

PASQUALINA'S ITALIAN MARKET & DELI



Issue 9

January 12th , 2009

HAPPY NEW YEAR!

Besides being the resident "Cheeseman", my husband has a plethora of information that he enjoys sharing with other.... Here is one of Brian's tidbits: Happy New Year! That greeting will be said and heard for at least the first couple of weeks as a new year gets under way. But the day celebrated as New Year's Day in modern America was not always January 1.

The celebration of the new year is the oldest of all holidays. It was first observed in ancient Babylon about 4000 years ago. In the years around 2000 BC, the Babylonian New Year began with the first New Moon (actually the first visible crescent) after the Vernal Equinox. (first day of spring).

The beginning of spring is a logical time to start a new year. After all, it is the season of rebirth, of planting new crops, and of blossoming. January 1, on the other hand, has no astronomical nor agricultural significance. It is purely arbitrary.

The Babylonian new year celebration lasted for eleven days. Each day had its own particular mode of celebration, but it is safe to say that modern New Year's Eve festivities pale in comparison.

The Romans continued to observe the new year in late March, but their calendar was continually tampered with by various emperors so that the calendar soon became out of synchronization with the sun. In order to set the calendar right, the Roman senate, in 153 BC, declared January 1 to be the beginning of the new year. But tampering continued until Julius Caesar, in 46 BC, established what has come to be known as the Julian Calendar. It again established January 1 as the new year. But in order to synchronize the calendar with the sun, Caesar had to let the previous year drag on for 445 days.

INSIDE THIS ISSUE:

- *Happy New Year (page 1)*
- *Cheese Corner w/ Brian (page 2)*
- *Cheese of the Month (page 2)*
- *Chef Rich— Dinner's Done Personal Chef (page 2)*
- *Recipe (page 3)*
- *Coming Soon (page 3)*
- *50% Off Select Items (page 4)*
- *COUPON (page 4)*

THE CHEESE CORNER W/BRIAN

E-MAIL YOUR QUESTIONS TO: brian@pasqualinas.biz

Harold inquired..."what country exports the most cheese?" I must admit that I needed to research this one as the answer was not immediately evident to me, I was actually surprised to find that Holland is the largest exporter of cheese in the world. The most popular varieties of Dutch cheese are: Gouda's (50% of Holland's cheese production), Edam's (27% of Holland's Cheese production) Smoked Cheeses, both cow's milk and goat and Herb Cheese's. This category includes cheeses that are flavored with herbs such as parsley & chives, but also more unusual ones such as nettles, mustard, onion or pepper.

Pasqualina's carries a large variety of Dutch cheeses, such as the very popular Beemster brand, including a most delicious Goat Beemster, Wasabi, Mustard and Extra Aged, as well as Prima Donna and the ever popular Basiron (Gouda w/Pesto).

CHEESE OF THE MONTH:

BRIE

PATURAGES COMTOIS

French Brie: The most prized and celebrated of all French cheeses, Brie is believed to have been created prior to the Eighth Century. In 1815, the Prince de Tallyrand named Brie "Le Roi de Fromages" - The King of Cheeses.



Thank you to Chef Rich for being a part of Pasqualina's ongoing endeavor to showcase local entrepreneurial talent. His visit in December was a huge success. Don't forget to look him up His service makes for a great Baby Shower Gift, Get Well Wish ... or a real treat for someone who has everything....



Dinner's Done Personal Chef Service makes your busy life a lot less hectic by allowing you to enjoy a delicious meal without having to take the time to cook—for less expense than going out to a restaurant. You'll have more time to do what's important to you by letting you say, "Dinner's Done!"

Chef Rich will come to your home and prepare a freezer-full of meals prepared specifically to your preferences. All you need to do is choose a meal, heat it up and enjoy!

Chef Rich & his family live in Blooming Glen—surrounded by all the bounty that local farms in our area can provide. Local ingredients & merchants are used as much as possible, giving you the freshest & highest quality products available.

(215) 804-6438 richmb@netcarrier.com

RECOMMENDED RECIPIES:

Brie en Croute

* ingredients available at Pasqualina's

Ingredients

- 1 sheet frozen puff pastry (package comes with 2 sheets)
- 1 tablespoon butter
- * 1/4 cup chopped butter toffee pecans
- * 1 500g wheel Brie
- * 1/2 cup peach jam/preserves
- 2 eggs, beaten



Directions (Preheat oven to 375 degrees F.)

Defrost 1 sheet of puff pastry for approximately 15 to 20 minutes and unfold (place remaining sheet in freezer for later use). Melt butter in a saucepan over medium heat. Saute nuts in butter well coated, approximately 2 to 3 minutes. Place nuts on top of Brie and spread jam on top of nuts. Gently roll pastry with a rolling pin to increase the size of the sheet 1 to 2 inches in each direction. Brush both sides of the sheet with beaten egg. Center the wheel of Brie on top of the pastry sheet. Bring all four corners of the sheet together above Brie and twist slightly to form a "bundle." Tie gathered pastry with kitchen/cooking string (tie string in the form of a bow), arranging pastry until you are satisfied with the "bundle" shape. Place "bundle" on an ungreased cookie sheet and bake for 20 to 25 minutes until pastry is golden brown. Serve with * **top-quality crackers or fresh * semolina French bread**

COMING SOON

Paqualina's Gourmet Homemade Sauces (16 oz & 32 oz)

Puttanesca (olives/anchovy)

Bolognese (meat)

Arrabiata (hot!)

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"Come Get To Know Us"



**50 % Off
All Discounts @
Register**

PANDORO CAKE

Pandoro, which is a light, airy cake made with a great deal of butter and baked in a high 8-pointed star-shaped pan, is generally just dusted with confectioners' sugar.

50% off Select Items (while supplies last)



**Flambar Fruits
(all varieties)**

50% Off

ALL FINE CHEESE CRACKERS

50% Off

Basil

Charcoal

Original



All Coffee's 50% Off including:

Shelter Box Brew's

Café Vergnano

Café D'Oro



**10% OFF YOUR
PURCHASE
OF ANY
CATERING
MENU ITEM**



Expires: February 1st, 2009

Thank you for your
patronage.