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MARCH 11, 2004: Even though we had still been eating dinner in *Cal Pep* after midnight, one of the suppliers of our Spanish food products, Pere Selles, had arranged for a taxi to pick us up at our hotel in Barcelona at 7:30am so that we could squeeze in an 8:00 am tour of the *Blanxart* candy factory before we proceeded to *Alimentaria*, Barcelona's biannual wholesale foods show. The taxi driver had the radio on, listening to the morning news, when they announced that a commuter train had been bombed in Madrid. We rode on & then he announced the bombing of a second train & then of a third. The reaction was a grave silence as if it had been mutually determined that this was an event too significant to be commented upon with mundane words. At noon, there was an official moment of silence & again the next day. Then that night in Barcelona, as in cities all over Spain, the population turned out *en mass* to march through the streets in protest, in mourning, in solidarity. By then there were flags draped from every balcony in Barcelona, affixed to each was a black ribbon bent in a bow. This in Barcelona, a city which has at times had few kind words for Madrid. I had spent a happier morning in Madrid just two weeks before when I had arisen at dawn to jog through the streets just before flying down to Jerez for their annual Flamenco Festival. Moments we would rather remember.

♫ ♪ ♪ SOME FLAMENCO ARTISTS ♪ ♪ ♪

CARMEN LINARES UN RAMITO DE LOCURA: Carmen Linares with Gerardo Núñez Trío. "A little piece of madness." but harmony is what it is really all about ... \$22.99

We walk in the darkness of night across Jerez to ancient cellars of Bodegas Gonzalez Byass where there is a midnight concert by the esteemed Carmen Linares on a stage set up inside one of the big, stolid halls of the winery, a room known as *Los Apostales*. Upon our arrival, we find the scene there is *muy ambiente*. In a traditional red bolero jacket, Paco, a master of hospitality, dips *Tío Pepe* from a cask for us. Having pulled all the strings we can as wine retailers from the United States, we are escorted to a prime table with a "reserved" sign, right in front of the stage where we are provided with a plate of gleaming slices of freshly cut *jamón serrano*. This is a little spot of heaven in Jerez

EL POTITO, NUEVOS MEDIOS COLECCIÓN: The night Tomatito played guitar at this year's Jerez Flamenco Festival, he had El Potito (Antonio Vargas Cortés) in his group as singer. Their set was one of the highlights of the festival. Tomatito's guitar is heard on four of the tracks collected for this album. Estrella Morente also sings on one. Great contemporary *cante hondo*... \$16.99

PACO DE LUCÍA, COSITAS BUENAS: No one casts a longer shadow in flamenco than fifty-seven year old guitarist Paco de Lucia. He is the gold standard by which all others are judged. In order to live up to his reputation, he places himself under enormous pressure to innovate whenever he records a new album. "Good Little Things," is another creative tour-de-force. By the way, Potito sings on one track, Tomatito's guitar is on another & flamenco trumpeter (!) Jerry González joins in on the *Rumba*... \$15.99

QUEEN OF THE GYPSIES; THE LIFE AND LEGEND OF CARMEN AMAYA, PACO SEVILLA: A book for everyone who loves flamenco, or anyone who is just curious about flamenco music & the flamenco lifestyle during the years Carmen Amaya was alive, 1913-1963. Using Carmen, the most influential flamenco dancer of all time, as his focus, the author tells a story rich with details & anecdotes about the development of flamenco as a theatrical art traveling from the back streets of Spain to Hollywood sets... \$26.95

FADO LIVES

Genres come in & out of fashion & fado is back in style in Portugal where young voices have reinvigorated it.

Here are our recommendations:

MÍSIA , CANTO: Mísia is one of the leading lights of fado since the great Amalia Rodrigues passed away. On Canto, she takes on the music of challenging Portuguese composer Carlos Paredes with stunning results. With her soaring voice backed by violins & Portuguese guitar, Canto becomes a graceful work of rare & tender beauty... \$18.99

MAFALDA ARNAUTH, ENCANTAMENTO: Mafalda sings with a gentle proud grace. A must for any Fado connoisseur... \$17.99

Also, Some Great Values on CDs!

Our New Discount CD section is pumped with a variety of music including:

Fado from Portugal ✚ Morna from Cabo Verde

Tango from Argentina

Samba & MPB from Brazil

Afro Cuban Son ✚ Latin Jazz

MADRID: I rise with the sun, stumble into my running clothes & venture out the front door of the hotel to greet the day before most of the locals have even brewed their first coffee. I'm out there while the cabs are still warming up their engines, when their only fares are the tourists and businessmen headed to the airport to catch the first flights of the new day, when cities are still being cleaned up after the night before. Starting early, the rhythm, *compás*, of running, introduces me to the new day.

I jog at an easy pace through the narrow back streets, shaking out the stiffness of a night in a hotel bed, the culinary odors of the late night before remained in the *calles* around *Plaza Santa Ana*, south of the *Puerto del Sol* where there is a concentration of tapa bars. Here the air was still rich with the slightly stale odor of *pescaditos*, little fish fired in olive oil, of yesterday's calamare and of *cho pitos*, baby octopus.

