

Zingerman

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J.A.N.

21 comfort foods for 2021



Whatever divisions and difficulties may have riven the country over the last year, one thing I'm confident almost all of us can use more of right now is comfort. Pandemics, we can now clearly say with ten months of data in hand, drive up stress, disconnection, emotional dislocation, and energetic uncertainty.

Comfort comes in many forms—to each, our own. One person's comfort can, certainly, be another's anxiety. (I say that as an introvert who likes solitude and would rather bus tables than go to a party, but I know that's not the norm.) We all have those things that help bring us back to breathing, back to the earth we wish for, the loves we've lost, the ones we still have, and those we hope really hard to find again. We all had some version of stuffed animals (I had "Blue Bear"), sweaters, blankets (I still have the big heavy red one we used at the beach when I was a kid), friends, family members, mentors. I have books and music that bring me back to moments of mindful calm.

Food is one of the most comforting things we have. Things our parents made, things we ate when we were eight. Things we still long for and love. Even in the best of times we can all use a little comfort. In pandemics we can all use even more.

Normally, I don't pay much attention to the arbitrary turning of the year on January 1. But man, this year . . . I'll take all the positive wishfulness I can get. So, in the spirit of 2021 taking life towards better, calmer, and more comforting places, here are 21 ways Zingerman's can bring a little gentle comfort to your day. If you haven't had them as of late, or if you forgot just how fine they can be, take another taste. There's solace to be found in savoring each

sip—an emotional hug to be had in every comforting bite. Take a deep breath; take note of the visual nuances; pause for a half a minute to assess the aromas; and then taste, mindfully, intentionally, lovingly. There's beauty, I believe, in every bite. And I have no doubt at all that mindful eating, in this way, is grounding. We sip, we nibble, we recenter, recalibrate, and remember that even in a global pandemic, most of us are very fortunate and that there are good people and things around us in the world.

As John O'Donohue advised:

Take refuge in your senses, open up
To all the small miracles you rushed through.

Comfort, to be clear, isn't about escape. It's about breathing into the best of what there is around us—to help us make our way, more mindfully and caringly, through the world. Used well, comfort can help us convert anxiety into action. Comfort food warms us, fuels us, and gets us ready to go out in the world and do great things. As poet David Whyte writes, "Courage is what love looks like when tested by the simple everyday necessities of being alive." Comfort foods help us pass those tests. Pick your potion—a bit of chicken soup, a bowl of mac and cheese, a morning latte, or a Magic Brownie in the middle of a cold snowy afternoon can turn our day around, even in a pandemic.

Here then, without further ado, are 21 Zingerman's foods that can offer comfort to folks here in Washtenaw County and, where we can ship the items, across the country.

Ari

1 Chicken Broth from the Deli

The cure of cures

The culinary potion of potions, the comforting liquid in which I kind of wish, on rough days, I could live in. If there was a Comfort Foods Hall of Fame, homemade chicken broth would be in the first class to enter. It is, one might reasonably argue, the most comforting of comfort foods. If there was a comic series of comfort food super-heroes, chicken soup would be my choice for the feature role. There's not much it can't do!! (I wonder now, did anyone test it to see if it cured COVID-19? Sometimes we miss the most obvious answers.) Whether it has medical value or not—and scientists in recent years have seen that it does—I can say that I feel calmer with every spoonful. Whether it's with noodles, matzo balls, rice, or kreplach, a bowl of it leaves me feeling better every time. Even writing about it raises the quality of my day. As Laurie Colwin once wrote, "To feel safe and warm on a cold wet night, all you really need is soup."

The earliest written record that refers to chicken soup is from the 12th century Maimonides. In his book, *On the Cause of Symptoms*, he prescribes chicken soup for such maladies as asthma and malnutrition, to "neutralize body constitution." Looking back, Jews started arriving in Poland at the end of the 11th century, fleeing Papal orders in Rome to kill heretics—their forced exodus was known as "the migration of the heretics." Whether out of convenience or a search for comfort, the new arrivals would likely have begun sipping



chicken broth shortly after their arrival.

The ingredients are simple and available much of the year in that part of the world. The first canned chicken noodle soup looks like it came from Campbell's in the 1930s, another era in which people would clearly have sought comfort.

What we've been making at the Deli for 39 years now is done pretty much the way my grandmother taught me (back in January 1982, Paul and I were testing our recipes on the corner of Detroit and Kingsley). What she would have learned from her Lithuanian mother would have been close to the same soup those early exiled "heretics" would have been making back in the late 11th century. Which is probably not much different from what Jewish grandmothers would have been making. Unlike so many modern foods, it has no American ingredients. Just lots of chicken—my grandmother used kosher, we opt for Amish—simmered for hours with carrots, celery, onions, parsnips and parsley. Strained of its solids, and served with noodles, rice, matzo balls or, the way I like it, with pieces of the Bakehouse's Caraway Rye dropped in. Just thinking about it helps me feel calmer, and, and if you'd like some extra motivation, January is National Soup Month.

2 Bread, Bread, and More Bread

My favorite comfort food

For me, any bread is comforting. One of the interesting subtexts of the pandemic has been the massive increase in interest in baking and bread. I guess bread is back. For me, it never left. I travel everywhere with bread. Along with my computer, my journal, and a book or two, my shoulder bag always has bread heels and toast slices in it. I can go a long time without eating a meal, but bread is essential. It calms my nerves. It settles my mind. It's how I make it through tough meetings.

Every bread at the Bakehouse can settle and soothe my soul. I've tended, of late, towards the ones we make with grains milled right here on site.

