In April, Seattle Flamenco instructor, Ana Montes & eight of her students including my wife, Sharon, all flew to Spain to dance Sevillanas at the Feria in Seville. Nine women out on the town in party dresses! This newsletter features some of the emails I received from Sharon as she & her girlfriends danced their nights away...

SEVILLA: Hola Steve; I just picked up my new dress, new flamenco skirt, new flamenco shoes, espadrilles, I'm ready for La Feria! Saturday night we went to an amazing flamenco show at the famous Seville tablao Los Gallos. The 9 of us were seated in the front row. The first four dancers were all women, one very soulful with incredible Canton & palms. Another performed a siguirya accompanied by castanets, played triple time while she danced in a bata de cola dress (with a long train). When she finished there was palpable expectation in the audience (how can anyone top that??). Then a vision in black exploded onto the stage - young, cocky & hot. The audience simultaneously laughed & exclaimed Guapo! Don Juan strutted his stuff, dancing to the edge of the stage, flinging sweat on the flamencas in the front row who were giving as much jaleo as possible. He responded by inviting some of us out for a drink after the show....

Sharon “La Flamaca”

SOME BOOKS ABOUT FLAMENCO

We have been adding to our selection of books about Flamenco! Here is a sample of what we have:

PLAZA ABIERTA GUIDE TO FLAMENCO is a source book for aficionados. It lists everything you might want to know about flamenco contacts & resources in Spain & elsewhere. Our own import from Spain...

$25.99

DUENDE: A JOURNEY INTO THE HEART OF FLAMENCO, JASON WEBSTER: After an ill-fated crush on a flamencas, Jason dove deeply into the all night world the flamenco scene. Here, he reflects on his experience, the dark soul of flamenco...

$23.95

SONG OF THE OUTCASTS, ROBIN TOTTEN: This English Oxford scholar has lived in Spain & written extensively of Gypsy flamenco for El O livo magazine. He is himself a musician & the book includes a 75 minute music CD plus B&W photos...

$19.95

GYPSY CANTE, Deep Song of the Caves: These translations of flamenco lyrics read as haunting & insightful poetry...

$10.95

LANGUAGE OF THE SPANISH DANCE, a Dictionary & Reference Manual: Spanish dance terms defined & described...

$39.95

* * SILLAS & APRONS * *

FLAMENCO CHAIRS: When my wife & I were in Seville last September for the Bienal of Flamenco, we happened to pass a store that sold hand-made, hand-painted, high-backed “flamenco chairs” with woven cane seats. We were wondering how we would ever get them back to the USA in one piece when we hit upon the idea of putting them in a container on top of the pallets of anchovy stuffed Ybarra olives. So we did just that, most of them have sold, but there will be more in the next container...

$100.00

FLAMENCO APRONS: One of the flamencas who dances with Sharon is from Spain & specializes in sewing flamenco skirts. She uses the same fabric to sew these ruffled aprons for us. Their color & availability is subject to her whims...

$22.00

PREMIUM OLIVES FROM SPAIN

For the last eight years, we have been looking for varietal Spanish olives. Now we have found them & our latest container from Spain was stuffed with boxes of six different great tasting olives. They are each individual, delivering a unique taste & sensory treat. Liven up your tapa hour with a jar of each!

MORADA CORN ICABRA: 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

NEGRA ARAGON: These rich, ripe olives are loaded with dense, black olive flavors...

$3.99

CUQUILLO: Another ripe olive, the soft meat of these pulpilish & grey-black olives have aggressive flavors with just a hint of summer smoke. An rich olive whose rich, earthy taste grows on you. These have turned out to be my wife’s favorite olive...

$3.99

MALLO RQUIN A: 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

ARBEQUIN A: 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...

$3.99
Sunday we had a beautiful drive through the sherry vineyards to Sanlúcar de Barrameda. Casa de Bigote was closed but the place next door happily served Christine & I a plate of acedías (lightly fried baby sole), a half kilo of gambas & baby clams with garlic & olive oil. We washed it down with a split of fresh Manzanilla & toasted to being in Spain on a hot day! After joining the rest of our party, we lazed on the beach for a couple of hours.

At 7:30 pm we went for coffee & then headed up the back road to Arcos de la Frontera. We arrived in time for pictures & a view of the sunset from the town’s castle hilltop. By then it was 9:30 pm, so we had dinner at El Convento which had the same fabulous food as our last visit. Especially appealing to the vegetarians in our party were the large variety of dishes with no meat or seafood, all delicious. We got back to Seville at 1:00 AM, just as the clubs started hopping.

In My Opinion, three CDs reviewed by Poli Rauen, flamenco dancer, singer & instructor:

RAIMUNDO AMADOR - UN OKUPA EN TU CORAZON (A PLACE IN YOUR HEART): This phenomenally talented guitarist from Seville started in traditional flamenco & was part of the flamenco-rock fusion in Andalucia in the 70’s. He then became fascinated with roots of rock, the Blues & his new personal style is a mixture of all of the above, flamenco, rock & blues, with the lyricism of his gypsy heritage at the base. Only for those who want to have fun, no squares allowed! $19.99

A LA GUITARRA, ESTEPONA, VARIOUS ARTISTS: The post-post-Paco de Lucia guitar generation of young lions play their hearts out at the guitar festival in Estepona, Malaga–this recording is a compilation of the best... It’s beautiful flamenco guitar, very traditional with some modern twists that don’t take away from the modern flavor. There is a great moment on track 8, a solea, that is played as a modern take on Paco’s solea from 25 years ago, which was dedicated to his maestro, Níño Ricardo’s solea, which in turn had been based on an even older solea. The energy from these young players is electrifying & gorgeous... $19.99

JUAN PEÑA, “EL LEBRIJANO” WITH THE ORQUESTA ANDALUSI DE TANGIER - ENCUENTROS (MEETINGS): In Morocco, Tangiers & other northern African countries you will often be entertained by “Andalusi” orchestras in restaurants, an old musical tradition when Spanish people of Islamic tradition were ordered to leave Spain or face the Inquisition, by Ferdinand & Isabella. (Spanish Jews were also ordered out.) These Andalusian people were welcomed by the countries of North Africa & often remained there but did not forget their heritage of southern Spain & preserved their musical & cultural heritage. Starting in the 70’s several flamenco artists began exploring the re-synthesis of flamenco with Arab music & Juan Peña “El Lebrijano” has made 3 recordings with the Orquesta Andalusi, mixing traditional flamenco with Arab-Andalusi music. A feast for the ears & a good introduction to Arab-Andalusi music. Musical direction & guitar by Paco Cepero...

