



What's in Store

INSIDE...

The Goods from Specialty Foods

Wine Tasting

Cheese News

Chowder Challenge

NEW! Mrs. Vernon's Table!

... and more



2012 CHOWDER CHALLENGE

If you are interested in entering the next Chowder Challenge, perfect your recipes and mark your calendar now.

The deadline for recipe entries is February 17, 2012

with the final competition being held on Saturday, March 10, 2012.

e-mail recipes to ask_us@westpointmarket.com, or drop off recipes at the gift basket counter.



in the CHEESE SHOP

NEW!

AMADEUS From Austria - A cows milk cheese named after the famous Wolfgang Amadeus Mozart. Semi-firm and mild in taste, this cheese is great for snacking, slicing, melting and on sandwiches

CHALLERHOCKER - From Switzerland Dense and incredibly creamy, tastes like a harmonious medley of melted leeks, brown butter and sweet, fresh cream. Savory, with a bit of caramel sweetness in the finish. Challerhocker is washed with a blend of wine, herbs and spices

PASSOLONE OLIVES From Sicily Green olives with hot peppers, parsley & sunflower oil

SALE! ITALIAN FONTINA - NOW \$11.99 (save \$3!)

ITS FONDUE TIME!

Do it yourself with the ARTISANAL BLEND A MIXTURE OF THREE SHREDDED CHEESES (Appenzellar, Emmenthaler & Gruyere) plus the recipe & tips for making a successful cheese fondue.

SPECIAL CHEESES FOR YOUR VALENTINE

Fromage a Trois A sundried tomato layer complimented by cilantro pesto and spiced with chilis.

Fromage`a Trois Bourbon Chocolate Torta Fresh goat cheese with melted Callebaut chocolate, toasted pecans, and raisins soaked in Woodford Reserve Bourbon (plus liberal doses of extra spirits)! The result is a not-too-sweet and not-too-heavy but definitely alcoholic dessert which pairs beautifully with nut breads, dried fruits, and fortified wines or bourbon.

Heart shaped goat cheese Fresh mild & creamy goat cheese



WINE TASTING

A PINOT NOIR FACE-OFF
Friday, February 24th

France takes on the United States in a battle of Pinot Noir's. There will be 20 wines and light appetizers from 7 pm - 9 pm.
Cost is \$30 per person.

Reserve your spot at 330.864.2151 x 129



Mrs. Vernon's TABLE

AT BESIDE THE POINT CAFÉ

A something for everyone **Sunday Dinner** at our **Beside the Point Cafe!**
Passing platters of homespun recipes straight from the oven.
Abundant - Well cooked - In-season - Always from scratch.

Beginning **February 12th**
Family-style seating 11 am - 4 pm
\$20 per person (includes gratuity)
\$1 per year children age 10 and under

Reservations suggested (call 330.864.2151 x 137, or e-mail reservations@westpointmarket.com)

9 dates to choose from in 2012

March 25 May 13 June 17 July 1
September 2 October 14 November 4 December 16

VALENTINE'S DAY in the GIFT SHOP

THE LOVING COUPLE - \$35.00 (Can be delivered locally, or picked up instore)
- A couple of favorites to give to your Valentine! A half dozen long stem roses, and half dozen Le Grand Truffles

ROMANCE BY CHOCOLATE - \$40.00 (Can be delivered locally, shipped via FedEx 2-Day air, or picked up instore)
- A beautiful gift basket for the love of your life includes a heart shaped box of Godiva Truffle Gems, 2 of our famously indulgent Killer Brownies, Deluxe Valentine Mix candy, 4 piece box of Truffles and a Godiva Mik chocolate Dipped Strawberry Bar.



TASTY GOODS in SPECIALTY FOODS

ECLIPSE Chocolate Bars

San Diego, California

All of their bars are produced and packaged by hand in small batches. Some milk and some dark. They even produce all of their component ingredients (like peanut butter toffee, cayenne-candied hazelnut, & creme fraiche caramel).

Enjoy them while we have them!

Great for your **Valentine's Day** chocolate lover!

Flavors available:

Macadamia Ginger, Gingerbread crumb, Mango Masala, Sea Salt Nib, Blackberry Sage, Espresso Walnut, Spiced Pumpkin Seed, Sweet Basil Mint, Salty Dulche De Leche, Cinnamon Brown Sugar, Peanut Butter Toffee.

Frontier Soups

Waukegan, Illinois

Trisha Anderson, President of Frontier Soups

Trisha got her start when she came to the rescue of a friend who was organizing a local holiday market. "She knew that I had done some catering and was curious if I had a 'product,'" says Trisha. "I told her that I had this bean soup mix that might work." So off Trisha went to the show with 275 hand-packaged bags of soup and her card table. "We had samples for people to try and a little sign that said 'Dinner for 10-12 for \$6! The soup was a hit!