The True North bread has been terrific—it's made with Michigan wheat and has an elegant, nutty toastiness that I love. It's been coming out with darker crusts, too, which always drives me in that direction. Country Miche runs a close second. A mix of marvelous grains—spelt, wheat, rye—it's darker and delicious. I like the big 2-kilo—bigger loaves taste better. I recommend buying, at least, a half or a quarter of the 2-kilo. Our 2-kilo Country Miche have also had terrific dark crusts as of late.

The list goes on! The Roadhouse bread,



continued on following page

made with wheat, rye milled at the Bakehouse, cornmeal, and subtly sweetened with a bit of molasses. Oh yeah, and there's the Caraway Rye—it's so good. (If you want an introvert's idea of a Sunday morning celebration of great proportion, toast a slice and spread with that killer Caviar Cream Cheese from the Creamery.) All three are, like the majority of the Bakehouse's breads, naturally leavened to allow the natural sour to work its magic over about an 18-hour rise time.

3 BAKE!®

Our hands-on teaching bakery

While there have been many economic challenges wrought by the whacked-out conditions of the pandemic, one of the positives has been the boom in BAKE! classes. To make up for the loss of in person classrooms, the BAKE! crew, led by the terrific Sara Molinaro, has made it possible to have a whole host of online classes. Clearly, the new virtual format is working—sales are soaring.

Kristen Aiken, food editor at *HuffPost*, says, "Baking, especially when it's done for others, can bring a host of psychological benefits. It's a productive form of self-expression and communication, a form of mindfulness, a healthy distraction, and it also fits within a type of therapy known as behavioral activation. In all, baking can be a tremendous source of stress relief."

With BAKE!'s classes, you can learn and have fun at the same time. It's a wonderfully rewarding family activity you can undertake, all while comfortably ensconced in your own kitchen.

Sign up soon at bakewithzing.com.

4 Zzang!® Bars

A classic candy bar that puts any sweet lover's mind to rest.

Butter toasted Virginia Runner peanuts, tossed in a homemade peanut butter and honey nougat, a snippet of sea salt, all dipped in dark chocolate. The Zzang! Bar has been lighting up candy lovers' eyes for over twenty years now! Whether it's a small slice off a bigger bar, or eating the whole thing in one sitting, a Zzang! Bar is a great way to brighten your day.

Having a rough week? Drop a Zzang! Bar in the blender with some vanilla gelato and make a milkshake! Seriously!



5 A Latte from the Coffee Company (or the Deli or Roadhouse)

Comfort in a cup

A nice hot cup of steamed milk from Calder Dairy and a couple shots of the Coffee Company's Espresso Blend #1 (from the Daterra Estate in Brazil). Put your hands around the warm cup. Breathe deep. Do it again. I'm doing it as I write. Comfort. Calm. Coffee.

6 Anson Mills Grits

So good, so warming, and so good for you

The 19th century corn varietal called Carolina Gourdseed is grown organically, and field ripened to bring out the corn's full flavor, cold stone milled with the germ (corn oil) left in . . . Anson Mills takes grits to a whole new level with this varietal. Or I should say, to an old level—this is what great grits would have been like 150 years ago!

You can eat the grits for breakfast, of course! Or, you can order them for dinner at the Roadhouse as a side dish or as a main course in the form of smothered grits—topped with sautéed corn, caramelized onions, New Mexico green chiles, roasted red peppers, and cheese.

Available at the Roadhouse, Deli, or at zingermans.com.

7 Freshly Milled "Cream of the Crop" at the Bakeshop

Our take on a traditional American breakfast porridge

One of the side benefits of milling our own grain at the Bakehouse is the ability to offer this freshly milled Cream of the Crop whole wheat porridge to the world (or at least to Washtenaw County) every day. Topped with butter and maple syrup, honey, or fresh fruit, it's fantastic. The Bakeshop has been serving the Cream of the Crop every morning with great response for the last six months or so.

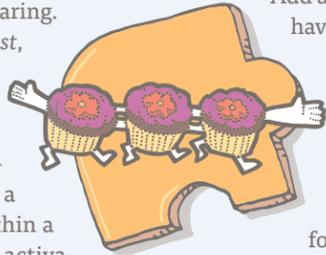
FRESHLY MILLED "FARINA" AT YOUR HOUSE

If you keep the sweets away from your whole wheat breakfast porridge, you can reframe it as a warming, savory supper, and you get what Italians know as farina. Buy a bag of Cream of the Crop whole wheat porridge from the Bakehouse and prepare it per the instructions on the bag.

Add a bit of sea salt as you cook it and you'll soon have hot farina!

You can top this high quality farina with almost anything and end up with an amazing meal. Grated Parmigiano Reggiano, sautéed mushrooms, or braised kale. It's really good with butter and Taleggio cheese or with fresh goat cheese. You can do farina for breakfast with a fried egg on top. I made it

the other evening with sautéed spinach! Really good with fresh ricotta!



8 Nueske's Applewood Smoked Bacon

Our house bacon for more than three decades!

The Nueske family are some of the nicest folks we know! And the bacon is equally awesome. The aroma of their amazing applewood smoked bacon has been wafting up from the corner of Detroit and Kingsley streets every morning for nearly 39 years now! It's smoked over real applewood for 24 hours. You can try it at the Deli, and Roadhouse regularly—or we're happy to ship some your way from zingermans.com.

We are working to put together a virtual Camp Bacon in June. See zingermanscampbacon.com for more info!

