

# The Spanish Table

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# MOORS & CHRISTIANS

SUMMER 2003

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2003, CNN: As a Vietnam Army Infantry veteran, there was a moment of *deja vu* in March when I turned on CNN & heard that my old unit, the 173rd Airborne Brigade, had parachuted into northern Iraq. All that month, anytime, night or day, you could turn CNN on & watch our predominantly Christian military forces sweeping past Iraq's predominantly Muslim forces in their contemporary Crusade to reach Baghdad. Once again, adherents of these two religions, both born of the same Middle Eastern womb, were destined to a clash of arms. And my old Airborne unit, was once again, at the center of international history.

1993, BIAR, SPAIN: A decade ago, we had witnessed this schism being reenacted on more frivolous & inconsequential terms as a village *fiesta*, *Moros I Cristians*, ten years ago on a visit to Biar (Alcoy), Spain. This annual *Festes de Maig en honor a la Mare de Déu de Gràcia*, celebrates over four consecutive days, the local history of the *Reconquista* in which the whole town becomes a theater & all its residents, costumed actors & actresses. A fiesta during which anyone can cast aside reality & become, briefly, *El Cid*.

1966, VIETNAM: Even by that point in the war, as I arrived at the airport & then rode through a rain-drenched Saigon, I knew that those things about that city which had always reminded visitors of Paris were being inexorably erased by the invasiveness of the American armed forces. Even though our war there would not end for almost another decade, Saigon was no longer what it had been & never would be again. Which is not to say we were those who were at fault nor that it could ever have remained what it was Steve Winston, Owner

Within sight across a narrow band of sea water off the south coast of Spain, Morocco provides a continuing reflection of the African elements which are still part of Spain's language, architecture & music in spite of their expulsion 500 years ago. Within Morocco are the last Spanish outposts in Africa, the city states of Ceuta & Mellila. It was from Morocco that Franco launched what became the Spanish Civil War. We have in our collection of books, many that explore aspects of the Moroccan & North African culture.

**MOROCCO MODERN, WORLD DESIGN, HERBERT YPMA:** The 171 full color photographs in this book capture the eternal Moroccan sense of beauty, ancient & modern, with its dazzling use of the Islamic North African color palate as influenced by both sand, palm & the traditional patterns of Berber weaving... \$19.99

**POEMS OF ARAB ANDALUCIA:** These poems from the 10th through the 13th century, with "ideas more subtle than the West Wind, language more beautiful than a fair face," were first translated into Spanish in 1930, influencing Federico García Lorca...\$12.95

**THE SPANISH CIVIL WAR, GABRIELE RANZATO:** This richly illustrated pocket book provides an overview & concise insight into the events that consumed Spain after July 17, 1936 with Franco's armed return to the Spanish mainland... \$15.00

**THE MOROCCAN COOKBOOK, IRENE F. DAY:** Here is a simple & affordable introduction to Moroccan cuisine from a woman who went there for the weekend & stayed for three years... \$12.95

**MEDITERRANEAN COOKING, PAULA WOLFERT:** Since her debut cookbook was published in 1973, Paula Wolfert has been a recognized expert on Mediterranean, and in particular, Moorish cuisines. When she revised this edition, she added 75 new recipes from the shores of the Mediterranean basin, North, South & East... \$20.00

**THE COOKING OF THE EASTERN MEDITERRANEAN, PAULA WOLFERT:** Great cooking from Greece to Jordan... \$40.00

**MEDITERRANEAN STREET FOOD, ANISSA HELOU:** The Lebanese born author now lives in London but her culinary heart remains tied to the carts tucked in among the narrow, winding streets of Arabian villages... \$29.95

**SAFFRON SHORES, JEWISH COOKING OF THE SOUTHERN MEDITERRANEAN, JOYCE GOLDSTEIN:** This is the respected San Francisco Bay area author's third book on the various cuisines of the Jewish Mediterranean, focusing this time on the cuisine of the Jews living in Morocco, Algeria, Tunisia & Libya... \$35.00

**MORO: THE COOKBOOK:** This is the new paperback edition of one of our favorite cookbooks from the owners the award winning London restaurant *Moro*, Spanish for Moor. *Moro's* menu draws its inspiration from the owner's three month honeymoon driving around Spain & Morocco in a camper van, so it blends 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... \$24.95

**THE MUSIC OF THE ARABS, Habib Hassa Touman:** The new edition of book, which documents an explores Arab music, has the wonderful addition of a music CD that illustrates and expands on the text... \$22.95

The tradition of hand painted, kiln fired ceramics began in Spain under the Moors & continues to this day, often still utilizing the same decorations. We have received a shipment of ceramics using these historic designs but made with modern, lead-free, glaz

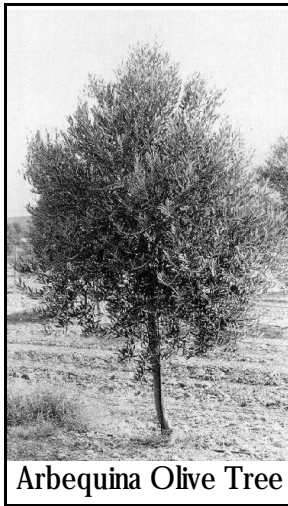
1993, BIAR, VOICES: Arriving in Biar with our Valencian exchange student, Xavi, to see the *Moros i Cristians* celebration, we were met by Xavi's maternal grandmother & grandfather & all the uncles, aunts & cousins. Since it was 3pm, it was time for a lunch of *Gazpacho*, not the Andalusian version but a country dish made with a flat bread torn into pieces, served with chunks of rabbit & bowls of hot broth. The dish pairs well with the Uncle's homemade wine. The aunts were proud of their lunch & insist that we eat like field hands. The uncles were proud of their wine & insist we drink heartily. The uncles converse in *Valenciano*. Xavi's father translates into Spanish. Xavi babbles in broken English. In the low ceiling, plastered room, we find the din deafening. But, this was only an introduction to *Moros i Cristians*.

1966, VIETNAM, A RADIO? Once, our squad was sent to search for a radio transmitter in a Buddhist Monastery. Our orders were that we were to be discrete, not to cause a disturbance, only to observe. Monks in flowing robes & simple sandals brought us hot tea in glasses. In our heavy boots, we slowly sipped the tea. The monks smiled & bowed. The monastery was in another world. Quiet & peaceful behind its heavy wooden gates. Seemingly far away from the war outside. We did not find a radio transmitter. That is not to say it was not there.

### SELECT NEW CROP SPANISH EXTRA VIRGIN OLIVE OILS

Every year literally dozens of producers offer us their Spanish olive oils. From those offered, we select some

which appeal to us for their quality, distinction and value. Here are the olive oils we will be featuring this season:



Arbequina Olive Tree

**DAURO DE L'EMPORDA:** This rich oil is from olives harvested in November & December of 2002, early for this region. As a result, they produced a lower yield of oil but maximum intensity of olive flavors. The trees, grown on the Catalan estate of *Molí d'en Ballell* near Girona, are produced from three types of olives: 67% Arbequina, 18% Hojiblanca & 14% Koroneiki. These species were chosen to replace the ancient trees killed in a devastating freeze in northern Catalonia in 1956, to produce a balanced, intensely flavored olive oil.

The Dauro oil, dense & green in color, has a heady aroma of freshly toasted bread & flavors of new mown hay. It is a knock-out olive oil, standing out from the crowd of oils offered to us this year.