The cleaning women are arriving as I pass, raising the rolling metal doors of the tapa bars to half mast and working behind them in the half light and crisp, cool air of a late winter morning. Aprons covering their cotton dresses, they use brooms to push together all the crumpled tapa napkins stained with *ali oli*, the spent shrimp shells, the frail bones from baby lamb chops. Gathering the detritus up into plastic bags, they set it out for the garbage collector to take away. Then wielding a bucket and a mop, they paint the marble floor with great swirls of soap suds followed by a rinse that leave it sparkling and bright.



You may have been reading about how good the recent vintages in Spain & Portugal have been. For example in the last issue of Wine Spectator, Robert Parker gave dozens of 2001 Vintage Spanish wines scores in the 90s.

For the past year, our wine managers, Catherine Reynolds & Andy Booth, have been frequent flyers traveling to Spain & Portugal to visit wineries new & old and to taste the fruits of their winemaker's labors. As a result, Catherine & Andy know the wines of Spain & Portugal from A to Z. They know the great wines from the great vintages as well as the sleepers from the lesser years. Whether you are looking for a collector's bottle or just an inexpensive, everyday wine to enjoy with pizza, they can help you.

Drop by either of our two stores with wine departments & let them share their knowledge with you.

These are Catherine's Picks from the White Wines Currently Available

✦ ✦ BLANCO ✦ ✦

MARQUES DE RISCAL BLANCO '03, Rueda - ¡Olé! This white wine from one of The Spanish Table's favorite bodegas is juicy & fresh, just the way we like it. A snappy blend of Verdejo & Viura grapes. Lively & charming with papaya, bay leaf, slate & a banana cream pie tossed in on top! Hold onto your taste buds. \$8.99

CASTRO MARTÍN ALBARIÑO '02, Rías Baixas - Among the finest Albariño's I've tasted, by one of Spain's few female winemakers & one of the only wineries in the region still owned/operated by the founding family. This is Martín's barrel selection made exclusively from hand-harvested estate grown grapes. Hints of apricots, roses & golden apples with a surprising combination of soft creaminess & zesty acidity. Delightful! \$19.99

DONIENE TXAKOLINA '03, Bizkaiko - Made with one of the most obscure grapes we've tasted (Hondarribi Zuri!), this Basque white is truly authentic & fresh. Grown alongside a swell of rugged mountains in an inhospitable climate that only a Basque could love, Txakolina is known as the "green wine" of Spain that's drunk fast & furiously in the north. Doniene has a beautifully aromatic nose that encourages you to stop & smell the coastal air... Aromas of hay, pineapple, green olives, almond, apples with floral notes & salty/bright acidity. Zesty & creamy with a slight flinty spritz, this is a must try! \$16.99

GALICIANO "DIA" GODELLO '02, Valdeorras - Looking for a wine to surprise & refresh your guests? *Dia* has the richness of a chardonnay but all the intrigue of a Galician white. At first whiff, its aroma is reminiscent of a *cava* with honeycomb/ apple aromas, then citrus & white blossoms. Rich & round, it starts out crisp & ends with tongue-coating warm anise spice. Serve with *Grilled Honey-Caper Shrimp* from "El Farol: Tapas & Spanish Cuisine." A sophisticated wine that knows how to romance your taste buds. \$16.99

MARQUES DE ALELLA "CLASICO" '03, Alella - Best vintage EVER! Parxet was founded in 1920, & is dedicated to preserving the classic grapes of Catalunya. Just 15m north of Barcelona, Alella is one of the smallest recognized D.O.'s in Europe, the land being so valuable that it's miraculous the vineyards still exist. Pansa Blanca (or Xarel-lo) gives this zippy wine green apple aromas, chalky minerals, ruby grapefruit/mandarin zest, & a trace of honeyed sweetness. Definitely my new favorite under \$10 white wine... \$9.99

VILERMA '02, Ribeiro - Ribeiro is the most productive vine-growing area in Galicia which means you can find wines just as interesting as the Albariño's of Rías Baixas at affordable prices. This white tastes like the lush river canyon it comes from—fresh & ripe with cool stone & citrus tones. Blossomy rich entry with pleasant acidity at the finish. A good complement to any spicy dish or my favorite Galician road trip food, *Empanada de Zamburiñas* (Savory Scallop Pie) from "My Kitchen in Spain." \$14.99

VIÑA ESMERELDA '02, Penedés - This is a spring bouquet in a bottle! Pop the cork & there's a vase filled with roses, lilies & jasmine on your table. A tropical whirlwind made with 85% Moscatel/15% Gewurztraminer (yes, Spanish Gewurztraminer!) That's as totally refreshing as it sounds. So perfect with avocado boats nestled with bay shrimp, or jamón ribbons with honeydew. Yummy mango & peach-skin aromatics & a mouthful of orange creamsicle that sings "Picnic in the park!" \$10.99



