

Dear Friend of Radio Liberty,

Following is a list of spice blends from Olde Westport Spice that we have decided it was time to share with people that may not know about them. We have used these particular blends for upwards of 15 years. There isn't a week that many times Dr. Stan will say at dinner, "That is so good." The reply from either my son or myself is "Thank Olde Bill," the founder of Olde Westport Spice.

It is apparent that a lot of thought has gone into these spice blends. Any time a recipe says "Italian," we go to the Italian Spice Blend rather than all the spices that are listed in the recipe. Depending on your taste, you can use a little or a lot of the blend. The same goes for the other blends. A starter recipe is given on each jar. It encouraged us to be creative with our cooking.

Recently, we decided to be creative, and started taking thin-sliced chicken breasts and just sprinkling them with the various spice blends to see how it went. We let them sit for a while until the spices pretty much dissolve into the chicken, then fry them very gently in olive oil or butter. We are now in big trouble. We have to decide which spice we want to use when we want to cook the chicken breasts – which is more frequent! It just dawned on me that we should do the same with fish.

One of the other great things about these spice blends is that they do not contain dangerous ingredients such as MSG to enhance the flavor. That is one of the main reasons we started using them.

If you like beef gravy, you won't find anything better than the Beef Sauce Blend. It not only contains the flavorings, but also a thickening agent. We like our gravy thick, so sometimes we have to add water and corn starch so the flavor doesn't get too intense. If you like to add beef flavor to any of your recipes, this is absolutely the way to go. A little Worcestershire Sauce can be added as well.

A few weeks ago, I got to thinking about the rice, pasta, etc. that we have stashed away in case of an emergency. Over a period of time, many of these items may get a stale flavor. Then, the thought dawned on me that the use of Olde Bill's Westport Spice mixes would make any of these items palatable with the use of other stored items on hand.

We hope you will try these spice blends and enjoy them. We are starting with the small jars for people to try. If we get requests, we can order larger jars.

Enjoy!

Barbara Monteith

**RADIO LIBERTY**  
**Olde Westport Spices**

<u>ITEM</u>	<u>PRICE/ea</u>	<u>QTY</u>	<u>\$TOTAL</u>
<b>BEEF SAUCE: (5 oz)</b> Cornstarch, Beef Base (salt, hydrolyzed vegetable protein, dextrose, modified cornstarch, maltodextrin, 2% tricalciumphosphate to prevent caking), Salt, Tomato, Carrot, Onion, Black Pepper, Garlic, and Spices. # of servings not listed.	<b>\$7.00</b>	_____	_____
<b>BBQ STEAK DRY RUB: (5. oz)</b> Black Pepper, Salt, Dextrose, Cayenne, Pepper Sauce powder (aged cayenne pepper, vinegar, salt, garlic, maltodextrin, and silicon dioxide), and a Special Blend of Spices and Onion. 142 servings ¼ tsp (1g)	<b>\$7.00</b>	_____	_____
<b>CAJUN SPICE BLEND: (5 oz)</b> Salt, Onion, Cayenne Pepper, Paprika, Black Pepper, Seasonings, Garlic, Green Pepper, and a very special blend of spices. 142 servings ¼ tsp (1g)	<b>\$7.00</b>	_____	_____
<b>CHILI SPICE BLEND: (5 oz)</b> Mild Chili peppers, Spices, Corn Flour, Chicken base (salt, dextrose, food starch, maltodextrin, onion, hydrolyzed vegetable protein, natural and artificial flavor, oleo resin turmeric, Onion, Salt, Garlic. # of servings not listed.	<b>\$7.00</b>	_____	_____
<b>ENCHILADA SEASONING BLEND: (4.5 oz)</b> Corn Flour, Chile, Pepper, salt and spices. # of servings not listed.	<b>\$7.00</b>	_____	_____
<b>GARLIC SHAKE: (5.7 oz)</b> Lots of Garlic, some Salt, a blend of spices, a Little Chile Caribe, Black Pepper, and Onion. 162 servings ¼ tsp (1g)	<b>\$7.00</b>	_____	_____
<b>ITALIAN SPICE BLEND: (5.65 oz)</b> Cornstarch, Salt, Onion, Paprika, Green Peppers, Spices, and Garlic. # of servings not listed.	<b>\$7.00</b>	_____	_____
<b>TACO SPICE BLEND: (4.6 oz)</b> Chili peppers, Spices, Salt, Garlic, Onions. # of servings not listed.	<b>\$7.00</b>	_____	_____

**\*\*Spices ship via Priority Mail (see rate chart on back of order form) 3 bottles is 1 pound for Priority calculations. If only ordering 1 bottle of spice, then 1<sup>st</sup> class \$3.50**

NAME: \_\_\_\_\_  
 ADDRESS: \_\_\_\_\_  
 \_\_\_\_\_  
 PHONE #: \_\_\_\_\_  
 VISA/MC/DISCOVER: \_\_\_\_\_

SUBTOTAL: \_\_\_\_\_  
 CALIF: 8.25% S.T. \_\_\_\_\_  
 \*\* SHIPPING: \_\_\_\_\_  
 TOTAL: \_\_\_\_\_  
 EXP. DATE: \_\_\_\_\_

**Credit card orders may be faxed to: (831) 464-8427 or call (800) 544-8927**  
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