

MARSELS



Fall 2008

MagicKitchen.com's Seasonal Newsletter for the Best in Home Delivered Gourmet Food

From the President's Table

Feel that chill in the air? Fall is knocking at our doors, and so is one of the busiest seasons of the year. Don't forget to include us in your weekly meal plans – you'll thank yourself as soon as you've got monthly PTA meetings to attend, a ton of homework to help with, and late nights out at your child's soccer practices. Don't stress - we've got a ton of ideas in this newsletter to make the meals you eat this autumn delicious and hassle free!

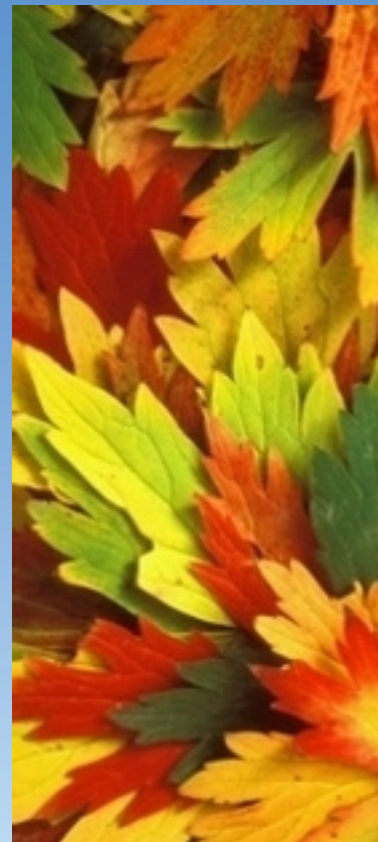
We've featuring the very best California-fresh produce and ingredients for our fall lineup, and are excited to bring you dishes such as a plump apple-stuffed pork tenderloin and our garden medley lasagna made with organic, whole-wheat pasta. If you're looking for something healthy to kick-start your fall, we recommend ordering from our selection of more than twenty Healthy Choices bundles. Or perhaps you're in the mood for comfort food? Try our Classic Meatloaf or our Gourmet Macaroni and Cheese. And if heartwarming desserts are what you seek, we've got your sweet tooth covered with a cinnamon and brown sugar-laced "Bada-Bing" Cherry Bread Pudding and our newest recipe, a tender Apple Pie.

And don't forget – our meals also make great gifts (see page 2 for ideas) whether you're looking for a hostess gift or merely looking to jump-start your holiday shopping for friends, co-workers, and family this fall.

Happy Dining,

Michelle Tayler
President

Greg Miller
CEO



*Autumn is a
second spring
when every
leaf is a flower.
~Albert Camus*



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MagicKitchen.com's Menu Updates

Whether you're a regular customer or a newcomer to MagicKitchen.com, we're sure you'll welcome our newest menu items. We've added new sides, a host of hearty mains, and menus that cater to diabetics. Read on for a taste of our newest offerings:

Diabetic Meals

We're excited to introduce our new Diabetic Meal Program, aimed at helping people with diabetes live an active, happy life – without worrying about weighing, measuring, or cooking their food. Our prepared diabetic meals offer nutritious, ready-to-eat dishes that meet or exceed the daily reference intake's nutritional requirements. Just visit <http://www.diabeticmealprograms.com/>, and soon you'll be eating such dishes as New Orleans Chicken with Rice, Beef & Bowtie Pasta, and piping hot Chicken Pot Pie.

Fall Soups

Dip your spoon into a legendary bowl of French Onion soup. Ours begins with slow-cooked, caramelized onions to which we add homemade beef stock, spices, red wine, and herbs. The finishing touches are a crouton and layer of parmesan cheese. All you have to do is heat the soup, pour yourself a glass of French wine, and sit down to enjoy this Parisian favorite.

New Sides

Invite a healthful side dish to the dinner table with our Barley Vegetable Pilaf. This delicious dish marries a serving of nutty pearl barley with fresh sliced mushrooms, and hot cooked vegetables like garden-fresh peas and slivered carrots to create a high-fiber accompaniment to any meal.

Hearty Mains

Meat-lovers will rejoice when a forkful of our delectable Sliced Beef Tri-tip au Jus crosses their lips - even more so because the dish is made using tender grass-fed beef. Pair this easy-to-prepare main with a signature side dish – perhaps our Broccoli and Cauliflower with Cheese Sauce – and a dinner roll to sop up the leftover juices on your plate.

Gift Ideas Galore!

We're guessing you've already started your lengthy holiday gift list. What's more, we bet it includes plenty of tough-to-buy-for people – the distant relative, your children's teachers, the recipient of the office Secret Santa - the list gets longer every year. MagicKitchen.com to the rescue! We're the perfect gift source for your loved ones and those challenging individuals on your list, who'll thank you dearly when they realize you've given them a break from the kitchen with the help of MagicKitchen.com.

