

THE PAPER THAT BRINGS COMMUNITIES TOGETHER



Neighbors



APRIL 2013 - FREE

Spring is Here!



Usually children spend more time in the garden than anybody else.

It is where they learn about the world, because they can be in it

unsupervised, yet protected. Some gardeners will remember

from their own earliest recollections that no one sees the garden

as vividly, or cares about it as passionately,

as the child who grows up in it.

— Carol Williams,
Bringing a Garden to Life

Spring in the Garden


Garden Party and Tour at the
Santa Rosa Plateau

Make your yard picture perfect

Petals for Patients
Local Flower Shows

*Passport to Perris -
Things to Do and See in Perris*

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brandnewfoods.com

“America’s New Food Blog”



By Parker Friederich

Hi Everyone and Happy April –

It's great to be back with a whole bunch of new food and beverages to share with Neighbors readers. As mentioned previously, we started brandnewfoods.com not only to introduce new food products to others but also to share a bit about how many of these products came to be. Our next item is one such example.

A Family Tradition: Papa Ben's Kitchen Mandelbroyt: Papa Ben's Kitchen is known throughout the U.S. for their crisp, crunchy and delicious twice-baked Mandelbroyt (a.k.a. Mandel bread or Almond bread) which comes in the following flavors: Original Family Recipe, Minty Dark Chocolate, Chocolate Espresso Bean, Lemon Blueberry with Poppy Seeds, and Spicy Chipotle with Ginger and Dark Chocolate.

Starting with the right amount of cherries in the Original Family Recipe to proper balance of ginger in the Spicy Chipotle with Ginger and Dark Chocolate, Papa Ben created the five featured flavors with food lovers of the world in mind. Papa Ben's Mandelbroyt pairs well with coffee, tea, milk and many other beverages. Papa Ben's Kitchen Mandelbroyt has been featured in numerous media including The Rikki Lake Show, Snack Food and Wholesale Bakery, Gourmet News and many more.



Papa Ben's Kitchen Lemon Blueberry with Poppy Seeds Mandelbroyt

What we liked:

Comments from our taste panel included "...nice flavor.", "...crunchy texture.", "...light, sweet, and I can taste the Poppy Seeds.", "...crispy, delicious.", and "These would go perfectly with hot or iced coffee or tea."

Story: Papa Ben Lesser was born in Krakow, Poland, in 1928. His father, Lazar, owned a chocolate company that was famous for making chocolate covered wafer cookies. Lazar instilled in his family a love for baking which enabled the family to survive outside the ghettos for a portion of World War II. Using the stone oven in their cottage, Ben worked with his father to make the finest baked goods including Mandelbroyt, which they shared with family, friends, and their surrounding village.

Papa Ben's is also dedicated to the remembrance of the holocaust (Note: National Holocaust Remembrance Day is April 7th). As a holocaust survivor himself, Ben Lesser founded the Zachor Holocaust Remembrance foundation a non-profit organization that supports Holocaust education, remembrance, and tolerance for all people. As part of their ongoing commitment to the cause, a percentage of profits from Papa Ben's Kitchen Mandelbroyt sales will be donated to the Zachor Holocaust Remembrance Foundation. Information can be found at www.zachorfoundation.com.

Availability: Papa Ben's Mandelbroyt can be purchased on-line at www.papabenskitchen.com and at numerous other food retailers. Contact the company for the nearest location.

Information: www.papabenskitchen.com or 888.233.1072

Win a free package!

Want some free Papa Ben's Kitchen Mandelbroyt? Send your email to pete@brandnewfoods.com and one lucky Neighbors Newspaper reader will receive a free package of their choice courtesy of Papa Ben's Kitchen.

ANOTHER NEW PRODUCT TO TRY:

Dorot Crushed Garlic Cubes: A fast and convenient way to get the flavor you need...

What we liked:

Comments from the taste panel included "...easy use to pop out and use the exact number of cubes that you need.", "There's no mess, no muss, no fuss with this innovative way to get garlic.", "What an amazingly great idea--innovative and convenient!", "Zero prep time is involved with these. I love the pre-portioned amounts!", "...amazing ease-of-use with these.", and "I love the even flavor distribution in the Dorot Crushed Garlic Cubes."

Availability: Dorot currently makes several flavor cubes and seasoning mixes.

Information: www.mydorot.com

Thanks for reading Neighbors each month! Please email your questions and comments to pete@brandnewfoods.com.



SPRING 2013

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