MARINA HEREDIA - ME DUELE, ME DUELE (HURTING, HURTING): Marina Heredia, young, talented & very hip, had a big hit in the flamenco world with her title tangos, “Me Duele, Me Duele” but the whole recording is really great modern flamenco with a steady eye on the tradition, great musicality, the soulful raspy voice of all good flamenco singers, she takes just enough chances with the new while keeping the old to make an interesting mix for anyone who loves flamenco...

LOCAL TALENT

VERONICA ORTIZ, CANCIONES DE LA MONJAGITANA (SONGS OF THE GYPSY NUN): Santa Fe flamenco guitarist Chuscales backs up singer-songwriter Veronica Ortiz who is from El Rito, New Mexico on this charming album...

CHUSCALES, MIDNIGHT IN MADRID: From Spain, Chuscales is one reason Santa Fe is a flamenco powerhouse...

Page 2
BAGO AS N EG RAS: This album was recorded in aid of the huge ecological disaster off the coast of Galicia last year when the oil tanker Prestige foundered. Artists involved in contributing to the 19 tracks include Carlos Núñez, Hevia, & Susana Seivane. This is your chance to contribute a little to the clean up while getting a great introduction to contemporary Galician music.

$16.99

CATALAN MUSIC

MARINA ROSELL, CAP AL CEL, GORGEOUS SONGS FROM CATALUNYA: This singer-songwriter has revived the great tradition of Catalan songs. Coupling her respect for the last century with her thoroughly modern view. On this album, she revives forgotten songs, her delicate voice giving them a fresh & utterly delicious rejuvenation...(hm) $16.99

THE SPANISH TABLE SELECTS THE BEST OF THE CURRENT WORLD MUSIC

Here are our current favorites from the Portuguese & Spanish speaking world:

CHAVELA VARGAS: On Monday, September 15, 2003, this 83 year old from Veracruz, Mexico, sang for an adoring audience in New York's Carnegie Hall. Rediscovered by Pedro Almodovar, who has used her music in his movies as well as Julie Taymor who filmed her singing for a scene in Frida, Chavela, who once shocked the world by wearing pants, packing a gun & drinking tequila from the bottle, is now an institution whose adoring fans demanded encore after encore...

$16.99

THE TITO PUENTE & CELIA CRUZ COLLECTION (NUYORICAN & CUBA): These stars were two of the Latin world's biggest stars before they passed away. Here, each is represented on their own disc in this two disc collection. A recollection of the great joy these two Latin legends gave to the world is brought together in this boxed set...

$18.99

COMPAY SEGUNDO, LAS FLORES DE LA VIDA (CUBA): One of the most playable discs in our collection, Segundo reminds us that the child exists in us all. At the age of 93, he sings “The Flowers of Life” with unabashed merriment accompanied by chirping horns & a rhythm section that reminds us how to move. A last gift from Segundo who passed away in July...

$19.99

LOS BELKINGS, INSTRUMENTAL WAVES, 1966-1973: Surfing music shifted south to Peru without losing a drop of the joy of life riding a wave. O ur own import from Spain where this group has cult status...

$19.99

THE BEST OF CAETANO VELOSO: Brazil's Caetano Veloso has been making an incredible impression upon pop music for the past 40 years. Lately movies such as Almodovar's Talk to Her have featured Veloso's music. This disc contains a live version of Cucurrucucú Paloma as well as many other hits from the later part of his carrier. Fifteen tracks of utter creativity, you can't quite ask for more!

$19.99

TITO PARIS, LIVE IN LISBON AT CLUB B. LEZA (CABO VERDE): This disc delivers the high energy & presence of a live performance & the sound quality of a studio recording. Paris performs for a Portuguese audience in a beautiful fusion of styles including upbeat rhythms of African zouk, intricate guitars (including Rui Veloso) & the vocal styling of Portuguese fado...

$9.99

VARIOUS ARTISTS, FADO: EXQUISITE PASSION (PORTUGAL): Presently there has been a shift in the attention given to Portuguese music in the realm of world music. Thanks to the present fame of Mariza, the developing attention attributed to Cristina Branco & the recognition of Amalia Rodrigues as a world renown artist, fado has noticed an influx of reputation. This year. As her second release, Mariza has ventured out into exploring the musical possibilities of fado (including a trumpet solo...), without forgetting the tradition set forth by Amalia Rodrigues...

$18.99

SHEET MUSIC

MEMORIES OF SPAIN: 15 Spanish songs with Spanish lyrics & English translation. Cruz de Mayo, Ronda, Alma Andalu... $6.95

We are having so much fun that I’m exhausted. Last night, we danced Sevillanas in a line down the middle of a caseta. Everyone dances their own style but we all do the cruces at the same time because we’re in compass. Later, we slipped out for a delicious seafood dinner at Rio Grande, on the banks of the Guadalquivir River. The cook dropped Ana’s Paella so she had to wait while they cooked another one. Then back to the Feria to danced until 2:00 AM. We all shopped more today. The owner of flamenco shop, Maria Rosa gave us an invitation to their caseta after our group dropped big bucks there thanks to their great service & wonderful fashion-La Flamenca

We have three stores has had delightful consequences for the variety of our ceramics inventory. We have been able to expand dramatically the breadth of our offerings & will continue to do so in the future. We hope when you drop in our stores, that you will take a moment to pause & look things over!

** ** LEMONS & OLIVES ON YELLOW ** **

Our first shipment of this cheerful design sold out quickly so we have added more items: urns, plates, square platters & mugs!

** ** CERAMIC TILES & MURALS ** **

Our latest containers have included tile murals from Manises (Valencia), Spain which are now displayed in our stores. We mount the murals on foam board with white glue. By soaking in water, they can be removed from the foam board & permanently installed at your site or they can be framed & then hung on the wall. Prices range from $100 to $700.

We are also constantly adding new individual decorative ceramic tiles to the collection we offer.

** ** PILAS BEN DITERAS ** **

These decorative ceramic wall fonts traditionally held holy water in Valencian homes.

** ** PASQUAL SANTOS ** **

Pasqual is the kitchen saint in New Mexico where there is a strong folk art tradition with many of the local artists specializing in painting retablos featuring the Saint. The paintings are usually hung in the kitchen to provide luck & comfort to the cook. We went to the Spanish Market in Santa Fe in July which is a huge street fair featuring artists specializing in traditional & contemporary Spanish Colonial Arts. From among the hundreds of artists featured, we selected two whose works are now available in each of our stores. Prices range from $50 to $200.

** ** GREEN GLASS ** **

We will be getting a new shipment of the recycled green glassware in our next container.

