

NEWS

Fresh-picked news from Newcastle Produce!

June 2004 www.NewcastleProduce.com Volume 5, Issue 8

Chalkboard Specials

T-SHIRTS GALORE

We have a lots of Placer Grown t-shirts for kids, infant through youth small. Plus we have Newcastle Produce t-shirts in adult sizes small through XXL. All are only \$12.

EARLY TOMATOES

You know it is summer when you taste the first tomatoes of the season. Stop in and pick up some Twin Brooks Farm tomatoes today! We also have fresh basil and mozzarella so you can create the ultimate summer salad: the caprese (see our web site or stop by for the recipe).


GET THIS GELATO!

Folks are raving about our new Gelato Massimo: Real Italian Sorbet and Gelato made in Watsonville. Gelato flavors include Vanilla Bean, Zabione (marsala cream), Malaga (rum & raisin), and Pistachio. orbet flavors include Fat Free Chocolate, Strawberry Fragola, Blueberry Mirtillo, Lemon, and more!

FREE NP CANVAS BAG!

You can get a canvas bags featuring the Newcastle Produce logo FREE when you spend \$100 at the store. Save your receipts dated May 1 or later to accumulate \$100 in sales. Our offer is good through July 4.

IN STORE TASTINGS

Stop in for tastings with: Snow's Citrus Court on June 5, Garlic Survival Company on June 12, and Judicial Flavors on June 19. 

Dads Are Thrilled With the Grill

Father's Day is fast approaching (it's June 20), and one of the best ways to Dad's heart is through his stomach! Why not celebrate Father's Day (and summer!) with some delicious grilled foods.

GRILLING VEGETABLES

There are lots of locally grown and fresh vegetables available in our store now, and many of these items taste great grilled. Try slicing an onion thickly and grilling it to sweet perfection. Or halve some peppers, seed them, and toss them on. Corn is delicious grilled (keep it in the husk and soak in water for 10 minutes before), and asparagus is also yummy on the grill. You can even peel and quarter beets and try them on the grill, too. We have a huge selection of squash now, including zucchini, ronde de Nice,

cocozele, golden zucchini, cousa, yellow crookneck, scallopini, Peter Pan, butter scallop, and sunburst. Try chopping and grilling several kinds of squash for a delicious, colorful, and healthy side to your summer meals.

SAUCES FOR GRILLING MEAT


Here at Newcastle Produce, we have a host of grilling sauces to help you make your grilling a success. For a hot and spicy grilling experience, try the many offerings from Judicial Flavors. (You can stop in for a tasting of the whole line on June 19.)

Our new products from Tulocay's Made in Napa Valley were so popular that we now carry a few new ones to tempt your appetite. Try their Tangerine Sesame

Shanghai Marinade & Dipping Sauce, Chiles & Lime Baja Marinade & Dipping Sauce, or the Chiles & Citrus Yucatan Marinade & Dipping Sauce. All three of these are great marinades for meat, chicken, or fish before you grill it.

Another delicious marinade is Snow's Citrus Court Mandarin Marinade. Try this for a unique teriyaki-style flavor on chicken.

DON'T FORGET DESSERT

This year, there is a bumper crop of summer fruit, and it makes the best dessert: simple, healthy, and delicious. Right now, we have local apricots, peaches, nectarines, figs, cherries, red raspberries, and plums. Stop in and treat your family tonight. 

Cooking Classes at Newcastle Produce

Newcastle Produce Market Discovery Tour

Join Charles Vollmar for a unique class that will expand your knowledge of vegetables and help you break out of old buying habits. He will tour the store, bin by bin, and teach you how to select and prepare the usual and not-so-common vegetables at Newcastle Produce.

COST: \$55 WHEN: June 24, 6:30-9 p.m.



Pizza and Calzone

Roll up your sleeves and learn from Bernadette how to make easy and delicious pizzas and calzones with fresh ingredients from the store. The menu will include sausage and cheese pizza, veggie pizza, and a three cheese calzone.

COST: \$55. WHEN: June 30, 6:30-9 p.m.

Space is limited. Call (916) 663-2016 to sign up today! For more info on these and other classes, visit us online at www.NewcastleProduce.com.

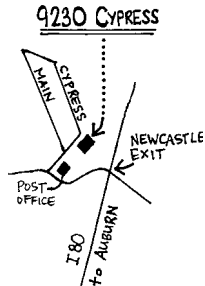
NEWCASTLE PRODUCE



Locally Grown Produce
Gourmet Take Out
Decadent Desserts
Creative Gift Baskets
Hearty Soups & Salads
Fancy Jams, Sauces & Oils
Fresh Bread • Spices & Herbs
Cooking Classes



9230 Cypress Street
P.O. Box 1202
Newcastle, CA 95658
(916) 663-2016
M-F 9-6, Sat. 9-5, Sun 12-5
NewcastleProduce.com



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

June 2004

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	1 #Italian Onion Soup, Greek Salad, Teriyaki Chicken Thighs	2	3	4 Manhattan Clam Chowder, Seafood Burritos, Breakfast Burritos	5 Snow's Citrus Court Tasting #	6
7 #Greek Lemon Soup	8 #Chinese Chicken Salad, Enchiladas	9 #Tomato Basil Soup	10	11 New England Clam Chowder, Seafood Burritos, Breakfast Burritos	12 Garlic Survival Co. Tasting #	13
14 #Mushroom Soup	15 #Artichoke Rice Salad, Lasagna	16 #Butternut Squash	17	18 Manhattan Clam Chowder, Seafood Burritos, Breakfast Burritos	19 Judicial Flavors Tasting ###	20 Father's Day
21 #Tomato Dill Soup w/ Corn Salsa	22 #Asian Noodle Salad, Four Cheese Pasta	23 #Vegetable Minestrone	24 Market Tour Class	25 New England Clam Chowder, Seafood Burritos, Breakfast Burritos	26 #	27
28 #Roasted Garlic and Potato Soup	29 Southwestern Potato Salad, Shepherd's Pie	30 Pizza Class #Italian Onion				

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!