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#### IN THE UNITED STATES PATENT AND TRADEMARK OFFICE BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

Proceeding	91208141
Party	Plaintiff Goya Foods, Inc.
Correspondence Address	STEPHEN L BAKER BAKER AND RANNELLS PA 575 ROUTE 28, SUITE 102 RARITAN, NJ 08869 UNITED STATES officeactions@br-tmlaw.com, s.baker@br-tmlaw.com, r.mcgonigle@br-tmlaw.com, k.hnasko@br-tmlaw.com,jld@br-tmlaw.com
Submission	Motion for Summary Judgment
Filer's Name	John M. Rannells
Filer's e-mail	jmr@br-tmlaw.com
Signature	/John Rannells/
Date	06/12/2014
Attachments	91208141 Motion Brief Summary Judgment.pdf(186517 bytes ) 91208141 Decl Colon w ex 1 and 1st pt ex 2.pdf(5392013 bytes ) 91208141 2nd pt ex 2 to Decl Colon.pdf(3445117 bytes ) 91208141 exs 3 and 4 Decl Colon.pdf(3418695 bytes ) 91208141 Decl Rannells w 1st half ex 1.pdf(3225768 bytes ) 91208141 2nd half ex 1 and ex 2 to Decl Rannells.pdf(3712185 bytes )

# IN THE UNITED STATES PATENT AND TRADEMARK OFFICE BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

X	
GOYA FOODS, INC.	: Opposition No.: 91208141
Opposer, v.	: :
MARQUEZ BROTHERS INTERNATIONAL, INC.	: Mark: CASERA : Ser. No. 85430918
Applicant.	: : :
X	
***************************************	

# I. PROCEDURAL BACKGROUND

OPPOSER'S MOTION AND SUPPORTING BRIEF FOR SUMMARY JUDGMENT

Opposer, Goya Foods, Inc. ("Goya") moves for summary judgment granting Goya's opposition to application Ser. No. 85430918 for the mark CASERA for "chorizo, longaniza, deli meats, namely hams, turkey" on the basis of likelihood of confusion with Goya's identical CASERA mark for similar and related goods and Goya's nearly identical mark CASERITA for similar and related goods. Accompanying this motion are the declaration of Opposer's Vice President of Sales and Marketing, Conrad Colon ("Decl. Colon"), and declaration of the undersigned, John Rannells ("Decl. Rannells") attorney for Goya.

This proceeding is still in the discovery stage and accordingly, this motion is timely filed.

#### II. PRELIMINARY STATEMENT

Both parties to this proceeding are food purveyors and both market their goods to, *inter alia*, the Hispanic communities. *See* Decl. Colon ¶13. Goya is the owner of two incontestable

trademark registrations which are being relied upon by Goya in this proceeding. *See* Notice of Opposition ¶5. *See also*, TESS/TARR copies of said registrations attached to the accompanying declaration of Conrad Colon ("Decl. Colon") as Exhibit 1. Goya is further relying upon its common law rights in its CASERA mark for goods not set forth in the Goya registrations, namely for the additional goods, rice and olives and in its CASERITA mark for ham croquettes and tamales. Goya's incontestable registrations are:

Reg. No. 2740494 for the mark CASERA for "processed vegetables."

Reg. No. 3040516 for the mark CASERITA for "chicken croquettes."

Goya currently sells the following products under its CASERA brand trademark: rice, canned tomato sauce, canned white beans, canned black beans, canned garbanzo beans, canned pinto beans, canned green peas, canned black eyed peas, canned pigeon peas, canned kidney beans, canned pink beans, and bottled olives. See, Decl. Colon, ¶5.

Sales by Goya of its CASERA brand products has averaged in excess of \$8.57 million annually over the past 7 years.

Goya currently sells the following products under its CASERITA brand trademark: chicken croquettes, ham croquettes, and prepared tamales. See, Decl. Colon, ¶6.

The application being opposed is:

Ser. No. 85430918 for the mark **CASERA** for "chorizo, longaniza, deli meats, namely hams, turkey."

The similarity of the parties respective marks are discussed in Section C1 below.

The similarity and relatedness of the parties' respective goods are discussed in Section C2 below.

<sup>&</sup>lt;sup>1</sup> Canned beans, canned peas and canned tomato sauce all fall within the recitation of goods in the registration, namely, "processed vegetables."

<sup>91208141</sup> Opposer's Brief summary judgment

#### III. LEGAL ARGUMENT

The "determinative" issue on a motion for summary judgment is whether the moving party has demonstrated the lack of any genuine dispute of material fact, with all ambiguities and inferences resolved against the movant. Rule 56(c) Fed. R. Civ. P. See also, Adickes v. S.H. Kress & Co., 398 U.S. 144, 157 (1970). Here, there can be no genuine dispute of a material fact. Opposer has priority; the parties marks (and in particular the identical mark CASERA) are confusingly similar; and the parties' respective goods are similar and related. Further, such goods are legally presumed to travel through the same channels of trade to the same types of consumers.

#### A. Opposer Has Priority

Priority is not an issue in this proceeding. The application in issue is a Section 1B application with no evidence that the mark has ever been used on the goods recited therein. *See* Decl. Colon ¶12, and Decl. Rannells ¶5 and Ex. 2 attached thereto. Opposer has proved ownership of two incontestable registrations, one for the identical mark CASERA and one for the highly similar mark CASERITA both for food products related to the food products recited in the application in issue, making priority a moot point. *See Oxford Pendaflex Corp. v. Anixter Bros. Inc.*, 201 USPQ 851, 853 (TTAB 1978); and *Black & Decker Mfg. Co., v. Bright Star Industries*, 220 USPQ 891 (TTAB 1983). Further, Opposer has demonstrated actual priority, having sold a variety of food products under its CASERA mark since 1993 (and its predecessors in interest since 1979) and a variety of food products under its CASERITA mark since 1972. *See* Decl. Colon, ¶¶ 4-6.

#### B. Summary Judgment Is Appropriate

As stated in Section 528.01 of the TBMP, "the summary judgment procedure is regarded as 'a salutary method of disposition,' and the Board does not hesitate to dispose of cases on summary judgment when appropriate" [citing cases].

Opposer, as the moving party, has the burden of demonstrating the absence of any genuine dispute of material fact, and that it is entitled to judgment as a matter of law. *Id. See also, Corporate Document Services Inc. v. I.C.E.D. Management Inc.*, 48 USPQ2d 1477, 1479 (TTAB 1998).

The present case is particularly suited to summary judgment procedure as analysis of the *DuPont* factors demonstrates that confusion is likely, the governing material facts described herein are not in dispute, and summary judgment has been granted by the Board and the Courts in instances similar to the present proceeding.

# C. Analysis Of The DuPont Factors Demonstrates That Confusion Is Likely <u>To Result From The Simultaneous Use By The Parties Of Their Respective Marks</u>

In *In re E.I. duPont de Nemours & Co.*, 177 USPQ 563, 567 (CCPA 1973), the CCPA established a decisional process for determining likelihood of confusion in trademark cases. Thirteen (13) factors were propounded which are to be considered when there is sufficient evidence of record and where the same are relevant. Any one or more of the factors may control a particular case. *See In re Dixie Restaurants Inc.*, 41 USPQ2d 1531, 1533 (CAFC 1997).

#### The *DuPont* factors are:

- The similarity of the marks in their entireties as to appearance, sound, connotation and commercial impression;
- The similarity of and nature of the goods or services as described in an application or registration or in connection with which a prior mark is in use;
- The similarity of established, likely-to-continue trade channels:

- The conditions under which and buyers to whom sales are made, i.e. "impulse" vs. careful, sophisticated purchasing;
- The fame of the prior mark (sales, advertising, length of use);
- The number and nature of similar marks in use on similar goods;
- The nature and extent of any actual confusion;
- The length of time during and conditions under which there has been concurrent use without evidence of actual confusion;
- The variety of goods on which a mark is or is not used (house mark, "family" mark, product mark);
- The market interface between applicant and the owner of a prior mark;
- The extent to which applicant has a right to exclude others from use of its mark on its goods;
- The extent of potential confusion, i.e., whether de minimis or substantial; and
- Any other established fact probative of the effect of use.

While any these factors may be instructive, any one or more may be dispositive. See, In re Dixie Restaurants Inc., 41 USPQ 2d 1531, 1533 (Fed. Cir. 1997); see also, Shen Manufacturing Co. v. Ritz Hotel, Ltd., 73 USPQ 2d 1350, 1353 (Fed. Cir. 2004) (stating that the Board need not consider every DuPont factor). In making a judgment, courts focus on those factors that are most relevant. See, M2 Software, Inc. v. M2 Communications, Inc., 78 USPQ 2d 1944, 1947 (Fed. Cir. 2006) (courts "need to consider only the factors that are relevant[.]").

In this case the primary, controlling factors of record are (1) that the marks in issue are identical (i.e., CASERA and CASERA) and/or highly similar (CASERITA and CASERA); (2) the parties' respective goods are highly related; and (3) for purposes of this proceeding, the parties' respective goods are considered sold to and through the same channels of trade to the same ultimate consumers.

These primary factors, as well as the remaining factors of record overwhelmingly favor Opposer to such a degree that there must be a finding of likelihood of confusion as a matter of law.

1. The Parties' Marks are Identical in Appearance, Sound, Meaning and Commercial Impression (duPont Factor No. 1)

The first *DuPont* factor "requires examination of 'the similarity or dissimilarity of the marks in their entireties as to appearance, sound, connotation and commercial impression." *See Palm Bay Imports Inc. v. Veuve Clicquot Ponsardin Maison Fondee En 1772*, 73 USPQ2d 1689, 1691 (Fed. Cir. 2005). The marks at issue are as follows:

Opposer's marks are:

CASERA and its diminutive form CASERITA<sup>2</sup>

Applicant's mark is:

**CASERA** 

Obviously, the parties' respective CASERA marks are identical. In that regard, the similarities in appearance, sound, meaning and commercial impression cannot be in dispute. Further, "[s]imilarity in any one of the elements of sound, appearance and meaning may be sufficient to support a finding of likelihood of confusion. *See, e.g., Block Drug Co. Inc. v. Den-Mat Inc.*, 17 USPQ 2d 1315, 1317 (TTAB 1989), *aff'd*, 17 USPQ 2d 1318 (Fed. Cir. 1990). In this case, every element is identical.

As regards Opposer's CASERITA mark, it is merely the diminutive form of CASERA "and would be understood as such by any Spanish/Hispanic speaker." *See* Decl. Colon, ¶ 7.

Given that the marks are, at least in one case, identical, and otherwise highly similar, this factor overwhelmingly favors Opposer. There can be no genuine dispute of material fact regarding the same.

2. The Parties' Goods are Similar and related (DuPont Factor No. 2)

The following proposition is well established: When "the marks [of the parties] are the same or almost so, it is only necessary that there be a viable relationship between the goods or

<sup>&</sup>lt;sup>2</sup> See, Decl. Colon. ¶ 7.

services in order to support a holding of likelihood of confusion." In re Concordia International Forwarding Corp., 222 USPQ 355, 356 (TTAB 1983). It is not even necessary that the goods or services are competitive (although they are in this case). See In re Peebles Inc., 23 USPQ2d 1795 (TTAB 1992). See also, Warnaco Inc. v. Adventure Knits Inc., 210 USPQ 307 (TTAB 1981).

The Board must assess this factor [i.e., the similarity of the goods/services] by comparing Applicant's goods as recited in the application in issue ("chorizo, longaniza, deli meats, namely hams, turkey") with Opposer's goods as (1) recited in Opposer's registrations of record (processed vegetables and chicken croquettes) and (2) as used by Opposer (i.e., canned beans and peas, canned tomato sauce, rice and olives, meat croquettes and tamales). *See, Warnaco, supra, at* 210 USPQ 314-315. *See also, Oxford Pendaflex Corp. v. Anixter Bros. Inc.*, 201 USPQ 851, 855 (TTAB 1978); and *Octocom Systems Inc. v. Houston Computers Services Inc.*, 16 USPQ2d 1783, 1787-1788 (CAFC 1990).

It is also the established rule that where goods are broadly described in an application/registration, without any restriction as to classes of purchasers or trade channels, it creates the following legal presumptions: (1) that the description encompasses all goods or types of goods embraced by the broad terminology; (2) that the goods move through all of the channels of trade suitable for goods of that type; and (3) that they reach all potential users or customers for such goods. See, Warnaco, supra, at 210 USPQ 314; and Guardian Products Co., Inc. v. Scott Paper Co., 200 USPQ 738, 741 (TTAB 1978).

The goods recited in the application in issue ("chorizo, longaniza, deli meats namely, hams, turkey") are often combined with and used with the goods sold by Goya under Goya's identical CASERA mark (i.e., rice, canned tomato sauce, canned beans and canned peas, and

olives). In fact, there are many traditional dishes / recipes that combine such products. *See*, Decl. Colon, ¶ 10 and Exhibit 2 thereto (a printout from various third party websites showing a representative sample of traditional dishes and recipes all of which combine various of the parties' respective goods).

It is also common for consumers, including without limitation Hispanic consumers, to serve and eat many of the parties' respective goods at the same time, at the same meal, and on the same plate. *Id.* Further, those goods are all found in and would be purchased by consumers in their local grocery store, supermarket or bodega. If sold in the same store, then seeing such goods bearing identical or highly similar marks could only result in a likelihood of confusion amongst consumers. *See*, Decl. Colon, ¶ 11. Seeing such goods bearing the identical or highly similar marks can only result in a likelihood of confusion amongst consumers.

Further, annexed to the Rannells declaration as Exhibit 1 are copies of eighty seven (87) Section 1A trademark registrations/applications downloaded from the U.S.P.T.O.'s TESS database preceded by a summary list of the search results. The Section 1A trademark registrations each contain within the same registration goods recited in the application in issue in this proceeding and also goods recited in Goya's registrations and/or goods sold by Goya under its CASERA brand mark. The exhibit shows that such goods are often sold by a single source and also shows that the goods are related. *See, In re Albert Trostel & Sons Co.*, 29 USPQ2d 1783 (TTAB 1993), a case where only five (5) third-party registrations were made of record to evidence the relatedness of the differing goods involved therein and as evidence that the listed goods are of a type which may emanate from a single source". *Id., at* 1785-86.

Opposer has demonstrated that there can be no genuine dispute of material fact with regard to the similarity and relatedness of the goods of the parties here. Clearly, there is no dispute that there is a "viable relationship" between the parties' respective goods.

# 3. The Parties Trade Channels are Legally Identical (DuPont Factor No. 3).

There are no restrictions or limitations in Applicant's recitation of goods in the application at issue. As such, for purposes of this proceeding the following legal presumptions apply: (1) Applicant's goods encompasses all types of food products embraced by the broad terminology; (2) the parties' goods move or will move through all of the same channels of trade suitable for the offering and sale of such products; and (3) the parties' products reach or will reach the same potential users and/or customers. *See, e.g., Paula Payne Products Co. v. Johnson Publishing Co., Inc.*, 177 USPQ 76 (CCPA 1973); *Warnaco Inc. v. Adventure Knits, Inc.*, 210 USPQ 307, 314-15 (TTAB 1981); *Guardian Products Company, Inc. v. Scott Paper Company*, 200 USPQ 738, 741 (TTAB 1978).

Further, Goya's CASERA and CASERITA products are sold through standard channels of trade, namely, grocery stores, supermarkets and bodegas. *See* Decl. Colon ¶11. As admitted to by Applicant in admissions made by Applicant in response to Goya's Request for Admissions (i.e., admissions nos. 9-11, 15-17, and 21-23), Applicant intends to sell the products recited in its application in grocery stores, bodegas and supermarkets. *See* Decl. Rannells ¶5 and Ex. 2 thereto.

Accordingly, for purposes of this proceeding, the Board must find as a matter of law that the channels of trade are legally identical. This is not in dispute and favors Goya to such an extent that summary judgment should be awarded.

# 4. The Conditions Under Which and Buyers to Whom Sales are Made, *i.e.*, "Impulse" vs. Careful, Sophisticated Purchasers are Identical (DuPont Factor No. 4)

Again, there are no restrictions or limitations in Applicant's recitation of goods in the application at issue. As such, for purposes of this proceeding the following legal presumption (amongst others) applies: the parties' products reach or will reach the same potential users and/or customers. See, e.g., Paula Payne Products Co. v. Johnson Publishing Co., Inc., 177 USPQ 76 (CCPA 1973); Warnaco Inc. v. Adventure Knits, Inc., 210 USPQ 307, 314-15 (TTAB 1981); Guardian Products Company, Inc. v. Scott Paper Company, 200 USPQ 738, 741 (TTAB 1978).

Further, both parties to this proceeding are food purveyors and both market their goods to, *inter alia*, the Hispanic communities. *See* Decl. Colon ¶13.

Finally, the Board has recognized that purchasers of general grocery store food products are not sophisticated purchasers who exercise great care in making their purchasing decisions. The rule is that when both products are relatively inexpensive, comestible goods subject to frequent replacement, purchasers of such products are held to a lesser standard of purchasing care. *See, Specialty Brands, Inc. v. Coffee Bean Distributors, Inc.*, 748 F.2d 669, 23 USPQ 1281 (Fed. Cir. 1984).

Accordingly, for purposes of this proceeding, the Board must find as a matter of law that the parties' respective products reach or will reach the same potential users and/or customers. There can be no genuine dispute regarding this *DuPont* factor.

# 5. The DuPont Factors Nos. 7 and 8 (Concerning Actual Confusion) are Neutral

The filing basis for the application in issue is Section 1B. Further, Opposer is unaware of any use by the Applicant of the trademark CASERA on any of the goods set forth in the application being opposed. To Goya's knowledge, the Applicant's longaniza, chorizo, and ham products are sold by the Applicant bearing Applicant's EL MEXICANO brand trademark. Opposer is unaware of any sales of deli turkey by the Applicant under any brand. *See* Decl. Colon, ¶ 12.

Further, in response to Opposer's Request for Admissions, Applicant admitted that it has not used its mark on any of the goods set forth in the application in issue. *See* Decl. Rannells, ¶5 and Ex. 2 thereto (i.e., admissions nos. 3, 4 and 5).

There has been no chance for actual confusion to have arisen. Accordingly, this *DuPont* factor is neutral and does not raise any dispute.

### **CONCLUSION**

The present case is particularly suited to summary judgment, as analysis of the *DuPont* factors demonstrates that confusion is likely.

There is no genuine dispute of a material fact. Opposer has priority; the parties marks (and in particular the identical mark CASERA) are confusingly similar; and the parties' respective goods are similar and related. Further, such goods are legally presumed to travel through the same channels of trade to the same types of consumers.

Accordingly, Opposer respectfully moves that this Board enter judgment in its favor, granting the opposition.

Respectfully submitted,

John M. Rannells

BAKER AND RANNELLS PA

Attorneys for Opposer

#### **CERTIFICATE OF SERVICE**

I hereby certify that a true and correct copy of Declaration of John Rannells in Support of Opposer's Motion for Summary Judgment in re *Goya Foods, Inc. v. Marquez Brothers International, Inc.*, Opposition No. 91208141, forwarded by first class postage prepaid mail by depositing the same with the U.S. Postal Service on this 12 day of June, 2014 to the attorney for the Applicant at the following address:

Gregory N. Owen, Esq. Owen, Wickersham & Erickson 455 Market Street, Suite 1910 San Francisco, CA 94105

John M. Rannells

# IN THE UNITED STATES PATENT AND TRADEMARK OFFICE BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

X		
GOYA FOODS, INC.		<b>Opposition No.: 91208141</b>
Opposer,	:	
V.	:	
	:	Mark: CASERA
MARQUEZ BROTHERS INTERNATIONAL,	:	Ser. No. 85430918
INC.	:	
	:	
Applicant.	:	
• •	:	
X		

# DECLARATION OF CONRAD COLON IN SUPPORT OF OPPOSER'S MOTION FOR SUMMARY JUDGMENT

CONRAD COLON, declares and states:

- 1. I am the Vice President of Sales and Marketing of the Opposer, Goya Foods, Inc. (hereinafter "Goya"). I submit this declaration in support of Goya's motion for summary judgment granting Goya's opposition on the basis of likelihood of confusion.
- 2. I joined Goya in March 1958 and have been continuously employed by Goya for over fifty-five (55) years. In my capacity as Vice President of Sales and Marketing of Goya, I am primarily responsible for all marketing and I have a wide range of other responsibilities which include product development, packaging design, and sales and marketing for Goya's numerous products sold under Goya's trademarks.
- 3. I make this declaration upon personal knowledge and/or upon information from Goya's books and records pertaining to Goya's ownership and use of the marks CASERA and CASERITA.