9 Mac and Cheese

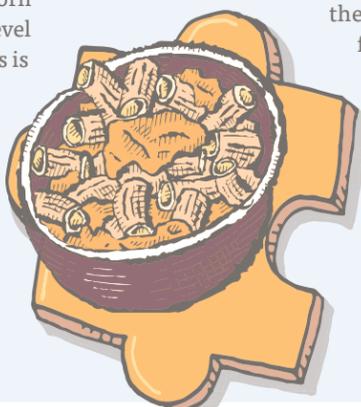
"Best comfort food in America!" —America's Best with Alton Brown

Not far behind chicken soup and bread . . . a big bowl of mac and cheese can help most of us feel better. The Roadhouse version is a classic by this point. The thing about the Roadhouse's mac and cheese is that while it's easy to order, it's hard to do at home. Using Martelli maccheroni (one of my all-time favorite pastas) takes it to the next level—it's hard to make world class mac and cheese with so-so macaroni. Finishing it in a hot sauté pan to get a bit of caramelization on the cheese makes it into something special.

The Roadhouse macaroni comes in half a dozen different versions. All connect in comforting ways—pimento cheese & Nueske's applewood smoked bacon; smoked chicken and New Mexico green chiles; and my favorite, fried chicken mac and cheese.

MARTELLI MACCHERONI—the one, the only, the magical maccheroni we use so much of at the Roadhouse. In fact the Roadhouse buys more of their maccheroni than any other single spot in the world! Made in the tiny hilltown of Lari in the western part of Tuscany by the Martelli family since 1926. Thinking of elections, I visited

the family once in the fall a few weeks before the 1992 election. Everyone kept asking me, "Cleenton? Or Boosh?" I remember it well. That year election day was, as it is this past year, on my birthday.



10 Bibimbob from Miss Kim

A Korean classic brought to a whole new locally-based level

Everyone in the Zingerman's world is excited about this Bibimbob! Since I grew up in Chicago just west of Crawford, not in Korea, this is not something I know from my childhood. Of course, that's also true for oysters, bacon, and 90 percent of the other products we sell at Zingerman's. I came to most all of them late in life. Fortunately, I'm a pretty good learner! And I love really good traditional food!

Ji Hye Kim, our partner and chef at Miss Kim, knows Korean food as intimately as I know corned beef. She grew up in Korea, after all! But her learning didn't stop with her family's cooking. As most all of us do here at Zingerman's, Ji Hye studies the history of the food. She shared that:

Two things that strike me about bibimbob are that of harmony and locality—all local ingredients come together in harmony, with everything meant to be mixed well and consumed together. In Korea, each region has its own version of bibimbob. There are five important colors in Korean food that signify harmony: red, green/blue, yellow, white, and black, just like in our bibimbob. In using all local ingredients in season, we created a bowl that's as healthy, harmonious, and delicious as that 19th-century recipe called for!

Order online at misskimann Arbor.com.

11 Fried Chicken

Southern comfort food

I'm going to generalize here, but only barely. For about 90 percent of the population . . . fried chicken is a dish that always makes you feel better, that you almost always want to eat, but regularly tell yourself you shouldn't, and that you never make at home. Fried chicken is also a dish that so many of you come to the Roadhouse to order in person, or take home as carryout! Plump, juicy Amish chicken, soaked in buttermilk, tossed in flour spiced with lots of farm-to-table Tellicherry black pepper from India and a stitch of cayenne red pepper and salt.

I always recommend getting more than you want to eat in the moment. As friend and Chapel Hill, North Carolina chef Bill Smith says, "One of life's great blessings is discovering a big pile of yesterday's fried chicken in the refrigerator."

12 Magic Brownies

A Zingerman's classic!

Thanks to Connie Grey Prigg who set us up with the original recipe and then thanks to Frank, Amy, and thousands of diligent bakers at the Bakehouse for over a quarter century since, Magic Brownies have been soothing souls around Ann Arbor and across the country!

Don't forget the whole Magic Brownie family:

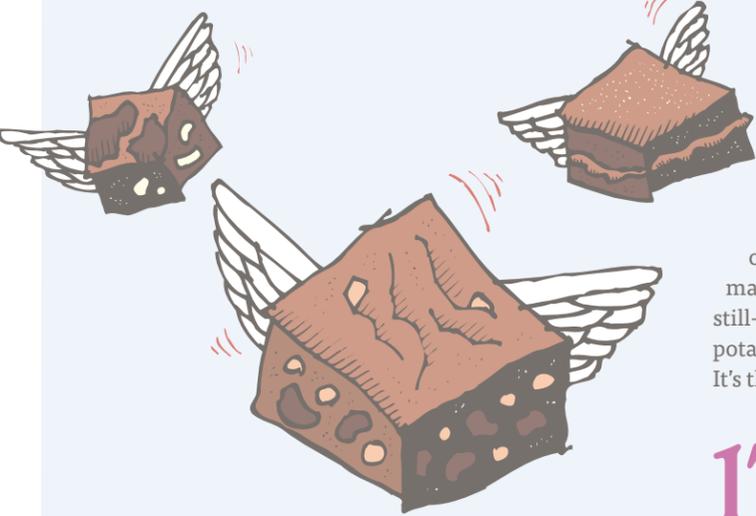
★ **Magic Brownies**—Buttery, chocolatey, walnut-studded wonderfulness

★ **Black Magic Brownies**—Same magic, without the walnuts

★ **Dulce de Leche Brownies**—Magic Brownies magically filled with Argentine Dulce de Leche milk caramel

★ **Townie Brownies**—Made with amaranth and quinoa—no wheat flour—so the many folks who are going without gluten can eat these. I just eat them because they taste so good!