MADRID: As I reach the edge of old Madrid, there is already the rush of commuter traffic & the diesel roar of the delivery trucks but the last of the cool night air lingers as I jog in the shade of the trees that line the streets leading down to the *Casa de Campo*. I am running not just through a morning in Madrid but through time, passing along the wrought iron fence protecting the *Palacio Real* until I arrive at the gate leading into the sanctuary of this cool & verdant park where the only sound is the song of birds & the splatter of hosed water as the walkways are washed by men in deep blue jump suits tucked into black rubber boots. This was once on the very outskirts of old Madrid & was a place ladies & their consorts would retire with a picnic, some chorizo, manchego, a tortilla wrapped in a clean linen napkin & a clay *botella* of young red wine. Frivolous afternoons given over to leisure & social conversation.

It is a climb back uphill to return to our hotel. Now, the air reeks with the black stench of sooty truck exhaust. As I plod along, taxis cut through the traffic like wolves through a herd of elk & the driver of a cut-off sedan lets loose a blast from his horn. I flinch involuntarily, my waffle treaded shoes thud on the concrete, sweat stings my eyes. Time for a shower then some well earned *churros* with my morning *café con leche*.

Here Are Some of Our Favorite Red Wines!

❖ ❖ TINTO ❖ ❖

ALTOS DE LA HOYA MONASTRELL '02, *Jumilla*- \$10 wine that you can lay down for years? Look out for wines from Jumilla, a region in South Eastern Spain that has some of the oldest ungrafted vines in the world. The older the vine gets, the deeper the roots stretch, soaking up minerals & earthy textures. Altos de la Hoya is a blockbuster of sage brush, espresso beans, & smoky blackberries with spicy rusticity. Enjoy the first day, the 2nd day, & maybe even a 3rd – this wine is huge! Think barbeque... \$9.99

BARON DE LEY RESERVA '98, *Rioja*- Baron de Ley is the result of a collaboration between a handful of wine lovers who decided to create a single estate winery—a rarity in Rioja. Using Bordeaux methods, this sister winery of El Coto specializes in New World wines while utilizing traditional Tempranillo grapes. One year of aging in noble wood has given this Reserva perfumed violet aromas with opulent fruits & an elegant style. Round & fruit forward, it is a pleasure to drink from the moment you open the bottle... \$19.99

DOMINIO DE TARES '01, *Bierzo*- In only its second year of production, the '01 vintage was included in Wine Spectator's Top 100 & Smart Buys, receiving 91 points. Winemaker Amancio Fernandez, a Bierzo native, uses old vine Mencía, an ancestor of Cabernet Franc. Dark wild plums, toasted oak, great structure & blueberry fruit that rips right through. Serve with *Blackened Salmon with Blackberry Coulis*. This is Northwest wine! \$13.99

FINCA ANTIGUA TEMPRANILLO '02, *La Mancha*- Lo & behold this bargain from La Mancha is from the Bujanda family, makers of Conde de Valdemar & Valpiedra. Enough with credentials, this red is modern & festive with round vibrant fruits to match. This vintage is better than ever, like a swan-dive into a berry patch. Need to bring something along to a party? This is "impress your friends for less" wine! \$8.99

FRA GUERAU '01, *Montsant*- Talk about a change of pace... This new wine from the Barcelona area uses seven different varietals (Cabernet Sauvignon, Merlot, Syrah, Tempranillo, Garnacha, Cariñena & Monastrell) to create a very unique taste. Raspberry, lively strawberries, creamy vanilla with chocolate & spice. The rich round style is complemented by floral violet aromas & a lasting finish... \$14.99

GUEL BENZU AZUL '02, *Ribera del Queiles*- The Guelbenzu family has been producing high quality wines since 1851. Azul is a very enjoyable blend of Tempranillo, Cabernet Sauvignon & Merlot from a little known region. Soft & full of berries with spiced structure to back up the fruit, this year's vintage benefitted from extra Cabernet usually reserved for Guelbenzu's premium wines. That's great news for us! \$11.99

OCHOA GRACIANO Y Garnacha '02, *Navarra*- Graciano is a "Slow Food" varietal—at one time the most important grape in Rioja, it nearly went extinct. With low yields & susceptibility to disease, Graciano requires a loving & patient hand, so Javier Ochoa joined the renaissance of passionate winemakers seeking to revive traditional varietals. Graciano is perhaps the most aromatic grape in Spain & makes a superb partner with Grenache. (Imagine a lovely bouquet of crushed raspberries...) Sweet, lively & youthful, this charming wine presents a rare opportunity to sample one of the most elusive varietals in Spain... \$10.99

PORCA DE MURCA RESERVA '00, *Douro*- Lucky for us, Jerry Luper (former Californian & star winemaker) has moved his talents to the Douro Valley. The result is a line of top quality Portuguese wines with distinctive character. Full-bodied & robust with a pretty nose of vanilla & ripe red fruits. An elegant & silky red... \$15.99

SIERRA CANTABRIA CUVÉE ESPECIAL '98, *Rioja*- The Eguren family has been making wine for generations, known for their hands-on passionate approach, & ground-breaking international style. A stylish wine with a great nose & meaty elements of coffee, vanilla, & sweet tobacco. Round, ripe & smooth with a surprising peppery plum finish. The perfect wine for summer grill-outs or paella parties... \$12.99

Wine Questions? Talk to Catherine Wednesday through Saturday in our Seattle, Washington store.

