

Robert Lambert



Robert Lambert Newsletter

Valentines & Downton Abbey from Robert Lambert!

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Greetings!

Happy New Year from Robert Lambert! As Valentine's Day approaches, I'm offering a limited edition of two new products, [Raspberry Rose Chocolate Sauce](#) and [Mojito Mint Chocolate Sauce](#), and a special gift box lined with red tissue, tied with red ribbon, and packed in red shredded paper. Choose the new flavors for your Valentine gift set or mix and match any product of equal value. The Raspberry Rose Chocolate Sauce is an old recipe I've updated using my own Raspberry Champagne Jelly, raspberry liqueur and rose geranium. The mojito is a rare mint whose extract is very costly but worlds apart from any other I've tried, and here blended with dark chocolate and dark rum. They're great on ice cream, or in an instant hot chocolate!





How to Make Gourmet Vanilla Truffle Hot Chocolate

ANSWERING CUSTOMER QUESTIONS

At last I've gotten to my first [blog entry](#), this one a series of answers to often-asked questions from customers over the last few months-how long will a cake last, refrigerating syrups, packing materials, corn syrup. I hope to make this a regular feature, as well as commentaries on subjects that interest me. The last 4 of my 10 ehow cooking videos are now posted on my web site home page-my own [Blueberry Cheesecake](#), [Cranberry Orange Relish](#), [Orzo Salad](#) and [Thai Beef Salad](#) are featured.



THE FAMILY FARM & DOWNTON ABBEY

We Americans fall in and out of love with our Mother Country on a regular basis, but my English grandmother inadvertently nurtured in me a lifelong Anglophile who had already decided to drink tea rather than coffee before the Beatles landed. Now Downton Abbey has brought us there again, and why not? Better accents, better houses, better staff, better stuff, and the good sense to use it all to entertain with style. As close as I would ever have gotten to such goings-on was the great-grandmother I knew, Mary Moss, who left Wales to work in a Great House as a young teen, but said no to the bread and water diet and the cold garret room and left quickly.

Just back from visiting my family farm in Wisconsin for the holidays. Dishes in the kitchen are still where they were 60 years ago, the distant past is still visible. In this farm country dinner is the main meal, served at noon, supper a light evening repast. My English immigrant relatives took the left-over word 'lunch' and used it to describe their 4 o'clock break for caffeine and

cake. They wanted to sound American, but it really was their tea. My brother's Chinese export mugs are perfect for tea, and in the wan blue winter light of late afternoon the old kettle roars with steam, the leaves steep and the brew tastes better than anywhere else. I think it's the water, but I'm not sure. First I'd reach for fruitcake, but lemon pound cake would do, or buttered scones, or crumpets with jam or marmalade, perhaps a new one I've brought along, the rare Marrakesh Limetta.



And so, whether hosting a Downton Abbey viewing party in your home (quite a phenomenon), or just spending quality afternoon tea time with friends or family, shopping Robert Lambert will convince your guests you've scoured the Empire for your fare. See the links below to make your presentations extra special:

<http://www.robertlambert.com/store/index.html>

On the homepage, click on links for:

- [How To make & Arrange Special Cheese Platters](#)
(magnificent with classic Cucumber Tea Sandwiches)
- [How To Make Blueberry Mascarpone Cheesecake](#) (New!)
- [How To Make Classic Lemon Poundcake](#)
- [How to Make Dark Chocolate Raspberry Cheese Tart](#)

If you are serving your favorite muffins & scones, make them extra special with this fabulous selection of **Marmalade & Jams**: <http://www.robertlambert.com/store/marm.html>
<http://www.robertlambert.com/store/jam.html>

And picture my **Hot Ginger Caramel Sauce** spread over a warm, oven fresh scone: <http://www.robertlambert.com/store/product52.html>

Let's not forget the biscuits (cookies to us Yanks)! See this link to **Lambert Signature Thumbprint Cookies**:
<http://www.robertlambert.com/store/recipes.html>

And no self-respecting afternoon tea would be quite complete without some **artisan fruitcake**:

<http://www.robertlambert.com/store/fruitcake.html>

Your tea service will be fit for Yeoman and Royalty alike!

Oh, and speaking of afternoon tea service, if you are in San Francisco (resident or visiting), the [InterContinental San Francisco Hotel](#) and the [InterContinental Mark Hopkins San Francisco](#) both present wonderful afternoon tea service (bringing civilization back to civilization) and they feature exclusive Lambert jam and marmalade creations not available anywhere else in the world!

As always,

My Best To You,

Robert Lambert
January 2013



Try it FREE today.