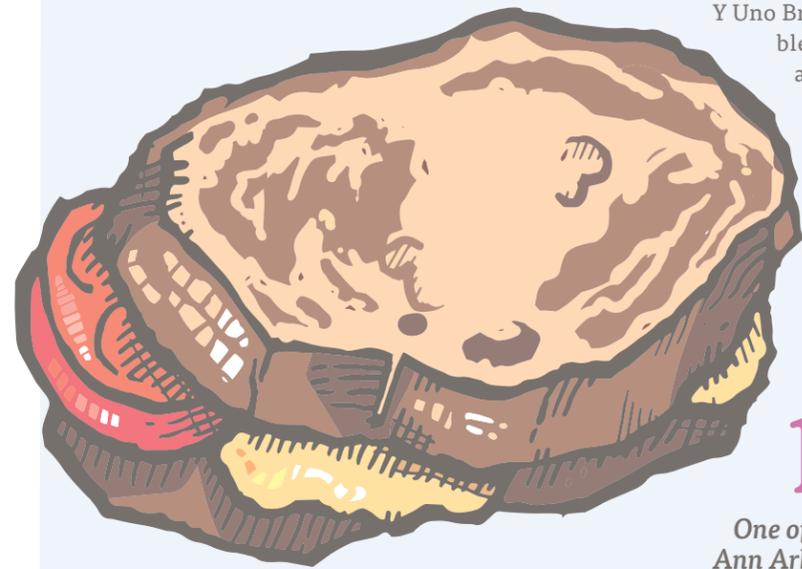
Available at the Deli, Roadhouse, Bakeshop, Coffee Company, and zingermans.com.



13 Grilled Cheese and Tomato Soup at the Bakeshop

“Feels like a warm hug!” —Ola, age 12

Every Wednesday, rain or shine, pandemic or no pandemic, the Bakeshop cranks out a whole lot of lovely, grilled cheese sandwiches (made with Vermont cheddar) and homemade, creamy tomato soup! Come on by!



14 Bakehouse Bagels and Creamery Cream Cheese

A childhood favorite, stepped up

I can't say if this is comfort food for others, but I grew up eating a bagel and cream cheese nearly every day for breakfast. Of course, what we were eating in Chicago all those years ago wasn't even close to the quality I get to enjoy now! Chewy, authentic bagels (my choice is either sesame or poppy), toasted and spread with a good bit of that handmade artisan Cream Cheese from the Creamery.

15 Tteokbokki from Miss Kim

The spicy dish that takes the cake

Umami excellence. Sometimes you know in advance. Sometimes it just happens. When Ji Hye had done up the original menu for Miss Kim three years ago last fall, I don't think I'd have had a clue that tteokbokki would take off the way it has. Three years later it's probably the most popular dish on the menu. Tender rice batons cooking in spicy (not super spicy but definitely spicy) sauce laced with small bits of tender pork belly. Sometimes I describe them as rice “gnocchi,” but as the crew at Miss Kim can tell you, “Tteokbokki is simply its own wonderful thing. It's a spicy, sweet, salty, fatty, crispy, chewy, and tender masterpiece that will pique your interest at first bite and leave you coming back for more, time and time again.” Topped with a six-minute egg and embroidered with lovely red chile threads. The little tender pieces of pork, the spice of the gochujang sauce... it all combines to make for one seriously compelling dish. It's warming, it's wonderful! Be comforted by one of Korea's classic street foods.

16 Pimento Cheese All Across the ZCoB

The Pimento Cheese Capital of the Midwest

Fifteen years ago, I'd never heard of pimento cheese. And neither, I'm pretty sure, had 99 percent of the population of Ann Arbor. All these years later it's one of the most popular items in the ZCoB. Pick it up at the Creamery, Deli, Bakehouse, or Roadhouse. Log onto zingermans.com to ship some. Go by the Roadhouse and order it with your dinner.

Or better still, get some on a burger—better still, stick some Nueske's applewood smoked bacon on it!! Secret staff tip—order some melted on top of your chili cheese fries. Or add a bit to your mashed potatoes. At home, you can go even wilder still—add it to omelets, make grilled cheese, stuff baked potatoes, pop it on a cracker, or just eat it by the spoonful. It's that seriously good!

17 Diez y Uno Breakfast Burritos from the Roadshow

Perfect grab-n-go comfort

I'm excited about these because I think they represent most everything our food is about. They're a traditional regional dish, something you'd definitely be likely to eat if you were out in New Mexico. They're really everyday food. And, because we make them with such good ingredients, they're really good everyday food at that. Diez Y Uno Breakfast Burritos are made with softly scrambled eggs, grated Vermont cheddar, Nueske's applewood smoked bacon, and fire-roasted, hand-peeled New Mexico green chiles, all of which are neatly wrapped in a flour tortilla. The eggs are creamy, the bacon brings a nice contrast of texture and flavor, and the chiles are wonderful but not too spicy. The whole thing has a really nice mouthfeel, and the finish—always kind of the ultimate taste test I think—is really excellent. Grab one to go and eat it in your car on the way to work!

18 Hand-crafted Pot Pies from the Deli

One of the best things about winter in Ann Arbor!

Every January and February, for a number of years now, the Deli kicks off its annual pot pie season. In one of those examples of how sticking with something you really believe in over an extended period of time can really come together to turn into what many folks consider a tradition... anticipation around this annual pot pie fest is now... quite a thing.

Last year, in the months before the pandemic, when we were all just minding our usual early winter business, the Deli sold over 10,000 pot pies. This year, with the stress of the pandemic, the potential of quarantine looming constantly, and anxiety at all-time highs, who knows—that might double. If there were pot pie economists at U of M's Institute of Social Research they might be predicting massive growth in 2021.

Our six varieties include Amish Chicken; Turkey (from Two Tracks Farm); Fungi Pie (with four different mushrooms); Darina's Dingle Lamb; Red Brick Beef (with beef from Ernst Farms) and Cheshire Pork (pork from the Ernsts and heirloom apples from Plymouth Orchards). Order ten or twenty and fill the freezer!!