Harvesting for low yield (Dauro needs 8 kg of olives to produce a liter of extra virgin oil versus the industry normal 4.5 kilos per liter), results in an intense, aromatic, pungent, extra virgin olive oil, perfect for enjoying with a good loaf of freshly baked bread, 500 ml...\$19.99

Note: Dauro's de *Abocassa* olive groves on Mallorca were almost destroyed when

hurricane force wind & rain swept the island on November 11, 2001. Consequently, there is no oil available from the autumn of 2002. However, the trees, which were initially thought to have been irreversibly damaged, are recovering & there should be commercial quantities of oil again in 2004. Dauro olive oils are from the same producer as the award winning *Roda* wines from Rioja & reflect the same level of concern for extracting the full richness & characteristics of the fruit.

**LUIS HERRERA ALMAZARA EXTRA VIRGIN OLIVE OIL** *Aceite de Lágrima*: Estate-bottled Extra Virgin Olive Oil pressed from a blend of Manzanilla and Cornicabra olives harvested in January 2003 from centenarian groves growing at over 2700 feet altitude near Jumilla. Unpressed, free-run oil from fruit, milled with ancient granite stones. An exceptional oil with bright aroma, low acidity & ripe sweetness, 500 ml... \$12.99

**SEÑORÍO DE ANDALUCIA:** 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* and 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 and in marinades, 750 ml... \$10.99

### OUR BEST PORTUGUESE OLIVE OIL

**NEKTAR EXTRA VIRGIN PORTUGUESE OLIVE OIL:** For this premium extra virgin olive oil, our source in Portugal, Felipe Serra blends oils from Portugal's Verdeal, Madural & *Cordovil* olives grown in *Tras-Os-Montes* northeast of Porto. It is consistently our best selling Portuguese olive oil. A rich golden color, the oil has a slightly lemony-olive flavor with medium body and a very soft, smooth finish showing the merest hint of spice, 750 ml...\$9.99

**YBARRA BRAND OLIVE OILS:** Because we import these oils ourselves, you get better oils at lower prices!

**EXTRA VIRGIN OLIVE OIL:** Ybarra's rich Andalusian olive oil in a big, one liter plastic bottle... \$8.99

**EXTRA VIRGIN OLIVE OIL:** Buying the big container does save as this computes out to \$7 per liter in a 3 liter

OLIVES: In addition to olive oils, we stock great olives! Ybarra's *Piquillo* pepper stuffed olive combines the briny taste of a Manzanilla olive with the piquant flavor of the Piquillo pepper while their anchovy stuffed olives are positively addictive. If you love the Arbequina based olive oils from Northern Spain, you should try some of our Arbequina olives!

### ESCABECHE & OLIVE OIL PACKED SEAFOODS

We stock tins of Tuna, Sardines & Mussels in *escabeche* as well as an extensive assortment of fish products from octopus to mackerel packed in olive oil, surimi angulas, squid in its own ink & boquerones (white anchovies) in vinegar & oil.

### The Spanish Table

### MOORS & CHRISTIANS Page 3

1993, TAKING SIDES: *Moros i Cristians* is organized around clubs, *filas*. Xavi's family's club are Moors so, with a kiss on each cheek, we are each anointed with a *fez* decorated with a Moorish crescent. That night, after a few beers in the clubhouse, the six dozen club members march, *en masse*, behind a brass band, up the road in the dark to a rustic hillside restaurant. Everyone, band included, sits at banquet tables. Tapas & quarts of beer arrive at the tables. Even seated for dinner, the band continues to play, managing to eat, drink & play simultaneously. The main course is a leg of lamb served with a *carafe* of red wine. One leg for each person. Seventy-five legs in all. As cigars are passed out, the band demonstrates the ability to smoke while playing tubas at full volume. The din is deafening, but this is only an introduction to being a Moor at *Moros i Cristians*.

2003, CNN: A lots of television moments were milked out of the MREs provided to soldiers in Iraq to eat. In Vietnam, we were given C-Rations, very basic, canned meals. Because of the heat & bad water, we were always at least partially dehydrated so they were hard to swallow, let alone enjoy. One day, when we were patrolling, we came upon a farmer hoeing his vegetable garden. Being a gardener myself, I admired his crop & he gave me some little birdseye chilies. The kind that provide the stars in Thai cooking. That night I built a fire & heated a can of beef stew from my C-Rations adding a can of water some chopped fresh chili. The result was ambrosial. So one of the things I learned from being in a war, is to experiment in spicing & seasoning food.

### VINAGRE

The naturally occurring microbe *Myoderma Aceti*, causes fermentation that results in vinegar rather than wine, converting the alcohol to acetic acid. In Jerez and Córdoba, Spain, this vinegar is aged in the same system of *Soleras* as a Sherry or Montilla wine, using large *botas*, huge American white oak barrels holding 516 liters. In a replaced with younger vinegar or wine. This results in the age of the Solera is an indication of the vinegar's intensifies and their flavor becomes richer. For cooks, dressings or sauces. *Vinagres de Jerez* can be sold Soleras with aging up to 50 years.

Jose Perez Lobato 20 Year Old Solera Gran affordable aged vinegar, 375ml... \$8.99

Jose Perez Lobato 50 Year Old Solera Gran My wife's favorite! 250ml... \$15.99

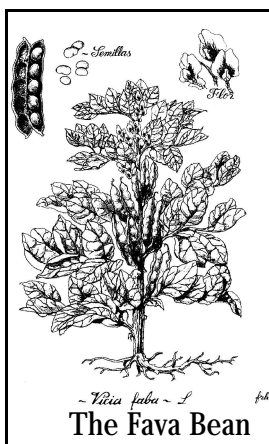
Bodegas Toro Albala Montilla (Córdoba), Patricia Unterman's favorite, 750ml... \$14.99

### Habitas Spread

Mediterranean cookbook author Paula Wolfert makes this spread with baby fava beans she grows herself. Our adaption is full of short cuts:

1 jar Ybarra Baby Fava Beans in Olive Oil  
1 small Garlic clove, minced  
1 tbs Lemon juice  
¼ tsp Cumin  
pinch Sweet Spanish paprika

Drain *habitas*, reserving the olive oil. Blend one Tbsp. of drained oil in food processor with garlic, cumin & lemon juice. Add beans, pulsing until you have a chunky puree. Return mix to jar, cover with reserved olive oil & refrigerate. The spread improves with overnight rest. Bring to room temperature. Adjust salt, stir in paprika & serve.



Solera, a portion of the liquid is drawn off annually and a constant blending. As aging concentrates the vinegar, quality. As they age, the vinegars darken, their aroma this results in richer results whether they be salad after six years of aging, but we offer vinegars from

Capirete, Jerez Vinagre, A great tasting &

Capirete, Jerez Vinagre, Cream of the crop.

From PX grapes grown near Cordoba,

### Habitas & Mint Salad

In Spain, *Habitas* are traditionally served at room temperature as a salad. Serves four:

1 jar Ybarra Baby Fava Beans in Olive Oil  
1 tbs Aged Sherry Vinegar  
1 tbs Mint, chopped, plus 4 mint sprigs for garnish

Place beans with their oil in a bowl, then add vinegar and toss. Now add chopped mint. Serve on individual plates garnishing with mint sprigs.

The Spanish, who lack vegetarian sensibilities, often add *jamón Serrano* to dishes such as this. The *jamón* can be cut as a julienne from a thin slice, a dice or match sticks carefully piled on top.

### Habitas are an ancient bean originating in Old Testament Egypt

### CALZADO VEGETABLES IN VINAGRE

Last Summer, when the Chamber of Commerce of Ciudad Real invited our Santa Fe manager, Karen Fiechter, to visit, Calzado was one of the companies she met with. We re pleased to now have them in stock. All make superb, authentic instant tapas!

