

PASQUALE BROTHERS

ESTABLISHED 1917

NOVEMBER 2016
Purveyor of Fine Foods

What an incredibly busy few weeks it has been for us here at Pasquale Brothers! In addition to business as usual at the store, we've been on three back-to-back trips to Italy, Spain and France to meet with some of our suppliers and to source out new products. In Paris, we attended SIAL (Salon International de l'Alimentation), the world's largest food innovation exhibition. Over the course of a few days, we were able to sample some of the best foods from across the globe.

With all of our European travel, our children were quick to point out that we'd missed out on fall apple picking. We did squeeze in a rainy visit to a pumpkin patch and stocked up on local produce. Nothing elevates a bowl of pumpkin soup made from freshly roasted pumpkin like a drizzle of gorgeous extra virgin olive oil.



CHARCUTERIE BOARD

We are slicing an incredible amount of meat for both our retail and wholesale customers these days. Charcuterie boards are easy to prepare for guests as an hors d'oeuvres. The key to making a great charcuterie board is variety.



In our board, we have used: Genoa salami, stagionata prosciutto, Calabrese salami and cured Italian sausage. In addition to a variety of meat, serve with both sweet and spicy condiments. We included dried figs, walnuts,

Spanish queen olives stuffed with chili peppers, banderillas (Spanish gherkin, olive, pepper and cocktail onion on a skewer), French grainy mustard and Italian green tomato mostarda.

You'll need some starch to serve with your board. We used Italian Macoritti - a crispy mini grissini. A sliced baguette is an easy option, or polenta crackers if you have gluten-free guests.

UPCOMING EVENTS

Dishing Up Toronto: Importing a Taste of Home.
November 26, 2016 from 6-9pm at the Pasquale Brothers Warehouse. For tickets visit:
www.wardmuseum.ca/dishinguptoronto

New Programming:

IMPORTING A TASTE OF HOME:
A SPECIAL EVENT AT THE PASQUALE BROTHERS WAREHOUSE

DATE: NOVEMBER 26, 2016
TIME: 6-9PM
LOCATION: PASQUALE BROTHERS WAREHOUSE
16 GOODRICH RD / ETOBICOKE, ON / M8Z 2H1

For tickets visit:
www.wardmuseum.ca/dishinguptoronto



Sponsored by:



Pasquale Brothers has been a family run business since 1917. When Edward Pasquale, an Italian immigrant, founded the company in the historic Ward area of Toronto, its sole purpose was to supply fellow Italian immigrants with familiar foods.

It quickly grew in popularity and Torontonians beyond the Italian community began to frequent the shop. In 1969 the family decided to focus its energy on the store where their passion for food flourished, and the manufacturing end was consolidated into the Unico brand. Join us on the eve of our 100th anniversary, to uncover the family stories behind one of Toronto's most recognized food brands.

