

# Herbs & Spice

Volume 1, Issue 2

September 2005

## We've Been Blessed

*And that's a good thing*

We were actually able to produce product for the 6<sup>th</sup> of August. We started out with **Chef's Seasoning**, which is a blend of Sea Salt, Ground Black Pepper, and Garlic Powder all mixed in the right proportions. As the Col. says, "When you're cookin' and you take a taste and your brain goes, 'that needs a little somethin', well **Chef's Seasoning** is my jar of little something." We also had **Chef's Seasoning Plus**. This is the same base but with sweet paprika added. Again, like the Col. says, "When you're cookin' and you take a taste and your brain goes, 'that's a little bitter', well **Chef's Seasoning Plus** will sweeten up most things with out adding sugar." In addition, on that first day, we offered two dry rubs. We had **Beef Dry Rub** and **Pork & Poultry Dry Rub**. The Beef Dry Rub is also what you need for rabbit or wild game. The two 'secret ingredients' (cinnamon & oregano) help take care of any 'gaminess' that might be present. The Pork & Poultry Dry Rub have become the hit of the market. We have run out of it twice since bringing it to market. Now

*continued on page 2*

## INSIDE THIS ISSUE

- 1 We've been Blessed
- 1 The Legend of Col. De Ray
- 1 Recipe
- 2 We Have New Vendors
- 2 The Complete Product Line
- 3 Calendar of Events

## The Legend of Col. De Ray

### Chapter 2

*As told by Susan Stewart*

While pursuing fame and fortune (with varying degrees of success), the Col. encountered many interesting people, visited numerous places, and enjoyed a variety of culinary cuisines. He has experienced and, usually enjoyed, cooking styles from New York to New Delhi, from Sarasota to Saskatchewan, from London to Lisbon, and, of course, from Glasgow, Kentucky to Glasgow, Scotland ... just don't ask him about the haggis. During his travels, the Col. collected little known facts, statistics and other nuggets of information. He has retained many of the factoids through the years and is a world class trivia champion.

With taste buds tingling, the Col. returned to his home state of Kentucky; perhaps not famous and certainly without a fortune, but far wiser in the ways of the world and in all things culinary. Herbs and spices, he had learned, were the secret to cooking. The Col. now sought ways to incorporate his new found knowledge into cooking which was becoming an art form for him. Thinking back on his Momma's cooking, the Col. realized that while it was good, solid food, the liberal use of lard, butter, eggs and other artery-hardening ingredients should be replaced with herb and spice concoctions. And thus, Herbs & Spice and Everything Nice was born. ❖

#### RECIPE

### Melon Soup

- 1 large Casaba or Cantaloupe or 2 small melons
- 6 ozs Heavy Cream
- ½ cup Honey
- 2 Tablespoons Mint leaves chopped
- 2 Tablespoons Thyme chopped
- Fresh grated Nutmeg

Instructions:

Continued on Page 3

in our second month of production, we have all but three of our products produced and ready for sale. We are still waiting on the *Chipotle Chicks* (another vendor at the Regional Farmer's Market in Covington, KY) peppers to ripen. As soon as that happens we can then go into production of our **Honey Soy Marinade**. We are also hoping for cooler weather so that we can 'force' our chive plants to blossom again. Then we will be able to produce our **Chive Blossom Garlic** vinegar. We have also had a challenge getting enough Lemon Verbena to make our Chef's Seasoning Citrus. See the chart to the right for our complete line of products and pricing. You may either shop on-line at [www.herbsspace.com](http://www.herbsspace.com), or e-mail your order to [chef@herbsspace.com](mailto:chef@herbsspace.com), or mail your order to Herbs & Spice and Everything Nice, PO Box 115, Union, KY 41091.

### We have new vendors

We would like to thank the Kentucky Haus for their longtime support of our products. They were the very first outlet to carry our electronic cookbooks. We have inked a deal with them for on-line shopping. We are putting their product line along with ours on-line and they will do the fulfillment and shipping. We are hoping to have this ready this month. Additionally, we would like to add Bauer's Butcher Block as a new vendor. You can shop with Sam and his staff just off Route 9 at the Wilder Point shopping plaza in Wilder, KY. Right now Sam is carrying **Chef's Seasoning, Chef's Seasoning Plus, Beef Dry Rub** and **Pork Dry Rub**. We hope to add more of the line as his customers get used to the product. While we are on the subject of

Wilder, we would like to thank Wilder Signs (Wilder Point again) for making the banners that we use at the Regional Farmer's Market in Covington. ❖

Chefs Seasoning	\$3.50
Chef's Seasoning Plus	\$3.50
Chef's Seasoning Citrus Coming Soon	\$3.50
Beef Dry Rub also Rabbit & Wild Game	\$4.50
Pork & Poultry Dry Rub	\$4.50
Fish Dry Rub	\$4.50
Barbeque Marinade Hamburgers, Steaks, Chops	\$5.50
Herbed Marinade Steak, Rabbit, Wild Game	\$5.50
Honey Soy Marinade Fish or Chicken	\$5.50
Basil Pepper Garlic Vinegar	\$5.50
Blueberry Mint Vinegar	\$5.50
Chive Blossom Garlic Vinegar Coming soon	\$5.50
Nasturtium Vinegar	\$5.50
Simon & Garfunkle Vinegar	\$5.50
Tarragon Vinegar	\$5.50
Cookbook 2 <sup>nd</sup> Edition with Herb & Spice Compendium CD-ROM cookbook	\$29.95
All About Herbs & Spices CD-ROM encyclopedia	\$25.00



**Quotable**

“Americans are on a quest to experience bolder, more exciting flavor combinations at restaurants and at home.” Laurie Hansen, director of public relations at McCormick & Co. The world’s largest spice company

**APPEARANCES**

The appearance at EQ at the Party Source in Bellevue, Kentucky went great. The menu “Getting Fresh With Summer Herbs” was a big hit. We have been invited back at a future date. Also, Amie Tobin has agreed to be on Herbs & Spice and Everything Nice this fall.

**CALENDAR OF EVENTS**

**SPECIAL EVENT**

**PENN’S GENERAL STORE IN GRAVEL SWITCH, KENTUCKY  
OCTOBER 1<sup>ST</sup>**

The 14<sup>th</sup> annual Outhouse Races. Pickin’ & Grinnin’, crafts, food, and a whole lot more. You don’t want to miss this one.

**SPECIAL EVENT**

**MEET & GREET AT THE KENTUCKY HAUS  
NOVEMBER 12<sup>TH</sup>**

Come on out for a tasting and lots of fun.

Peel melon and cut into bite sized chunks.

Put ingredients in order into a blender and puree until smooth.

Chill & serve with a little fresh ground nutmeg on the surface.

Optional

Add a sprig of mint to garnish.

---

*Don’t miss the Outhouse Races coming up October 1<sup>st</sup>. Come with us to Gravel Switch, Kentucky. There will be picking and grinning and many craft and food booths.*

---



*The Col. says, “We take the common and make it uncommon.”*

Herbs & Spice and Everything Nice  
PO Box 115  
Union, KY 41091

chef@HerbsSpice.com  
<http://www.HerbsSpice.com>