PICKLED BABY EGGPLANTS: Think pickle (not eggplant) as you hold onto the stem and bite into this juicy, cumin

and vinegar spiced snack. Pickled whole, tender leaves, stem and all... \$3.99



**STUFFED PICKLED WHOLE BABY EGGPLANTS:** Pickled eggplants stuffed with a thick slice of marinated red pepper held together with a stick of anise. An instant, herb laden tapa dripping with ripe Mediterranean vegetable juices! 780 gr jar... \$6.99

**PICKLED EGGPLANT PIECES:** Recipe for special treat: Open a jar of these pickled eggplant, already neatly sliced in half, in a vinegar-oil marinade with thick slices of red pepper. Arrange in a cazuela, on a hand painted tapa plate! 390 gr jar... \$2.99

**PICKLED ARTICHOKE HEARTS:** Tender hearts are given an acidic edge for a squeaky clean, refreshing flavor. *Delicioso solamente* as the simplest *tapa* of all, or tossed into quick summer salad. 390 gr jar... \$5.99

**PISTO MANCHEGO or ASADILLO:** The 1st has green peppers, the 2nd does not. Add

to paella, beans, garbanzos,

stews, toss with pasta, or just enjoy them on their own with chunks of crusty country style bread. 390 gr... \$4.99

**PIMIENTO (RED PEPPER):** Jar packed full of whole, sun ripened, thick-walled, red peppers packed in their own juices,

plus a splash of fruity olive oil & a whole clove of Spanish garlic. 390 gr... \$4.99

The Spanish Table

MOORS & CHRISTIANS Page 5

1993, **FIREWORKS:** The ruins of the castle still look down on the town the town from the hill above. It was built in the 10th century by the Moors. In the reenactment of today's battle of *Moros I Cristians*, the Moors will triumph. To simulate their attack, the celebrants have criss-crossed the main square with lines stung with dangling stings of firecrackers. Enough firecrackers containing enough black powder to blow up an ordinary town. But here in Biar, the buildings have stone walls three feet thick so around mid-day when they are set off all at once, the walls only vibrate a little in response to the percussion. Walls that have survived since the 10th century care not. Ears ringing, the whole town disperses for lunch.

Our lunch starts with meatballs seasoned with lemon zest, nutmeg & herbs gathered by Xavi's uncle who also provided the rabbit for yesterday's welcoming feast. The Uncle is a forager by trade, a man who can still live off the land. He & the other men are served first according to their age. Women eat last. When lunch ends at 5pm, we head off to see the parade.

### TERRACOTTA

We have just received a shipment of new items of terracotta tableware from Hijos de Enrique Vilar Mora in Manises, Spain

Terracotta plates show off rustic recipes:

Plato/Plate	18 cm	\$3.99	Angulera/Dish	13 cm	\$2.99	Besugera/Oval Casserole	37 cm	\$17.99
Plato/Plate	27 cm	\$7.99	Angulera	12 cm	\$2.49	Besugera	34 cm	\$14.99
			Angulera	11 cm	\$1.99	Besugera	30 cm	\$11.99
Matching Gazpacho Bowl		\$3.99						

Classic shaped shallow dishes with tab handles for individual tapas:

Plato Huevo/Plate	17 cm	\$4.99
Plato Huevo	15 cm	\$3.99
Plato Huevo	13 cm	\$2.99
Plato Huevo	11 cm	\$2.79

These rectangular platters, which come in 4 sizes, are great for presenting everything from grilled vegetables to whole fish:

Bandeja/Platter	26 cm	\$16.99
Bandeja	22 cm	\$13.99
Bandeja	17 cm	\$9.99
Bandeja	12 cm	\$4.99

Terracotta olive dish has two compartments, one for olives, the other for their pits:

Aceitunera/Olive dish	\$9.99
Rectangular terracotta tray sits beside your stove or BBQ to hold the spoon or tongs between stirs of the pot:	
Reposacuchara/Spoon rest	\$5.99

### CERAMIC MORTARS

*The mortar occupies a place of honor in the Spanish kitchen, for the mortar mashes redolent of garlic, parsley, saffron, herbs, spices & nuts which are the secret to so much of Spanish cooking...my Spanish yellow ceramic mortars, in three sizes with wooden pestles-the ones found in just about every Spanish household-are those that I reach for most frequently to accomplish my most common tasks of mashing garlic & parsley,"*

*Penelope Casas, ¡Delicioso!*

*"Making a garlic-olive oil Ali-O-li sauce without eggs is not easy. You'll need a wooden pestle, an earthenware mortar and, most important, a juicy clove of garlic. Winter garlic tends to be too dry. The Spanish Table sells beautiful Valencian yellow and green glazed mortars for making and serving the traditional ali-oli sauce,"*

*Paula Wolfert, Mediterranean Grains and Greens*

### YELLOW MORTARS; 4 SIZES

Four protruding corners form an easy-to-hold square. Pretty enough to bring right to the table.

Available in four sizes, pestle not included:

Small (2½" bowl): Use to grind saffron & spices...\$5.00

Medium (3½"): Mash garlic, make marinades...\$10.00

Large (5"): Make ali-oli for a group...\$15.00

Extra large (6"): This giant will hold salsas or mojos for a partying crowd...\$20.00

Azafraan mortars: small mortar with a lavender saffron flower for grinding up saffron threads...\$10.00

### ROAST SAFFRON CHICKEN

This results in a moist chicken with a crisp golden-yellow skin & a wonderful Spanish aroma.

There is very little prep time & it needs virtually no attention while roasting except basting once or

twice.

- 1 large whole Chicken
- 4 cloves Garlic, minced - or use a spoonful of the Chopped Spanish Red Garlic in jars.
- 1 pinch Saffron threads
- 1 tsp Spanish sea salt
- 1 tbs. Spanish sweet paprika
- ½ cup Spanish olive oil
- 1 orange, quartered

Using a mortar & pestle, crush the garlic, salt & saffron until they form a paste, incorporate the paprika, then oil. Brush this mixture over the exterior of chicken. Place orange quarters in cavity. Roast in a Spanish terra cotta cazuela large enough to hold the chicken (32 cm) in a very hot (450°) oven until done (40 minutes, or more). Serve with a Reserva from Rioja, because the dish needs the acid & oak, but will let the complex layers of flavor in an aged Rioja shine through.

NEW TAPAS, CULINARY TRAVELS WITH SPAIN'S TOP CHEFS, FIONA DUNLAP: Chef's find that tapas are such a great concept that they are constantly inventing new variations on the theme. The author of this book traveled across Spain collecting the recipes for the best of their inventions... \$24.95

### MOORS & CHRISTIANS



The Spanish Table, Seattle, Washington

### SEATTLE WINE Pages 6 & 7

1968, NAPA: I had been in the Army for six months when I was given orders to ship out for Vietnam after a short home leave. My parents decided to drive me from Seattle down to the Oakland Army terminal via Napa Valley. Napa was sleepy then. The tasting rooms very casual & quite a bit more informal. I was not 21 yet, but no one really cared, the wineries were still in the hands of old fashioned European families who had been weaned on wine. My Dad knew the names of the wine grapes which put him way ahead of the average visitor to Napa in those pre-Parker days so we sipped away the afternoon, drifting from Charles Krug to Franciscan to BV where the wine was still made & aged in the old caves which had been dug by Chinese immigrants. So the first thing I learned about going to war, was to love wine.