Email Catherine at: seattlewine@spanishtable.com

SANLUCAR DE BARRAMEDA: At night during the Jerez Flamenco Festival, we attended as many as three concerts starting at 7pm then nine, with the final concerts scheduled to commence at midnight. This means that we often miss dinner which requires us, naturally, to take full advantage of the extended Spanish lunch hour. These hours reach their zenith at Sanlucar where we eat not once, but twice, back-to-back, in adjoining restaurants at the beach, *Bajo de Guia*. A lunch that starts at an outdoor table in the sun at Paco Secundino with a chilled bottle of Barbadillo Manzanilla & a half kilo of plump, pink *langostini*. Next we slurp up plump baby clams *a la plancha*, swimming in their own nectar from their thin shells. Then the waiter brings us two shrimp pancakes on the house. The shrimp are whole, shell & all, but so small & delicate that they are merely firm, hardly even noticeably crunchy. They are one of the things we have seen the gypsies sell on the street outside the public market in Jerez. Along with tiny clams, wild asparagus spears, *tarangines*, the stalks of a wild spring green & land snails. After that, a platter of *acedias* arrives, a dozen tiny deep fried whole baby sole, & *cazon*, shark, in a saffron-curry sauce.

This would have been more than enough lunch for any other couple but we head inside to the little bar adjacent to the big restaurant Casa Bigote has grown over the years to be. Inside, we order a cold bottle of *La Guita*, manzanilla. *La Guita* means "string" in Spanish & in Andalusian slang, a string is a chit, a bar tab. It is a name which came from the habit of the original owner of the *La Guita* bodega to extend credit, or strings, to his customers. This second bottle of manzanilla merely relights our appetite & we order a couple of fish entrees to share standing at the bar. The first is a white fish, *Pangeon*, served with baby artichoke hearts simmered in olive oil, the other a fillet of *cozinha* in a sauce of slowly cooked slices of garlic & slivers of jamon serrano finished with amontillado sherry served on top of a bed of shoestring potatoes fried in olive oil. Seven fish dishes between two adults should have satisfied us, but we are on a roll, so we have to split a slice of bread pudding made with Pedro Ximenez sherry.



PAELLA: The season is here to take your paella pan outdoors, to the patio, to the beach, to the forest, wherever your Summer adventures take you. You just need a heat source, a fire, a BBQ or a portable gas burner & a cooler full of ingredients: Vegetables from the garden, fresh shell fish from the sea, a summer night out of doors. Fresh air makes Paella taste even better! Our paella pans come in various materials but all the pans cook about the same. Carbon steel pans must be seasoned or they rust. The enameled pans are black with white specks & wash up easily. Stainless steel pans shine like mirrors & every pot rack should have one hanging from it. The material you choose is a matter of your own preference.

We stock Paella Pans to feed from one to two hundred people: www.spanishtable.com
We can even special order stainless steel pans with attached legs to serve up to one thousand people but beware, they cost \$6,000 to \$10,000 and you will need to wait 90 days for delivery.

HAMMERED COPPER CATAPLANAS: They were a Saviour "100" in January 2003. Sharon & I kept ours in action all winter cooking clams in everything from Romesco sauce to chopped *Poblano* chiles as well as the classic Portuguese version which includes *lingüiça* sausage (*lingüiça* is available at The Spanish Table):

15½ cm, 6" cataplana:	Appetizer for one...	\$22.00
23 cm, 9" cataplana:	Appetizers for two...	\$32.00
29 cm, 11" cataplana:	Two servings...	\$42.00
33 cm, 13" cataplana:	Serves a group...	\$58.00



KITCHEN CHICKENS: The opal mining town of Ouro Preto in Minas Gerais in Brazil is known for its seven hills crowned with eleven Portuguese-style churches which were imported stone-by-stone over 200 years ago. Ouro Preto is also known throughout Brazil for its cuisine based on dried beans. When I ordered a plate of *tutu* (refried beans), it not only arrived at the table with a bowl of crisply fried strips of green *couvre* (kale) to use as a garnish, but also a little plate of sizzling pork cutlets. The only menu so far encountered on my travels where meat played second-fiddle to the legume. The Spanish Table now imports little clay chickens from Minas Gerais. Each is hand sculpted from the local clay & cleverly painted. Now one huddles on a perch over our stove & our meals have never tasted quite so good. One is sure to bring the good luck into your kitchen, as ours has brought luck into ours... \$10.00

TALAVERA CERAMICS: We still love to unpack new shipments of our hand painted ceramics because each piece is beautiful & unique. We buy the ceramics from several very small workshops in Spain & Portugal. The largest producer has 17 employees; the smallest is a woman who works alone. Most pieces are hand thrown & painted free hand. Made in the same towns since the Middle Ages, tradition defines the patterns, but the individual pieces vary endlessly. All are certified lead free by the producers & they have been checked by the FDA here in the USA. We have a new shipment in the container arriving mid-June. There will be all kinds of pieces: pitchers, vases, plates, bowls, olive dishes, you name it.

