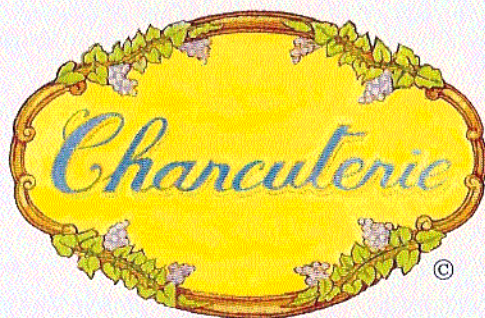


## What is Charcuterie?

Charcuterie (shar-koo-tuh-ree) is a method of food preservation. Throughout history, this practice was used to preserve meats and cheeses prior to the advent of modern refrigeration. Items were packed in salt, soaked in brine or smoked to prevent spoilage. In the mid 19<sup>th</sup> century, stores in France appeared selling meats, sausages and cheeses using this name. Today, in Sierra Madre, our modern kitchen and store combines the best of the French tradition, superb ingredients and a Cordon Bleu ® trained chef to bring you elegant, casual fare.

Chef Scott May lived in Aspen for a number of years and grew to appreciate the intimate nature of the area and its fine food and wine done in a casual manner. After graduating from the San Francisco Culinary Academy, he returned home to an area that reminded him of his Aspen experiences. Sierra Madre was the perfect place to create the Charcuterie. We offer a range of fine cheeses, selected gift items and prepared foods that will surprise and delight you.

In addition to our take away and in store dining, we also offer catering for your special occasions. Chef May has catered many functions both large and small and will be happy to discuss your requirements and how Charcuterie can make your event memorable. Please give us a call.

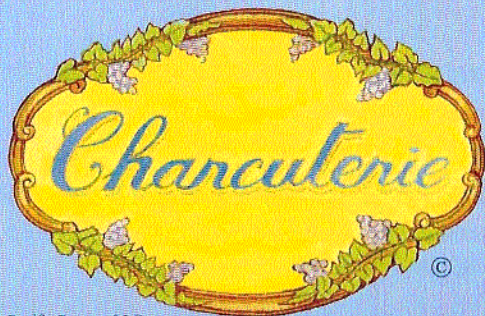


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*We accept all major credit cards.  
No personal checks, please.*