

Robert Lambert



Robert Lambert Newsletter

Holiday Update from Robert Lambert!

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Greetings!

Exciting additions and a prestigious inclusion on Forbes.com! <http://www.robertlambert.com/store/press.html> I thought I had it all covered in my recent newsletter, but alas there's more... and too good not to share!

First, I just wanted to let you know that my recipe videos are completed, and most of them are now posted on my YouTube channel - access them from the home page of my website: <http://www.robertlambert.com>. From chocolate-dipped marshmallows on gourmet Vanilla Truffle Hot Chocolate to a festive Fig-Stuffed Pork Loin with my favorite Cognac Cream Sauce, to composing magnificent cheese displays, there are a lot of great ideas for holiday entertaining here. Select RL products offer ideal flavor complements to make them extra special!

Also, I was able to get in the kitchen for a 'jam session' last week and have added 2 VERY rare fruit marmalades to my holiday roster. As I've said before, the danger to the citrus industry of spreading contagious pathogens prevents this plant material from circulating freely around the globe, and I am fortunate to find access to these fruits.

NEW FRUIT MARMALADES

Marrakesh Limetta Marmalade

was a stand-out in last year's Limited Edition Marmalade Collection, and I was able to gather enough fruit for one more batch of this spectacular product. The Marrakesh limetta is a very rare, dimpled, perfumed North African citrus in the Gene Lester Collection. It has a unique floral lemon-lime flavor, enhanced here with Bearss lime, Meyer lemon and white grapefruit juices. Superb color and flavor-if anyone were to press me to reveal my favorite child, this would be it. The supply won't last long, and who knows when I'll be able to make it again. This tree fruits lightly and there is, after all,



only one!

Several weeks ago a young Japanese woman rushed up to my Farmer's Market booth with an arm-load of bags and boxes and introduced herself. Rimiko hails from the Prefecture in Japan where the beloved sudachi citrus is grown, and she appears to be its number one cheerleader. Both sudachi and the similarly perfumed yuzu are used extensively in Japan, in everything from food to bath products.



There they prefer to harvest them green, and she had brought me several pounds from a farmer she had persuaded to plant them here, as well as a few from her own tree. They are very small with fine thin skins and a remarkable fresh, green and grassy lime flavor. I was able to eke out a quarter batch of **Sudachi Marmalade**, blending the sudachi with yuzu and lime juices. Only 16 4-oz. jars!! Worth experiencing-even if

Rimiko is successful in her crusade, it will be some years before this fruit is readily available here, if ever.

FRUITCAKES

While the Vintage White **Fruitcakes** are nearly gone, all the others are in stock (but starting to dwindle!). I urge you, if you haven't yet, to experience one of my three offerings and see what National Public Radio, the Wall Street Journal, renown radio personality Joan Hamburg and many others consider the world's finest. Taste for yourself the magic that a fruitcake made with the finest ingredients and baking art devotion can yield.



HOLIDAY GIFT SETS



My "[Choose Your Own](http://forbes.com/sites/nextavenue/2012/12/04/holiday-gift-items-from-second-act-entrepreneurs)" Holiday Duo Gift Sets are part of a special article here on Forbes.com You will find me under the "A Gift for Good Taste" section:
<http://forbes.com/sites/nextavenue/2012/12/04/holiday-gift-items-from-second-act-entrepreneurs>.

SPECIAL SAVINGS

I had a wonderful feedback for the Cyber Monday special shipping incentive I included in my last newsletter. In a show of deep appreciation I am extending that savings again...this time through December 15th! You will save \$10.00 off of shipping on any order of \$100/more. Simply include the code **SORL** under Notes, on the check-out page.

Here's to good times with good friends and family-as always,

My Best To You,

Robert Lambert
December 2012



Try it *FREE* today.