FLAMENCO APRONS

One of the young flamencas who dances with my wife, Sharon, is from Granada, Spain & she has a side line of sewing flamenco skirts for the other dancers. She uses the left over fabric to sew these ruffled aprons for us, polka dots prevail, but their color & availability is subject to her whims. Some nights she sews, some nights she dances... \$22.00



JEREZ: One night the dance program is thematic & overtly political. Titled *Inmigración*, the performers dance before a screen reflecting news clips of boatloads of North Africans attempting to illegally enter Spain & the troupe features the dancing of two black flamencos whose faces are the faces of the next Spain, a Spain once again with Moors in residence.

Immigration is on our mind as we have just returned from a quick trip through southern Portugal squeezed into three days between the fourteen concerts we have booked tickets to over the two weeks of the festival. We had not been in the very south of Portugal for twenty years & there has been a remarkable change. When we tour the JP Vinhos winery, *Adega das Ânforas* at Arraiolos I was amazed to discover that not only was the huge winery so automated that they only had three employees but that they were using machines to pick the grapes. This flew in the face of my whole, & slightly cherished, image of Portugal as a country where grapes are picked by peasants who transport them in huge baskets with straps across the forehead to help bear the weight of them. This automation went against my whole impression of Portugal, of a country of cheap labor & high unemployment.

But the winemaker replied that this generation of Portuguese would no longer pick grapes, that they preferred office jobs. That when they did pick grapes by hand that they employed the Ukrainians which had flooded into Portugal with the fall of the iron curtain & the collapse of Communism in Eastern Europe. Having learned that, I began to notice the slightly threadbare blonde haired & Slavic featured people who were filling the more menial jobs & giving Portugal's gene pool another swirl.

THE SPANISH TABLE BRAND OLIVES FROM SPAIN

Six different great tasting olives, each individual, delivering a unique taste & sensory treat.

Liven up your tapa hour with a jar of each!

NEGRA ARAGON: These rich, dark black olives are loaded with dense, buttery ripe olive flavors...	\$3.99
MORADA CORNICABRA: This tree-ripened, oblong "black" olive is actually a lovely pale, pinkish purple the color of a shadow just at sunset. Their warm flavor reminds some people of a rosado wine which suggests a great happy hour pairing...	\$3.99
CUQUILLO: Another ripe olive, the soft meat of these purplish & grey-black olives have aggressive flavors with a hint of smoke. An intense olive whose rich, earthy taste grows on you. These have turned out to be my wife's favorite olive...	\$3.99
MALLORQUINA: This green olive with pointed ends is packed in jars with native herbs & a chunk of spicy pepper, their flavor includes bold hints of black & green peppers as well as a salty brininess...	\$3.99
LEMON STUFFED MANZANILLA: A zesty flavor burst of fruity lemon is stuffed into the center of each of these plump, round green olives. Perfect for salads, martinis & just enjoying. Considered addictive by many of our regular customers...	\$3.99
ARBEQUINA: Grey-green with a faintly reddish tinge, these small, firm olives have a rich, nutty taste with undertones of nutmeg. Grown in Catalonia, the Arbequina olive is best known as a source of very rich flavored, premium extra virgin olive oil, but nibble on a few and see if you don't get hooked on their flavor...	\$3.99
OLIVE 3 PACK: Three jars of select The Spanish Table olives boxed so they can be easily shipped...	\$12.99
MARCONA ALMONDS: Weather in Spain has impacted the price of our fried & salted marcona almonds but not the superb flavor. If you have not tried them, we know that you will be nuts about them when you do. ½ kilo...	\$13.99
BANDERILLAS: These jars contain spears of pickles, olive & onions that can be quickly drained & served to guests	\$2.49
AJOS: Garlic cloves packed in vinegar loose their pungency. Mellowed-out, they are great nibbles, just drain & serve.	
3 types: PLAIN, packed with HERBS & olive oil & SPICY, with <i>guindilla</i> , hot pepper flakes, & a touch of paprika...	\$2.59
LA VERA SMOKED PAPRIKA: A wood fire in a can! Flavor dishes from beans to Paella. Three different peppers are dried in oak smoke to capture their unique flavor. The sweet is from a cherry pepper, bittersweet from a thick red pimento & the hot from a long, skinny spicy pepper. 70 gram tins, <i>dulce, agridulce o picante</i> . Ask for some recipes to get you started ...	\$4.00
ÑORA DRIED RED PEPPERS For seasoning dishes from Fideuá to Romesco sauce. Pack of 5...	\$2.49
PIQUILLO PEPPERS: These pointed peppers unique to Spain are fire roasted & packed in their own juice. The piquant flavor is unique. Many Chefs stuff them, we also use them with Manchego cheese on our sandwiches. If you ask when you order, we'll include a sheet with our own recipes which includes stuffing them with crab or an artichoke heart salad...	\$9.99
PIRI PIRI PEPPERS: The little, hot, red pepper that puts African spirit in Portuguese cooking. Packed in brine...	\$2.99



