

## PASQUALINA'S ITALIAN MARKET & DELI

With Christmas right around the corner, we have brought in a unique selection of the finest imported confectionery products that would satisfy the most discriminating of palates. Cookies, torrone and panetonne direct from the FLAMIGINI Co. in Forli, Italy, these high quality gourmet gifts will make gift giving a delicious experience. The



“Old Postcards” Assortment not only makes an elegant presentation in small leather baskets & cubes but contains authentic Italian Tea Biscuits that will please everyone. Torroncini Morbidi are fabulously tasty soft nougats coated with chocolate in a variety of flavors... arancio (orange) limone (lemon), milk and dark chocolate as well as vanilla. Who wouldn't love such a treat.



How about a beautiful and delicious stocking stuffer... Flamigini's Mini Panettoni or beautifully envelope packaged “Busta Pergamena”... crunchy nougat with 65% almonds, coated with dark chocolate. We have a limited supply so shop early to avoid disappointment.



Issue 19

November 1st, 2009

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## THE CHEESE CORNER W/BRIAN

E-MAIL YOUR QUESTIONS TO: [brian@pasqualinas.biz](mailto:brian@pasqualinas.biz)

**Some Turkey Tips:** Over the years, Patty & I have found these tips from the SILVER SPOON (Italy's best-selling cookbook...the bible of authentic Italian cooking) to be extremely helpful in cooking the perfect Thanksgiving Turkey.

1. Before putting a turkey in the oven, brush it with oil or grease it with butter. Protect the breast w/slices of pancetta or bacon.
2. Place the turkey on one side for the first 45 minutes, then on the other, so that the breast does not come into contact w/roasting pan. Finally place it on its back.
3. Baste frequently while it is cooking. If there is not enough cooking juice, sprinkle w/ hot water.
4. As soon as the skin goes golden brown, cover with foil.
5. Cooking takes approx. 40 minutes per 2 1/4 lb, at 425 F for the 1st hour, and 350 F after that.

**HAVE A VERY HAPPY THANKSGIVING!!!!**

# CHEESE OF THE MONTH:

## WENSLEYDALE W/Cranberries or Honey & Figs



The only true Wensleydale cheese in the world comes from the milk drawn from cows that graze the sweet limestone pastures on farms in Upper Wensleydale, England. First made there during the Norman invasion, when French monks from the Roquefort region were brought over to practice their cheese-making skills. The Wensleydale pastures give the cheese the unique, refreshing flavor for which it is renowned. The cheese is a fresh, young cheese taken at only three weeks old. It has a clean, mild, slightly sweet flavor with a honeyed aftertaste. The superb texture of fresh Wensleydale is perfectly complemented by the addition of all natural HONEY & FIGS or CRANBERRIES of the finest quality. Wensleydale with Cranberries or Honey & Fig is an innovative blend of flavors and a superb visual experience.

**FORD FARM**  
*Traditionally Handmade*

Wensleydale  
with Honey & Figs



Made from pasteurized cow's milk

## RECOMMENDED RECIPIES:

### WENSLEYDALE w/CRANBERRIES CHEESECAKE

#### Ingredients

- \* 4oz Wensleydale Cheese with Cranberries
- 1 tsp. Vanilla Extract
- 4oz Cream cheese
- 1oz Sugar
- 1pt Whipped cream
- 1/ea Graham Cracker Pie Crust Pan
- 1oz Butter

#### Directions:

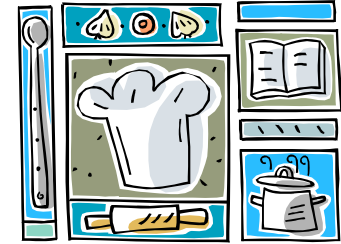
Whip the cream with the sugar and vanilla extract.

Grate the Wensleydale Cheese with Cranberries.

Fold into the whipped cream, the grated Wensleydale Cheese with Cranberries & the cream cheese

Place mixture in the Graham Cracker Pie Crust Shell & place in refrigerator for 30 mins.

Serve garnished with a sprig of fresh cranberries



\* ingredients available at Pasqualina's

## WEEKLY SPECIALS—GREAT VALUES

11/2—11/8 All Vinegars—25% Off

11/9—11/15 All Olive Jars, Mayonnaise, & Mustards 25% Off

11/16—11/22 All Dry Pasta's, Rices and Stuffing Mix 25% Off

11/23—11/30 All Jarred Sauces \$25% Off



## Saturday, November 14th

Come see the beautiful *new* Silpada Jewelry!

Pick out a few gifts or treat yourself.

*Cash and Carry*

**Pasqualina Special ~ 10% off your purchase!**

Look forward to seeing you,

Sue Clemens

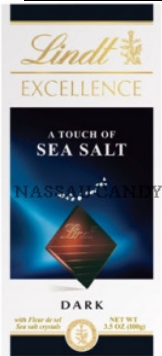
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**"Come Get To Know Us"**



LINDT  
DARK  
CHOCOLATE  
W/SEA SALT



**Authentic Italian Cookies  
Cantuccini & Assorted  
Pasticceria... What a Treat for  
the Holidays!**

**NEW ADDITIONS**



**DRUNKEN GOAT  
CHEESE  
DELICIOUS!!**

**DELFT BLUE**



**Little Ragghi's  
Crackers** are arti-  
san flatbread crack-  
ers with olive oil and  
Parmesan added.  
They are amazingly  
good and seem to be  
the perfect foil for all  
kinds of cheese,  
dips, spreads, deli  
meats or whatever  
else one may wish to  
put on a cracker

**Purchase \$100.00 in  
Gift Certificates &  
Receive a \$10.00 Gift  
Certificate FREE**



Expires: November 30TH, 2009

Thank you for  
your Patronage