flouring mill nearby in 1828; that mill burned in 1851.
- **Harwood's Flouring Mill** - Ypsilanti's third flouring mill was constructed in 1829, by W. W. Harwood, just south of Congress Street, on the left bank of the Huron. By 1888, ownership of the mill had changed many times and was renamed the Huron Flouring Mill by the Deubel Brothers. (The Deubel Brothers are likely the same Deubels who owned the Swift Deubel & Co. mill in Ann Arbor in 1872.) The mill had also been modernized, sporting "six run of stone, turbine water wheels, and all modern improvements," producing 15,000 barrels of flour annually for the Detroit and Eastern markets, and grinding another 24,000 bushels of grain for local patrons. The mill, in 1888, was valued at \$20,000., over \$500.00 today
- **Eagle Flouring Mill** - In 1839-40, Arden H. Ballard purchased the site of Hardy & Reading's Saw Mill, along with water rights, and constructed a flour mill at that location. Later owners of this mill included Dr. Clarke of Detroit, 1843; Thomas O. Hill, 1848; Mark Norris and Benjamin Follett, 1850; and Lyman D. Norris and Chauncey Joslin, 1853. In January of 1856, Joslin bought out Norris, becoming the sole proprietor of the Eagle Mill, as well as the Ypsilanti Flouring Mill. In October of 1856, the Eagle Mill burned, apparently after a shipping mishap by the Michigan Central Railroad, which delivered a 30-day backlog of grist to the mill in only 3 days. The fire cost Joslin over \$10,000.
- **Ypsilanti Flouring Mill** - Built in 1839-40 by Mark Norris, the mill possibly occupied a site at the opposite end of the dam used by the Eagle.
- **AEtna Mills** - At some point in the 1840s, Timothy Showerman purchased Hurd & Sage's Iron Foundry and converted it into a flouring mill. Hurd & Sage had leased a quantity of water power from Mark Norris, but Showerman utilized additional power, resulting in legal proceedings and the stoppage of AEtna. As a

result, the mill came to be owned by Norris & Joslin, who converted it into a sash, door, and blind factory, later adding a planing mill, ax-handle factory, and gypsum mill, before the June 1858 floods on the Huron washed the entire operation downstream, at a loss of \$12,000.

As is evident from these stories, the milling business was not an entirely safe enterprise. Mills during the 1800s faced two major challenges: fires and floods. If they were not destroyed by one they were destroyed by the other. Flour dust from stone grist milling was highly combustible and could ignite and explode when exposed to flame and/or excessive heat. Flooding along the Huron and its tributaries wreaked havoc on the mills' hydropower system, washing out dams and destroying the mill races, water wheels, and turbines that powered all the milling machinery, including the all-important millstones.

Early 19th-Century American Mill Design and the Role of Mills in Local Communities

The water-powered, stone grist flouring mills built in America during the first half of the nineteenth century were multi-storied structures that housed customized variations of the revolutionary, automated stone-milling system developed by Oliver Evans of Delaware in the 1780s. In his *Young Mill-Wright and Miller's Guide*, published in Philadelphia in 1795, Evans laid out his continuous water-powered system of elevators, conveyors, gears, belts, millstones, and other automatic devices to move grain and flour through all the steps in the stone milling process—weighing, cleaning, grinding, cooling, sifting, and packing—by mechanical means, with little need for manual labor. An article in the *Dexter Leader* in 1874 summed up the complexity of the local miller's task at the Scio Flour Mill in Scio Township on the Huron River: "To follow the grain as it hurries hither and thither, up and down, until it is cleaned, and ground, and purified, and the flour is separated from all dross, and is ready to pack and ship, is too bewildering for any mind but the dusty millers who knows all the intricacies of its ways."

Evans' automated system revolutionized the American milling industry and was the driving force behind the design and construction of water-powered stone grist flouring mills in the nineteenth century throughout Washtenaw county. Powered by water wheels and/or turbines, their operation supported a thriving local grain economy focused on the cultivation of wheat, buckwheat, and corn. Farmers, who needed access to a mill within a day's travel by horse-drawn wagon, brought their grain to be ground into flour, meal, or feed for their livestock. They would pay a "toll" in grain, which the millers, in turn, would grind to flour and sell to their local communities. Beyond their functional purpose, the stone grist mills also contributed to the social fabric of the agricultural and town communities throughout the county. They served as social gathering places where farmers, with their families, would congregate on at least a weekly basis to not only mill their grain, but also to vent frustrations, exchange ideas, and escape the isolation of farm life.

With this vast history of local stone milling, we, at the Bakehouse, feel honored and are humbled to try our hand at it with our own small electric-powered stone mill from Andrew. We recognize that we're not professional millers and hope to take this opportunity to work more closely with current Michigan millers.

The Bakehouse and Local Michigan Mills

Milling has lived on in Michigan. We've had the good fortune to work with many fine Michigan millers and milling companies over the last quarter century.

Stone Milling Idiom

"keep your nose to the grindstone"

If set incorrectly, millstones could grind too hot and the flour would become cooked, emitting a burning smell. Occasionally, flour would burst into flames. The miller kept his "nose to the grindstone" to detect the temperature and condition of the meal—and because most stone mills were made of wood, they could (and frequently did) burn to the ground in a matter of minutes.

Daily Grind, Ann Arbor, MI

During the Bakehouse's first eight years of operation (1992-1999), we bought Type: Ballpoint (Best in Category) Smoothness: 5 | Smudging: 5 | Bleed-through: 5 | Feel: 5 | Looks: 5

If you're most comfortable writing with a 0.5 mm. (or even 0.3 mm.) mechanical pencil, you will feel right at home using this Japanese needlepoint pen (though its point is actually 0.7 mm.). The ink comes out clean and even, yielding the thinnest, smoothest line; there's no smudging or skipping. You'll be amazed at how small you can write with this thing. The pen itself feels sturdy, but not too heavy. It somehow seems like gripping it would be slippery, but that wasn't an issue. The cerulean blue, hexagonal-tube design is elegant, but in a retro way—it's easy to imagine some '60s-era person at, like, IBM or NASA tucking it into a shirt pocket. And the side-click-release is both discreet-looking and extremely satisfying.—S.K.

Total Score: 5 our organic grains from the Daily Grind, a mill initially owned by the Michigan Federation of Food co-ops, located right here in Ann Arbor on Felch street, where the Ann Arbor Distillery is today. The Daily Grind used a hammer mill and once a week we'd drive there in our van and pick up whole wheat, whole rye, and cornmeal for our baking. The Michigan Federation also had a warehouse, People's Warehouse, which sold Michigan-grown organic grains, beans, and flour to co-ops nationwide. In 1992, after major operating losses, the Michigan Federation dissolved, and they voted to consolidate with North Farm Co-op. The warehouse subsequently closed, but the Daily Grind mill continued for several years, eventually relocating to Mason, MI, where we'd then drive every couple of weeks to pick up flour.

