

SAVOR THE FLAVOR

DEAR FRIENDS:

We've just returned from the winter Fancy Food Show staged in the Moscone Center in beautiful San Francisco. The City by the Bay continues to be among our favorite North American cities. If you haven't visited in a while, go just to visit the Ferry Pier Farmers Market. If you like fresh produce, juice, spices, flowers etc., you will find this place and its offerings really spectacular.

Plus, it's a great romantic getaway city — for a weekend or a week. We stayed at the W Hotel right across the street from the Moscone. Beautiful corner room with a view of the Bay Bridge and south bay, and more amenities than we have seen. We recommend it!

New from the Show

One of our first stops was **Stonewall Kitchens** from Maine. Those who have been to Savor know that we have carried this line from Day 1 --- quality, creativity, innovation are their watchwords. We were delighted to learn that they have teamed up to produce the line created by one of our favorite Food Channel personalities, Ina Garten, **The Barefoot Contessa**. She is warm, charming, and genuine—the real deal. SWEET

Come in for her marinades (Asian Salmon and Tequila Lime,) as well as her Hearty Grain Pancake and Waffle Mix and her signature Coconut Cupcake and Cream Cheese Frosting Mix. Real simple, real easy and real good!

"There is one thing more exasperating than a wife who can cook and won't, and that's a wife who can't cook and will." --- Robert Frost



We have rarely carried drinks, but we are very impressed by these delicious, refreshingly carbonated, nutrient enhanced sodas. Natural fruit flavors and water - period. No carbs, no sugar, no sodium, calories, caffeine, fat or aspartame. Just good stuff. Seven flavors aimed at boosting your immune system, sharpening your concentration, helping you to manage weight, or relax. Plus, they make great mixers for adult drinks. Come in for a recipe for a Face Lift, or an Electric Bunny. (You can find airforce Nutrisoda at Bocara resort in Santa Barbara.) FASCINATING

God, but we love **Chocolate!** We didn't see all we wanted to see at the show because of chocolate. Here's what we brought back.

New Tree America's Sexy—73% dark chocolate with ginger for spice and guarana for energy and stamina; **Blush**—73% dark with cherries and anti-oxidant rich grape extract; and **Cocoon**, velvety smooth rich milk chocolate with a touch of cinnamon. SOPHISTICATED

Bellagio Sipping Chocolate from Café D'Amore—In the European tradition, pure cocoa, powder, cocoa butter and chocolate liquor are combined enabling you to make a rich, velvety drink to be enjoyed like fine espresso. DECADENT

Chocolove—Artisans from Boulder Colorado have fashioned a creamy milk chocolate bar with chunks of buttery sweet toffee and dry roasted almonds. All natural, Belgian chocolate with a subtle

caramel flavor and a light cocoa cream finish. AWESOME.

Chukar Cherry Company—From the cherry-growing region of Washington state comes a handmade gift box with a quartet of delectable dried cherries enrobed with rich, deep chocolate. (We had seen but never bought these; we shouldn't have waited.) ADDICTIVE

From Canada, we found **Langford's Shortbread** biscuits. We've never seen anything like



this before. Buttery shortbread baked with edible flowers and select fruits. Stopped us in our tracks at the show and delivered unique flavor with the first bite. INGENIOUS

If you have never tasted wine and chocolate together, come in for the **San Francisco Chocolate Factory's Wine Lover's Chocolate Collection**. Discs of luscious dark chocolate of increasingly rich cocoa intensities. Each is paired with a specific red wine varietal. Honestly, wine and chocolate really go together. AMAZING

The New Zealand Kitchen KIWI's



have arrived. Young and creative

foodies from Auckland invited us to try some of their exotic treats; we were taken immediately. Mango, ginger, wasabi, dill, lime and this thing called horopito in great combinations for sauces, marinades and dips. Plus great tasting béarnaise and hollandaise in easy-pour packs, and natural soft licorice.

EXOTIC



From Australia we brought **Erica's Kitchen Vol au Vents**, crisp puff pastry cups you can fill with either

savory or sweet for great hors d'oeuvres or deserts. We have already tried these in combination with our Robert Rothschild and Stonewall Kitchen lines and have recipes. Hours of work done in minutes. OUTSTANDING

"Stressed spelled backwards is desserts. Coincidence? I think not!" --- *Author Unknown*

Select estate teas from India and Sri Lanka packaged in silk infusers from **Teosophy**.. Tea lovers and friends of tea lover will appreciate these. Creative presentation and packaging. (Neither of us drinks tea, so we want your opinions.) CLEVER

Last but not least are goodies from **Kimmy Tang**, owner and chef of



Michelia Restaurant, on the 8700 block of 3rd St, right close by in West Hollywood. The creative blend of French and Vietnamese ingredients brings something really new to the palate. We brought in her entire line, including (but not limited to) French Spicy Aioli, great on fish or as a dip. (KNOCKED US OUT AT THE SHOW.) And we really like the creeping heat of the Papaya Chili Sauce, perfect on grilled chicken or veggies. EXCITING!

"Part of the secret of success in life is to eat what you like and let the food fight it out inside" --- Mark Twain

Real Estate Agents—Escrow Agents—Mortgage Brokers

Celebrate a closing by sending a special gift from Savor the Flavor. Come in and select something or let us put something together for you. Free gift wrapping and we'll even deliver!

NASFT PRODUCT AWARD WINNERS WE CARRY:

Outstanding Classic—Stonewall Kitchens Roasted Onion & Garlic Jam

Outstanding Cookie---Alice's Stick Cookie

Outstanding Snack Food---Brent's Micro Brew Fiery Beer Brittle

Outstanding Soup---Frontier Soups Illinois Prairie Corn Chowder

Private Party News

Looking for a great night out with your bunko group, foodie friends or Red Hats? Karen can show you a Free, Fun and Entertaining evening. After store hours, we open the shop just for your private party and provide wine and hors d'oeuvres, give you a brief "tour" and let you sample award-winning foods and check out the best gourmet gifts. Round the evening out with dinner at one of Sierra Madre's great restaurants. Minimum:10 –Maximum:25 Monday –Saturday at 6:00 Sunday at 4:30 Visit for as long as you like.



Tea's Me!! - Your children will enjoy playing with their very own Tea's Me Children's Tea Set, a service for four.

Stop by and see this premium bamboo cutting board with both aluminum and wood cutting services, cheese wire and top quality brushed stainless steel cutting tools. The compact design makes it not only easy to store but



handy for travel.

And as long as we're on the cutting edge of things, here's a Deluxe Wooden Boxed Carver Steak Knife set, featuring six premium quality stainless steel steak knives, one carving knife, and one carving fork, all with beautiful wood handles.

"If you measure each and every ingredient, no one will remember it



was you who cooked." --- Denis Keegan

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Please come and visit us here in the unique foothill village of Sierra Madre. Baldwin Avenue exit off the 210 Freeway. Head north into town across Sierra Madre Blvd. and make the first left onto Kersting Court. Or visit us at www.savorthe flavor.net Phone (626) 355-5153