

Product Spotlight: Pot Pie's and Pot Pie Filling

From our portfolio of recipes:

- Soups and Chowders
- Sauces and Gravies
- Chili and Stews
- Puddings and other desserts
- Mashed Potatoes and Polenta
- Pot Pies, sweet or savory
- Ravioli, Tortellini, Bandolini and Gnocchi
- Pesto and Butters (sweet or savory)

We currently produce many different varieties of Pot Pies and Pot Pie Fillings in both foodservice and retail pouch packs. We can custom make yours too!



We Make Healthy Eating Easy.....

Now that everyone is getting used to eating more healthy foods and reducing their dependence on non-healthy category of foods, we wanted to bring to your attention the ease of using soups on your menus to make it easy for your customers to maintain that healthy lifestyle. The advantages of using soups and stews in your daily menus are numerous. Not only are soups and stews easy to prepare using our fresh pack "boil bags" but any unopened bag at the end of the day can be chilled down and stored and then reheated for use the following day minimizing waste with superior benefits in quality and food safety. When we simmer soups here at Del Monaco's, all of the nutrients are retained in the liquid. Our soups, stews and sauces are prepared using an "artisan" cooking method just like you would do in your own kitchen or restaurant. Each recipe is prepared in its own unique way to achieve the customers' exact flavor profile each and every time we produce it. We then package the product in "boil bags" to ensure freshness of crisp and flavorful vegetables and succulent meats, seafood or poultry depending on the variety of the soup. All of this to give you a healthy eating experience whenever you are using products produced by us.

Ask the Chef.....

Chef Nancy tells us they are busy in the R&D Kitchen working on wonderful spring season flavored soups and developing new flavors for our summer season cold soups which we launched last year in several market areas. Chef Nancy says "the use of fresh ingredients like mint, peas and asparagus gives us those flavors that remind us of the season and can bring up many memories of seasons past. All the food that we eat has the natural ability to trigger memories just by the smell and taste we encounter as we dine with friends and family. Soups with their many different colors, textures, flavors and aromas are great for catching this nuance and one of the many foods that change often throughout the four seasons." As the R&D Team works through the next month or two, they soon will be working on new fall soups. Contact us soon to develop your favorite fall recipes in time for the 2011 fall season.



Customer Spotlight.....

JIMTOWN STORE

In 1989, a former Silver Palate partner, the late John Werner, and his wife, artist Carrie Brown, chanced upon the store while visiting from New York City. Soon after learning that it was for sale, the couple bought Jimtown. John and Carrie immediately set out to restore the abandoned landmark to its former glory and added a few twists of their own. The one-acre property includes the renovated general store/cafe and Carrie's cottage—both designed by noted San Francisco architects Richard Fernau and Laura Hartman—and two historic barns used as storage for props and antiques. Publications such as *USA Today*, *The New York Times* and *Better Homes and Gardens* have written enthusiastically about this culinary oasis tucked away in the heart of Alexander Valley.

Those in the know arrive in high anticipation of Jimtown's thoughtfully prepared food and premium wine from top Sonoma County vintners. Jimtown is also known for their wonderful condiment spreads like Artichoke Olive Caper or the delicious Spicy Pepper Jam. Now their wonderful line of condiment spreads can be found at many retailers across the United States. You can check Jimtown out at www.jimtown.com

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Please give me your feedback at:

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