

# Zingerman's® news

issue #287

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you really can  
taste the difference!™

ARI'S ANNUAL  
TOP 30  
ZINGERMAN'S HITS!

#1 pick for 2021

corned beef reuben sandwich kits

ship a bit of the deli to your  
Loved ones across the Land!

Happy Holidays & Deep Appreciation  
from Everyone at Zingerman's!

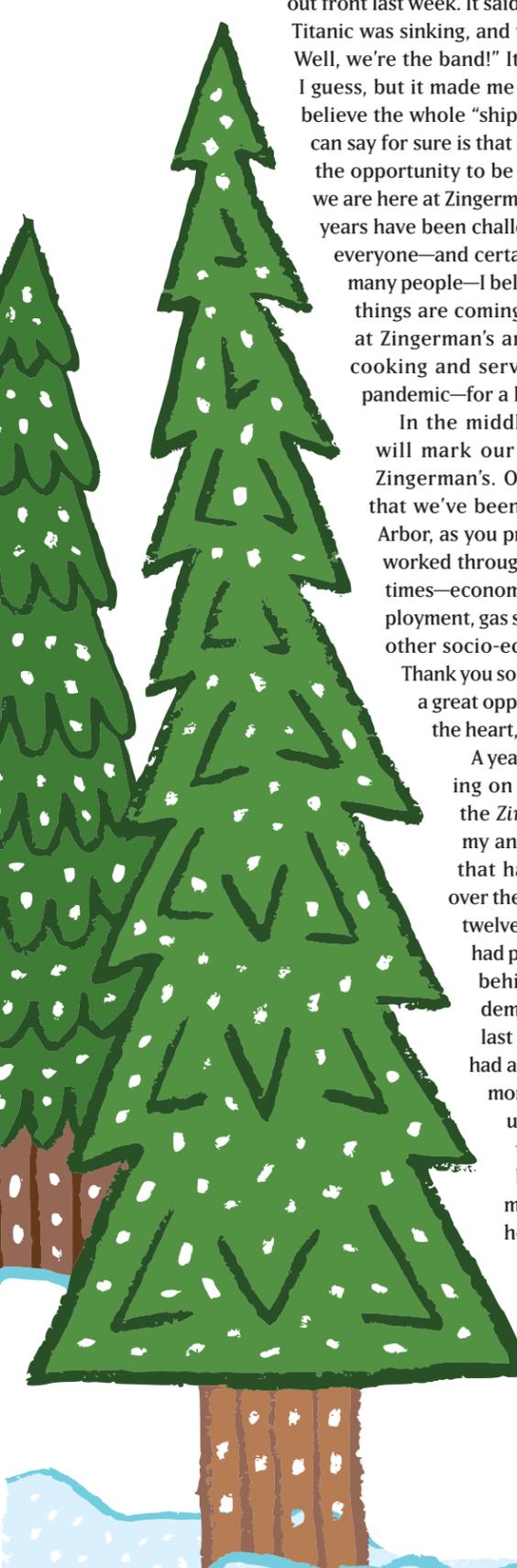
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J.A.N.



ARI'S ANNUAL  
TOP 30  
ZINGERMAN'S HITS!

HERE'S TO GOOD THINGS TO COME!  
HAPPY EVERYTHING!  
FROM EVERYONE AT ZINGERMAN'S!



I SAW a blackboard sign that some restaurant had out front last week. It said, "Remember when the Titanic was sinking, and the band kept playing? Well, we're the band!" It's kind of dark humor, I guess, but it made me laugh. I don't actually believe the whole "ship is sinking," but what I can say for sure is that I'm truly happy to have the opportunity to be "playing our music" as we are here at Zingerman's! While the last few years have been challenging for pretty much everyone—and certainly much more so for many people—I believe strongly that good things are coming. And, I know that we at Zingerman's are committed to keep cooking and serving—pandemic or no pandemic—for a long time still to come!

In the middle of March, 2022 we will mark our 40th anniversary at Zingerman's. Over the four decades that we've been working here in Ann Arbor, as you probably know, we have worked through good times and hard times—economic crashes, high unemployment, gas shortages, and assorted other socio-economic "adventures."

Thank you so much for giving us such a great opportunity. It is, said from the heart, an honor to serve you!

A year ago, when I was working on the year-end issue of the *Zingerman's News*—with my annual list of tasty foods that have been on my mind over the course of the previous twelve months—the pandemic had put us all more than a bit behind the proverbial epidemiological 8-ball. In the last few months of 2020, it had already been a long nine months of navigating a natural disaster of the sort that none of us had ever been through. I, like many of you I'm sure, was hopeful that by the fall of 2021 we would have long since been done with the collective catastrophe of Covid. It was a good thought, one that makes me smile and shake my head as I think about it now with what seems

to be yet another pandemic push about to take over the headlines. We have worked through the first 18 months of Covid. We're committed to continuing to "play on" for as many more months as it takes for this thing to wind down. And personally, I'm looking forward to another forty years of serving this very special community! I'm down with what Louis Armstrong once said: "Musicians don't retire; they stop when there's no more music in them." I've been at this for a while now, but I'm excited for what's still to come.

In 2019—a year before hardly any of us had even heard of global pandemics—Rebecca Solnit wrote,

*But ordinary people generally behave magnificently, taking care of each other and improvising rescues and the conditions of survival, connecting with each other in ways they might not in everyday life and sometimes finding in that connection something so valuable and meaningful that their stories about who they were and met and what they did shine with joy.*

In our little corner of the world, what Ms. Solnit wrote has consistently proven to be true. As challenging as it's been for everyone, I feel fortunate to be going through the pandemic here, in this compassionate and supportive community, and in a company that is filled with folks who have proven more than capable of staying collaborative and caring through the chaos. Despite the challenges, I've found inspiration every day simply by watching the great work of coworkers, the generosity of spirit of our customers, the coming together of folks in our industry, and the positive perseverance of our purveyors.

Here in the last couple months of 2021, I'm choosing again to be hopeful—I believe that this holiday season will be less disruptive than last; that Covid case numbers will recede; that our world will be at least a bit more positive, more welcoming, and a more caring place. I hope that when I put together my list for the 2022 holiday newsletter, we really will have pushed past the pandemic. I think it's safe to say that we've all had enough. It's also safe to say that, whatever happens, we have each other, and I feel incredibly fortunate for that!

