you really **can** taste the difference!™

Zingerman's® news

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ARI'S TOP 30

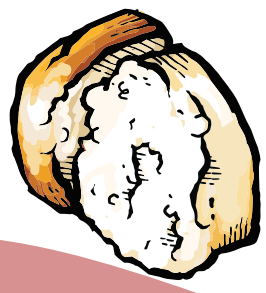
"when we experience the beautiful, there is a sense of homecoming." —John O'donohue

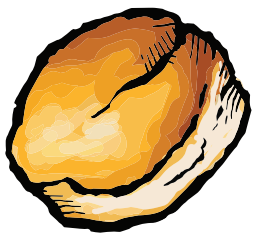
For nearly 20 years now, I've been making this 30 Things list in the autumn in preparation for the upcoming holiday season. If anything, it gets harder to trim the list with each passing year—there are an increasing number of really terrific things to eat around the ZCoB, and it's hard to decide what to leave on and what to leave to the side. (If you want to get a smaller version of a list like this every week, you can easily subscribe to my weekly e-news at ArisTop5.com—as the subhead says, I work hard to offer "lessons on leadership, life, artisan food, and anarchism (with some minor musings on music to boot).")

Regardless of what actually ends up on this list, though, the major message I want to convey every year is one of gratitude. Since the first day we opened on March 15, 1982 (it was a Monday), we have never taken a guest for granted. I am so deeply appreciative of everyone who makes it possible for us to do what we do: so many wonderful customers; so many hundreds of creative, caring co-workers; and all the skilled artisans who carefully craft all the foods we sell. Thank you all for making the Zingerman's Community of Businesses what it is today. Here's to good things to come!

Ari

Ari Weinzweig
Co-founding Partner
Zingerman's Community of Businesses







ESTD 1984
VERMONT
CREAMERY®

1. A CULTURED BUTTER CONTINUUM

from bakehouse croissants to roadhouse biscuits

Sometimes I forget how impactful the act of changing one single ingredient is on the Zingerman's ecosystem. Raise the quality of one keystone item, and we alter the quality of so many other things in the process. Three years ago, we began using the Vermont Creamery Cultured Butter at the Roadhouse when we served Bakehouse bread. Today, it's a key component of about 40 different items at the various Zingerman's businesses. And all, without question, have been made markedly better!

These two ZCoB classics—the incredible croissants from the Bakehouse and the buttermilk biscuits at the Roadhouse—are a couple of the items that have been among the biggest beneficiaries of this work with better butter. As I have said many times and know to be true, both were already really good before this upgrade, and both were already big sellers. To state the almost obvious, better butter tastes way better! And, not shockingly, what you make with it tastes better, too.

The Cultured Butter Croissants from the Bakehouse are ... butterier. They're more aromatic. They're crisper, flakier, more compelling, and, when the humidity is nice and low, crunchier, too. The aroma is amazing, the finish longer and lovelier. It's not just the classic Cultured Butter Croissant that's gotten better. It's also the Chocolate Croissant (made with dark Nicaraguan chocolate from French Broad Chocolate), the amazing Juliette's Almond Croissants, and the new—but fast growing in popularity—Chile Cheddar Croissants (Roadhouse dining room manager Kendall Monaghan's favorite), made with New Mexico fire-roasted green chiles and Vermont cheddar. People are also particularly pumped about the new Apple Dulce Danish (created by longtime Bakehouse pastry manager Amy Belz) made with that same super buttery croissant dough.

At the other end of the continuum are the classic Southern American buttermilk biscuits that we've been making at the Roadhouse for 23-plus years now. With the butter upgrade, they've gone from really good to fantastic. The aroma, the flavor, the texture ... all have been made better by using better butter. These can be eaten with more Vermont Creamery Cultured Butter and some honey from way up north in Michigan. A lovely breakfast at the Roadhouse, or buy 'em by the dozen to feed folks at your workplace or where you live!

2. PINE CONE JAM AND CANDIED PINE CONES

a ukrainian delicacy that the deli partners fell for

The Pine Cone Jam era in the ZCoB has formally begun. What has been long loved in Ukraine, from Lviv all the way to the Donbas in the east, is suddenly a budding fan favorite down on Detroit Street.

This jam is made by a small family business in Ukraine, who start by boiling young, tiny, still-green pine cones in sugar syrup. Forget the pinecones you find around here in the forest—these are soft, tender, and delicate; modestly sweet; and softly piney. Super delicious.

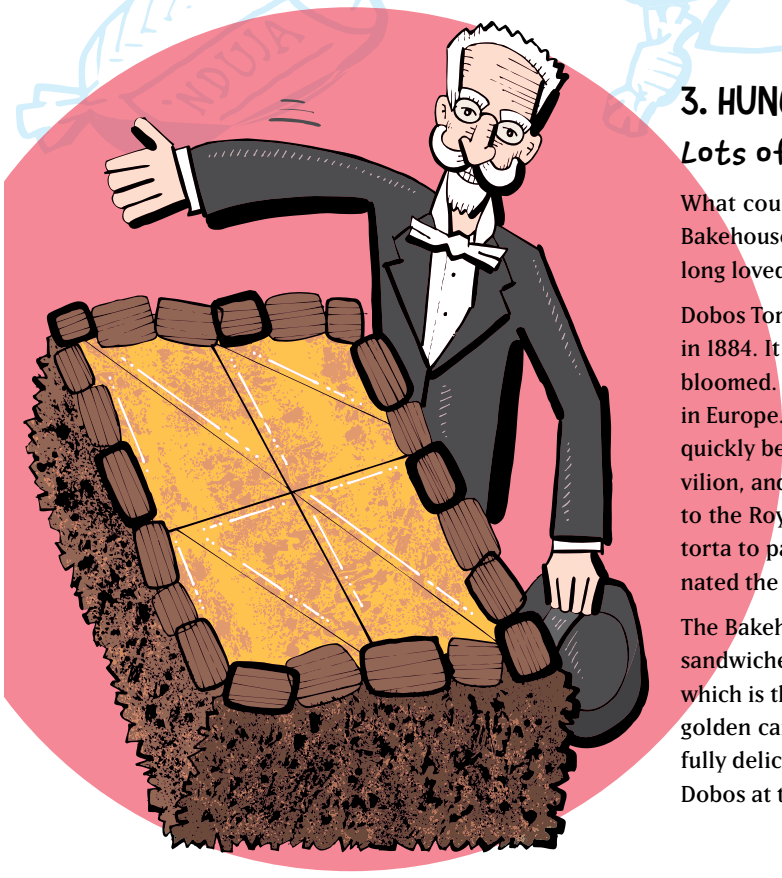
In Ukraine, the pine cone jam would be called a *varenye*—a jam in which the fruit is left whole and no gelling agents are used. Making them well is more than a bit tricky—one has to hit just the right balance between boiling and steeping. Too much of either, and the whole thing can be thrown off.

The Candied Pine Cones start the same way. They're taken out of the syrup, allowed to air-dry a touch, and then coated in powdered sugar. Deli Managing Partner Rodger Bowser says, "Those Candied Pine Cones are my kind of tasty! All I want for Christmas." Fellow Managing Partner Grace Singleton adds, "They're amazing!"

A perfect treat for folks like us who love fine flavors and are eager to try a food that's traditional in a different part of the world but less well known around here!



ARI'S TOP



3. HUNGARIAN DOBOS TORTA AT THE BAKEHOUSE

Lots of Layers of Love and chocolate

What could well be the single most popular cake in Hungary has, over the last 15 years, steadily become one of the Bakehouse's most loved desserts! There are hundreds of folks with Hungarian (or Slovak or even Czech) roots who have long loved it. And it's also acquired a wide range of locals who have fallen in love with it, too.

Dobos Torta dates back to the creative culinary work of József Dobos, who first developed it in his Budapest bakery back 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. He had a well-known specialty food shop in Budapest that sold everything from caviar to cake. The new torta quickly became a local classic. In 1885, he showed it at the National General Exhibition—over 100 people staffed the pavilion, and Queen Elisabeth and Emperor Franz Joseph came by to sample the new creation. He soon became a supplier to the Royal Court. Long before UPS, FedEx, or DHL, Dobos built wooden boxes to ship his delicious, delicately layered torta to pastry eaters all over Europe. Later, demonstrating a spirit of generosity that we can all learn from, Dobos donated the recipe to the Budapest Pastry and Honey-Bread Makers Guild in 1906.