- 4. Since December 1, 1993, the date that Goya purchased the rights in the CASERA mark from the Campbell's Soup Company, Goya has continuously sold CASERA brand food products in commerce. Goya's predecessors-in-interest were selling CASERA brand food products since 1979. Such products have included, capers, canned tomato sauce, canned red beans in broth, canned pink beans in broth, canned white beans in broth, canned black beans, canned garbazos in broth, canned kidney beans, and canned pinto beans.
- 5. As stated in paragraph 4 above, canned tomato sauce and canned beans and peas have been sold under the CASERA mark since 1979. CASERA brand olives have been sold by Goya since 1998 and CASERA brand rice since 2011. Goya currently sells the following products under its CASERA brand: rice, canned tomato sauce, canned white beans, canned black beans, canned garbanzo beans, canned pinto beans, canned green peas, canned black eyed peas, canned pigeon peas, canned kidney beans, canned pink beans, and bottled olives.
- 6. Goya has continuously sold CASERITA brand ham and chicken croquette products in commerce since 1972 (i.e., for over 40 years). Goya has continuously sold CASERITA brand prepared tamales since 1992.
- 7. I am fluent in the Spanish language. The term "caserita' is simply the diminutive form of "casera" and would be understood as such by any Spanish/Hispanic speaker.
- 8. Goya is the owner of the following incontestable U.S. trademark registrations, copies of which are attached as **Exhibit 1** hereto:

Reg. No. 2740494 for the mark CASERA for "processed vegetables"

Reg. No. 3040516 for the mark CASERITA for "chicken croquettes"

9. According to the books and records of Goya, sales of CASERA brand products over the last seven (7) years alone are well in excess of \$8.57 million annually in wholesale sales, as follows:

Year	Annual Wholesale Sales (In excess of)
2007	\$8 million
2008	\$9.8 million
2009	\$8 million
2010	\$8.4 million
2011	\$9.1 million
2012	\$8.2 million
2013	\$8.5 million
2014	\$2.3million (to date)

10. I have reviewed the Applicant's application in issue herein, namely Ser. No. 85430918 for the mark CASERA for "chorizo, longaniza, deli meats, namely hams, turkey." The goods listed in said application are often combined with and used with the goods sold by Goya under Goya's identical CASERA mark (i.e., rice, canned tomato sauce, canned beans of many varieties, and olives). There are numerous traditional dishes / recipes that combine "chorizo" and other of Applicant's products with the Goya CASERA products referred to above. In fact, Goya's own website (i.e., the "Recipe" section thereof) has many recipes that combine said products. Attached hereto as **Exhibit 2** is a printout from various third party websites and from Goya's own website (i.e., Recipe section) (**Exhibit 3**) showing representative examples of traditional dishes and recipes all of which combine various of the parties' respective goods. Attached hereto as **Exhibit 4** are a number of recipes for "chorizo croquettes" and "longaniza"

croquettes." It is common for many U.S. consumers, including without limitation Hispanic consumers, to serve and eat many of the parties' respective goods at the same time, at the same meal, and on the same plate.

11. Further, the parties' respective goods are all found in and would be purchased by consumers in their local grocery store, supermarket or bodega. Goya's CASERA and CASERITA products are sold through standard channels of trade, namely, grocery stores, supermarkets and bodegas. Seeing such goods bearing the identical or highly similar marks can only result in a likelihood of confusion amongst consumers.

12. Goya is unaware of any use by the Applicant of the trademark CASERA on any of the goods set forth in the application we are opposing. To Goya's knowledge, the Applicant's longaniza, chorizo, and ham products are sold by the Applicant under a different mark, namely Applicant's EL MEXICANO brand trademark. Goya is unaware of any sales of deli turkey by the Applicant under any brand.

13. Both parties to this proceeding are food purveyors and both market their goods to, *inter alia*, the Hispanic communities.

14. Goya believes it will be damaged by issuance of a registration for the application in issue herein.

I declare under penalty of perjury pursuant to 28 U.S.C. § 1746 that the foregoing is true and correct.

Executed at Secaucus, New Jersey on June 12, 2014.

CONRADICATON

#### **CERTIFICATE OF SERVICE**

I hereby certify that a true and correct copy of Declaration of Conrad Colon in Support of Opposer's Motion for Summary Judgment in re *Goya Foods, Inc. v. Marquez Brothers International, Inc.*, Opposition No. 91208141, forwarded by first class postage prepaid mail by depositing the same with the U.S. Postal Service on this 12 day of June, 2014 to the attorney for the Applicant at the following address:

Gregory N. Owen, Esq. Owen, Wickersham & Erickson 455 Market Street, Suite 1910 San Francisco, CA 94105

John M. Rannells

# IN THE UNITED STATES PATENT AND TRADEMARK OFFICE BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

GOYA FOODS, INC.	: Opposition No.: 91208141
Opposer,	<b>:</b> :
V.	:
MARQUEZ BROTHERS INTERNATIONAL, INC.	<ul><li>: Mark: CASERA</li><li>: Ser. No. 85430918</li><li>:</li></ul>
Applicant.	: : :

DECLARATION OF CONRAD COLON IN SUPPORT OF OPPOSER'S MOTION FOR SUMMARY JUDGMENT

# **EXHIBIT 1**



United States Patent and Trademark Office

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### Typed Drawing

**Word Mark** 

**CASERA** 

**Translations** 

The English translation of "CASERA" is "HOMELIKE".

Goods and Services IC 029. US 046. G & S: processed vegetables. FIRST USE: 19790100. FIRST USE IN

COMMERCE: 19900108

Mark Drawing Code (1) TYPED DRAWING

**Serial Number** 

78152443

Filing Date

August 8, 2002

**Current Basis** 

Original Filing Basis 1A

Published for

Opposition

April 29, 2003

Registration

Number

2740494

Registration Date

July 22, 2003

Owner

(REGISTRANT) Gova Foods, Inc. CORPORATION DELAWARE 100 Seaview Drive Secaucus

NEW JERSEY 07096

Attorney of Record

Stephen L. Baker

Type of Mark

TRADEMARK **PRINCIPAL** 

**Affidavit Text** 

SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20130530.

Renewal

Register

1ST RENEWAL 20130530

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Mark: CASERA

No Image exists for

this case.

US Serial Number: 78152443

Application Filing Date: Aug. 08, 200:

**US Registration Number:** 2740494

Registration Date: Jul. 22, 2003

Register: Principal

Mark Type: Trademark

Status: The registration has been renewed.

Status Date: May 30, 2013

Publication Date: Apr. 29, 2003

**Mark Information** 

**Goods and Services** 

**Basis Information (Case Level)** 

**Current Owner(s) Information** 

**Attorney/Correspondence Information** 

**Prosecution History** 

Maintenance Filings or Post Registration Information

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	May 01, 2013	Specimen	JPEG
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	Aug. 18, 2008	Section 8 and 15	MULTI
	Aug. 18, 2008	Specimen	JPEG
	May 21, 2008	File Jacket	JPEG
	May 21, 2008	Specimen	JPEG
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Published for

October 18, 2005

Opposition Registration Number

3040516

Registration Date

January 10, 2006

Owner

(REGISTRANT) Goya Foods, Inc. CORPORATION DELAWARE 100 Seaview Drive

Secaucus NEW JERSEY 07096

Attorney of Record

Stephen L. Baker

Type of Mark

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# **EXHIBIT 2**



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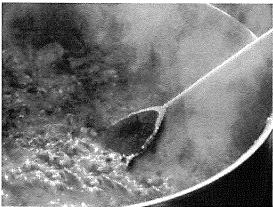
# **Chorizo Refried Beans**



(/chefs/tyler-florence.html) Recipe courtesy of Tyler Florence (/chefs/tyler-florence.html) Recipe courtesy Tyler Florence

SHOW: Tyler's Ultimate (/shows/tylers-ultimate.html)

EPISODE: Ultimate Huevos Rancheros (/shows/tylers-ultimate/800-series/ultimate-huevos-rancheros.html)



Tyler's Chorizo Refried Beans (02:05)

#### Total Time: 35 min

Prep: Inactive: 5 min Cook: 15 mln

Yleld: 4 servings Level: Easy

#### CATEGORIES >

Chorizo (/topics/chorizo.html), Side Dish (/topics/side-dish, html), Puree (/topics/puree.html)

#### Ingredients

#### 4 links smoked Mexican chorizo

1/4 cup extra-virgin olive oil oll/index.html)

1/4 white onion, finely diced

peeled and chopped

2 (15.5 ounce) cans red kldney

bean/Index.html)

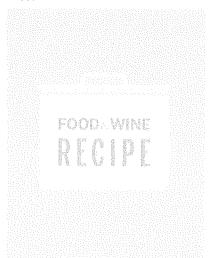
1 to 2 cups low-sodium chicken

(http://www.foodterms.com/encyclopedia/stock/Index.html)

Kosher salt and freshly ground black pepper

**Directions** Finely chop the chorizo into small dice. In a heavy-bottomed pot add olive oil and chorizo. Put the pot over low heat and slowly bring the heat up to medium. Fry the chorizo for a few minutes to Infuse the (http://www.foodtems.com/encyclopedia/olive\_olive\_oli. Using a slotted spoon remove about 1/4 cup of chorizo, for garnish (http://www.foodterms.com/encyclopedia/gamish/index.html), and set aside. To the remaining chorizo in the pot add the onion and garlic and fry until both are cooked, about 2 minutes. Add the beans (http://www.foodterms.com/encyclopedia/garfic/hurd and signal signal and simmer to allow the flavors to come together about 10 mlnutes. Season with salt and pepper, to taste. Use a potato masher to mash the beans into a coarse puree. Alternatively, you could let the beans cool for about 5 minutes and carefully puree in a food processor (http://www.foodterms.com/encyclopedia/food-(http://www.foodterms.com/encyclopedia/kidney-processor/index.html) until smooth. Transfer to a serving bowl.

### YOU MIGHT ALSO LIKE



# **Spiced Pinto Beans with Chorizo**

### Contributed by Dionicio Jimenez

- TOTAL TIME: 20 MIN
- SERVINGS: 4
- BASIC-EASY
- •FAST
- MAKE-AHEAD

Chef Way Dionicio Jimenez typically tops these soupy beans with homemade *chicharrones* (deep-fried pork skins), then serves them alongside grilled steak.

**Easy Way** These chorizo-studded beans are so hearty and deeply flavored that they can be a main course. Instead of making *chicharrones*, use store-bought fried pork rinds as a salty, crispy garnish.

### More Bean Recipes

- 1. 1 tablespoon extra-virgin olive oil
- 2. 1 small onion, finely diced
- 3. 1 garlic clove, minced
- 4. 1/2 teaspoon ground cumin
- 5. 1/4 teaspoon chipotle powder
- 6. 1/2 pound fresh Mexican chorizo or hot Italian sausage, casings removed
- 7. One 15-ounce can pinto beans, with their liquid
- 8. 2 tablespoons water
- 9. Salt and freshly ground pepper
- 10. 1 cup fried pork rinds, coarsely chopped, for garnish
- 1. In a medium saucepan, heat the olive oil until shimmering. Add the onion, garlic, cumin and chipotle and cook over moderate heat until softened, about 5 minutes. Add the chorizo and cook, breaking up the meat into small lumps with a spoon, until lightly browned, about 5 minutes. Add the beans and their liquid along with the water and simmer until slightly thickened, about 5 minutes. Season with salt and pepper. Spoon the beans into bowls, sprinkle pork rinds on top and serve at once.

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# **Chorizo and White Bean Stew**

If you can't find fresh chorizo, use any fresh sausage. For less heat, choose a sweet (mild) Italian sausage.

PUSEESCHIEFER EEN WOOR EN EN PROMEN AL PROFE AL FRANKE VOOR AS MIRCHES

#### **INGREDIENTS**

2 tablespoons olive oil, divided, plus more for drizzling

1 pound fresh Mexican chorizo or Italian sausage links

1 large onion, thinly sliced

4 garlic cloves, finely chopped

1 sprig thyme

2 15-ounce cans cannellini (white kidney) beans, rinsed

2 cups low-sodium chicken broth

Kosher salt, freshly ground pepper

5 ounces baby spinach (about 10 cups)

Smoked paprika (optional)

#### **NUTRITIONAL INFORMATION**

4 servings, 1 serving contains:

- ' Calories (kcal) 570
- ' Fat (g) 33

#### **PREPARATION**

View Step-by-Step Directions

Heat 1 tablespoon oil in a large skillet over medium heat. Add sausage and cook, turning occasionally, until browned and cooked through, 15-20 minutes. Transfer sausage to a plate.

Reduce heat to medium. Heat remaining 1 tablespoon oil in same skillet. Add onion, garlic, and thyme sprig. Cook, stirring occasionally, until onion is softened, 5-8 minutes. Add beans and broth and cook, crushing a few beans with the back of a spoon to thicken sauce, until slightly thickened, 8-10 minutes. Season with salt and pepper. Add spinach by handfuls and cook just until wilted, about 2 minutes.

Slice chorizo and fold into stew; add water to thin, if desired. Divide stew among bowls; drizzle with oil and sprinkle with paprika, if desired.

#### **KEYWORDS**

Cannellini Beans, Chorizo Recipes, Fall Food, Fast Easy Fresh, High Fiber Recipes, Paprika Recipes, Quick Recipes, Sausage Recipes, Spinach Recipes, Stew Recipes, Thyme Recipes, White Bean Recipes, Winter Food

RECIPE BY The Bon Appétit Test Kitchen

**PHOTOGRAPH BY** Brian W Ferry

- ' Saturated Fat (g) 9
- ' Cholesterol (mg) 65
- Carbohydrates (g) 41
- Dietary Fiber (g) 11
- ' Total Sugars (g) 4
- Protein (g) 29
- <sup>3</sup> Sodium (mg) 1640





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### Ellie's Chorizo & Beans



≟ By Rita~

Added July 01, 2004 | Recipe #94787

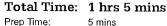
Categories: Pork Beans

Recipe

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5 mins

Cook Time:

1 hrs

Rita~'s Note:

This is easy and few ingredients with lots of flavor! You can wrap them in tortillas or serve it with tortilla

More

1/2 Photos of Elie's Chorizo & Beans

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### **Ingredients:**

#### Servings: 4

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8 ounces chorizo sausage

1 cup onion, diced

1 fresh jalapeno, diced

1 clove garlic, minced

1 (20 ounce) can Goya pinto beans, undrained

#### Directions:

- In a medium skillet, cook chorizo and drain if necessary.
- Add onions, garlic and Jalapeño, sautéing until soft.
- Add beans and let simmer for 1 hour over low heat and serve with tortillas, sour cream and salsa.

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Chorizo Lentil and Black Bean Hash By PAMELA D.

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#### Nutritional Facts for Ellie's Chorizo & Beans

Serving Size: 1 (241 g)	
Servings Per Recipe: 4	
Amount Per Serving	% Daily Value
Calories 477.1	
Calories from Fat 204	42%
Total Fat 22.7 g	34%
Saturated Fat 8.3 g	41%
Cholesterol 49.9 mg	16%
Sodium 704.7 mg	29%
Total Carbohydrate 42.0 g	14%
Dietary Fiber 13.4 g	53%
Sugars 2.3 g	9%
Protein 26.8 g	53%

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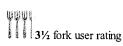
### **Chorizo and White Bean Stew**

Bon Appétit | February 2013

by The Bon Appétit Test Kitchen

Recipe

Reviews (41)



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92%would make

it again

41 reviews

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Pinte

photo by Brian W. Ferry

yield Makes 4 servings

active time

45 minutes

total time

45 minutes

If you can't find fresh chorizo, use any fresh sausage. For less heat, choose a sweet (mild) Italian sausage.

### **Ingredients**

add to shopping list

- 2 tablespoons olive oil, divided, plus more for drizzling
- 1 pound fresh Mexican chorizo or Italian sausage links
- 1 large onion, thinly sliced
- 4 garlic cloves, finely chopped
- 1 sprig thyme
- 2 15-ounce cans cannellini (white kidney) beans, rinsed
- 2 cups low-sodium chicken broth

Kosher salt, freshly ground pepper

5 ounces baby spinach (about 10 cups)

Smoked paprika (optional)

Ingredient info: Smoked paprika can be found at most supermarkets.

### Preparation

Heat 1 tablespoon oil in a large skillet over medium heat. Add sausage and cook, turning occasionally, until browned and cooked through, 15-20 minutes. Transfer sausage to a plate.

Reduce heat to medium. Heat remaining 1 tablespoon oil in same skillet. Add onion, garlic, and thyme sprig. Cook, stirring occasionally, until onion is softened, 5-8 minutes. Add beans and broth and cook, crushing a few beans with the back of a spoon to thicken sauce, until slightly thickened, 8-10 minutes. Season with salt and pepper. Add spinach by handfuls and cook just until wilted, about 2 minutes.

Slice chorizo and fold into stew; add water to thin, if desired. Divide stew among bowls; drizzle with oil and sprinkle with paprika, if desired.

Per serving: 570 calories, 33 g fat, 11 g fiber

Nutritional analysis provided by Bon Appétit

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# Absut.com Spanish Food

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#### White Beans with Chorizo Recipe - Alubias Blancas con Chorizo

By Lisa & Tony Sierra

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White Beans with Chorizo is a quick and easy dish for those nights when you don't have a lot of time or energy. Since the recipe uses canned white kidney beans, most of the work is done for you. So, it's a perfect dish for beginner cooks as well. White beans combine well with the Spanish chorizo, onions, garlic and pepper to make a tasty and satisfying main course, ready in about 20 minutes.

Prep Time: 5 minutes

Cook Time: 15 minutes

Total Time: 20 minutes

#### Ingredients:

- 1/2 yellow onion
- · 2 cloves garlic
- 1/2 red bell pepper
- 1 Spanish chorizo sausage (about 1/2 lb.)
- 4-5 Tbsp extra virgin Spanish olive oil
- 2 15 oz can white beans, drained
- · salt to taste

#### Preparation:

This white beans with chorizo recipe makes 3-4 servings as a main course.

Important Note re Spanish Chorizo: This sausage is very different than Mexican or Caribbean chorizo. Spanish chorizo is a firm, dry sausage where most Mexican chorizo is fresh and soft, not cured sausage. It also has different spices than Spanish Chorizo, so it is not a good substitute for this recipe. If you need a substitute, use Portuguese Linguica sausage, which is very similar to Spanish Chorizo and should be easy to find in your local supermarket.

Chop the onion and the bell pepper. Peel and chop the garlic, not too finely. Cut the chorizo into slices about 1/4-inch thick.

Pour the olive oil into a large frying pan and heat over medium flame. When hot, sauté onion and bell pepper, stirring often. Take care not to burn the vegetables. If necessary, lower the heat. When the onion becomes translucent, add the garlic and chorizo slices. Continue to cook until chorizo slices are browned. Add more olive oil if mixture begins to stick. Reduce heat to low.

Quickly rinse the beans under cold water and drain. Add to the frying pan and stir, heating the mixture on low heat. Add salt to taste. Once the beans are hot, serve in bowls with slices of fresh baguette.

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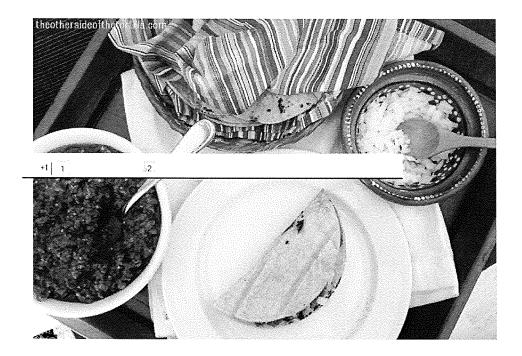
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## TACOS DE LONGANIZA EN SALSA VERDE

OCTOBER 3, 2013 BY MAURA WALL HERNANDEZ - 4 COMMENTS

Quick and easy meals for weeknights are essential in most households, mine included. But if you're like me, you still want to put something at least semi-homemade on the table to please your family at dinnertime. Longaniza en salsa verde is one of my go-to dishes that's both easy and quick to make and can also use homemade or store-bought ingredients depending on how much time you've got to cook.



If you have the time, you can make my salsa verde recipe from scratch (but I suggest that you leave out the salt until after it's cooked; longaniza can be rather salty so you may find you don't need to add any salt in the salsa). If you don't have time to make the salsa, you can use your favorite brand of store-bought salsa verde. I often serve this dish with a side of black beans diced onion and chopped cilantro as garnish.

## Tacos de longaniza en salsa verde

Print

Prep Time: 5 minutes

Yield: About 8-10 tacos

Cook Time: 10 minutes

15 minutes

An easy semi-homemade taco recipe with loganiza and salsa verde, perfect for lunch or dinner when you're busy and short on time to put a meal on the table. Serve with warm corn tortillas, chopped white onion for garnish and a side of black beans (whole or refried) to complete a

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### PLACES TO FIND US



hearty meal everyone will love.

#### Ingredients

10-ounce package of longaniza

116-ounce bottle of salsa verde (I like Herdez or La Costeña brands)

Corn tortillas

Optional sides:

White onion, chopped

Black beans, whole or refried

#### Instructions

- 1. Cook the longaniza in a saute pan over medium heat until it's well done.
- 2. Drain the meat by lining a dish with paper towels and pouring the meat on top so the paper towels absorb the grease. Wipe the remaining grease out of the saute pan.
- 3. Add the meat back into the saute pan and add the entire 16-ounce bottle of salsa verde. Cook over medium heat, stirring frequently for 2-3 minutes, to warm the salsa through.
- 4. Remove from heat and transfer to a serving dish. Serve with warm corn tortillas, chopped white onion and black beans (optional).
- weeknight meals?



#### You might also like:

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#### COMMENTS



gloria says October 3, 2013 at 1:06 PM

They look delish! It's Taco Day tomorrow, right? Or is it today? Thanks. gloria













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# FOOD&WINE



## Mexican Tortas with Black Beans and Chorizo

CONTRIBUTED BY RICK BAYLESS

TOTAL TIME: 30 MIN SERVINGS: 4

FAST



Tortas are like Mexican hoagies. In this easy recipe, Rick Bayless spices black beans with crumbly Mexican chorizo, then spreads the mixture on soft Mexican bolillo rolls. Kaiser rolls also work well.