My hope is that in the coming months, we at Zingerman's can offer you a bit of comfort; a sense of continuity and connection. As Maya Angelou wrote, "The ache for home lives in all of us. The safe place where we can go as we are and not be questioned." I hope that we can provide that kind of place. The olive oils, vinegars, cheeses, chocolates, and other delights that are included here are just a few of the many hundreds of items I thought about putting on the list this year. As always, I tried to include some new items as well as some old favorites. If what you see here doesn't tickle

your culinary fancy, drop me a line and I'll send you more suggestions still! Or go to [zingermanscommunity.com](http://zingermanscommunity.com) where you can get at the archive of the enews I do every week—each issue has a piece on leadership, followed by writing I've done about food and cooking.

We all have our own ways of coping with adversity. When I'm feeling down, or approaching overwhelm, tasting delicious food is one of the best ways I know to get re-grounded. A small sample of a great cheese, the aroma of a freshly brewed cup of Roadhouse Joe, a sliver of a superfine artisan chocolate, or a freshly cut wedge of some of the wonderful bread from the Bakehouse ... any or all of these can help me calm myself down and get back on course to tackle the tough issues that always, to a greater or lesser degree, lie ahead. While good food alone will not, I know, cure Covid, or remove the scourge of racism, it can, I believe, bring a bit of beauty and brightness to our lives every day. John O'Donohue said, "When we experience the Beautiful, there is a sense of homecoming." I hope that we can bring you a bit of that sense of home—when you come into one of our businesses to eat or drink; when you eat our food at your house; or when you gift something you found here to a friend or family member.

I've been asked any number of times over the last few years what I forecast will happen as the pandemic plays out. The truth is that I have no idea. I hope for the best, smile, stay connected and positive, and keep working to make our little ecosystem here at Zingerman's a more welcoming and positive place to shop, eat, and work. However, as things happen over the coming months and years, I'm committed to making our path here a meaningfully connected one. How we handle what's to come will be the subject matter for many stories still to be written. Whatever we are able to do, will to a great extent be because of you. The graciousness of our guests, the care of our community, the support that so many have given, and continue to give us, is so important. We're able to feed you, only because your support feeds our spirit. So thank you! As the great composer Aaron Copeland said, "All musicians, creators and performers alike, think of the gifted listener as a key figure in the musical universe." I'm honored to play for so many wonderfully gifted listeners. Here's to good things to come!

Ari

## CRANBERRY WALNUT PIE



one of the quiet wonders of the bakehouse

While I like all the pies the Bakehouse makes, this is one of my favorites. I'm not alone. *Good Housekeeping* magazine once called it one of the "top mail order pies in the country." The colors alone are awesome—autumnal and amazing reds, yellows, and browns. I think what puts it over the top is the old-style Muscovado brown sugar that we get from Mauritius. Its flavor is just so much better than the commercial brown sugar everyone else uses. Most commercial brown sugar has actually been refined all the way down to white, taking out all its natural molasses, and then a bit of molasses is added back to give it color. Flavor wise, commercial brown sugar really isn't all that much different from white. You really can taste the difference. It's very flavorful and far less sweet, which is part of what I love about this pie. The walnuts and cranberries are the stars of the show—the sugar is really more like a background singer. The all-butter crust holds it all together.

Available at the Bakeshop, Deli, and zingermans.com.



## GLARNER ALPKÄSE AOP 2020

lovely limited edition cheese from the mountains of Switzerland

Each spring farmers in the mountains walk their herds from lower pastures to the unplowed meadows at high altitude. The cows' diet up in the mountains is marvelously diverse and the flavor of the milk reflects it. Historically, some of the best mountain cheeses you'll ever have are Alpage cheeses made in this way. Supplies are limited—it's a lot of work to take the animals up and back down, and the cheesemakers essentially live in isolation on the mountain tops four months out of the year—they've been social-distancing in this way I guess for centuries.

The Glarner Alp cheese is made in the mountains surrounding the town of Glarus in the northeastern part of the country. It's washed regularly with a brine solution during the aging, both to firm up the natural rind and to develop the flavor of the cheese. The wheels are aged on wooden boards to help them breathe properly during maturing. The flavor is full and delicious, with that magical "nose" that the best Swiss mountain cheeses deliver. The family stays up in the mountains, working at altitudes between 4,000 and 6,000 feet. Their only contact with the outside world during those four months are weekly helicopter deliveries of food and laundry!

Pick some up at the Deli cheese counter!

## TYPUGLIA OLIVE OIL

the queen of apulian olive oils

Elia Pellegrino's olive oil estate in Puglia, the ankle of Italy's boot, is a big, brawny, rambling plot of land a couple dozen miles from the Adriatic Sea. The olive trees are the handsome old variety, gnarled specimens that artists prefer to draw. The olive oil he makes is totally in sync with the scenery—fruity, spicy, and bold.

TyPuglia extra virgin olive oil is made entirely from coratina olives, which Elia calls "the queen of Apulian olives." They're a coveted varietal for making peppery powerful oils, which is what you get with this olive oil. It's a condiment that can stand up to beans, pasta, and red meats. Elia enjoys it on a slab of farm bread topped with fresh smashed tomatoes, sea salt, and a glistening coat of TyPuglia.

Buy a limited-edition bottle at the Deli or online at zingermans.com.



## TREA WILDFLOWER HONEY FROM GREECE

a culinary gift from the island of thasos

Here's an awesome way to lighten and brighten a cold day. Toast a slice of good bread from the Bakehouse—I'm really high right now on the True North. Pour on a bit of your favorite olive oil. Spread on some of the Creamery's handmade Cream Cheese, or the fresh ricotta we get at the Cream Top Shop from Bellwether Farms. Then spoon on some of this honey. "Heavenly" is an understatement. And you can make the whole thing in about two minutes.

This wildflower honey is gathered by local producers who move their beehives to different places along the countryside, creating a unique honey. It combines nectar from an array of blossoms, as well as the local pine trees, and gets the added influence of the salt from the sea. Lightly butterscotchy, delicate, almondy, maybe a hint of cantaloupe. It is a lovely clear, translucent amber in color. The honey is high in fructose, so it stays clear and flows naturally. And yet, it's so thick that if you hold a spoonful of it straight up and down, it will still take a minute or two for the honey to drip off. It's a bit like eating liquid ribbon candy. You almost have to chew it.