MILFONTES: We spend a night in Portugal at Milfontes which lies at the mouth of a river where it drains into the Atlantic ocean, at the end of a narrow road, a white road on the Michelin map, just two parallel lines leading away from the red north-south road, to the beach. Only a few years ago, a road like this led nowhere but to a fishing village but now there are *apartamentos* & a beach shack from which the white sand is organized in season with lounge chairs for rent, a shower head to rinse off under & a window where you can buy cold sodas & beers. So the road in August it must be bustling with caravanners from the north, on holiday. But the night we are there, we have a restaurant to ourselves & we are very comfortable. There is a fireplace in the corner where there is a crackling fire & tanks of both live lobsters & spider crabs. I dined on *açorda*, the *Alentejana* bread stew made with a pungent fish broth seasoned with garlic & cilantro, which can be very simple but is in this case, loaded with shrimp & squid, then topped with fresh, moist mussels & clams

Somehow, some of our favorite Chefs have found time to write cookbooks & still run great restaurants.

EL FAROL: Chef James Campbell Caruso: We always head up Canyon Road when we are in Santa Fe to the rambling historic wooden building that houses the Spanish Restaurant, *El Farol* & we often stay until the small hours of the night enjoying the live music & dance floor in the bar. So, it is always a pleasure when Chef Caruso comes to shop at our Santa Fe location because he is a fount of food knowledge as well as a charming raconteur. We're proud to carry his *El Farol's* cookbook with it's unique blend of Spanish, Mediterranean & Latin American flavors. Hardback, over 100 recipes, great photos... \$29.95

CESAR: RECIPES FROM A TAPAS BAR, Oliver Said, James Mellgren, Maggie Pond: I don't think I ever go to Berkeley to visit The Spanish Table without heading up after work to Cesar's for a glass of sherry from their extensive wine list & a tapa. More often than not, one tapa turns into a half dozen & one glass of sherry into a long & enjoyable night. It turns out that Jackson Brown feels the same way, he contributed the introduction to this wonderful cookbook... \$29.95

THE BASQUE KITCHEN, Gerald Hirigoyen: A wonderfully contemporary spin on Basque cooking from San Francisco's award winning restaurateur & chef. In particular, some great recipes for vegetables and desserts. Lots of color photos... \$35.00

MORO, THE COOKBOOK, Graduates of the River Café, Sam & Sam Clark own the award winning London restaurant Moro. Their menu draws it's inspiration from their three month honeymoon driving around Spain and Morocco in a camper van, blending the cuisine of Spain with that of North Africa. Their first-hand knowledge of these historically intertwined cuisines has fueled their passion for aroma and flavor with happy culinary results... \$24.99

SUMMER READING

LITTLE INDISCRETIONS, A DELECTABLE MYSTERY, CARMEN POSADAS: The death of a manipulative, mischievous pastry chef sets the stage for this whodunit, with its humorous & philosophical narrative voice. When the frozen body of Nestor Chaffino turns up in the kitchen "cool room" the morning of a party, the evidence points to murder. Why was the victim clutching a scrap of paper with a fragmentary list of dessert recipes? In a series of flashbacks, the author adroitly lays out the "little indiscretions," of the distinctive & unusual characters. *Little Indiscretions* won Spain's 1998 Planeta Prize... \$23.95

A ROMANTIC IN SPAIN, THÉOPHILE GAUTIER: In May 1840, at the end of the seven year Carlist Civil War, with Spain still in chaos, this Parisian was sent off to Spain by the journal *Le Presse* to send back regular installments of his travelogue. He was a terrific traveler, his trip lasted 5 months, as well as an eloquent & witty writer. If you have traveled in Spain, I think you will be both intrigued & amazed at how things were 160 years ago & you may even note how much Spain remains Spain... \$15.00

KITCHENS OF CASTILE: This is a view of living in Segovia from a British author who volunteered to work inside the kitchen of *Duques*, one of those *cochinillo*, suckling pig, restaurants where there may be 400 customers arriving for lunch... \$17.99

THE CAT IN THE HAT, DR. SEUSS: This bilingual version of the children's classic is a great Summer bedtime read aloud..\$8.99

These are just an example of our selection of interesting fiction and non-fiction, books in English & Spanish.

GOING TO SPAIN?

DISCOVERING SPAIN: AN UNCOMMON GUIDE, Penelope Casas: This is absolutely the best guide to Spain for people who want to get off-the-beaten-track and for food lovers who want to know where the most interesting tapa bars & restaurants are because Penelope & Luis have covered tens of thousands of miles researching her Spanish cookbooks... \$25.00

COOKING AT HOME?