### STEVE'S SELECTION OF GREAT VALUES FROM THE VINEYARDS OF SPAIN & PORTUGAL

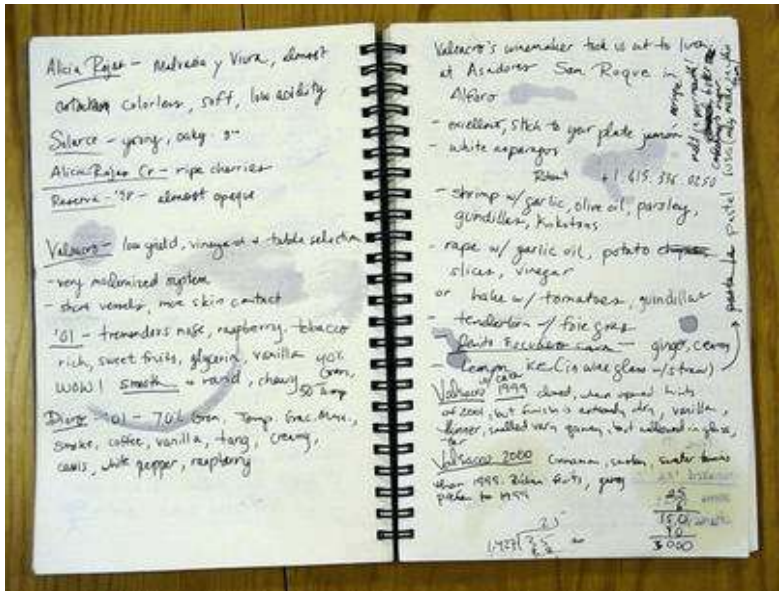
- LA GITANA MANZANILLA SHERRY: This perennial favorite now comes in a stylish 500 ml bottle, a much more practical size for retaining freshness. Enjoy its rich flavor, the result of *flor* in the aging casks that capture the salt sea breeze... \$9.99
- MARINADA: The freshness of this white wine from La Tierra de Castilla makes it the perfect summer weeknight sip... \$5.99
- CUNE ROSADO: Bright berry fruit in this dry rosé from Rioja has made it our favorite for pairing with summery meals... \$9.99
- CASTILLO DEL CORZO 1999: A barrel aged red from La Tierra de Castilla that is so easy on the pocketbook... \$4.99
- PROTOCOLO 2001: This Basque red from just north of Rioja is a pleasing wine vintage after vintage... \$5.99
- MURUVE 1999: The rich reds of the Toro region have been discovered, but we still are able to offer this value... \$6.99
- SEGADA 2001: This round, warm berry wine is velvety smooth. Very simple but rewardingly so. \$7.99
- SANTA MARTA 1999: This Portuguese red from Alentejano has a new label for what is their best vintage yet! \$9.99
- LAN CRIANZA 1998: A great value from Rioja, full Tempranillo fruit & the elegance of oak aging for under \$10... \$9.99
- SEÑORIO DE SARRÍA: I jogged early one morning on this pastoral estate while in Puente de la Reina, the union of the paths that merge to form the *Camino de Santiago*. This rich, full-bodied red is a blend of 60% Merlot & 40% Cabernet... \$9.99
- CERVOLES 1999: Full bodied red from Costers del Segre in the Catalan farm county a 2 hour drive west of Barcelona... \$19.99
- MARQUES DE RISCAL 1996 GRAN RESERVA: You may be familiar with this bodegas consistently wonderful Reserva wine. If so, you should jump at the chance to try this Gran Reserva a wine which will make any meal memorable... \$34.99
- CAPÇANES CABRIDA 2001: Oh my gosh, if I had not ended up owning a wine store, I would never have drunk a wine this expensive. It is worth every penny. In a blind tasting among old friends it scored a knock-out over California, French & Italian bottles. Old vines, high altitude garnacha elaborated into a rich, robust, round, smooth, but not over bearing, beauty... \$50.00
- MOSCATEL ROTLLAN TORRA: This luxuriously sweet dessert wine from the Priorat wine region comes in an elegant triangular bottle. It is a nectar that captures the very essence of grapes ripened under high altitude sunshine... \$18.99



### SIX DISCOVERIES: A WINE BUYER'S ADVENTURE IN SPAIN

This spring I was invited on a tour of twelve wineries encompassing northern and central Spain, thanks to Fran Kysela of J & D Selections and Triage Wines. I spent ten days in June visiting with both traditional and innovative winemakers across the countryside, soaking in the wealth of viticulture that exists in present-day Spain. Along with six exceptional wines, I have enclosed tasting notes and personal insights that should help you enjoy them. <http://www.vinymanager.com>, The Spanish Table, Seattle

The six pack is \$64.75, a saving of 10%, and is accompanied with a copy of Catherine's jottings.



Alcira Page - redress y Vira, almost  
certainly colorless, soft, low acidity

Sabor - young, only 5-

Alcira Baja Cr - ripe cherries-

Reserva - '97 - almost opaque

Valencia - low yield, vineyard + table selection  
- very modernized system

- short vessels, more skin contact

'01 - fremont's nose, raspberry, tobacco  
rich, sweet fruits, glyceric, vanilla 40%  
WOW! smooth - round, chewy 50%  
Gren.

Dors - '01 - 70% Gren, Temp. Inc. Mon,  
smoke, coffee, vanilla, tang, creamy,  
cassis, white pepper, raspberry

Valencia's wine is not to be  
at Asidoro San Roque in  
Alfaro

- excellent, stick to your plate jamon  
- white asparagus

shrimp w/ garlic olive oil, parsley,  
gundillas, kokitos

rape w/ garlic oil, potato chips  
slices, vinegar

or bake w/ tomatoes, gundillas

tenderloin w/ foie gras  
Doris Escobedo - grape, cream

Valencia 1999 - almost, when opened hints  
of 2001, but fruit is around, dry, vanilla,  
flavor, subtle with green, but without in glass

Valencia 2000 - common, subtle, similar to  
1999, 2001, 2002, young

1499 2/3 = 25  
1500 10  
3000

Catherine's wine stained notes from the trip!

BLANCO NIEVA, SAUVIGNON BLANC '02, RUEDA Burrowing through mountainsides of scrub pines & valleys, our first winery stop landed us in Rueda. We donned sunglasses to fight the afternoon glare before kissing the cheeks of two handsome brothers, the helmsman of Vinedos de Nieva in Segovia. Nieva's painstakingly slow process yields full-fruited aromatic wines with a philosophy based in utilizing modernized techniques while limiting production. The checkered tablecloth abundant with plates of olives, Manchego, Lomo, assorted nuts & breads, our bedraggled spirits were quickly revived within their white-washed tasting room. As we kissed cheeks again with the winemakers before boarding our tour bus, I reveled in soft-spoken Spanish hospitality, feeling at once at home.

*Blanco Nieva is one of our best-selling wines. The Rueda region produces superior wines made with plantings of Verdejo & Sauvignon Blanc in the region's predominantly chalky soil. Nieva's Sauvignon Blanc has focused aromas & intense ruby grapefruit, gooseberry & herbal flavors. An outstanding match with spicy Asian or sunny Mediterranean menus.*

**\$10.99**

PALACIO DE BORNOS, VERDEJO '01, RUEDA Our next stop down the road was Bodegas Antonio Sanz, a significantly larger winery complete with a gourmet gift shop, 5 x 4 museum & cafe. The winemaker arrived Spanish-style: late, curly-haired & immediately charming. As the afternoon sun hammered down on us, we were invited inside to view a wealth of steel tanks, perceptibly challenging the group's assumptions about Spanish wine making methods. Bornos is the perfect crossroads between old & new traditions, while still keeping true to traditional practices. Through rapid-fire translation, we learned that each style of wine (including pungent jugs of sherry-style wines meant for local bulk consumption) holds its own valor in the constant evolution of Rueda wine making. Bellies filled with bocadillos, we stumbled back aboard the bus, already dreaming of tapas in the ancient town of Toro.