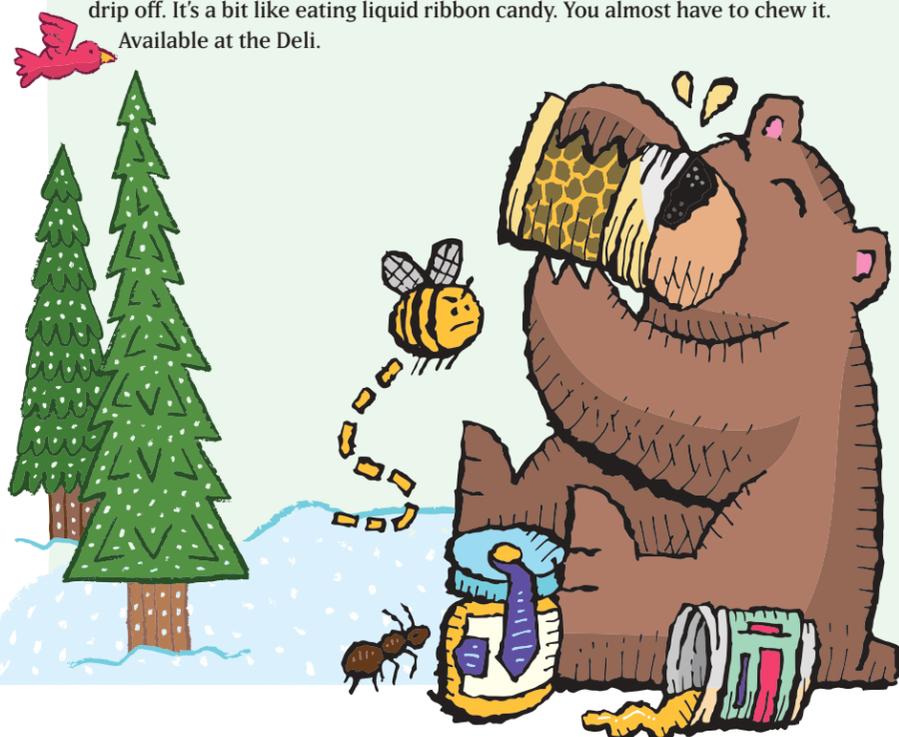
Available at the Deli.

## PATAGONIA PROVISIONS SMOKED MACKEREL FROM SPAIN

make your meal into something special

If you like tinned fish even a tenth as much as I do, you'll definitely want to check out this smoked mackerel we have at the Deli. The mackerel are line caught in the Bay of Biscay by longtime fishing families from the port of Santoña, Spain in the Basque country—about halfway between Bilbao and Santander. The Galician firm of Perez Lafuente that crafts this mackerel is a fourth-generation company that specializes in responsibly harvested seafood in the village of Vilanova de Arousa. It's deliciously delicate, marvelously moist, only subtly smoky, and super flavorful. It's packed in extra virgin olive oil, so the oil is tasty too. (You could use the oil to toss with pasta, top with toasted breadcrumbs, and make a magical evening meal.) You can also put it on a green salad (add the breadcrumbs too—it's a terrific touch). Great in scrambled eggs. The mackerel is surprisingly good hot. Eat for a main course or an appetizer.

Available at the Deli.



# ARI'S ANNUAL TOP 30 ZINGERMAN'S HITS!



## ARTISAN PASTAS NOT TO MISS

I could go on at great length but ... I'll just say, the difference between great artisan pasta and the so-so stuff most Americans are used to is night and day. Here are four to add to your pantry:

**Martelli Maccheroni**—I've been eating this pasta for 30 years now, and it still blows my mind because it's just so freaking good!

**Mancini Mezze Maniche**—"Short sleeve" tubettes of this farmstead pasta from Italy's Marche region.

**Primo Grano Rustichella**—Made from a special variety of wheat to recreate what would have been used for pasta when Gianluigi Peduzzi's grandfather started the family firm in 1924.

**Gentile Vesuvio**—Artisan offering from the famous pasta-making town of Gragnano, they're shaped to resemble the wisps of smoke coming out of Mt. Vesuvius!

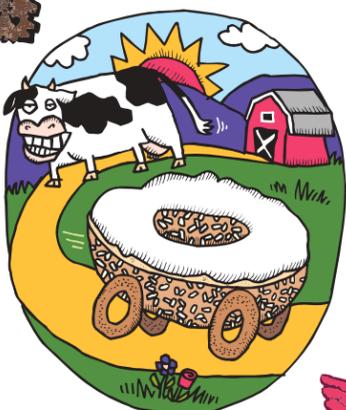
Pick up some pasta at the Deli or at [zingermans.com](http://zingermans.com).

## DOBOS TORTA FROM THE BAKEHOUSE

a 19th century budapest classic

Though today it could be the single most popular cake in Hungary, the torta dates back to the creative culinary work of József Dobos who first developed it in his Budapest bakery in 1884. It was the height of the Austro-Hungarian empire, an era in which the arts, architecture, music, and science all bloomed. Dobos was one of the best-known pastry chefs of that era, in what's probably the most pastry-loving country in Europe. The Dobos Torta at the Bakehouse is a beautiful work of art to behold! It's made of five thin layers of very light vanilla cake, sandwiched around a chocolate buttercream. More chocolate buttercream coats the sides of the torte, which are then dusted with chocolate crumbles. The rectangular cakes are topped with a thin layer of almost-crunchy, slightly chewy, delicious caramel. It's divine. At the Bakehouse, we make the buttercream with Valrhona chocolate and a touch of espresso. Kudos to the Bakehouse pastry crew for being able to create such a wonderfully delicious and accurate rendition of a Hungarian classic!

Partake in this cake at the Deli and Bakeshop.



## LUISA ABRAM CHOCOLATE FROM BRAZIL

a rare chocolate made solely from wild cacao

This is the only chocolate I know of that's made only from wild cacao, hand gathered in the Brazilian Amazon. Luisa Abram and her family in Brazil are doing great work with hard-to-find old varieties and crafting some exceptional, complexly flavored bars. We have three great tasting bars from Luisa Abram at the Candy Store inside Zingerman's Coffee Company. All are highly recommended.

### Rio Tocantins Wild Cocoa 81%

The cacao for this bar is gathered by communities that live on the banks of the Tocantins River. Light, very fruity, lots of lovely tannins, almost grape-fruity. The finish is clean and long. It won a gold medal at the Academy of Chocolate Awards in London last year!