PAELLA! Penelope Casas: A friend who is a fisherman recently gave us some just-caught salmon. We flipped open our copy of *Paella!* There was a recipe for salmon & asparagus Paella. *Paella!* provides dozens of such opportunities for you to pull out your Paella pan & use the ingredients on hand, plus a little rice... \$32.50

TAPAS, Penelope Casas: Perfect the art of casual, spontaneous entertaining by keeping the supplies for a variety of simple tapas on hand. That way when visitors stop by for a glass of wine, you can make sure they didn't go hungry without having to prepare a formal meal. Our copy of Penelope's *Tapas* is tattered & its margins are lined with little penciled-in notes... \$19.00

These are just an example of a wide selection of books we stock on Spanish & Portuguese cooking.



CHIPIONA: We loll away Sunday afternoon in the pretty, little beach town of Chipiona which was having a small scale *carnival* in conjunction with Lent. There was a kids parade where everyone who cared to put on a costume & marched down the center of the street waving to the assembled throng, basking in their moment as the center of attention. The bars around the lighthouse were packed & the seafood was fresh from the sea just outside. We bar hopped, sipping glasses of the local sherry & eating a little bit of everything. In the first bar, we ate a platter of chilled, boiled langostini as well as *salpicon* of chopped fresh vegetables & mussels in vinaigrette. At the next bar, we ordered a bowl of clams in sherry sauce, in one next door, a cazuela of sizzling garlic prawns. While we ate, children wandered in & out of the bars dressed as pirates & princesses. When the sun set, it was time to head back to Jerez and another night of flamenco performances.

Our favorite wine tasting of the year was at Cavatappi where Eurovin poured ten of their best (& most expensive) Spanish wines. Here are Catherine's notes of nine of these "special occasion" wines (for current price & to check availability email seattlewine@spanishtable.com):

Mas Martinet, Cims de Porrera 00: Still very tight but shows immense aging potential. Younger springy fruits, port-tones with prodigious berries before a dragon-strength finish. HUGE. Decant for at least 6 hrs or an entire day to truly appreciate this wine... \$70.00

Bodegas Alion, Ribera del Duero 98: Musky berries, dark hue with woodsy fruits & characteristic pencil lead aromas. Grainy tannins at the finish. Drinking luxuriously well right now... \$57.00

Bodegas Alion, Ribera del Duero 99: Luscious vanilla & black cherries meld with cassis. Sweet & ripe with lingering tart fruits at the finish. Great structure balanced with round chewy tannins & acidity. Cellar-worthy! \$64.00

Bodegas Vega Sicilia, Ribera del Duero Reserva Valbuena 96: Palate coating chocolate & ultra-bright black currants accompanied by musky oak. Just the right balance of sweet & dark. Memorable! \$83.00

Bodegas Vega Sicilia, Ribera del Duero Reserva Unico 87: Rich & VIBRANT! Cascading meaty plums, cranberry, blueberry & sweet tobacco with lots of energy. Amazingly youthful... Email for Price

Bodegas Vega Sicilia, Ribera del Duero Reserva Unico 89: An elegant blockbuster with sun-drenched plums, roasted meat & cocoa aromas. Perfumed oak nuance with violet & floral expression, vanilla & catchy acidity. Divinely creamy with dusty tannins. A stunning vintage with appreciable value. \$310.00

La Rioja Alta, Rioja Vina Ardanza Reserva 96: Beautiful classic nose of cedar shavings, dusty cherries, reminiscent of an earthy farmland vineyard. Mature plums meet up with cigar box spices with lively acidity that make this a natural pairing with any traditional Spanish meal. A benchmark Rioja year after year... \$39.00

La Rioja Alta, Rioja 890 Gran Reserva 87: A wine named in honor of the founding year of La Rioja Alta over a century ago, in 1890. Despite many years of cellaring the nose remains lively with balsam notes & elegant raisin/dried fruit flavor. Classic brick hue with a resinous finish. 90% Tempranillo with 10% Mazuelo. Only 6,000 bottles made... \$115.00

Bodegas Mauro, Terreus Pago Cueva de Bajo 98: Tar, vanilla, ash, cola & coffee are integrated in this very special cuvee from Mauro. Lush, yet gripping with full wrap-around tannins, espresso & black fruits. 90% Tempranillo with a 10% blend of Grenache & Syrah... Email for Price

❖ ❖ SHERRY ❖ ❖

LUSTAU "PAPIRUSA" MANZANILLA SHERRY, JEREZ- Chilled Manzanilla sherry is an absolute pleasure to drink. Papirusa reminds me of warm sun, salted almonds & a seabreeze. A day-at-the-beach wine that is great year-round, in doors or out, The *Papirusa* is fabulous with olives & shellfish, but its signature hint of smokey dry fruits would pair masterfully with sushi. If you like Sake, give this a try! Full & half bottles available... \$6.99/\$12.99

