

# FANCY FOOD

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## & CULINARY PRODUCTS

AN ONLINE COMMUNITY FOR GOURMET AND SPECIALTY FOOD RETAILERS.

Welcome to *Fancy Food & Culinary Products*' blog, your place to find retail advice, ideas for your store, and coverage of industry events.

TUESDAY, DECEMBER 1, 2009

### Editor's Choice: Stonehouse 27



Let's be honest. No one has the time or energy (especially during the holiday season) to whip up a gourmet meal every night. Add one busy editor with too many after-work commitments to this time crunch, and you get my dinner

dilemma just a few nights ago. Faced with a plum tomato, red onion, cabbage, tofu, celery and jasmine rice, I reached for a sample of Stonehouse 27's Cilantro and Coconut gourmet Indian curry.

I'm not entirely sure the veggies I had aligned with traditional Indian cooking, but that's the beauty of a delicious curry. As the rice cooked, I sautéed the hodgepodge of vegetables in the curry. Instantly, the aroma of cilantro filled the kitchen, creating an Indian cooking extravaganza. The fresh ingredients (onion, tomato, cilantro, garlic, among others) added a crisp, refreshing taste to the curry. The subtle taste of lemon added another layer of cool, zesty flavor.

Turns out, Stonehouse 27 wouldn't be insulted that I improvised my meal. Exotic, and easy-to-prepare are themes right on the label. With open-ended cooking suggestions (think: serve with fish, but also great with vegetables) makes the curry a create-your-own-epicurean adventure. Stonehouse 27 also makes Dates


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FANCY FOOD & CULINARY PRODUCTS BLOG

Meet the editors of the Fancy Food Blog: Ashley loves trying

new products and is currently building her tolerance to large quantities of fine chocolate.

Barbara is Fancy's Top Shelf Advice expert, and still mourns the loss of the local Spring Fancy Food show -- her favorite show to attend. She enjoys talking with retailers and

and Tamarind, Tamarind and Garlic, Tomato and Chilies, Cashews and Cream, and Cashews and Cream curries in varying degrees of heat.

Check out Stonehouse 27, its curries, ingredients and health benefits at [www.stonehouse27.com](http://www.stonehouse27.com).

-Mary

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would love to hear your responses to our Question of the Month! Mary, our newest editor, joins us from a sister publication. As our vegan in residence, Mary has introduced us to the world of seitan, flax-seed chips and soy ice cream (delicious, BTW).

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