** ** WE HAVE RECEIVED A NEW SHIPMENT OF BRAZILIAN KITCHEN CHICKENS!!! ** **

JUST ARRIVED FROM PORTUGAL

ASADO RES; We have also just received ashipment of terracotta asadores from Portugal. These little clay braziers let you cook a sausage right at the table over a high proof alcohol such as rum. In the same Container: Copper Paella Pans & Copper Cataplanas (Clam Cookers)

PIRI PIRI: Now we have Portuguese Piri Piri, the excellent hot pepper sauce, in five flavors: regular, hot, extra hot, with garlic and with lemon. You choose...

$2.99

WE KEEP GETTING MORE PRESS FOR OUR SPECIAL FOOD PRODUCTS!

PIMENT D’ESPELETTE makes the fashion scene in the October issue of Elle (page 312) in the article “The Next Big Zing.” Piment d’Espelette is a labor of love for Chef Gerald H irigoyen & his wife Cameron. Their new San Francisco restaurant, Piperade, is the talk of the national food press & their cookbook The Basque Kitchen, which presents traditional Basque cuisine with a contemporary California twist, has been a perennial best-seller at The Spanish Table since it was published.

In the September 2003 issue of Sunset Magazine, on page 125, the article “A Little Heat from Spain,” includes a side bar featuring a photo of our CHIQUILIN BRAND PIMENT TÖN & a description of the three types of this Spanish paprika: dulce, agri dulce y picante. In the same article, Berkeley customer, Linda Carucci, whose Bay Area cooking school is a great place to learn to cook Spanish dishes, contributes her recipe for Romesco Sauce.

“Why We Love Canned Tuna” an ode from Colman Andrews, is the cover story of the October SAVEUR. The paperback reprint of Colman’s classic, Catalan Cuisine, is another best seller at The Spanish Table.

Our TERRACOTTA CAZUELAS were featured in an article by Paula Wolfert in the November 2003 issue of Food & Wine Magazine. Fans of Paula Wolfert will be happy to know she has a brand new cookbook out just in time for Christmas.
Our last night at La Feria, we danced until 4 AM, then left for Madrid at 9 AM. It's the celebration of Cruz de Mayo in Cordoba. Selected corners are bedecked with flower laden crosses, generally at least 4 feet tall. Groups of children pass through the streets carrying platforms decorated with small crosses & flowers. We hear palms & find ourselves in a pena flamenco. One guy plays a cajon, several others are joyfully singing rumbas & Sevillanas, a couple of women dancing. Regrettably, we tear ourselves away to have lunch. We managed to get a table in the bar at El Churrasco at 4pm, the restaurant was completely full. Had delicately fried eggplant, grilled wild mushrooms with garlic, salmorejo, gazpacho blanco & shared a plate of baby lamb chops. YUM!

- La Flamenca

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**SEÑORÍO DE ANDALUCÍA EXTRA VIRGIN OLIVE OIL:** We got a really great price on this introductory shipment of Denominación de Origen, Baena (Cordoba), extra virgin, cold pressed, olive oil. This oil was selected to be held back from the Cooperativo & bottled under the proprietor's label. It was pressed from a blend of picual, hojiblanca & picuda olives which were harvested in the late autumn & early winter of 2002. The oil has lush, floral aromas, a rich, fruity taste & the slightly piquant bite on the finish which makes it a great choice for dressing salads & in marinades, 750 ml... $10.99

**SPANISH & PORTUGUESE CHEESES:** The Spanish & Portuguese make a variety of distinctive cheeses made for the most part from the milk of sheep or goat but also from cow's milk. Manchego is the best known of the cheeses from Spain but don't miss the smokey Basque cheese, Idiazabal or one of Spain or Portugal's great artisanal cheeses.

**SPANISH STYLE CURED MEATS:** Most of our cured sausages are made in the US by persons of Spanish or Portuguese heritage. We source the most authentic products available. Some are from Basques living in Boise, Idaho, others from Catalans living in Los Angeles, or a Portuguese family living in Northern California. Their products include soft cured chorizo for cooking, hard cured chorizo for slicing, soft, spreadable sobrasada, butifarrita, a white sausage, Portuguese style linguiça, little cantimpalitos, a cocktail sized sausage & many more. We also have genuine jamon serrano imported from Spain & Palacio Chorizo. Our Chorizo made the fashion scene in the October issue of Elle (page 312) in the article “The Next Big Zing,” where is was noted for its robust garlic & warm, brick red glow and seductively smoky flavor from the pimentón... market prices

**PRODUCTS FROM THE YBARRA FAMILY IN SEVILLA**

It was the Ybarra family who started La Feria in Sevilla in 1847!

YBARRA “ALTA SELECCIÓN” LIVES STUFFED WITH PIQUILLO PEPPERS: Specially cured for incredible flavor, then filled with whole strips of tangy pimento de Piquillo, awesome olives, 120g... $3.99

YBARRA CARDOOS (Cardoons): Love this mildly artichoke flavoured vegetable resembling celery stalk! Big jar, 660g... $2.99

BROTES (Green Garlic Sprouts): Brotes add a fresh, mild garlic flavor & green color to any dish. Big jar, 660g... $3.99

OLIVE OIL MAYO: OK, its back for all you who have been asking for this wonderfully softly flavored mayonnaise... $2.49

YBARRA ALL-O-LI: Also returning is this vigorously garlicky mayonnaise-based ali-oil... $1.99

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**LEGUMBRES GRAN SELECCIÓN**

This is the time of the year when I get inspired to put a handful of beans or garbanzos in some water to soak when I head out to work in the morning. That way, when I get home, I can cook them before dinner time. I always prefer to use our select dry chickpeas, beans & lentils from Luengo in La Bañeza, Leon, because of their better flavor & superior texture.

**GARBANZOS:** We are amazed at how much better these chickpeas taste than others we have used. Flavor packed, nice & firm even after soaking & cooking. Great for salads, stews, soups & we even add them to chicken & chorizo Paella... $5.99

**PARDINA LENTILS:** The name means “dull colored.” These small European lentils stay firm when cooked. This means that they can be used in salads without becoming “muddy,” & as side dishes, or as a bed under fish fillets... $4.99

**ALUBIA GRANJA:** Large, white broad beans, these expand in size when cooked & are great in Paella or fabada... $6.99

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**POUR & GARABANZOS B EANS**

This is a great one-dish meal cooked in a cazuela traditionally cooked by field hands in the vineyards over fires of vine pruning.