## More Quick Mexican Recipes

1 tablespoon vegetable oil, plus more for brushing

1/2 pound fresh Mexican chorizo, casings removed

Two 15-ounce cans black beans, drained

Salt and freshly ground pepper

- 4 Mexican bolillo or telera rolls (see Note), or kaiser rolls, split
- 4 ounces fresh goat cheese, softened
- 1 Hass avocado, thinly sliced
- Shredded romaine lettuce and sliced pickled jalapeños, for garnish

- 1. In a large skillet, heat the 1 tablespoon of vegetable oil. Add the chorizo and cook over moderate heat, stirring to break up any lumps, until the meat is browned and no trace of pink remains, about 10 minutes. Add the beans and, using a potato masher, mash until creamy. Cook, stirring often, until hot, about 4 minutes. Season with salt and pepper, cover and keep warm.
- 2. Heat a griddle or large skillet over moderately high heat. Using your hands, pull out some of the bread from the centers of the rolls to create a small cavity. Brush the cut sides of the rolls with vegetable oil. Transfer the rolls, cut sides down, to the griddle and cook until toasted, about 2 minutes. Turn and cook for about 1 minute longer, until slightly crisp. Transfer to a work surface, cut sides up.
- 3. Spread the tops of the bolillo rolls with the goat cheese. Spread the bottoms with 2 cups of the mashed black beans; reserve the remaining beans for another use. Top the beans with the avocado, lettuce and pickled jalapeños. Close the sandwiches, cut in half and serve.

MAKE AHEAD The chorizo-and-black-bean filling can be refrigerated for up to 2 days. Reheat gently before using. NOTES Bolillo and telera rolls, the two classic breads for Mexican tortas, are 6-inch-long oval rolls that are similar to hoagies or soft baguettes; telera rolls are slightly flat. Both types of rolls are available at Latin supermarkets.

SUGGESTED PAIRING

Foods as rich and earthy as black beans and chorizo might work well with a lighterstyle Bergundy Pinot Noir, but these tortas are probably best with a cool, malty Mexican beer like Negra Modelo or Dos Equis Amber.

FROM SIMPLE ACTS OF SANDWICH GENIUS

PUBLISHED SEPTEMBER 2009





## Tomato & chorizo rice

Cooking time				
Prep: 10 mins				
Cook: 10 mins				

Skill level
Easy

Servings

Serves 4

Nι	itri	tion	pei	servin	g

kcalories	protein	carbs	fat	saturates	fibre	sugar	salt
494	22g	56g	18g	7g	3g	7g	2.2a

## Ingredients

250g pack small cooking chorizo sausages, halved lengthways

1 onion, halved and sliced

2 garlic cloves, chopped

1 tsp sweet smoked paprika

250g basmati rice 500ml hot chicken

stock (or gluten-free alternative)

2 roasted peppers from a jar, chopped

395g can cherry tomatoes

85g pitted green or Kalamata olives

## Method

- 1. Heat a large frying pan on a medium-high heat. Add the sliced chorizo halves, cut-side down, and cook until the oil starts to come out and they begin to crisp at the edges.
- 2. Tip the onion and garlic into the pan with the chorizo slices, and cook for a few mins more. Stir in the paprika and rice, mix well so that all the grains are coated, then pour in the hot chicken stock and add the roasted peppers. Stir everything, then cover the pan with a lid and cook for 5 mins.
- **3.** Stir in the tomatoes and olives, and cook 8-10 mins more until the rice is tender and

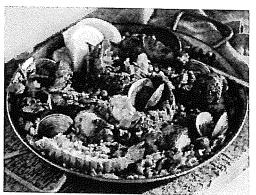
the liquid has been absorbed into it.



## Paella with Seafood, Chicken, and Chorizo

## Recipe courtesy of Tyler Florence

Recipe courtesy Tyler Florence



Total Time:
2 hr
Prep: 30 min
Inactive:30 min
Cook: 1 hr

chorizo receipe . Tyrer i rotenee . Poud metwork

Yield: 2 to 4 servings Level: Intermediate

Paella with Seafood, Chicken, and Chorizo

#### Ingredients

- 2 chicken thighs
- 2 chicken legs
- 1 teaspoon dried oregano
- 2 tablespoons sweet paprika

Kosher salt and freshly ground pepper

- 1/4 cup extra-virgin olive oil
- 1 Spanish chorizo sausage
- 4 garlic cloves, crushed
- 1 Spanish onion, diced
- 1 (16-ounce) can whole tomatoes, drained and hand-crushed
- 1 cup Spanish rice, short to medium grain
- 1 teaspoon saffron threads
- 3 cups water, warm
- 4 jumbo shrimp, peeled with heads and tails on
- 2 lobster tails, split
- 6 littleneck clams, scrubbed
- 1/2 cup sweet peas, frozen and thawed

Fresh flat-leaf parsley leaves, for garnish

Lemon wedges, for serving

#### **Directions**

Rinse the chicken pieces and pat them dry. Mix the oregano and paprika with some salt and pepper in a small bowl. Rub the spice mixture all over the pieces of chicken; marinate for 30 minutes so the flavor can sink in a bit.

Heat the olive oil in a paella pan or wide shallow skillet over medium-high heat. Place the chicken in the pan, skin-side down and brown on all sides, turning with tongs. Add the chorizo and continue to cook until the oil is a vibrant red color. Remove the chicken and sausage to a platter lined with paper towels.

States and Chorizo Recipe: Tyler Florence: Food Network

Return the pan to the stove and lower the heat to medium. Make a sofrito by sauteing the garlic, onion, and tomatoes; cook until the mixture caramelizes a bit and the flavors meld; season with salt and pepper. Fold in the rice, stirring to coat the grains. Stir the saffron into the rice. Pour in the water and simmer for 10 minutes, gently moving the pan around so the rice cooks evenly and absorbs the liquid. Do not cover or constantly stir like risotto.

Add the shrimp, lobster, clams, the reserved chicken, and the chorizo. Give the paella a couple of good stirs to tuck in all the pieces and just let it simmer, without stirring, until the rice is al dente, about 15 minutes. Scatter the peas on top and continue to cook for 5 minutes, until the paella looks fluffy and moist. The ideal paella has a toasted rice bottom called socarrat. Allow to rest, off the heat for 5 minutes, and garnish with parsley. Serve with lemon wedges.

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#### Black Bean Soup with Chorizo and Lime Smoky chorizo and bright lime add depth to a soup made quick with canned beans.

Cooking Light DECEMBER 2013

Yield: Serves 4

## Ingredients

2 teaspoons olive oil, divided	1/2 teaspoon chipotle chile powder		
3 ounces Spanish chorizo, quartered lengthwise and cut into 1/2-inch pieces	1/4 teaspoon salt		
1 cup chopped onion	2 cups unsalted chicken stock (such as Swanson)		
1 cup chopped red bell pepper	2 (15-ounce) cans unsalted black beans, rinsed, drained, and coarsely mashed		
2 teaspoons chopped fresh oregano	1 tablespoon fresh lime juice		
2 teaspoons minced garlic	1/4 cup reduced-fat sour cream		
1 teaspoon ground cumin	1/4 cup chopped fresh cilantro		

#### Preparation

1. Heat a large saucepan over medium heat. Add 1 teaspoon oil to pan, swirl to coat. Add chorizo, cook 3 minutes, stirring occasionally. Remove chorizo from pan (do not wipe pan). Add remaining 1 teaspoon oil to pan; swirl to coat. Add onion and bell pepper; cook 3 minutes, stirring occasionally. Stir in oregano and next 4 ingredients (through salt); cook 30 seconds. Stir in stock and beans. Bring to a boil; reduce heat, and simmer 3 minutes. Stir in cooked chorizo and juice. Ladle 1 1/4 cups soup into each of 4 bowls; top each serving with 1 tablespoon sour cream and 1 tablespoon cilantro

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~  $\checkmark$ 

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## **Nutritional Information**

Amount per serving

Calories: 287 Fat: 12.5g Saturated fat: 4.6g Monounsaturated fat: 5.6g Polyunsaturated fat: 1g Protein: 16.4g

Carbohydrate: 27.1g Fiber: 7.7g Cholesterol: 27mg Iron: 2.8mg Sodium: 514mg Calcium: 119mg

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Go to full version of Black Bean Soup with Chorizo and Lime recipe

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#### Oven Baked Jambalaya

## allrecipes (com



Rated: ★★★★ Submitted By: JOSLYN Photo By: NancyLou

Prep Time: 45 Minutes Cook Time: 2 Hours

Ready In: 2 Hours 45 Minutes Servings: 16

"A sixteen-serving batch of Creole classic! Chicken, ham, shrimp, and andouille sausage are combined with onion celery, green pepper and garlic. Tomatoes, chicken stock and rice are stirred in, and the whole thing is baked in a large roasting pan."

#### INGREDIENTS:

- 1/2 cup butter
- 1 large onion, diced
- 1 large green bell pepper, chopped
- 4 stalks celery, chopped
- 4 cloves garlic, minced
- 1 (6 ounce) can tomato paste
- 3 bay leaves
- 3 tablespoons Creole seasoning blend (such as the one linked in the footnote)
- 4 teaspoons Worcestershire sauce
- 2 (28 ounce) cans whole peeled
- 7 cups chicken stock
- 3 cups chopped cooked ham
- 3 cups cooked andouille sausage, sliced 3 cups cooked chicken, cut into bite
- 3 cups frozen cooked shrimp
- 4 cups uncooked long-grain white rice

#### DIRECTIONS:

- 1. Preheat oven to 350 degrees F (175 degrees C)
- 2. Melt butter in large stock pot Saute onion, green pepper, celery and garlic until tender, being careful not to burn the garlic. Add tomato paste and cook to brown slightly, stirring constantly Stir in bay leaves, Creole seasoning blend and Worcestershire sauce. Pour into a large roasting pan Squeeze tomatoes to break up into pieces, and add to mixture in pan. Stir in juice from tomatoes, chicken stock, ham, sausage, chicken, shrimp and rice. Mix well. Cover tightly with aluminum foil
- Bake in preheated oven for 1 1/2 hours, stirring once halfway through baking time. Remove bay leaves before serving

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Home > Black Beans with Kale and Ham

## Black Beans with Kale and Ham

#### Serves 6 to 8

This very simple dish provides an inexpensive hearty alternative to simple beans and is great as a main course on a cold night.



## Ingredients:

- 2 tablespoons olive oil
- 1 (1/2-pound) piece cooked ham, cut into small cubes
- 2 bunches kale (about 1 pound total), stemmed and roughly chopped
- Salt and pepper to taste
- 1 yellow onion, chopped
- 3 (15-ounce) cans black beans (no salt added), rinsed and drained, divided
- 2 cups water
- 1 teaspoon ancho chili powder, more to taste (optional)
- 1 1/2 tablespoon brown sugar

#### Method:

Heat 1 tablespoon of the oil in a large pot over medium heat. Add ham and cook, stirring occasionally, until golden brown, about 5 minutes. Using a slotted spoon, transfer ham to a small bowl; set aside. Add kale, salt and pepper to pot and cook, tossing often, until just wilted, 1 to 2 minutes. Transfer to a large bowl; set aside.

Heat remaining 1 tablespoon oil in pot then add onions. Reduce heat to medium and cook, stirring occasionally and scraping up any browned bits, until golden brown, 10 to 12 minutes. Meanwhile, put 1/3 of the beans and all of the water into a blender and purée until smooth; set aside.

When onions are golden brown, add whole beans, chili powder, sugar, reserved ham, puréed bean mixture and salt and pepper to pot, stir well and bring to a simmer over medium high heat. Cover pot, reduce heat to medium low and simmer for 5 minutes. Stir in reserved kale and serve.

## **Nutritional Info:**

Per Serving: 290 calories (80 from fat), 8g total fat, 1g saturated fat, 25mg cholesterol, 510mg sodium, 38g carbohydrate (12g dietary fiber, 5g sugar), 18g protein

## Special Diets:

- Dairy Free [1]
- Gluten Free [2]
- High Fiber [3]
- Wheat Free [4]

Note: We've provided special diet and nutritional information for educational purposes. But remember — we're cooks, not doctors! You should follow the advice of your health-care provider. And since product formulations change, check product labels for the most recent ingredient information. See our Terms of Service. [5]

\*/

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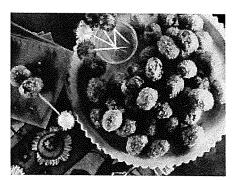
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## **Chorizo-Stuffed Fried Olives**

Recipe courtesy Kelsey Nixon



Total Time: 1 hr 15 min

Prep: 1 hr | Inactive Prep: -- | Cook: 15 min

Level: Intermediate

Yield: 60 olives

#### **INGREDIENTS**

1/4 cup smoked almonds

2 ounces cured Spanish chorizo, finely diced

4 ounces cream cheese, softened to room temperature

Kosher salt

60 large green Sicilian olives, pitted (about 1 quart)

Vegetable oil, for frying

1/2 cup all-purpose flour

1/2 teaspoon cayenne pepper

2 large eggs, beaten

1 cup panko breadcrumbs

#### **DIRECTIONS**

In a food processor, pulse the almonds and chorizo until very finely chopped. Add the cream cheese, season with salt, and pulse to combine. Using a pastry bag, or a resealable bag with one corner cut off, fill each olive with as much of the filling as possible.

Fill a heavy-bottomed pot with 2 inches of vegetable oil and heat to 350 degrees F.

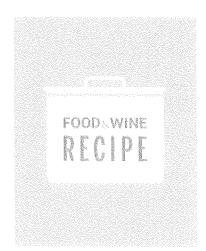
Set up three bowls. Put the flour and cayenne in one, the beaten egg in another, and the panko in the last. Roll each olive in the flour to coat completely, shaking off any excess; then dip in the egg to coat; and, finally, roll in the panko. Carefully add the olives, about 10 or so at a time, to the oil. Fry the olives until golden brown, about 3 minutes. Transfer to a paper-towel-lined plate to absorb any excess oil, and season with salt as they come out of the fryer. Repeat until all of the olives are fried. Serve warm.

© Recipe courtesy Kelsey Nixon

Printed on May 23, 2014 from http://www.cookingchanneltv.com/recipes/kelsey-nixon/chorizo-stuffed-fried-olives.print.html

## FOOD&WINE

INSPIRATION SERVED DAILY



## Rice with Chorizo, Shrimp and Green Olives

CONTRIBUTED BY MELISSA RUBEL JACOBSON

ACTIVE: 20 MIN TOTAL TIME: 45 MIN SERVINGS: 4 • FAST

This recipe relies on excellent chorizo, the Spanish pork sausage. Melissa Rubel Jacobson first cooks the chorizo in a casserole dish, so it crisps in its own deliciously spiced fat; then she prepares rice in the same dish, so it absorbs any juices left in the pan.

More Pork Recipes

3/4 pound Spanish chorizo, sliced on the bias 1/4 inch thick

3/4 pound shelled and deveined large shrimp

- 1 onion, cut into 1/4-inch dice
- 1 large garlic clove, minced
- 3 1/4 cups water
- 2 cups basmati rice

Kosher salt and freshly ground pepper

- 12 large pimento-stuffed green olives, thinly sliced
- 2 tablespoons chopped flat-leaf parsley
- Lemon wedges and hot sauce, for serving

- 1. Heat a medium enameled cast-iron casserole. Add the chorizo and cook over moderately high heat until it starts to crisp, about 3 minutes. Add the shrimp and cook, stirring occasionally, until white throughout, about 3 minutes. Using a slotted spoon, transfer the chorizo and shrimp to a plate. Drain off all but 2 tablespoons of the fat in the casserole.
- 2. Add the onion and garlic to the casserole and cook over moderate heat until tender, about 3 minutes. Add the water and rice and bring to a boil. Season with salt and pepper. Cover and cook over low heat until the rice is just tender, about 18 minutes. Remove from the heat and let stand, covered, until all of the water is absorbed, about 5 minutes. Gently fold in the chorizo, shrimp, olives and parsley and season with salt and pepper. Spoon the rice into shallow bowls and serve with lemon wedges and hot sauce.

SUGGESTED PAIRING

Medium-bodied, cherry-inflected Spanish Tempranillo.

FROM PORK: GRILLED, GLAZED & MORE

PUBLISHED NOVEMBER 2008

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# Spaghetti with Chorizo and Olives

PUBLISHED: APRIL 2010

SERVINGS: 6 SERVINGS

PREP: 30 MINUTES

**TOTAL: 30 MINUTES** 

## **INGREDIENTS**

4 anchovy fillets, drained, chopped, plus 1 tablespoon oil from can

1 pound fully cooked Spanish chorizo or smoked pork linguiça sausage, cut into 1/3- to 1/2-inch slices

3 garlic cloves, chopped

128-ounce can crushed tomatoes with added puree

1 cup pitted green olives, halved

1/4 cup drained capers

1 tablespoon smoked paprika

2 teaspoons dried oregano

12 ounces spaghetti

## **PREPARATION**

View Step-by-Step Directions

Heat oil from anchovy fillets in heavy large deep skillet over medium-hig beginning to brown, stirring sausage often, about 4 minutes. Add ancho crushed tomatoes, pitted green olives, drained capers, smoked paprika, minutes to blend flavors. Season sauce to taste with salt and pepper.

Meanwhile, cook spaghetti in boiling salted water until just tender but s plates. Top with sauce.

#### **KEYWORDS**

Anchovy, Capers, Chorizo, Dinner, Dinner Food, Dinner Party, Garlic, Hea Main Dishes, Meat, Olive, Oregano, Paprika, Pasta, Pasta Recipes, Pasta, Spring, Tomato

**RECIPE BY** Bon Appétit

## **NUTRITIONAL INFORMATION**

One serving contains the following:

- Calories (kcal) 575.6
- %Calories from Fat 40.3
- Fat (g) 25.8

- Saturated Fat (g) 7.8
- Cholesterol (mg) 67.1
- Carbohydrates (g) 56.2
- Dietary Fiber (g) 5.8
- Total Sugars (g) 0.9
- Net Carbs (g) 50.5
- Protein (g) 30.7

## My Colombian Recipes

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## **Quick Pinto Bean Soup with Chorizo**

by Erica Dinho on January 6, 2010

I love cooking comforting food this time of the year. I know everyone has a different opinion of what comfort food is, but for me it is a large pot of soup with Colombian flavors simmering on the stove. I usually make my bean soup with dried beans, but this week I was craving this pinto bean soup that my grandmother used to make. However, I forgot to soak the beans overnight, so I decided to make a quick soup with canned beans instead and I must say, this a great alternative when you don't have time to simmer dried beans for 3 hours.



## **Ingredients**

- 3 Colombian-Style chorizos, sliced
- 2 corn ears, cut into small pieces
- 1 cup <u>hogao</u>
- 1 carrot, peeled and sliced
- 2 (15 oz) cans pinto beans
- 6 cups chicken or beef stock
- 1 medium potato, peeled and diced
- 1 teaspoon ground cumin
- Salt an pepper
- 1 ripe plantain, peeled and diced
- 1/2 pound frozen <u>yuca</u>, cut into pieces
- · Fresh cilantro
- · White rice and avocado for serving

## **Directions**

- 1. n a large pot over medium heat, cook the chorizo until browned, about 5 minutes. Add the stock and corn. Bring to a boil.
- 2. Reduce the heat to medium and cook for 15 minutes, add the beans, carrots, hogao, cumin, potatoes, plantain and yuca.
- 3. educe the heat to medium-low and cook for about 35 minutes minutes more, Add more stock if the soup is too thick. Season with salt and pepper.
- 4. dd fresh cilantro and serve with white rice and avocado on the side.

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**MEASUREMENT ABBREVIATIONS** 

T = Tablespoon

t = teaspoon

c = cup

lb = pound oz - ounce

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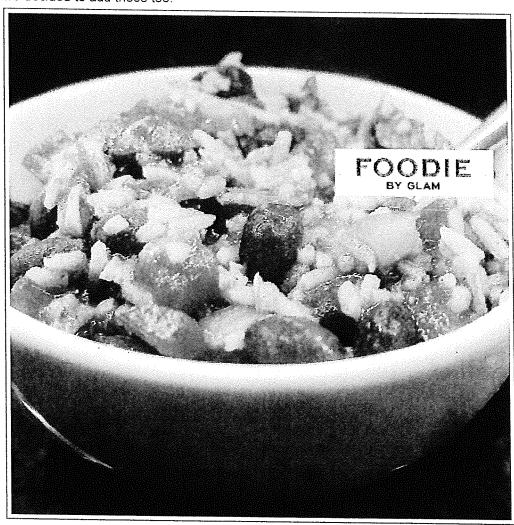
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- · 365food (1)
- · appetizer (1)
- · appetizers (16)
- around minneapolis (26)
- · beans (10)
- beef (35) • beer (2)
- bison (1)
- · book reviews (5)
- bread (37)
- breakfast (26)
- brewing (7) · challenges (52)
- · cheese (8)
- chicken (50) · chocolate (1)
- · condiments (2)
- cookies (20)
- crockpot (6)
- csa (45)
- cupcakes (47)
- dessert (124)
- dinner (372)
- drinks (16)
- duck (3)
- farmers market finds (32)
- favorite things (19)
- Food 365 (5) food truck (1)
- garden (2)
- · giveaway (16)
- grilling (38)

Tuesday, February 21, 2012

## Red Beans, Chorizo and Rice

I was about to put chili on the menu again last week, but then realized it had been a long time since we'd had a nice big pot of beans and rice. Matt noticed there were a couple chorizo links in the freezer, so we decided to add those too.