For starters, check out our food gift packages at www.MagicKitchen.com/food-gifts.html. There's something for every taste and dietary need from gifts for comfort food lovers to those catering to vegetarians. A favorite gift this time of year is our "Sweet Dreams Dessert Bundle" that includes New York-style Ricotta Cheesecake, U-Bake Apple-Raisin Strudel, Chocolate Ganache Cake, Classic Carrot Cake and our always popular Panna Cotta with fresh raspberry sauce.

Still not sure which gift would work best? Consider purchasing a gift certificate so that special someone can select a gift that suits their culinary cravings; just visit MagicKitchen.com/gift_certificates.html. And remember, gift certificates also make great corporate gifts. We're happy to work with you and create gifts to suit your needs and budget, and we will include corporate branding if you wish.





Thinking Thanksgiving

We're barely into September and already we've got visions of Thanksgiving turkey and mashed potatoes dancing in our heads. Sound familiar?

Just thinking about those lavish dinners you threw in years past can cause a stress-induced headache. Thankfully, this year you can rely on MagicKitchen.com to meet your Thanksgiving needs. We're going to have a sumptuous feast ready for you and your gathering to gobble gobble – no matter the size of the crowd. Watch the web site for details on ordering your Thanksgiving meal for 2 people or 20! Or make a meal from these Thanksgiving-esque dishes:

Turkey Alternative

Our new Hickory Ham Slices are just like those grandma used to make – only a bit healthier because we've taken out some of the sodium. The tender, moist slices are a perfect accompaniment for mashed potatoes and offer an alternative for those few souls you'll be serving who don't like Thanksgiving turkey.

Not Your Average Stuffing

Forget about serving out-of-the-box stuffing this year. Instead, place an order for our quick, easy Apple and Sage Stuffing side dish. This flavorful, age-old favorite is a medley of gourmet wheat bread, spices, fresh applesauce, sage, and freshly diced and sautéed onions and celery. Best of all, it's ready to serve in less than 5 minutes.

Potato Magic

Don't exert your energy making mashed potatoes this year. Instead source this perennial Thanksgiving side from us. Our best selling Magic Mashed Potatoes side dish takes fresh, boiled Yukon potatoes and mashes them with milk and a secret spice blend that your guests are sure to love.

Eat Your Veggies

Give everyday carrots an update at your Thanksgiving table with our Buttered Carrots side dish. We slice fresh carrots and steam them briefly, then toss them with butter, olive oil, parsley, salt, and pepper. All you have to do is microwave and serve.

Pleasurable Pie

The saying "easy as pie" never applied so well to anything like it does to making our cinnamon-laced Apple Pie. Our pastry chef put all his energy into perfecting a recipe with a flaky crust and a tart filling layered with sugar and spices so all you have to do is heat it and serve – we're thinking à la mode.

Need to Include? Should you be interested in our Thanksgiving package details when they come out, you can also contact us at info@MagicKitchen.com or toll free at 877-516-2442 to be on the list to receive this information.

Yes, Chef!

Easy Ratatouille

There are so many beautiful, colorful vegetables crowding the markets at this time of year. Take advantage of the bounty with this simple, delicious vegetable bake from foodandwine.com!

Ingredients

- 3 tablespoons extra-virgin olive oil
- 1 medium onion, thinly sliced
- 1 garlic clove, coarsely chopped
- 2 large tomatoes (about 1 pound), halved and sliced 1/2 inch thick
- 1 medium eggplant (1 pound), cut into 1-inch dice
- 1/2 pound zucchini, sliced crosswise 1 inch thick
- 1 medium red bell pepper, cut into 1-inch pieces
- 1 bay leaf
- Salt and freshly ground pepper

Heat the olive oil in a large, deep skillet. Add the onion and cook over moderate heat until softened, about 5 minutes. Add the garlic and cook for 1 minute. Reduce the heat to moderately low and add the tomatoes, eggplant, zucchini, bell pepper and bay leaf. Season with salt and pepper, cover and cook, stirring occasionally, until the vegetables are very tender, about 1 hour. Discard the bay leaf and serve warm or at room temperature.

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Something Sweet to Finish a Great Meal

There's no better way to top off a wholesome dinner than with a joyous dessert. And because fall weather can mean anything from summery days to nippy nights, we're offering a variety of desserts to fit the fickle season.

On those days you can't let go of summer yet, try our signature dessert: a creamy Panna Cotta with Raspberry Sauce. Or, if you find yourself eager to curl up with something warm, try our belly-warming U-Bake Apple-Raisin Strudel. (Pictured Here). And if you find yourself with sweet cravings more often than not, stock up on five satisfying desserts by ordering our Sweet Dreams Dessert Bundles.



Easy Fundraising

We at MagicKitchen.com believe in giving back to our community. Let us help you develop ways to raise funds.

For information on fundraising with MagicKitchen.com, simply click on the Charity Fundraising page on our home page to review our corporate presentation. Alternatively, email us at:

☎: 1-877-MAGIC (877-516-2442)



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