Westwind Milling Company, Swartz Creek, MI

From 2009 to 2015, we purchased high extraction, hard red spring wheat flour from the Westwind Milling Company, owned by Lee and Linda Purdy. In 2000, the Purdys bought the old Wolcott Mill in Argentine and renamed it Westwind Milling Company after their family farm, Westwind, which has been in operation since 1953. In 2016, the Purdys sold the mill's building and land, but brought all the milling equipment and machinery back to the farm, which they now use to stone grind Michigan-grown, certified organic grains into flour and baking mixes. Also on their 120-acre farm, they grow, raise, and make a variety of organic farm products—eggs, baked goods, fiber products, and seasonal vegetables—using organic and sustainable practices. As the Purdys say: "We Grow It, We Mill It, We Bake It."

Star of the West Milling Company, Frankenmuth, MI

Much of the pastry flour that's gone into our brownies over the years has come from The Star of the West Milling Company. Based in Frankenmuth, MI, the company was founded over 170 years ago by two brothers, Johann Mathias and Johann Georg Hubinger, who were among Frankenmuth's early settlers. Arriving in 1846, they soon opened their family milling business, which fundamentally changed the historical trajectory of Frankenmuth, originally an Indian missionary. Their first milling venture included a water-powered flour mill and saw mill that helped to insure the town's future when the missionary ended in 1851. In 1870, Johann Hubinger started Star of the West, a stone grist flour mill operated by steam power. His son Lorenz took over the family milling business in 1876 and updated it, converting it into a roller mill by 1886. A group of farmers then formed a partnership and bought the business from Lorenz in 1903, and in 1911, opened a new plant that remains in operation today. The company has continued to flourish. Star of the West is currently the 17th largest miller in the United States, with five flour mills in four different states.

The Mennel Milling Company, Fostoria, OH

From 2012 to 2016 we bought the majority of our flour from Mennel Milling. When founded in 1886, their flagship mill in Fostoria, Ohio was the largest flour mill in the country not located on water. Then known as Harter Milling Company, they became The Mennel Milling Company in 1917 after Alphonse Mennel and his two sons, Louis and Mark, purchased it. Throughout the years, the company expanded their milling and grain operations and built additional mills. The company is currently in its fifth generation of Mennel leadership, with D. Ford Mennel taking the reins in 2013.

Grand Traverse Culinary Oils, Traverse City, MI

In October of 2016, we began buying from our friend Bill Koucky, founder of Grand Traverse Culinary Oils. Bill and his team mill hard red spring wheat grown on the Leelanau peninsula, which we use. All of the whole wheat flour used in our bakery comes from Grand Traverse. They also make a high extraction flour, a stone ground milling process that, while refined, still leaves portions of the wheat bran and germ in the flour for great flavor and texture. This is the flour that makes our True North loaf so special and tasty!

Moving forward at the Bakehouse, as we delve deeper into our small milling venture and the world of whole grains, we will continue to seek out and cultivate relationships with farmers and stone-milling operations that are actively engaged in sustainable, organic farming and the age-old tradition of stone milling fresh, whole grain flour for use in baking bread and pastries.

What's Next at the Bakehouse with Freshly Milled Whole-Grain Flour?

We're looking forward to introducing many new Bakehouse breads and sweet stuff made with freshly milled whole grains in 2019. This winter, expect to see new versions of our Funky Chunky and Triple Trouble cookies, a new apple pie, blueberry muffin, a flight of grain-specific shortbreads, as well as a new volkornbrot. Our list of ideas for new and improved breads is a page long!

Here's how you can stay up to date:

1. Sign up for our email newsletter at www.zingermansbakehouse.com
2. Read our blog www.bakewithzing.com
3. Stop in and ask for a taste at the Bakehouse, 3711 Plaza Drive, Ann Arbor

Continued Learning

You can join us on our quest to find out all we can about all things milling and whole grains. Check out our upcoming special events with guest speakers from the world of grains.

Jim Williams, founder of Seven Stars Bakery and owner of Backdoor Breads in Rhode Island. He is currently baking exclusively freshly milled whole grain breads.

- January 14th, 6 - 8:30pm, Bread baking demonstration, \$45
- January 15th, 8am - 5pm, Hands-on bread baking class, \$275

Paul Lebeau, managing director of Wolfgang Mock's Mockmill, a line of home grain mills.

- February 19th, 6-8pm, Brown Bag Talk about the value of freshly milled grains and home milling; includes a light meal, \$40
- February 20th, 10am-4pm, Hands-on bread clinic including the science of milling, fermenting & baking; includes lunch, \$25.

Stephen Jones, director of the Bread Lab at Washington State University.

- March 7th, 6-8pm, Brown Bag Talk about the innovative work being done at the Bread Lab in the world of grains, including re-establishing local grain economies, \$40.

Lee Vedder
Zingerman's Bakehouse
& The Bakehouse Grain Commission



Get more details and save your seat at bakewithzing.com/speialevents



JANUARY

chettinad curry blend

Iconic flavors from a little known region of India

If you're into ennu, if you love good food, if you're fascinated by historical fiction, you love to cook and eat amazing food, this curry is for you! The city of Chettinad in the Indian state of Tamil Nadu has one of the subcontinent's most prestigious cuisines and one of the most interesting histories. While Chettinad is inland, the Chettiar people trace their origins back to the east coast of India. Savvy traders, the Chettians worked the waterways all over the Indian Ocean and Southeast Asia. Story has it that centuries ago, the entire tribe picked up and moved inland after a typhoon tore apart their original homeland. They brought their cooking traditions with them and also their trading wealth. In Chettinad they built beautiful mansions, many of which still stand but are now abandoned.

While the riches of the Chettinad past have mostly evaporated, the culinary and cultural richness that came with them continue on apace. This curry blend is made with a mix of chilis, dried coriander, cumin seed, fennel seed, black pepper, cassia, turmeric, red ginger, cardamom, clove, mace, star anise. Chettinad curry is complex, and also compelling. It's got just a touch of heat but mostly it's about depth of flavor. The most famous dish to make it with would be a Chettinad Chicken Curry—grind a good bit of the curry mix, and then marinate pieces of fresh chicken with the spices and some chopped fresh garlic. Sauté a good amount of thinly sliced onion and/or shallots 'til lightly browned. Add the chicken and cook it til it's brown. Add some diced tomato and cook a bit to soften and then the chicken pieces to brown them. Add the spice mix and then add some broth. Simmer 'til the sauce reduces and the chicken is cooked through and tender. Add some coconut milk, and a bit of fresh chopped cilantro. Serve with rice and enjoy!

