



ORDERS

Phone: 503-234-9387 Fax: 503-236-8917

sales@classic-foods.com

*Locally owned. Locally operated.*

**Specials - February 2012**

**RAVIOLI**

- Jan. 30 to Feb. 3 Fire Roasted Sweet Italian Pepper** (Egg wrap-oval) Fire roasted sweet Italian red and yellow peppers from Sweet Leaf Farm, caramelized onions, toasted pine nuts, Grana Padano
- Feb. 6 to Feb. 10 Portobello** (Egg wrap-oval) Grilled Portobello mushrooms, Grana Padano, caramelized garlic, onions, leeks, fresh mozzarella
- Feb. 13 to Feb. 17 Dungeness Crab and Oregonzola** (Egg wrap-oval) Fresh local Dungeness crab, Rogue Creamery Oregonzola, fresh mozzarella, toasted hazelnuts, caramelized onions
- Feb. 20 to Feb. 24 Pesto** (Basil wrap-oval) Genovese Pesto (basil, toasted pine nuts, parmesan), ricotta, parmesan
- Feb. 27 to Mar. 2 Black Truffle** (Egg wrap-oval) Italian "Cacio de Bosca" black truffled Pecorino, black truffle oil, toasted pine nuts, caramelized onions, fresh mozzarella, pecorino

**FRESH PASTA — Pappardelle, Fettuccine, Linguine, Spaghetti, Angel Hair, Sheets**

- Jan. 30 to Feb. 3 Fresh Rosemary** *Estate grown!*
- Feb. 6 to Feb. 10 Porcini**
- Feb. 13 to Feb. 17 Whole Wheat** *Made with Bob's Red Mill Organic Whole Wheat Flour*
- Feb. 20 to Feb. 24 Tomato Basil**
- Feb. 27 to Mar. 2 Fresh Marjoram** *Estate grown!*

**February Special Gnocchi: Fresh English Thyme**

**Product Information**

**Why Classic Foods Shredded Parmesan is superior to others:**

Our shredded Parmesan cheese is made from 12 month aged Wisconsin cheese, produced from milk that has no rBST hormone. Our competitor's cheese is usually made with 60 day aged cheese from South America, Australia, or Europe, resulting in a larger carbon footprint. Before shredding, we remove the rind ( a weight loss of 15-20%). Many competitors shred the cheese with the rind still intact. This makes the yield higher and the flavor and quality lower. We shred wheels of Parmesan 2-3 times per week in house. Because of this freshness, we do not need to add mold inhibitors or anti-caking agents. We never freeze our Parmesan cheese.

At \$31.95 for a 5 lb. bag of our Shredded Parmesan, the value is terrific!