### White Chocolate with Brazil Nuts

The Abrams caramelize the sugar to give the bar a bit more depth of flavor and a delicate undertone of toastiness. Very creamy on the tongue and not super sweet—it's got the same, relatively small, amount of sugar as a bar with 70% cacao content. The crunchiness comes from a handmade praline made with Brazil nuts. A marvelous little hint of molasses and brown sugar in the finish.

### Wild Juruá 70%

A super special, rare new chocolate made from Brazilian wild cacao Juruá. The proceeds from the bar go to support five families who are harvesting this wild cacao in the Amazon. The importers—Matt and Yelena Caputo in Utah—prepaid for the whole harvest to help with cash flow. We're honored to be a small part of this special project. The bar has an exceptional fruity lightness, a touch of tannin, and unusually interesting complexity.

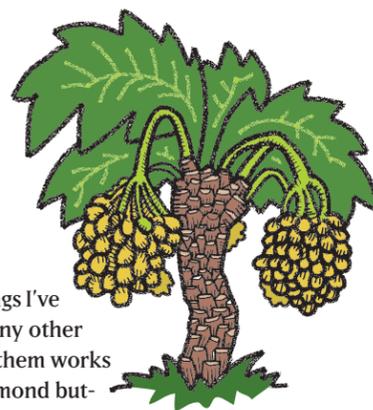


## INCREDIBLE DATES FROM CALIFORNIA

medjool dates from rancho meladuco in the coachella valley

These are, I will say with certainty, one of the most delicious things I've eaten in ages! Moist and meaningfully more flavorful than any other dates I've eaten! Add them to salads and sandwiches. Stuffing them works beautifully for an appetizer. Terrific with Georgia Grinders' almond butter or hazelnut butter that we have at the Deli. Great with goat cheese or cream cheese, especially the artisan offerings from the Creamery. Really fine with feta. Add to smoked chicken salad with some of that awesome smoked chicken from the Roadhouse. I often start my day by having a "date with coffee," both literally and figuratively. I sit down with one of these amazing dates and a good cup of coffee (the 2021 Holiday Blend!). Sip, nibble a small bit of the date, savor, breathe deep, reflect, repeat.

Available at the Deli and [zingermans.com](http://zingermans.com). For more treats with dates, check out the Date, Fig & Pomegranate Babka the Bakehouse is making for Mail Order, as well as the Date, Sesame & Almond Rugelach.



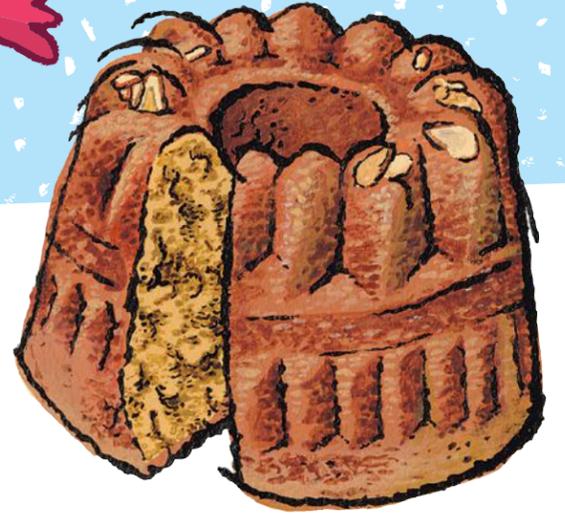
## ZINGERMAN'S CREAMERY CREAM CHEESE

handmade as it would have been in 1900

If you want to taste what American cream cheese was meant to be, long before factories, high heat pasteurization, mechanical extrusion, and ways to extend shelf life from three weeks to three years were the norm, stop by and try some of this! Handmade from local milk with nothing more than the addition of sea salt and cream, it is a wonderful blessing for your collective table. Spread on one of those great bagels or Zinglish Muffins from the Bakehouse, it's one of my favorite foods anywhere!

Available at the Creamery, Deli, Bakeshop, and [zingermans.com](http://zingermans.com), as well as on the menu at the Roadhouse and Coffee Company.

# ARI'S ANNUAL TOP 30 ZINGERMAN'S HITS!



## BEAUTIFUL TINS OF BIANCO DINAPOLI TOMATOES

*so good, i've been eating them  
right out of the can*

The colorful labels in which these tomato tins are carefully wrapped make me smile every time I see them at the Roadhouse and Cream Top Shop. Now that our local tomato season is sadly over (I say that living with a tomato farmer), the Bianco DiNapoli tinned tomatoes are a staple ingredient in our kitchen. The tomatoes themselves are grown in California by my friend Chris Bianco's friend Rob DiNapoli. The DiNapoli family has been canning high quality fruit since 1939. Their collaboration on these tomatoes is seriously world class. They're all organically grown, they're hand selected to make sure they're properly ripe, and then they're steam-peeled. No additives, no preservatives. Each can gets a couple leaves of fresh organic basil and a small bit of Pacific sea salt.

The Bianco DiNapoli tomatoes are available, "crushed" or "whole," in the beautiful retail tins at the Cream Top Shop and the Roadhouse.



## TUNISIAN OLIVE OIL CAKE FROM THE BAKEHOUSE

*a bit of northern mediterranean  
culinary "sunshine!"*

One of my favorite Bakehouse coffee cakes and another great example of our drive to study the traditional baked goods of other cultures. This recipe inspiration is from Majid and Onsa Mahjoub, from whom we get our terrific traditional foods from Tunisia. Their organic extra virgin olive oil—made from olives on their own land and pressed right on the farm, is what we cook with each evening at our house. It's the featured ingredient in this great cake along with a good bit of fresh orange juice, orange liqueur, fresh lemon zest, flour, eggs, and toasted almonds (no butter). It is tasty grilled up in a skillet with olive oil. Given that the traditional Chanukah miracle and meals are all about olive oil, this cake is the perfect thing to serve after dinner, though you don't need a special occasion to serve it. And as the days get shorter, it brings a bit of Mediterranean sunshine to us here in the Midwest!

Available at the Bakeshop, Deli, or shipped to your door from [zingermans.com](http://zingermans.com).