FEBRUARY

east coast spice blend

From the era when Old Bay was still new!

This blend is particularly fun to play with! It's quite a spice-world line up—celery seed, Indian black pepper, red chiles, ginger, Canadian mustard seed, Spanish paprika, Moroccan bay leaf, Indian clove, Jamaican allspice, Sri Lankan mace, Indian cardamom, and some Indonesian cassia. The East Coast Spice Blend is exceptionally aromatic and enticing.

Philippe de Vienne, co-founder of Épices de Cru told me, "The East Coast Blend is what the original Old Bay spice blend would have tasted like back in the '30s." The original blend was "invented" by a Jewish immigrant, Gustav Brunn, who escaped Nazi Germany and came to the US in 1939. He named his blend for the Old Bay Line, a passenger ship that worked the Chesapeake Bay. Shortly after arriving, Brunn got a job at McCormick spice company, but, Brunn claimed, he was quickly fired when the company discovered he was Jewish. Ironically, McCormick bought Old Bay in 1990.

You can use the East Coast Blend for crab cakes, fish stews, chowders, steamed crab or even tuna salad! At the Roadhouse we've used it a good bit to make some marvelous French fries!!

Ari Ari Weinzweig Zingerman's Co-Founding Partner

25% SPICE OF THE MONTH AT THE DELI

GREYLINE

Private Parties!

Did December fly by and you didn't get a chance to celebrate your team for their amazing hard work in 2018? Or maybe you're looking for the perfect venue to celebrate that upcoming birthday, mitzvah or family celebration? Ann Arbor's downtown events venue can host up to 150 seated and up to 200 strolling guests. The modern, art deco space is perfect for any number of occasions.

Call 734.230.2300 to inquire about availability and let us help you plan the perfect event!

Zingerman's DELICATESSEN

POT PIES!

Oh yeah, they're BACK! Handmade Pot Pies to warm your winter blues! Try all six delicious flavors: Classic Chicken, Two Tracks Turkey, Fungi, Darina's Dingle Lamb, Red Brick Beef and Cheshire Pork.

Pot pies' origins stem from antiquity and were a popular item on Roman banquet tables (some were known to be filled with live birds!). Elizabethan gentry of 16th century England spurred a renaissance of the ancient custom of meat pies, which were elaborately decorated and very popular among royalty on both sides of the English channel. These pies featured not only poultry but pork, lamb, and wild game. Savory pies were popular among commoners, too, providing an economical and filling dish for the laboring masses. Meat pies are featured prominently in many cultures' collections of traditional foods. Cornish pasties, which were transplanted to the iron and copper min-

ing towns of Michigan's Upper Peninsula, Galician empanadas, and Ligurian torta pasqualinas (Easter pies) are all examples of traditional savory pastries.

New Year's Day kicks off our annual Pot Pie season. For two months, through February 28th, the Deli is awash in a collection of six kinds of handmade pot pies. Kitchen cooks commence assembly in early December, just after Thanksgiving, and amass hundreds of pies before the sale begins just to be able to keep up with demand. Each pie is made from scratch. Vegetables, herbs, and meats are chopped and minced, then cooked in butter, thickened with a roux and drenched in broth and cream to make

a rich, savory sauce. As the filling stews, we start preparing the crust. Butter cuts into flour and is bound together with ice cold water and a pinch of sea salt to make a rich dough. We give the dough a brief rest and then portion each batch into seventy-two pieces, which are then rolled into thin discs, two for each pie. We usually make two to three batches a day from December through February. We're planning on selling at least 9,000 pies this year (that's over 300 batches and 18,000 portions of dough!) Once the filling is cooled and the dough rolled out we set upon the task of assembly. Each pie is made by hand, enveloping a heaping scoop of filling between two folded layers of buttery crust.

our six varieties are:



classic chicken

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



cheshire pork

I don't like to play favorites but if I had to choose one, our pork pie would have to be it. This recipe is derived from a thorough combing of traditional British cookbooks one afternoon at the library many years ago. I think it is our most unique pie, combining sweet, sour and savory in a delicious concoction. Chunks of local pork, raised by Alvin and Joan Ernst, are braised in fresh apple cider from Nemeth Orchards and Gingras apple cider vinegar from Quebec, along with onions, rosemary, freshly grated nutmeg, lemon zest and large bites of apples, also from Nemeth Orchards, for a truly amazing and distinctive treat. As with the Darina's Dingle pie, this one is served pastie style, without a tin.



two tracks turkey

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



darina's dingle

I don't recall meeting any miners in pastoral County Dingle, Ireland but I do remember seeing tons of sheep. This pie is served pastie style (without a tin) and features lamb from Hannewald Lamb, near Stockbridge, as well as loads of potatoes, carrots, celery, onions and rutabaga. A hint of toasted cumin and rosemary give it extra mouth-watering appeal. The idea for this pie was originally inspired by Darina Allen, friend and teacher to both Ari and Rodger, and owner of the famous Ballymaloe Cookery School in County Cork, Ireland.



fungi pot pie (vegetarian)

Full of four varieties of mushrooms (Michigan maitakes, shiitakes, oysters, buttons), this pie is teaming with earthy flavor. To enhance its distinction we add Balinese long pepper. Once acclaimed by the Romans as the ultimate peppery spice, this cattail-like pepper grows wild in the forested central highlands of the Indonesian island of Bali, surrounded by coffee, vanilla and spice plantations. It adds a nuanced floral sweetness.



the red brick beef

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

\$10.99 each

Stock up & save: Buy 10 or more, get 10% OFF! Buy 20 or more, get 20% OFF!! Buy 30 or more, get 30% OFF!!!

Stock those Freezers!

Wanna be the coolest neighbor on the block? Check out the back page of this newsletter for our Group Pot Pie Order Form! Call your friends and go in on this amazing deal only offered this time of year. (We're pretty much tellin' ya how to cheat, but we think our Pot Pies are so good we can't keep this secret to ourselves.) Get these yum yums in your tum tums!



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

Andrew Andrew Chef at Zingerman's Deli



a guide to food, fun, & flavor

THE 10TH ANNUAL CAMP BACON IS JUST AROUND THE CORNER!



BACON FOR THE BODY. MIND AND SOUL

A superb pork-centric symposium featuring an amazing array of speakers, great meals and all the artisan bacon you can eat!

