

July 21st, 2005

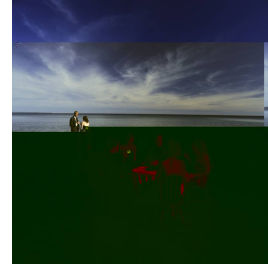
This Week's Caviar Mantra:

“Wit ought to be a glorious treat like caviar; never spread it about like marmalade.”

–Noel Coward

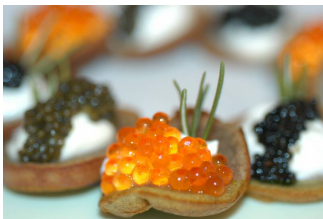


Taste Makers



Upcoming Events:

Alaskan Salmon Caviar Tasting ~ August 26th



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Culture

Caviar was not always a rare treat exclusive to the ultra wealthy. In the 19th century, salted pressed caviar was served with bread in saloons-- an original bar snack.

History

Although in recent memory caviar is associated with such exotic locations as the Caspian Sea, in the 19th century America was the world's leading caviar producer. The American caviar industry started when Henry Schacht, a German immigrant, opened a business catching Atlantic sturgeon on the Delaware River and began exporting caviar and smoked sturgeon to Europe. By the end of the 19th Century, America was producing 90% of the world's caviar.

Nutrition

Another great reason to enjoy caviar is that just 1 tablespoon of the delicacy has 1 g of Omega-3's. Increasing Omega-3 consumption to humans' historic average prevents heart attacks and promotes longevity.

Enjoy Nantucket



Enjoy Nantucket while we do the work . . .

Recent Events:

Zootopia 2005



Caviar Weekly by [Janelle](#).
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