*Palacio de Bornos is the pride of the Sanz family who has made wine for five generations & is credited with producing the first barrel-fermented white in Rueda. Comprised of 80% Verdejo & 20% Viura, its vibrant golden apple, honeyed pear & aniseed notes draw you in with a clean focused finish. Their dedication to organic practices insures high quality & freshness despite harsh conditions in chalky soil.*

**\$9.99**

GRANJA FILLABOA, ALBARIÑO '01, RIAS BAIXAS The only estate-grown producer in the region, Fillaboa is an impressive expanse of vineyards dedicated to Spain's noble varietal, Albariño. Upon arrival, we were treated to an up-close (albeit harrowing) tour of rock-laden vineyards overlooking the Miño river & nearby Portugal. Our host (who looked like he just stepped out of a Ferrari) drove us straight down through steep hillsides of vines, the beginnings of grapes invitingly brushing our windows. After finding our footing again, we drew samples from the winery's latest vintages, visited an ancient Galician chapel on the grounds, preserved for centuries & restored with utmost care. Impressed & overwhelmed, we retired to a palatial veranda set with empanadas filled with mackerel, tuna-stuffed croquettes & savory Jamon Serrano. Every one of us wished to linger longer, wanting to enjoy the pure decadence of the experience... How many times do you get to sample incredible wine while romanticizing over the view of Roman bridges?

*Fillaboa expresses the elegance of Albariño with a rich palate of citrus fruits & a mouth-filling creamy texture. The crisp lemon finish lends itself perfectly to the freshest seafood which Galician cooks often merely accentuate with a touch of bay leaf & nothing more, allowing the flavors of the sea to form the centerpiece of each meal.*

**\$15.99**

CORCOVO, CRIANZA '98, VALDEPEÑAS Valdepeñas is a modest region, built on agricultural practices that form the heart of La Mancha. The rusty complexion of the soil mirrors the faces of farmers who weather the travails of extreme winters & summers. Cencibel (commonly known as Tempranillo) is the primary varietal grown here, along with a fair planting of white Airén grapes. Roadsides are lined with tinajas, clay vessels reminiscent of inverted beehives, one of the predominant methods of fermenting regional wines. At Corcovo's winery, we climbed above to a vantage of vats topped with woven straw covers & below to a old-world cellar reminiscent of a spelunking expedition. Despite Corcovo's rusticity, the group was innumerable impressed by the authentic down-to-earth nature of these wines, especially when served alongside regional foods. The deep flavors imparted in each dish seemed to come from the warmth of the place itself, prepared for us with homespun care, not by a fancy caterer but from well-loved family recipes.

*Corcovo captures the essence of La Mancha with tangy ripe cherries, licorice & a lasting dry finish. This smooth, fruited wine is one of the best in its class, commendable for its body & smooth texture. The perfect wine with its regional companion, Manchego. I also found it irresistible with Pisto, an olive-oil enriched combination of zucchini, ripe tomatoes & red peppers, served with a hearty country-style bread.*

**\$9.99**

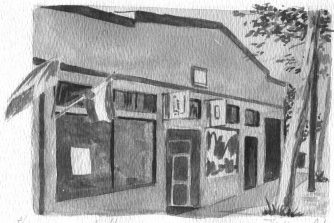
FINCA SOBREÑO, COSECHA '00, TORO Toro stretches the imagination when it comes to wine making. Barren land redolent with red clay gives way to flamenca-bright poppies & sudden castles on hillsides add to the mystique of rock-laden vineyards, soaking up the extremes of sun. While Roberto, our guide & Rioja-commuting winemaker, expressed the serious nature of the winery's endeavors, his smile indicated the pleasure he took in introducing us to a regional favorite. As we toured the premises, I remembered seeing Sobreño's sun-faded labels displayed proudly in local shops in the town of Toro where we had stayed just the evening before... A place where clusters of cap-clad men gather to gossip on stone walls, overlooking aqueducts & these very vineyards.

*Truly one of the most exciting wine regions in Spain, Toro capitalizes on harsh conditions, producing wines with rich earthen flavors. Sobreño possesses great body, black cherry fruits & spicy characteristics making this young wine a perfect invite to summer barbeques. Serve with lamb Burgers with Moroccan Spices or Fabada, the savory stew of buttery white beans, chorizo & saffron & cooked in a cazuela.*

**\$10.99**

GRAN DIEZMO, CRIANZA '98, RIOJA Entering into La Rioja, one is immediately struck by the beauty of endless vineyards & clouds enfolding over the Sierra Cantabrias. This is where earth & mountain meet in heavenly delight for both Spaniards & wine purveyors. The feeling was one of being star-struck, as if on a Hollywood set, while we passed one famous bodega after another: "Look, there's Campillo! There's Muga!" Bodegas Primicia lies in the wake of Laguardia, a fantastical hilltop town romanced with narrow alleyways which snake circuitously, amply supplied with shops featuring artisan wares. As we walked down the road to the winery for our dinner appointment, we looked up at the charming parapets of Laguardia & out to the fields, wondering if our return airplane tickets were indeed refundable. Life really doesn't get much better... Gran Diezmo takes its name from the history of the area, when feudal lords required the first tenth of each farmer's crop, taking the best grapes for themselves. The Madrid brothers have created wines that reflect a balance between New World tastes & traditional methods. Their Crianza uses the difficult Mazuelo grape, (or Carignan) which lends a rich hue, blackberry & allspice flavors. A most unusual Rioja that always sells out at our tastings & that's perfect with Paella!

**\$13.99**



The Spanish Table, Berkeley, California

I was the first to arrive at the Madrid airport. I had an hour to kill & decided the best way to do it would be start with a café con leche. I dragged my suitcase over to the airport bar & used some of my rusty Spanish. Within a minute a police officer had joined me at the bar & ordered a café solo & a Chinchón (an anise-flavored liqueur over 80 proof that is extremely smooth . . . as Catherine, the wine buyer for the Spanish Table in Seattle was to find out). The time? Eight forty-five in the morning. I had arrived in Spain. I love this country!

Andy Booth, Berkeley Wine Manager

**Blanco Nieva, Verdejo Superior '02, Rueda** Within an hour of arriving in Madrid, we dazedly boarded our wine touring bus & headed northwest towards our first stop in Rueda. The duff-colored plains of Castilla y Leon stretched in front of us as we passed through the mountains of the Sierra de Guadarrama that run directly north of Madrid. A wine region centered around the town of the same name, Rueda for centuries has been known for an oxidized, sherry-style wine made with Palomino grapes. But tastes have changed in the early 70's, Marques de Riscal realized the potential of the region, moved into Rueda & started making fresh, light wines with the native grape Verdejo. Viñedos de Nieva is a small family winery with 50 hectares of vines, located next to the picturesque town of Nieva, in the heart of Segovia. Their attention to detail & technique has served to produce excellent Sauvignon Blanc & deliciously bright old-vine Verdejo.

*Memorable peach & fresh cut hay aromas...I could linger over this all day! Living up to its part of the bargain, Nieva delivers a full mouth-feel that finishes with crisp lime & green apple tartness.* \$11.99

**Granja Fillaboa, Albariño '02, Rias Baixas** Granja Fillaboa sits on the rugged north bank of the Miño River which compliments the pastoral view of Portugal on the southern side. One of the few estate wineries in Galicia, they have 24 ha of vines that are safely enclosed by a serpent-like stone wall. Our host, Juan, packed six wine buyers in a Range Rover & headed out for a tour of the property. Bouncing between vines & leaning perilously over what seemed a direct drop into the Miño, he showed us the entire property including an old Roman bridge that spanned the river. Vines in Rias Baixas are commonly draped on pergolas so that the grapes ripen beneath the leaves & out of direct light from the summer sun. We enjoyed a wide sampling of vintages & selected vintner's blends with interesting & pleasing results.

