

Nice and crisp

Cracking the Market

Lesley Stowe Fine Foods' Raincoast Crisps are such a hit that they have become the company's mainstay, elbowing out the catering end of the business.

The company just launched a third flavour, adding to the Original and the Rosemary Pecan flavours. The new one, Fig and Olive, begs for a cheese accompaniment. It's very good with blue cheese but it will adapt to any cheese. Add some prosciutto and balsamic vinegar and you have a Mediterranean trinity.

The rustic Raincoast Crisp, twice-baked like a biscotti, is a hard cracker loaded with seeds and grains. General manager Maggie Aro says it's selling across Canada and the market just keeps growing. She says the Rosemary Pecan cracker (she prefers to call them crisps or seeded crackers) is "unbelievable with St. Andre cheese," adding the crisp is relatively low in fat in case anyone's worried about the triple cream cheese.

And the Original, she says, is lovely with the smoked trout mousse the company sells at its new, larger location (at 1685 West Fifth), or with a sharper cheese, like cheddar. The food boutique at the new location is open Fridays only.

Raincoast Crisps retail for \$6.95. Retailers include Bruce's Country Market (Maple Ridge), Capers Community Market, Choices Market, Cioffi's Meat Market and Deli (Burnaby), Gourmet Warehouse, Dussa's Ham and Cheese (Granville Island Public Market), Les Amis du Fromage, Meinhardt Fine Foods, Nester's Markets, Planet Organic (Port Coquitlam), Save On Foods, Stongs, Thrifty Foods, Urban Fare and Whole Foods Market.

— Mia Stainsby

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