



Robert Lambert Newsletter

Distinctly Fall Updates from Robert Lambert!

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Issue:

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Greetings!

The allure of Fall... Cooler temperatures, color-changing leaves, crisp breezes. Sumptuous summer fruits become remarkable jams, jellies and marmalades that haunt our cravings. And speaking of haunting, it wouldn't be Fall without Halloween. Parties and treats for all ages, costumes, and scary movies served up with layers of chocolate, caramel & imagination. Even as Thanksgiving hovers at the threshold of Winter, the seasonal delights keep coming... added reminders there is much to be grateful for.

For Fall I've put together a wonderful mix of SPECIAL priced incentives, Fall/Halloween recipes, new shipping options with added savings, the first of many retailer spotlights, and a HOLIDAY PREVIEW of new offerings that reward early shoppers with savings & more! Enjoy a bountiful Fall filled with its signature rewards for all!

Special Halloween Savings & Recipes

Through HALLOWEEN, my [Hot Ginger Caramel Sauce & Extreme Vanilla Bean Chocolate Sauce](#) will be offered at a **SPECIAL 20%** savings with coupon code **Halloween 20**. You know by now I use the finest ingredients... and while they always challenge personal profit, I won't have that interfere with essentials you will need for these fabulous Halloween/Fall-friendly recipes...

[Autumn Apple Sticks](#)



Treasure Feature Cake



Click images above or here for recipes: <http://www.robertlambert.com/store/halloween-recipes.html>

New Shipping Options

See new shipping options via the U.S.P.S. on the Shopping Cart Page. You will save on certain shipping weights/sizes. Discounted FedEx prices remain unchanged.

Holiday Magic, Incentives and Savings!

Why wait until Black Friday, Cyber Monday, or last minute frenzy? Discover artisan gifts infused with your personal touch + exclusive gift tins ideal for future use! Some added joy: Shipping savings & 10% off all 4 Jar Gift Tins (limited time)! Welcome to Robert Lambert Brand Holidays 2013! <http://www.robertlambert.com/store/holidays-2013.html>



Retailer Friends

My retailer alliances are cherished partners. They offer an amazing array of specialty, gourmet & artisan foods...including my own. They lend an excitement to food, spirits, entertaining and more. Their retail locations elevate the food experiences of countless people...everywhere...each day. Their online presence offers added exploration and a chance to follow them on social media where daily and weekly "must know" updates come to life. I will be spotlighting all of them in each newsletter...several at a time. I encourage you to look into these exceptional outlets!:

Antonelli's Cheese: Quite simply a celebrated bastion for cheese connoisseurs and lovers of gourmet/artisan fare. They are based in Austin, TX. Explore here: <http://www.antonellischeese.com/>

Bi-Rite Market: San Francisco is synonymous with food. Bi-Rite Market provides two locations for locals & visitors to savor specialty foods & memorable culinary delights prepared on premises. Sheer. Foodie. Heaven. Explore: <http://www.biritemarket.com/>

Dean & DeLuca: One of the premiere fine food destinations in all of the world. Fabulous stores & website for exploration:
<http://www.deandeluca.com/>

Formaggio Kitchen: Their locations are Massachusetts Meccas for incredible local, national & international fine foods. Their in-house prepared culinary delights are exceptional:
<http://www.formaggiokitchen.com/>

Zingermans: American Artisan Food. Not just familiar to every resident of Michigan (past & present!) for extraordinary in-house specialties, but also a knockout source of mail order foods & creations & relished everywhere. Explore:
<http://www.zingermans.com/>

Saving the Season Book

Lastly, I was honored to be featured in a remarkable book that celebrates preserving foods for all kinds of cooking. The author is Kevin West and this highly praised book is called Saving The Season I encourage you to seek it out in fine bookstores, via Amazon, Barnes & Noble and more. It's a vital kitchen tool.

ROBERT LAMBERT: THE MASTER'S TOUCH

Citrus fruit may have the sweetness and color of sunshine, but the prime California citrus harvest arrives during the rainy season, which is why the slow work of making marmalade often happens under damp skies.

The day I visited marmalade maker Robert Lambert, a pounding rain had settled over San Francisco. His modest house in a bland subdivision across the Bay wasn't at all what I expected from the man responsible for the best marmalades made anywhere, selling for as much as \$20 per half-pint. What his followers get at those prices is rarity and labor-intensive craft, marmalade made from the nearly unobtainable yuzu and odd varieties of more commonplace species. His Five Lime Marmalade, for instance, has Bearss lime, Kaf-fir lime, Rangpur lime, Tavares limequat, and Palestinian sweet lime. For customers with even more rarefied tastes and budgets, Lambert offers greater rarities still: a limited edition trio of marmalades made from Kinkoji pomelo, Sampson tangelo, and Marrakech limetta. Each boxed set is, per the Web site, "numbered and signed by the artist." Price: \$85.

Lambert, who is in his early sixties and has thick, wavy hair and a goatee that tints strawberry blond in the light of his desk lamp, works alone except for some limited assistance from two seasonal kitchen helpers brought in to

cut fruit during the busiest weeks of the citrus harvest. He is initially awkward, addressing the answers to my questions at a spot ninety degrees left of where I'm sitting. But as talk turns to his kitchen process, he limbers up and seems genuinely compelled by the creative possibilities inherent in fruit, sugar, and aromatic ingredients.

"When I decided I was going to do marmalade, I got every recipe I could and read



Robert Lambert

My Very Best,

Robert Lambert
September 2013