ANNOUNCING THE LINEUP FOR THIS YEAR'S MAIN EVENT

Friday May 31, at Zingerman's Cornman Farms

Allan Benton

"The Beauty of Dry Cured Bacon," founder of the award-winning Benton's Smoky Mountain Country Hams in Madisonville, Tennessee

Mei Zheng

Author of *Travels Through Dali: With a Leg of Ham*, and founder of Wild China

Allison Arevalo

"The Power of Pasta and Pork," founder of Pasta Friday and author of *The Pasta Friday Cookbook*

Jeff Roberts

"Salted and Cured," Author of *Salted and Cured: Savoring the Culture, Heritage and Flavors of America's Preserved Meats*.

Gabor Banfalvi

"50 Shades of (Hungarian) Bacon," co-founder of Taste of Hungary Food Tours

Matt Romine

"Sustainable vs Substantive," founder of Farm, Field and Table

Greg Gunthorp

"Building an integrated pasture pig business—production, processing, and marketing," Gunthorp Farms

Rhyne Cureton

"Being Black in Agriculture & Environmentalism," Agricultural Educator and Swine Specialist

Camilo Velasquez

"Tradition and Technology; Making Bacon in the 21st Century," founder and co-curer at The Baconer

FEATURED CAMP BACON EVENTS

The Annual Bacon Ball at the Roadhouse Thursday, May 30 A Calabrian Pork Fest featuring Tony Fiasco for *Tempesta Meats* in Chicago

Special Dinner at Miss Kim Featuring Mei Zheng, Author of *Travels Through Dali: With a Leg of Ham*

Camp Bacon Street Fair at the Kerrytown Market, Sunday June 2

\$195 /PERSON

BOOK YOUR SEAT AT ZINGERMANS.CAMPBACON.COM

4th annual JELLY BEAN JUMP UP

a fundraiser for safehouse center



I don't know if you've ever had a dog or a cat. Or for that matter, a bird or snake or any other animal that you've gotten close to. We had dogs at home but only when I was a little kid, but then I lived without dogs up until about 1998. That's when I got Jelly Bean, a little cute, black, white and brown Corgi puppy. I won't bore you with too many details but she and I had a very good life together. For most of her 17 years we went running together, hung out together through hard times and good times, survived multiple surgeries (both hers and mine).

If you've had an animal in your life you understand the bond that builds. Jelly Bean passed away at the end of May, 2015. If you've lost someone important—human, canine, feline, or otherwise—you know it's not a good feeling. When Jelly Bean died I wanted to take the sadness from her loss and turn it toward something more positive, something to honor her kind, caring contribution to my life, and, more importantly, to the life of so many others over the years (including thousands of folks who saw us running on Clark Rd. together).

I live across the street from SafeHouse so all the folks who worked there knew who Jelly Bean was. Grace Singleton, one of the managing partners at the Deli, had served on their board for many years. SafeHouse provides a safe haven for women and children who are otherwise trapped in abusive homes. The spirit of positivity and generosity that Jelly Bean demonstrated every day is what SafeHouse is all about. And that's how the Jelly Bean Jump Up Fundraiser got started.

We pulled the first fundraising effort together in February of 2015. We had "drop your change" boxes in all the ZCoB businesses; our friends at Probility Physical Therapy did the same in all their clinics. Some folks went on the SafeHouse Center website and donated directly. I think we raised over \$4000.

As well as it went for the first time through, there were two things about it that I didn't realize made the project even more appropriate than I'd thought. I didn't realize when we began the work, how many people that I knew—both in the ZCoB and out—would come to me, and quietly tell me how much they appreciated that we were raising money for SafeHouse because they themselves had grown up in abusive homes and understood firsthand how much it mattered to have a safe place to go. Abuse in the home is far more common than most of the world would like to think. And that the people who are impacted by it are often parts of otherwise successful families, people who don't show the signs of what they're suffering through, people who often don't want to say anything about what's going on. And yet, still need help. SafeHouse gives that help.

Until I talked more to some of the folks at SafeHouse, I didn't know how positive a role that pets play in the lives of women and children who have been victims of abuse. So, in that sense too, honoring Jelly Bean was even more an appropriate act than I even knew when we first had the idea to do the fundraiser.

And now, this February, we're starting the fourth annual fundraiser. You'll see posters and boxes around the ZCoB and again at Probility, Plum Market, K9 Clubs and Old National Bank branches. And, of course, you can log onto Safehousecenter.org and donate there as well.

Jelly Bean was a very special dog and such a big part of my life for so many years. And SafeHouse Center is an even more special cause. If you can help spread the word about our 4th Annual Jelly Bean Jump Up, that would be great. Every little bit really does make a difference. Participating businesses include the Zingerman's Community, Plum Market, Probility, Old National Bank, and K9 Clubs.

Ari Ari Weinzweig Zingerman's Co-Founding Partner



JANUARY

UGANDA GIBUZALE

This coffee comes to us from the remotely located Gibuzale Washing Station, on the slopes of Mt. Elgon, a volcano in Eastern Uganda, which sees a good amount of rainfall and is known for its volcanic soil. This farm offers household and group training on coffee quality and production, and has a program to promote farmer and staff safety and a savings culture. We found this coffee to be juicy, balanced, bright, and winery, with notes of white grapes.

FEBRUARY

ETHIOPIA YIRGACHEFFE

Ethiopia is fabled to be where coffee was first discovered, and Ethiopian Yirgacheffe coffees are frequently rated as some of the highest quality in the world. The town of Yirgacheffe's coffee farmers are often members of the Yirgacheffe Coffee Farmers Cooperative Union (YCFUCU), which consists of over 40,000 farmers from 23 different cooperatives. We found this coffee to be light to medium bodied and tasted bright acidity with notes of citrus and stone fruit.



MONTHLY SPECIALS

JANUARY

SPICY MOCHA

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

DECEMBER

CUPID'S BOW LATTE

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

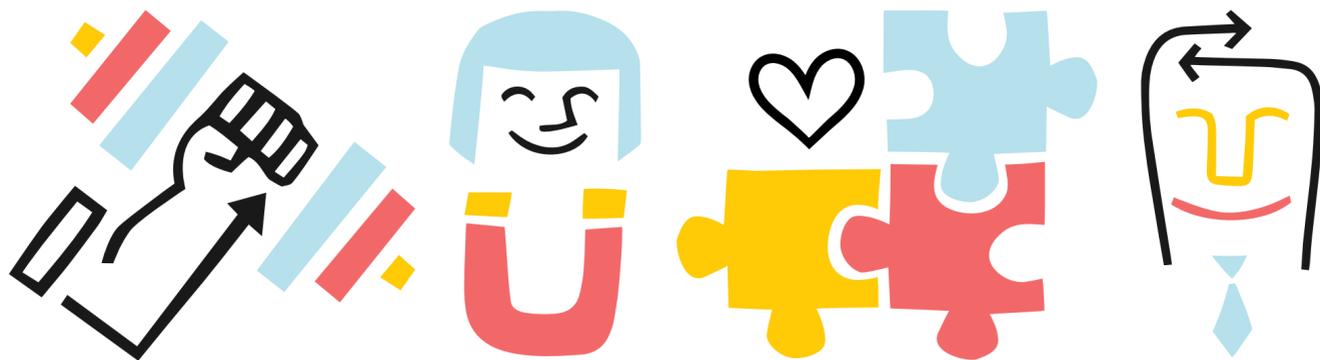


Handmade Sweets for Your Sweetie

I'VE GOT A CRUSH ON YOU!

