



## February Newsletter

Michelle just got back from the Toronto Gift Fair and found lots of fantastic new kitchenware products. Lekue has tons of useful and creative silicone tools. Emile Henri has introduced a new colour, Brique, and new pieces. Le Creuset now has non-stick bakeware and beautiful coloured salt and pepper mills. Coming soon!

## New Products

### kitchenware coming soon!

There are lots of new products on their way. I'll tempt you with a few. Some will arrive in February, the others in March, hopefully ;).



fyi

## Store Hours

**Tues - Sat**  
**10 - 5**  
**Sunday 11 - 5**

**Closed Mondays**



Lekue's silicone microwave PopCorn maker.



Berard concrete and olive wood salt and pepper mills and keeper.



Mason Cash mixing bowls.





Chef'n Greens and Herb Stripper.

## specialty food

Belazu Organic Argan Oil is prized for its unique nutty flavour. Made from the Argan fruit which comes from Morocco, this oil is cold pressed and suitable for salad dressings, mixing in yogurt, or stirring into couscous, soups or tagines.



Opies from England has got the preserving art down pat. They've been in production since the 1950s and take great care to maintain the highest standards. Savour now carries their Cocktail Gherkins, Stoneless Green Olives, Cocktail Onions, and Maraschino Cherries. Perfect for cocktails and charcuterie boards!



Savour now carries the entire Monsoon Coast spice blend line from Salt Spring Island. The new blends include: Mahavira's Feast, Goan Vindaloo, Bengali Panch Phoron, Kerala Chaunk, and Arabian Baharat. The whole line is amazing. Recipe cards are available.



## recipe

Fragrant Rice  
from Monsoon Coast, Exotic World Spices

2 tsp oil  
1 tsp Bengali Panch Phoron\*  
1 tsp Moghul Curry\*  
1 c basmati rice (triple rinsed)  
1 1/3 - 1 1/2 c water (depending on how tender  
you like your rice)  
1/2 - 1 tsp salt

Rinse rice three times in cold water and set aside.

Place a small saucepan over medium heat. Add oil and Bengali Panch Phoron. Cook, stirring constantly until mustard seeds begin to pop. Immediately add the rice and stir to coat.

Add Moghul Curry and salt. Cook another minute then add water. Once the water starts to simmer, reduce heat to low, cover and cook 20 minutes.

Fluff with a fork and cook a bit longer if the water is not all absorbed. Rice will be fragrant and bright yellow.

Serves 4.

\*available at Savour

## **Find Us**

1331 - 9th Ave SE  
Calgary, AB T2G 0T2

## **OUR HOURS**

Tues-Sat 10am-5pm  
Sun 11am-5pm

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