<table>
<thead>
<tr>
<th>1/2 bottle</th>
<th>Red wine</th>
<th>1 tsp</th>
<th>Cumin</th>
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</thead>
<tbody>
<tr>
<td>4 lb</td>
<td>Pork, any cut will do</td>
<td>1/4 cup</td>
<td>Olive oil from Spain</td>
</tr>
<tr>
<td>4 cloves</td>
<td>Garlic, crushed</td>
<td>4 cups</td>
<td>Cooked Spanish Garbanzo Beans</td>
</tr>
<tr>
<td>2 ea</td>
<td>Spanish Bay Leaves (Laurel)</td>
<td>1 ea</td>
<td>Onion, chopped</td>
</tr>
<tr>
<td>2 tbls</td>
<td>Sweet (Oulce) Spanish Pimentón (Paprika) or Hot (Picante) Spanish Pimentón if you like food spicy.</td>
<td>2 cloves</td>
<td>Garlic, minced</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1 jar</td>
<td>Piquillo Pepper Strips</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1/2 tsp</td>
<td>Spanish Sea Salt</td>
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</table>

Marinate pork in red wine to cover, seasoned with crushed garlic cloves, bay leaves, paprika & cumin for a day. While the meat is marinating, soak the garbanzos overnight & then cook them. Drain the pork, reserving the marinade & cut it into cubes. Heat olive oil in a 32cm cazuela, add pork cubes & brown. Add chopped onion & the minced garlic. Sauté until soft. Stir in the reserved marinade, bring to a boil. Add the Piquillo pepper strips. Add cooked garbanzo beans. Heat through. Salt to taste & serve with a crusty bread & a Rioja wine.
The author was Diego Rivera's daughter.

The holidays are arriving: Thanksgiving, Hanukkah, Christmas, New Years & then Three Kings Day.

**FIESTAS**

The holidays are arriving: Thanksgiving, Hanukkah, Christmas, New Years & then Three Kings Day. FRIDA'S FIESTAS, RECIPES & REMINISCENCES OF LIFE WITH FRIDA KAHLO, Guadalupe Rivera: The author was Diego Rivera's daughter by his wife just prior to his marriage with Frida. We hope that if you saw the movie, Frida, that you took note of the food. Here Guadalupe presents twelve anecdotal feasts she participated in while living with Frida, including Christmas Posadas, 3 Kings Day & Day of the Dead. Each authentic meal is beautifully recreated with recipes & photos...

**THE LATIN HOLIDAY BOOK: FROM CINCO DE MAYO TO DIA DE LOS MUERTOS: The Celebrations & Traditions of Hispanic-Americans, Valerie Menard: Holidays: The Latino Holiday Book is for everyone who wants to honor the special traditions & celebrations of Hispanics from Cuba to Puerto Rico to Mexico. It takes readers through the year, starting with New Year's, Carnival, Easter, Cinco de Mayo, the feast days of San Juan Bautista, La Virgen de Cobre, La Virgen de Guadalupe, Día de los Muertos, & Christmas. For each holiday, the typical customs & activities are described as well as recipes for the special foods which represent that day's traditions. Also available in a Spanish language version...

**NAVIDAD LATINOAMERICANA / LATIN AMERICAN CHRISTMAS, Charito Callachi Wakefield: Bilingual Spanish-English book, with CD, covering the Christmas traditions of 25 Latin American countries with a CD recording the 12 most popular Christmas carols in both traditional & contemporary styles...**

**SEASONAL MUSIC FROM THE NEW WORLD, SPAIN & THE BASQUE COUNTRY**

**HOLIDAY MUSIC**

We have a great selection of seasonal music we have imported directly from Spain as well as some USA releases!

**VILLANCICOS: We have a half dozen different collections of these traditional folk songs so beloved by children & adults alike which we have imported directly from Spain. Come in and look over our selection.**

**DIEGO CLAVELO, CAN TES FLAMENCO CO S DE N AVIDAD: One of several CDs featuring traditional flamenco performers.**

**OTTMAR LIEBERT POETS & ANGELS: Ottmar's upbeat flamenco guitar takes on Christmas...**

**NAVIDAD EN CUBA: 20 tunes that Cha-Cha-Cha La Avidad. Performers range from Celia Cruz to Olga Guillot...**

**MAMBO SAN TA MAMBO: Cha cha this Christmas with 18 tracks from a variety of sunny dispositioned performers...**


**SEPHA RDIC**

We now also stock a selection of literature about the Jewish experience in Latin America.

**SAFFRON SHORES, JEWISH COOKING OF THE SOUTHERN MEDITERRANEAN, JOYCE GOLDSTEIN: This is the author's 3RD book on the cuisines of the Jewish Mediterranean, focusing this time on Morocco, Algeria, Tunisia & Libya...**

**CO SUELO LUZ, DE ZEO: It is not strange that there are Spanish Jews in the mountains of New Mexico if one remembers that after 1492 the inquisition expelled the Jews who became the Sephardic people, from Spain & then, by 1596, from the colony of Mexico, to which some of them had fled. So it came that there were communities living as quietly as possible in the northern hills of New Mexico where the Star of David frequently grace stones tombs engraved with Spanish surnames. The songs on her album are traditional, but one she has adapted to her own lyrics & this Taos, N M resident sings, "What is the Word of God that comes from Jerusalem? Arent' Allah and Adonai the same? Why do we keep playing this stupid game?" Consuelo has a beautiful singing voice, whatever thoughts she is expressing...**

**THE BEST TREAT WE KNOW ON A WINTER'S DAY**

**CHURRO PRESS: When they tried to make churros for their Breakfast Around the World article in May 2000, the test kitchen at Gourmet Magazine fell in love with our Bernar, Spain's churro press & devoted an entire page of Kitchen Notebook, "Behind the Scenes with Gourmet's Cooks," to extolling its value & ease of use. Interchangeable dies allow you to form the various shapes which make up the churro family right in your own home. Heat the oil & gather the family around...**

**CHOCOLATE: Thick hot chocolate mix from Spain. Add milk, bring to a boil, remove from heat, stir, repeat twice...**
OH MY GOD is the expression most heard around the apartamento since 3 AM. First, we saw Sara Baras Ballet Flamenco. Based on an idea by Federico Garcia Lorca & titled Mariana Pineda, it started slow. We were in the upper balcony of the theater where it was quite hot. I had to slap myself in the face several times to stay awake (can you believe that?). But the finale made the show worth seeing - the group did two encores of bulerias. Sara Baras has incredibly fast feet & turns like Carmen Amaya. She also has 3 great male dancers & the show ended on a very high note.

Besos, Sharon

GREAT PERSONAL & CORPORATE GIFT SETS
This year we will be offering some great gift packages!
Some examples:
- Paella Kits which including a Paella pan and ingredients
- Three specially packaged Extra Virgin Olive Oils
- Saffron bagged with a special Mortar & Pestle and a book of recipes
- A box of different Varietal Spanish Olives.