19 Bulgarian Lutenitsa Red Pepper Spread

The best vegetable spread you'll ever eat

This stuff has been at the top of my personal consumption list ever since we first got it nearly ten years ago now. In Bulgaria, Lutenitsa is in every home. Every kid grows up with it. Pretty much everyone loves it. I didn't grow up in Bulgaria but... I still love lutenitsa!!! It's

made from roasted eggplant, roasted peppers, and tomatoes, stewed and coarsely ground into a thick spreadable “sauce.” Akin to ratatouille or caponata and Serbian ajvar, Bulgarians seemingly love to use lutenitsa on almost everything from sandwiches to snacks to sauces. Spread thickly onto a slice of our sesame semolina bread, it's amazing! The traditional tomato and pepper dish of Bulgaria, it's totally delicious. Spreading some lutenitsa on toast makes a terrific lunch or snack. I actually did it last night! Great with feta cheese or goat cheese. Delicious on pasta, with fish, meat, or for sure in scrambled eggs.

Try it at your house, or on the Bulgarian toast at the Coffee Company. Available by the jar at the Deli and zingermans.com.



20 Askinosie Chocolate Covered Malt Balls

An original bean-to-ball craft chocolate creation

Malted milk balls have always been sort of mysterious to me but there's something calming, something that takes me back to going to the movies when I was maybe 11, that goes with eating them.

Given the quality of his chocolate and the confectionary acumen of everyone at Askinosie Chocolate, it's no surprise that Shawn Askinosie makes a marvelous malted milk ball. Eight hours of spinning the centers in dark Tanzania chocolate so that thin layer after thin layer of cacao covers the soft, crumbly, off-white colored centers. Unlike commercial versions, they have none of that all-too-common industrial stuff added to give that shiny smooth look. The aroma is amazing—when you open the tin (which in itself looks lovely), you'll immediately be hit with the smell of good chocolate (not industrial additives). Crisp, light, loveable. They're about as fun as artisan chocolate can be! Rustic feel but really great flavor! Not at all too sweet—the dark chocolate is almost intoxicating. I used to think of malted milk balls as cheap movie theater candy, but Shawn has successfully changed my beliefs. I now see them as a serious confection, a way to showcase quality and the fine flavors of great regional cacao.

Available at the Deli and the Candy shop.



21 Korean Red Chile Flakes at the Deli

My new favorite all-purpose seasoning

History major that I am, I need to own the reality that if one goes far enough back we often find that ingredients that are now rock-solid staples of many traditional cuisines were not always present in the cooking of their country. Ireland had no potatoes; North America, no bacon, beef, or cheese; Italy, no tomatoes, Hungary, no paprika; France, no chocolate; no one but the Ethiopians enjoyed coffee! And Korea—known around the world for the spiciness of its traditional cooking—had no chiles!

These special chiles come in from Korea to Épices de Cru in Quebec—the Korean pepper is grown by a family company whose quest to make ever-better kimchi led them to grow and process their own chile powder. It's grown around Cheongsong, a well-known pepper growing region in the East.

These special pepper flakes are great on almost everything! I sprinkle the chile flakes on salads, soups, pasta dishes, fish... you name it, it's good! I love the fact that the chile has some spice, but not too much, with a nice undertone of sweetness. They're really sort of magically addictive. ■

Hot Cocoa Art

Zingerman's
roadhouse

peppermint hot cocoa

The Roadhouse and the Roadshow are full of cheer! The Peppermint Hot Cocoa is back, made with real Askinosie chocolate and homemade peppermint syrup. Crushed Hammond's candy canes and housemade whipped cream top off this chocolatey beverage with a sugared snowfall of flavor. For old school cocoa lovers, we'll have our traditional hot cocoa with a choice of whipped cream or marshmallow.

Zingerman's
Next Door café
Zingerman's
DELICATESSEN



next door café has a hot cocoa menu with 7 made-to-order drinks!

Warm-up after a day of sledding and building snowmen with a frothy mug of cocoa at the Next Door—or mix your own cup at home from our selection of hot cocoas at the Deli!

zingerman's cocoa

A mix that's deep in flavor without being overwhelmingly rich—great for everyone in the family, especially kids in après-sled mode.

mexican hot chocolate

Cinnamon spiced Oaxacan chocolate chopped and steamed with water. Foamy & aromatic. Contains almonds.

el rustico cocoa

This recipe was inspired by a chocolate bar made just for us by our friends at Askinosie Chocolate. Rich and frothy single-origin drinking chocolate, finished with a sprinkle of vanilla bean sugar.

spanish drinking chocolate

A demitasse of super thick dark chocolate from Enric Rovira in Barcelona that demands the use of a spoon.

and 3 drinks from chocola moderne

mayan eyes

Dark drinking chocolate spiced with chipotle, chile ancho, cinnamon and nutmeg. For those who like it hot and smoldering!

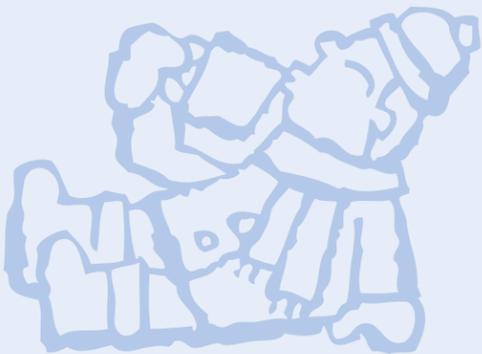
kama sutra

Coconut, cardamom, and clove, a lively combination inspired by India.

madame x-tasy

Espresso, burnt caramel, and fleur de sel—a powerful, unexpected yet balanced flavor.

Get your cup at the Next Door Café, or buy some to make at home from the Deli or online at zcob.me/deligrcery.