The Bakehouse's Dobos Torta is a beautiful work of art to behold! It's made of five thin layers of very light vanilla cake, sandwiched around a chocolate espresso buttercream. More chocolate espresso buttercream coats the sides of the torta, which is then dusted with chocolate cake crumbles. The rectangular cakes are topped with a crispy layer of translucent golden caramel. It's divine. Kudos to the Bakehouse's super-skilled cake crew for being able to create such a wonderfully delicious and accurate rendition of a Hungarian classic! Back in 1896, there was an entire pavilion dedicated to the Dobos at the Millennium Exposition. Swing by soon! It's beautiful, tastes terrific, and looks lovely on the table as well.

4. SUPERB SUNFLOWER HONEY FROM ITALY

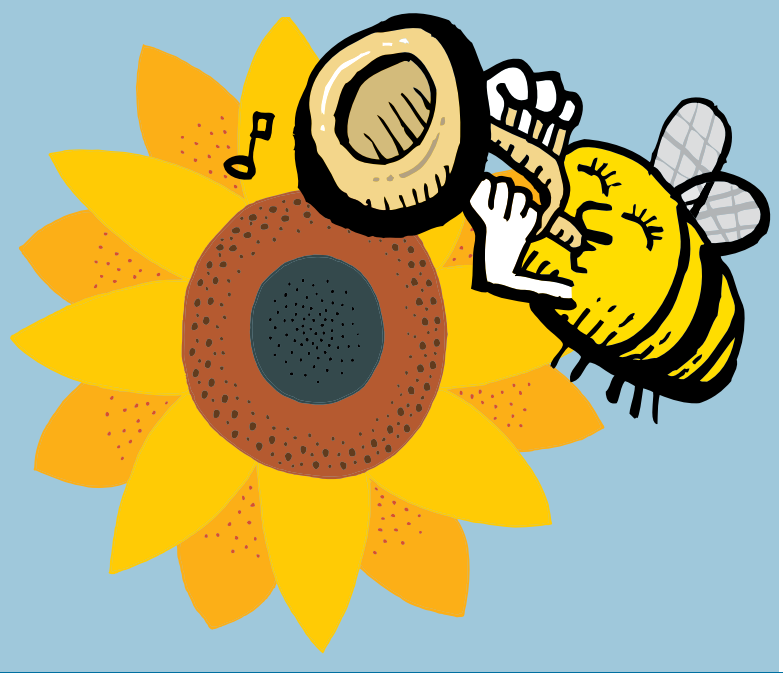
miele thun's magical honey

In the final weeks of fall 2011, poet and Zingerman's alum Michael Dickman published a lovely poem in *The New Yorker* entitled "My Honeybee." About halfway through the poem's 40 or so lines, Michael writes about imagining "my mouth full of strange sunlight." This honey is his poetic dream come true in a terrific jar of sunflower honey from Central Italy. If you've never tasted a monofloral, traditionally harvested honey, you may well find yourself as entranced as I am by this amazing food—delicious, complex, and endlessly fascinating.

The Sunflower Honey from the small Italian artisans in the town of Thun has been on my mind and on my counter of late for a couple of reasons. Firstly, because the sunflower is the national symbol of Ukraine, and our amazing artist Ian Nagy's beyond beautiful scratchboard drawing of one is on the cover of the pamphlet "A Revolution of Dignity in the Twenty-First Century Workplace." And secondly, because it tastes—and smells—so incredibly good. The team at Miele Thun says of the current harvest of the Sunflower Honey:

> A delicate aroma of pollen, freshly cut hay, pineapple, and passion fruit. The taste is fruited and intense, with distinct acid notes and aromas of ripe apricots against a background of mace. Its pollen is covered by tiny droplets of yellow oil, to which the honey owes its brilliant color.

Truly incredible in every aspect! Put it on toast, drizzle over pieces of Parmigiano Reggiano, put on a plate with some of the ROI olive oil I include below, or, as I do, just enjoy it by the spoonful! *Bellissimo*!



5. ROI EXTRA VIRGIN OIL FROM THE ITALIAN RIVIERA

125 years of terrific flavor

For 30-plus years now, we've had the honor of selling—and eating—this remarkable olive oil from the Boeri family. Made in the hills of the Italian region known as Liguria (the same region from which Rocco and Katherine Disderide, who built the Deli's building back in 1902, also immigrated), it's long been one of the loveliest oils on our shelves!

The Boeri history goes back to 1900, when Giuseppe Boeri, the great-grandfather of today's generation, built the family's first oil mill from local wood and stones. Today, it's in the fourth generation, and the oil is better than ever! They use the region's unique, tiny Taggiasca olives to make the oil. The oil is buttery, flowery, elegant, and full-flavored, but still delicate. It comes in a beautiful black glass bottle, too! Ideal for making the pesto for which the region is best known, and perfect poured onto just-cooked fish or stuffed pasta.

6. VALSERENA PARMIGIANO REGGIANO

from a single herd of carefully cared-for brown swiss cows

When we opened the Deli back in 1982, getting one's hands on real Parmigiano Reggiano was quite a feat! Forty-five years later, Parmigiano Reggiano is readily available in the US, BUT, of course, not all Parmigiano Reggiano is the same! There are BIG differences in quality, flavor, and complexity. And having tasted hundreds of samples over the years, I can say that this one from the folks at Valserena is one of the best!

What makes it so good? The quality of the milk! The farm uses only the milk of its own 150-year-old herd of Brown Swiss cows. Brown Swiss are known for having lower yields but higher butterfat and bigger flavor! And that shows here in the Valserena Parm. The animals are incredibly well cared for—one of the co-owners, Antonietta Serra, is a veterinarian! Two years of aging and careful selection, and you get a full-flavored, smooth, buttery, nutty, and downright delicious piece of cheese. Super tasty paired with the sunflower honey that's also featured on this list! Terrific grated onto everything from pasta to pierogi to salad to vegetable soup! Delicious, too, with a few drops of aged balsamic vinegar—a bottle of extra-aged balsamic and a good-sized piece of this special Parmigiano Reggiano would make a wonderful gift for any food lover!



30 Picks of 2026!

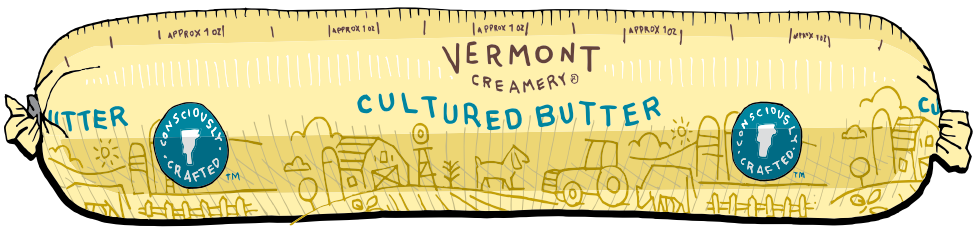
7. THE BAKEHOUSE'S HOT COCOA CAKE

cultured butter and nicaraguan cacao make culinary magic



Charle Frank, longtime leader in the Bakehouse pastry kitchen and the founding partner of Zingerman's Candy Manufactory adores the Hot Cocoa Cake—it's been his favorite for years! He says of this lovely Bakehouse offering, "I suggest heating his cake up, as its name suggests and let the chocolate bits get all dreamy melty."

The Bakehouse's Hot Cocoa Cake is actually even better now than before since, as I've written about elsewhere on this list, we began baking it with Vermont Creamery Cultured Butter. Eighteen months earlier, we had already made the cake better by switching over to the French Broad Chocolate (FBC) single-origin Nicaragua chocolate. Carefully sourced and crafted by my friend Jael Skeffington and the FBC team in Asheville, the chocolate is darker, better quality, and, without question, more compelling. Together we ended up with one super tasty coffee cake—cleaner flavors, less sweet, more coherently cocoa-y. The whole thing is now beyond-belief delicious! Each bite, for me, is indeed joyous, for the beauty of the flavor itself and for seeing the idea come to such compelling fruition.



8. VERMONT CREAMERY CULTURED BUTTER

old-school butter, higher butterfat, and fine french sea salt

As we've been saying for over 40 years now, "You really *can* taste the difference!" And as you likely know from other items on this list, that is absolutely true with this remarkable artisan butter from Vermont.

If you're not already aware, this cultured butter is made the way really good butter was made in the 1830s. Up until the end of the 19th century, the cream from fresh milk was allowed to slowly rise to the top. It would then be skimmed and saved for at least a couple of days, until the farm family had enough of it to make butter. In the process, the natural bacterial cultures in the cream would ripen, enhancing the flavor in the cream. The process is similar to how cheese and yogurt develop, and the results are truly remarkable. Pretty much everyone who eats it loves it. People adore it on the Roadhouse bread service and in the buttermilk biscuits, butterscotch pudding, grits, mashed potatoes, and more. About a year ago, the Bakehouse followed suit. This butter is now deliciously ensconced in the scones, coffee cakes, pie crusts, palmiers, and laminated pastries, like croissants and Patti Pockets. You really *can* taste the difference.

