

NEWS

Fresh-picked news from Newcastle Produce!

October 2005 www.NewcastleProduce.com Volume 6, Issue 12

New Items

WINTER SQUASH & HALLOWEEN PUMPKINS

We have a great fall harvest of squash, including butternut, acorn, spaghetti, honeyboat, carnival, delicata, blue hubbard, sweet mama, sweet meat, pie pumpkins, white pumpkins, and small gourds in all shapes, all grown on Twin Brooks Farm. We also have jack-o-lantern pumpkins, corn stalks, Indian corn, and wheat bundles for your Halloween décor!

EARTH & VINE DRINK MIXES

Try Earth & Vine's new gourmet highly concentrated mixes for creating fabulous drinks (with or without alcohol) at home in just minutes. Flavors include: Passion Colada, Key Lime Sublime, Cassis Syrup, Grenadine Syrup, Black Raspberry, and Cranberry Tangerine.

FALL BREAD MIXES

From Lollipop Tree comes Caramel Apple Bread Mix ("Serve warm with Dr. Bob's Tahitian Vanilla Ice Cream and Susan Elaine's Caramel Sauce!" raves Jan); also Pumpkin Bread Mix and Pumpkin Maple Pecan Butter.

MANDARINS ARE COMING!

Jan expects the mandarin crop to be ready in late November. Watch our November newsletter for details on how you can send mandarins, a great taste of Placer County, to your family and friends far and near. 🍊

A Rare Treat: Olio Nuovo

Here at Newcastle Produce, we are big fans of fresh. And this year, for the first time, we are pleased to offer you a new fresh taste: Olio Nuovo.

Olio Nuovo is olive oil that is bottled within a few days of milling. Because the oil is still infused with flesh from the olive, the oil has a vibrant green color, an intense, rich fruit flavor, and a peppery finish. The texture, aroma, and flavor are so fresh, it is almost alive! Many people consider this oil to be a rare treat, one that they anticipate all year long.

In Italy, they celebrate the new oil with a saying: "Olio nuovo e vino vecchio," which means "new oil and old wine." We encourage you to

try this delicious treat in your late-summer caprese salads, or in a red pepper, tomato, and mozzarella bruschetta on some crusty bread. You will have no trouble using up this oil as quickly as possible.

We have Olio Nuovo from two companies this year: California Olive Ranch and Bariani. California Olive Ranch is the largest olive oil producer in the U.S. This award-winning producer is based in Oroville. Olio Nuovo from California Olive Ranch will be available after Oct. 14.

Bariani, a small, family-owned and award-winning olive oil company based in Sacramento, produces olive

oil that is stone crushed, cold pressed, and unfiltered. Bariani's Olio Nuovo will be ready around Nov. 1.

OLIVE OIL CLASS

Join Susan Brooking for a class on Oct. 20 featuring a tasting tour of California olive oils (including Olio Nuovo) and ideas of how to use this healthy oil. Look forward to tasting (and learning to make) tomato bruschetta, roasted red pepper soup, a quick and healthy pasta, and a luscious cake. (Class is 6:30-8:30, \$25) Call the store to sign up.

Stop in soon for a taste of this rare treat. 🍷

HAVE FUN THIS FALL IN OUR COOKING CLASSES

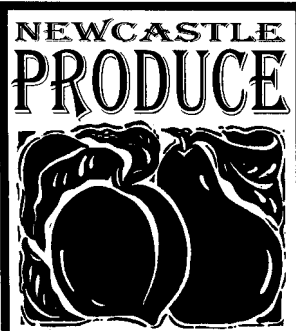
Here at NP, we have all the best ingredients, a flexible, comfortable space to learn, and experienced teachers who make classes fun (and tasty!). No wonder our classes are so popular! These are just a few of our Fall classes. Call the store & sign up today!

OCTOBER 12: CASSEROLES—Come learn to make easy, delicious, and nutritious casseroles for the holidays as well as daily meals. Taught by Jeanette, 6:30-8:30, \$45.

OCTOBER 13: PIES & TARTS—Learn to make apple, banana cream, and key lime pie, plus a fresh fruit tart. Taught by Bernie, 6:30-9 p.m., \$49.

OCTOBER 27: PLACER GROWN DINNER—Come make and then enjoy a delicious dinner featuring PlacerGrown produce: Caponata, autumn salad, vegetable fettucini, balsamic glazed chicken and fruit melange. Taught by Bernie, 6:30-9 p.m., \$69.

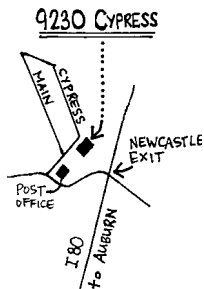
NOVEMBER 3: GLOBAL APPETIZERS—Learn to make unique and delicious appetizers from around the world: hors d'oeuvres, tapas, beginners, starters, intermezzo, pupus, zakuski, and mezza. Taught by Jeanette, 6:30-8:30, \$45.



Locally Grown Produce
 Gourmet Take Out
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 Creative Gift Baskets
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 Fancy Jams, Sauces & Oils
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 Cooking Classes



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RETURN SERVICE REQUESTED

October 2005							
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
3 Cake Decorating	4	5	6	7	8	9	
#Split Pea with Ham Soup		#Cream of Chicken Soup		#New England Clam Chowder, Seafood Burritos			
Newcastle Rolls							
10 Cake Decorating	11	12 Casserole Class	13 Pies & Tarts	14	15	16	
#Italian Onion Soup		#Chili		#New England Clam Chowder, Seafood Burritos			
Shepherd's Pie							
17 Cake Decorating	18	19	20 Olive Oil Class	21	22	23	
#Baked Potato Soup		#Greek Lemon Soup		#New England Clam Chowder, Seafood Burritos			
Four Cheese Pasta							
24 Cake Decorating	25 Cookie Class	26	27 Placer Dinner	28	29	30	
#Cream of Mushroom Soup		#Cream of Broccoli Soup		# New England Clam Chowder, Seafood Burritos			
Lasagna							
31 Happy Halloween!	<div style="border: 2px solid black; padding: 5px; text-align: center;"> <p>We will have Vegetable Minestrone soup every day this month! Stop in soon and pick up a healthy & quick lunch or dinner from our deli.</p> </div>						
Corn Chowder							
Chili Rellenos							

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