

Herbs & Spice

Volume 1, Issue 3

October 2005

We're On A Roll

And that's another good thing

We can now offer all but one of our products. As was mentioned in our last newsletter, there won't be any chive blossoms till next spring. So, there will be no **Chive Blossom Garlic** vinegar until then. We have also been approved for a new marinade. This will be called **Spiced Marinade**. It contains cloves, peppercorns, white rum, ginger and several more spices. It is intended for light (white) fish or chicken. Everything that we have now is too strong for the delicate taste of a light fish. This would be for fish such as, tilapia, cod, white fish, perch, etc. The best of all is that we have been approved for our **Sweet & Sassy Pecans**. We will be offering these in a 5.5 oz container. These have always been a hit when we have taken them to parties, so we are looking forward to offering them. We will have them available, hopefully by the time you read this. Unbelievably, we have experienced interest in the products nationwide, from California to Northern Ohio. We will keep you posted as these connections develop. Don't forget that you can request

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The Legend of Col. De Ray Chapter 3

As told by Susan Stewart

The Col. has not been alone in his pursuit of Herbs & Spice And Everything Nice. During his travels to distant lands, the Col. found the perfect companion, one who goes with him everywhere, who doesn't talk back, and who is happy just hanging around. Those of you who have been to the Farmer's Market have met Larry, the Lizard. Larry (who is real only in the eyes of children and some gullible adults), and the Col have been together for a while now. The Col. has found that Larry loves to travel and has turned up in some very unusual places ... but that's part of another legend.

And speaking of travels, it should be noted that the Col. followed many paths before he found the route to culinary artistry. Theater, music, retail sales, security, photography, publishing, teaching, technology (from the mainframe to the PC and back again), and, his favorite, the role of Dad, can all be found in the Col.'s resume. Today his primary focus is on herbs and spices, whether it's growing them, cooking with them or learning more about them for inclusion in the next edition of the All About Herbs and Spice. (The current release is available on CD; see the price list on page 2 for details.)

The Col. has dedicated many years to the pursuit of the right mix and the right quantities of herbs and spices that are now the ingredients in his products. Growing up with such family favorites as lime Jell-O with shredded carrots and pineapple, stewed tomatoes and pork brains with eggs, gave the Col. an appreciation of how herbs and spices can be used to "take the common and make it uncommon." Although, even the Col. will admit that pork brains are not exactly a common food. "Tastes just like liver and was a favorite of Grampy, Mama, and mine."

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that our products be put in a basket for special holiday and gift giving. We hope you will be able to join us this month as we will be in Gravel Switch on the 1st, (that may be a little tough to make), but on the 8th we will be in Louisville, at Louisville Stoneware. If you can't make either of these, then on the 15th we will be in Augusta, Kentucky for their Turning Leaf celebration. We also want to remind everyone that we will be updating the web site's on-line store in the very near future. We will be adding all of the merchandise that is handled by The Kentucky Haus Craft Gallery in Newport, Kentucky. We are very excited about this new development. You may either shop on-line at www.herbsspace.com, or e-mail your order to chef@herbsspace.com, or mail your order to: Herbs & Spice and Everything Nice, PO Box 115, Union, KY 41091.

On The Air

Don't forget to catch us on ICN6 on Insight Cable channel 6. The format for Herbs & Spice and Everything Nice is to give you the viewer a better understanding of the use of different herbs and spices as you cook the food that you would normally prepare.

I always try to have a guest on the show to give you a couple of different perspectives. The show is either themed using a particular herb or spice or a group of related ones, or we may focus on a menu for a particular holiday or season. We tape on Wednesdays and then the show re-airs at differing times throughout the month.



In Person

If you would like to catch us in person, then throughout the month of October we will be at the Regional Farmer's Market in Covington on Tuesday from 3:00pm to 7:00pm and on Saturday from 9:00am to 3:00pm. Thursday from 3:00pm to 6:00pm we are at "The Dixie" Market in Erlanger on Commonwealth. ❖

Chef's Seasoning	\$3.50
Chef's Seasoning Plus	\$3.50
Chef's Seasoning Citrus	\$3.50
Beef Dry Rub also Rabbit & Wild Game	\$4.50
Pork & Poultry Dry Rub	\$4.50
Fish Dry Rub	\$4.50
Barbeque Marinade Hamburgers, Steaks, Chops	\$5.50
Herbed Marinade Steak, Rabbit, Wild Game	\$5.50
Honey Soy Marinade Fish or Chicken	\$5.50
Spiced Marinade Light Fish or Meat	\$5.50
Basil Pepper Garlic Vinegar	\$5.50
Blueberry Mint Vinegar	\$5.50
Chive Blossom Garlic Vinegar Coming soon	\$5.50
Nasturtium Vinegar	\$5.50
Simon & Garfunkle Vinegar	\$5.50
Tarragon Vinegar	\$5.50
Sweet & Sassy Pecans	\$7.00
Cookbook 2 nd Edition with Herb & Spice Compendium CD-ROM cookbook	\$29.95
All About Herbs & Spices CD-ROM encyclopedia	\$25.00

APPEARANCES

CALENDAR OF EVENTS

OCTOBER

PENN'S GENERAL STORE IN GRAVEL SWITCH, KENTUCKY

OCTOBER 1ST 10:00AM-6:00PM

The 14th annual Outhouse Races. Pickin' & Grinnin', crafts, food, and a whole lot more. You don't want to miss this one.

From Danville

Take Hwy 150 west to Perryville. Once in Perryville, turn west (left) onto Hwy 68. Turn south (left) onto Hwy 243. After passing through Gravel Switch, Hwy 243 will turn left and Hwy 337 will go straight. Follow Hwy 243 to the left. After a few miles, Hwy 243 will turn to the right (south). Turn right with Hwy. 243, cross the bridge and then turn right again, off the main road. Penn's Store is straight ahead.

LOUISVILLE STONEWARE

OCTOBER 8TH

The annual "Trunk Sale" at Louisville Stoneware in Louisville, Kentucky

731 Brent Street Louisville, KY

1-800-626-1800 for directions

TURNING LEAVES OF AUGUSTA

OCTOBER 15TH 10:00AM-5:00PM

Come see the beautiful fall foliage in idyllic Augusta, Kentucky.

NOVEMBER

FARMHOLME CRAFT FESTIVAL

NOVEMBER 5TH 10:00AM-4:00PM & 6TH NOON-5:00PM

Celebrate the holidays.

15283 Madison Pike (Route 17) Piner, KY

(859) 356-2084 for directions

MEET & GREET AT THE KENTUCKY HAUS

NOVEMBER 12TH NOON-2:00PM

Come on out for a tasting and lots of fun.

Newport, Kentucky (859)261-4287 for directions

Herbs & Spice and Everything Nice

PO Box 115

Union, KY 41091

chef@HerbsSpice.com

<http://www.HerbsSpice.com>

The Col. experimented with growing culinary herbs and using them with spices to enhance the foods from everyday life. (This, of course, was long before everyday fare consisted of Big Macs, Whoppers, and super-sized fries.) His favorite tester was his son, who very early in his life demonstrated an extensive and sophisticated palate. ❖

Don't miss the Outhouse Races coming up October 1st. Come with us to Gravel Switch, Kentucky. There will be picking and grinning and many craft and food booths.



The Col. says, "We take the common and make it uncommon."