9. LEMON POPPYSEED COFFEE CAKE FROM THE BAKEHOUSE

Paul's favorite Pastry



I can't remember when we first started making it, but it's likely about 35 years ago now. I do, though, recall that my business partner Paul was a big fan right off the bat. He loves poppyseeds—the poppyseed hamantaschen the Bakehouse makes for Purim are another of his longtime top picks! Made with lots of butter and the lovely lemon oil we get from the Boyajian family in Boston, the Lemon Poppyseed Coffee Cake really is something special. The aroma is amazing; the finish, long and lovely.

Fifteen years or so ago, when the Bakehouse's Frank Carollo and Amy Emberling began traveling to Hungary to study the country's baking tradition, they learned a terrific—and tasty—little "trick" from local pastry makers: grind a good portion of your poppy seeds and then mix that into the batter before you bake. It really did have a big impact—you can't *see* the difference, but you really can taste it! And then, again, a year or so ago, we took another step forward by putting the Vermont Creamery Cultured Butter in the recipe! The results? Remarkable! Super delicious!

The crew at Mail Order call it "our most underrated baked good," writing that "this is the secret sunrise snack of Zingerman's regulars who happily bypass bagels and muffins for a slice."



10. ASKINOSIE'S SLOW BURN BAR

a Limited edition dark chocolate + Sichuan Chili

Twenty years ago, Shawn Askinosie was an incredibly successful Springfield, Missouri, trial attorney who had the courage to walk away from his no-longer-rewarding work. He traded a lucrative practice in courtrooms for work he found more rewarding and purpose-driven: making bean-to-bar chocolate. At the time, Shawn was one of a literal handful of bean-to-bar chocolate makers in the country, artisans who made the trip to go direct to the cacao farmers rather than buy from brokers, to pay far higher prices to encourage crop quality, and then to master chocolate making that featured the nuances of each origin rather than trying to hide it under a flat flavor playing field that's better suited to mass-market selling. The results are terrific. Every one of Askinosie's 20 or so chocolate bars is amazing!

This new bar—a special edition for the fall of 2026—is no exception. Made with a delicious 65% earthy dark Davao chocolate from the Philippines, it uses only the harder-to-find, but far tastier, Trinitario cacao. The bar is infused with just a pinch of organic brown rice. Last but definitely not least, they add some of Fly By Jing's rare Sichuan Chili Oil—taking this aromatic, earthy bar to a buzzy finish.

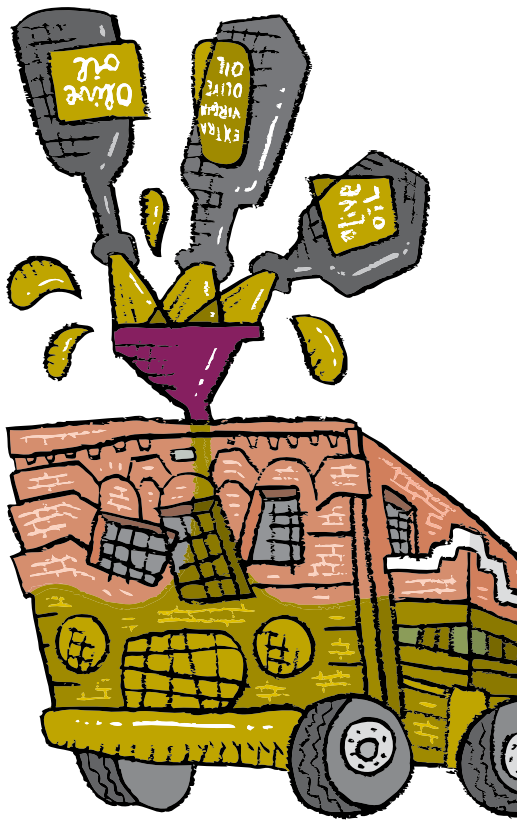
Available at the Deli and the Candy Store.

11. OLIVE OIL FROM THE OLIVE TRUCK

a mobile mill that's changing the industry

I must have met Sam Bayrakter right around the time he was getting going about 15 years ago. Like innovators everywhere, Sam took a different tack on a very old tradition. I've loved the idea and his oil both from the beginning. And now, finally, I'm happy to say we have some of it in stock at Mail Order.

Here's the quick backstory. To make a great olive oil, of course, you have to grow great olives. But to make the oil well, you also have to have a way to mill the olives really well. In the old days, small, not especially great olive mills were all over the countryside, anywhere that olives were grown. But in this case, technology has actually helped improve the quality of the oil. Today, we understand that very, very careful sanitation, super-quick pressing (like within a few hours rather than a few days), and storage done in a way that the oil is sealed off from oxygen and light make for a much better oil. As the milling quality improved, the cost of doing milling increased. The old mills fell far short. Back in his homeland of Turkey, Sam had the brilliant idea to simply bring a high-tech, high-quality mill to the farmers! He put it on the back of a semi, and now he hauls it from place to place. As Sam says, "We weren't just making olive oil; we were preserving time, place, and purity in liquid form."



In 2019, Sam took his idea and his willingness to work really hard across the Atlantic to California. And now we have great oils, milled on the farm sites! Green, peppery, floral, and superfine!

ARI'S TOP



12. ROZENDAL VINEGARS FROM SOUTH AFRICA

elegant and amazing herb vinegars aged for over 12 years

These are, to my taste, one of the most wonderful products we sell. Caringly crafted, beautifully presented, exceptionally delicious—they are remarkable. If you get them once, I forecast it won't be the last time you take some home. Nearly everyone who tastes them falls in love! They've been one of my partner Tammie's favorites for nearly 10 years now!

The vinegars are made by the Ammann family in Stellenbosch, on the southwest coast of South Africa. Long a grape grower and wine producer, Kurt Ammann took the family farm organic in the mid-'90s and then went even further by going biodynamic back in 2001. In the process, the Ammanns have significantly enhanced the soil on the farm.

The vinegars start with the natural conversion of the Ammanns' already well-made and nicely matured wines. The process protects the flavors of the wine as well as the natural health benefits of the vinegar. The herbs are then added to the vinegar, and the infusions are allowed to mature another four or five years. The total maturation is about 12 years, all done in oak barrels. The results, as I said, are superb! Imagine maybe an excellent balsamic, but with a bouquet of additional flavors—many unique to South Africa—enhancing its excellence. The complexity, the soft, round sweetness, the long, lingering finish are all there in force. They've got big, slightly tingly, subtly sweet, fantastic flavors with remarkable complexity and very long, lovely finishes.

We have four Rozendal Vinegars in stock at the Deli: Fynbos (African Honeybush), my favorite; Hibiscus; Green Tea; and Lavender!

13. ENZO OLIVE OIL FROM CALIFORNIA'S CENTRAL VALLEY

over a hundred years of crafting world-class olive oil

Fourteen years after the Boeri family began making olive oil in the Italian Riviera, Vincenzo Ricchiuti made the voyage from his home in the southern Italian region of Puglia to the Central Valley of California. Vincenzo was very adept at growing vegetables in his garden, and he started growing high-quality produce for a living. Four generations later, in 2008, the family began its olive oil business. We've been carrying the family's "regular" oil for a few years now at the Deli. Made from Koroneiki olives, it's so good that a few years ago it made *Food & Wine's* "Five Favorite New California Olive Oils" list.

We're now using the excellent Enzo extra virgin olive oil in the kitchen at the Deli and Roadhouse. And you can have it at your house too! Great, green flavor, lots of lovely fruit, a good bit of pepper. Excellent on everything from salad to bean dishes, to pasta with Parmigiano Reggiano and Tellicherry black pepper.



14. WILD-CAUGHT SHRIMP AT THE ROADHOUSE

rarely seen in the midwest and really delicious

These wild-caught shrimp from the North Carolina coast are so, so, so seriously good! As one guest said the other evening, "These taste totally different from what everyone else gets. This is the only place I order shrimp around Ann Arbor!" I agree.

