



The Coffee Grounds PF Flyer

January-
February
2008

Just Truffles-Simply Delicious

Each Just Truffle is the "real thing". There are no preservatives used, only natural ingredients like chocolate, cream, butter, fruit and liqueurs. The definition of a truffle, according to Roger and Kathy Johnson, owners of Just Truffles, is: "A ganache center that is light in texture, smooth, melts in your mouth and has an underlying taste of liqueur or fruit. The coating should be crisp and crack immediately. A good truffle should take three, four, even more bites. You should roll it around on your tongue as a wine con-

noisseur does when sipping great wine." Some manufacturers make their centers heavy and fudge-like, others soft and runny. Each Just Truffle is made from the inside out. Most bulk manufacturers do the opposite, pouring filling into a truffle shell. Just Truffles centers are whipped to a mousse-like consistency, then hand dipped in tempered chocolate so they snap when bitten into. Then each piece is hand decorated. Just Truffles candies are flavored with Grand Marnier, Bailey's Irish Cream, Frangelico, Cafe au Lait and other premium liqueurs. They are sub-

tle, creamy, smooth and truly an experience to savor. In fact, a truffle called "Tenor's Temptation", made with chocolate, cream of Coconut, and Malibu rum is reportedly Pavarotti's favorite. It has a signature "P" on top of it for him. If they last this long, the shelf life of a Just Truffles truffle is about two days un-refrigerated or 30 days in a refrigerator. In addition to their many other awards, Just Truffles was recently named one of the 5 best candy makers in the US by The Food Channel.

What's Brewing at The Coffee Grounds

Sat. Feb 9 1-3pm
Chocolate, Chocolate,
Chocolate. Stop in to
sample some of the
wonderful chocolate that
we offer.

The Beer's Here

**Dragon's Milk—New
Holland Brewing Co.**

A barrel-aged, strong ale with a soft and rich caramel-malt character intermingled with deep vanilla tones.

**Brother Thelonious—
North Coast Brewing
Company**

Like a Belgian Dark Strong Ale, this is a rich and robust beer. The package is a 750 ml bottle with a traditional cork and wire finish and features a label picturing the jazz master himself.

**Vanilla Porter—
Atwater Block
Brewery**

A robust porter made with chocolate malt and blended with vanilla and java beans. Perfect for a cold winter evening!

Food for Thought:

Our own **Sweetheart Blend** coffee will be available beginning Saturday, January 26th. This blend of chocolate and berries is always a big hit. Don't miss it this year. **Holiday Blend and Winter Blend** are available for a limited time, so get yours soon! **Blarney Blend** will follow in celebration of St. Patrick's Day.

We are a retailer for **Obsession Chocolates**. Rebecca Flynn's chocolates are beautiful, handcrafted and delicious. Combining textures, flavors, and aromas, she brings a chef's palate and pride to the art of molded chocolate truffle making. Her unique flavors include Root Beer Float, English Mint, Peanut Butter Swirl, and Forbidden Passion. Gift boxes are available.



We have a new line of soothing hand care for the cook. Treat yourself to **Cucina Fruits & Passion** delightful soap and restorative cream made of the finest and most natural ingredients. With cold pressed olive oil to purify and olive leaf extract to soothe your skin, these products are packaged in authentic containers with gourmet appeal that harmonize with any décor.

The Wine Cellar

The Basics of Combining Wine & Chocolate

Here is a simple rule to begin with— the lighter the chocolate, the lighter the wine. Then again, every rule has a counter-rule: Sparkling wine and Champagne go with anything - dark chocolate, milk chocolate, white chocolate. You just want to make sure with white chocolate, you have a drier, fruitier Champagne.

A dark truffle can go with sparkling wine but also with a nice berry flavored Merlot. Port with a dark chocolate is the best-it's pure and simple.

Truffle & Wine Pairings

A cherry or raspberry truffle goes well with Cabernet Sauvignon or Port. A dark truffle goes well with Merlot and the nuttier truffles go well with a Sherry or Tawny Port.

January and February Wine of the Month Selections

January's Wines are:

Washington Hills Late Harvest Riesling
&
Foppiano Bin 96 Lot 001

You can buy one of each for only \$18.95.
A savings of \$4.03

February's Wines are:

Heron Chardonnay & Cabernet Sauvignon

You can buy one of each for only \$18.95.
A savings of \$5.03

It's Port Time!

January is a perfect time to enjoy Port. There are many styles of Port, but two broad categories define Port - bottle aged or cask aged. The two processes produce distinctly different wines. Bottle aged Ports keep their color and generally their fruitiness into their maturity. They are aged for a short time in wood and are bottled without filtration, where they are meant to mature. Cask aged Ports lose much of their dark, fruit color and become tawny in color. These are aged in wood, then filtered and bottled and are ready to drink right away. Below is a description of the most popular Ports.

Tawny is aged at least six years in the cask before it is bottled. The best tawny Ports have acquired their pale color, an amber brown or tawny hue,

from longer wood aging. The flavors range from notes of caramel, pralines and hazelnuts, and they retain sweetness from the oxidation.

Aged Tawny are the best tawny Ports. The label gives the average age of the wines that has gone into making the blends. They are available in 10, 20, 30 and 40 year versions with a corresponding increase in price. A 20-year tawny may give you the most enjoyable experience for the price. Aged Tawny Port is made from high quality wines and is the by-product of a master blender.

Vintage Character Ports might also be referred to as Super or Premium Ruby. It is a blend that has been aged from four to six years before it is filtered and bottled. They characteristically have more body and fruit than a tawny, but they lack the concentration and complexity of a true vintage Port. Famous names are

Warre's Warrior and Graham's 6 Grapes.

Vintage Port is the finest and most expensive of the Port styles. Less than 2% of all production, it is one of the most sought after wines in the world. Vintage Port comes from a single harvest of exceptional quality, with the year stated on the bottle and is bottled after two to three years of cask aging. The wine then spends many years maturing in the bottle. It may take 15 to 50 years for a good Vintage Port to be ready for drinking. Each shipper must decide within two years of a harvest year if that particular year will be of enough quality to be released as a Vintage Port. This is known as "declaring the vintage". The first vintages were declared around 1734. Because these wines are never filtered, they should be decanted before serving.

The Coffee Grounds

3460 Mall Drive-Hwy. 93

M-F 7:00am-8:00pm

Sat 7:30am-6:00pm

Sun 8:00am-5:00pm

715-834-1733



Hallie Location—Hours same as the

Highway 93 location

3042 Commercial Blvd-Hwy 00

715-797-2370

Inside the Marshfield Clinic—M-F 7am-5pm

2116 Craig Road 715-797-2198

Alma Location—Closed for the season

200 Main Street 608-685-4555

We will have specials on Port throughout the months of January and February on selected Tawny, Vintage Character and Vintage Ports alike. Look for the display in the wine section.