If you will be needing corporate gift, get in touch with the manager of one of our three stores to ask about quantity discounts as well as customized gift packages.

‡ SWEET SMELLING SOAPS FROM SPAIN ‡

MAGNO THREE BARS CLASSIC SCENT: From La Toja, the exclusiva fragancia of Magno soaps...$7.99
MAGNO LIQUID CLASSIC SCENT: Use as shampoo or liquid soap, the fragrance lingers...$16.99
MAJA THREE BARS: From behind her fan, the Maja promises black-scented beauty...$15.99

CHESTNUT ROASTERS Roast Chestnuts on an open fire. These frying pans have holes the size of nickels all over the bottom. Use over a gas range or BBQ or the coals from a roaring bonfire...$12.00

‡ IN SPAIN, TURRÓN IS SYNONYMOUS WITH CHRISTMAS! ‡
Our turrón should arrive in our stores in mid November!

‡ SPANISH CHRISTMAS COOKIES ‡
- POLVORONES: crumbly classic almond cookies
- MANTECADOS: Almond, cinnamon & sesame rounds
- HOJALRADAS: Flaky pastry with powdered sugar
- ROSCAS AL VINO: wine rounds with powdered sugar
- ALFAJORES: These selection combines the best of the above! Indulge someone!

‡ TAJ MAHAL SAFFRON SIROP: This sugar syrup is richly flavored with real saffron. Use it to give a touch of Spanish taste to everything from desserts to holiday coffees and drinks. Our own import from Spain...$9.99
‡ COLA CAO: Every Spanish kid wants this chocolate flavored powder mixed into his milk, hot or cold...$3.99
‡ MARCONA ALMONDS: Spain’s Marcona almond is broader, flatter & much richer in flavor. They are a perfect ready-to-go tapa to serve with a glass of wine or sherry. Fried in olive oil & salted, packed in ½ kilo plastic bags...$12.99
‡ VINAGRE YEMA PURO VINO, CASTELL DEL REMEY: This beautiful red wine vinegar is from our favorite Catalan bodega in Lleida, Catalonis, Spain. Big 750ml wine bottle will give you salad after salad of pure pleasure. (Arrives December)...$14.99

2004 CALEN DAR
- NOCHES PERDIDAS, FLAMENCO 2004 CALEN DAR: From Albuquerque, New Mexico photographer, Douglas Kent Hall, a special desk calendar featuring B&W photos of flamenco dancers...$15.95
- SPANISH PHRASE, IDIOM & WORD 2004 CALEN DAR: This popular series of 3 calendars has been combined this year so that each of the 365 pages contains three ways to enrich your vocabulary...$14.95
- SPANISH 2004: A years worth of phrases, cultural tidbits & trivia on 365 tear-off pages....$11.95
DANCING IN SPAIN  Page 8

Casa Patas, Madrid

We were hungry after the Sara Baras show so had some tapas & then Denise, Christine & I decided to go to Casa Patas. Couldn’t get a reservation by phone & when we showed up they were fully booked. We lied & said that Ana Montes had made reservations for us & we didn’t know whose name they were under. That didn’t work so finally they told us to wait 15-20 minutes & they’d see if we could get in. In the meantime, Christine tried charming Paco who decides who gets in & who doesn’t. We lucked out & Paco gave us the last 2 ½ seats in the club. Thought we were sharing a table but turned out we were sharing a chair. Didn’t matter as we stood up the entire evening to see better.

The group was under the direction of Antonio Canales & he was seated 4 rows from us!! The group was all men: Juan de Juan & David Paniagua - awesomely fast dancers, 2 guitarists, one cajon player & 3 singers. The entire group was fantastic but the dancers totally blew them all away. Then for the finale, Antonio Canales joined the other dancers in a bulerias. Realizing our complete fortune to be able see this show & then when we even got Antonio Canales’ autograph, could only gasp - O H M Y G O D. We waited up until 6 AM for the rest of the group to get back from salsa dancing so that we could tell them about our evening.

The scary thing is, it’s starting to feel normal to stay up all night!

Hasta tarde! Sharon

BOOKS FOR CHILDREN

**THE CAT IN THE HAT/EL GATO EN SOMBRERO:** Dr. Seuss: Bilingual edition of the kid’s classic provides fun for both the child and the adult who gets to read it aloud. One of many Dr. Seuss books we stock in Spanish editions...

**LA PEQUEÑA LOCOMOTORA QUE SÍ PUDO:** The little engine that could thinks he can & huffs & puffs in Spanish!

**MAKING MAGIC WINDOWS/CREATING PAPEL PICADO, CUT PAPER ART WITH CARMEN LOMAS GARZA:** This workbook shows children & their families how to create traditional Mexican papel picado designs & banners by simply folding & cutting tissue paper. Children will learn how to craft eight different traditional designs, including The Four Cardinal Points, a design reminiscent of the four points of a compass; Tiles, echoing the colorful hand-painted tiles that decorate many Mexican buildings; & The Fan, one of the artist’s favorite designs, consisting of leaves, hummingbirds, & flowers...

**TOCA CHAVI TOCA:** With a “Tun-dun-dun-tun!” Cuban back beat, a determined girl crashes through a gender barrier in this bilingual book, with English & Spanish on opposite pages. O utraged when her music teacher chooses a boy to drum in Miami, Florida’s upcoming Calle Ocho Festival, Chavi dons a disguise & marches off to strut her stuff...

**¡BUENOS DÍAS, SEÑOR TÀPIES!** Eulalia visits Barcelona’s Tàpies Museum to learn about Spain’s famous artist...

**FRIDA VIENE AL MUNDO:** A child’s introduction to Mexico’s great artist Frida Kahlo...

**SPANISH GIRL & BOY PAPER DOLLS:** These paper dolls along with their 32 regional folk costumes to cut out...

**A GREAT BOOK FOR THEIR PARENTS**

**RAISING BILINGUAL CHILDREN:** This great guide for parents explores the issues bilingual families have to face...

**LAS CHRISTMAS: ESMERALDAS SANTIAGO, Editor:** Twenty five celebrated Latino writers share their recollections of Christmas in their families, mixing pride, pain, joy & heartaches...

**BOOKS FOR YOUNG ADULTS**

**CUBA 15, NANCY OSA:** Juvenile Fiction - A Cuban-American girl’s quinceañero, fifteenth birthday turns into a time of reflection, political awareness brought on by family conflicts that mirror the emotions of the Cuba-USA stand-off...

**† KIDS CHRISTMAS †**

Think about enriching your child’s appreciation of Christmas by adding a Spanish touch!