The day-to-day, in-restaurant reality of the shrimp market is, unfortunately, not so great. In the *New York Times*, my friend Melissa Clark wrote, "Domestic, wild-caught shrimp accounts for less than 10 percent of all the shrimp we eat in this country." Chef Edward Lee says, "Most farmed shrimp from Asia have no detectable flavor, good or bad." The Locals Seafood shrimp are the opposite: 80 percent come from Pamlico Sound and the rest from boats fishing just off the coast, nearly all of which are caught by "day boats" that fish and then return quickly to port to ensure freshness. You really can taste the difference. The flavor is mellow but meaty, clean, and complex, with a beautiful, long finish. Swing by and try these on the plate! They are beyond terrific!



15. CONEXIÓN CHOCOLATE BARS FROM ECUADOR

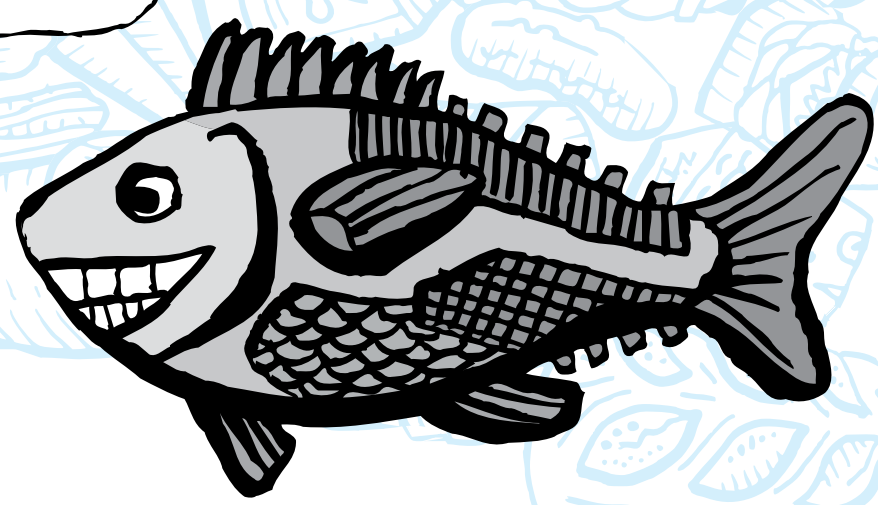
bean-to-bar chocolate made from heirloom cacao

Conexión Chocolate is the flavor- and tradition-focused passion project of a remarkable Ecuadorian woman named Jenny Samaniego. After a number of years of working with finished chocolate here in the US, she made the decision that, for her, success meant returning to her homeland of Ecuador. There, she could help farmers learn more about modern growing and fermenting techniques—and then take the literal fruits of their labor and turn them into exceptional bean-to-bar chocolate for the world to enjoy!

Conexión's chocolate is made with hard-to-find, complexly wonderful Arriba Nacional cacao. It's a rare bean, indigenous to Ecuador, that is highly prized by craft chocolate makers everywhere. As with so many ancient heirlooms—the Carolina Gold rice at the Roadhouse is another example—the production of Arriba Nacional declined precipitously during the late 19th and 20th centuries. Though other strains were less flavorful, they were more dependable and delivered higher yields. Still, Jenny Samaniego and Conexión stick to the authentic Arriba Nacional. Yes, yields are lower and crops are less consistent, but the flavor is super fine, and the work to honor and protect this piece of local agricultural history has very high value, too! As the crew at Conexión says, "True mastery doesn't lie in ignoring nature's cycles, but in learning how to interpret them."

Samaniego, whose path to chocolate was a circuitous one, says she now can't imagine doing anything else with her life. "Making chocolate is my passion," she says. And now we all get to benefit from our strongly held beliefs. We have half a dozen different Conexión chocolate bars in the Candy Store and at the Deli! Swing by soon and ask for a taste! Head to page 10 to read more about how we're working with Conexión!

30 Picks of 2026!





16. ZZANG!® BARS FROM THE CANDY MANUFACTORY

twenty years of hand-making world-class candy

From the time Charlie Frank began making them in the pastry kitchen at the Bakehouse, nearly 20 years ago now, the Candy Manufactory's handcrafted candy bars have been almost universally appreciated by anyone with even a slight bit of a sweet tooth. If you don't already know, the Zzang! is made with really good butter-toasted peanuts in a homemade honey and peanut butter nougat, with muscovado brown sugar caramel, all dipped in dark chocolate. They really are pretty incredible to eat.

The Zzang! bar is, like the ZCoB itself, far greater than just the sum of its individual parts. While the new Conexión chocolate made with Arriba Nacional cacao will be the first thing you see and taste when you bite into one, the beauty of this bar, to me, is the complexity of its flavors—the way each ingredient seems to unlock something else. The layers of complexity open up as you eat, and you continue to taste different things as you chew. You start with chocolate, then you get caramel, then you taste the sea salt; the crunch of the peanuts kicks in, backed up by the depth of the honey and peanut butter, before you return to the dark chocolate.

There are six different Zingerman's Candy Bars, and all are delicious! The original Zzang!, Ca$hew Cow, Wowza™, What the Fudge?™, Peanut Butter Crush™, and Milk Chocolate Karamel Krunch™.

17. CASHEW BRITTLE FROM THE CANDY MANUFACTORY

terrific, toasted cashews in a lovely sheet of caramelized sugar

A tasty treat if you're in the mood for something sort of sweet, a touch savory, and mostly, just really, really good. The Cashew Brittle is done with a lot of slow cooking to carefully, patiently, and maybe poetically, caramelize the sugar—with a bit of plant-based butter and a pinch of sea salt.

The Cashew Brittle looks beautiful, and tastes as good as it looks! An amber-colored confection, studded with sections of straw-yellow, gently toasted cashew nuts. Put it out on a plate for folks to nibble on for a snack, after a meal, or with morning coffee. The Cashew Brittle pairs really well with cheese. It's super delicious with that Valserena Parmigiano Reggiano—I had some on a plate with small, broken-up pieces of the cashew brittle—and it was a huge hit! The Cashew Brittle is, of course, also a superb snack or something to stick in your pocket if you're getting on a plane for a long flight or into a car for a long drive. And, oh yeah, I almost forgot—the Cashew Brittle also comes covered with some of the Conexion dark bean-to-bar chocolate from Ecuador.



18. RARE NEELAMUNDI BLACK PEPPER AT THE ROADHOUSE

a year in the waiting, this indian specialty is finally here!



We've been working on this since last winter, and we're happy to say this special black peppercorn is now here! Neelamundi is a rare peppercorn variety that's often referred to as the "blue peppercorn," translated from the native Malayalam language, for the gentle bluish tint in the berries.

Neelamundi pepper is a rare variety from pepper's native region of Kerala on the southwest coast of India. It's also one of the oldest Indigenous varieties. The flavor is floral, notably but not excessively spicy, with beautiful hints of eucalyptus and citrus.

Neelamundi pepper of this quality is, to be clear, hard to find. Very few farmers are willing to invest in growing it, and annual yields are quite small, so we feel exceptionally fortunate to have it. The pepper is grown on very small family farms, essentially in biodiverse agroforestry.

The pepper is excellent freshly ground onto anything you'd use any other good black pepper for, and even better still where you want the pepper to be the feature! Breton chef Olivier Roellinger writes, "If I could only take one spice with me on a desert island, I'd choose Indian Neelamundi black pepper. All I would need is sea salt to bring the foods I found there to life."

19. TERRIFIC AMERICAN TINNED TUNA FROM THE PACIFIC

Sustainably Line-caught, Single-boat tuna at the roadhouse

We've been happily using—and loving—the exceptional Albacore tuna we get from American Tuna for countless years in the kitchens at the Deli, Roadhouse, and Bakehouse. I'm super excited that we now get to offer it to you in retail tins! Even better still, the small tins are actually labeled by boat, which means that we know the skipper and vessel that line-caught the fish in the tin. You've probably savored, as I have a few hundred times, the beauties of single-origin olive oil. Now we have single-boat tuna, too! What we have on hand at the moment was caught by Gideon Mease and the crew of the boat F/V Widgeon, based out of Newport, Oregon.

American Tuna was founded 22 years ago in San Diego by half a dozen old-school pole-and-line-fishing families. To this day, they line-catch each fish on US-flagged boats. The freshly caught tuna is hand-cut and hand-packed into these small tins without any additions other than salt. Each tin is sealed, and then the tuna is cooked in the tin at small canneries up in Oregon and Washington, so that all the natural juices of the fish are caught up in the can. No added water to, well, water it down.

You can eat the tuna just as is—a bit of salt and pepper and a drizzle of olive oil is my preference, with a slice of Bakehouse Sourdough on the side. It makes terrific tuna salad, or you can add it to pasta or to a spicy, anchovy-spiked tomato sauce served over polenta (something I learned to do in the Piedmont region of Italy many years ago). These tins of tuna are available at the Deli and the Roadhouse.