Zingerman's
COFFEE
COMPANY.

spicy mocha & cupid's bow latte

In January, warm up with the Coffee Company's Spicy Mocha! Enjoy the signature mocha with the addition of Hungarian paprika.

In February, grab a latte that you're sure to fall in love with. Zingerman's Coffee Company Espresso and your choice of milk with a note of rose.



Zingerman's
CANDY
MANUFACTORY

d.i.y. drinking chocolate

Grab a craft bar chocolate from one of our featured makers or the craft bulk chocolate Xoco that we carry as an easy way to create your own luxurious European-style drink!

We'll also have Zingerman's Hot Cocoa and Willie's Cacao Hot Chocolate on hand!

Visit us inside Zingerman's Coffee Company!



ound the ZCoB!



Zingerman's mail order

hot chocolate pop-up shop

Mail Order shelves will be jam-packed with all manner of rich, creamy, heartwarming hot chocolates. From the spicy original beverage of Mexico to the decadent drink of Paris, these cocoas each redefine just how delicious hot chocolate can be. *Starts mid-January. Ends when the chocolate sells out.* Quantities are limited and won't last long, so stock up quick.

Order up your favorites and have them shipped to yourself or a pal! All winter, Zingermans.com stocks Angelina Hot Chocolate from Paris, Zingerman's Hot Cocoa Mix, Spanish Drinking Chocolate, and Spanish Dark Drinking Cocoa.

hot cocoa hacks

If you have your special Next Door Café mix of hot cocoa in hand and are interested in adding a few barista tricks to serve up Hot Cocoa 2.0, check out the hacks on this spread, from Next Door Café's resident chocolate experts!

wintertime midnight hot cocoa snack secrets

From Chef Ji Hye Kim of MISS KIM

Get whatever hot cocoa is on sale at Mail Order. I always use water, never milk. I double the recommended amount of hot cocoa, so it's extra thick.

I get a Zingerman's Bakehouse bread, toast it, and spread it with lots of butter (this is key). Sprinkle hot cocoa on top. Eat it.



hot cocoa cake

A cup of hot cocoa for cake lovers!

Many years ago we issued a challenge to our bakers: come up with a cake that captures all the rich, chocolatey goodness of a cup of hot cocoa. We've tasted our way through a dozen different trials, and the winning result is now a favorite for many and a Bakehouse standard. What makes our hot cocoa cake so rich and flavorful is the special, full bodied, Guittard natural cocoa we use coupled with the added bonus of premium, American crafted, semi-sweet chocolate pieces (58% cacao). Like a cup of well-made hot cocoa, this is a cake you can enjoy at any time: in the morning, as an afternoon snack, or dessert after dinner. We love it warm, served with lots of chocolate sauce and whipped cream. Fresh raspberries, whole or made into a sauce or compote, are also a nice addition. And, of course, it's great with an actual cup of hot cocoa.



ZINGERMAN'S Cornman farms® hot cocoa bar

One of the seasonal favorites for our wintertime private events! Rich hot cocoa is accompanied by an abundant toppings tower featuring tasty additions like:

- marshmallows
- sprinkles pirolaine cookies
- crushed peppermints mint drops
- mini-chocolate chips
- coconut cinnamon drops

hot cocoa hack

Pair Zingerman's hot cocoa with a fluffy, delicately sweet handmade vanilla marshmallow from Zingerman's Candy Manufactory.





New Zingerman's Pamphlet from Midway Through

AS I WRITE THIS PIECE, THE END of the calendar year is near. The end of the pandemic and the other issues that have made 2020 so . . . memorable will, on the other hand, still be with us for a long while now. At some point, the pandemic will have passed. What we learned, though, about how to work through hard times will, I believe, be with us for the rest of our lives. Our memories—what we choose to remember—will be passed on through stories told to future partners and staff, friends and family, children and grandchildren, long after you and I will have passed on from the planet.

If it's true that history rhymes, then once upon a time, 2020 was a very strange year. One that most of us would likely prefer to forget. But it's also a year that we would probably do well to remember—understanding what happened, and reflecting on lessons and learnings, always helps us do better going forward. It's true in training, it's true in sports, it's true in relationships. It's just true. As Rebecca Solnit says, "You row forward looking back, and telling this history is part of helping people navigate toward the future. We need a litany, a rosary, a sutra, a mantra, a war chant for our victories. The past is set in daylight, and it can become a torch we can carry into the night that is the future." This new pamphlet—and the newsletter piece you're reading—is a look back, from the midway point in a pandemic none of us wanted, and none of us were ready for. Following Solnit's analogy, it will come out while we're still rowing. Hard. Against the current.

I doubt there will be another global pandemic in my lifetime. But the lessons we've learned, the tools we've used to get through, will be of great value as we deal with any challenging time we come up against in the future. If the past, as Solnit says, serves as a torch, then maybe the essays in the pamphlet are torch songs, looking back at the love and life we lost this year, but still softly lighting our way more effectively into the future. One thing I can already say for sure going forward—next time I hear vague rumors of a possible pandemic on the other side of the world, I'm going to pay a whole lot more attention and do a lot more preparation.

Rock reporter Amanda Petrusich says that musician Adrienne Lenker "Writes often about time and loss—how to cling to what we need and let go of everything else. For her, songwriting is a way of externalizing specific experiences or memories and pinning them in place, like a butterfly under glass." The essays in the pamphlet are my own butterflies under glass. Bits and pieces, processes and practices, that have helped me to get through the pandemic to this point. Weekly dispatches from what I came to think of as the "marathon through the minefield" that was 2020. The approaches I chose to share in the essays, I believe, are also timeless



and possibly universal tools that will help almost any human through hard times. Because the original essays came out online, I realized, they're essentially lost for most folks who don't make plans to save them. While I know the web is actually an archive for eternity, and printed books can be lost between the cushions on your couch without anyone even knowing, it feels like it's the other way around. Electronic media, from a day-to-day perspective, evaporates into the ether—replaced so fast we can barely remember what we were looking at or listening to just a few minutes earlier. Something interesting appears, we read, we delete, and most of us lose the thought quickly, in much the same way we "see" cars going the other way on the highway.

