

THE
GOURMET
RETAILER

Breaking News
Dispatch

TUESDAY, DECEMBER 06, 2005

SALEM BAKING COMPANY  NOTHING ORDINARY
Click Here

If you have industry news that you would like us to consider including, please e-mail:

<mailto:mmoran@gourmetretailer.com>

Le Gourmet Chef Opens New Stores, Gets New Look

Shrewsbury, N.J.-based Le Gourmet Chef has opened eight new stores, plus undertaken rebranding efforts this fall... Click [here](#) for the full story.

Bolivian Coffees Achieve Top Dollar in Auction

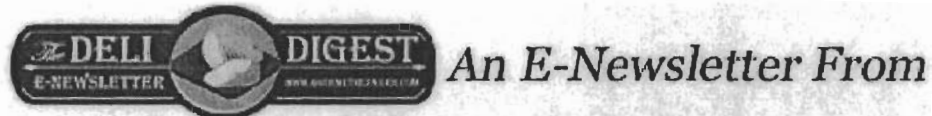
Bolivian farmers have reason to celebrate with the outcome from the

second Cup of Excellence auction held last Thursday in Caranavi, Bolivia... Click [here](#) for the full story.



Three Groups Prepare Bids for Albertson's

Three bidders have been putting the final touches on offers to take over Albertson's to meet today's deadline to enter bids for the entire company... Click [here](#) for the full story.



The Gourmet Retailer's editors have attended several trade shows around the world to find you the best of the best. For only \$30, you can receive a report from any of these shows, which include photos and descriptions of products, along with pricing and contact information. For a list of shows, click [here](#).



In an effort to make their menu boards more environmentally friendly and efficient, Mainstreet Menu Systems, a product of **The Howard Company, Inc.**, will begin using electronic ballasts and T-8 fluorescent lamps in their Gold Series product line by year's end. The new technology is designed to help save money, time, and energy. For more information, call 800-782-6222, or visit www.mainstreetmenus.com.

Chick Chocolates, manufactured by **Seattle Chocolate Company**, will debut Survivor Chick at the NASFT Winter Fancy Food Show Jan. 22-24, 2006. The introduction of Survivor Chick will help raise funds and awareness of breast and other women's cancers, along with honoring women who have been affected by those diseases. Made of all-natural ingredients and kosher certified, Survivor Chick has a combination of white chocolate and raspberries coated with dark chocolate. For more information, call 800-334-3600, or visit www.chickchocolates.com.

A smartly packaged cocktail book for fun fiestas all year-round, **101 Margaritas** (Wiley, March, 2006) by cocktail master Kim Haasarud features every margarita recipe known, plus some virtual unknowns like Lemon Basil Margarita and Mojita Rita. With a bright, crisp design and stunning color photos, this book instructs the reader on how to create the perfect margarita at home and is sure to be a party-pleaser. For more information, visit www.wiley.com.

A recent study mentioned in the November *dairy-deli-bake digest*, reports that convenience and cost not what-where-when-how are the

major food consumption drivers, according to the NPD Group's 20th Annual ***Eating Patterns in America Report***. The number of meals eaten in a restaurant annually has decreased from 93 meals per person in 1985 to 80 meals per person today. At the same time, the number of meals bought at a restaurant but eaten in the car has increased from 19 meals in 1985 to 32 today. According to the report, 92 percent of individuals consume some form of "ready-to-eat" foods in the home on a daily basis and many people are experiencing "fresh-stress" -- they want fresh foods, but they don't have time to cook them. For more information, visit www.npdfoodworld.com.

Sisters Gourmet has launched a new web site where you can now easily place orders for all of their indulgent gourmet desserts. Be sure to check out the wildly successful Limited Edition Holiday Boxes on the Holiday Line page, which can be shipped within one to two days. Sisters Gourmet will also be unveiling exciting new products for 2006 that will be available for tasting in January at the Atlanta International Gift & Home Furnishings Market, the Winter Fancy Food Show, and the New York International Gift Fair. For more information, call 877-338-1388, or visit www.sistersgourmet.com.

Coffee roaster and wholesale specialty beverage supplier **Stockton Graham & Co.** has hired **Zachary Ware** as its director of business development. He will be responsible for ensuring that sales and customer service operations meet the demands of the company's growth. Ware joins the company with an extensive background in the wholesale gourmet food industry, beginning with training as a barista and continuing through to the present in professional business development, sales, and marketing.

Boisset America has launched **Lulu B.**, an innovative French line of wines boasting highly visible packaging that features a trendy screw cap and the varietals printed clearly in bold colors on the front label. Above the varietals, which include Syrah, Chardonnay, and Pinot Noir, appears a cheerful image of Lulu B., the inspirational winemaker with a playful and modern flair. You can celebrate Lulu B.'s U.S. arrival with the "Get to Know Lulu B.!" sweepstakes. Featured through in-store displays and online, customers can enter to win various prizes. For more information, visit www.luluBwine.com.

Americans continue to seek healthy alternatives in every food category. We took a look at what consumers are expected to be snacking on in the coming year. Click [here](#) for our findings.

Exciting new suites and lines will debut at the **New York Gift Week at 7 W New York**, Jan. 28-Feb. 2, 2006. This year, look for first-class buying experiences, including Preview Day extras Jan. 26-27, with complimentary lunch and parking and commuter cash rebates, and special Shop Late 'Til 8 p.m. Days featuring the Preview Shopping Evening Jan. 28th and the Toast of the Town Gala Jan. 30th. For more