*Light hints of almond & pear, reminiscent of a cool mountain stream. Very smooth—finishes with a mineral crispness. This is a perfect match with nearly every conceivable type of seafood, especially Galicia's culinary treasure: fresh shellfish.* \$14.99

**Corcovo, Crianza '97, Valdepeñas** The streets of Valdepeñas were quiet when we arrived mid-afternoon on a scorching Saturday June. Stores had already shut down for the weekend & few people were venturing out in the mid-day heat. But for me, our Bodegas J.A. Megia e Hijos exemplified what is exciting about Spanish wine & well worth the risk of heatstroke. A blend of traditional techniques for the future, their bodega uses stainless steel tanks just around the corner from 25-foot tall concrete tanks, all topped with straw that looked oddly like hats from the Far East. Many winemakers we met insisted on the benefits of these old tinajas over stainless steel when storing the wine, as the natural material helps to preserve rich color before bottling.

*Smooth cherry, plum & spice. Hints of leather & earth with a medium body. Beautiful tartness & vibrant acidity make it perfect for typical Spanish tapas,, such as Tortilla Española & jamón.* \$10.99

**Finca Sobreño, Crianza '00, TORO** Our first night in Spain was spent in the quaint town of Toro, where we stretched our legs, exploring the town. The Plaza Mayor was filled with small children playing while parents sat amidst park benches, socializing in small clusters. We spent several hours tapa-hopping & tried an assortment of Spanish delicacies: orejas (pigs ears), mollejas de pollo (chicken gizzards) & of course, a mouth-watering plate of mixed cured meats with rich local wines. The next morning, we headed for Finca Sobreño, light beaming down on the quiet stone streets. Surrounded by vineyards, wheat fields & bright bursts of red poppy fields, Finca Sobreño appeared shimmering in the Spanish sun at 10:00 am. A relatively new project, the winery was built with skillful hands, utilizing the latest in production techniques. Sobreño's process is extremely controlled to insure a minimum of TCA mishaps. The harsh climate of Toro provides growing conditions for full, spicy wines made with Tinta de Toro, the cousin of Tempranillo.

*Rich black berries with hints of anise, fresh tobacco & toast. Great with lentils & chorizo. Also a super summer barbeque wine!* \$11.99

**Valsacro, Cosecha '98, Rioja** A 10-ton crane that can travel the length of the production warehouse is the eye-catching centerpiece of this bodega, which is still in the midst of construction. This mammoth crane, the only one of its kind currently in use in Spain, is used to carry 3000-liters of juice which is then positioned above the larger stainless steel tanks used to ferment the wine. Opening a butterfly valve, all the fermenting wine is dropped back on top of the must, pushing it back to the bottom & aerating the wine. We were privileged to try the unreleased 2001 vintage straight out of its concrete storage tank & the rich fruit, vanilla, tobacco & mocha qualities of this wine floored the group. It's interesting to note that Garnacha is the grape of choice in the lower & warmer elevations of Rioja Baja. Valsacro's vineyards are comprised heavily of Garnacha (40%), a field blend of 80-100 year vines that include Tempranillo, Graciano & Mazuelo, planted by the winemaker's grandfather years ago.

*Decant this for 30 minutes before serving. Initially closed, Valsacro opens up beautifully with sweet raspberry, tobacco, coffee, vanilla—spicy yet super smooth. Watch for the 2001 vintage!* \$25.99

**Pago de Carraovejas, Crianza '99, Ribera del Duero** Ribera del Duero lies due north of Madrid, spanning both sides of the Duero river, the homeland of rich, earthy Tempranillo based wines. Pago de Carraovejas was born when a former sommelier from Segovia & an adventurous restaurateur embarked on creating their own style of wine in 1988. Since then, their blend of Tempranillo & Cabernet Sauvignon has taken the Spanish wine market by storm. Their wines can be difficult to find, even in Spain & some of their customers include the royal house of Espana as well as the national futbol (soccer) team. Full, rich & yet still obviously Spanish, this is a modern expression of Spanish terroir.

*One of the unanimous favorites on the trip! Rich, full & ripe black fruit, with mocha, smoke & earthy notes balanced on a long, smooth finish. A superbly made example of Ribera del Duero.* \$22.99

1993, COSTUMES & PAGEANTRY: For the parade, the Moors are dressed in ornate silk costumes reminiscent of ancient Arabian nights. Yards of silk fabric are decorated with miles of beads & pounds of metallic embroidery, complimented by peacock feathered turbans. Riding great white steeds, bearing red flags with the Moorish crescent, the Moors parade ragged Christian prisoners through the street. The Christian clubs are plainer, dressed in rough farmer's clothes, monk's habits or the drab garb of teachers. All the clubs, whether Moors or Christians, have bands, sometimes two, playing as loudly as they can, the noise reverberating off the walls of the narrow street. Each club has a cart or wagon from which they toss confetti, candy, toys & prophylactics to the crowd. Poverty stricken gipsies dart into the street, scooping up as much as possible of the loot. I feel a nudge in the ribs & with a sly grin, Xavi's Uncle slips me a snort of brandy from his bota bag.

**PAELLA PANS**

Cook your Paella indoors on a stove top or in the oven but for adventure cook it outdoors. Whether you use a propane *butano* on the patio, a BBQ in your backyard or build a fire at the beach, fresh air makes Paella taste even better! We import *La Ideal* Brand Paella pans from Garcima S.A. in Valencia, Spain. The pans are measured in centimeters across the top, inches are approximate. You can use the larger pans on your stove by moving them in a circular pattern over one or two burners and by putting them into your oven during the last fifteen minutes of cooking. All the pans cook about the same. Carbon steel pans must be seasoned or they rust. The enameled pans are black with white specks. Stainless steel pans shine like mirrors & every pot rack should have one hanging from it. A *ración* (portion) is 1/2 cup of uncooked rice, 1 cup cooked. We added a few sizes of Paella pans to our selection when we restocked with this container & thanks to increased sales volume with 3 stores, we have held our prices constant in spite of the devaluation of the dollar against the Euro.

Size	Raciones	Carbon Steel	Enamel	Nonstick	Stainless
10 cm/4"	toy/tapa		\$6.00		
15 cm/6"	tapa		\$7.00		
20 cm/8"	colegial	\$ 9.00			
26 cm/10"	two	\$12.00	\$16.00		
28 cm/11"	three	\$14.00			
30 cm/12"	four	\$17.00	\$20.00	\$26.00	\$ 45.00
34 cm/13 1/2"	six	\$20.00	\$24.00	\$30.00	\$ 55.00
38 cm/15"	eight	\$24.00	\$28.00	\$34.00	\$ 70.00
42 cm/17"	ten	\$30.00	\$34.00	\$38.00	\$ 85.00
<b>Large Pans: These will not fit inside of a home oven:</b>					
46 cm/18"	12 (fits BBQ)	\$32.00	\$36.00	\$ 50.00	\$100.00
50 cm/20"	14 (fits BBQ)	\$40.00	\$45.00		\$120.00
55 cm/22"	16	\$50.00	\$55.00		\$140.00
60 cm/24"	19	\$60.00	\$75.00		\$160.00
65 cm/26"	22	\$84.00	\$100.00		\$240.00
70 cm/28"	25	\$100.00	\$125.00		\$350.00
80 cm/32"	40	\$150.00	\$175.00		\$500.00
90 cm/35"	50	\$200.00	\$225.00		
100 cm/ 40"	85	\$350.00			
115 cm/ 45"	120	\$400.00			

**COPPER PAELLA PAN:** Gleaming copper Paella pans with a stainless steel interior, brass handles. Manufactured in Portugal.

25 cm	\$40.00
29 cm	\$45.00
34 cm	\$55.00
38 cm	\$60.00

130 cm/52" 200

\$600.00

**Wholesale discounts on purchases of 10 or more**

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**Two Pans made for use on a Glass-Top Stove**

These two pans are a special laminate with an absolutely flat bottom for maximum contact with the glass surface.

