



Chocolates from the Inaugural Collection by D.C. Duby.

## Special treats for holiday guests

Adventurous chocolates, fine flatbreads and — Oy! — Vlasic dills

During the next few weeks, there'll be guests to feed and gifts to give. Here are some new food products that might fit the bill.

### Wild Sweets

The dynamic duo of Dominique and Cindy Duby of Richmond have a little of the mad scientist in them, experimenting with chocolates down to the molecular level. They have introduced an exquisite line of chocolates, planning a different line every season, like couturiers. The chocolates really are wild and they're utterly seductive.

The couple take pride in their "molecular gastronomy," developing recipes in a lab-like setting. The Dubys say they have used perfumery science in developing aromas.

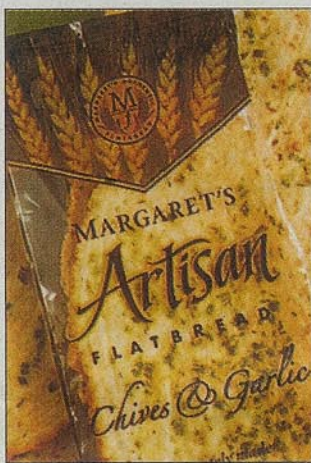
Flavourings include some very adventurous pairings, such as bonito and passion fruit soft caramels with roasted pecans; smoked paprika and carrot juice fresh cream emulsion; tomato water and olive oil emulsion with lemon thyme jelly. The inaugural collection also includes wine-based flavours such as Canadian ice wine and pineapple fresh cream emulsion.

This holiday season, you'll find their inaugural collection at Meinhardt's Fine Foods and Gourmet Warehouse for \$39.95 and \$49.95 for 12- and 20-piece boxes, respectively. Urban Fare will be carrying them by weight, as well.

You can order online ([dcduby@dcduby.com](mailto:dcduby@dcduby.com)) as well, and they'll be made fresh just before shipping.

### Margaret's Artisan Flatbread

These bold-flavoured flatbreads have a lovely snap and have a toothsome texture. They come in five flavours: rosemary, tuscan (sundried tomatoes, herbs, spices), chive and garlic; jalapeno



Margaret's Artisan flatbread.

cheese and five-spice (sweet roasted red peppers, pepper, anise, garlic and cilantro).

The products contain no trans fats or sugar. They're a wonderful complement to a cheese plate, served as a bread with a meal, or they're large enough to serve as a pizza crust.

The chive and garlic flatbreads took gold at the national Association for the Specialty Food Trade Fair last year. These are some of the stores where you can find the flatbreads: Cioffi's, Burnaby; La Grotta Del Formaggio, Meinhardt's Fine Foods, Choices, Capers, Stong's Grocery, Lesley Stowe Fine Foods, some IGA stores, Urban Fare in Vancouver, and Dundarave Fish Market in West Vancouver. Prices range from \$5.99 to \$6.50. See [www.mjsfinefoods.com](http://www.mjsfinefoods.com) for complete list of merchants.

### Vlasic Pickles

Well-known in the U.S. but new to Canada, Vlasic pickles are loved by the most discerning of palates. Vancouver culinary tsar Rob Feenie serves Vlasic garlic baby dill pickles with the Feenie Burger and Feenie's Weenie (a gourmet hot dog) at Feenie's.

"Speaking from personal experience, a jar of Vlasic pickles is a perfect snack all on its own," he is quoted as saying in a press release.

And he's right. They have a nice fresh crunch, good colour and bright flavours. Vlasic pickles were have been sold in the U.S. for 64 years. The company sent along fascinating tidbits of information.

Did you know, for instance, that North Americans prefer warty-surfaced pickles while Europeans like 'em smooth?

And that the derivation of the word "pickle" is a mispronunciation of Beukelz, the name of a Dutch fisher who used to pickle fish?

That Shakespeare authored the expression "in a pickle" in *The Tempest*? He wrote "How cam'st thou in this pickle?" and "I have been in such a pickle."

That many pro-athletes drink pickle juice, like Gatorade, to prevent dehydration?

Vlasic pickles are available at Safeway and Overwaita. A one-litre jar sells for \$3.49 to \$3.69.

— Mia Stainsby