

# Fancy that!

## LOCAL, NON-GMO, ORGANIC ... GOURMET GOES NATURAL

Specialty foods haven't exactly aligned with the ethos of low-footprint ingredient sourcing or local buying. (After all, beluga caviar is hard to find this side of the globe.)

But lately, gourmet has taken on a new meaning that nods to natural principles. Modern gourmet pays homage to centuries-old production methods, sourcing ingredients as sustainably and as close to manufacturing as possible and infusing products with clean, thought-provoking flavors. As a result, natural consumers have taken interest in the gourmet market. Specialty food sales reached a record \$88.3 billion in 2013, according to a report spearheaded by the Specialty Food Association. Plus, sales of gourmet foods by natural products retailers experienced 23.2 percent growth between 2011 and 2013.

In *Natural Foods Merchandiser's* gourmet guide, flavor is paramount. But the following products also support your store's mission: Many of these brands are made in America, feature USDA Organic ingredients and come to life via small, hand-made batches using tenets valuable to natural shoppers. Put simply, these products are born from passion. We're thrilled to share them with you. ➔



# Cheese, crackers, jams

**1** **Suan's Scotch Bonnet Pepper Jelly**

A fiery blend of red and green bell peppers and scotch bonnets is laced with the exotic taste of turmeric. This jelly begs to be paired with mild cheese to temper spice. **SRP: \$6.99**

**2** **Rigoni di Asiago Fiordifrutta Organic Fruit Spread Fig**

Sweetened just with apple juice and fresh figs, this robust, USDA Organic and Non-GMO Project Verified accoutrement will make foodies swoon. **SRP: \$4.99**

**3** **Blake Hill Preserves Orange & 10 Year Single Malt Whiskey Marmalade**

Hand-crafted in Grafton, Vermont, organic oranges and lemons, non-GMO cane sugar and 10-year single malt whiskey infuse exceptional depth of flavor into this beautiful, stained-glass jam. **SRP: \$7.99**

**4** **34 Degrees Savory Crisps Rosemary**

Impossibly thin and rosemary-scented, these wafers are sturdy enough to weather a hefty chunk of cheese. We adore their delicate, melt-in-your-mouth texture. **SRP: \$3.99 to \$4.99**

**5** **Vermont Creamery Coupole Aged Goat Cheese**

Delight in the bloomy rind and subtle pungency of this molten velvet, addictive and funky cheese. And the creamer is a B Corp Certified producer. **SRP: \$11.99**

**6** **Haystack Mountain Bufala Soldier**

The newest from Colorado's Haystack creamery, Bufala Soldier is a mixture of cow, goat and water buffalo milks: a lavish, bright cheese reminiscent of Camembert. Produced from October to March. **SRP: \$12.99**

**7** **Bespoke Crackers Chile**

Like the company name suggests, these long, elegant, spoke-like ribbons of wheat, barley and oat look made to order. Chile de Arbol, garlic and other spices add a tinge of exquisite heat. **SRP: \$7.00 to \$7.50**

**8** **Ancient Heritage Hannah**

Hard, aged raw-milk cheese from Oregon, these slightly sweet, golden-hued wedges deliver buttery, almost caramel flavors. **SRP: \$30 per pound**

**9** **Lesley Stowe Raincoast Crisps Salty Date and Almond Crackers**

Crisp and tender, a mosaic of dates, raisins, pumpkin seeds, almonds, oats, sesame, flax and more makes an excellent vehicle for toppings of all ilk. **SRP: \$7.99 to \$8.99**



Stylist: Nicole Dominic

# Oils, vinegars, salts, sauces

## 1 Sir Kensington's Mayonnaise Chipotle

This Non-GMO Project Verified mayo, made with cage-free eggs, is flecked with a peppery blend of chipotle, paprika, garlic powder and cumin. Best sandwich ever, anyone? **SRP: \$5.99**

## 2 Terrapin Ridge Farms Dijon Mustard Vinaigrette

Lemony, full-bodied and full of spice, this apple-y dressing adds vibrancy to salads and sides. Also try using as a marinade for meats or portabella mushrooms. **SRP: \$6.95**

## 3 Mother In Law's Gochujang Sauces

A traditional Korean condiment, Mother In Law's expertly crafts this umami-flavored fermented chile paste into interesting vinegary add-ons. Douse these garlicky, thick sauces over eggs, veggies and meats. **SRP: \$6.99**

## 4 La Tourangelle Roasted Hazelnut Oil

Toasting hazelnuts to perfection teases out the stout flavor of omega-rich hazelnuts. Nuts are pressed into oil using 150-year-old French methods. **SRP: \$12.99, 500 ml**