Here is a sampling of our kids books for N avidad:

**MY FIRST SPANISH CHRISTMAS BOARD BOOK/MI PRIMER LIBRO DE LA NAVIDAD:** This cute little (5” X 6”) board book is packed with color illustrations intended to enrich a child’s Christmas vocabulary. What a great way to channel all that holiday energy into a subliminal education. I read this book myself & enjoyed every minute that I was reading it...

**¡CÓMO EL GRINCH ROBÓ LA NAVIDAD!** Dr. Seuss: How much more fun is How the Grinch stole Christmas when it is in translated into Spanish?

**ELOISE EN NAVIDAD:** The irrepresible six year old celebrates Christmas in the Plaza Hotel. Translated into Spanish...

**LA NOCHE BUENA SOUTH OF THE BORDER, JAMES RICE:** Santa’s Papa Noel dons a sombrero in this version & eight little burros pull his cart as he makes his rounds on Christmas Eve. Side-by-side bilingual tale with priceless drawings...

**FRAN KLIN Y EL REGALO DE NAVIDAD:** When Frank is asked to donate one of his toys to his school’s Christmas toy drive, he learns that others are less fortunate than himself and how rewarding it is to give. Translated into Spanish...

We also stock many CDS with songs in Spanish for kids to learn from & enjoy! And also for kids & for adults in touch with their inner child, we stock Pirate flags, windsocks & headgear, plus assorted volumes of Pirate literature written both for kids and adults. We are amused by Pirates!
BOOKS: Great finds for your library!   ♫ DANCING IN SPAIN ♫ Page 9 ♫

There’s been no down time on this trip! Tomorrow, I’m doing museums & will see the Vermeer show at the Prado & Julio Gonzalez at Reina Sophia. The Pope is coming to town today to canonize 5 saints. On the Paseo Castellano, a huge platform has been constructed & seating areas roped off for the expected 1 million people. The whole event is just a few blocks from the apartamento... Hasta tarde! Sharon

SOME COOKBOOKS WE LOVE TO COOK FROM:

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, contributing an introduction to this wonderful cookbook & we get mentioned in “Resources”. $29.95

WORLD FOOD: SPAIN, Beverly LeBlanc: I was swept away by the recipes in this big, beautiful photo-cookbook... $17.98

PAELLA PAELLA: This new cookbook covers our favorite Spanish rice dishes plus it includes several Sangria recipes & other traditional dishes to serve as accompaniments from tapas to desserts. Great color photos abound... $16.95

Just one of a variety of cookbooks we stock on the foods of Spain & on tapas!

SLOW MEDITERRANEAN KITCHEN: RECIPES FOR THE PASSIONATE COOK, Paula Wolfert: Color photos make this a mouth watering cookbook and the recipes make you itch to cook. Her theme is relaxing & enjoying the sensuous experience of cooking. The Spanish Table contributed a recipe and also gets listed in the appendices as a source. Some of the things Paula recommends that we sell are pebreolla, our very special type of thyme, borage stems, which we sell in jars, piment d’espelette, the Basque ground red pepper powder, and a host of others specialties from piquillo peppers to serrano ham... $34.95

SEDUCTION OF RICE, Jeffrey Alford & Naomi Dugid: One of the first cookbooks to list The Spanish Table as a resource (in 1998), this cookbook is one of those timeless classics that result from authors who travel the world & learn as they do... $35.00

THE SOUTH AMERICAN TABLE, MARIA BAEZ KIJAC: Here is a great new addition to our collection of South American & Cuban cookbooks. With 450 recipes gleaned from 15 years of research that capture the flavor & soul of home cooking from Patagonia to Rio de Janeiro, from Uruguay to Chile to Colombia to Ecuador... $32.95

We also have cookbooks on Argentine, Puerto Rican & Cuban cooking!

SOME BOOKS WE REALLY LIKE THAT ARE ABOUT SPAIN & ELSEWHERE

THE MOST BEAUTIFUL VILLAGES OF SPAIN, Hugh Palmer: This coffee table format photo book captures the magic of some of my favorite small towns in a way that makes me fall in love with them all over. I have driven for hours across the mountains between Madrid & Valencia, off the beaten path, just to see Albaracin & here it is in photos... $40.00

NORTHERN SPAIN, THE COLLECTED TRAVELER: Immerse yourself in the culture, history & landscape of Northern Spain, from Galicia to the Pyrenees, including the Camino de Santiago, as distinguished writers, including Calvin Trillin, Penelope Casas, Tom Brokaw, Bruce Schoenfeld & Florence Fabricant, share their insights, favorite restaurants, & cultural treasures... $17.00

BUYING A HOUSE IN SPAIN, Daniel Boothby: Well if this is your dream, you might as well read up on the rules... $18.95

WILD FLOWERS OF SOUTHERN SPAIN: Our own import, something you’ll want to take along on your next trip... $15.00

SPANISH TRADITIONAL BALLADS ROMANESVIEJitos ESPANOL: Anthology of 53 romances written at the end of the 16th Century focusing on Spain’s history, national legends & its Moorish themes. Side-by-side Spanish & English texts... $12.95

UBU ROI, ALFRED JARRY: Written in 1898, the scatological references & pompous style of this absurdist play outraged audiences which is may be why it appealed so much to the Spaniard Juan Miro who later designed costumes for it... $1.50

LITTLE IN DISCREETIONS, 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

* * BOOKS ABOUT MUSIC & DANCE * *

BASQUE DANCE, JOHN YSURASA: One of many books about Basque culture & cooking we stock... $10.99

ASTOR PIAZOLLA, A MEMOIR, NATALIO GORIN: This book covers the life & loves of the composer who revolutionized Tango to the point that it became his own, his complexities moved it from the dance studio to the Jazz Club... $22.95

AFRO-CUBAN JAZZ: Alphabetical by each musician’s biography, includes the reviews of 500 key recordings... $17.95

LA MUSICA DE LOS VIEJITOS, Hispán Folk Music of the Río Grande del Norte: At the University of New Mexico a common discussion is the history of the Río Grande del Norte with its mix of cultures from Spain, Mexico & indigenous tribes. Historical accounts were passed down orally through folk songs which are now gravely endangered. ¡Hay que preservar lo nuestro! I am very happy to see my old college professor, Enrique Lamadrid who guided me on my very first trip to Spain, helped to make this book. Don't forget to order the accompanying CD!... Book: $20.95, CD: $24.95
SEATTLE WINE  🎶 DANCING IN SPAIN 🎶 Page 10 🎶

Steve: We got up at noon today and went to see the Vermeer show & permanent collection. Just finished lunch (5:30 pm) at Iviow in Plaza Santa Ana - fabulous lunch of escalivada (roasted vegetables) with goat cheese & anchovies, tortilla espanola (the first of the trip), gambas al ajillo, croquetas de bacalao & rosado wine. Now I need a nap! Tonight we're having tapas in the apartment. If we don't go to a flamenco show, I'm going to bed early. Tomorrow we're taking classes, don't know what or where yet as it seems impossible to find out in advance. We'll see...