## 1924 BLUE CHEESE FROM THE MONS FAMILY IN FRANCE

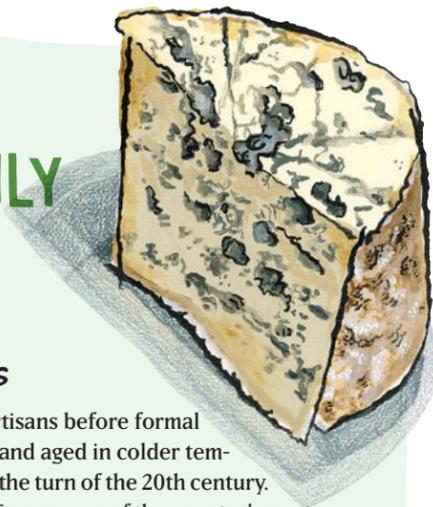
*a terrific taste of "traditional  
roquefort" and the roaring twenties*

1924 is an homage to the Roquefort made by old-school artisans before formal legislation required it to be made solely from sheep's milk and aged in colder temperatures. This is Roquefort folks might have eaten back at the turn of the 20th century. The cheese is made for, and aged by, our friends at Mons in France, one of the country's most respected cheese maturers for many decades. Here's what they shared:

*1924 is made with a blend of ewe's and cow's milk at the Fromagerie de Laqueuille, Puy de Dome. The cheese is aged at a higher temperature, allowing a natural rind to form and encouraging a savoury flavour profile. Our cheeses are aged at our caves near Roanne, almost 400 miles from Roquefort. It has a rich biscuity sweetness, sometimes edging towards white chocolate, complimented by mineral, herbal notes.*

Lively and smooth. Not too strong, but still substantial, the flavor is a bit bacony with maybe a hint of butterscotch. It has a lovely creamy texture, and nice long clean finish. I love it on potatoes, salads, or a slice of toasted Roadhouse bread, French baguette, or Country Miche.

You'll find this taste of the Roaring Twenties at the Deli.



## RÓZSAVÖLGYI ARTISAN CHOCOLATE BARS WITH HUNGARIAN HOT PAPRIKA

*the best of budapest arrives in ann arbor*

It took us about ten years to get this amazing artisan chocolate to Ann Arbor from Budapest. The brand name means "Valley of the Roses" ("Rozha-vol-ye" is the closest I can get to proper pronunciation). Of the many marvelous offerings we receive from Rózsavölgyi, my favorite remains the 73-percent dark chocolate spiced with hot Hungarian paprika. It's dark, complex, delicious, and spicy! In order to elevate the paprika flavours, hints of cloves and cinnamon are added.

The heat from the paprika is slow to rise, never dominates, but is definitely distinctive. I love it! Whether it's for casual eating on your own at home on a Tuesday evening, a gift for one of your chocolate-passionate friends, or just to nibble on with your morning coffee (a combination I keep returning to), put this one on your shopping list soon!

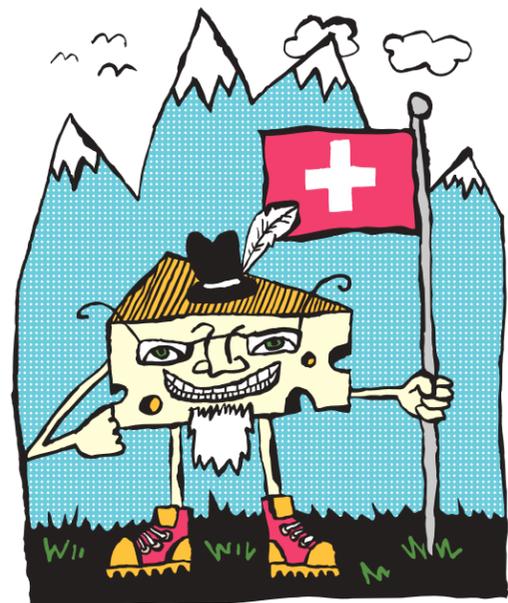
You can get this beautiful spicy chocolate bar at the Candy Store and at the Deli.



## RAHMTALER CHEESE— HANDMADE BY HANSRUEDI GASSER

*the original full cream  
Switzerland Swiss at the deli*

This Rahmtaler cheese that dates back to the 16th century is the much older way of making what most of the cheese world knows well as Emmentaler. It's creamier and has a more tender and smoother texture. It's handmade by Hansruedi Gasser, one of only three makers who craft this old school, raw milk Swiss. This artisan Rahmtaler, cut from wheels so big they weigh more than I do, is one of my favorites. Buttery with a hint of hazelnut, maybe a little touch of sweetness that reminds me subtly of black cherry, and a bit of cooked cream, it's terrific just to eat as is. Or put it on a sandwich spread with good mustard and paired with slices of cured or cooked ham. Add it to mac and cheese, or melt it into fondue. It's a great pairing with a bit of butter and some slices of Vollkornbrot from the Bakehouse. Whether it's for snacks, sandwiches, or sauces, Rahmtaler is a really great way to go! Enjoy! Or as one would say in Swiss German, "En Guete!"





## THE PIMENTO CHEESE CAPITAL OF THE MIDWEST

*from the masters to michigan, to your holiday table*

It's been over ten years since we started making this pimento cheese here in the ZCoB. I put together the recipe after tasting 20 or 30 versions around the South. At the time we introduced it, it was the rare person in Ann Arbor who even knew what it was. Today, pimento cheese is a Zingerman's classic that shows up everywhere from the cold cases at the Cream Top Shop and the Deli, to dinner tables at the Roadhouse and our catering events. We even ship it south of the Mason Dixon line! Can it be that good? Well, I'll just say that a) I've seen people cheer when it comes to their table, b) I've had a goodly number of folks confess to being addicted, and c) I'm watching a woman at the Coffee Company eat some on her toast right now while I'm writing and she has a big smile on her face. And perhaps most meaningful of all, a woman stopped the other evening at the Roadhouse to say, "I've been living in the South for almost 40 years now and this is absolutely the best pimento cheese I've ever had!"

If you have a restaurant or a retail shop out in the world, we're happy to wholesale some to you too! Email us at [creamery@zingermans.com](mailto:creamery@zingermans.com).

Available at the Cream Top Shop, Roadhouse, Deli, and [zingermans.com](http://zingermans.com).