Over 38 varieties of soup - From hearty bean soups to chili, chowders and more delicate varieties, Frontier Soups offers soup for all seasons and every appetite! All ingredients are of the finest quality and contain no salt, MSG or preservatives.

NEW Vermont Maple Passions.

Fruit infused Maple Syrups

Hillside Lane Farm offers Vermont Maple Passion syrups are an all-natural combination of maple syrup and real fruit. A wonderful topping for breakfast and desserts, they also make an excellent flavoring for a variety of sauces, marinades, glazes and desserts. Please visit our Farmhouse Kitchen Cookbook for a range of easy recipes. Our selection of pure Vermont maple syrup is packaged in attractive plastic syrup jugs for convenient shipping and storing. Delectable!

Cranberry Orange Maple Syrup & Blueberry Maple Syrup

New from Rossi Pasta

Marietta, Ohio

Butternut Squash Pasta Sauce

This unique sauce features a sweet and tangy flavor with a mild bite.

Italian Pepper Red Sauce

Red peppers, green peppers, heavy on the peppers. Medium hot, versatile enough to be served on pasta, fried cheese, or tortilla chips.

NEW Hand Stuffed Olives

from Santa Barbara Olive Co. - Santa Barbara, California

Feta Kalamata Olives

The nutty, butter flavor of Kalamata olives now stuffed with delicious and zesty feta cheese. Never preserved in chemicals or oil, this gourmet olive is all you need to turn any dish into a Mediterranean delight.

Peppadew Olives

The Peppadew Stuffed Olive is a sweet hot pepper sliced and stuffed into a large green olive. The peppadew is imported from South Africa and only available stuffed in an olive from the Santa Barbara Olive Co. This spicy, sweet olive is a perfect addition for martinis and pasta.

NEW Maclean's Mini Oatcakes

Mini, tasty, oaty goodness with a smoky twist.

Hand baked in Scotland

Great with Salmon lox and a fine compliment to cheddar and caviar.

NEW Dr. Pete's Herb bacon dressing

Savannah, Georgia

Gluten Free

Made with real bits of bacon, this delightful dressing demands attention. Try it on your favorite salad, or dress up baked or grilled chicken. It is spectacular when spooned over potato skins and baked!

As much as Dr. Pete loved his practice of medicine, he equally loved the art of cooking, and he spent many joyous hours creating and preparing wonderful dishes and sauces for his family and friends. In 1985, his daughter and son-in-law, Jan and Joel Coffee, began bottling some of his recipes, and selling them to the public under the "Dr. Pete's" label. Now you can enjoy some of the marinades and sauces that Savannahians have enjoyed for years.

Back in Stock! Chalet Suzanne Soups

from Chalet Suzanne Inn and Resort - Lake Wales, Florida

Hand made right at Chalet Suzanne. They have just installed a new canning line that produces cans with convenient pop top lids. Chalet Suzanne is on the National register of historic places and has received the Mobil Guide 4 star award for excellence. Chalet Suzanne's Award-Winning Soups all come in 13 oz. tins. The Hinshaw family has been making guests welcome for over 70 years, whether you come by car or plane, for a single meal or several, for one day or more. This enchanting Inn of 26 rooms, nestled on a 100-acre estate, is a gracious oasis amidst the excitement of Central Florida attractions, catering to discriminating guests of all ages.

Varieties available:

Asparagus Potato, Consommé, French Onion, Gazpacho, Old Country Mushroom, Moon Soup, Vichyssoise, Watercress Seafood mushroom, Newburg Bisque.

What's On Tap!

Growler pours currently available.

Victory Smokin' Oats Porter

21st Amendment/Ninkasi Collaboration

Elevator Barrel Aged Imperial Stout: Local

Cellar Rats Rat Tail Ale : Local

NEW California Olive Ranch Extra Virgin Olive Oil

We cold press our award winning 100% California grown olives within hours of picking for a fresher taste. Our distinct green bottle keeps our sustainably grown, premium extra virgin olive oil fresh longer. Enjoy the new taste of fresh!

Floral, buttery and fruity aroma. Smooth flavor with hints of green apple. Versatile - great for baking, sautéing, and everyday uses.

Ms. Earle's Meyer Lemon Curd

El Cerrito, California.

The best lemon curd. Just Awesome!

A traditional British dessert topping that is soft and smooth with intense flavor. The most popular uses are scones, pastries and desserts. It also makes a great Lemon Meringue Pie. Try mixing in your yogurt, great with our scone mixes or tea cakes, add flavor and richness to your desserts like ice cream and cheesecakes, layer cakes or for a perfect quick dessert add to a tartlet shell with a dollop of whipped cream and mint spring.