## 5 MoonShadow Grove Meyer Lemon Mission Olive Oil

Sourced from a USDA Organic and CCOF Certified olive grove, this oil is made from Mission olives pressed with locally grown Meyer lemons. Adds a special and zesty finish. **SRP: \$12.00 to \$13.00 per 250 ml**

## 6 daRosario Organic Black Truffle Olive Oil

Drizzle a touch of this USDA Organic truffle-infused olive oil to give eggs, sauces, dips and more a lux note. **SRP: \$10.95**

## 7 Palm Island Black Lava Sea Salt

Obsidian-hued sea salt infused with coconut-shell charcoal (a digestive aid) adds subtle flavor to nearly anything. **SRP: \$5.19 to \$5.79**

## 8 Himalania Coarse Pink Salt

Tinged pink from iron and other natural minerals, this large-grain, unrefined salt is sourced from the foothills of the Himalayan mountain range. **SRP: \$8.99 to \$10.99**

## 9 The Spice Lab Gourmet Spices Cyprus Citron Lemon

Just a few hefty flakes of bright yellow, lemony sea salt enlivens dishes ranging from veggies to fish to meats. **SRP: \$12.95**



# Tea, cookies

**1 Silk Road Teas Tieguanyin Oolong Tea**

The floral aromas found in this beautifully packaged small farm-sourced tea delight and inspire. Plus, to provide jobs, boxes are hand-packaged by adults with disabilities. **SRP: \$8.95**

**2 The Republic of Tea Biodynamic Heirloom Chamomile**

Demeter Certified Biodynamic chamomile is grown on a 100-acre farm at the base of the Italian Alps. Plus, the chamomile is harvested at night, when essential oils are at their peak. **SRP: \$13.00**

**3 Paromi Tea Paradise Mate**

Packaged in an opaque glass jar to preserve flavor and taste, Paromi's blend of yerba mate, rooibos, apple, lemon grass and carrot tightropes the line between piquant acquired taste and fruity herbal crowd pleaser. **SRP: \$10.00**

**4 Salem Baking Co. Gluten Free White Chocolate Macadamia Cookies**

Made at a bakery founded in the 1930s, vanilla, white chocolate and macadamia nuts lend these irresistibly light gluten-free cookies a blast of flavor. **SRP: \$5.99**

**5 Natural Decadence Gluten Free Lavender Shortbread**

It's hard to believe that these perfect, delicate lavender-scented squares are vegan, and free from gluten, soy and nuts. **SRP: \$5.99**

**6 Grey Ghost Bakery Molasses Spice**

Tender, chewy and dusted with visible sugar granules, down-home ginger-spice cookies evoke cherished memories of Grandma's house. Simply made with wheat flour, butter, molasses, sugar, ginger, eggs and spices. **SRP: \$9.00 per dozen**



Stylist: Nicole Dominic

# Ice cream, chocolate

## 1 Ciao Bella Gelato Brown Sugar Caramel

The extraordinary flavors of toasty butter and organic scorched brown sugar melt into an ultracreamy, impossibly indulgent dessert. **SRP: \$4.99**

## 2 McConnell's Dark Chocolate Paso Brittle

Intense chocolate ice cream is studded with salted, roasted almonds. Made consciously from grass-fed milk and organic eggs. **SRP: \$10.00**

## 3 Jeni's Brown Butter Almond Brittle

Grass-fed Ohio milk mixes with handmade "krokan," a Scandinavian dessert containing butter, almonds and caramelized sugar. Also try Jeni's piney, vanilla-infused Oregon Fir flavor. **SRP: \$9.00 to \$12.00**

## 4 Serendipity Confections Butter Caramels with Fleur de Sel

Semisweet chocolate enrobes agave-sweetened organic caramel. Dusted with tiny flakes of hand-raked salt to coax out even more chocolate flavor. **SRP: \$10.00 per 5-piece box**

## 5 Ritual Chocolate Maraño 75 Percent Cacao

Allow this small-batch chocolate bar, made just with Peruvian cacao and organic cane sugar, to melt over your tongue and you'll be rewarded with complex, tannic notes that beg to be savored. **SRP: \$6.75**

## 6 Poco Dolce Bittersweet Tiles Burnt Caramel

Four simple ingredients (bittersweet chocolate, sugar, butter, grey sea salt) comprise this decadent, special treat. Packaged in a sleek, gift-worthy box. **SRP: \$20 per 8-piece box**



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