

NEWS

Fresh-picked news from Newcastle Produce!

April 2004 www.NewcastleProduce.com Volume 5, Issue 6

Chalkboard Specials

WE'VE GOT CLASS!

Check out the classes page at www.NewcastleProduce.com, where you can learn more about (and sign up for!) these and other upcoming classes: April 15: Spring Vegetables, May 12: Basic Knife Skills, June 24: Newcastle Produce Market Discovery Tour.

MEXICAN FOOD NIGHT

Bernadette will help you get ready for Cinco De Mayo with this class featuring authentic Chile Verde and 4 other traditional dishes. WHEN: Wed., April 28, 6:30-9p.m. COST: \$35. See our web site or call for details or to sign up.

SPRING IRIS

Check out our beautiful selection of blooming bearded Iris in pots from Yarda's "Ditch Water" Iris Gardens in Loomis.

DRESS UP LETTUCES

One of Jan's favorite dressings is Alder Market's Dressing for Spinach Salad. "It is a little sweet, a little salty, a little vinegary—perfect," says Jan. There are two versions: regular and low fat. Also try World Art Foods Rosemary Roasted Garlic Dressing. It is great on salads or with roasted potatoes or vegetables.

MEAT HERB BLENDS

Spice up your meat dishes with L'Ortolano's Savory Herb Blends. Try the lamb blend, with garlic, lemon peel, rosemary, lavender and kosher salt. 🌿

Eat Well This Easter Season

The Easter season celebrates new life and the bounty of Spring: the lush green grass, the wildflowers, and all the new spring vegetables.

Here at Newcastle Produce, we have lots of ideas about how to make your Easter and your spring special.

EASTER BRUNCH

Cathy, our Queen of Sweets, is also the Queen of Quiche! This Easter, she is making 9 different delicious varieties of quiche for you to serve at your Easter brunch. Each 9-inch quiche serves 6 and sells for \$16.99.

Choose from: House with sauteed mushroom, onions, bacon, swiss and cheddar cheese; Denver with ham, bell peppers, onions and cheddar; Spinach with spinach, green

onions, and swiss cheese; Cheesy Tomato with fresh tomatoes, anchovy fillets, and jack cheese; Springtime with chicken, asparagus, bacon and cheddar; Southwestern with turkey, Ortega chiles, red onions, corn, sweet red peppers, cilantro, and pepper jack cheese; Sun Drenched with sun dried tomatoes, fresh basil, green onion, mozzarella, and parmesan cheese; California with zucchini, onion and swiss cheese; and Ricotta Basil with basil, parsley, olives, ricotta and parmesan cheese. For dessert, try one of these sweet creations: Strawberry Mousse Pie (\$14.99), Strawberries and Cream Cake (\$18.99); or Meyer Lemon Tarts (\$12.99). Place orders by Thursday, April 8, and pick up your order on Saturday, April 10 by 2 p.m.

If you call ahead 24 hours in advance, you can order these quiche for a delicious and quick meal any time.

EASTER BASKETS

Our shelves are stocked with lots of great fixings for gourmet Easter baskets, from Scharffen Berger chocolates, to Bodega Fudge, Running Rabbit Licorice in black, black cherry, and raspberry; Marich Chocolate Jordan Almonds and Licorice Pastels. And if you want to think "outside the basket," try including some gourmet olive oil, vinegar, or jam.

SPRING PRODUCE

We have lots of spring produce now, including a variety of lettuces from Twin Brooks Farm, plus asparagus, artichokes, and strawberries. Stop in soon! 🌿



Strawberries in Balsamic Vinegar

1 pint fresh strawberries
2 tablespoons brown sugar
1/2 cup Earth and Vine Champagne Balsamic Vinegar
Plenty of Dr. Bob's Tahitian Vanilla Ice Cream

Wash, top, and slice the fresh strawberries and place in a medium bowl. In a separate small bowl, combine the sugar and vinegar and toss the berries with the mixture. Serve with Dr. Bob's Tahitian Vanilla Ice Cream for a delicious spring treat!

Note: Our complete recipe archive is available online: www.NewcastleProduce.com.

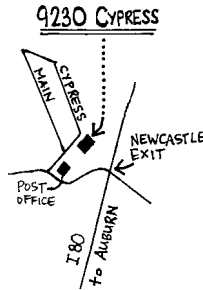
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Take the Newcastle Road exit off I80, drive into downtown, past the firehouse. We are located just past Newcastle Mini Storage.

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RETURN SERVICE REQUESTED

April 2004

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			1	2	3	4
				# New England Clam Chowder, Seafood Burritos, Breakfast Burritos		
5	6	7	8	9	10	11
#Corn Chowder, Shepherd's Pie, Wild Rice, Asparagus, & Pecan Salad		#Garden Vegetable Soup, Enchiladas, Asian Noodle Salad		# Manhattan Clam Chowder, Seafood Burritos, Breakfast Burritos		CLOSED FOR EASTER
12	13	14	15	16	17	18
#Italian Onion Soup, Four Cheese Pasta, Roasted Chicken & Basil Salad		#Cream of Chicken, Lasagna, Shrimp and Spinach Salad		# New England Clam Chowder, Seafood Burritos, Breakfast Burritos		
19	20	21	22	23	24	25
#Greek Lemon Soup, Chile Rellenos, Asparagus & Mushroom Salad		#Vegetable Minestrone, Newcastle Potato Bake, Marinated Mushrooms		# Manhattan Clam Chowder, Seafood Burritos, Breakfast Burritos		
26	27	28	29	30		
#Mushroom Soup, Newcastle Rolls, Red Potato & Green Bean Salad		#Tomato Basil Soup, Chicken Broccoli Alfredo, Antipasto Salad		# New England Clam Chowder, Seafood Burritos, Breakfast Burritos		

NOTE: Our web site has more info. on events: www.NewcastleProduce.com. Our menu is subject to change. Please feel free to call and see what's cooking!