

August 3rd, 2005

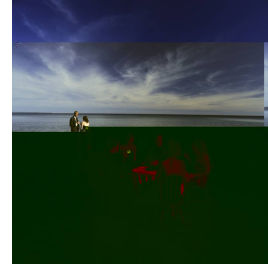
**This Week's Caviar Mantra:**

“Some people wanted champagne and caviar when they should have had beer and hot dogs.”

–Dwight D. Eisenhower



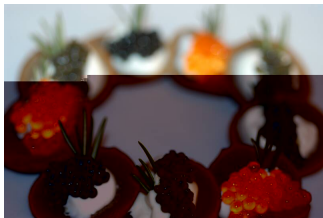
**Taste Makers**



**Upcoming Events:**

**American Trio**

Tasting ~ August 14th



Gourmet Boutique  
Boston Copley Westin

**Wild Alaskan Salmon**  
Tasting ~ August 26th



**Recent Events:**

**Zootopia 2005**



**Culture**

Before caviar became synonymous with extravagance and luxury, opulent hotels like the Waldorf Astoria served complimentary caviar simply as an “amuse-bouche” before a lavish, five-course meal was served.

**History**

Despite its rich Russian history, it turns out that demand for caviar is highest in the European Union, Switzerland, the United States and Japan. These countries are responsible for importing 95 percent of the world's total caviar.

**Nutrition**

Caviar has long been appreciated for its exceptional nutritional value. Fish roe are rich in the proteins Arginine, Histamine, Isoleucine, Lysine and Methionine.

**Enjoy Nantucket**



Enjoy Nantucket while we do the work . . .

Caviar Weekly by [Janelle](#).  
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