Other than cooking the bean, this is a one pot meal.

· halloween (1) ham (1) ice cream (11) lamb (5) leftovers (1) lunch (14) pasta (59) pizza (6) pork (96) preserving (27) product reviews (7) recipe (75) recipe reviews (2) recipes (612) restaurants (21) rice (10)

• rice (10)
• salads (38)
• sandwiches (12)
• sauce (52)
• sausage (32)
• seafood (30)
• seasonings (3)

sides (62)
snacks (2)
soup (77)
stews (11)

traveling (30)turkey (8)vegetables (1)vegetarian (107)

weekly menu (179)

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**▶** 2013 (21)

**▼** 2012 (64)

December 2012 (2)November 2012 (1)

► October 2012 (7)

► September 2012 (3)

August 2012 (3)July 2012 (7)

▶ June 2012 (7)

May 2012 (4)

April 2012 (3)March 2012 (7)

▼ February 2012 (11)

Lentils, Sausage and Spaetzle

Weekly Menu 2/27-3/2/12

Pancakes with Brie and Cloudberries

Red Beans, Chorizo and Rice

Potato, Onion and Endive Tart

Weekly Menu 2/13-2/18/12

Sweets for the Sweet Homemade Chicken Noodle Soup

Drunken Pig Chocolates (and other Valentine's

Weekly Menu 2/6 - 2/11/12

Matt's Hawaiian Stir-Fry

January 2012 (9)

trea...

**2011** (153)

**▶** 2010 (229)

**2009** (304)

The rice absorbs wonderful flavor from being cooked in the bean cooking water, red peppers and liquid from the tomatoes. Yes, you can use canned beans, but then I might add some chicken stock with the rice for a little more flavor.

## Red Beans, Chorizo and Rice

1 1/2 c dried red beans (we used Good Mother Stallard from Rancho Gordo)

1 T olive oil

2 red peppers, seeded and chopped

1 yellow onion, chopped

2 cloves garlic chopped

2 celery stalks, chopped

2 - 3 links chorizo, 6 to 9 oz (Spanish chorizo), sliced in half lengthwise and cut into half moons

1/2 t smoked paprika

1 t dried parsley

1 c long white rice

1 14 oz can diced or crushed tomatoes

salt and pepper

hot sauce (optional)

Rinse and sort the beans. Put into a pot or crock pot an add 4 1/2 cups water. If cooking on the stove bring to a boil. Cover and reduce heat. Let simmer until the beans are tender, 3 - 4 hours. If using a crock pot, set it to high and cook the same amount of time. Add more water if it looks dry while cooking. Set aside. Do not drain.

In a large pot like a dutch oven, heat the olive oil over medium-high heat. Add the peppers, onion, garlic and celery. Sauté until the onions are translucent and everything is tender. Stir in the chorizo, paprika and parsley. Add the rice and cook for one minute. Add the beans with cooking water and the tomatoes. You

- **▶** 2008 (377)
- ▶ 2007 (34)

#### CONTRIBUTORS

- kat
- Matthew

want there to be a little more than 2 cups liquid (just eyeball it). If you need a little more add some water. Bring to a boil. Cover, reduce heat and let simmer for 20 minutes until the rice is tender.

## MINNESOTA 🛊

Taste for seasoning. Add salt and pepper as needed. Serve with hot sauce if desired.

Makes 6 servings and is really good reheated as a leftover.

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Sausage, Rice & Beans for One

Red Beans, Sausage & Rice

Spanish Chorizo Fried Rice

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STUMBLE IT! • EMAIL THIS

POSTED BY KAT AT 10:39 AM

LABELS: BEANS, DINNER, RICE, SAUSAGE

## 6 COMMENTS:



Jenn @leftoverqueen said...

Such yummy comfort food!

FEBRUARY 21, 2012 AT 11:32 AM



Dining Alone said...

I am all about the one pot meal, this looks super.

FEBRUARY 21, 2012 AT 7:55 PM



Psychgrad said...

I'd love to warm up to a bowl of this.

FEBRUARY 21, 2012 AT 8:25 PM



Ben said...

Chorizo makes everything taste better :)

FEBRUARY 22, 2012 AT 8:13 AM



grace said...

i didn't expect to see celery in there, but it's a great touch!

FEBRUARY 23, 2012 AT 2:24 PM



Lori said...

Great idea! Despite the warm weather I have a feeling a few cold, comfort food days are in store for us yet this winter.

FEBRUARY 29, 2012 AT 8:41 PM

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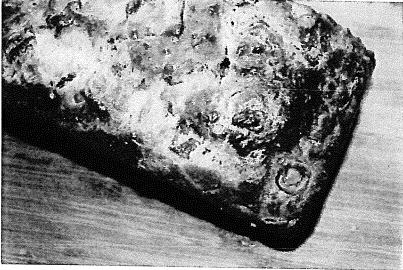
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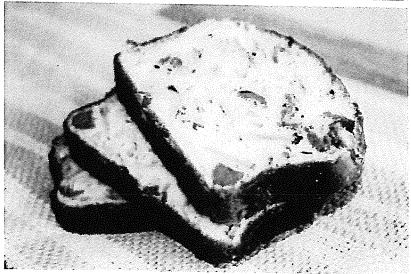
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## A "déjà vu" cake – Traditional French gruyère, green olives and ham cake

Un cake déjà vu – Cake traditionnel au gruyère, olives et jambon





The well spiced bowl – Beef chermoula with rice noodles (3)

Un petit bol bien épicé - Chermoula de boeuf aux nouilles de riz sautées I love spices and all of them, and chermoula combines all my [...]

**5 YEARS AGO** 

Happy lunch – Stuffed Branzino (2)

Pranzino felicissimo – Branzino ripieno I don't know you, but a good meal, "me met de bonne humeur"! It totally makes me happy, and lifts [...]

11 MONTHS AGO

A very unusual cassoulet – Vegetarian cassoulet with trout beans and wild mushrooms for guest post (22)

Un cassoulet peu traditionnel – Cassoulet vegetarien aux haricots pour Five Star Foodie Natasha from Five Star Foodie kindly requested [...]

3 YEARS AGO

Chicken breasts stuffed with pancetta, olives and herbs, root vegetable sauté and lavender salt (0) Escalopes de poulet farcies à la pancetta, olives et herbes, sauce moutarde légumes racines sautés au sel de lavande Chicken and pancetta [...]

5 YEARS AGO

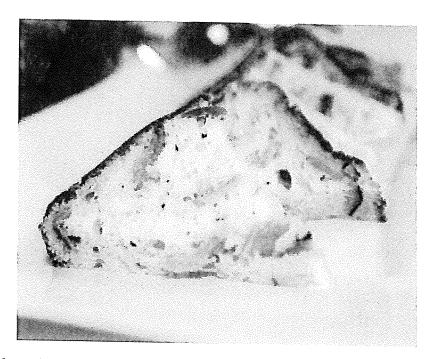
A crêpe that's not really a crêpe – Traditional savory buckwheat galette with smoked salmon, grilled tomatoes, caramelized onions, and tarragon sauce (32)

Une crêpe qui n'est pas vraiment une crêpe -Galette au sarrasin, saumen, tomates grillées et oignons caramelisés, sauce estragon I haven't [...]

3 YEARS AGO

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Savory cakes are very popular in France, everyone has its own version and makes them for appetizers with drinks when you have a guests over. You cut them in small bites and pass them along with drinks. Usually, I don't like to post too many traditional French or Italian dishes, I somehow love to explore new ideas, flavors and shapes but once in a while, it makes me feel closer to home like with this cake salé. You can flavor it with what you like, such as feta, mint and zucchini, or sundried tomatoes and thyme, or just use your creativity. You only need the basic proportions of flour, olive oil or butter, and eggs, then the rest is up to you.

Nothing too fancy or original in this post, just maybe the most traditional *cake salé* that every French person who cooks and entertains, knows how to make, it's a great one, always appreciated and quite delicious combining three main ingredients. Usually savory cakes contain butter, but I like to use olive oil, it gives it a really fruity and fragrant flavor.

Savory cakes are another one of those things I don't make very often, I tried a few with shrimps, and other ingredients but as far as entertaining menu is concerned, I tend to make other types of snacks or canapés. This is a great item when you have guests *pour l'apéro*, a lot quicker to make than a savory tart or quiche. Tonight I have a little time to cook, so *cake* is on the menu among other little bites. It's healthier than serving chips and other pre-packed junk food. Even though I love thick and salty potato chips! One of those items I cannot have in the house, or I will just not stop thinking about them until I ate them all.

### Ingredients for about 6 people

- 6.34 oz (or 180 g) unbleached flour
- · 1 tsp baking powder
- 3 eggs
- · 3 fl oz (or 90 ml) olive oil
- 3.38 oz (or 100 ml) milk
- 7 oz (or 200 g) ham, cut in cubes
- 5.64 oz (or 160 g) gruyère cheese or cantal grated
- 3.5 oz (or 100 g) green olives, roughly chopped
- · a pinch of salt and pepper

#### Preparation

In a mixing container, mix flour and baking powder. In another container, mix eggs, milk, olive oil. Mix well and add to the four/baking powder mixture. Add salt and pepper. Add ham, gruyère and olives. Mix carefully

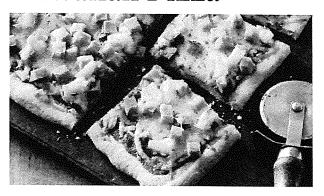
Bake in a non-stick loaf pan in a 370F pre-heated oven for about 45 minutes.

cake sale groyere cheese ham offices savory cake

This entry was posted by <u>silvia</u> on December 24, 2009 at 12.12 am, and is filed under <u>Appetizers Breads</u>. Follow any responses to this post through <u>RSS 2.0</u> You can <u>leave a response</u> or <u>trackback</u> from your own site.

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## Hawaiian Pizza



What makes this pizza Hawaiian? A classic combo of tomato sauce, cheese, ham and pineapple. In addition to being super-easy, it's a great way to use up leftover ham.

prep time 10 min total time 25 min

ingredients 5

servings 6

## **Ingredients**

1can Pillsbury™ refrigerated classic pizza crust 1can (8 oz) pizza sauce

- 1 3/4cups shredded mozzarella cheese (7 oz)
- 1 1/2cups leftover cubed sliced ham
- 1/2cup drained canned pineapple tidbits in juice
- 1. Heat oven to 400°F. Unroll dough on ungreased dark nonstick cookie sheet. Press into 15x10inch rectangle.
- 2. Bake about 8 minutes or until lightly golden brown. Top with pizza sauce, half of the cheese, the ham, pineapple and remaining cheese.
- 3. Bake 10 minutes longer or until crust is deep golden brown and cheese is melted. Cool 5 minutes before serving.

## NUTRITION INFORMATION

## NUTRITION INFORMATION PER SERVING

Serving Size: 1 Serving Calories 350 ( Calories from Fat 110), % Daily Value Total Fat 12g 12% (Saturated Fat 5g, 5% Trans Fat 0g 0%), Cholesterol 40mg 40%; Sodium 1260mg 1260%; Total Carbohydrate 38g 38% (Dietary Fiber 2g 2% Sugars 3g 3%), Protein 22g 22%; % Daily Value\*: Vitamin A 10%; Vitamin C 4%; Calcium 25%; Iron 15%;

Exchanges: 1 1/2 Starch; 0 Fruit; 1 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 1 Lean Meat; 0 High-Fat Meat; 0 Fat;

Carbohydrate Choices: 2 1/2

\*Percent Daily Values are based on a 2,000 calorie diet.

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# FRIED RICE RECIPE USING DELI TURKEY MEAT SLICES



If you are looking for recipes to use up your leftover deli turkey, deli roast beef, deli ham or other deli meat slices, you found a perfect recipe for this.) This fried rice recipe uses chopped up deli turkey slices for an easy protein addition to this yummy meal. The deli turkey slices are cut into small pieces and fried on a frying pan, then mixed with cooked rice veggies, soy sauce and egg.

If you have lots of deli turkey and it's getting close to the expiration date, you need to use it up ASAP and this recipe is a perfect easy way to do it – you'll use up that leftover deli meat and get a delicious meal out of it! Of course, you can use any kind of deli meat (like roast beef or deli ham) for this fried rice recipe, not just the turkey.)

# Fried Rice Recipe Using Deli Turkey Meat Slices

Cooking time 10 minutes

#### Ingredients

- 8 oz deli turkey slices, cut into small pieces
- 2 cups cooked rice (I always use a ricecooker)
- 1 cup cooked vegetables, chopped (use fresh or frozen, and cook them in the microwave)
- 1 egg
- 1 tbsp soy sauce
- 1/8 tsp pepper
- Oil

#### Instructions

- Heat 1 tsp of oil in a non-stick frying pan over medium-high heat
- Add chopped deli turkey slices to the frying pan and cook, stirring occasionally, for 4 minutes
- Add another 2 tsp of oil to the frying pan
- Add cooked rice and cooked vegetables. Drizzle with the soy sauce and sprinkle with pepper. Mix with the deli turkey until everything is combined.
- Make space in the middle of the frying pan and crack the egg there. Quickly stir everything so the rice is coated with egg.
- Cook, stirring, for two more minutes

aste this yummy fried rice and enjoy this delicious way to use up that deli turkey!

For other tasty fried rice recipes see how to make shrimp fried rice into flowing melanecooks com/shrimp-fried rice.

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## Poor Man's Fried Rice

AUGUST 13, 2009

tags: fried rice

This is a great budget friendly meal that is both healthy and delicious. I had leftover brown rice from this weekend and decided to make this quick stir fry as a side dish to my chicken. It's called poor man's fried rice because it is probably the cheapest meal you can make, using leftovers to create a simple dish. The only ingredients are cooked rice, 1 egg, 4 slices of deli turkey meat, and scallions. You can use up any leftover vegetables to boost the fiber in this dish or sub the turkey meat for ham or chicken or omit the meat for a great vegetarian meal. I flavored the rice with a mixture of soy sauce, beef broth, salt, pepper, and chili garlic or red pepper flakes. Sesame oil would be great in this, but I didn't have any so I used hoisin instead. Since I had an extra zucchini on hand, I threw that in as well. This beats any restaurant's fried rice and is so quick and easy to make at home.

### Poor Man's Fried Rice

Serves 2

1 cup cooked brown rice

1 egg

4 slices turkey or ham deli meat

1 zucchini

2 tablespoon soy sauce

1 tablespoon hoisin sauce

1 teaspoon chili garlic sauce

salt and pepper

1/4 cup beef broth

2 scallions, chopped finely

### **Directions**

1. In a medium sauce pan, saute the zucchini under tender, about 5 minutes.

- 2. Add in the cooked brown rice, deli meat and 1 egg and stir-fry until rice is heated through and egg is cooked. Add in beef broth to de-glaze the pan and cook until liquid is evaporated
- 3. Stir in hoisin, soy sauce, garlic chili paste, salt and pepper
- 4. Top the fried rice with sliced scallions



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1. Andrea (Off Her Cork) PERMALINK August 13, 2009 8:17 pm

Mmmm fried rice! Fabbo!

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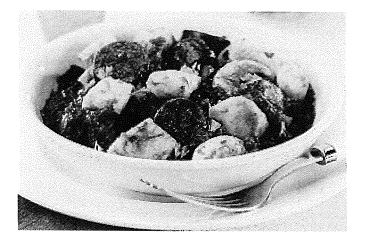
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# goodtoknow

## Potatoes with a chorizo and tomato sauce

• Serves: 4

• Prep time: 10 mins · Cooking time: 20 mins Skill level: Easy peasy



The chorizo in this recipe is a kind of Portugese spicy sausage, and it adds a real fiery flavour to the meal.

## **Ingredients**

- 800g potatoes e.g. Maris Piper, peeled and diced
- 1 tbsp olive oil
- 1 onion, chopped.
- 110g pack chorizo sausage, roughly chopped
- 400g jar tomato pasta sauce
- 1/2 tsp hot chilli powder
- 400g tin chopped tomatoes
- 50g black olives, sliced
- · 100g mushrooms, sliced
- 2 tbsp freshly chopped parsley

#### Method

- 1. Place the potatoes in a pan, cover with boiling water, add a little salt, cover and simmer for 15 minutes or until tender. Drain.
- 2. Meanwhile, heat the oil in a large saucepan and fry the onion and chorizo for 2-3 minutes. Add the remaining ingredients except parsley. Bring to the boil, stirring and simmer for 10 minutes, stirring occasionally.
- 3. Add the potatoes to the sauce and stir until evenly coated. Sprinkle over the parsley to serve.

http://www.goodtoknow.co.uk/recipes/140792/Potatoes-with-a-spicy-sausage-and-tomatosauce

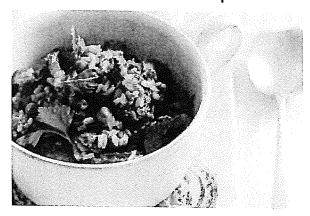
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## taste coles

Great recipes start with great ingredients.

## Chicken and chorizo paella



Try this simple version of Spanish paella to make mid-week dining feel special.

0:10 To Prep 0:35 To Cook 4 SERVINGS

#### Nutrition

Energy 2379kJ	Fat saturated 6.00g
Fat Total 19.00g	Carbohydrate sugars g
Carbohydrate Total 53.00g	Dietary Fibre -
Protein 40.00g	Cholesterol -
Sodium 838.60mg	

All nutrition values are per serve.

## Ingredients

- ☐ 2 cups (500ml) chicken stock
- ☐ 1/2 cup (125ml) dry white wine
- ☐ 1 pinch saffron threads
- ☐ 2 chorizo sausages, thinly sliced
- ☐ 4 (600g) chicken thigh fillets, cut into 2cm pieces
- ☐ 1 red onion, finely chopped
- ☐ 1 red capsicum, seeded, finely chopped
- ☐ 2 ripe tomatoes, finely chopped
- ☐ 2 teaspoons sweet paprika
- ☐ 1 cup (220g) calrose rice
- ☐ 1 cup (150g) fresh or frozen peas
- ☐ Flat-leaf parsley leaves, to serve

## Method

- 1. Combine the chicken stock, wine and saffron in a small saucepan over medium heat. Bring to a simmer. Remove from heat and set aside.
- 2. Heat a large frying pan or paella pan over high heat. Add the chorizo and cook, turning occasionally, for 2-3 minutes or until golden. Transfer to a plate. Add half the chicken to the pan and cook, turning occasionally, for 2-3 minutes or until brown and heated through. Transfer to the plate. Repeat with remaining chicken.
- 3. Add the onion and capsicum to the pan and cook, stirring, for 5 minutes or until onion softens. Add the tomato and paprika and cook, stirring, for 1 minute or until aromatic. Return the chonzo and chicken and stir to combine. Sprinkle over the rice and pour over the chicken stock mixture. Bring to the boil. Reduce heat to low and cook, uncovered, for 15 minutes or until rice is tender and liquid is almost absorbed. Scatter the peas over the rice and cook, covered, for 5 minutes or until liquid is absorbed. Remove from heat. Sprinkle with parsley. Serve immediately.

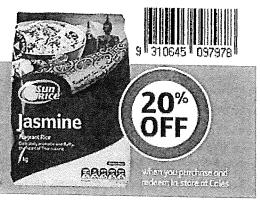




SunRice Jasmine Rice is a great choice for fried rice dishes, stir-fries and to serve with curries.

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February 2007

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RECOMMENDED



MY RECIPE BOX

Weekend Burger Recipes

Spicy, chewy Spanish chorizo gets its color from the dried smoked red peppers known as pimenton

Makes: 4 servings Prep: 5 mins Cook: 25 mins

ADD TO MY RECIPES

#### ingredients

1 tablespoon vegetable oil

8 ounces chorizo sliced 1/4 inch thick

1 1/2 cups long-grain white rice

1 1/2 cups red salsa

2 cups thawed frozen corn

1 15 ounce can sliced large black blives

1/2 cup chopped fresh cilantro

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#### directions

- 1. In a heavy medium saucepan, heat the oil over medium heat. Add the chorizo and cook, stirring occasionally, until lightly browned about 4 minutes. Add the rice and stir for 1 minute to coat. Stir in 1-1/2 cups water and the salsa and bring to a boil stirring once or twice. Cover the pot and simmer on low heaf
- 2. Fluff the nce and stir in the corn. Remove from the heat, cover and let stand for 5 minutes. Stir in the olives and cilantro

PAIR WITH

Marques de Riscal Rioja Reserva 2001 (Spain)

Use your favorite frozen veggie mix in place of the corn

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# **About.com** Australian / New Zealand Food

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# Baby Pea Soup with Mint, Basil & Chorizo Sausage

Write for About Australian / New Zealand Food

By Syrie Wongkaew



Sweet Pea Soup with Chorizo Sausage

5. Wongkaew

- 5 cups of frozen baby peas
- 3 cups of vegetable or chicken stock
- · 1 cup of low-fat milk
- 1 tsp sea salt & a pinch of black pepper
- 1 Tbsp finely chopped fresh mint
- · 2 Tbsp finely chopped fresh basil
- Serves 4

Green peas burst with nutrients such as A, B1, C and K. They're also an excellent source of iron and protein.