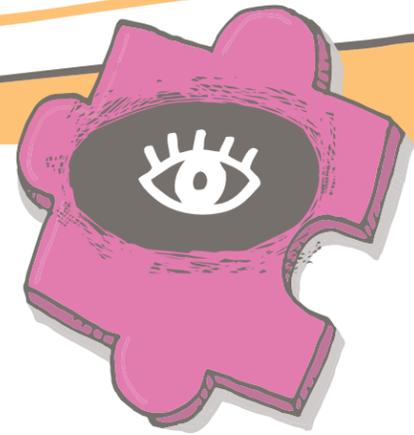
Print, for me at least, feels permanent. It's for posterity. Putting these pieces into a pamphlet seems like a sound way to memorialize the moment, the pain that the pandemic has brought, the successes that happened even in the darkness, and the lessons that have been learned. To me, print's permanence positions its contents to contribute well into the future. So, in that sense, this is more than just a scrapbook or a keepsake. The idea, instead, is to build the thoughts that follow into

regimens and routines we can use regularly to keep us grounded regardless of what's going on around us. The pandemic will eventually pass. But we know difficult times are always just a matter of days away.

One of the pieces in the pamphlet is "Vision Back." It's the idea that taking time to remember how we worked through other difficult situations can help us manage effectively through whatever we're struggling with in the moment. Which means that memories of 2020—so painful and raw still right now—will gradually become sources of inspiration and learning we can draw on to take on even more challenges in the future. They can, in a sense, inoculate us for future learnings without leaving us angry and bitter. I won't miss masks, case counts, drained out cash balances, layoffs, or helping our staff learn about unemployment insurance. But I'm hoping the life lessons we've learned will be long lived! All of the pieces in the pamphlet—choosing hope, positive beliefs, the practice of daily kindness, journaling, sitting with solitude, digging deeply into dignity, visioning, and fighting off the feeling of getting overwhelmed—have helped me enormously in the past year. But all are tools for everyday living.

Adrienne Lenker says, "A record is a recording of a time and a place and experience." This pamphlet is put forth with that in mind. The music in this one will be heard only in your head as you read, taking in a written record of a time and a place and an experience that is still unfolding even now as I write. The sounds of it are quieter than Adrienne Lenker's music. Just pages turning, pens scribbling, and whatever way you hear my voice in your head, maybe how you hear yourself responding to what I've written.

The last ten months have been an intimate experience of what it's like for our bodies when they suffer severe internal inflammation. Everything has been exaggerated, everything has been inflamed, every relationship has been strained, every bank account has been battered, faith has floundered. Simple tasks become difficult. Things we did for years without paying attention become painful. Attacking inflammation head on with force will usually fail—it mostly just leads to more inflammation. Fighting chaos with chaos, anger with anger, pain with pain . . . is doomed. There's a Buddhist chant that I remind myself of when stress levels soar and the "inflammation" gets intense: "Hatred never ceases by hatred, but by love alone is healed." We can quell inflammation with anti-inflammatories. Eventually we need to get back to the root cause and find out what went wrong and work to repair that. It's a long and important process, a big, but worthy, project. But in the moment, what we can do is breathe. Slow down. Step back. Sit down. Close our eyes. Push pause. Think good thoughts. Learn. Seek solace. Offer comfort. Connect in meaningful ways. Embrace the issues, work on the problems but do it with dignity.



Shares a Perspective the Pandemic

Calm things down, focus on kindness not conflict; generosity not jousting; dignity not disgrace.

I'm imagining this pamphlet, in a part, as a toolkit. Butterflies that can bop off their pins and fly out of the box to bring a bit of beauty to our days and our lives, no matter how far down the line we want to use them. A resource guide to help us all get through the many hard times that are still to come. When we hold onto these practices in spite of—or maybe better said, because of—the pressures of the issues at hand, they help us hold course. Getting through hard times is always hard. But when we make them the core of our daily existence, then I believe only good things can come. In the process, we help ourselves. And by doing that, we help everyone around us as well to keep pushing forward in a positive way. James Krivchenia, the drummer in Big Thief and longtime bandmate of Adrianne Lenker said, "We want to make music forever."

From where I sit I can see January on the horizon. Hopefully positive trends will be taking hold. Gabriel Garcia Marquez said, "What matters in life is not what happens to you but what you remember and how you remember it." Here are two memories I will hold close for many years to come. Early on in all this, Monica Nedeltchev, who's an integral part of the Roadhouse kitchen crew, said at a chef's meeting we were having, "It sucks that we have to go through this but if we have to go through it, I'm glad we get to go through it with such a great group of people." I agree. I feel very fortunate. I exist, I live, I work, I breathe in a blessed ecosystem that still has great beauty in it. Yes, the news has been dark, and the stress has been high. But the beauty is still there. These pieces are one of the ways I reminded myself this year to pause to take it in.

I hope that the essays in the pamphlet can provide

some positivity for you. That they will resonate and help as you process the experiences of the last ten months. And that you will remember them a couple years down the road when some other problem that has nothing to do with pandemics pops up in your life. That you can refer back to them when times are dark. That nine years from now, these lessons will still shed light. I'm writing from the halfway point of the pandemic. These pieces all came out on a Wednesday, halfway through the week. As we move into the second half, we can choose to emerge from all this with bitterness. Or we can look to the beauty and build strength together. Looking ahead, to the second half, to the rest of the 21st century, to better days of looking out for each other and looking forward toward a calmer, kinder, more caring future for all.