Limited time only fancy gift boxes filled with bite-sized versions of our luscious Peanut Butter Crush bar! Creamy peanut butter, super flavorful peanut brittle bits, crispy rice, and a touch of sea salt, all covered in fantastic dark chocolate! Charlie, our master candy maker, has been making a version of this bar for his peanut-butter-and-chocolate-loving wife, Katie, for Valentine's Day for years. Now you, too, can give someone this decadent treat. Surprise them with a gorgeous, foil-stamped box of these perfect bites! Peanut Butter Crush is also available in mini 6 packs and full sized bars year round.

Come to the Candy Store to purchase and show your affection with handmade confections!



DOES YOUR NEW YEAR'S RESOLUTION INCLUDE PROFESSIONAL DEVELOPMENT?

ZingTrain's New Workshop Series Helps Grow Better Leaders

Here at ZingTrain, we live for hearing what YOU, our friends in business (and in life!), need most as you navigate organizational life—as leaders, managers or as employees.

Something we've been hearing for awhile now is that people have been looking for a program that will help them develop and practice leadership skills. At Zingerman's, we've faced that challenge ourselves. Many years ago, we realized that although we were teaching many important leadership topics to our staff, we also had a gap: managers didn't have enough opportunities to practice these leadership skills in a forum where they could mindfully reflect on what they were doing well and how to improve. As is common in many (most?) organizations, we recognized that Zingerman's managers often spend so much of their time working in and on the business that they were left with little time to develop themselves.

So we set out to create a program to address that gap.

A couple of key HR specialists and a few Zingerman's partners started work on what has come to be called Zingerman's Leadership Development Program (LDP). We wanted to bring together up-and-coming leaders from across the Zingerman's Community of Businesses to review and expand on key topics such as visioning, self-management, employee performance, and, even more importantly, provide structured opportunities to put those leadership tools and techniques into practice back in their departments.

Seeing the impact that the LDP has had on our organization (we're just now putting together our 11th cohort!), it got the gears in our heads turning... And turn they did!

We asked ourselves, what if we could offer a similar experience to ZingTrain clients, many of whom are the amazing customers of other Zingerman's businesses? What if we could deliver the content we've been developing over our 30+ years in business in a way that helps to develop the leader in EVERYONE, no matter where they found themselves on their personal or professional journey?

Enter the Leadership Development Workshop Series.

This "new" collection of SEVEN 4-hour workshops has been thoughtfully designed to help build and strengthen a different part of your leadership muscle. We've packed the workshops full of tips, tricks, tools, and actionable insights that you can begin implementing right away. That's right. We're talking mere seconds after leaving the workshop.

Whether you're hoping to create the organizational culture you've always wanted, build a roadmap for your desired future, develop truly effective training for your business, or learn what makes Servant Leadership so darn great (and how to become a Servant Leader yourself!), these workshops could be just the ticket.

We even got Paul Saginaw, Zingerman's Co-Founding Partner and Chief Spiritual Officer, to kick off the series with a rare, but certainly entertaining and inspiring, session on how we create the Zingerman's culture!

Here's the schedule:

- 1/16/19 CULTURE:**
How to Build the Organizational Culture You Want featuring Paul Saginaw, Zingerman's Co-Founding Partner and Chief Spiritual Officer!
- 2/13/19 VISION:**
Creating a Vision of Greatness for Work or Life
- 3/13/19 PEOPLE:**
Attracting, Interviewing and Hiring for Great Service
- 4/10/19 SERVICE:**
Award-Winning Recipes for Customer Service
- 5/08/19 TRAINING:**
Create an Immediate Impact with Bottom-Line Training®
- 6/05/19 LEADERSHIP:**
Exploring Six Key Responsibilities of an Effective Servant Leader
- 6/19/19 CHANGE:**
Five Steps to Creating Effective Organizational Change

LEADERSHIP DEVELOPMENT Workshop Series

Interested in learning more? Here are some of the nitty gritty details... You can attend one workshop or attend 'em all (and get 25% off!). All workshops run from 8:00AM—12:00PM at ZingTrain in Ann Arbor, and we'll be serving a delicious light breakfast and plenty of hot coffee and tea starting at 7:30AM.

Our savvy Leadership Development Workshop Series Cohort members will spend a little extra time with a ZingTrain trainer after each workshop—see more on that below!

We've even created a special offer for anyone who wants to attend all of the workshops – they'll be a part of the first-ever Leadership Development Workshop Cohort. Cohort members will get all kinds of perks, including:

- significant \$\$\$ savings - almost \$700 worth!
- a 30-minute follow-up session after every workshop with one of ZingTrain's trainers, who will help you digest your learnings and create plans for action tailored to your business!
- access to an intimate network of like-minded business professionals who can offer support and help you get past roadblocks as you apply your learnings in real-time.
- some totally cool swag, because who doesn't love swag?



MAGGIE BAYLESS' BOTTOM LINE TRAINING TRAINER'S TOOL KIT

An easy to use, organization-altering set of ZingTrain tools you don't want your business (or non-profit) to be without!

Award-winning Turkish author, Elif Shafak, who I originally met one day when she was sitting outside on the patio at the Deli many years ago, wrote that, "Books change us. Books save us. I know this because it happened to me." This newly-released book from ZingTrain—really, it's a "tool kit" because it includes so many great links and digital resources—can do exactly what Ms. Shafak says for your organization. It's true! If you use the techniques Maggie has made available, they will, I'm confident, change your business for the better. If you're having trouble with training or turnover, or just want to take things to the next level, these are likely to save you from hours, months, even years of struggle. I know this to be true, because as Ms. Shafak says, "it happened to me" too—the training techniques that Maggie shares with you in this tool kit have played an enormous, behind-the-scenes role in making Zingerman's what it is today. Without them we would be a very different place!

Can effective training make that much of a difference? Bo Burlingham, nationally-known author of *Small Giants*, *Finish Strong*, and *The Great Game of Business*, told me nearly 20 years ago that most of our organization would probably never fully appreciate the value that ZingTrain has contributed to what we do here at Zingerman's. ZingTrain's impact on the way we work, he said, was so big, and so deeply embedded in how we approached our work every single day, that most us would take it for granted much of the time. But he added, "You're very fortunate to have ZingTrain—it's really had a big, big impact on Zingerman's."