## SHAWN ASKINOSIE'S SUPER EXCELLENT ECUADOR CHOCOLATE NIBBLE BAR

*world class chocolate laced with crunchy, toasted cacao nibs*

This excellent Ecuadorian bar is made from 70% dark chocolate from a single source. The beans it's made from are primarily the Ariba varietal, which are very well regarded in high-end chocolate circles for the complexity of flavor they bring. The nibs that are layered thickly across the back surface of the bar are the same cacao that goes into the chocolate, so, in one of those layered culinary experiences I love, you're tasting the chocolate twice in each bite—ground, conched, until it's really smooth with sugar, and also in its roasted, cracked, winnowed, chewy, and unsweetened form. It has an exceptionally deep heady aroma that reminds me a bit of bourbon or aged balsamic vinegar aging in wood barrels—it's got an aromatic, enticing, earthiness to it. Barely sweet, it's almost savory in its marvelousness. I love the dry tannins in the finish. Because the nibs bring such a nice crunch, Allison Schraf at the Candy Store says she recommends the bar regularly to chocolate lovers who like nuts but aren't allowed to eat them.

You can find the bar at the Candy Store inside the Coffee Company on Plaza Drive.

At the Deli we have the same superb San Jose del Tambo Askinosie bar, but without the nibs—it's equally excellent!



## FANTASTIC FRIED TOFU FROM MISS KIM

*crispy and custardy*

Everyone around the Zingerman's Community of Businesses continues to buzz about Ji Hye's wonderful national recognition as a member of the *Food & Wine* magazine's "Best New Chefs" list! To receive her award, Ji Hye flew out to Aspen. For the event, each of the chefs who were being recognized prepared one dish. Ji Hye chose fried tofu. Here's what Khushbu Shah at *Food & Wine* says about the fried tofu at Miss Kim:

*Every time I eat tofu, I hope it will magically turn into the Korean fried tofu from Miss Kim in Ann Arbor, Michigan. The cubes are shatteringly crisp on the outside, custardy on the inside, and blanketed with a sweet and spicy chili glaze. It's the kind of dish you immediately regret not ordering two of and the kind you will never want to share.*



## IBÉRICO DE BELLOTA CHORIZO

*the world's most highly prized pork makes for a seriously amazing cured sausage*

In *The New Spanish Table*, Anya Von Bremzen wrote of Iberico bellota pork, it is "the pig's proudest moment—a cured ham so luxurious and unique the Spanish venerate it as if it were a religious cult or a pleasure-inducing drug." The hogs that are raised for bellota ham or sausage like this spend their last 90 to 120 days grazing freely in the semi-managed, million-acre, old oak forests in Western Spain known as the dehesa. During that period, the pigs that qualify to get the bellota label eat an average of thirteen to twenty-two pounds of acorns a day! The acorn diet alters both the fat and the flavor of the meat overall. I've been loving the Iberico bellota chorizo—cured, paprika-spiced, salami. A few small slivers are enough to brighten my day. Really good in bean dishes, or added to the sauté you do to start a summer tomato soup. You can also stuff a small bit inside some of those amazing Rancho Meladuco dates and sauté them like that, or gild the pork lily by wrapping the chorizo-stuffed date in bacon and frying the whole thing that way.

You'll find it at the Deli!



## HOLIDAY BLEND FROM THE COFFEE COMPANY

*a beautiful brew that can turn any day into a holiday!*

If you're thinking about what to drink when you dive into a nice bite of pie from the Bakehouse, this seasonal brew from the Coffee Company is the perfect pairing. We've been doing an annual Holiday Blend for over a decade now—the 2021 vintage maintains the tradition of marvelous flavors while still bringing its own personality to the flavorful fore!! This year, Steve, Matthew, Chris and everyone at the Coffee Company have put together a trio of terrific beans: 50% Espresso #1, 25% Peru Corral de Piedra, 25% Costa Rica Willows Special Reserve. Matthew says:

*When we developed this year's Holiday Blend, we paired two of our favorite estate coffees from Hacienda Miramonte in Costa Rica and Daterra Estate in Brazil with beans from the ASPROAGRO co-op in Peru. We have been sourcing each of these coffees for many years and are proud to have shaken hands with the producers. These relationships will last many more years to come—the attention and care of the producers are reflected in the flavor of each cup! This blend is rich, layered, and silky smooth with hints of cocoa. At the Coffee Company, Deli, Roadhouse, and Mail Order!*

Want to sign up for regular shipments of Zingerman's Coffee? Check out Zingerman's Coffee Club and/or the Zingerman's Coffee Subscription at [zingermans.com](http://zingermans.com).



# ARI'S ANNUAL TOP 30 ZINGERMAN'S HITS!



## MIELI THUN HONEY VINEGAR FROM ITALY

*a traditional treat from the mountains of northern Italy*

Most of what's sold out in the world as "honey vinegar" is simply vinegar to which honey has been added. Thanks to the late-hero of the artisan honey world, Andrea Paternoster, we can take a pass on all the imposters.

Instead we have the real thing, which it turns out, is really, really good! All that's in it is honey and water. No sugar. No artificial stuff. No added flavorings. The mead is then put up into 225-liter oak barrels. As simple as the process sounds, they put a good fifteen years into figuring out how to do this properly. Delicious on salads or even sipped out of the bottle!

Find out what the buzz is about at the Deli.



## CHOCOLATE FROM CUNA DE PIEDRA

*homage to the beauty of Mexico*

Cuna de Piedra was founded, formally, on March 14, 2019 (a day before we celebrated our 38th anniversary at Zingerman's), near Monterey in northeastern Mexico, roughly halfway by highway from Mexico City to San Antonio. Their vision and their values—which manifest in the chocolate—are very aligned with ours:

*Our mission is to raise the quality of life of everyone involved in the process of our chocolates, from those who grow and harvest the land, to those who consume our bars. We want to reshape the perception about Mexican products, inside and outside Mexico, and to share the beauty of our traditions to all the corners of Mexico and to the rest of the world. We make 100% Mexican products, with Mexican ingredients, by Mexican hands, in a country with the longest unbroken history of cacao domestication, growth and consumption. For us cacao is more than a crop; it is deeply rooted in our culture and always associated with community and sharing.*

We have four bars on hand right now—some at the Deli, some at the Candy Store (inside the Coffee Company out on Plaza Drive).

### 73% cacao from Soconusco, Chiapas with Mezcal Joven

Mezcal is gentle but still prominently present in the flavor; and the bar has a wonderfully fresh, buttery texture on the tongue.