Ari

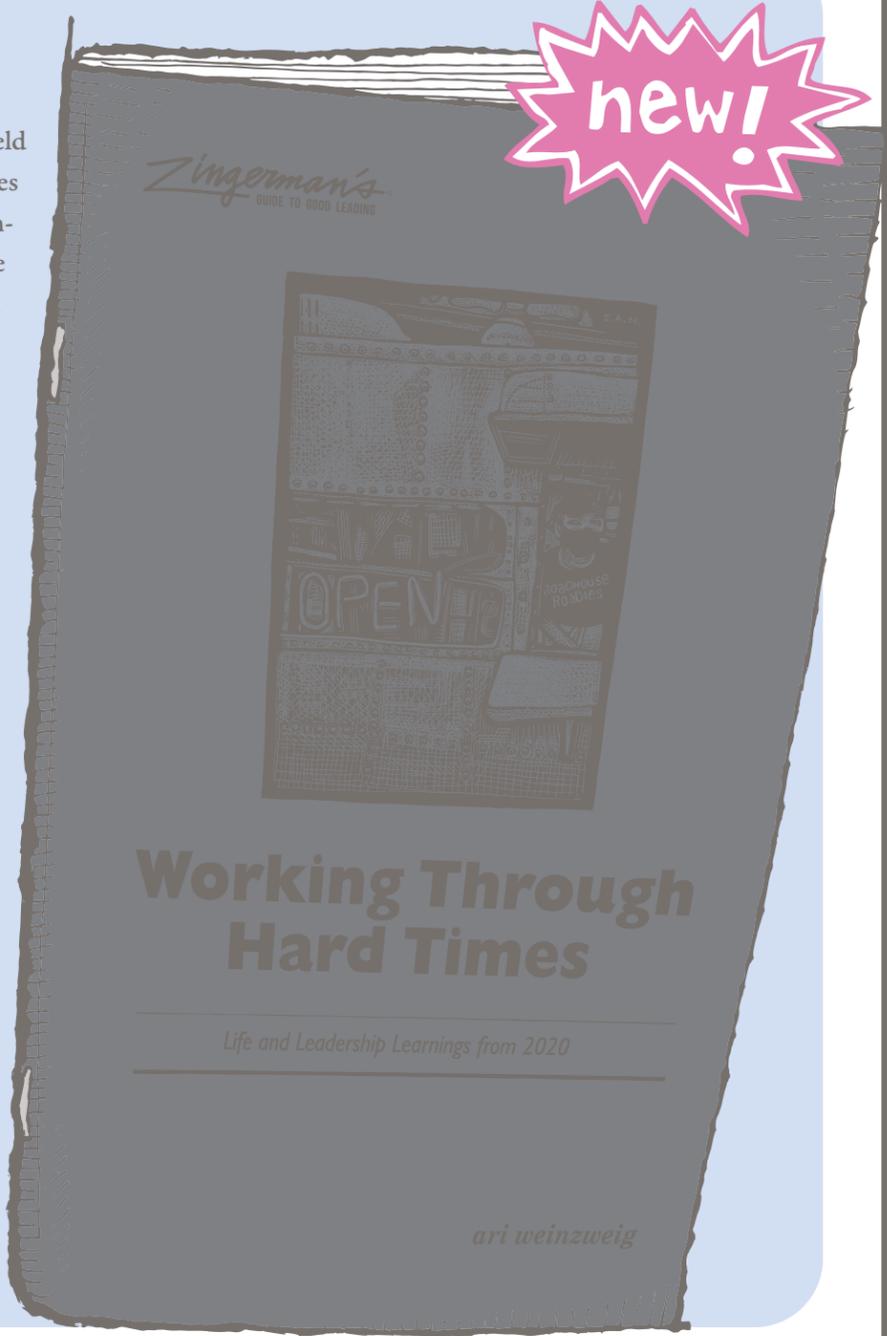
Working Through Hard Times

Life and Leadership Learnings from 2020

What a year it's been! As we work our way through the marathon of a minefield that was 2020, this newly-released pamphlet from Zingerman's Press shares Ari's look back on the lessons learned in the first ten months of the global pandemic. Each offers a tangible tool for helping get through hard days—both the pandemic with which we're currently confronted, but also any tough times in the years to come. This is (hopefully) the last pandemic any of us have to go through, but Ari's thoughts about getting through are timeless tools we can put to work throughout the rest of our lives—both at work, at home, and in our own heads.

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Make takeout fun With MISS KIM meal kits

Miss Kim has launched a range of take-home meal kit offerings to make in the comfort of your own homes this winter. Each kit includes written instructions and an emailed how-to video from Chef Ji Hye Kim herself. Here's a look at what's on offer, straight from the source.

STREET STYLE TTEOKBOKKI

One of Miss Kim's most beloved specialties is now yours to create yourself! Each kit comes complete with your choice of seasonal vegetables or pork belly, gochujang sauce, rice cakes, and toppings such as scallions, sesame seeds, and sous vide eggs.

BIBIMBOB

The base Bibimbob meal kit comes with two eggs, three banchan, sesame rice, sesame seeds, scallions, and gochujang sauce for two. Miss Kim invites you to "bulk out your bop" with a wide range of upgrades.

KOREAN BBQ

Make Korean BBQ magic at home! Each BBQ kit includes all of the fixings you need—just add your favorite protein and veggies.

STEAMED BUNS

Order Miss Kim's steamed buns to enjoy on your own timeline. The bun kit includes: 8 steamed buns, pork belly or mushrooms, ginger scallion sauce, hoisin sauce, sriracha mayo, and vegetable fixings.

Order at zcob.me/mk-mealkit



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