What Bo said back then made sense at the time; it makes even more sense to me today. This new Trainer's Tool Kit may seem small when you judge it by page count; but as Bo pointed out about our work here at Zingerman's, the impact that the ideas in it can have on your organization can—and I believe will—be huge. If you weigh value by the number of impactful ideas per page, this is one seriously high-value little volume! It is pretty much everything a practical business person or non-profit leader needs and wants to know about training, but never got around to asking.

"The stuff in this Tool Kit is a hands-on guide to bringing super effective, hand on, nuts and bolts, down to earth, easy to use, highly effective training to work in your organization."

Maggie shared that, "What makes me most excited about the Bottom-Line Training Trainer's Toolkit is that we finally have all the resources to help managers develop training gathered together in one place. I believe this will be incredibly useful for Zingerman's managers and partners, as well as for all of the other organizations out there who know that developing or improving their staff training is important but just aren't really sure where or how to start."

Training work, I'm well aware, rarely wins headlines. Reporters, and readers, would rather hear about cool new tech ideas, or entrepreneurs who cashed out their businesses for eight billion dollars. Reading about great successes is fun. It's a bit like spending an hour on Facebook—it's entertaining, but more often than not, it serves only as a distraction from the work that needs to be done. With all due respect to those sorts of feel-good-business-stories, the concepts that Maggie has put in here are, I believe, far more meaningful. The stuff in this Tool Kit is a hands-on guide to bringing super effective, hand on, nuts and bolts, down to earth, easy to use, highly effective training to work in your organization.

In the spirit of what Bo said on the subject of ZingTrain, I try to honor and appreciate the training work that Zingerman has shared with us, every single day. Its impact is so deeply integrated into our daily life at Zingerman's that really, no sandwich, no bread, no shot of espresso, no box packing, would have taken place the way it does, without the training tools that Maggie so generously shares in this book. I'm honestly in awe of how much her contribution, and the impact of these training approaches, has on every single interaction we engage in here at Zingerman's. I'm about to go online right now and order copies for the Roadhouse management team! The Trainer's Tool Kit is such a terrifically concise, well-compiled, easy to coordinate resource that I can't want to get to our own folks here.

Ari Ari Weinzweig
Zingerman's Co-Founding Partner

Visit zcob.me/getthetoolkit to purchase your Tool Kit for \$50

"The Art of Business; Why I Want to be an Artist" is here!

While anger rises, frustration mounts, antagonism increases, and negativity and naysaying dominate the national news...Maybe art is the answer?



WHAT WOULD HAPPEN

if everyone approached their lives as artists? Put together their communication as if they were poets? Designed their spaces—small and large—as if they were architects? Listened like a musician? What if, instead of being just vehicles for making money, business leaders looked at their organizations as if they were making art for the ages?

This is what Ari explores in his new pamphlet, *"The Art of Business: Why I Want to Be an Artist."* The conversation opens with the Epilogue of the same name from *Part 4 of The Power of Beliefs in Business*, and is followed by a longer, previously unpublished, interview that dives deeper into Ari's thinking about the overlay of art and business.

In the spirit of the work, the pamphlet is done with a couple of special touches—a letterpress cover by Minneapolis printer, Michael Coughlin. And a new scratchboard drawing by Ian Nagy of the art work of New York-based artist Patrick-Earl Barnes.

Ari Ari Weinzweig
Zingerman's Co-Founding Partner

"in every human being there is the artist."
Robert Henri

"every child is an artist. the problem is how to remain an artist once he grows up."
Pablo Picasso

"if more businesses took the time to think, feel and create with the artist's intent that art so eloquently describes and embodies, i believe that we would have a lot more businesses in this world that inspire others just as art does. to me, i can't think of a more beautiful world to live and create in."
Heather Zara, founder and filmmaker, Zara Creative

"Life has been your art. you have set yourself to music. Your days are your sonnets"
Oscar Wilde

"your life is already artful-waiting. just waiting, for you to make it art."
Toni Morrison

"we have no art. we do everything as well as we can."
Balinese saying

\$14.95

"The Art of Business" is available at many Zingerman's businesses and online at zingtrain.com and zingermanspress.com

Zingerman's events calendar

January Goings-on

Cheese & Beer

January 4 | 6:30-8:30pm | \$45

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



Family Mozzarella & Ricotta

January 5 | 2-5pm | \$75 / 1 adult + 1 child \$25 for each additional child

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

We think kids ages 8+ would most enjoy this class. Please include all family members' names, ages, and any allergy information in the comments field when you register. Please remember you must have 1 Adult for every 1-2 children.

Comparative Cupping

January 6th | 12pm-2pm | \$30

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

Production Tour

January 6th | 11:30am-12:30pm | \$10

Join our cheese and gelato makers on an hour-long adventure to learn how we transform local milk into delicious cheese and gelato. 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 directly from the makers how the cheese is made. After the tour, make time for tasting in the Cream Top Shop or grab a couple of grilled sandwiches to enjoy for lunch.

Vinegar 101

January 9 | 6:30-7:30pm | \$10
upstairs at the next door café

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

Date Night

January 11 | 6:30-8:30pm | \$45

Join us for a tasting of all things your significant other LOVES! Relaxation, wine, AND of course cheese! This tasting takes on a classic spin of our wine and cheese tasting with less education and more quality time together. We'll try wines from our favorite vintners paired with some of our favorite artisan cheeses. Bread and additional accompaniments will be provided. This tasting is for cheese lovers 21+.

Pancake Pop-Up

January 12 | 8am-11am or until sold out \$8 per stack (3 pancakes)

The second Saturday of every month January-June, Chef Kieron Hales will be popping up at the Coffee Company to flip his signature homestead pancakes!

Cider & Cheese

January 12 | 3-5pm | \$45

The winter air is crisp and so are the hard ciders! We will pair up a range of Michigan-made ciders from dry to sweet with cheeses selected from our shop. This tasting is a great way to get to hone your cheese pairing skills. You will leave armed with notes on the cheeses, ciders, and how we choose the pairings, ready to wow future guests. Bread and accompaniments from the Cream Top Shop will be provided in addition to the ciders and cheese. This tasting is for cheese lovers 21+.

Wine & Cheese

January 13 | 3-5pm | \$45

Do you know which wine to pair with that triple cream brie? We do! Join us 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+.

Zingerman's Food Tours Dinner Series: Italian & Balsamic Dinner at The Greylane

January 16 | 6:30-9pm | \$85

A six-course meal, two wines to taste, and a presentation by Simone Tintori. More information on page 10.