20. 2026 HOLIDAY BLEND COFFEE

a terrific annual tradition from the coffee company



Every year, the Coffee Company crew convenes to craft an exceptional, seasonal blend from some of the year's best single-origin coffees. I look at it as something akin to a rock supergroup, where each member has made great music on their own, but gets together with a handful of other great players for fun to produce music they couldn't create on their own. The coming together isn't permanent—it's a special short-term collaboration that creates some really cool outcomes!

This year's Holiday Blend features beans from three of our longtime partners: Daterra Farm in Brazil, Hacienda Miramonte in Costa Rica, and the Apo-Angra Co-op in Papua New Guinea. The crew at the Coffee Company says, "These beans balance each other perfectly. We get flavors of toasted nuts and caramel, along with a silky smooth, rich texture. Comfort and joy in a cup!"

The Holiday Blend is always designed to appeal to both serious coffee aficionados and those who are new arrivals to the specialty coffee scene, and this year is no exception. A bag makes a great gift—it's a wonderful way to send a taste of Zingerman's to a coffee-loving loved one or colleague, and a beautiful addition to gift baskets! Enjoy it now while it lasts!

ARI'S TOP



21. BUTTERSCOTCH PUDDING WITH A BIT OF BETTER BUTTER

a Long-Standing roadhouse Classic is more flavorful than ever

If you've eaten at the Roadhouse in recent years, you'll likely already know that the Butterscotch Pudding is one of the tastiest and best-selling desserts, that just so happens to be gluten-free! Made with muscovado brown sugar and plenty of Calder Dairy cream, topped with a small bit of French sea salt, the pudding has been a fan favorite—the Roadhouse makes many gallons of it every week. That's a lot of slow simmering and a LOT of stirring!

Last summer, the already amazing after-dinner treat took a step up to an even higher level of excellence when the Roadhouse chefs started using the remarkably good Vermont Creamery Cultured Butter in the pudding. Wow! Creamier, richer, smoother, and more delicious!

The benefits of the cultured butter are evident in every creamy, smooth spoonful. If you're taking some of this stuff home—or for that matter, if you're enjoying it at the Roadhouse—try it with a bit of a Bakehouse Ginger Jump-Up cookie crumbled on top. Pretty terrific!

22. FIRST FLUSH DARJEELING TEA FROM THE THURBO ESTATE

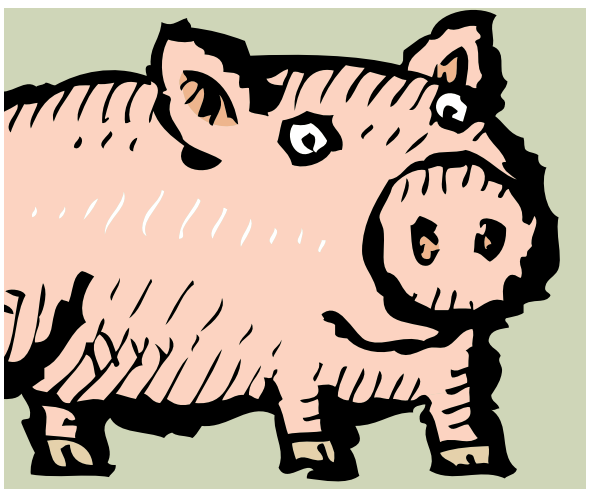
the first Picking of the 2026 Spring harvest arrives in ann arbor

The Neelamundi black peppercorns on this list come from India's southwest coast; this terrific hard-to-find tea is from the opposite end of the country—the mountains of the northeast. The first picking of the new season's Darjeeling tea has long been highly prized. Flavor is unique; supplies are super limited. This one was harvested on April 1, but don't let the date deceive you—the First Flush Darjeeling from India's Darjeeling district is no joke!

Even before it's brewed, the fragrance is enticing: fresh, lively, aromatic, and hard to walk away from—I keep sticking my nose back in the bag to get just one more sniff before I head off to do other things. When the tea is brewed, it gets even better still. Like I said, I love this tea!

This year, we really liked the tea from the Thurbo Tea Estate, near the Nepali border, just outside Mirik. The tea plants at Thurbo grow at altitudes ranging from 3,000 to 8,000 feet. Higher altitudes generally mean the plants work harder to grow, so the tea leaves that come from them are more flavorful—this lot is selected from the leaves picked at the highest altitudes in the garden. All of the harvesting and oxidation work to make the tea is traditionally done by hand—what's known in the trade as "orthodox production." You need to hand-pluck something like 11,000 shoots to make a pound of good tea.

The tea is, literally, *superfine*—a light amber in color, with a delicate, nutty flavor enhanced by a lovely bit of tannin and hints of apricot and white mulberries. There's a particular taste of the terroir where the Thurbo Estate is located that is known to yield an aromatic rose-like flavor that "cannot be replicated anywhere else in the entire Darjeeling hills." This is a beautiful tea with remarkable depth—edgy and excellent, almost like a coming together of the best of black and green teas in a single cup.



23. FUET FROM THE FOLKS AT LOWRY HILL

homage to the Classic Salami of Catalunya

If you go to a deli in the region of Catalunya, fuet is the cured sausage you are most likely to find. A long, thin salami (*fuet* translates to "whip" in Catalan), it's most commonly eaten in medium-thick slices along with a glass of wine, maybe some almonds, walnuts, or fresh fruit.

Ours is made by the folks at Lowry Hill Provisions in Northeast Minneapolis from regionally sourced heritage pork, seasoned, as it would be in its homeland, with just a bit of garlic, white wine, salt, and white pepper. The pork itself is the star here! Savor hand-cut slices with nuts, fruit, cheese, and some Bakehouse bread!



24. PIMENTO CHEESE

Pâté for the Southern Palate

Ten years ago, I wrote:

> Pimento cheese has been pretty much the surprise of the year for me. Like the horse races in the spring, it was sort of a triple crown of surprises: first, I was surprised by what it was; second, by how passionate people down South are about it; and third, by how quickly non-Southerners have embraced it here in Ann Arbor.

A decade down the culinary road, the pimento cheese recipe I came up with all those years ago has become a staple of Zingerman's eating! Pimento cheese is used in a number of our businesses, Mail Order ships it nationwide, and it is wholesaled to shops around the country! Who knew? I sure didn't back in the day! A super tasty blend of grated Vermont cheddar, Hellmann's mayonnaise, chopped pimentos, and spices. You can, of course, put it on almost everything! At the Roadhouse, it goes into a magnificent macaroni and cheese, and it's also outstanding atop a burger! Pimento cheese grilled cheese is excellent too!

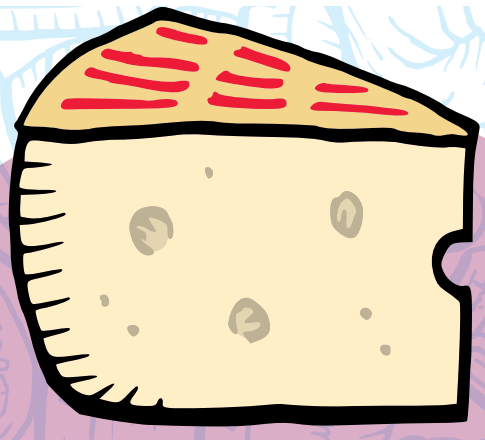


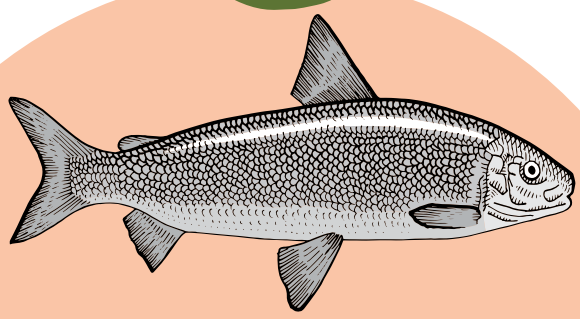
25. ROASTED HEIRLOOM PEPITAS

heirLoom Squash Seeds for Salads or Snacking

These are made in upstate New York from the seeds of a special breed of pumpkin called a Kakai. The team at Stony Brook Farms brines the seeds in salt water for a couple of days, then roasts them. The pepitas smell incredibly nutty and roasty, almost like sweet peanut butter. The texture is light and crunchy, and the flavor is a balance of salty, nutty, and earthy. Brad Hedeman at Mail Order says, "These are my new favorite snack. I keep a bag or two stashed in my desk drawer for when hunger strikes, and I can vouch for them being a great choice to have on hand during a road trip." Delicious on salads, pastas, rice dishes, or just out of hand! Cookbook author, restauranteur, and Food Network star Molly Yeh is a fan of these too, check out page 8.

