



612-728-7208

Looking for a way to help your customers (and staff) transition into the Fall season with ease and fun? Try some of the following products and recipes. Listed are just some of the possible items and ideas and what you can do with them. There may be hundreds more, but you will have to put on the creativity cap (or put it on your staff) to obtain them. Remember, any thing that makes a tasty dessert offering makes a great drink offering. There may be NO LIMITS to the possibilities! So get out there and make the fall transition a fun and profitable one. Do it before the "Big" guys do!

Mountain Cider:



This is a shelf stable all-natural cider concentrate with added spices like cinnamon and nutmeg. Ratio is 1 oz of cider to 7 oz of water.

Try it straight up as a hot cider served with whipped cream on top and a cinnamon stick or cinnamon shaken on top.

You can also make an "Apple Sparkler" by adding the concentrate to sparkling water. Serve it straight up or add your favorite syrup flavor like cranberry, raspberry, kiwi or any other flavor that goes with apple and cinnamon. Try these added flavors on the hot version too, or maybe use additional cinnamon, or gingerbread.

MoCafe Cocoa powders:



Ancho Chili (HOT); Makes a great Mocha with a "kick" or try it straight up.

Aztec D'ore Mexican Spiced; A blend of cinnamon, almond and vanilla. Makes a great Mocha or hot chocolate.



Pixie Mate:

Harvested from the South American Rain Forest, this green leaf is loaded with antioxidants, energy and stimulation. Then add tasty flavors like vanilla, cardamom and clove, it's sure to please, excite and stimulate without some of the after effects of caffeine.



Big Train Frappe & Chai mixes:



Try these great **Ice Rage flavors**; Chocolate Mint, Peaches n Cream, Peanut Butter, Peppermint, Pralines n Cream, and Pumpkin Spice.

NEW!! Vivaz! Horchata (Rice milk-cinnamon), Jamaica (sweet tea), Tamarindo (tart-sweet fruit)



Try these **Chai flavors**; Chocolate, Gingerbread and Raspberry

Cappuccine Frappe mixes:



Try these great fall flavors: Frosted Cinnamon Bun, Pistachio, Matcha Green, Honeydew Melon, Blueberry Matcha or Double Fudge Mocha.



Artista Gourmet Syrups:



Here are some fun **seasonal** flavors;

Blackberry	Butterscotch	Butter Rum	Chocolate Mint	Cinnamon
Cranberry	Crème De Menthe	Egg Nog	Gingerbread	Mac Nut
Peach	Peanut Butter	Peppermint	Praline	Pumpkin Pie
Toasted Marshmallow				

Numi Flowering Teas:



These Artisan teas are made from the finest organically grown, Hand-picked premium white tender tea buds, top two green tea leaves or golden-tipped black tea. The flower buds are handsewn into bundles or rosettes. When steeped in clear glass tea pots, they slowly open into a bouquet of breathtaking shapes, releasing a myriad of flavors from sweet and subtle to rich and bold.

Try any to the following selections;

White Teas; Flower Jewel, Starlight Rose, Dragon Lily or Lavender Dream
Green Teas; Jade Fortune, Emerald Sun or Jasmine Pearl
Black Teas; Black Beauty or Midnight Peony & Asst Bouquet



Tasty Chocolate Treats:

Marich Single Serve Pillow Packs



Marich Bulk Chocolate Covered Espresso Beans & Cocoa Nibs (Choc covered Cocoa Beans)



Ghirardelli Single Serve Chocolate Packets

Ghirardelli Barista Chips



Lindt Truffles

Cruzin Cap Sip Covers:

Here are some [seasonal](#) varieties;



If you need further ideas or recipes, Please do not hesitate to contact us. We hope that you will have a busy but successful fall and Winter season for 2007!



www.uppermidwestgourmet.net
612-728-7208

Kevin Selig, Eastern
Kevin@uppermidwestgourmet.net
Cell 612-250-8277

Michael Applen, Western
Michael@uppermidwestgourmet.net
Cell 612-743-8207