(Normal Paella pans, made from thin metal, are convex so that they do not "Pop" when heated)

30 cm \$90.00

36 cm \$120.00

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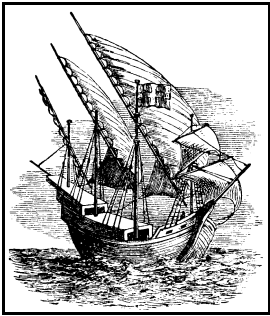
**STAINLESS STEEL PALETAS**

These long wood handled, round blade spatulas keep your hands away from the heat of the fire!

50 cm/20" \$12.99, 65 cm/26" \$14.99, 80 cm/32" \$29.00, 100 cm/40" \$33.00

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**PAELLA, SPECTACULAR RICE DISHES FROM SPAIN, PENELOPE CASAS:** If you want to venture beyond basic Paella, this is definitely the book for you. Penelope has developed & tested recipes for 60 Paelas from the classic to the sublime... \$30.00



1993, CATÓLICOS: Now it is time to call for the intervention of the virgin whose normal place of residence is in a convent outside of town. Moors & Christians alike, gather there. As she is carried out on the shoulders of the town's most eligible bachelors, muzzle loading muskets are discharged into the air. Amidst the echos of blasts from the blunderbuss, the virgin sets off for town by torch light along a cobbled roadway strewn with the branches of woody wild herbs whose aroma is released as they are trampled by the passing of the procession. All the church bells peal. On the hills above town, hundreds of bon fires are lit that spell out AVM (Ave Maria) & fireworks. As we enter town, the castle erupts, drenched in showers of white sparks from a mammoth fireworks display.

When we & the virgin are all squeezed inside the church on the main square in Biar, a mass begins. Halfway through the mass, we must look slightly befuddled because Xavi suddenly asks us if we are not Catholics. We shake our heads. He looks shocked. I wonder to myself if he realizes that apart from JFK, the Whitehouse has always been occupied by Protestants

### FOOD THOUGHTS

- ¡SABROSO! THE SPANISH AMERICAN COOKBOOK, NOEMI CRISTINA TAYLOR: Four Spanish-speaking immigrants to the US, having been attracted by their common language, formed a bond through sharing meals & swapping their family recipes from their four homelands. Countries which are cultural cousins, but individual & unique: Spain, Columbia, Peru & Argentina. Their recipes & stories are gathered together into this very charming & personal literary potluck... \$17.95
- WORLD FOOD: PORTUGAL LONELY PLANET: What to eat when traveling in Portugal... \$13.99
- PAELLA PAELLA : This new cookbook has ten Sangria recipes in addition to covering Paella in depth & color photos... \$16.95
- THE PIKE PLACE MARKET COOKBOOK, RECIPES & PERSONALITIES FROM SEATTLE RENOWNED PUBLIC MARKET: The great thing about this cookbook written by The Spanish Table in Seattle customer & author, Braiden Rex-Johnson, is that you get two Spanish Table recipes (one for Dungeness crab stuffed Piquillo Peppers & one for Sangria) plus a recipe for clams from Seattle's wonderful *Brasa* restaurant using a The Spanish Table Portuguese copper Cataplana plus dozens of other great recipes from the culinary heart of Seattle. You also get a brief history of The Spanish Table(s) in a sidebar.. \$18.95
- PATRICIA UNTERMAN'S SAN FRANCISCO FOOD LOVERS GUIDE: The Spanish Table in Berkeley is one of the spots she loves as well as our Toro Albalá 1980 Reserve Vinegar from PX grapes grown near Montilla (Córdoba)... \$18.95

### TRAVEL

- MAÑANA MAÑANA ONE MAJORCAN SUMMER. PETER KERR: The saga of the expatriate Scotts on their orange farm, *Ca's Mayoral*, written about in *Snowball Oranges*, continues with the usual miscues, missteps told by a gentleman with keen sense of humor & a keener love of Spain & Spanish people... \$22.95
- NORD RILEY'S SPAIN, EXPAT LIFE AT ITS FUNNIEST: Nord Riley started out working for the San Francisco Chronicle & ended up writing columns for an expatriate paper on Spain's Costa del Sol. His style of story telling will be familiar to anyone who has stood in an Irish bar in don't-call-me-Frisco & found themselves laughing at some pretty rusty humor just because the jokes were very well told. This book is pasted together from a bunch of his "classic" columns from the 1980's... \$15.99
- DRIVING OVER LEMONS: This book is a really funny recounting of a decision to move to rural Spain near Granada... \$9.99

### CUBA

- BLESSED BY THUNDER, MEMOIR OF A CUBAN GIRLHOOD, Memories of growing up surrounded by loving grandparents always resonate with poignancy. The memories of this skilled writer are even more moving because she also grew up surrounded by the chaos of the post-Castro Cuba economy & politics & her families eventual, protracted emigration to the USA. My favorite read so far this summer... \$14.99
- IN CUBA I WAS A GERMAN SHEPHERD, ANA MENÉNDEZ: Over 40 years ago, when Castro came to power, the fever of Communism still seemed such a threat that quarantine seemed the only solution. These stories capture the consequences for the exiles who lived out their lives in the United States against the desires of their souls which always longed for home... \$12.00
- CUBA DIARIES, AN AMERICAN HOUSEWIFE IN HAVANA, ISADORA TATLIN: Four years spent living & traveling in Cuba during the 1990's & writing everything down. Living amid severe economic imbalance, the well-financed Tattlin family inhabit an upscale Havana townhouse accompanied by a staff of seven. Her writing is clear & lively, her observances astute & witty. Worldly goods are in short supply & the record of her daily excursions has her searching for fresh produce, enrolling her children in swimming & dance lessons, visiting the pediatrician & hosting state dinners with guests the likes of Fidel Castro. \$12.95

### LITERATURE

Shifting the location of the book section in the Seattle has let us expand our offerings!

- PIRATES OF NEW SPAIN, 1575-1742, PETER GERHARD: Two centuries of piracy on the Pacific Coast... \$12.95
- LORCA, A DREAM OF LIFE: Super sale! The life of Lorca originally published at \$17.00... \$4.99
- ARTURO PÉREZ-REVERTE: From Spain's master of the thriller. Choose from *The Fencing Master*, *The Seville Communion* or *The Nautical Chart*.. Hardbound editions at paperback prices! \$9.99

1993, **RELICS**: The virgin & her liter have been placed before the altar. Now she begins to rise slowly above the liter & then forward, rising onto her new perch on the high altar. Under all the drapery, a complex mechanical contraption is elevating her as if by magic. Xavi tells us he was six year old before he discovered "the leap," *la saltar*, was not actually a miracle. He tells me this in the same wry tone one explains one's first insight into the actual nature of Santa Claus. Tomorrow, with the assistance of St. George, the Christians will wreak their vengeance on the Moors, but first, we have to dance & drink a few more beers because tonight Xavi's club has booked a samba band & a stripper who is scheduled to appear just before dawn.

1966, **BREATHING ROOM**: A Country Joe & the Fish antiwar anthem blasts out of a Ghetto box in the hot & dusty tent-city the 173<sup>rd</sup> uses as a base camp at Bien Hoa. Outside the mess tent, there is a 55 gallon drum full of Budweiser beer cans floating in water chilled to near freezing by blocks of ice. Everyone has stripped down their weapons & is cleaning them. The smells of sweat, beer & gun oil fill the air. We have three days off before they will chopper us back into the jungle again. You can sense a communal sigh of relief.

