



## June Newsletter

“Calvin: Why are you crying mom?  
Mom: I'm cutting up an onion.  
Calvin: It must be hard to cook if  
you anthrpomorphisize your  
vegetables.”

– Bill Watterson, *The Complete Calvin and Hobbes*

## New Products

### kitchenware

Koziol products are designed and made in Germany. They incorporate art and design to make functional objects for everyday use. They believe in environmental sustainability and reasonable prices. Savour carries a range of Koziol products including cleaning brushes, bowls & colanders, appetizer picks and much more!



fyi

### Hours

**Tues thru Sat**  
**10 - 5**  
**Sun 11 - 5**

**Closed Mondays**



Gallery Calorie  
June 21  
12 - 4pm

Artemis Foundation  
Fundraiser for  
Families Matter

[www.galeriecalorie.ca](http://www.galeriecalorie.ca)



Happy Father's Day!!  
June 15

Gift Ideas for Dad

BBQ Tools  
Sauces and Marinades  
Silicone Oven Mitts  
Ritzenhoff Beer  
Glasses  
Magnetic Spot  
Scrubber



Talisman Designs is a Minnesota based company that designs whimsical kitchen utensils and entertaining accessories made of beechwood from sustainable forests. Come in and check out a variety of spreaders, cheese boards, spoons and turners.



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## specialty food

Appleberry Farms from Kelowna, BC makes beautiful fruit butters from fruit they grow in their orchard. These butters have the pure flavour of fruit with a bit of brown sugar or honey. They are served at Fairmont Hotels and on CP Rail. Savour carries 6 butters including Simply Apple Butter and Very Berry Butter.



Mrs Bridges Mango Chutney with Lime and Ginger is the perfect way to spice up barbecued chicken, fish or take your sandwiches to a tasty place.



## recipe

Spring Asparagus, Salmon & Hazelnut Salad  
from *Salmon, The Cookbook* edited by Bill Jones

1 lb fresh asparagus

1 bunch fresh spinach or mesclun  
6 5oz salmon fillets  
1/4 c hazelnuts, toasted, skinned, coarsely  
chopped

Vinaigrette (makes about 1 1/4 cups)

1/4 c hazelnuts, toasted, skinned, and chopped  
1 Tbsp pureed fresh ginger  
2 Tbsp minced lemon thyme  
1 Tbsp smooth Dijon mustard\*  
1 lime, juice and zest of  
1/4 c honey  
1/4 c sherry vinegar\*  
1/3 c canola oil  
to taste salt & hot chill flakes

Wash the asparagus, snapping off and discarding the brittle ends. Wash the greens, drying them well to allow the dressing to stick. Place the salmon on a baking sheet, skin-side down, and sprinkle the hazelnuts over the top. Preheat oven to 450 degrees.

Roast the salmon until tender and flaky, about 10 mins.

Steam the asparagus, toss it in a little dressing, and arrange it on plates. Toss the greens in 3/4 c of the vinaigrette and arrange them next to the asparagus. Place a salmon fillet on each plate and serve hot.

Vinaigrette

Whisk together all the ingredients. Store in the refrigerator until needed. If you plan to keep this dressing more than 1 day, add the chopped nuts just before using the dressing to keep them from going soft.

\*products available at Savour

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**OUR HOURS**

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Sun 11am-5pm

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