30 Picks of 2026!





26. HERB-CRUSTED WHITEFISH AT THE ROADHOUSE

One of the Great Lakes' Greatest Culinary Hits

This dish has quietly become one of *the* regular bestsellers at the Roadhouse! And for good reason. It's delicious! Fresh Lake Superior whitefish rubbed with Dijon mustard, topped with herbs (basil and parsley) and toasted breadcrumbs, and then cooked until it's golden brown on the griddle. So tasty! Fresh Great Lakes whitefish that comes in a couple of times a week from Lake Superior. Clearly, I'm not the only one who likes it—right now, the Roadhouse is going through about 60 to 80 pounds of it a week!

My grandmother cooked whitefish for the family regularly, just lightly floured, salted, peppered, and pan-fried. She used to tell us that fish was brain food, and that we should eat it regularly to increase our intelligence. The Roadhouse's wonderful Herb-Crusted Whitefish is sort of a 21st-century way to do just that. It comes with that truly remarkable Carolina Gold Rice and some sautéed spinach. I think it's a meal that would make my great-grandfather and my grandmother happy.



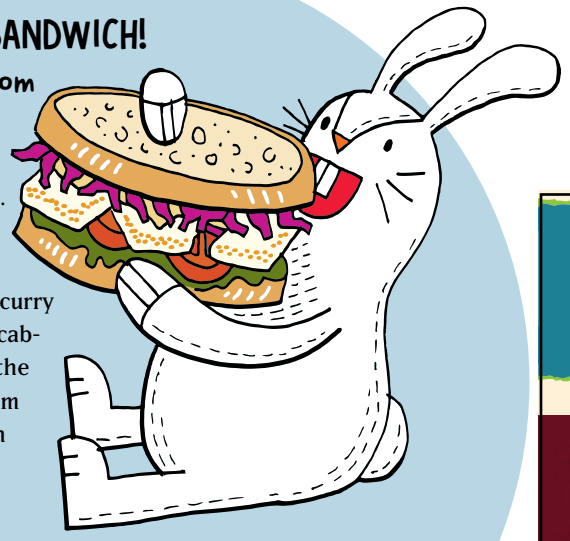
27. ZINGERMAN'S FOOD TOURS MAKE TERRIFIC GIFTS

tasting terrific, traditional, full-flavored food at its source

It's hard to think of a better gift for a serious food lover who likes to travel than a seat (or two) on a Zingerman's Food Tour. Yes, I know, it won't fit under a tree and, yes, I know, you can't try it on right away to see if it fits, but think about it: an entire week of travel, tasting artisan food, sipping carefully crafted wines, learning behind the scenes, eating meals in kitchens that tourists typically never see. The whole thing is over the top in the best possible way! Thanks to the hard work of managing partner Kristie Brablec and her team, you get to visit all sorts of spots that casual travelers could never even find, let alone gain access to. We have 12 different tours now, including South Korea, Oaxaca in Mexico, Spain, France, Ireland, Denmark, and more!

28. LITTLE KIM'S PANEER SANDWICH!

a Lovely Lunch Offering from our Vegetarian Restaurant



One of the running favorites on the Little Kim menu is the Paneer Sandwich. Chef and managing partner Ji Hye Kim shared a bit about it:

> It's a paneer sandwich with Japanese curry mayo, farm tomatoes, slivers of red cabbage and pickled red onions, and the most delectable cilantro chutney from our line cook Raunaq. It's based on Chef Nella Paniz's Green Chutney—cilantro, serrano chiles, fresh mint, chickpeas, and a little lemon and salt. People have been loving it!

The Paneer is flash-fried and then stacked onto slices of Bakehouse Farm Bread along with ripe tomatoes, Japanese Curry Mayo, the Green Chutney, some shredded red cabbage, and pickled onions. Super tasty!

Little Kim is open Tuesday through Sunday, 11:30 a.m.–6 p.m. Swing by for lunch or an early dinner, either eat in or carry out!

29. EMMENTAL RESERVE CHEESE FROM SWITZERLAND

an amazing extra-aged version of a Swiss classic

Emmentaler AOP has long been revered as the "king of Swiss cheeses"; it comes in a massive, 30-inch diameter, 200-pound wheel, and features distinctive holes. Its iconic shape is so well-known that children often draw it when depicting cheese. Tracing its origins to the 13th century, Emmentaler is still crafted by this small number of tradition-minded cheesemakers using the same centuries-old methods. Old-school Emmental like this is made only in the Emme Valley, in the central part of Switzerland, about two-thirds of the way from Zurich to Bern.

The Emmental Reserve we have on hand right now was made by the Schöpfer family at the Mountain Dairy of Kleinstein. It's been aged for an impressive two years in the special Langnau Emmental cellars, where the wheels are hand-washed weekly. Later, the best wheels are moved to the facility in Reichenbach Mountain Galleries for what they refer to as "Affinage *in* the Mountain," since the cellar is literally carved into the mountain.

With 24 months of maturing, it should be no surprise that the flavor of the Emmental Reserve is meaty, concentrated, complex, and compelling. There's a small touch of sweetness, a good bit of lovely bitterness. Wonderful with some of the heirloom apples we can still get around here this time of year! Totally terrific on slices of Bakehouse Dinkelbrot spread generously with Vermont Creamery Cultured Butter.

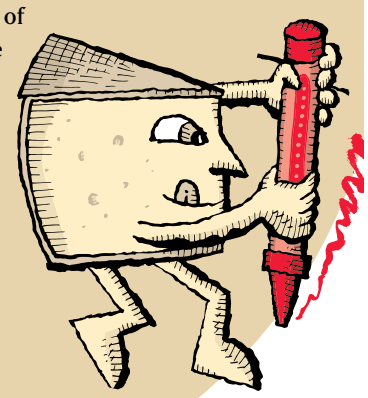
For anyone who loves full-flavored traditional cheese, the Emmental Reserve is a really outstanding choice! Supplies of this handmade artisan offering are, not surprisingly, sort of limited! It is, in truth, a truly remarkable cheese.

30. 'NATI GOUDA FROM URBAN STEAD

a handcrafted Gouda from Southern Ohio

This delicious new arrival in the Deli's cheese case is called 'Nati Gouda, and it comes from the good folks at Urban Stead in Cincinnati. To be honest, it was so good, it caught me completely by surprise! It's made by hand using only local Jersey milk, and, to Urban Stead's credit, they've left the cheese unwaxed, with a natural rind. (This is how Gouda was typically made until the late 19th century, when cheesemakers began to wax the cheese for a longer shelf life.) The flavor of the 'Nati Gouda is fantastic. In fact, it was just awarded Third Place Best of Show in the American Cheese Society's annual competition this past summer. It's awesome and inspiring, with a big personality, and it'll make a marvelous difference in the culinary life of anybody who tries it.

Longtime cheese manager at the Deli, Trevor Murray, has been singing the praises of both the cheese and the people who make it: "It is really, *really* difficult to keep a natural rind like the 'Nati's in good condition." 'Nati Gouda is nutty, buttery, creamy, and subtly sweet, with a hint of the nice nose and a little of the special flavor that gives Goudas their distinctive character—somewhere on the continuum between an English farmhouse cheddar and a good Swiss mountain cheese. It's delicious on its own, or with the Bakehouse's Roadhouse bread and a spread of Vermont Creamery Cultured Butter.



"There's no newsletter out there like Ari's e-news. It's a harmonious synergy of humanity, business, philosophy, history, and deliciousness. … I can always count on my energy being more positive, my outlook more hopeful, and my overall state of being more at peace after reading it, even on my hardest of days. … A must, in my opinion, for anyone looking to thrive both personally and professionally."
–Charles Wekselbau, founder, Charlito's Cocina



Ari's Top 5

In a world of sound bites, are you craving long-form engagement with the big ideas that really matter? Culinary recommendations from a trailblazer in the food business? Join a thriving community of thousands of like-minded readers whom Ari connects with each week!

Subscribe and peruse past posts at AristTop5.com.

Molly Yeh & Zingerman's
Special Seasonal Collaborations

I probably don't need to tell you this, since you're looking at the Zingerman's newsletter right now, but food is the ultimate holiday gift. Not just because my kids don't need more Legos (and I don't need to step on any more Legos), but also because there is absolutely nothing (nothing!) better than dragging in a snow-covered box from the front stoop, sitting on the floor around it with my kids, and revealing tasty new treasures that we can ooh and ahh and giggle around as we taste-test every single cookie and cracker.