### 73% cacao from Tabasco with Hibiscus Flowers

The flowers are hand harvested by the indigenous community and the dark chocolate is beautifully accented by their bright tartness.

### 73% Tabasco Cacao with Smoked Heirloom Chile

The flavor of the chiles is, appropriately, an accent, not a dominant force.

### 60% Chocolate de Mesa Chinantla, Oaxaca with Mexican Cinnamon

These dark chocolate discs, scented with the Ceylon Cinnamon that's long been favored in Mexico, are technically designed to make drinking chocolate, but I just eat them as they are. The cacao comes from the permaculture farm of Doña Dionisia García northeast of Oaxaca.

## SUMMERDOWN MINT CHOCOLATES FROM ENGLAND

*seriously addictive!*

If you like the combination of mint and chocolate as much as I do, you may want to try out these terrific English imports ASAP. They're made with, best I can tell, the only single-estate mint oil in Europe. The mint oil variety is Black Mitchem, which dates to the middle of the 18th century. Particularly aromatic, it was once the pride of English peppermints, but by the end of the 20th century it was found only in the American northwest.

Summerdown's offerings are on the shelves at the Candy Store and Mail Order. One is the chocolate mint creams—a thick layer of minty white peppermint "cream" with a thin layer of dark chocolate. The other are "crisps"—flat sheets of chocolate spiked with slivers of sugar and mint.

Available at [zingermans.com](http://zingermans.com), the Candy Company and the Deli.



## ZINGERMAN'S FOOD TOURS

*the zingerman's experience in travel, taste, and taking you to the source*

Feel like your life has been on hold for the last 22 months? Ready to take a big, bold step into a more positive future? Eager to feed your long-standing fascination with intriguing overseas travel? Want to give a gift that the recipient will remember fondly for the rest of their life? We have just the ticket! Whether it's Hungary, Spain, Croatia, Italy, Morocco, and more, managing partner Kristie Brablec and Zingerman's Food Tours take you to the source of some of our favorite artisan food and wine producers. Over the course of a week of great eating, drinking, and learning, we help connect you to the culture and history of a region, the spirit of its people, and the out-of-the-mainstream rhythm of daily life. Building on forty years of relationships in the food and travel world, we connect the limited number of tour goers with amazing craft producers, exceptional home cooks, and world class winemakers. They are, to say the least, trips of a lifetime. If you're ready to take a great leap forward into the post-pandemic future, to make a vote for hope, consider booking a Zingerman's Food Tour. Kristie's caring, creative, bright, benevolent presence is probably worth much of the price of admission! As the 20th century Chinese philosopher Lin Yutang once said, "Hope is like a road in the country: there was never a road, but when many people walk on it, the road comes into existence."

Book your next food adventure with us at [zingermansfoodtours.com](http://zingermansfoodtours.com).





## ZING ART FOR SALE

from our "living room" to yours

If you're wondering what to get someone you care about for a holiday gift, give one of these original pieces some thought. It's a chance to have a piece of Zingerman's hanging on your wall—a bit of creative background to set the mood when you sit down to eat something really special. For the most part, the posters are practical—they help convey some of the cool foods we have for sale, let customers know about specials, help us sell and help you buy! After their moments—or in most cases, month—of glory on the Deli floor, these one-of-a-kind posters become available for purchase on our website. Our collection has grown so big we have as many posters as there are bricks on Detroit Street. Maybe more! Consider sending a poster to a friend or family member, or that client that just totally loves Zingerman's, as a gift! Whoever gets it will surely remember you for years to come!

FREE shipping within the continental U.S. or come on over for a nosh and pick your poster up. [zcob.me/art4sale](http://zcob.me/art4sale)

## KENTUCKY ROSE CHEESE

a wonderful role model for "milk's leap toward immortality"

Writer Clifton Fadiman, quite a radical back in the middle decades of the 20th century, once famously called cheese "milk's leap toward immortality." When I eat this delicious, full flavored, creamy, and complex Kentucky Rose from Kenny Mattingly and crew down in south central Kentucky, it immediately calls Clifton Fadiman's quote to mind. Kentucky Rose is a raw milk semi-firm cheese that brings out the nuances of all the great milk from the farm's herd. Creamy on the palate, it's almost floral in its aromatics, and it's got just the right bit of salinity. At the Roadhouse, Kentucky Rose is on the cheese boards along with some balsamic-roasted grapes. At your house it will pair really well with the autumn apples from the Farmer's Market. It's just as much at home with ham; it would make a happy match with some of the country ham we get from Nancy Newsom in Princeton, Kentucky. It would be great on a sandwich, melt it on potatoes or put some on a salad. Kentucky Rose is really tasty with the Bakehouse's Sourdough, and it pairs particularly well with wheat beers or ales.

You can try Kentucky Rose at the Roadhouse and the Cream Top Shop.

## COUNTRY MICHE FROM THE BAKEHOUSE

marvelously beautiful, terrifically tasty bread

The Country Miche is a near perfect manifestation of French food writer Maguelonne Toussaint-Samat's statement in *History of Food*: "Really good bread makes you feel happy just to smell it, look at it, bite, chew and swallow it." It's a blend of four: high extraction hard red spring wheat, organic spelt, organic buckwheat, and organic rye—the latter three of which are all freshly milled right here at the Bakehouse. By milling heirloom grains on site, we have the chance to put all those natural nutrients into the bread.

The Bakehouse's Country Miche is so exceptionally marvelous it would be wholly at home in a top-notch French country bakery circa 1880. Beautiful chestnut-colored crumb with big holes (which artisan bakers are always working to make happen) with lovely flecks of bran. The aroma is lively, slightly sour, substantial but not strong, sturdy, and comforting. The bread's flavor is big, almost meaty, very wheaty, complex and fascinatingly full. To say that this has been a challenging couple years in the world would clearly be an understatement on most any level. But as Cervantes once said, "All sorrows are less with bread." The Country Miche gives me great comfort and I hope it does a bit of the same for you.

Available at the Bakeshop, Deli, or shipped to your door from [zingermans.com](http://zingermans.com).



