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Cape Cod Package Store

Giving Thanks

November 2007

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Dear danette,

**"Le Beaujolais
Nouveau est arrive!"**



In this issue you'll find out what all the fuss is about!

Plan ahead...Stop in today, **Friday, November 16th**. Starting at 3pm we'll be sampling wines that are a perfect match for your Thanksgiving menu. Have fun exploring food and wine pairings for the holidays!

Looking forward to the holidays, our focus is on what we can do for you! Send us a quick email at [**info@capecodpackagestore.com**](mailto:info@capecodpackagestore.com) with your requests. We'd love to hear from you. Share a favorite recipe or food and wine pairing. We just may publish it in an upcoming e-newsletter. Please share this with a friend!

Food & Wine Pairing



Why deal with the challenge of pairing specific wines with certain foods? Andrea suggests putting an assortment of bottles on your Thanksgiving table and let guests decide which ones to sample. It will add to the enjoyment of the meal and provide for an array of different tastes. Below we've directed you to links that should help 'wet your palate' and give you plenty to 'digest'!

[Our employee's suggestions...](#)

An article published on the **Food Network** website has wine pairing suggestions for everything from soup to nuts to make sure this Thanksgiving is a happy one!

"The Thanksgiving table presents the ultimate in food and wine pairing challenges. With such an abundance of flavors, how do you choose which wine to swirl and sniff? "

[Click here to read more...](#)

From a delicious and intimate meal for four, to a spectacular dinner for a crowd, **Food & Wine** Executive Food Editor Tina Ujlaki has created four web-exclusive menus that come with perfect wine pairings from Senior Wine Editor Ray Isle.

[We hope these recipes inspire you!](#)

Don't miss out...



Join the celebration! For 25 years now, there has been an annual tradition that occurs in homes, cafes, restaurants, pubs, bars, and bistros around the world on the third Thursday in November, when the 'new' Beaujolais arrives at one minute past midnight! Since 1985, it has become a worldwide race to be the first to serve this new wine of the fall harvest.

It's amazing to think that just weeks before, the wine was a cluster of grapes still on the vine in a vineyard located in the northern district of the Beaujolais region of France. In this young wine, astringent tannins normally found in red wines, haven't developed yet resulting in an easy to drink, fruity wine that tastes best when chilled. Its as close to a white wine that a red wine can get!

George Dubouef's Beaujolais Villages Nouveau 2007

is available at the Cape Cod Package Store today! Pick up a bottle to enjoy or share over the holidays!

Check out ChilledRed.com for a lot more information and serving tips!

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Cape Cod Brewery Tour

Just what you've been waiting for..our 2nd Annual private beer tasting and brewery tour at

[Cape Cod Beer](#)

Sample their **Berry Merry Holiday Ale** on November 28th starting at 6pm
Sign-up in the store or call us 508-775-2065.

Don't delay...Pre-register today.
Limited space available.

1336 Phinney's Lane, Hyannis
\$5 to be paid at the door.
Attendees will receive a gift.



Organic Tastings



Look forward to a special tasting of **organic wine and olive oil** on December 8th from 3-6pm. Melissa McClair from [Grape Moments](#) will be pouring **Quinta do Coa**, a red organic wine produced by CARM, a family owned winery in Portugal that has been making wine since the 17th century.

Also from CARM, we will be sharing with you an organic extra virgin dipping oil. With strong aromas of freshly cut apples and tomatoes, **Carm Olive dipping oils** exhibit a balance between fresh fruit, bitterness and pepper that defies description

So put it on the calendar, and treat yourself on your way home from work or holiday shopping!

In the spirit of giving

Gift Baskets...a great way of giving thanks to the special people in your life. Let Danette put together the perfect hostess gift with a selection of wines, crackers, cheese, nuts and chocolate in a basket with a festive bow.

Order by Monday by calling 508-775-2065 and schedule to pick it up on your way out of town or have it delivered!



STORE

*Wishing you a Happy
Thanksgiving*

from
John & Ann Pendergast

Andrea Pendergast
Danette Atsalis

and everyone here at

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