Ms. Earle's Meyer Lemon Truffle Pie

1 9" pie crust baked as directed and cooled

1 12oz white chocolate baking bar, chopped

2 8 oz Neufchatel cream cheese, softened

1 10oz jar Ms. Earle's Meyer Lemon Curd

Place 1/2 cup meyer lemon curd and chopped white chocolate in 1 quart saucepan over low heat, stirring often to combine. Meanwhile in 1 quart bowl beat Neufchatel on medium speed until fluffy. Add melted white chocolate mixture and beat until well blended. Spread mixture evenly in pie crust.

Spread remaining Ms. Earle's Meyer Lemon Curd (from 10 oz jar) over top of cheese mixture. Refrigerate and chill for 3-4 hours. Serve with a dollop of whip cream and mint sprig.

This recipe also works well in individual tartlet shells or with a graham cracker crust. Enjoy!

NEW Liquid Sugar In The Raw

(Turbinado Cane)

Sugar In The Raw natural cane turbinado sugar is grown and cut exclusively in the tropics. There, nature's own sweetener is gently converted into the natural crystals that make Sugar In The Raw.

The secret lies in the fact that Sugar In The Raw is never bleached or over processed. It is the result of slow boiling layer upon layer of high colored cane- allowing the golden crystals to retain their natural molasses and bringing the extra flavor and richness that nature intended. You'll immediately recognize the difference in our large crystals and deep golden hue. Sugar In The Raw adds rich taste to coffee and tea drinks and a robust flavor to baked goods. Its distinct luster and depth of its crystals distinguish Sugar In The Raw from all other natural sugars.

Dissolves instantly in cold beverages. A clean pure taste you can't get from granulated sugar. No refrigeration necessary. 1 tsp = 1 sugar packet.

Rick's Brews News

Just arrived Limited Edition Bottled Brews!

The Alchemist/ Ninkasi/ Stone More Brown than Black IPA: Collaboration Ale

99 points on ratebeer.com

Nose of citra hops, tropical fruit, grapefruit, floral notes. Some toast and roast are there as well. The flavor is big on fruity tropical hops, grapefruit, floral notes, a touch of dank here and there. Toast and roast show up in the middle and finish but this showcases the hops. Really nice flavorful black IPA. If I could only have one more beer before I die, this would be it. 7.4% ABV

Porterhouse Brewing Oyster Stout

Dublin, Ireland

Brewed with fresh oyster. A smooth drinking aromatic stout with a discernible but unidentifiable aromatic aspect. Not suitable for vegetarians. This gently flavored stout has a roast malt character, full body and an aromatic character from the Goldings hops. Fresh oysters added during the brewing process, lend a discernible yet unidentifiable note. 5.2% ABV

Gouden Carolus (Winter Ale)

Cuvee Van De Keized Blauw

Perfect 100 score on Ratebeer.com

Every year on the 24th of February, the birthday of "Charles the fifth", the Brewery brews the Gouden Carolus "Cuvee of the Emperor" in a limited quantity and with an eye on the highest quality and tradition. This unique brewing, with only extra fine Belgian hops and with a higher alcohol level, guarantees a better evolution in the time, than the already known Gouden Carolus. Excellent to store several years.

Gouden Carolus Cuvee has an upfront candy sweetness (raisins, cherries, festive sweet fruit) but fails to drop in to a sweet mire. So well balanced. The finish ignores the promise of sweetness, finishing with a light acidity rather than a bitterness or a sugary tang. The fact that this is an 11% beer is unbelievable. So smooth. Very difficult to quantify exactly how good it is. 11% ABV

LAMBICKX

94 Points on Ratebeer.com

Lambics are truly the "wines" of the beer world.

Lambickx is Vanberg & Famille's brand of hand-selected and blended lambics. Every Lambic with the Lambickx™ name is made from casks personally tasted and chosen by Don Feinberg, one of the first importers of Belgian beer to America and founder of the first Belgian-only brewery in the United States.

Big citrus flavors at first, lemony with some grapefruit and a slight creamy cheesiness too. Tannic bitterness, moderate puckering sourness. Bone dry oaky aftertaste, slightly honeyish. Medium bodied with fairly low carbonation. Nice work on this lambic. 6.75% ABV

OLD STOCK ALE

"North Coast Brewing" - Fort Bragg, California

99 Points Ratebeer.com

As a continuation of North Coast Brewing Co.'s commitment to quality, Old Stock Ale is crafted in the tradition of our critically acclaimed Pranzster Belgian Style Golden Ale and Old Rasputin Imperial Stout. It's brewed with classic floor-malted Maris Otter Pale Malt and Fuggles Hops imported from England, so it's a beer to be served proudly. Like a fine wine, North Coast's Old Stock Ale is intended to be laid down. With an original gravity of over 1100 and a generous hopping rate, Old Stock Ale is well-designed to round-out and mellow with age. North Coast Brewing Co. Old Stock Ale is a vintage dated ale. They produce a small quantity each year and it remains available from release date until our stock is depleted.