Just for Kids: Explore the World of Cookies and Milk

January 17 | 5:30-6:30pm | \$15
upstairs at the next door

The ultimate after-school snack?! In this JUST FOR KIDS tasting, we'll be exploring the world of cookies and milk and tasting some of our favorite cookies from Zingerman's Bakehouse. We'll learn about some of the ingredients that make our cookies so delicious and why we use them in our cookies. And we'll make sure to have plenty of milk for dunking! Parents attend for free!

Just for Younger Kids: Storytime Tasting

January 18 | 10:30-11am | \$10/kid
upstairs at the next door

It's never too soon to start honing your expert palate, so we're super excited to announce that we're bringing our popular JUST FOR KIDS tasting events to an even younger audience! We'll be reading Bread and Jam for Frances and then tasting a few of our favorite breads and jams! The best part for us is that we'll be teaching kids to taste the food like an expert - using the 5 Steps to Tasting Great Food. Parents attend for free!



Palmiers & Puff Pastry Baking Class

January 18 | 1-5pm | \$125

Get expert tips on making delicious and oh so versatile puff pastry from scratch. We'll start with the very popular Bakehouse sweet treat: the palmier, a crisp caramelized French cookie. You'll also make tasty turnovers. Then we'll demonstrate savory cheese straws with Parmigiano Reggiano®. These are great recipes and skills to have, especially for those who like to entertain.

Tea & Cheese

January 18 | 6:30-8:30pm | \$40

You might not think of tea as being a typical pairing for a slice of cheese, but the two can be exceptionally good together. Much like wine, certain teas contain tannins that are released once the tea leaves are exposed to hot water, giving it a full-bodied taste and making it a perfect accompaniment to cheese. Our cheesemongers have selected some of our favorite teas sourced from Rishi Tea and picked some perfect cheeses to pair up that will make you look at tea time in a whole new way!

Fondue & Raclette

January 19 | 6:30-8:30pm | \$45

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

Mastering Mozzarella

January 20 | 2-5pm | \$75

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

Special Event #233: 14th Annual African American Dinner, Rice and Race

January 22 | 7pm | \$75

We welcome back Stephen Satterfield, co-founder of Nopalize, a website designed to connect people with the origins of their food, and the founder of *Whetstone Magazine*, a digital publication led by a team of women and people of color, which connects readers with the diversity and ancestry of food. Stephen will take us back to the roots of rice cooking in African American culture, and share stories of the great work of a new crop of African American chefs who are bringing rice back into the forefront of culinary trends. The dinner will also offer a fundraiser for the expansion of We the People Growers Association, a farm in Ypsilanti that offers food and opportunities to the community.

Tinned Fish 101

January 23 | 6:30-7:30pm | \$10
upstairs at the next door

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

Just for Kids: Explore the World of Chips and Dip

January 25 | 5:30-6:30pm | \$15
upstairs at the next door café

Who doesn't love chips and dip?! In this tasting, we'll be exploring the world of all things crispy and dip-able. We'll learn about our super special partnership to make our amazing chips and also taste some of our favorite sauces (oh hey there, ranch!!) made by our Deli kitchen. We've got a few extra special "chip"-like tastes for you to try as well. You'll definitely not want to miss this one! Parents attend for free!

Cheese 101

January 25 | 6:30-8:30pm | \$40

A delicious introduction to the world of cheese! Join Tessie, our resident Certified Cheese Professional, as she guides you through the seven major styles of cheese. She'll share samples and expert tips for creating cheese boards and pairings. Bread and additional accompaniments will be provided.

Wine & Cheese: featuring Left Foot Charley Winery

January 26 | 3-5pm | \$45

Do you know which wine to pair with that triple cream brie? We do! Join us for an evening of tasting and exploration. Featuring Left Foot Charley Winery, we'll taste through a flight of their wines paired with some of our favorite artisan cheeses. This tasting is for cheese lovers 21+.

Production Tour

January 27 | 11:30am-12:30pm | \$10

Join our cheese and gelato makers on an hour-long adventure to learn how we transform local milk into delicious cheese and gelato. 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 directly from the makers how the cheese is made. After the tour, make time for tasting in the Cream Top Shop or grab a couple of grilled sandwiches to enjoy for lunch.

Brewing Methods

January 27 | 12pm-2pm | \$30

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

Tea 101

January 30 | 6:30-7:30pm | \$10
upstairs at the next door café

Stop by the Zingerman's Next Door Café and let's talk teal! Come learn about and taste five types of tea. Whether you sip it slowly, gulp down cup after cup, or you've have had the same box in your cupboard for years, there's something new for anyone to learn about the world's most popular beverage. Attendees receive a 20% off coupon to use after the tasting.

Brown Bag Talk on Home Brewing

January 31 | 6-8pm | \$40

Meet Teo Watson-Ahlbrandt, our new neighbor on Ellsworth Road at Edelbräu Brewing. The term edelbräu has been used for hundreds of years to describe beer of the highest quality and the hard work and dedication that goes into making it. Teo certainly has that dedication and has a passion for all things brewing that he'd love to share with you. He'll present an introduction to brewing at home, which will be accompanied by a light meal.



Book a spot at events.zingermanscommunity.com

February happenin's

Hungarian Stars Hands-on Class

February 1 | 1-5pm | \$125

Join us to learn two of our Hungarian favorites that are so good they grace the pages of our cookbook, Zingerman's Bakehouse: Esterházy Torta, a walnut cream cake with a pretty design on top, and Somodi Kálacs, a cinnamon swirl bread. This class covers a variety of techniques—from glazing and marking your torte to folding and rolling the cinnamon swirl inside your yeasted dough. You'll leave BAKE! with our recipes, the knowledge to recreate them and pronounce them at home, one 1/4 sheet cake, one loaf of bread, dough to bake later and great coupons.

Cheese & Winter Fruit/Preserves

February 1 | 3-5pm | \$45

Seasonal eating is one of those internet-worthy trends of the moment! We'll take those principles and pair up cheeses with the fruits and preserves of the season. We will also discuss different preserving methods and how they affect the taste of the harvested fruits. We'll taste plenty of bright juicy citrus, and some of our favorite preserves from Michigan jam makers. Bread and additional accompaniments from our Cream Top Shop will be provided.



Cheese & Beer

February 2 | 3-5pm | \$45

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

Style Series: Alpine

February 3 | 3-5pm | \$40

Creamy, funky, nutty, and smooth—alpine cheese includes many iconic cheeses and our cheesemongers are here to serve. We'll taste our way through the classic examples from around the globe as well as from here in the States, accompanied by our favorite serving suggestions. Come prepared to learn all about this fascinating mountain cheese style and the folks who make them.