We have the time of our lives in moments like these and build memories that are true highlights of the holiday season—no parties or fanfare needed, just our little family with a pile of noshes. So, to be more specific than food as gifts, I actually mean that snacks are the ultimate gifts. Things you can eat immediately upon opening your box so that you and your loved ones can get instant satisfaction.

Don't get me wrong, receiving a full-ass brisket on dry ice is awesome. In April. When I'm not in the midst of the busy holidays. But in December, I want chips, nuts, dried fruit, chocolate—anything that can go straight into my mouth before I even put the box cutter back in the drawer.

I'm so excited for you to try these items, not just because you're about to experience major deliciousness, but also because you're about to create some darn good memories with whomever you share them with.

From my snack-obsessed self to you, happy holidays!

Molly Yeh



Molly Yeh is the Emmy Award- and James Beard Foundation Award-nominated star of Food Network's series Girl Meets Farm. She is the New York Times bestselling author of Home Is Where the Eggs Are, Sweet Farm!, and Molly on the Range.



Molly Yeh & Zingerman's Collaboration Gift Box

Available Nationwide with Free Shipping

Molly packed a colorful, cartoon-covered box full of sweet and savory snacks. In order to narrow it down (Molly says, "Have you seen how many tasty snacks are at Zingerman's?!"), she stuck with flavors that are near and dear to her heart:



Hebel Halva Peanut Butter Chocolate Crisp—Classic nutty flavor of halva supercharged with peanut butter, dark chocolate, and puffed quinoa for an extra crunch. This is Molly's collaborative flavor with Hebel & Co., whom she calls "the gold standard of halva producers."



Kolsvart Swedish Fish—Vegan and gluten-free, with just the right amount of chew and sweetness. Molly added these as a nod to her husband's Scandinavian roots.



Black Sesame Popcorn—Black sesame powder and cane sugar turn these fluffy kernels into a sweet and savory treat. Why did Molly pick this one? Well, because, she says, "black sesame runs through my veins!"



Roasted Heirloom Pepitas—From the Kakai pumpkin, which is grown only for its seeds. Roasted in an old coffee roaster.



Cheddar Oyster Crackers—Made with cheddar cheese and a touch of cayenne pepper. Molly says they remind her of the ones her sister-in-law bakes every year!



Dried Irwin Mango from Taiwan—Thick slices, surprisingly soft, with the deep, sweet flavor of mango.



Dulce de Leche Brownie from Zingerman's Bakehouse—Our rich, no-nut chocolate brownie with a layer of luscious caramel in the middle. As sweet (and delicious) as it sounds. A nostalgic addition for Molly, who had one on her first visit to Zingerman's decades ago with her friend Rob.



Zzang! Handmade Bar from Zingerman's Candy Manufactory—A classic candy bar with roasted peanuts, honey nougat, and caramel bathed in dark chocolate. They're crafted by hand in small batches and feature single-origin chocolate made from fine-flavor cacao that is sourced and processed from start to finish in Ecuador.



Ann Arbor Tortilla Factory Chips—The crunchiest chips in town, they're made the traditional way with only three ingredients: non-GMO corn, water, and lime. These are the tortilla chips that Molly's friend Debbie from Michigan always brings her when she visits.



Optional add-on: Molly's latest cookbook, *Sweet Farm!: More Than 100 Cookies, Cakes, Salads (!), and Other Delights from My Kitchen on a Sugar Beet Farm.*

Molly Yeh's Sandwich of the Month

Exclusively Available in Ann Arbor

Molly created a special sandwich for Zingerman's Delicatessen that will be available throughout December. What's on it? You'll just have to come visit us at the Deli and see for yourself!



NONPROFIT SPOTLIGHT

november and december non-profit

We're honored to feature this extraordinary organization once again this holiday season to celebrate our 38-year partnership working to ensure that everyone in our community has access to delicious and nutritious food. **You can always learn about our Nonprofit Spotlight of the month and donate directly at zcob.me/nonprofitspotlight.**

food gatherers
fighting hunger where we live

Every November and December, our Nonprofit Spotlight is focused on Food Gatherers. Established in 1988 as Michigan's first food rescue program and the sixth in the United States, Food Gatherers was also the first program of its kind founded by a for-profit business, Zingerman's Delicatessen (that's us!).

Today, Food Gatherers is an independent 501(c)(3) nonprofit organization governed by a board of directors and operated by 35-plus staff members and thousands of volunteers annually. Food Gatherers supports a network of 140 food distributions that help connect people facing food insecurity with free, nutritious groceries and meals.

Last year, they distributed 10 million pounds of food, the equivalent of 8.3 million meals, to our neighbors experiencing food insecurity. They also run several large direct-service programs (including the Food Gatherers Community Kitchen, the Summer Food Service Program, and the Healthy School Pantry Program) and work closely with community schools, universities, and health care providers to address service gaps. Because hunger will not be solved with food alone, they advocate for policies and other wide-scale changes to create an equitable food system.

Rockin' for the Hungry

December 1–5 is Rockin' for the Hungry, Food Gatherers' largest annual food and fund drive. They'll be broadcasting live on Ann Arbor's 107one from the Westgate Kroger (some of us from Zingerman's will be joining them on the air, too!) to raise 1.5 million meals to help our neighbors facing food insecurity in Washtenaw County.

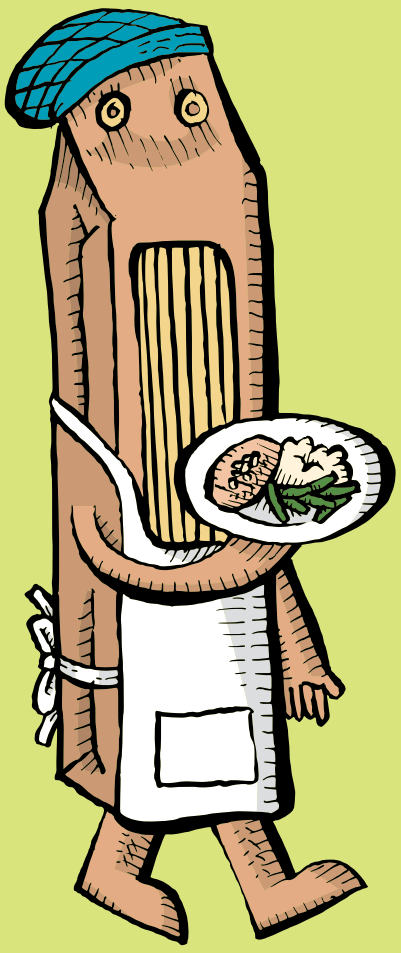
Zingerman's Mail Order Warehouse Shop Fundraiser

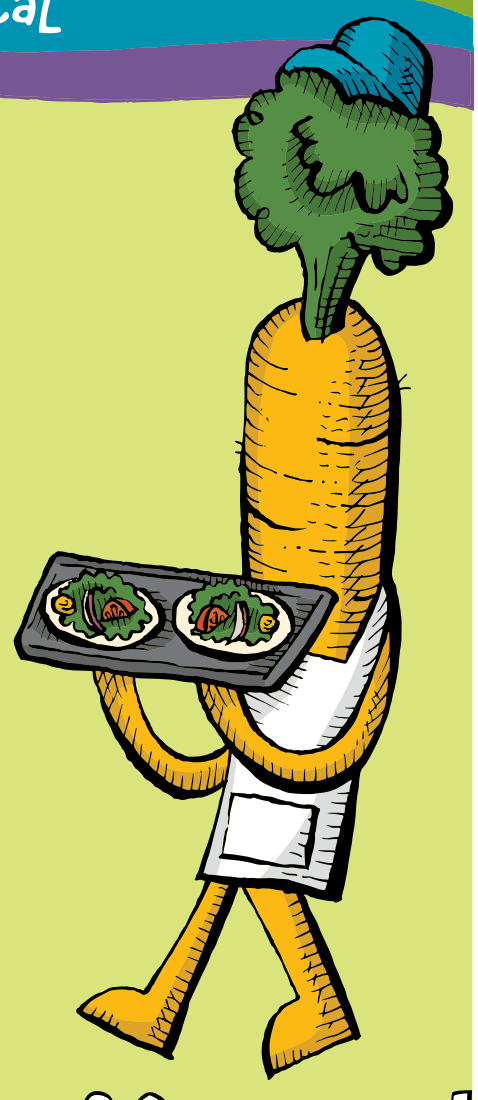
You likely already know that Zingerman's Mail Order ships delicious items all across the country, but did you know that they have a secret spot for in-person shopping, too? Mail Order's Warehouse Shop is located at 710 Phoenix Drive in Ann Arbor; it's open every day from 9 a.m. to 9 p.m. with self-service checkout (helpful humans are always nearby if needed!). On Friday, December 4, they're having a fundraiser: every dollar spent in the Warehouse Shop will be donated directly to Food Gatherers.