❖ ❖ FOR A SPARKLING SUMMER ❖ ❖

CRISTALINO CAVA ROSÉ BRUT: In the June 2004 issue, Bon Appétit wrote, "This affordable wine from Spain is as red as cherry soda & tastes like a tangy, fizzy watermelon." What is really amazing is that it is half the price of the next least expensive of their *Bouquet of Sparkling Rosés*. As a *Brut*, it's the dry style of sparkling wine & as a Rosé, it pours a colorful & festive glass. Follow Bon Appétit's suggestion, pair this with summer foods from salads to fish & even with berry & fruit desserts... \$6.99

❖ ❖ ROSADO ❖ ❖

DOMAINE BRANA "HARRI GORRI" ROSÉ '03, Iroleguy - Two years running, this is the most unique & profound rose I've tasted, & an economical alternative to Tavel. From a producer whose painstaking methods have been lauded by the Slow Food movement, the wines from Domaine Brana represent some of the finest Basque bottling from across the border. The summer of 2003 set heat records across Europe, resulting in a much riper style, yet Brana's obscure blend of Cabernet Franc, Tannat (red varieties), Gros Manseng & Petit Courbu (white varieties) evens out the score. Subdued vegetal tones marry with heady red fruits on an earthy/tannic teeter-totter. Playful, yet complex, as every good rosé should be. \$13.99

Check Out Our Extensive Selection of Dry Rosé Table Wines!

❖ ❖ PORT ❖ ❖

CHURCHILL'S WHITE PORT, Oporto- White ports are IN. An exotic aperitif to us, white port is commonly served in Portugal at the beginning of a meal with olives & almonds, as a refreshing way to whet the appetite. Churchill's has produced a full-flavored off-dry style by aging in oak for a minimum of ten years, putting it in a class of its own. Balanced & smooth with spiced oranges & a dry nutty finish. Perfect with smoked salmon & warm chèvre or more traditional Iberian fare. \$17.99

GIFT CERTIFICATES AVAILABLE IN OUR STORES OR BY TELEPHONE. WE ACCEPT: AMEX, VISA, OR MASTERCARD



RED WINE VINEGAR: Our latest container has arrived from Spain. In it was a brand new red wine vinegar. Produced by the Catalan winery, *Castell del Remey*, near Lerida, which makes some of our favorite Catalan wines, their *Yema Puro* vinegar is both smooth & powerful. Try sprinkling this over garden fresh summer greens & tossing them with some Spanish Arbequina olive oil & a dusting of Spanish sea salt, 750ml... \$18.99

The Spanish Table
1427 Western Ave
Seattle, WA 98101



THE TIO PEPE GUIDE TO THE SEAFOOD OF SPAIN & PORTUGAL: Before we had this book, on our trips to Spain, we would take notes of the names of the fish sold in the big public markets we visited in order to have some idea what restaurant menus were offering to cook for us. Now this little book puts them all right in front of the reader with a description, an ink drawing & the common name in six languages in addition to Spanish, Galician, Basque, Catalan, Portuguese, French & German as well as the scientific name in Latin. Now we know the difference between a *cho co* in Portugal & a *cho co* in Spain which is a *chopo* in Portugal, all in the sepia family... \$18.00

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IT'S NOT ABOUT THE TAPAS, Around Spain on Two Wheels, Polly Evans:
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- SPANISH COOKING, Pepita Aris: Includes dishes from each of Spain's region with gorgeous color photographs which will inspire you to cook them & maybe even to plan a visit to Spain... \$5.99
- MEDITERRANEAN VEGETABLES: An encyclopedic guide to 200 vegetables traditionally prepared in Mediterranean cooking with 200 recipes. A great guide to the usual super market vegetables as well as the more obscure things you might stumble upon at a Farmer's market. Hardbound, at 1/2 the original published price.. \$14.99
- MOMENT OF WAR, LAURIE LEE: Laurie Lee is well known in England for his books on life between the two World Wars. This gripping little volume is about his experience as a volunteer soldier in the Spanish Civil War. A chilling story... \$4.99
- SPANISH LESSONS, Derek Lambert: The story of a couple's first year living in Costa Blanca, their trials and tribulations, with scenes that will make you laugh out loud... \$3.99
- PASSES, THE ART OF THE BULLFIGHT, Ricardo B Sánchez: Large format, artistic photos as well as technique... \$19.99
- SHIFTING TIDES, CUBAN PHOTOGRAPHY AFTER THE REVOLUTION: One of several books on Cuba on sale... \$12.99

You will also find several novels in Spanish available!

Portuguese Wine Dinner

MARK YOUR CALENDAR! There will be a special Portuguese Wine Dinner on Wed. July 14, 6:30 pm start, 7:00 Dinner at Brasa Restaurant, 2107 3rd Avenue, Seattle. Start your evening with a glass of the remarkable new vintage of Famega Vinho Verde, the best we have tasted in all the years we have had The Spanish Table. Then sit back and enjoy a succession of small plates paired with selected wines from Portugal. Finish the night with a glass of Royal Oporto. Price is \$65, plus tip and tax, pretty reasonable given the quality of the food and wine. Call Brasa (206) 728-4220 for reservations.