



New! Veleta Products from Spain

Veleta is the name of the company that brings us some of the most loved

traditional foods of Spain. The company was founded by Dayton's own Dr. Juan Palomar, a native of Spain, who has practiced medicine in both countries for many years. And for years, Dr. Palomar would always return from trips to Spain with his suitcase bursting full of great traditional foods. Now, he is scaling back his medical practice to devote more time to his passion for food. Hence, he created Veleta. Juan named the line for a mountain near his home in the south of Spain. These exquisite foods are **great examples of the flavorful cuisine of Spain.**

Besides the standbys such as his beautiful Veleta Extra-Virgin Olive Oil, Juan is now treating us to tasty Manzanilla Olives, preserves made from the luscious fruits of the south of Spain including white plums, the prized White Tuna from the Galicia region, and my favorite: succulent baby sardines from the Cantabric Sea, packed in olive oil. Enjoy Veleta preserves on your morning toast or with shortbread cookies. The other goodies are marvelous when served as *tapas* (appetizers), or as part of sandwiches or snacks. (One night this week, I plan to make a sandwich with the sardines on a baguette with a little smear of Zingerman's Cream Cheese and onion.) Give the whole line a try this month and experience the vibrancy of real Spanish food. And you will find the prices very reasonable as well. *Calin*

All Veleta Products 10% off



Elizabeth Kisch Takes the Cake!

Our area is blessed with talented food people, and it's time to add another to the list. Daytonian Elizabeth Kisch won the Whirlpool Accubake Unique Cake Contest just last month with her extraordinary Chocolate Coffee Toffee Cake. Her cake was judged best amongst 400 entries in the prominent national contest. Gale Gand of the *Food Network* and Chicago's famous Tru Restaurant led the panel of judges.



Elizabeth and her prize-winning cake.

Elizabeth's cake is a rich combination of butterscotch and deep chocolate flavors. I know because I sampled it yesterday, and twice again today! I couldn't resist. My feelings jive with Elizabeth's husband, Ronan, who commented that when the cake was baking "it filled my home with rich aromatic warmth."



Elizabeth adding the finishing touches.

Elizabeth shops at Dorothy Lane Market, and she credits part of the good flavor to using *Président* butter.* But more than good ingredients or winning a contest, her cake was "all about sharing love and providing for others." In that spirit, she is donating a portion of the prize money to the charity Heifer International, which provides food and income-producing animals to families in need. To try Elizabeth's rich yet amazingly simple recipe, visit <http://www.dorothylane.com/recipes/kisch.html> *Calin*

Président Butter 250g \$2.29 save 30¢

*In honor of Elizabeth's cake, and to encourage you to try the recipe, we are continuing our special price on *Président* butter from last month.



Wines to Start the New Year Off Right

2000 Veleta Cabernet Sauvignon

This Spanish beauty is from the Spanish vineyards of Dayton's own Dr. Juan Palomar! Full-bodied, this wine comes from the valley of Ugijar on the south slope of the Sierra Nevada Mountain range; indeed the name Veleta comes from the name of the tallest peak. *\$19.99*

1998 Veleta Tempranillo Gran Cuvée

This Spanish wine is awesome! Rich and deeply layered with black cherry, plum, and cassis fruit with nuances of leather, cedar, licorice, tinderbox, and sweet vanilla oak. The much anticipated arrival of Dr. Palomar's wine lives up to our expectations. *\$14.99*

2000 Michael Sullberg Reserve Cabernet Sauvignon

If you are looking for that perfect, everyday dinner wine, look no further than this great wine value from California! Lots of deep black cherry/currant fruit, sweet toasted oak, and moderate tannins. *Only \$9.99 or \$107.89 per case*

2000 Michael Sullberg Reserve Chardonnay

Michael is a small producer in northern California who makes really, really good, juicy, ripe wines for a super price...you are hard pressed to find such values from California. *\$9.99 or \$107.89 per case* *Tout*

Club DLM card is required for all sale prices. Prices herein are valid through January 31, 2003. In the event of a typographical error, in-store prices will prevail.

Dorothy Lane Market; the Dorothy Lane Market logo; the store that accommodates and Killer Brownie are registered trademarks of Dorothy Lane Market, Inc.

Design, layout, and photography (unless otherwise noted): Nick J. Nawroth.

(937) 299-3561 • FAX (937) 299-3568

3