In this recipe the sweetness of baby peas is celebrated in a delicious soup with fresh mint and basil. For something a little different, and optional, I add chorizo sausages to the soup for a little spice.

It's best to use frozen baby peas in this recipe rather than the canned variety as they retain their natural flavor and are lower in sodium.

### Ingredients:

- 4 medium chorizo sausages
- 3 Tbsp olive oil
- 1/4 cup of water
- 1 large brown onion, roughly chopped
- 2 cloves of garlic, crushed

### Preparation:

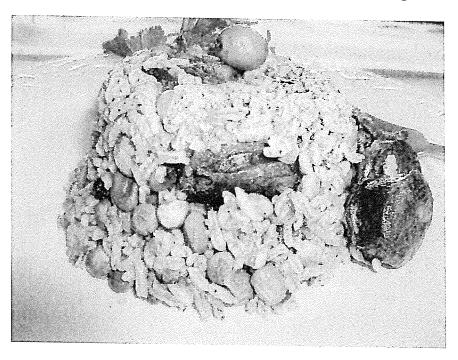
- 1. Heat 1 tablespoon of olive oil in a fry-pan over a medium heat. Add the sausages and fry for about 2-3 minutes or until they start to brown slightly. Add 1/4 cup of water to the fry pan and cover. Turn heat down to medium-low and cook for about 5 minutes. Uncover the sausages and fry for another 2 minutes, or until evenly cooked on all sides. Remove sausages from fry-pan, cool and then slice and set aside.
- 2. Heat the remaining 2 tablespoons of olive oil in a large soup pot over a medium heat. Saute onions until translucent about 4 minutes. Add the garlic and fry for 30 seconds. Add the frozen peas and fry until soft, for about 5 minutes.
- 3. Season peas with 1 teaspoon of sea salt and a pinch of black pepper. Add stock and milk and simmer gently for about 3 minutes.
- 4. Add pea soup mixture to a blender in batches and puree. Make sure you hold down the lid of the blender so the soup doesn't fly out the top.
- 5. Pour pureed soup back into soup pot and simmer gently over a medium heat for 3 minutes. Add finely chopped fresh herbs and stir well. Simmer for another 3-4 minutes.
- 6. Ladle into soup bowls place several slices of sausage in each bowl. Serve for fresh bread if desired.

My Journey from Latin Roots to a Manhattan Kitchen.

# Arroz con Gandules y Chorizo – Rice with Pigeon Peas + Spanish Sausage

Posted on February 16, 2012

Arroz con Gandules is the traditional dish of Puerto Rico. It is usually served along with our roast pork, Pernil.



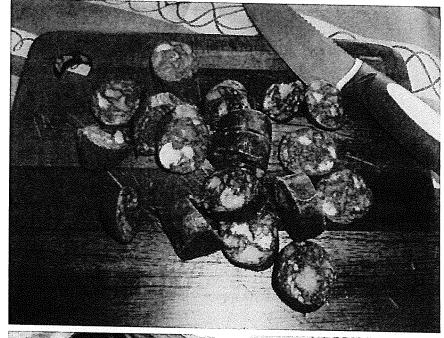
You will find this dish being served during the holidays and when having a party, it is sure to be the main attraction. It is delicious and quite filling.

You will need your caldero. Every Puerto Rican home owns one or more. Mine is at least 20+ years old.

### Ingredients:

- 2 cups of long grain rice
- 4 cups of water
- 3 tablespoons of achiote (annatto) infused oil
- 2 chorizo, 1/2 inch slices.
- 1 15 oz. can gandules or a bag of frozen
- 18 oz can tomato sauce
- 1/2 cup of <u>alcaparrado</u> (mixture of olives, capers and pimento)
- 1 envelope of Sazón Goya
- 1/2 cup of sofrito
- Plantain leaf
- Salt and pepper to taste

Follow





# **Turkey Stuffed Peppers**

\*\* skinnytaste.com/2008/11/turkey-stuffed-peppers-45-pts.html

These stuffed peppers are loaded with flavor and make a great dinner with a salad on the side. Not all stuffed peppers are cooked in tomato sauce. I used ground lean turkey and rice for a healthy, low point meal. Also great with brown rice. Make extra so you can have leftovers for lunch.

Turkey Stuffed Peppers Gina's Weight Watcher Recipes

Servings: 6 servings (1/2 pepper) • Time: 55 minutes • Old Points: 4 • Points+: 5

Calories: 184.7 • Fat: 2.3 g • Protein: 20.8 g • Carb: 20.2 g • Fiber: 1.6 g

### Ingredients:

- 1 lb lean chopped turkey meat
- · 1 garlic, minced
- 1/4 onion, minced
- · 1 tbsp chopped fresh cilantro or parsley
- · 1 tsp garlic powder
- · 1 tsp cumin powder
- · salt to taste
- · 3 large sweet red bell peppers, washed
- · 1 cup fat free chicken broth
- 1/4 cup tomato sauce
- 1 1/2 cups cooked rice
- · Olive oil spray
- 1/4 cup reduced fat shredded cheese

### Directions:

Heat oven to 400°. Spray a little olive oil spray in a medium size saute pan and heat on a medium flame. Add onion, garlic and cilantro to the pan. Saute about 2 minutes and add ground turkey. Season with salt and garlic powder, and cumin and brown meat for several minutes until meat is completely cooked through. Add 1/4 cup of tomato sauce and 1/2 cup of chicken broth, mix well and simmer on low for about 5 minutes. Combine cooked rice and meat together.

Cut the bell peppers in half lengthwise, and remove all seeds. Place in a baking dish. Spoon the meat mixture into each pepper half and fill it with as much as you can. Place all stuffed pepper halves on the baking dish and pour the remainder of the chicken broth on the bottom of the pan. Cover tight with aluminum foil and bake for about 35 minutes. Top with shredded cheddar cheese and enjoy.

# Rice, egg white scramble, with oven roasted turkey

Author: Boo Sracic

Cook time: 5 mins Total time: 5 mins

Serves: 1

Quick and easy post workout meal or anytime of the day.

### Ingredients

- 5 Cup Calrose brown rice
- ½ Cup Liquid Egg Whites (Kirkland brand)
  2 Slices Oven Roasted Turkey Deli Meat (Kirkland brand)
- 1 Tablespoon La Victoria Salsa (Hot)
- 1/2 Cup Fresh strawberries
- 1 Scoop Promasil Rivalus protein- Vanilla cream

### Instructions

### **Notes**

Macronutrients are based on Boo's food portion.

### **Nutrition Information/Macros**

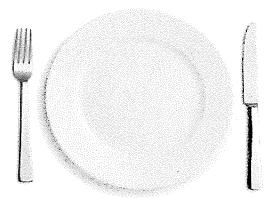
Calories: 433 Fat: 4 Carbohydrates: 39 Protein: 60

Recipe by Iron Cook Clean at http://ironcookclean.com/brown-rice-salsa-egg-white-scramble-with-oven-roasted-turkey/



# Chorizio sausage & green pea risotto

By: monkyness (1 Recipe)



Preparation Time: 10 minutes

Cooking Time: 40 minutes

Serves: 4

# Ingredients:

- 2 cups arborio rice
- 2 tbs olive oil
- 1 onion, finely diced
- 2 chorizo sausages, sliced
- 1 cup peas
- 5-6 cups chicken or vegetable stock, hot
- 6 tbs parmesan cheese
- Salt & pepper, to taste

# Method:

- 1 Heat 1 tbs oil in a saucepan over moderate heat and pan fry chorizo sausage. Remove sausage from pan and set aside.
- 2 Reduce heat and pan fry onion, for 2 minutes.
- 3 Add rice and fry slowly, for 2 minutes, stirring frequently.
- 4 Add stock, one cup at a time, stirring after every addition until the water is completely absorbed before adding another cup (see Notes). Continue adding stock and stirring until rice is tender (approximately 25-30 minutes).
- 5 Stir in sausage and peas with the last cup of stock.
- 6 To serve, stir in parmesan cheese to taste.



# Chicken, Chorizo & Green Pea Risotto



Prep time 15 mins Cooking time 30 mins Serves 4

### Ingredients

1L Campbell's Real Stock - Chicken

2 tbsp oil

1 onion, chopped

2 cloves garlic, crushed

1 3/4 cup arborio rice

1 chorizo sausage, sliced

300g chicken breast, sliced

3/4 cup frozen peas, thawed

3 tbsp grated parmesan cheese

1 cup fresh baby rocket leaves, to garnish

### Method

Pour Campbell's Real Stock into a saucepan. Bring to the boil, then reduce heat and keep on a low simmer.

Meanwhile heat 1 thsp oil over a moderate heat in a large saucepan. Add onion and garlic, cook for 3 minutes until soft and translucent, taking care not to brown. Add rice and stir through so the oil coats the rice grains.

Add hot stock to the rice mixture, one cup at a time, stir continually until stock is fully absorbed before adding another cup of stock. Continue until all the stock has been used. This should take about 15 - 20 minutes.

Meanwhile heat remaining oil in a separate fry pan over high heat. Add chorizo and cook for 2-3 minutes until golden. Add the chicken and cook for a further 5 minutes until golden brown and cooked through. Remove and set aside.

When the rice is cooked, add the chorizo, chicken and peas and mix well. Stir in the parmesan cheese. Serve garnished with fresh rocket leaves.

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# goodtoknow

# Andalusian style chorizo with beans

• Serves: 4

Prep time: 10 mins
Cooking time: 25 mins
Total time: 35 mins
Skill level: Easy peasy
Costs: Mid-price



# Woman's Weekly

A quick and easy Spanish style stew made in one pot, using chorizo sausage, onions, beans and wine in a tomato sauce. Great for a simple main course for lunch or dinner

### **Ingredients**

- 250g (8oz) smoked chorizo sausage, casing removed
- 1 onion, peeled and chopped
- · 2 sticks celery, chopped
- 1 red pepper, deseeded and sliced
- 1-2 cloves garlic, peeled and chopped
- 150ml (¼ pint) dry white wine
- · 400g can plum tomatoes
- Salt and freshly ground black pepper
- · 410g can cannellini beans or chickpeas
- Fresh parsley, to garnish
- Crusty bread, to serve

### Method

- Fry the chorizo in a large frying pan, until it releases its oil. Add the onion, celery, red pepper and garlic, and cook until softened.
- Stir in the wine, plum tomatoes and seasoning and simmer for 15 mins stirring occasionally to break up the tomatoes, until the sauce thickens.
- Add the beans or chickpeas and simmer for a further 5 mins. Sprinkle generously with parsley and serve hot, or just warm.

By Kate Moseley

http://www.goodtoknow.co.uk/recipes/514070/andalusian-style-chorizo-with-beans

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# Crispy Garlic Kale with Chorizo and Beans

# Ingredients

- 1 tablespoon olive oil
- 6 small cloves garlic, sliced thin
- 2 links soy chorizo
- 1 cup homemade vegetable stock
- 2 bags Fresh Express Baby Kale Mix
- 1 14.5-ounce can Great Northern beans, drained and rinsed
- 1/2 teaspoon red pepper flakes

Nutrition Info

Calories: 254.0

Fat: 8.3g

Carbohydrates: 31.9g

Protein: 14.8g

### Directions

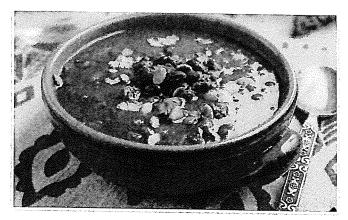
Place a large, heavy-bottomed saucepan over medium heat. Add the oil to the warm pan, then add the garlic. Cook 3-4 minutes, stirring often so the garlic doesn't burn. Remove the garlic from the pan and transfer to a plate lined with a paper towel.

Add the sausage to the pan, breaking it up with the back of a wooden spoon as it browns. If the pan gets too hot, add 1/4 cup of the stock to pull up any fond (crust) that has developed on the bottom of pan. After the sausage is browned, remove from the pan with a slotted spoon. Add the kale to the pan, cover, and allow to wilt for two minutes. Stir the kale, then add the beans, pepper and remaining stock. Reduce the heat to low, cover the pan, and cook for 5 minutes.

Just before serving, add the garlic and sausage back to the pan and toss to combine.

Makes 8 cups, 2 cups per serving

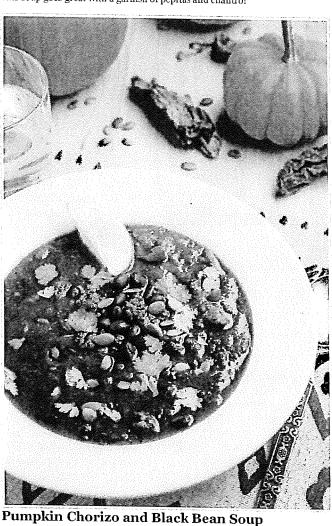
Serving Size: Makes 8 cups, 2 cups per serving





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This soup goes great with a garnish of pepitas and cilantro!



Prep Time: 10 minutes | Cook Time: 30 minutes | Total Time: 40 minutes | Servings: 6

A pumpkin soup with chorizo sausage, black beans and smoky hot chipotle chili peppers.

### ingredients

- Ingredients

  1/2 pound chorizo sausage, casings removed (omit for vegetarian)

  1 tablespoon olive oil

  1 onion, diced

  2 cloves garlic, chopped

  1 teaspoon cumin

  1 pinch cinnamon (optional)

  3 cups chicken broth or chicken stock or ham broth or vegetable broth

  2 cups pumpkin puree or 1 (15 ounce) can pumpkin puree

  1 (15 ounce) can black beans

  1 (15 ounce) can diced tomatoes

  2 chipotle chilis in adobo, chopped

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Pumpkin, Chorizo and Black Bean Soup



I can't believe that October is almost over and that means that the pumpkins will soon disappear so I wanted to get at least one more pumpkin recipe in and this time it's a pumpkin soup that is perfect for the cooling weather. Really this soup is just a combination of two of my other favourite pumkin soups the pumpkin and black bean soup and the pumpkin and chorizo soup but despite it's simplicity it is super tasty! I mean you really cannot go wrong combining pumpkin with black beans and spicy Mexican style chorizo sausage in a warm and hearty soup! This soup has it all, the pumpkin and partially pureed black beans make it nice and thick and creamy, the chorizo sausage and remaining black beans give it a nice hearty texture and the chipotle chilies in abobo make it nice and smoky and give it a healthy amount of spicy heat to keep you warm! This pumpkin, chorizo and black bean soup is a great way to enjoy the last of the pumpkins this season and a great way to keep warm in these cooling days!



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### About Me



I came to realize that my meals

were boring and

that I had been eating the same few dishes over and over again for years. It was time for a change! I now spend my free time searching for, creating and trying tasty new recipes in my closet sized kitchen.

KEVIN LYNCH-

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(1724) Rice (46) Rice Bowl (17)
Risotto (13) Roundup (70) Salad
(137) Salsa (27) Sandwich
(168) Sauce (25) Seafood
(166) Side Dish (181) Slow
Cooker (80) Soup (100) Southern
(31) Spice Blend (105) Strawberry
(32) Stew (31) Strawberry (54)
Sugar High Fridays (4) Taco (27)



http://www.goodhousekeeping.com/recipefinder/chorizo-and-bean-burritos-2225

# Chorizo and Bean Burritos



Serves: 6

Total Time: 25 min

(per serving)	
Calories	730
Total Fat	28g
Saturated Fat	11g
Cholesterol	53mg
Sodium	940mg
Total	90-
Carbohydrate	89g
Dietary Fiber	13g
Sugars	
Protein	32g
Calcium	

Nutritional Information

# Ingredients

- 2/3 cup(s) long-grain white rice
- 2 can(s) (15 to 16 ounces each) low-sodium pinto beans
- 1 teaspoon(s) vegetable oil
- 1 small onion, chopped
- 2 teaspoon(s) chili powder
- 1/4 teaspoon(s) ground cumin
- 8 ounce(s) fully cooked chorizo, sliced
- 6 burrito-size flour tortillas, warmed
- 1 cup(s) shredded cheddar cheese
- 1/2 cup(s) packed fresh cilantro leaves
- 1 large ripe tomato, chopped

# **Directions**

- 1. Prepare rice as label directs.
- 2. Meanwhile, in food processor with knife blade attached, pulse undrained beans until coarsely chopped.
- 3. In nonstick 10-inch skillet, heat oil over medium heat. Add onion and cook 3 to 4 minutes or until lightly browned, stirring occasionally. Stir in chili powder, cumin, and chorizo; cook 2 minutes. Add beans and cook 2 minutes, stirring frequently.
- 4. Place tortillas on work surface. Spoon equal amounts of rice, bean mixture, Cheddar, cilantro, and tomato across center of each tortilla. Fold sides of tortilla over filling.

http://www.goodhousekeeping.com/recipefinder/chorizo-and-bean-burritos-2225

### Easy 'Charro' Beans

allrecipes com



Rated: ★★★★ Submitted By: PBOTHWELL Photo By: pelicangal

Prep Time: 15 Minutes Cook Time: 40 Minutes Ready In: 55 Minutes Servings: 10

"This Mexican-style 'pork and beans' features pinto beans fried with bacon, ham, and chorizo, seasoned with smoky chipotle and garlic "  $\,$ 

### INGREDIENTS:

1/2 pound bacon strips 1/2 cup bacon drippings 1 large onion, finely chopped 1/2 pound cooked ham, diced 1/4 pound chorizo sausage, crumbled 5 (16 ounce) cans pinto beans, rinsed and drained

1 whole chipotte pepper

2 cloves garlic, pricked with a fork

### DIRECTIONS:

- Fry bacon strips in a large skillet over medium heat until crisp. With a slotted spoon, remove bacon to paper towels. Reserve 1/2 cup bacon drippings.
- Place drippings in a large pot, and warm over medium heat. Fry onions until light brown. Stir in ham and chorizo. Reserve 1 cup of beans, and add the rest to the pot, along with the chipotle and garlic.
- Mash the reserved beans, then add to the pot. Simmer beans until thick and soupy, about 30 minutes. (If the beans become too dry, stir in water). Remove chipotte and garlic, and serve.

