



Robert Lambert Newsletter

Spring Updates from Robert Lambert!

In This Issue

[Gifts for Spring Occasions](#)
[Retailers](#)
[Certificate of Commendation](#)
[Drink Creations](#)
[A Note From Robert](#)

Join Our List

[Join Our Mailing List!](#)

Issue:

April/2013

Greetings!

Very excited about this Spring Newsletter! I always aim for maximum reader benefit, but there are some super special features making their debut! On the docket:

- Affordable, elegant, gifting that is especially distinctive for traditional spring occasions. Make a grand impression!
- Retailers (some may be right in your vicinity and you will no doubt want to get to know these wonderful establishments better).
- Awarded a Commendation at **The World's Original Marmalade Awards**, a prestigious international competition.
- Drink recipes (cocktail & non-cocktail) that will make you a legend! The images really do them justice as well.

GIFTS FOR SPRING OCCASIONS THAT STAND APART FROM THE FIELD

Spring brings to mind Mother's Day, Father's Day, Weddings (and related) to name but a few occasions. They also pose some real gifting challenges. For Mother's Day, what do you give a Mom or Grandmother who has everything, or is just difficult to buy for? The same question applies to Dads and Granddads. And the gift hurdles don't stop there. Spring is Wedding season. Couples with pending nuptials face traditions like wedding party gifts for bridesmaids and groomsmen. Special, atypical gifts are a winning commodity for all these occasions, and I have found a way to honor them all in a way that is also highly individual...



For Mother's Day and Bridal Gifts, each beautifully adorned **SPRING ARTISAN DUO GIFT BOX** and **SPRING MARMALADES DUO GIFT BOX** is filled with selections you choose...tailored to the recipient. In addition, I've created a series of gift cards for them by printing my card logo over blowups of the gorgeous flowers at my family farm. I have so many choices none need ever be repeated, so each is one-of-a-kind...just like your cherished Mom, Grandmother, or friend. The gold 2-jar box is accented with two tones of ribbon and special gift card. For the men... the **ORIGINAL ARTISAN/MARMALADE DUO** in a bold kraft box with distinctive green accent ribbon is simply ideal. And please feel free to contact me about special large order needs and questions.



The **Summer Fruitcake** also returns this year as a particularly appropriate Mother's Day offering, garnished with colorful pansies or other flowers fresh from my garden. It's a beautiful presentation and sumptuous treat with a plethora of ingredients and a "touch of the islands":



RETAILERS WHO FEATURE ROBERT LAMBERT PRODUCTS:

While online sales are nationwide, I'd like to take time to celebrate those exclusive and local shops across the country that do so much to expose my products to their customers, whether they carry one or several items from my line. Often they are institutions in their communities, discriminating and committed to educating their local base about small high quality lines that are easily overlooked by national chains. Their dedicated and knowledgeable staffs understand my work and are eager to share their superior ingredients and unique attributes. They also share how they can be paired with other products they offer. The link below is to the Retailers page on my site. I encourage you to visit them and discover these true "gems". Some of them may be right in your own neck of the woods: <http://www.robertlambert.com/store/where.html>

In future newsletters I will be spotlighting a few at a time and detailing what makes them extra special to local and visiting national patrons alike.

A CERTIFICATE OF COMMENDATION:

On a personal note, I was recently honored at **The World's Original Marmalade Awards** (Dalemain, Cumbria, Great Britain). This annual international competition saw over 2,300 entries this year - double the number from last year! Hopefuls from all over the world competed (Japan, Australia, New Zealand, Europe and even a small U.S. presence). I received a commendation for my very special MARRAKESH LIMETTA MARMALADE. This rare fruit from the Gene Lester Collection resulted in a marmalade I felt to be one of my finest efforts, and the judges seemed to agree. Here's what they had to say: Appearance: "Gorgeous color, full of California sunshine." Taste: "Lively and fresh. Wonderful rare exotic and unusual fruit. Probably the most interesting blend today." Thanks, Gene! Some jars of this single batch still remain. Get them while you can! <http://www.robertlambert.com/store/marm.html>

DRINK CREATIONS... SOMETHING FOR EVERYONE:

Flavor combinations are a major inspiration for me. They encourage new product creations...which invariably lead to new uses and recipes. With a nod to the alchemy of talented Mixologists everywhere, I've decided to introduce some drink recipes that hinge on the specific ingredients in some of my products. These are a mix of cocktail originals and variations on classic non-alcoholic drinks. Since even water can be overdone, it goes without saying that we find a balance between constraint and worthy indulgence. With that, you have barbecues, poolside parties, movie nights, showers, birthdays, card games and serene moments with a good book to relish and make extra special! I have added a page for this category. If any of you have creations of your own using Robert Lambert products, please send them to me. I will feature them (with credit) on the page and send you a special gift as well! In the meantime... Enjoy:



- The Mai-Malade
- The Spiced Gum Drop
- Hot Ginger Caramel Apple Martini
- License To Chill
- Ginger Li-Mon Rickey
- Raspberry Rose Chocolate Shake

Get the recipes
at: <http://www.robertlambert.com/store/drinks.html>

A NOTE ABOUT SOME VERY UNUSUAL and WONDERFUL

Just made my annual pilgrimage to the Gene Lester Collection this week, the renown source of the rare citrus varieties that spark so many of my products and set them apart from any others. Again, it was not a stellar year production-wise, although better than last year. Hard to believe that 3 years ago the trees were so heavy with fruit the branches snapped from the weight! Who's to say any more what 'normal' is! There were enough of my favorites, however, for my last marmalade batches for this year and to send back to my family to eat out of hand in still-freezing Wisconsin. The Ichang lemon Gene grew from seeds I brought him, then grafted into a tree is finally taking off and may bear fruit for a Rare Lemon Blend Marmalade next year. At his suggestion I harvested a yellow mandarin called Keraji-a highly unique scented peel that we both feel would make an excellent marmalade-look for its premier in my next Newsletter!

My Best To You,

Robert Lambert
April 2013