Scones Baking Class

February 7 | 6-9pm | \$75

A great class for beginning bakers. Learn the keys to flaky and tender scones, such as how to properly cut the butter into the flour. You'll make three varieties of Bakehouse buttery scones—sweet crystallized ginger, savory cheddar herb, and flavorful Mother scones, made with freshly milled organic einkorn, which is known as "the mother of all wheat." Scones are simple to make and really delicious fresh out of your oven at home!



Valentine's Day 2019: Taste the Love at Zingerman's Roadhouse

February 7-14 | dinner | \$50/person

Every dish at Zingerman's Roadhouse is made with love! Head Chef Bob Bennett has created a tasting menu for two that will capture your heart on Valentine's Day. Enjoy four courses of beautiful flavors, each one designed to make your celebration a lasting memory. Our bar manager, Sarah Bartlett, has selected the Patton Valley Pinot Noir 2015 as the featured wine for this menu, a light and pretty vintage with vibrant red fruit and floral notes. Or make your evening sparkle with any of our favorite bubbles! Make your reservation today!

Just for Younger Kids: Storytime Tasting

February 8 | 10:30-11:30am | \$10
upstairs at the next door café

It's never too soon to start honing your expert palate, so we're super excited to announce that we're bringing our popular JUST FOR KIDS tasting events to an even younger audience! We'll be reading *Silly Silly's Valentine* and then tasting a few of our favorite Valentine treats! The best part for us is that we'll be teaching your kids to taste the food like an expert - using the 5 steps to tasting great food. Parents attend for free!

Wine & Cheese

February 8 | 6:30-8:30pm | \$45

Do you know which wine to pair with that triple cream brie? We do! Join us 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+.



Pancake Pop-Up

February 9 | 8am-11am or until sold out \$8 per stack (3 pancakes)

Chef Kieron Hales from Zingerman's Cornman Farms will be popping up at the Coffee Company to flip his signature homestead pancakes! Come by to grab some coffee and hot cakes from 8-11am, or until sold out.

Cheese 101

February 9 | 3-5pm | \$40

A delicious introduction to the world of cheese! Join Tessie, our resident Certified Cheese Professional, as she guides you through the seven major styles of cheese. She'll share samples and expert tips for creating cheese boards and pairings. Bread and additional accompaniments will be provided.

Comparative Cupping

February 10 | 12-2pm | \$30

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



Mastering Mozzarella

February 10 | 2-5pm | \$75

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

Date Night

February 14, 15 | 6:30-8:30pm | \$45

Join us for a date night tasting of all things your significant other LOVES! Relaxation, wine, AND of course cheese! This tasting takes on a classic spin of our wine and cheese tasting with a little less education and more quality time together. We'll try wines from our favorite domestic vintners paired with some of our favorite artisan cheeses. Bread and additional accompaniments will be provided. This tasting is for cheese lovers 21+.

Fondue & Raclette

February 16 | 3-5pm | \$45

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

Beer & Cheese: featuring Edelbräu Brewery

February 17 | 3-5pm | \$45

Do you know which beer to pair with that perfectly aged slice of cheddar? We do! Join Tessie, our resident Certified Cheese Professional and beer aficionado for an evening of tasting and exploration. Featuring Special Guest Edelbräu Brewery, we'll taste through a flight of their beers paired with some of our favorite artisan cheeses. This tasting is for cheese lovers 21+.

Hands-on Bread Clinic

February 20 | 10am-4pm | \$225

This class will be lead by Hazim Tugun, a Zingerman's Bakehouse baker and miller, and Paul Lebeau, managing director of Wolfgang Mock's Mockmill, a line of home mills. It will include the science of milling grain, fermenting dough and baking bread. Expect lots of discussion and exploration. Includes lunch.

Zingerman's Food Tours Dinner Series: Hungarian Wine Tasting at The Greylane

February 21 | 6:30-9pm | \$85

Our February features are going to be so full of inspiring Hungarian flavors, you're going to want to come with us on our next trip to Hungary May 6-16, 2019! Zingerman's Food Tours, in partnership with Taste Hungary, will guide you on a once in a lifetime food and wine tasting off the beaten tourist path. Just meet them at Zingerman's Greylane, and they'll take care of all the rest!

Style Series: Blue

February 22 | 6:30-8:30pm | \$40

Creamy, crumbly, and slightly funky, blue cheese can seem intimidating, but our cheesemongers are here to serve as your guide into this flavorful world! We'll taste our way through the classic styles of blue from around the globe as well as from here in the States, accompanied by our favorite serving suggestions. Come prepared to learn all about this fascinating cheese style and the folks who make them.

Tea & Cheese

February 23 | 3-5pm | \$40

You might not think of tea as being a typical pairing for a slice of cheese, but the two can be exceptionally good together. Much like wine, certain teas contain tannins that are released once the tea leaves are exposed to hot water, giving it a full-bodied taste and making it a perfect accompaniment to cheese. We've selected some of our favorite teas from Rishi Tea and cheeses to pair up that will make you look at tea time in a whole new way!

Hungarian Stars Hands-on Class

February 24 | 8am-12pm | \$125

Join us to learn two of our Hungarian favorites that are so good they grace the pages of our cookbook, Zingerman's Bakehouse: Esterházy Torta, a walnut cream cake with a pretty design on top, and Somodi Kálacs, a cinnamon swirl bread. This class covers a variety of techniques—from glazing and marking your torte to folding and rolling the cinnamon swirl inside your yeasted dough. You'll leave BAKE! with our recipes, the knowledge to recreate them and pronounce them at home, one 1/4 sheet cake, one loaf of bread, dough to bake later and great coupons.

Production Tour

February 24 | 11:30am-12:30pm | \$10

Join our cheese and gelato makers on an hour-long adventure to learn how we transform local milk into delicious cheese and gelato. 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 directly from the makers how the cheese is made. After the tour, make time for tasting in the Cream Top Shop or grab a couple of grilled sandwiches to enjoy for lunch.

Brewing Methods

February 24 | 12-2pm | \$30

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

Coffee Chat with Crop to Cup: Papua New Guinea to the Zingerman's Coffee Company

February 28 | 6-8pm | \$xx

Learn about the fascinating world of Papua New Guinea and the coffee that is grown there. Jake from Crop to Cup Importers will lead a presentation about his journey and offer a casual tasting. "Coffee is not a big deal to farmers in Papua New Guinea, family is. Coffee pays for the exchanges and social obligations one had to every marriage, birth and death in their house-line or clan. Compared to the vibrant personalities of each village, the coffee trees seemed particularly boring. It made me realize that coffee from Papua New Guinea is interesting because it IS from Papua New Guinea, which is unique, diverse, and full of possibility."

Legend

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