* * * BLANCO * * *

CONDES DE ALBAREI, RIAS BAIXAS - Sigh... If only I could be in Galicia right now, drinking Albarino on the coast among all the colorful little boats while devouring plates of Cigales. Now that's living! Albarino has mouth-watering acidity that get your taste buds flowing, fresh aromas of white blossoms, snappy citrus fruits, & a creamy mid-palate. There's nothing better while eating buckets of shellfish. The #1 brand in Galicia! $12.99

PALACIOS REMONDO PLACET, RIOJA - One of my absolute favorites... A superb Rioja wine with a Chablis-like character, pure Viuda grown in chalky soil. Unique & refined, this wine is lightly perfumed with crisp & clean flavors of lemon sorbet, nut & herbs. From a legendary family of winemakers...

* * * TINTO * * *

CASA SOLAR PLATA, ARAGON - Made in Rioja with grapes from the Mondejar region, Casa Solar is a vibrant blend of 85% Tempranillo & 15% Garnacha. The wine spends 9 months in American oak, producing mature fruit aromas on the nose & subtly extracted dark plum & vanilla flavors. A terrifically well-balanced table wine produced by Martinez-Bujanda...

FINCA ANTIGUA TEMPRANILLO, LA MANCHA - Lo & behold, this is another bargain from the Bujanda family, makers of Conde de Valdemar & Valpiedra. This red is modern & festive with a rich hue & bright smoky fruits to match. Need to bring something along to a party? This is "impress your friends for less" wine! $7.99

MARQUES DE GRIÑON DURIUS, ARRIBES DEL DUERO - From a new wine region, Durius is the ancient Latin name for the Duero river which flows into Portugal. Marques de Griñon is a master of Tempranillo & this silky smooth red shows off red currants, vanilla, violets, cinnamon with a pleasing interplay of fruit & spice. It recalls traditional Rioja style matched with exuberant ripe cherry & raspberry flavors. A great table wine that would be smashing with grilled sausage & peppers sandwiches or spicy tacos...

CONDE DE VALDEMAR CRIANZA '00, RIOJA - One of my favorite culinary memories is sitting down to a traditional meal at an ancient Sidería in Logroño during the height of la Vendimia, the harvest festival. First our group feasted on savory piquillos stuffed with creamy salt cod & then ordered up sizzling terra cotta plates piled high with seasoned Chuletónes. Valdemar's Crianza married the flavors of the food so well with rich smooth cherry fruits & silky tannins, it left me instantly enamored. Apparently I'm not the only one—it sold out at our Saturday tasting!

CASA DE LA ERMITA '00, JU MILLA - I fell in love with this wine on a recent trip to Madrid... Concentrated velvety fruits with blackberry & cassis flavors that complement chocolate & spice with beautiful purity. Parker & Wine Spectator gave the last vintage 90 pts...think ahead of the curve & buy it before it's GONE.

FINCA VALPIEDRA RESERVA '97, RIOJA- One of the only single vineyard wines from Rioja, Finca Valpiedra is world class. The Martinez-Bujanda family was wise to buy up 200 hectares of prime real estate in the Rioja Alta region... Valpiedra is rich & lush with earthy ripe plums, balsamic notes, defined acidity & noble tannins. It got rave reviews at our Saturday tasting, making it a top recommendation for the holidays. Grace & power wrapped up into one!

* * * SHERRY & MADEIRA * * *

LUSTAU SAN BARTOLOME AMONTILLADO, JEREZ - This is one deliciously dry sherry. Aged Solera-style, this amontillado has aromas of caramel & buttery baked sugar, roasted hazelnuts & toffee. Nutty and rich with great citrus acidity that pairs so beautifully with olives & almonds. Heavenly with tapas! $17.99

RARE WINE CO. HISTORIC SERIES MADEIRA - I love Madeira! Somewhere between a tawny port & a fine sherry, Madeira's historical intrigue, it's incredible complex nature, & relative obscurity are reasons alone to explore uncharted territory. The Rare Wine Co. has created a series of stunning commemorative wines that celebrate early American port cities. Their Boston Bual has warm flavors of butterscotch, praline, citrus & sea salt with a lasting walnut finish. Surprisingly sweet without being syrupy, it doubles as an aperitif & after-dinner wine. The New York Malmsey has the richness of maple, spice cake, & tangerines with a roasted hazelnut finish balanced with sweet brown sugar. Sensational with holiday desserts or a delight on its own. Both make for an ultimate Thanksgiving experience...

$34.99

Join Catherine Reynolds, poet & Seattle Wine Manager, every Saturday from 2 pm-5 pm when she pouring small tastes of 3 to 4 wines at our free tastings. Unfortunately, we are not licensed to taste wine in Berkeley, CA or to sell wine in Santa Fe, NM.
When the Flamencas returned to Seattle, it seemed to us as if they would never stop partying. After dance class from Ana Montes, they retired to Fandango in Belltown to drink mojitos & relive their memories of their trip, telling the same stories over & over. Weekly, they emailed each other to meet at The Baltic Room on Capital Hill, or at Tost in Fremont so they could all dance together, one more time. Each in turn, threw a party at their home at which the throngs of people, chatted noisily as they sipped wine & ate tapas prepared by the host & hostess. Parties that spilled out onto the patio & lasted late into the night when sooner or later, inevitably, a Sevillana CD would be played so the flamencas could dance together again, creating in the dark summer night one mini Feria after another...

- Steve

**SHERRY ♫ JEREZ ♫ XEREZ**

Sherries have always been some of my favorite wines. Every time I see a glass of sherry I'm reminded of being a kid in El Puerto de Santa Maria. My Dad would sit on our porch overlooking the Bay of Cadiz. The clean smell of the ocean would hang in the air. A glass of sherry & a bowl of nuts would be at hand while he read the newspaper. Paco de Lucia or Manolo Sanlucar would provide the background music, & underneath it all was the sound of the waves breaking on the beach below.

