

# NEWS

Fresh-picked news from Newcastle Produce!

March 2004 [www.NewcastleProduce.com](http://www.NewcastleProduce.com) Volume 5, Issue 5

## Chalkboard Specials

### SCHARFFEN BERGER

Try their new Sweetened Natural Cocoa Powder (great hot chocolate!), Milk Chocolate (41% cacao), Chocolate Sauce (no other brand contains as much pure chocolate) and Cacao Nibs (roasted cocoa beans, the essence of chocolate!). Yum!

### WE'VE GOT CLASS!

Check out the classes page at [www.NewcastleProduce.com](http://www.NewcastleProduce.com), where you can learn more about (and sign up for!) these and other upcoming classes: March 15: Knife Skills—Basic Butchery, March 22: Rice, Rice, Rice, March 29: Spring Rolls and Egg Flower Soup, April 1 & 8: Easter Cookie Bouquet with Cathy \$30, April 15: Spring Vegetables, May 12: Basic Knife Skills, June 24: Newcastle Produce Market Discovery Tour.

### HANDS ON TAMALES

Bernadette is a Tamale Whiz, and she will share her secrets with you in this class. WHEN: March 31, 6:30-9p.m. COST: \$55. See our web site or call for details or to sign up.

### CATHY'S CAKE CLASS

Sign up quick for this popular 4-part series. Our Queen of Sweets shares her tips and tricks for decorating gorgeous cakes. Cost: \$40 for 4-week class, supplies not included. When: April 5, 12, 19, and 26, 6:30-9:30 p.m. See our web site for complete details.

### TASTE FRESH RAVIOLI!

Stop in on Sat., March 13, for a taste of Raymond's Italian fresh ravioli!

## Your Best Source for Gourmet Vinegars

In gourmet circles, vinegar is often center stage these days. A star in salads, marinades, sauces, main dishes, desserts, and more, vinegar has gone gourmet.

Here at Newcastle Produce, we are your best source for gourmet vinegars because we have dozens of varieties to choose from, including several new additions. Stop in and sample them today!

### Earth & Vine Provisions

This is perhaps the most popular product line in our store, and the vinegars from Earth & Vine live up to that reputation. We carry six varieties: California Chardonnay Balsamic Vinegar (earthy and robust), California White Zinfandel Balsamic Vinegar (fragrant and tangy), California Champagne Balsamic Vinegar (crisp, sweet, and great over berries for dessert!), California Sherry Balsamic Vinegar (with a nutty sweetness),

California Raspberry Balsamic Vinegar (makes a terrific vinaigrette), and California White Balsamic Vinegar (light and fragrant).

### O Olive Oil

We have several new vinegars from O, including Sherry Vinegar (with rich caramel and nut flavors), Yuzu Rice Vinegar (with a lemon-lime citrus zing), Soy Rice Vinegar (rich and aromatic), and Ginger Rice Vinegar (with a bright ginger flavor).

### Restaurant LuLu

This popular San Francisco restaurant has a line of inspired goods, including these two new vinegars we now carry: Fig Balsamic Vinegar (featuring California Black Mission Figs, great on strawberries) and Fig & Meyer Lemon Balsamic (delicious on salads, artichokes, or grilled asparagus).

### California Harvest

We also carry several fruit vinegars from California Harvest, made from pure fruit essences, fruit, and California varietal vinegars. Sweet, tangy, and very versatile, these vinegars create delicious salad dressings and more. Try the Red Raspberry Champagne Vinegar over grilled asparagus. Saute red onions with their award-winning Pomegranate Champagne Vinegar. Try the Pear Champagne Vinegar on a salad of endive, gorgonzola, and pears. Their Fig Lemon Balsamic Vinegar is a delicious compliment to chicken, and the Orange Muscat Champagne Vinegar makes sliced avocados sing.

Treat yourself to a gourmet vinegar or two today! 🍷



## Roasted Asparagus

*Stop steaming! Roasting intensifies the unique flavor of asparagus. Try this delicious preparation and you'll taste the difference!*

2 large bunches asparagus, washed and trimmed  
Salt and pepper to taste

Optional:  
2 Tablespoons of your favorite gourmet vinegar  
2 Tablespoons Bariyani Olive Oil

Arrange asparagus spears in a single layer on a cookie sheet lined with foil. Sprinkle lightly with salt and pepper. Place asparagus under the broiler on high, and roast for 4-5 minutes, or until spears begin to turn light brown and crispy. Remove from the oven. Asparagus tastes great with just salt and pepper, or, if desired, drizzle the spears with a mixture of olive oil and vinegar. NOTE: If you have left-over asparagus, chop it up and add it to your eggs the next morning. Delicious breakfast!

Note: Our complete recipe archive is available online: [www.NewcastleProduce.com](http://www.NewcastleProduce.com).

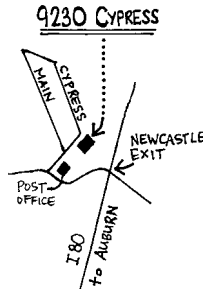
# NEWCASTLE PRODUCE



Locally Grown Produce  
Gourmet Take Out  
Decadent Desserts  
Creative Gift Baskets  
Hearty Soups & Salads  
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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

## March 2004

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
1 Italian Onion Soup, Newcastle Rolls, Asian Noodle Salad	2	3 Tomato Basil Soup, Four Cheese Pasta, Chinese Chicken Salad	4	5 New England Clam Chowder, Seafood Burritos Breakfast Burritos Every Friday Morning!	6	7
8 Cream of Broccoli, Stuffed Chicken Breasts, Southwestern Potato Salad	9	10 Split Pea w/ Ham, Chicken Broccoli Alfredo, Roasted Vegetable Salad	11	12 New England Clam Chowder, Seafood Burritos Breakfast Burritos Every Friday Morning!	13 Ravioli Tasting	14
15 Knife Skills Class Mushroom Soup, Lasagna, Coucous Primavera Salad	16	17 Butternut Squash Soup, Chicken Pot Pies, Asian Noodle Salad	18	19 New England Clam Chowder, Seafood Burritos Breakfast Burritos Every Friday Morning!	20	21
22 Rice Class Greek Lemon Soup, Stuffed Portobellos, Orzo Salad w/Artichoke	23	24 Roasted Garlic and Potato Soup, Asparagus & Mushroom Salad	25	26 New England Clam Chowder, Seafood Burritos Breakfast Burritos Every Friday Morning!	27	28
29 Spring Rolls Class Garden Soup, Twice Baked Potatoes, Curry Chicken Salad	30	31 Tamale Class Tomato Basil Soup, Chile Rellenos, Marinated Mushrooms				

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