### SEPHARDIM

**COSUELO LUZ, DEZEO**: 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 *Nuevo México* where the Star of David frequently graces tombstones engraved with Spanish surnames. The songs on her album are traditional, passed down over the years... \$15.99



Poli Rauen

**Poli Rauen**, who has worked in our store in Santa Fe, is also a professional flamenco dancer & instructor. As she says, "I am a dancer & singer of the traditional old-school style. I was heavily influenced by working in tablaos in Spain in the 1970's where I was a student of La Tati, La Cañeta de Malaga, and Matilde Coral. My basic style is what Don Pohren calls country-gypsy style from rural Andalucía. My father, whose mother was from near Seville, is an aficionado & got me started as a baby." Poli's latest project has been working with music companies in Spain to increase the depth of our flamenco CD collections in all three of our stores, a selection which has become a source of great pride to us.

### FLAMENCO FROM NUEVOS MEDIOS

The Moors contributed to the synthesis from which flamenco emerged, centuries after their forced exodus. In Spain, public appreciation of "Gypsy Music" was in general eclipse under Franco regime in Spain but it was rediscovered by worshipful foreigners whose pilgrimages to Andalucía sparked the revival it has since enjoyed. Still, when we were at the Flamenco Bial last year in Sevilla, at some concerts it seemed that it was the Japanese who had bought the most tickets. But one of the most respected labels to record flamenco was *Nuevos Medios* which was founded in Madrid in 1975 by Mario Pacheco & the late David Fernandez Miro who convinced his grandfather, the painter Joan Miro, to design their logo. "It's an original," Pacheco said. "Not just a piece of some other painting. It's one of the last things he did. I'm very proud of it. Each of the *Colección* CDS is a work of art, the result of a commitment that involved not just business but a love for a musical genre that reflects the soul of a minority that lived at the fringes of a society, "You

know, when you are involved with flamenco, you have the feeling that the music is more spiritual food than a product," Mario Pacheco. To celebrating its 20th birthday, *Nuevos Medios* has released *Colección*, selections from their catalogue featuring its best musicians.

**CHOOSE FROM 18 DIFFERENT CDS**: Tomatito, Carles Benavent, Ketama, Pata Negra & Diego Carrasco & others... \$16.99  
**FERNANDA DE UTERERA, CANTE GRANDE DE MUJER**: Eleven tracks recorded from 1966 to 1988, with great guitarists from *Habichuela* to *Paco Gator* & even greater pure flamenco singing from this historic *figuera* who most consider the best singer of soleares ever to record. "Su canta suena a verdad." Very beautiful & heartrending, my wife plays it on her way to work Monday mornings as she transitions from a relaxed weekend into her jangled, workday life in freight forwarding... \$16.99

### GREAT NEW MUSIC FROM SOME OF OUR OTHER OUR FAVORITE GENRES

**MARINA ROSSELL, 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... \$16.99

**EMMA MILA, A MIS DOS HOMEROS, BEWITCHING TANGOS**: The dazzling, beautiful texts of the so-called "poets' tango", gives Emma's classically trained voice the freedom of expression to color the words, the night, your soul. \$16.99

**TANIA LIBERTAD, COSTA NEGRA**: A Peruvian from Zaña, a small town on the northern coast. At the tender age of 5, in her first public appearance, Tania sang a beautiful bolero "La Historia de un Amor". Four decades later she has recorded a beautiful duet rendition of the same song with Cesaria Evora on this new release, recorded in Mexico, Paris & Senegal... \$16.99

**CITY OF GOD, SOUNDTRACK**, This movie's depiction of Brazilian slum life stunned even its jaded countrymen. For the aurally fascinating soundtrack, composer Antonio Pinto sampled Afro-Brazilian Samba styles from the three decades represented in the film & shaped them into a jazzy, funky, symphony of sound as edgy as the film's depiction of life in this hyper-violent ghetto. Drums, saxophones & native flutes echo through a jungle where violent death is more than a mere threat... \$17.99

**MARIZA, FADO CURVO**: Brand new from Portugal's hottest young Fado singer (& on a USA tour this summer)... \$17.99

**SESAME STREET FIESTA SONGS!** Kids can sing along in English & Spanish with the Sesame Street crew... \$12.99

**AFRO-CUBAN JAZZ, SCOTT YANOW**: This book is a comprehensive encyclopedia of Latin Jazz artists... \$17.95



The Spanish Table  
1427 Western Ave  
Seattle, WA 98101  
since 1995

ADDRESS SERVICES REQUESTED

Our other locations:

The Spanish Table, 1814 San Pablo, Ave, Berkeley, CA 94702

The Spanish Table, 109 N Guadalupe, Santa Fe, NM 87501

[www.spanishtable.com](http://www.spanishtable.com)

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**SEATTLE'S PAELLA KING, SPAIN IN YOUR BACKYARD:** Seattle Spanish Table customer Jim Kuhn, *The Paella King*, is featured in the May issue of *Sunset Magazine* (the *Inside Seattle* section) preparing one of his 50 person Paellas, the "party in a pan." Besides being an expert Chef de Paella (you may have seen the photos in our store of the 50 person Paella he cooked right here at The Spanish Table in Seattle), Jim lived in Spain and is both a flamenco guitarist & aficionado. To hire Jim to cook a Paella for you, call him at (206) 368-9090 or visit his website, [www.paellakingseattle.com](http://www.paellakingseattle.com).

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**BERKELEY'S CAFÉ DE LA PAZ:** Memorable flamenco dinner evenings with the Bay Area's premier *flamenca*, *Yaelisa*. For more info, visit [Cafedelapaz.net](http://Cafedelapaz.net) or call Café de la Paz at (510) 843-0662.

**SANTA FE:** Every 1st & 3rd Wednesday of the month, at 7:30 pm, the Spanish restaurant El Farol & The National Institute of Flamenco present dinner shows. Diners have a choice of lamb chops, paella or salmon a la plancha. \$45 per person/reservations.

**MARIZA**, our favorite Fado singer, is at the Lensic Theater in Santa Fe on July 29th, at Bimbo's in San Francisco on August 2nd. For complete tour dates, see, [www.ritmoartists.com](http://www.ritmoartists.com)

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**TRAVEL WITH COOKBOOK AUTHOR PENELOPE CASAS:** In October when she & her husband lead a 15 day trip of the north, Asturias, Cantabria and the Basque Country including the Guggenheim in Bilbao. For info, call her at 1-800-SPAIN-20.

**NEWSLETTERS:** Newsletters are free of charge to our 12,000 customers in Northern California, New Mexico & Washington. Residents of other areas can order the newsletters at [www.spanishtable.com](http://www.spanishtable.com) for \$7.50. Due to a quirk in the website program, you will not be charged for the newsletter but you will be charged \$7.50 "shipping" when you "checkout." ¡Mil gracias!

**SEATTLE WINE TASTING WITH JENNIFER CONNOLLY:** Saturday, July 12th from 1pm-5pm, Jennifer Connolly of Frontier wines will present a special tasting. Jennifer has a wealth of wine information having grown up in a wine importing family and visited all the wineries she represents including an internship at the Barbadillo Sherry Bodega in Sanlúcar, Spain.

**BERKELEY'S SUR LA TABLE** will host The Spanish Table's Wine Manager Andy Booth, a *Gary Danko* alum, when he teaches Portuguese cooking featuring the *Cataplana* on Sunday, September 8th & again on October 15th.

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**FOODS FROM SPAIN APRONS OR T-SHIRTS:** All 3 stores have a limited number of black t-shirts or aprons to give away when you purchase \$100.00 in Spanish food products. Just ask!

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**COLA CAO:** Indulge yourself with a soothing chocolate drink. *Cola Cao* is an icon of Spanish 1st & 2nd childhoods... \$3.99

MAGNO SOAP: 3 Bars of Spain's classic soap. The liquid gel is also available...	\$7.99
FLAMENCO APRONS: Our hand sewn ruffled flamenco aprons have been the fashion hit of the season!	\$22.00