- Andy Booth, Berkeley Wine Manager

**LA CIGARRERA MANZANILLA: A plate of Gambas al Ajillo & a glass of this manzanilla always transports me back to Sanlúcar de Barrameda. This brand has just recently become available here in the States & it's great, tasting of almonds, olives & a Pirate’s salty breath... $7.99**

**DIO S BACO AMON TILLADO - I had a chance to visit this beautiful, small Bodega this past April & I was so impressed with all of their sherries. This Amontillado in particular, is smooth & round, with great toasted nut flavors. I prefer this chilled, but it's pretty tasty at room temperature too... $14.99**

**BARRADILLO CU CO O LOR OSO SECO - One of my favorite sherries. An intense, beautiful dry oloroso. The finish just seems to go on forever. I like to serve this slightly chilled as well, as it takes the heat off. Definitely worth every penny... $32.99**

We also have some new wines in the Berkeley store that I’m really excited about!

Try some of these whites:

**CUVEE 21: This cava from Parcet in Alella has crisp yeasty green apple flavors. Try this with a simple baked fish dinner & you won’t be disappointed... $9.99**

**PALACIO DE BORNOS - We have both a Verdejo & a Sauvignon Blanc from this winery in Rueda. Both are super. Beautiful bright fruit flavors & a good, crisp finish... $9.99**

**MARQUES DE ALELLA: We’ve mentioned this white made from Xarello before. A refreshing white made with the predominante grape in Cava, the region of Alella is literally disappearing under the sprawl of Barcelona. $10.99**

**CASTRO MARTIN ALBARIÑO 2002 - This is a knockout Albariño. Amazingly bright & clean with a great zingy finish. It’s so good it’s almost addicting... $17.99**

**ENATE RO SADO 2002 - 100% Cabernet Sauvignon. It has a fuller red berry flavor than most rosados, but still finishes clean & crisp. Pair this Rosado from Somontano with holiday meals. It pairs well with turkey & rich foods & it looks so festive... $11.99**

And also try these reds. We know you’ll be glad you did:

**ROCHA DO MONTE 2000 - I served this wine at a class on Portuguese cooking where people loved it & the price making a point to come by the store to buy this Portuguese red with its nice balance of cranberry like tartness & smooth chocolate... $9.99**

**COTO DE HAYAS CRIANZA 1998 - A blend of Garnacha & Tempranillo this comes from Campo de Borja in Aragon. Black cherry, a touch of anise, & some good pepperiness... $8.99**

**VINA POMAL GRAN RESERVA 1994 - In June, I bought a bottle of this in Spain for 22 Euros and loved it. I tracked it down, & though it has not been available here on the West Coast, we now have a limited quantity in stock. A classic Gran Reserva from Rioja, a phenomenal vintage, & an amazing price... $21.99**

**QUinta DO VALLADO RESERVA 1999 - A blend of 6 traditional Portuguese varietals, this wine explodes with rich fruit & spice. If you are going to try one Portuguese wine this is it... $32.99**

**CONDE DE VALDEMAR RESERVA: A wine that has been available in the States for over decade, but no less exciting for that. Classic earthy, smoky cherry & plum flavors make this a staff favorite... $15.99**

**FINCA VALPIEDRA RESERVA 1997: A single vineyard blend of mostly Tempranillo with just a touch of Cabernet & Graciano thrown in. Firm structure, great body & fruit; this wine balances the difference between a classic and a more modern style Rioja perfectly... $22.99**

AND AFTER DINNER

**HENRIQUES & HENRIQUES 10 YEAR BUAL - We’ve just got these Madeira’s into Berkeley! Loads of caramel, burnt orange zest, & nut flavors are tied together by tangy acidity. Incredibly long finish. The best part, a Madeira does not spoil after its opened so you can hold the unfinished half of a bottle over from Thanksgiving to Christmas with no loss of quality... $35.99**

A SUPER SIX PACK OF RIBERA DEL DUERO REDS!

A variety of styles that range from a young wine to Alion, the second label wine from Vega Sicilia. Find out why we love them so!

- Normally these 6 wines would be $135.94, but the 6-pack is only $105.00
BERKELEY’S GOURMET GHETTO WEST: The intersection of San Pablo & University in Berkeley has now been nicknamed The Gourmet Ghetto West by Jonathan Kaufman of the East Bay Express. The nickname is inspired by the original Berkeley Gourmet Ghetto on Shattuck Avenue around Chez Panisse (& Cesar). What triggered the inspiration is the creation of “The International Marketplace District,” by the City of Berkeley. This district recognizes the wealth of international food purveyors in this neighborhood which encompasses eight ethnic food markets & ten ethnic restaurants. The countries represented besides The Spanish Table’s contributions of Spain & Portugal are: Turkey, Fiji, France, Pakistan, India, El Salvador & Mexico with a Jamaican restaurant opening soon.

2 FLAMENCO VENUES IN THE BAY AREA YOU MIGHT NOT BE AWARE OF

THIRSTY BEAR in San Francisco: The Flamenco Room with Toque Flamenco every Sunday, 2 shows: 7:00 pm & 8:30 pm. (415) 974-0905. CAFE DE LA PAZ in Berkeley: “Flamenco Spirit” with Yaelisa. Sat, Nov 15 plus a holiday show on Dec 14th. www.cafedepaz.net.

NEWSLETTERS

For the past year, we have not been sending our quarterly newsletters outside of the three areas where we have stores: Northern California, New Mexico & Washington. Outside of this area, the newsletters are available for an annual fee of $7.50. To order newsletters, call the Seattle store, Email us or sign onto www.spanishtable.com & click on newsletter. Due to a quirk in programming, you will not be charged for the newsletter, but you will be charged $7.50 when you “check out.”

GRILLED SWORD FISH PIRATE STYLE

1/2 lb Swordfish steak per serving
1/2 tsp fresh rosemary
1/2 tsp Spanish Pebrella
1/2 tsp coarse Spanish sea salt
2 tbs Extra virgin Spanish olive oil
1/4 lemon to juice

3 cloves garlic, sliced
2 tbs Spanish O live O il
1/4 cup white wine
2 tbs Spanish capers

Place the herbs & salt in a mortar & grind them together with a pestle. Slowly add olive oil then squeeze in the juice of the quarter of lemon. Brush this mixture over the fish steaks & allow to rest while grill is heating. Grill fish for 4 minutes per side. While fish is grilling, place a cazuela to one side of the grill with the oil & garlic. When the garlic turns a deep, almond brown add wine, capers & the fish steaks. Heat through. Serve with a Spanish white Albariño wine.

SANTA FE: The husband of The Spanish Table employee Frances Bas, Madrid native, JESUS BAS plays his Spanish guitar at CHISPAS, the Spanish Tapas Bar at El Meso N. every Wednesday night, starting at 8:00 pm.

SEATTLE: Saturday, November 15th join us for a special wine tasting with Jennifer Connolly of Frontier Wines. 2 pm to 5 pm.