## CRUSCHI CRUNCHY FRIED SWEET PEPPERS FROM SOUTHERN ITALY

the potato chip of the pepper world

These amazing little fried peppers—which are not spicy—are as awesome as potato chips and also equally addictive. Cruschi (pronounced, "Krew-ski") come to us from the southern Italian region of Basilicata. They're made from the old varietal, the *Peperone di Senise*, a pepper so special it has a denomination of origin like a wine. The freshly picked peppers are strung into large wreaths, then hung in open-walled sheds to dry for three to four weeks. When the peppers are completely dry, the wreaths are carefully unstrung and the peppers are fried in local olive oil until the skin is a deep dark, brick red with a terrific crispy texture. Crumble them onto pasta or add them to omelets. Or try them crushed atop bruschetta—toasted Farm Bread with olive oil, ricotta, and these peppers is a delight. Pack them for lunch, put them out in a bowl to munch on while you watch a good film, or stick a bag in the car for when you get stuck in traffic!

Available at the Deli and [zingermans.com](http://zingermans.com).

## PISTACCHIOSA

splendid spread made from sicilian pistachios and extra virgin olive oil

If you want a little something to brighten your day, put a culinary-inspired smile on your face, and leave some lovely fine flavors on your tongue, pick up a jar of this incredible pistachio and extra virgin olive oil spread from central Italy. The Pistacchiosa is made from a very high percentage (35%) of Sicilian pistachios (some of the best in the world), extra virgin olive oil, and a bit of sugar. It has just that right balance—nuts, savory, sweet, super rich but still light. You can use it on just about anything—toast is my top pick. Paesano or Rustic Italian are ideal. It's great on pasta, especially if you wanted to do a small pasta dish for a slightly sweet, slightly savory course. Or you can flip the culinary coin and use it with gelato, yogurt, or some of the really amazing ricotta we get at the Cream Top Shop from Bellwether Farms in California. Admittedly, I've just been dipping a spoon in the jar and eating it that way. It's that good.

Available at the Candy Store and [zingermans.com](http://zingermans.com).



# A COLLECTION OF CATERING OPTIONS FROM ACROSS THE ZCOB



**GREYLINE**  
ZINGERMAN'S EVENT SPACE

ZINGERMAN'S  
**Cornman farms**

Zingerman's  
**creamery**

Zingerman's  
**BAKEHOUSE**

Zingerman's  
**roadhouse**

Zingerman's  
**Catering and Events**

## zingerman's cornman farms

Want to host your holiday event in this historic, 19<sup>th</sup> century setting? We have limited dates left, so sign up soon! Weddings, business parties, bar and bat mitzvahs ... we're happy to talk!

## zingerman's catering & events

Successfully catering memorable events takes range, and the Deli has that in spades! Everything from deli platters to delicious onsite dinner service.

## zingerman's greyline

A great place to host your staff party or family celebration, in the historic, renovated Greyhound bus station in downtown Ann Arbor.

## zingerman's roadhouse

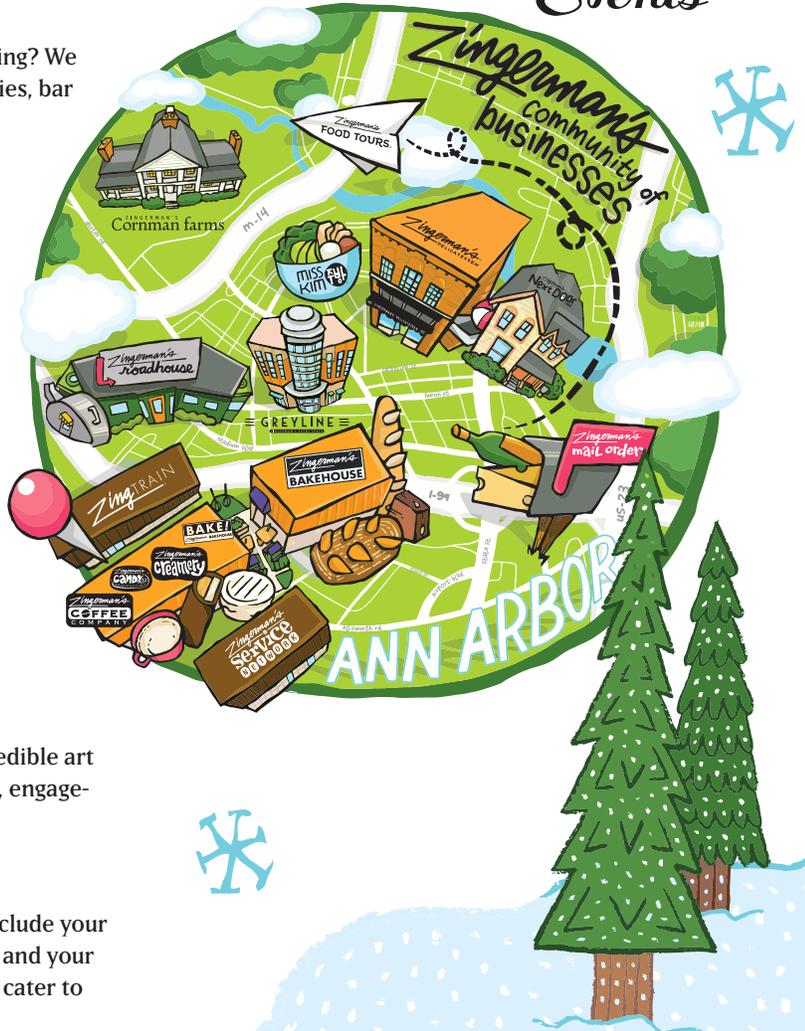
Hosting private parties in the restaurant, and also catering events of all sizes offsite with all the Roadhouse classics—fried chicken, barbecue, fresh fish, pimento cheese, and other really great American food!

## zingerman's bakehouse

Our in-house cake studio creates incredible works of delicious, edible art that could grace your table for weddings, birthdays, retirements, engagements, or any other occasion for which cake is called for!

## zingerman's creamery

Cheese platters customized to your specific event. All platters include your choice of dried fruits, nuts, cured meats, pickled veggies, sauces and your choice of baguette or crackers. Our cheese trays range in size to cater to small, intimate gatherings or enough to feed a crowd.



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



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



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



3723 Plaza Dr. #5  
(inside Coffee Co.) Ann Arbor, MI 48108  
734.619.6666 | zingermanscandy.com



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



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



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734.929.0500 | zingermanscreamery.com



422 Detroit St. Ann Arbor, MI 48103  
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734.930.1919 | zingtrain.com