



PASQUALE BROTHERS

D O W N T O W N L T D .



EVERY DECEMBER, THE BUZZ ON THE STREET IS: WHAT ARE THE NEWEST TRENDS? WHAT ARE THE HOT SPOTS? HERE ARE TWO EXCERPTS FROM ARTICLES THAT ARRIVED AT WORK RECENTLY.

FIRST OFF:

There is an interesting fact that comes from the Department of Commerce of the United States. In 2015, for the first time since statistics exist, the expenditure of Americans in restaurants has exceeded that of the grocery store.

- See more at: <http://www.italianfood.net/blog/2015/11/11/barilla-scores-hatrick-new-york/#sthash.ZU5MiNdJ.dpuf>

SECONDLY:

"American consumers increasingly shop without planning and eat without shopping", according to the Food Marketing Institute's report U.S. Grocery Shopper Trends, as quoted in U.S.Foodlink's October/November 2015 newsletter.

Even though these are scary quotes, people are still eating, just in different ways than we are accustomed to. And with the cultural mosaic that is Canada, we are not afraid of new foods or new customs or new habits, part of our country's fabric. Whether it is a 2 parent working households, or singles or some other combination, the nuclear family is rapidly being modified. Private dinner parties, brunches, pot luck meals, drinks before the theatre, birthday parties, BBQ's... just different ways to congregate. The greatest thing about being in the food business, is that it is associated with celebrations. But to help out with both our wholesale and retail clients, Pasquale's has all sorts of products to accommodate every situation. Cheese, olives, charcuterie for a brunch, Sicilian jams for toast, antipasti for lunch, Kusmi teas, pasta for dinner, ingredients for tapas...whether eating in or out, planning a meal or spontaneous grazing, there is something for everyone here. To quote our good friend, Gerry Nido, we have Building Blocks, ingredients that elevate foods to another level.



**WARM HOLIDAY WISHES
FROM ALL OF US,
ANNA MARIE, IRVIN, ROB, TONY & ROCCO!**



While in Germany, I connected again, with the few relatives that are still in Italy. My cousin is married to the owner of the oldest confetti company, in Sulmona. For the holiday season, we flew in a few of their spectacular

creations, and some of the boxed confetti.

There are also a few boxes of **TENERELLI**.

HERE IS THE DESCRIPTION OF THEM:

Tenerelli are a variety of confetti wherein the almond is covered by a layer of flavoured, white chocolate. The many available flavours range from all the fruits to creamy coffee, cappuccino and gianduja (hazelnut). In addition, many types of Pelino Tenerelli are made with a refined 'double layer' technique of which allows the consumer to enjoy two different types of chocolate; thus giving the product an unsurpassed appeal.



And of course, no holiday display would be complete without the Bonci cakes. The 750 gms and the Tronchetto are out, with a few new items from the Bonci line. The elves have been busy decorating the store with the chocolates from Torino, and we are just waiting for the Spanish goodies. That shipment was delayed because of the high temperatures this year in Spain. There is Turrón plus spreadable chocolate, dark or white with added liquers and fruit. Imagine that for dessert over the holidays with a fruit platter. Simplicity itself...

We pre-ordered some different cheese for the holidays...they should be in next week, so basically we are all prepped for our Saturday openings. There are 3 Saturdays this year: December 5, 12 & 19. come out and meet the staff, if you haven't already, sample the buffet, see the new products, let us spoil you.