COMMUNITY PARTNER SPOTLIGHT

the nicu at the c.s. mott children's hospital

C.S. MOTT CHILDREN'S HOSPITAL
UNIVERSITY OF MICHIGAN HEALTH





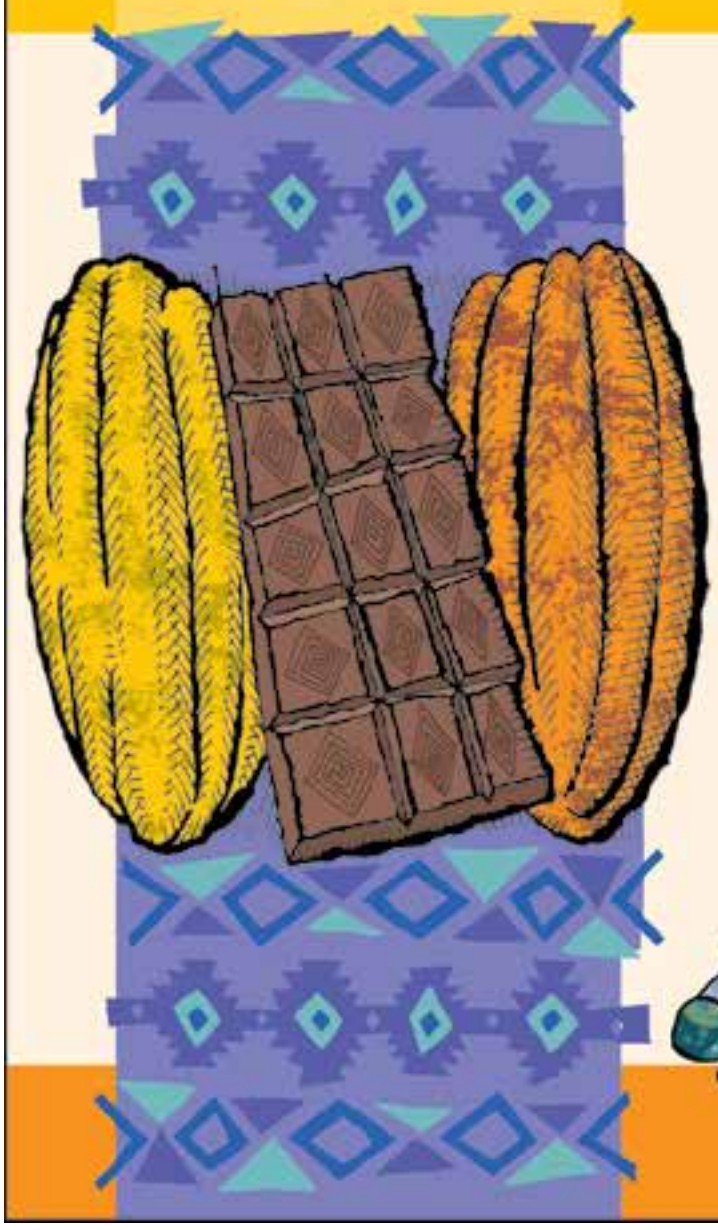
For nearly two decades, Zingerman's Delicatessen has delivered Christmas Eve lunch to the staff and families at the NICU at C.S. Mott Children's Hospital. Since they can't spend it at home, we want to make their holiday a little brighter with the gift of a special meal. As our own Nancy Eubanks, director of catering at Zingerman's Catering and Events, shared, "It is a special delivery for our team. We have had staff tear up when they see what we are providing the Mott team and the families." The meal varies, but last year the Deli sent lemon thyme chicken, butter rice, asparagus, Atlantic salmon, eggplant lasagna, salad, and bread and pies from the Bakehouse.

We love hearing how happy it makes the recipients ("Our families truly feel the love and care that goes into every bite, and it's such a comforting reminder that they are not forgotten, even during such a difficult time."), but it's just as impactful for the Deli crew. Rodger Bowser, Deli chef and managing partner, who "grew up in a hospital house" with an RN and a respiratory therapist, shares his own reasons why it's particularly meaningful to him:

> Hospital work is hard work. Similar in a lot of ways to a busy restaurant with the organized chaos and long hours (maybe without remembering to eat), but that is where it ends. Hospital workers have people's lives literally in their hands. When my mom came home crying, it was always because a child was lost at work. Lucky for her, she only dealt with that every so often. The workers and families at the NICU deal with that knife-edge feeling every day, and that says something special about them as people and makes the world we live in even better. We just get the pleasure of brightening one day out of the year, the best way we know how—with great food.



Zingerman's Candy Manufactory Connects with Conexión Chocolate



It's a confectionery match that was simply meant to be: Zingerman's Candy Manufactory is proud to now be sourcing its chocolate exclusively from Conexión Chocolate in Ecuador.

Founded by Jenny Samaniego, Conexión produces premium-quality, single-origin, bean-to-bar chocolate, working hand in hand with Ecuador's farmers of fine-flavor cacao. (The country's rare, ancient Arriba Nacional cacao variety is one of the most sought-after in the world!) And the company's ethical, sustainable values line up perfectly with Zingerman's own. So the next time you bite into one of the Candy Manufactory's beloved handmade bars, know that the excellent chocolate you're enjoying comes direct from the good folks at Conexión.

In equally eventful news, Jamie LeBoeuf has been named managing partner of Zingerman's Candy! Born and raised in Michigan, Jamie has served as production manager here since 2019 and brings a wealth of international confectionery experience to the role–including her own personal line of J. Patrice Chocolate Studio bonbons. She's excited for the Candy Manufactory to realize its vision as "the premier American candymaker," elevating classic confections with handcrafted skill and the very best ingredients, sourced from partners like Conexión.



"This is a chance to shine, to show the world what we do, to share our great recipes and the love and care we put into everything we make," Jamie says.

Stop by the Candy Store–located inside the Coffee Company at the Southside Shops on Plaza Drive–to say hello and sample some sweets!



Zingerman's FOOD TOURS®

TRAVEL. TASTE. EXPERIENCE.

Food Tours guide Tabitha Mason has traveled and tasted her way around the world, from a vineyard in Hungary to a seafood market in Korea. The more places she goes, the more one thing rings true for her:

"There's something about sharing meals around a table every day that encourages people to slow down, ask questions, laugh together, and really get to know one another. Those relationships often become just as meaningful as the destinations themselves."

That's a big piece of what makes a Zingerman's Food Tour so unique. As Tabitha says, "You might be surprised by how big your world becomes … and how much smaller it feels."

P.S. Travel with Tabitha in 2027! Join her in Korea in the summer or fall, or in Hungary in the fall. Learn more and book your seat at zingermansfoodtours.com.

MISS 주방 KIM™ turns 10!



Our beloved restaurant is celebrating its 10th birthday this November. We can't wait for you to join in the festivities!

Celebrate (+ save money!) all month long

Bring in a birthday card in November to help Miss Kim commemorate 10 years in Kerrytown and get a free appetizer!

(Good for one appetizer for every four people, so a party of eight would get two for free!)



MERCH MADNESS



We have so much marvelous merch at Zingerman's, we can't keep it all in one place! Whether you're looking for Deli swag, Roadhouse apparel, or an overall Zingerman's vibe, we've got you covered, courtesy of the good folks at Ann Arbor's Underground Printing. Oh, plus there's Ari's inspiring Apricots for Dignity and Democracy attire, with all proceeds benefiting Democracy Now!

To browse our spectrum of sartorial selections, visit

DELI: zcob.me/tshirt, ROADHOUSE: zcob.me/rh-merch, APRICOT: zcob.me/apricot, and zcob.me/merch

Zingerman's IN THE WILD

share your photos with us!

Did you enjoy some fried chicken at Miss Kim? Stroll the Southside with a cup o' joe from the Coffee Company? Tuck a Zzang!® bar into your lunch box? Wear a Zingerman's T-shirt on your latest adventure? We want to see!!!

Tag @zingermanscommunity on social media or send pics to photos@zingermans.com. Each issue, we'll be sharing a handful of our favorites, and you might see yourself pop up on our social media channels, too!

Fine print: By submitting your photo, you're permitting us to reshare your fabulous self on our platforms.





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Zingerman's COFFEE COMPANY
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