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Smithfield Bacon Thick Sliced, Naturally Hickory Smoked \$4.99 expires in 5 days



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Onions Vidalia 1 lb For \$0.99 expires in 5 days



Onions Yellow/Brown 2 For \$4.00 expires in 5 days

### Pacific Cuban Black Beans and Rice

allrecipes com



Rated: 大大长大大 Submitted By: Fancy Nancy Photo By: Rock\_lobster

Prep Time: 20 Minutes Cook Time: 1 Hour 15 Minutes

Ready In: 1 Hour 35 Minutes Servings: 6

"A pot of black beans and chorizo sausage simmered with a variety of spices goes atop rice for a dining experience inspired by Cuban cuisine

### INGREDIENTS:

- 4 cups water
- 2 cups rice
- 3 tablespoons olive oil
- 1 onion, chopped
- 1 bell pepper, chopped
- 2 carrots, peeled and chopped
- 2 ribs celery, chopped
- 1 tablespoon minced garlic
- 2 (15 ounce) cans black beans
- 2 smoked Spanish chorizo sausage links coarsely chopped
- 1 cup chicken stock
- 1 (8 ounce) jar picante sauce
- 2 bay leaves
- 2 teaspoons smoked paprika
- 1 teaspoon red wine vinegar, or more to
- 1 teaspoon ground cumin
- 1 teaspoon white sugar
- 1 teaspoon salt, or to taste
- 1/2 teaspoon ground black pepper, or to taste
- 1 pinch red pepper flakes (optional)

### DIRECTIONS:

- Bring water and rice to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender and liquid has been absorbed, 20 to 25 minutes
- 2. Heat olive oil in a stockpot over medium-high heat; saute onion, bell pepper, carrots, celery, and garlic in hot oil until tender, about 5 minutes
- 3. Mix black beans with liquid, chorizo, chicken stock, picante sauce, bay leaves, paprika, red wine vinegar, cumin, sugar, salt, black pepper, and red pepper flakes together in the pot with the onion mixture, bring to a boil, reduce heat to medium-low, place a cover on the pot, and simmer until the beans have softened, about 30
- Remove lid from pot and continue cooking until the mixture reaches your desired consistency, at least 20 minutes more. Remove bay leaves and adjust seasoning to your preferences Serve over rice

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### HERDEZ® Chorizo-Stuffed Bell Peppers allrecipes from



Rated: 養素素素素 Submitted By: lutzflcet Photo By: Alfrecipes

Prep Time: 20 Minutes Cook Time: 55 Minutes

Ready In: 1 Hour 15 Minutes Servings: 4

"Colorful red 'yellow, or orange belt peppers are stuffed with ground beef and chorizo sausage with veggies and cheese, then baked in a zesty tomatilio verde sauce for an easy Mexican-inspired meal"

### INGREDIENTS:

Non-stick cooking spray 2 large red bell peppers, halved crosswise, seeds and membranes removed

1 tablespoon vegetable oil 1/2 cup anion, chapped 1 large clove garlic, chopped 1/4 cup minced carrets

8 ounces ground chorizo sausage 8 ounces ground beef 3/4 cup HERDEZ® Tomatilla Verde Mexican Cooking Sauce

1 (14.5 ounce) can diced fire-roasted

1 teaspoon chili powder

1/2 teaspoon salt

1/2 teaspoon ground black pepper

2 cups cooked long-grain white nce

4 (1 inch) cubes Colby-Jack cheese

1/3 cup shredded Mexican cheese blend

Gamishes (optional)

Sour cream

Chopped fresh cliantro

Sliced black plives

Lime wedges

### DIRECTIONS:

- 1. Preheat over to 350 degrees F. Spray a large baking dish with non-stick cooking
- 2. Place peppers cut side up in a microwave-safe dish, microwave on high until peppers
- Heat oil in skillet over medium heat. Cook and stir onions until they begin to soften. Stir in garlic and carrots and continue cooking for 2 minutes. Add chorizo and ground beef and continue cooking until meat is brown, stirring occasionally, about 3 minutes.

  | Cooking Drain oil from skillet
- Return the skillet with the meat mixture to the stove over medium heat. Add Tomatillo Verde Sauce, canned tomatoes, chili powder, salt, and pepper. Stir in cooked rice and cook over tow heat until heated through. about 5 minutes.
- 5. Spoon a thin layer of the meat-rice mixture into the prepared baking dish. Place the four pepper halves in the dish and fill with the meat-rice mixture. Stuff each pepper with a cheese cube, and then spoon the remaining meat-rice mixture into the dish. around the pepper halves

HERDE Z@ Charizo-Stuffed Bell Peppers (confinced)

### DIRECTIONS: (continued)

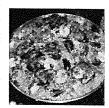
- Cover the baking dish and bake in preheated oven for 35 minutes. Remove cover, sprinkle shredded cheese on top of the peppers, and bake until the peppers are soft and the cheese has melted, about 10 minutes.
- To serve, spoon a little of the meat-nce mixture onto a plate, and place the bell pepper half on top of it. Garnish as desired

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### Easy Paella

# allrecipes com



Rated: ★★★★す Submitted By: mis Photo By: reamy

Prep Time: 30 Minutes Cook Time: 30 Minutes Ready In: 1 Hour Servings: 8

"In this version of the classic Spanish dish, chicken, chorizo sausage, and shrimp combine with rice simmered in broth and flavored with saffron threads, garlic, onions, red pepper flakes, paprika, and bay leaf "

### INGREDIENTS:

- 2 tablespoons olive oil
- 1 tablespoon paprika
- 2 teaspoons dried oregano
- salt and black pepper to taste
- 2 pounds skinless, boneless chicken breasts, cut into 2 inch pieces
- 2 tablespoons olive oil, divided
- 3 cloves garlic, crushed
- 1 teaspoon crushed red pepper flakes
- 2 cups uncooked short-grain white rice
- 1 pinch saffron threads

- 1 bay leaf
- 1/2 bunch Italian flat leaf parsley,
- chopped
- 1 quart chicken stock
- 2 lemons, zested
- 2 tablespoons olive oil
- 1 Spanish onion, chopped
- 1 red bell pepper, coarsely chopped
- 1 pound chorizo sausage, casings removed and crumbled
- 1 pound shrimp, peeled and deveined

### DIRECTIONS:

- In a medium bowl, mix together 2 tablespoons ofive oil, paprika, oregano, and salt and pepper. Stir in chicken pieces to coat. Cover, and refrigerate
- 2. Heat 2 tablespoons olive oil in a large skillet or paella pan over medium heat. Stir in garlic, red pepper flakes, and rice. Cook, stirring, to coat rice with oil, about 3 minutes. Stir in saffron threads, bay leaf, parsley, chicken stock, and lemon zest. Bring to a boil, cover, and reduce heat to medium low. Simmer 20 minutes.
- Meanwhile, heat 2 tablespoons olive oil in a separate skillet over medium heat. Stir in marinated chicken and onion, cook 5 minutes. Stir in bell pepper and sausage; cook 5 minutes. Stir in shrimp, cook, turning the shrimp, until both sides are pink.
- 4. Spread rice mixture onto a serving tray. Top with meat and seafood mixture.

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### Brazilian Black Bean Stew

allrecipes com



Rated: \*\*\*\*\*\*
Submitted By: CRVGRL
Photo By: cebledsoe

Prep Time: 15 Minutes Cook Time: 30 Minutes Ready In: 45 Minutes Servings: 6

"Sweet potatoes, mango, black beans, and cilantro are featured in this flavorful stew from South America."

### INGREDIENTS:

1 tablespoon canola oil

1/4 pound chorizo sausage, chopped

1/3 pound cooked ham, chopped

1 medium onion, chopped

2 cloves garlic, minced

2 (1 pound) sweet potatoes, peeled and diced

1 large red bell pepper, diced

2 (14.5 ounce) cans diced tomatoes with

juice

1 small hot green chile pepper, diced

1 1/2 cups water

2 (16 ounce) cans black beans, rinsed and drained

1 mango - peeled, seeded and diced

1/4 cup chopped fresh cilantro

1/4 teaspoon sait

### DIRECTIONS:

- 1. Heat the oil in a large pot over medium heat, and cook the chorizo and ham 2 to 3 minutes. Place the onion in the pot, and cook until tender. Stir in garlic, and cook until tender, then mix in the sweet potatoes, bell pepper, tomatoes with juice, chile pepper, and water. Bring to a boil, reduce heat to low, cover, and simmer 15 minutes, until sweet potatoes are tender.
- Stir the beans into the pot, and cook uncovered until heated through. Mix in the mango and cilantro, and season with salt.

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### Picadillo

allrecipes lcom



Rated: ★★★字 Submitted By: devilsdancefloor Photo By: Marigat

Prep Time: 15 Minutes Cook Time: 40 Minutes Ready In: 55 Minutes Servings: 6

"Ground beef and chorizo sausage are browned then simmered with tomatoes and spices among other things. This could be where Sloppy Joes came from! It's a wonderful Cuban recipe that I've served like chili or over a roll or even over cornbread! Total comfort food."

### INGREDIENTS:

2 tablespoons olive oil

1 pound ground beef

1/2 pound chorizo sausage, chopped

1 large onion, chopped

1/2 cup chopped red bell pepper

2 cloves garlic, chopped

1 tablespoon ground cumin

2 teaspoons chilí powder

1 teaspoon dried oregano

1 teaspoon paprika

1/4 teaspoon cayenne pepper

1/4 teaspoon ground cinnamon

1 1/2 cups canned diced tomatoes

3/4 cup beef stock

1 tablespoon white sugar

1/2 cup raisins

1/4 cup chopped pimento-stuffed green

2 tablespoons apple cider vinegar

1 tablespoon capers, drained

1/3 cup slivered almonds, toasted

1 tablespoon lime juice

### DIRECTIONS:

- Heat the olive oil in a large skillet over medium heat. Add the ground beef and chorizo sausage. Cook and stir until no longer pink, about 10 minutes.
- 2. Drain off some of the grease, and stir in the onions and bell pepper. Cook until soft, then add the garlic. Season with cumin, chili powder, oregano, paprika, cayenne and cinnamon. Cook and stir for about one minute to release the fragrance. Pour the tomatoes and beef stock into the pan, along with the sugar. Set the heat to low, cover, and simmer for 20 to 30 minutes.
- Stir the raisins, olives, capers and vinegar into the pan, and simmer uncovered for 5 minutes. Add the almonds and lime juice, and cook until they are heated, then serve

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### New Orleans Jambalaya

### allrecipes from



Rated: 女女女女女 Submitted By: Christine Photo By: JARRIE

Prep Time: 25 Minutes Cook Time: 3 Hours 10 Minutes Ready In: 6 Hours 30 Minutes Servings: 50

"For when you really have to feed an army!"

### **INGREDIENTS:**

- 1 cup soy sauce
- 4 tablespoons dried thyme
- 1 teaspoon cayenne pepper
- 2 tablespoons paprika
- 2 onions, chopped
- 2 tablespoons ground black pepper
- 16 skinless, boneless chicken breast halves
- 3/4 pound bacon, cut into small pieces 8 onions, diced
- 4 cloves gartic, minced
- 6 tablespoons all-purpose flour
- 3 pounds chonzo, sliced into chunks 3 pounds cooked ham, cut into 1/2 inch
- 3 tablespoons dried thyme
- 4 teaspoons cayenne pepper
- 5 cups chicken stock
- 6 (14.5 ounce) cans peeted and diced tomatoes with juice
- 4 green bell pepper chopped
- 6 cups uncooked white rice
- 10 pounds medium shrimp peeled and

### DIRECTIONS:

- Chicken Marinade In a large, shallow glass baking dish mix together soy sauce, 4 tablespoons dried thyme. I teaspoon cayenne pepper. 2 tablespoons paprika. 2 chopped onions and 2 tablespoons black pepper. Place the chicken in the marinade Refrigerate for at least 3 hours.
- 2 Saule bacon in a Dutch oven over medium heat until brown. Add the onion and garlic. Continue to cook 5 minutes. Mix in flour and sausage. Cook 5 minutes more stirring frequently. Add the ham, thyme cayenne, chicken stock tornatoes, reserved juice and green peppers and bring to boil. Stir in rice and cover. Cook for 25 minutes. Remove from heat and cool completely and refrigerate.
- 3. Two hours before you intend to serve the jambalaya, discard mannade and bake chicken breasts at 500 degrees F (250 degrees C) for 12 minutes, or until the flesh is firm when pressed with finger. Remove from oven. Cool and slice into bite-size nigrae.
- 4 Reduce oven's temperature to 250 degrees F (120 degrees C). Place covered jambalaya on large baking tray filled with to water. Bake until warm, about 2 hours.
- Just before serving the jambalaya, boil 5 quarts of water. Add the shrimp and cook for 3 minutes until they are firm to the touch. Drain well. Toss shrimp and chicken.



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Market Pantry Reduced Sodium Chicken Broth 32 oz GREAT LOCAL VALUE SEE DETAILS ADVERTISEMENT New Orleans Jambalaya (continued)

DIRECTIONS: (continued) with jambalaya mixture and serve

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Page 1 of 2

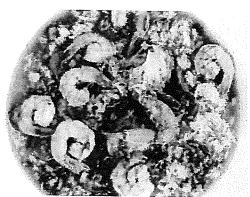


# Mr. John's Chorizo and Seafood Gumbo

Comits Chorizo and Scarood Cumoo Recipe : Emern Lagasse : Food Network

# Recipe courtesy of Emeril Lagasse

Recipe courtesy Emeril Lagasse, 2000



Yield: 6 to 8 servings

Mr. John's Chorizo and Seafood Gumbo

### Ingredients

- 1 1/2 cups vegetable oil
- 1 1/2 cups bleached all-purpose flour
- 2 cups chopped yellow onions
- 1 cup chopped green bell peppers
- 1 cup chopped celery
- 1/2 pound chorizo or other smoked sausage, finely chopped, plus 1 pound chorizo, cut crosswise into 1/4-inch thick slices

Creole seasoning

- 2 1/2 quarts shrimp stock, ( chicken stock or water can be used)
- 1 dozen frozen gumbo crabs, thawed
- 2 pounds medium shrimp, peeled and deveined
- 2 pounds Louisiana Crawfish tails
- 2 tablespoons chopped green onions or scallions (green part only)
- 2 tablespoons chopped fresh parsley leaves
- 6 cups cooked long grain white rice, warm
- Louisiana File Powder

### Directions

In a large, heavy pot or a Dutch oven over medium heat, combine the oil and flour. Stirring slowly and constantly, make a dark brown roux, the color of chocolate, 20 to 25 minutes. Add the chopped onions, bell peppers, chopped celery, and 1/2 pound chopped sausage. Season with Creole seasoning. Cook, stirring, until the vegetables are very soft, 8 to 10 minutes. Add the stock and gumbo crabs, stir until the roux mixture and broth are well combined. Bring to a boil, then reduce the heat to medium-low and cook, uncovered, stirring occasionally, 2 hours. Meanwhile, season the remaining seafood with Creole seasoning. Add the seafood and remaining sliced sausage to the gumbo. Cook for an additional 15 minutes. Remove from the heat and let sit for 5 minutes before skimming off the fat that has risen to the surface. Taste for seasonings and adjust. Stir in the green onions and parsley and serve the gumbo in individual soup or gumbo bowls with the rice. Pass the file powder at the table

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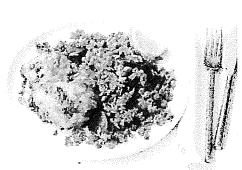




# Chicken and Chorizo Rice

# Recipe courtesy of Food Network Kitchen

Recipe courlesy Food Network Magazini



Total Time: 40 min Prep: 10 min Cook: 30 min

Yield: 4 servings Level: Easy

Chicken and Chorizo Rice

### Ingredients

1/4 cup extra-virgin olive oil

1 medium onion, chopped

2 cloves garlic, minced

4 skinless, boneless chicken thighs (about 1 1/2 pounds)

Kosher salt and freshly ground pepper

1 1/2 cups sliced dried chorizo (about 7 ounces)

3 tablespoons tomato paste

2 cups converted rice

3 tablespoons capers packed in brine

3 1/2 cups fat-free low-sodium chicken broth

1 cup frozen peas

Lemon wedges, for serving

### **Directions**

Heat the olive oil in a large heavy skillet or pot over high heat. Add the onion and garlic and cook, stirring, until the onion is translucent, about 3 minutes.

Season the chicken with 1/4 teaspoon each salt and pepper. Add to the skillet along with the chorizo; cook, turning occasionally, until the chicken starts to brown, about 3 minutes. Move the chicken and chorizo to one side of the pan and stir in the tomato paste, rice and capers. Add the broth and bring to a boil. Cook, stirring occasionally, about 8 minutes. Stir in the peas, reduce the heat to medium low, cover and cook until the rice is tender, about 15 minutes. Let rest, covered, 5 minutes.

Fluff the rice with a fork, stirring to combine all the ingredients. Serve with lemon wedges.

Per serving: Calories 985; Fat 41 g (Saturated 11 g); Cholesterol 207 mg; Sodium 1311 mg; Carbohydrate 89 g; Fiber 4 g; Protein 61 g

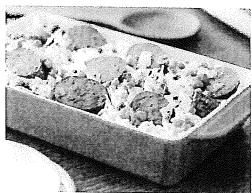
Photograph by Johnny Miller

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# Rice Pilaf with Chorizo Casserole

# Recipe courtesy of Rachael Ray



Total Time: 1 hr 15 min 15 min Prep: Cook: 1 hr

Yield: 4 servings Level: Easy

Rice Pilaf with Chorizo Casserole

### Ingredients

1 generous pinch saffron threads, about 20

2 cups chicken stock-in-a-box

1 cup water

1 1/4 -1 1/2 pounds Spanish style chorizo, 1 package (recommended:

Gaspar's or Trois Petit Cochons)

Extra-virgin olive oil, for drizzling

1 large Spanish onion, chopped

Salt and freshly ground black pepper

1/4 cup drained chopped pimientos or diced piquillo peppers

1 cup frozen peas

1/3 cup dry sherry or 1/2 cup dry white wine

3 tablespoons butter

1/2 cup broken thin spaghetti (1 to 1 1/2-inch pieces)

1 cup long-grain white rice

1/2 cup chopped flat-leaf parsley

### Directions

Put the saffron in small pot with 1 1/2 cups stock and about 1 cup water. Bring to boil over medium heat, then reduce the heat to low and let steep for a few minutes while you prepare the chorizo and onions

Heat a skillet with a tight fitting lid over medium-high heat. Remove the casings from the chorizo and slice about 1 to 1 1/2 inches thick, on an angle. Add a drizzle of extra-virgin olive oil to the hot skillet and add the chorizo. Brown evenly on both sides, 4 to 5 minutes total. Remove the chorizo to a plate and add another drizzle of oil to the skillet along with the onions. Season with salt and pepper, to taste, and cook until softened, about 5 minutes. Add the pimientos and peas and stir to heat through. Deglaze the pan with sherry or wine and stir 1 to 2 minutes. Remove them from the pan to the plate with the chorizo.

Return the pan to medium heat and melt 2 tablespoons of the butter. Add the pasta and stir until deeply golden brown, about 3 to 4 minutes. Stir in the rice and stock and bring to a boil. Reduce the heat to low, cover the pan and cook for 18 minutes. Fluff the rice with a fork.

Grease a casserole with the remaining 1 tablespoon of softened butter. Fill the casserole with cooked rice and top with an arrangement of the chorizo and onion mixture. Cool and chill as a make-ahead meal. Reheat by dousing the casserole with 1/2 cup chicken stock then putting it in preheated 375degree F oven, loosely covered, for 20 minutes. Uncover and bake for about until heated through and barely crispy at edges, about 10 minutes. Top with parsley and serve.

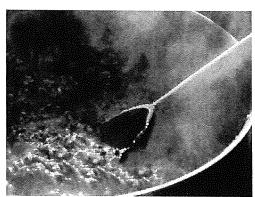
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# Chorizo Refried Beans

# Recipe courtesy of Tyler Florence

Recipe courtesy Tyler Florence



Total Time: 35 min Prep: 15 min Inactive:5 min Cook: 15 min

Yield: 4 servings Level: Easy

Chorizo Refried Beans

### Ingredients

4 links smoked Mexican chorizo
1/4 cup extra-virgin olive oil
1/4 white onion, finely diced
2 cloves garlic, peeled and chopped
2 (15.5 ounce) cans red kidney beans
1 to 2 cups low-sodium chicken stock
Kosher salt and freshly ground black pepper

### **Directions**

Finely chop the chorizo into small dice. In a heavy-bottomed pot add olive oil and chorizo. Put the pot over low heat and slowly bring the heat up to medium. Fry the chorizo for a few minutes to infuse the olive oil. Using a slotted spoon remove about 1/4 cup of chorizo, for garnish, and set aside. To the remaining chorizo in the pot add the onion and garlic and fry until both are cooked, about 2 minutes. Add the beans with their liquid and stock and simmer to allow the flavors to come together about 10 minutes. Season with salt and pepper, to taste. Use a potato masher to mash the beans into a coarse puree. Alternatively, you could let the beans cool for about 5 minutes and carefully puree in a food processor until smooth. Transfer to a serving bowl.

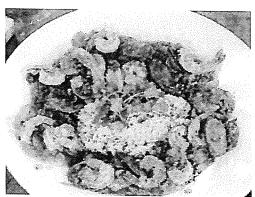
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# Shrimp, Chorizo and Chipotle Gravy over Mexican Rice

# Recipe courtesy of Emeril Lagasse

Recipe courtesy Emeril Lagasse, 2006



Yield: 4 servings Level: Easy

Shrimp, Chorizo and Chipotle Gravy over Mexican Rice

### Ingredients

- 2 tablespoons olive oil
- 1 pound chorizo sausage, cut crosswise into 1/2-inch slices
- 1 pound large shrimp (16-20's), peeled and deveined
- 2 teaspoons Emeril's Southwest Essence
- 1/2 cup small diced yellow onion
- 1/4 cup small diced green bell pepper
- 1 tablespoon minced garlic
- 1 (14 1/2-ounce) can diced tomatoes
- 1 (8-ounce) can tomato sauce
- 2 chipotle chilies in adobe sauce, roughly chopped
- 2 tablespoons chopped fresh parsley leaves
- 1/4 cup tequila (recommended: Cabo Wabo Silver)
- Salt
- 2 tablespoons chopped fresh cilantro leaves, plus 1 tablespoon leaves for garnish
- 5 cups Mexican rice, recipe follows
- 2 tablespoons olive oil
- 1/2 cup chopped white onions
- 1/4 cup chopped green bell peppers
- 2 teaspoons minced garlic
- 2 cups long-grain rice
- 1 large tomato, peeled, seeded and chopped
- 3 cups chicken stock, or water
- 3/4 teaspoon salt
- 1/2 teaspoon saffron
- 1 teaspoon chopped fresh oregano leaves
- 1 teaspoon chopped fresh cilantro leaves
- 1/4 cup chopped green onions

### Directions

Set a 12-inch saute pan over medium-high heat and add the olive oil. Add the sausage to the pan and cook, stirring occasionally, until well caramelized, about 4 to 5 minutes. Season the shrimp with the Essence and place in the pan. Sear the shrimp for 2 minutes, turn over and cook another 1 minute. Remove the shrimp from the pan and set aside. Add the onions, pepper and garlic to the pan and cook, stirring, until the onions are translucent, 3 to 4 minutes. Add the tomatoes, tomato sauce, chipotle chiles, parsley, tequila and shrimp to the pan and bring to a boil, reduce to a simmer, and cook for 5 minutes. Season the gravy with salt, to taste, and add the cilantro, stirring to combine.

To serve, place about 1 1/4 cups of the rice in a bowl and spoon 1/4 of the gravy over top the rice. Serve garnished with extra cilantro.

### For the Mexican Rice:

In a medium, heavy saucepan, heat the olive oil over medium-high heat. Add the onions and bell peppers, and cook, stirring, until soft, about 3 minutes. Add the garlic and cook for 30 seconds. Add the rice and cook, stirring, for 1 minute. Add the tomatoes and cook, stirring, for 1 minute. Add the stock, salt, and saffron, and stir well. Bring to a boil. Reduce the heat to low, cover, and cook undisturbed until all the liquid is absorbed, about 20 minutes.

Remove from the heat and let sit, covered, for 10 minutes. Uncover and fluff the rice with a fork. Add the oregano and cilantro, and stir to incorporate. Garnish with green onions.

