

# HUBBELL & HUDSON FEATURES

Prices valid January 14 thru January 27, 2009

281-203-5600

[www.hubbellandhudson.com](http://www.hubbellandhudson.com)

24 Waterway Avenue, The Woodlands

across from Tinseltown | easy parking, see Web site for map

Market hours: Sun. thru Thurs. 8am - 9pm, Fri. thru Sat. 8am - 10pm

## BUTCHER

### Market-Made Berkshire Sweet or Hot Italian Sausage ~

**\$5.99/lb. (reg. \$7.99/lb.)**

Our sausage is made in-house with all-natural Berkshire pork.

### BUTCHER'S FEATURE

#### Berkshire All Natural Pork

Hubbell & Hudson brings superior quality meats to you from around the country — like Berkshire Farms All Natural Pork. For almost four centuries, the most flavorful pork has come from the Berkshire breed of hogs. Known as the “black pig” to many, the superior taste of Berkshire makes it the ideal choice for everything from tasty barbecued chops to moist delicious hams.

### Berkshire Country Style Ribs~

**\$4.99/lb. (reg. \$6.29/lb.)**

Farm-fresh and all-natural heirloom pork. The most tender, moist and flavorful pork you can buy.

## SEAFOOD

### Fresh Farm-Raised Rainbow Trout ~

**\$7.99/lb. (reg. \$9.99/lb.)**

Mild with a delicate nut-like flavor. The flesh is tender, flaky and soft. A little butter, lemon and parsley will bring out the delicate flavors.

### Fresh Wild-Caught Red Snapper Fillets ~

**\$14.99/lb. (reg. \$16.99/lb.)**

Firm in texture, low in fat, mild and delicate in flavor. A very versatile fish that can be prepared many different ways.

## BAKERY / PASTRY

### Apple Pecan Bread ~

**\$3.99/ea. (reg. \$4.99/ea.)**

New in our bakery. Fresh apples blended with crunchy pecans in a bread that will leave a lasting impression with family and guests.

### Italian Cream Cake ~

**\$22.99/ea. (reg. \$26.99/ea.)**

A layered Italian dessert with luscious cream cheese icing. Makes any meal a special occasion.

## FRUITS & VEGETABLES

### Rising C Ranch Satsuma Mandarin ~

**\$1.29/lb. (reg. \$1.79/lb.)**

Developed in Japan from seedlings originating in China. Excellent for eating out of hand and in salads. Exclusively at Hubbell & Hudson.

### Jazz Apple ~

**\$2.49/lb. (reg. \$2.99/lb.)**

Cross between a Braeburn and Gala. Jazz has excellent flavor, particularly if you like sweeter apples.

### Organic Chards ~

**\$1.69/ea. (reg. \$1.99/ea.)**

Chards have shiny green ribbed leaves, with stems that range from white to yellow and red depending on the cultivar.



COOKING SCHOOL

SIGN UP IN STORE OR ONLINE

### Japanese Soups with Cody Psenda

January 17 • 4 - 7pm, \$60.00 per seat

Join Cody for this informative and entertaining series as he demonstrates tips and techniques and shares experiences from his vast culinary background. All while increasing your soup repertoire by learning to make savory Japanese soups.

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## MARKET

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### Golden Star White Jasmine Sparkling Tea ~ New Arrival

\$11.99/ea. (reg. \$12.99/ea.)

Made in small batches using the finest organic tea. 730 ml.

### Morgan's Freshly Handmade Salad Dressing ~ New Arrival

\$3.99/ea. (reg. \$4.59/ea.)

Top off your salad with fresh hand-made dressing or try as a vegetable dip. In the produce section. 12 oz.

### Hubbell & Hudson Pasta Sauce ~

\$4.99/ea. (reg. \$5.49/ea.)

100% natural. Made in small batches with vine-ripened tomatoes and the freshest ingredients. Try all four varieties. 26 oz.

## CHARCUTERIE

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### Aurelia's Chorizo ~

\$17.00/lb. (reg. \$18.00/lb.)

This mild chorizo is made from a generations-old family recipe right here in Texas. Quality cuts of pork and beef are combined with freshly ground garlic and imported Spanish paprika from the la Vera region of Spain, and then hardwood smoked and hung to dry and cure for several weeks.

## CHEESE

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### Drunken Goat (Queso de Murcia al Vino) ~

\$16.00/lb. (reg. \$19.00/lb.)

This semi-soft goat cheese, from the village of Jumilla, is soaked in Doble Pasta wine for 72 hours. Then it is aged for roughly 75 days giving it a sweet, smooth flavor.

## FLORAL

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### California Field Tulips ~

\$9.99/bunch (reg. \$12.99/bunch)

An amazing selection of bright color to liven your home and cheer you.

## CHEF'S CASE

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### Buy One House-Made Salad Dressing or Vinaigrette and Get One Free ~

Buy one at regular price, get the second one of equal or lesser value free. As used in our bistro and our sandwich/salad bar.

### Trout Almandine ~

\$13.99/lb. (reg. \$15.95/lb.)

Fresh trout that is absolutely delicious.

## BEER ALLEY

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### Dixie Blackened Voodoo Lager~

\$6.99/6-pack (reg. \$8.79/6-pack)

This New Orleans favorite is finally back! A dark amber beauty with caramel notes and a hint of coffee in the finish. Pairs beautifully with Blackened Redfish topped with a spoonful of Gumbo.

## WINE DISTRICT

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### Archery Summit Premier Cuvee Pinot Noir 2006 ~

\$44.99/750 ml. (reg. \$59.99/750 ml.)

This scarlet red gem bursts with aromas of black cherry, rose petal, vanilla bean and savory spices.

## NEW AT HUBBELL & HUDSON

### Bistro Open for Breakfast, Lunch & Dinner ~

The bistro is now open for breakfast, lunch and dinner seven days a week. Meaning you can sample the best of the market at the creative hands of our master chefs every meal of the day. Our innovative menus change as quickly as in-season inspiration arrives in the market. Visit our Web site or call 281.203.5643 for reservations.

### Golden Star Tea Exclusively at Hubbell & Hudson ~

Made in small batches using the finest organic tea, sweetened with organic raw cane juice and finished with a mild fermentation that combines age-old traditions with modern winemaking techniques.

### Rising C Farm Citrus ~

Rising C Farms believes in nature taking its course so that fruit is ripened on its own time. Factors such as weather conditions can have an adverse effect, but Rising C believes that the primary goal should be fruit that is better tasting, and therefore worth the risk.