Yield: 4 to 6 servings

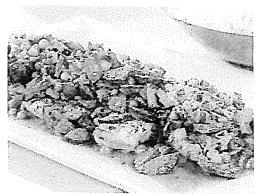
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# Chicken with Roasted Red Pepper, Chorizo and Sweet Pea Sauce over Rice

# Recipe courtesy of Rachael Ray

Recipe courtesy Rachael Ray



Total Time: 32 min Prep: 12 min

Cook: 20 min

Yield: 4 servings Level: Easy

Chicken with Roasted Red Pepper, Chorizo and Sweet Pea Sauce over Rice

### Ingredients

3 tablespoons extra-virgin olive oil, divided

1 tablespoon butter

1 large onion, chopped, divided

Salt and black pepper

1 1/2 cups white rice

3 cups chicken stöck, divided

4 (6-ounce) boneless, skinless chicken breasts

1/2 tablespoon smoked paprika, 1/2 a palm full

1 teaspoon dry thyme, 1/3 of a palm full

 $3/4\ pound\ chorizo\ sausage,$  in packaged meats case near kielbasa, cut in  $1/2\ lengthwise\ then\ thinly\ sliced$ 

2 large cloves garlic, chopped

1 small carrot, peeled and grated

2 roasted red peppers, chopped

1 (10-ounce) box frozen peas

1/4 cup chopped flat-leaf parsley, a generous handful

### **Directions**

Heat a medium size saucepot over medium heat with 1 tablespoon of extravirgin olive oil, about 1 tablespoon, and the butter. Add 1/4 of the chopped onion and season with salt and pepper, cook for about 1 minute, add the rice and stir to coat in the oil. Add 2 1/2 cups of chicken stock to the rice and bring up to a boil. Cover the pot, reduce heat to simmer and cook rice for 15 to 18 minutes or until tender and cooked through.

While the rice is cooking, start the chicken. Preheat a large skillet over medium-high heat with about 2 tablespoons of extra-virgin olive oil. Season the chicken breasts with smoked paprika, salt, pepper and the thyme, add the seasoned chicken to the skillet. Cook breasts 5 to 6 minutes on each side or, until cooked through.

Remove the chicken from the skillet to a plate and loosely cover with aluminum foil. Return the skillet to the stove top and over medium-high heat add chorizo, cook for 2 minutes stirring frequently. Add the remaining onion, garlic, grated carrot, and roasted red pepper to the chorizo and season with a little salt and pepper. Cook until the onions are slightly tender, about 2 to 3 minutes. Add 1/2 cup of chicken stock, scrape up any bits that have stuck to the bottom of the pan. Add the frozen peas and parsley; continue to cook for 1 to 2 minutes to heat the peas through. Taste and adjust seasonings with a little salt and pepper.

To serve, arrange the chicken breasts on dinner plates and top with lots of sauce. Fluff the rice with a fork and serve alongside.

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# The Ultimate Paella

# Recipe courtesy of Tyler Florence

Recipe courtesy Tyler Florence



Total Time: 2 hr 30 min Prep: 30 min Inactive:1 hr Cook: 1 hr

Yield: 4 to 6 servings Level: Intermediate

The Ultimate Paella

### Ingredients

Spice Mix for chicken, recipe follows

- 1 (3-pound) frying chicken, cut into 10 pieces
- 1/4 cup extra-virgin olive oil
- 2 Spanish chorizo sausages, thickly sliced

Kosher salt and freshly ground pepper

- 1 Spanish onion, diced
- 4 garlic cloves, crushed

Bunch flat-leaf parsley leaves, chopped, reserve some for garnish

- 1 (15-ounce) can whole tomatoes, drained and hand-crushed
- 4 cups short grain Spanish rice
- 6 cups water, warm

Generous pinch saffron threads

- 1 dozen littleneck clams, scrubbed
- 1 pound jumbo shrimp, peeled and de-veined
- 2 lobster tails

1/2 cup sweet peas, frozen and thawed

Lemon wedges, for serving

Special equipment:

Large paella pan or wide shallow skillet

Spice Mix for chicken:

- 1 tablespoon sweet paprika
- 2 teaspoons dried oregano

Kosher salt and freshly ground pepper

### Directions

Special equipment:

Rub the spice mix all over the chicken and marinate chicken for 1 hour in the refrigerator.

Heat oil in a paella pan over medium-high heat. Saute the chorizo until browned, remove and reserve. Add chicken skin-side down and brown on all sides, turning with tongs. Add salt and freshly ground pepper. Remove from pan and reserve.

In the same pan, make a sofrito by sauteing the onions, garlic, and parsley. Cook for 2 or 3 minutes on a medium heat. Then, add tomatoes and cook until the mixture caramelizes a bit and the flavors meld. Fold in the rice and stir-fry to coat the grains. Pour in water and simmer for 10 minutes, gently moving the pan around so the rice cooks evenly and absorbs the liquid. Add chicken, chorizo, and saffron. Add the clams and shrimp, tucking them into the rice. The shrimp will take about 8 minutes to cook. Give the paella a good shake and let it simmer, without stirring, until the rice is all dente, for about 15 minutes. During the last 5 minutes of cooking, when the rice is filling the pan, add the lobster tails. When the paella is cooked and the rice looks fluffy and moist, turn the heat up for 40 seconds until you can smell the rice toast at the bottom, then it's perfect.

Cook's note: The ideal paella has a toasted rice bottom called socarrat.

Remove from heat and rest for 5 minutes. Garnish with peas, parsley and lemon wedges.

Spice Mix for chicken:

Combine ingredients in a small bowl. Rub the spice mixture all over the chicken; marinate for 1 hour, covered

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## **Cowboy Beans**

## Recipe courtesy of Marcela Valladolid

Recipe couriesy of Marcela Valladolii



Total Time:
2 hr 22 min
Prep: 7 min
Cook: 2 hr 15 min

Yield: 6 servings Level: Easy

Cowboy Beans

## Ingredients

2 cups pinto beans, cleaned, soaked overnight in a non-reactive bowl and drained; liquid discarded

- 1 ham hock
- 1 bay leaf
- 3 cloves garlic, peeled
- 1 whole jalapeno chile
- 5 cups water
- 2/3 cup finely chopped white onion,
- 2 slices thick-cut bacon, finely chopped
- 4 ounces pork chorizo, casing removed
- Salt and freshly ground black pepper

#### **Directions**

In a large saucepan, bring the soaked beans, ham hock, bay leaf, garlic, jalapeno, and 5 cups of water to a boil over high heat. Cover the pan, reduce the heat to medium and simmer for 2 hours or until beans are tender. If the beans absorb too much water, add 1 cup of water after 1 hour and continue cooking (Beans mixture should remain soupy while cooking). Turn off the heat.

Cook the bacon in a large saute pan over medium-high heat until almost crisp, about 10 minutes. Add onion and cook for about 3 minutes or until translucent. Transfer bacon and onion mixture to the pot with the beans. Wipe pan clean. In same pan cook chorizo over medium heat until crisp, about 1 minutes. Using a slotted spoon, remove the chorizo and drain on paper towels. Add to the beans. Season lightly with salt, if necessary. Stir the beans over medium-high heat until heated through. Remove the bay leaf and ham hock and discard. Ladle into bowls and serve.

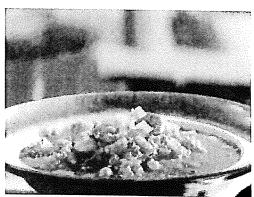
Cook's Note: In place of soaking the beans, you can use 3 (15-ounce) cans rinsed and drained pinto beans. Proceed as above but reduce the cooking time to 1 hour.



# Portuguese Sausage and Bean Stew

## Recipe courtesy of Aida Mollenkamp

Recipe courtesy Aida Mollenkamp



Total Time:
14 hr 10 min
Prep: 10 min
Inactive:12 hr
Cook: 2 hr

Yield: 8 to 10 servings Level: Easy

Portuguese Sausage and Bean Stew

## Ingredients

1 pound dried kidney beans or great Northern beans, rinsed and picked over or 2 (15- ounce) cans or kidney beans

8 ounces sliced smoked bacon, optional

8 ounces Spanish chorizo (cured spicy pork sausage), kielbasa or other spicy sausage, cut into 1/4-inch-thick coins

1 large yellow onion, roughly chopped

4 medium garlic cloves, thinly sliced

1/4 cup tomato paste

2 medium Yukon gold potatoes, cut into 1/2-inch pieces

4 cups water

1 (28-ounce) can diced tomatoes

2 tablespoons honey

1 tablespoon sweet paprika

2 teaspoons kosher salt, plus more for seasoning

1 medium bay leaf

#### **Directions**

If using dried beans, add the beans to a large bowl, cover by 2 inches with cold water and let soak for at least 8 hours, or overnight. Drain and set aside. If using canned beans, drain and rinse.

Add the bacon, if using, to a large, heavy-bottomed pot over medium heat and cook until browned and crisp, about 10 minutes. Remove the bacon and set aside. Discard all but 1 tablespoon of the fat and return the skillet to the stovetop. Add the sausage and cook until browned. With a slotted spoon, remove the sausage to a bowl and reserve.

Discard all but 1 tablespoon of the fat from the skillet and return to the stove over medium heat. When the fat shimmers, add the onion and garlic, stir to coat in fat, and cook until golden brown, about 4 minutes. Stir in the tomato paste and cook until fragrant, about 30 seconds.

Add the potatoes and stir to coat in the tomato paste. Add the beans, chorizo, and all remaining ingredients, except the bacon, and bring to a boil over high heat. Reduce the heat to medium-low and simmer until the flavors have melded and the dried beans are cooked through, about 1 to 1 1/2 hours. Crumble the bacon into beans, and season with additional salt, if needed. Remove the bay leaf, transfer the beans to a serving bowl and serve.



## Portuguese White Beans

## Recipe courtesy of Emeril Lagasse

Recipe courtesy Emeril Lagasse



Total Time:
26 hr 45 min
Prep: 15 min
Inactive:24 hr 15 min
Cook: 2 hr 15 min

Yield: 6 to 8 side servings Level: Easy

Portuguese White Beans

## Ingredients

1 pound navy beans, washed and sorted

1/4 pound bacon, diced

1 pound chorizo or linguica, sliced

2 large onions, chopped

6 cloves garlic, minced

1/4 cup tomato paste

2 teaspoons paprika

1/4 teaspoon crushed red pepper flakes

2 bay leaves

4 cups chicken stock or low-sodium canned chicken broth

4 cups water

Salt

#### Directions

Place the beans in a large bowl and add enough water to cover by 3 inches. Soak overnight. The next day, drain the beans well.

Heat a large Dutch oven over medium-high heat and add the bacon. Cook, stirring frequently, until the bacon is crisp and has released all of its fat, 5 to 6 minutes.

Add the chorizo to the pan and cook, stirring occasionally, until well browned on all sides, about 4 minutes. Using a spoon, remove any excess fat from the pan, leaving 2 to 3 tablespoons only. Add the onions and garlic and cook, stirring occasionally, until very tender, about 4 minutes. Add the tomato paste, paprika, crushed red pepper and bay leaves and cook, stirring, for 2 minutes. Add the reserved beans, the chicken broth, and the water and bring to a boil. Reduce the heat to a simmer and cook the beans, partially covered and stirring occasionally, until very tender, usually 1 1/2 to 2 hours, adding more water if necessary to keep the beans moist yet not soupy. When the beans are very tender, season with salt, to taste, and let sit, covered, for 15 minutes before serving. Serve the beans family style.



## Portuguese Chicken

## Recipe courtesy of Rachael Ray

Recipe couriesy Rachael Ray



Portuguese Chicken

## Ingredients

4 all-purpose potatoes, such as russets, peeled and cut into quarters

Total Time: 30 min

Prep:

Yield: 4 servings Level: Easy

10 min

Cook: 20 min

- 4 carrots, peeled and cut into large pieces on a diagonal
- 3 ribs celery, cut into large pieces on an angle
- 1 large onion, cut into large chunks
- 1 cup dry white wine
- 2 teaspoons sugar
- 1 teaspoon salt
- 1 tablespoon extra-virgin olive oil, eyeball it
- 2 cups chicken broth
- 3/4 pound chorizo, cut into 1 1/2 inch slices on an angle
- 4 pieces poached cooked chicken, leftover from potage, sliced on an angle into 1-inch strips
- 1 cup tomato sauce
- 1/4 cup chopped flat-leaf parsley

Crusty Portuguese bread or other chewy, farm bread, for passing at the table

## Directions

Place potatoes, carrots, celery and onion in a pot. Pour in wine, add sugar, salt, and oil. Add 2 cups of chicken broth. Cover pot and bring to a boil. Reduce heat and simmer 15 minutes.

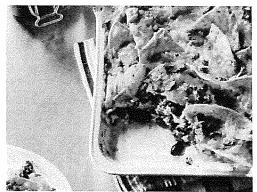
While vegetables cook, brown chorizo in a small nonstick skillet over medium high heat.

If your leftover chicken was frozen, defrost in microwave. If the leftovers were refrigerated, continue with recipe method as below.

Remove the cover from the vegetables and add chorizo to the vegetables. Stir in tomato sauce. Set cooked chicken into the pot and heat through, 5 minutes. Adjust seasoning. Ladle Portuguese Chicken into shallow bowls and garnish with parsley. Serve with crusty bread for dipping.



## Nacho Bake



Total Time:
1 hr
Prep: 20 min
Cook: 40 min

## Ingredients

Nacho Bake

1 pound fresh chorizo sausage, casings removed

1 medium onion, chopped

1 (15-ounce) can pinto beans, rinsed and drained

8 large eggs

1 cup heavy cream

1 cup sour cream

Kosher salt and freshly ground black pepper

3 cups tortilla chips (about 30)

2 cups shredded Cheddar (about 8 ounces)

2 tablespoons fresh cilantro leaves

Jarred salsa, for serving

#### Directions

SET UP: Preheat the oven to 350 degrees F.

BROWN THE CHORIZO AND ONION: Cook the chorizo until browned in a large nonstick skillet over medium-high heat, about 8 minutes. Transfer to a 3-quart baking dish, leaving the fat in the skillet. Saute the onion in the pan drippings until golden, about 6 minutes. Stir in the beans, then transfer to the baking dish.

ASSEMBLE AND BAKE: Beat the eggs, heavy cream, and sour cream with 3/4 teaspoon salt and a couple turns of pepper. Gently pour the eggs over the meat and beans. Press the chips into the mixture so they stand up. Sprinkle with the Cheddar and bake until the eggs are just set, about 45 minutes. Sprinkle with the cilantro and serve with salsa.

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# Eating Well\*



## **Baked Cod with Chorizo & White Beans**

http://www.eatingwell.com/recipes/baked cod with chorizo white beans.html

From EatingWell: January/February 2008

This recipe follows the Spanish and Portuguese tradition of pairing mild white fish with full-flavored cured sausage—just a bit gives the whole dish a rich, smoky flavor. Make it a meal: Enjoy with steamed green beans and roasted potatoes tossed with thyme and coarse salt.

4 servings | Active Time: 20 minutes | Total Time: 40 minutes

## Ingredients

- 1 teaspoon extra-virgin olive oil
- · 1 shallot, finely chopped
- · 2 ounces Spanish chorizo (see Tips) or turkey kielbasa, diced
- 1 teaspoon chopped fresh thyme
- 1 pint grape tomatoes, halved
- 1/2 cup dry white wine, divided
- · 1 15-ounce can great northern beans, rinsed
- 1/2 teaspoon salt, divided
- 1 1/4 pounds cod, cut into 4 pieces (see Tips)
- · Freshly ground pepper, to taste

## Preparation

- 1. Preheat oven to 425°F. Coat a 9-by-13-inch baking dish with cooking spray.
- 2. Heat oil in a medium saucepan over medium-high heat. Add shallot, chorizo (or kielbasa) and thyme and cook, stirring, until fragrant, about 1 minute. Add tomatoes and 1/4 cup wine. Cook, stirring occasionally, until the tomatoes are broken down and the wine is almost evaporated, 2 to 4 minutes. Stir in beans and 1/4 teaspoon salt and remove from the heat.

3. Sprinkle fish with the remaining 1/4 teaspoon salt and pepper; place in the prepared baking dish. Top each piece of fish with equal amounts of the tomato mixture (about 1/2 cup per fillet). Pour the remaining 1/4 cup wine into the pan and cover the pan with foil. Bake until the fish is just cooked through, 15 to 20 minutes. Serve the fish with the sauce spooned over the top.

## Nutrition

Per serving: 293 Calories; 8 g Fat; 2 g Sat; 4 g Mono; 66 mg Cholesterol; 18 g Carbohydrates; 30 g Protein; 6 g Fiber; 567 mg Sodium; 511 mg Potassium

1 Carbohydrate Serving

Exchanges: 1 starch, 4 lean meat

## **Tips & Notes**

- Tips: For this recipe we use fully cooked Spanish-style chorizo—spicy pork sausage seasoned with smoked paprika and chile. Find it near other cured sausages in well-stocked supermarkets, specialty food stores or online at tienda.com. Make it a Meal: Enjoy with steamed green beans and roasted potatoes tossed with thyme and coarse salt.
- Overfishing and trawling have drastically reduced the number of cod in the U.S. and Canadian Atlantic Ocean
  and destroyed its sea floor. For sustainably fished cod, choose U.S. Pacific cod or Atlantic cod from Iceland
  and the northeast Arctic. For more information, visit Monterey Bay Aquarium Seafood Watch at
  seafoodwatch.org.



## Bobby Flay's Honey-Rum Baked Black Beans

http://www.eatingwell.com/recipes/Bobby Flays baked beans.html

From EatingWell: May/June 2011

Chef Bobby Flay cooked these baked black beans, spiked with chorizo and rum, on one of his television shows, Throwdown! with Bobby Flay, to compete with a more-traditional batch of Carolina baked beans. We adore the results. If you bring them along to a summer party, reheat before serving or bring them in a crock-pot and plug it in when you get to the party. Recipe adapted from Bobby Flay's Throwdown! by Bobby Flay with Stephanie Banyas and Miriam Garron (Clarkson Potter, 2010).

16 servings, about 1/2 cup each | Active Time: 45 minutes | Total Time: 3 hours (not including bean-soaking time)

## Ingredients

- 1 pound dried black beans (about 2 3/4 cups), picked over and soaked in cold water for 8 hours (or see Tip)
- · 1 tablespoon canola oil
- · 8 ounces dried chorizo (see Note), cut into small dice (about 2 cups)
- · 1 medium Spanish onion, cut into small dice
- · 1 medium carrot, cut into small dice
- · 4 cloves garlic, finely chopped
- · 1 cup dark rum
- 2 cups homemade chicken stock or canned reduced-sodium chicken broth, plus more if needed
- 1 cup Mesa Grill Barbecue Sauce or your favorite barbecue sauce
- 1/4 cup plus 2 tablespoons coarsely chopped fresh cilantro leaves, divided
- 1/4 cup clover honey
- · 3 tablespoons molasses
- · 3 tablespoons light brown sugar
- 1/2 teaspoon kosher salt, or more to taste
- 1/2 teaspoon freshly ground pepper, or more taste

## Preparation

- 1. Drain beans. Place in a large saucepan and add cold water to cover by 2 inches. Bring to a boil over high heat. Reduce the heat to medium, partially cover the pot and simmer until very tender, 45 minutes to 1 1/2 hours. Drain and transfer to a large bowl.
- 2. Preheat oven to 325°F.
- 3. Heat oil in a large sauté pan over high heat. Add chorizo and cook, stirring, until golden brown and crisp, 5 to 7 minutes. Remove with a slotted spoon to a plate lined with paper towels.
- 4. Reduce heat to medium, add onion and carrot to the pan and cook, stirring, until soft, about 5 minutes. Add garlic and cook for 1 minute. Add rum, bring to a simmer and cook until reduced by half, about 5 minutes. Add
- 5. Add 2 cups stock (or broth), barbecue sauce, 1/4 cup cilantro, honey, molasses, brown sugar and the reserved chorizo to the beans. Mix gently to combine. Season with salt and pepper. Transfer the mixture to a large baking dish and cover. Bake for 30 minutes.
- 6. Check to see if the bean mixture is dry; if it is, add a little more stock (or broth). Bake for 30 minutes more. Uncover and bake 15 minutes more to thicken slightly.
- 7. Garnish the beans with the remaining 2 tablespoons cilantro. Let sit for at least 10 minutes before serving.

## Nutrition

Per serving: 261 Calories; 7 g Fat; 2 g Sat; 3 g Mono; 12 mg Cholesterol; 33 g Carbohydrates; 10 g Protein; 6 g Fiber; 418 mg Sodium; 443 mg Potassium

2 Carbohydrate Serving

Exchanges: 1 starch, 1 carbohydrate (other), 1 medium-fat meat

## Tips & Notes

- Make Ahead Tip: Cover and refrigerate for up to 3 days.
- Tip: To soak beans using a "quick-soak" method, place in a large saucepan with enough cold water to cover them by 2 inches. Bring to a boil. Boil for 2 minutes. Remove from the heat, cover and let stand for 1 hour.
- · Note: Dried, Spanish-style chorizo is a seasoned, fully cooked, smoked pork sausage. Find it near other cured sausages in well-stocked super markets or online at tienda.com.



Photo by: Photography Becky Luigart-Stayner, Styling: Lydia DeGaris-Pursell

## Black Bean and Chorizo Chili

This black bean chili recipe gets a kick from chorizo sausage and smoky chipotle chiles

Cooking Light MARCH 2003

Yield: 12 servings (serving size: 1 cup)



## Ingredients

1 (7-ounce) can chipotle chiles in adobo sauce	1 tablespoon fresh lime juice		
Cooking spray	1/8 teaspoon ground cinnamon		
2 1/2 cups chopped onion, divided	3 (15-ounce) cans black beans, drained		
1 1/2 cups chopped green bell pepper	3 (14-ounce) cans whole peeled tomatoes, undrained		
1 1/2 cups chopped red bell pepper	and chopped		
5 garlic cloves, minced	1 (8 1/2-ounce) can no-salt-added whole-kernel corn,		
3 links Spanish chorizo sausage, diced (about 6 1/2	drained		
ounces)	1 1/2 ounces semisweet chocolate, chopped		
1 1/2 tablespoons chili powder	3/4 teaspoon salt		
1 tablespoon ground cumin	1/2 teaspoon black pepper		
1 1/2 teaspoons dried oregano	3/4 cup fat-free sour cream		
	Baked tortilla chips (optional)		

## Preparation

Remove 2 chiles from can; finely chop, reserving remaining chiles and sauce for another use.

Heat a large Dutch oven coated with cooking spray over medium-high heat. Add chiles, 1 3/4 cups onion, bell peppers, garlic, and chorizo: sauté 5 minutes or until tender. Add chili powder and next 7 ingredients (chili powder through corn), stirring to combine Bring to a boil. Reduce heat, and simmer, covered, 30 minutes, stirring occasionally. Remove from heat, stir in chocolate, salt, and black pepper.

Ladle 1 cup chili into each of 12 bowls Top each serving with 1 tablespoon sour cream and 1 tablespoon onion Serve with tortilla chips

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Y	Acme Markets - Onions Vidalia	1 lb For \$1.49 Valid through 05/29	\$0 09/oz

$\mathbf{\Sigma}$	Acme Markets - Peppers Red Cheese	10 ea For \$10 00 Valid through 05/29	\$0.06/oz
V	C-Town Supermarkets - Friendship Sour Cream Regular	n Supermarkets - Friendship Sour Cream Regular \$1.69 Valid through 05/29	
V	C-Town Supermarkets - Onions White	1 lb For \$0.79 Valid through 05/29	
7	Fine Fare Supermarkets - Diamond Crystal Salt Iodized Salt Sense	\$0.99 Valid through 05/31	\$0.08/oz
$\checkmark$	Fine Fare Supermarkets - Doritos Tortilla Chips Cool Ranch	2 For \$5.00 Valid through 05/31	\$0.23/oz
<b>Y</b>	Fine Fare Supermarkets - Friendship Sour Cream Regular	2 For \$3.00 Valid through 05/31	
V	Fine Fare Supermarkets - Green Peppers	1 ea For \$1.49 Valid through 05/31	\$0.00/oz
V	Fine Fare Supermarkets - Onions Yellow/Brown	1 lb For \$1.29 Valid through 05/31	
<b>Y</b>	Food Emporium - Green Peppers Organic	n - Green Peppers Organic 2 ea For \$5.00 Valid through 05/29	
Y	Met - Diamond Crystal Salt Kosher Salt	\$1.99 Valid through 05/31	
~	Met - Diamond Crystal Salt Sea Salt Course	\$1.99 Valid through 05/31	\$0.09/oz
Y	Met - Diamond Crystal Salt Sea Salt Fine	\$1.99 Valid through 05/31	\$0.09/oz
<b>✓</b>	Met - Onions Vidalia	1 lb For \$1.29 Valid through 05/31	\$0.08/oz
V	Pathmark - Green Peppers	1 ea For \$1.98 Valid through 05/29	\$0.00/oz
V	Pathmark - Onions Vidalia	1 ea For \$5.98 Valid through 05/29	\$0.00/oz
7	Pathmark - Onions Vidalia	1 lb For \$1.48 Valid through 05/29	\$0.09/oz
<b>Y</b>	Pathmark - Peppers Red Cheese	2 lb For \$3.00 Valid through 05/29	\$0.09/oz
V	Shop Rite - Breakstone's Sour Cream Regular	\$3.59 Valid through 05/31	\$0.45/oz
V	Shop Rite - Friendship Sour Cream Regular	\$1.59 Valid through 05/31	\$0.10/oz
Y	Shop Rite - Onions Vidalia	1 lb For \$0.99 Valid through 05/31	\$0.06/oz
$\mathbf{V}$	Shop Rite - Onions Yellow/Brown	2 For \$4.00 Valid through 05/31	\$0.12/oz
<b>\</b>	Shop Rite - Pam Cooking Spray Professional High Heat	\$2 99 Valid through 05/31	\$0.60/oz
Y	Stop & Shop - Daisy Sour Cream Regular	2 For \$3.00 Valid through 05/29	\$0.09/oz
V	Stop & Shop - Olivio Butter Substitute Spray	2 For \$3 00 Valid through 05/29	\$0.19/oz
V	Stop & Shop - Onions Vidalia	1 lb For \$1.29 Valid through 05/29	\$0.08/oz
Y	Target - Doritos Tortilla Chips Nacho Cheese	2 For \$5.00 Valid through 05/31	\$0.23/oz
Z	Waldbaum's - Cento San Marzano Peeled Tomatoes Italian, with Basil Leaf	\$1.78 Valid through 05/29	\$0 06/oz
V	Waldbaum's - Cento Tomatoes	\$1.79 Valid through 05/29	\$0.06/oz
Y	Waldbaum's - Green Peppers	1 ea For \$1.99 Valid through 05/29	\$0.00/oz
~	Waldbaum's - Onions Organic Vidalia	1 lb For \$1.49 Valid through 05/29	\$0.09/oz
~	Waldbaum's - Peppers Bell, Field Grown Red Green, & Yellow	2 ea For \$3 00 Valid through 05/29	\$0.09/oz
$\checkmark$	Waldbaum's - Peppers Bell, Field Grown Red, Green, & Yellow	2 ea For \$3 00 Valid through 05/29	\$0 09/oz

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## **Nutritional Information**

Amount per serving



# PORTUGESE CHORIZO SOUP Printed from COOKS.COM

- 2 lbs Portugese linguica or hard Chorizo sausage
- 4 medium potatoes
- 1 head red cabbage
- 2 cans pinto or red beans, drained
- 1 large can tomato paste or Italian Contadina tomatoes, cut up
- 1 can sliced olives
- i whole garlic
- i yellow onion
- 1 bunch cilantro
- 1 teaspoon red peppers

Cut cabbage into bite sized pieces and boil in salted water.

In another saucepan, cut sausage into small pieces and brown in olive oil with chopped onion and garlic.

When sausage is browned and cabbage is semi-tender, add meat to the cabbage and cabbage liquid. Add 4 cut up potatoes, red beans add tomato paste or Contadina tomatoes. Stir in cilantro and the can of sliced olives. Add 1 teaspoon red peppers.

Cook simmering for 45 minutes to an hour or until potatoes are slightly tender, do not overcook as potatoes will turn mushy.

Serve soup with fresh French bread, or sourdough bread and butter; dip into soup for the ultimate fantasy!

Submitted by: Magic Fraga

## Caldo Gallega

## allrecipes from



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Rated 表表表文 Submitted By: Pam Maxson-Rodriguez Photo By: Nena

Prep Time: 10 Minutes Cook Time: 45 Minutes Ready In: 55 Minutes

Servings: 8

"A very flavorful Puerto Rican soup made with beans, chonzo and ham. I got from one of my co-workers. It is fast, easy, and most of all delicious! I start it the night before serving by cooking the broth, onions, potatoes, and chorizo. That way the next day after work all I have to do is add the remaining ingredients and heat through."

## INGREDIENTS:

8 cups chicken stock 1 medium onion, diced 1 pound diced cooked ham

2 chorizo sausage links, sliced

1 (15.5 cunce) can white beans, drained 1 pound potatoes, diced 1 (10 ounce) package frozen chopped

spinach, thawed and drained 2 teaspoons chopped gartic

#### DIRECTIONS:

 Pour the chicken stock into a large pot. Add the onion ham, chorizo sausage, white beans, potatoes, spinach and gartic. Bring to a boil, then simmer over medium heat. for 45 minutes. Serve and enjoy!

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## Chicken and Chorizo Chili





Rated: 大大大大 Submitted By: nschrader Photo By: Missfits666

Prep Time: 15 Minutes Cook Time: 50 Minutes Ready In: 1 Hour 5 Minutes

"Chicken and chorizo sausage are simmered with plenty of beans and spices for a warm and comforting chili for cold winter nights '

#### INGREDIENTS:

1 tablespoon extra-virgin olive oil 3/4 pound chorizo sausage chopped

2 pounds ground chicken 1/4 cup chili powder

1 1/2 tablespoons ground cumin

1 onion, chopped

3 cloves garlic finely chopped

1 red bell pepper, chopped

1 (15 ounce) can black beans, drained 1 (15 ounce) can white beans, drained

1 (12 fluid ounce) can or bottle beer

1 (28 ounce) can fire-roasted diced

tomatoes with juice 3 cups chicken stock

1 (6 ounce) can tomato paste

salt to taste

#### DIRECTIONS:

- Heat dive oil in a Dutch oven or a large pot over medium-high heat, cook and stir chorizo in hot oil until heated through, about 2 minutes. Remove chorizo using a slotted spoon to a bowl. Add chicken, cook and stir until chicken is browned and crumbly, 5 to 6 minutes. Season with chili powder and cumin.
- Stir chorizo, onion, garlic, red bell pepper, black beans, and white beans into chicken, cook and stir until onion begin to soften, 5 to 6 minutes. Pour beer into chili, bring to a simmer. Add tomatoes, chicken stock, and tomato paste, simmer until heated through, about 5 minutes. Season with salt. Reduce heat to low and simmer until flavors blend, about 30 minutes.

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Market Pantry Reduced Sodium Chicken Broth 32 OZ GREAT LOCAL VALUE SEE ADVERTISEMENT

## Pacific Cuban Black Beans and Rice

## all recipes from



Rated: 大大大大会 Submitted By: Fancy Nancy Photo By: Rock\_lobster

Prep Time: 20 Minutes Cook Time: 1 Hour 15 Minutes

Ready In: 1 Hour 35 Minutes Servings: 6

"A pot of black beans and chorizo sausage simmered with a variety of spices goes atop rice for a dining experience inspired by Cuban cuisine "

#### INGREDIENTS:

- 4 cups water
- 2 cups rice
- 3 tablespoons olive oil
- 1 onion, chopped
- 1 bell pepper, chopped
- 2 carrots, peeled and chopped
- 2 ribs celery, chopped
- 1 tablespoon minced garlic
- 2 (15 ounce) cans black beans
- 2 smoked Spanish chorizo sausage links coarsely chopped
- 1 cup chicken stock
- 1 (8 ounce) jar picante sauce
- 2 bay leaves
- 2 teaspoons smoked paprika
- 1 teaspoon red wine vinegar, or more to taste
- 1 teaspoon ground cumin
- 1 teaspoon white sugar
- 1 teaspoon salt or to taste
- 1/2 teaspoon ground black pepper, or to
- 1 pinch red pepper flakes (optional)

#### DIRECTIONS:

- Bring water and rice to a boil in a saucepan. Reduce heat to medium-low-cover, and simmer until the rice is tender and liquid has been absorbed, 20 to 25 minutes.
- 2. Heat olive oil in a stockpot over medium-high heat, saute onion, bell pepper, carrots celery and garlic in hot oil until tender, about 5 minutes
- 3. Mix black beans with liquid chorizo chicken stock picante sauce bay leaves paprika, red wine vinegar, cumin, sugar, sait, black pepper, and red pepper flakes together in the pot with the onion mixture, bring to a boil, reduce heat to medium-low place a cover on the pot, and simmer until the beans have softened, about 30 mixtures.
- 4 Remove lid from pot and continue cooking until the mixture reaches your desired consistency, at least 20 minutes more. Remove bay leaves and adjust seasoning to your preferences. Serve over rice.

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Pace Picante Sauce Picante Sauce and Salsa \$2.49 SEE DETAILS ADVERTISEMENT



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#### Maria's Classic Paella





Rated: 表表读表表 Submitted By: MariaTheScaper Photo By: ChristyP

Prep Time: 25 Minutes Cook Time: 55 Minutes

Ready In: 1 Hour 25 Minutes Servings: 8

Put that paella pan to use with this paella recipe featuring soft chorizo, mussels, clams shrimp, and chicken in saffron-accented rice

#### INGREDIENTS:

4 cups chicken stock 20 saffron threads crushed

3/4 cup olive oil

4 chicken thighs

1 cup chopped onion

4 cloves gardic, minced

4 links chorizo de bilbao (spicy Spanish semi-cured sausage)

2 cups Spanish paella rice

2 teaspoons Spanish sweet paprika 1/2 cup grated peeled roma (plum)

tomatoes

8 clams in shell scrubbed or more to taste

8 mussels cleaned and debearded or more to taste

8 prawns peeled and develned (leave

3 red bell peppers, cut into strips

10 ounces peas sait and ground black pepper to taste

1/2 cup chopped fresh Italian parsley

8 wedges lemon

1 baquette, sliced

#### DIRECTIONS:

- Bring stock to a simmer in a stockpot over medium-low heat. Stir crushed saffron into the simmering stock.
- 2. Heat olive oil in a paella pan over medium heat. Fry chicken thighs in hot oil until lightly browned 3 to 5 minutes per side. Add onion and gartic cook and stir until the onion is transfucent. 5 to 7 minutes more Arrange the choize into the pan around the chicken thighs and cook until warmed. 3 to 5 minutes per side.
- 3 Pour nce into the paella pan and stir to coal with oil, season with sweet paprika. Stir grated tomato into the rice and cook until the tomato is warmed 2 to 3 minutes
- 4 Pour chicken stock into the paella pan and bring to a boil white scraping any browned bits of food off the bottom of the pan with a flat-edged wooden spoon. Smooth surface of rice with the wooden spoon in an even layer so it cooks evenly
- 5 Reduce heat to medium-tow and continue to cook, without strring, until the nce has softened but has yet to completely absorb the stock. 15 to 30 minutes
- 6 Place clams and mussels, hinged-side down, into the rice, continue simmering until the mussels and clams open 5 to 7 minutes



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## DIRECTIONS: (continued)

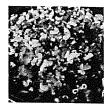
Nestle prawns into the nice add bell pepper and peas Continue cooking until the bottom of the rice is browned and fragrant about 10 minutes. Remove from heat and cool 5 to 10 minutes. Season with salt and pepper, sprinkle parsley over the paella and garnish with lemon wedges. Serve with beguette slices.

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## Chili Mac, Mexican Style

## allrecipes leans



Rated: 表表表方 Submitted By: wheatsicle Photo By: MBKRH

Prep Time: 25 Minutes Cook Time: 40 Minutes Ready In: 1 Hour 20 Minutes Servings: 4

"In this version, Chili Mac gets even closer to its roots with authentic Mexican ingredients like chorizo and poblano peppers. It's quick and easy -- a true one-pot meal Serve in bowls, and garnish with small dollops of sour cream or a sprinkling of queso anejo."

#### INGREDIENTS:

2 fresh poblano chile peppers

1/2 tablespoon corn oil

1 pound chorizo sausage

1 medium onion, chopped

2 cloves garlic minced

1 (28 ounce) can diced tomatoes with

1 cup water

1/2 pound macaroni

3/4 teaspoon salt, or to taste

1/4 teaspoon black pepper, or to taste

1 (15 ounce) can black beans, rinsed and

1/2 tablespoon dried Mexican oregano

#### DIRECTIONS:

- 1. Preheat even to broil. Place peppers on a baking sheet and place in oven. Allow skin to blacken and blister, turning the chile peppers until all sides are done. (Note. Do not overcook.) When they are done, place them in a paper bag and seal. In about 15 to 20 minutes, take them out of the bag and peel the skin off each one under running water. Remove the stems and seeds, then chop.
- 2 Heat oil in a Dutch oven over medium heat. Squeeze chorizo out of casings into the hot oil. With a wooden spoon, break up the sausage, and cook about 4 minutes. Remove sausage, and set aside. Stir onton into oil, and cook until soft and translucent. Stir in garlic, and cook for 1 minute. Stir in poblano peppers, and heat through 1 minute.
- Increase the heat to high and stir in tomatoes with liquid, black beans, water, macaroni salt, pepper, and oregano. Bring to a low boil. Reduce heat to low, cover and cook. stirring occasionally, until the macaroni is all dente, about 10 minutes.

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Del Monte Diced Tomatoes \$0.99 expires in 4 days



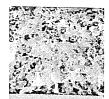
Onions Vidalia 1 lb For \$0 99 expires in 4 days



Onions Yellow/Brown 2 For \$4 00 expires in 4 days

## Jollyrogers' Chilaquiles





Rated. 索索美索子 Submitted By: JOLLYROGERS Photo By: Mother Sunshine

Prep Time: 25 Minutes Cook Time: 35 Minutes

Ready In: 1 Hour Servings 8

"An old Southwestern family recipe for tortillas layered with flavorful sauce and cheese -with a secret ingredient, cocoat

#### INGREDIENTS:

1 onion, chopped

1 (6 ounce) can sliced black olives

1/2 cup white vinegar divided

1 tablespoon vegetable oil (optional) 1/2 pound chorizo or bulk spicy pork sausage (optional)

12 (7 inch) corn tortillas cut into 1-inch

1/4 cup vegetable oil

1 1/2 tablespoons all purpose flour

3 (8 ounce) cans tomato sauce

1 (7.75 ounce) can Mexican style hot tomato sauce (such as El Pato Salsa de Chile Fresco®)

1 cup water

1 1/2 teaspoons unsweetened cocoa powder

1 teaspoon white sugar

1 tablespoon white vinegar

1 tablespoon dned oregano

1 tablespoon taco seasoning mix (optional)

1 (4 ounce) can diced green chiles

3/4 cup crumbled cotija or feta cheese

## TARGET

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Market Pantry All-Purpose Flour - 5 lbs GREAT LOCAL VALUE SEE DETAILS ADVERTISEMENT



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#### DIRECTIONS:

- Put chopped onion and sliced olives in separate small bowls and combine each with 1/4 cup of vinegar. Set aside to mannate. Meanwhile, heat the vegetable oil in a skillet over medium heat. Stir in the chorizo, breaking it apart into crumbles as it cooks, about 10 minutes. Remove the chorizo from the skillet and set aside.
- 2 Heat 1/4 cup of oil in the skillet and add the tertilla pieces cooking and stirring over medium-low heat until just beginning to get crisp and golden at the edges, about 10 minutes. Remove skillet from heat and drain the tortilias, pour 1 tablespoon of the oil
- 3 Heat the saucepan over medium-low heat until hot but not smoking. Add the flour and cook and stir until smooth about 1 minute. Pour in the two tomato sauces water browned chorizo, cocoa powder sugar. 1 tablespoon of vinegar, oregano, and taco seasoning. Simmer the sauce about 5 minutes to blend the flavors. Stir in diced chiles and tortillas. Simmer about 10 minutes more stirring occasionally, until tortillas have softened and the mixture is think. have softened and the mixture is thick
- Drain the onion and olives. Spoon a layer of tortilla mixture elvenly into a 2 quart baking dish or serving dish, and foliow with a layer of about 2 tablespoons.

Jir yessera. Chilaguras (por 4 - eg. 2012 DIRECTIONS: (continued) marinated onion, then a layer of 2 tablespoons olives followed by a layer of 1/4 cup Parmesan cheese Repeat layers twice more. Serve hot A LIPOHT - RESERVED 6.20 MONESTES INV Principles Anappes configuration

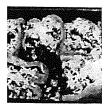
## Chorizo Stuffed Poblano Peppers





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Rated: 大大大大大 Submitted By: jiver Photo By: Jeanne

Prep Time: 20 Minutes Cook Time: 1 Hour 10

Ready In: 1 Hour 30 Minutes Servings: 4

"When you think of stuffed peppers, you usually are thinking of bell peppers. This recipe fills poblano peppers with chorizon rice, and taconsauce for a spicier version of a classic dish."

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#### INGREDIENTS:

1 teaspoon olive oil

3/4 pound bulk chorizo sausage

1/2 cup cooked rice

1/4 cup diced onion

1/4 cup taco sauce

1/4 cup shredded Cheddar cheese

1 teaspoon ground cumin

2 poblano peppers halved lengthwise

and seeded

2 tablespoons taco sauce or to taste

1/4 cup water

#### DIRECTIONS:

- 1. Preheat oven to 350 degrees F (175 degrees C)
- 2 Heat office oil in a skillet over medium-high heat. Cook and stir chonzo in hot oil until completely browned and broken into small pieces, 7 to 10 minutes. Remove skillet from heat, stir rice onion, 1/4 cup taco sauce. Cheddar cheese, and cumin with the chorizo until evenly mixed
- Fill poblano pepper halves with the chonzo mixture place in a small casserole dish or a pie pan. Drizzle 1 tablespoon taco sauce over each pepper. Pour water into bottom of the dish, cover loosely with aluminum foil.
- 4. Bake in preheated oven until peppers are tender, about 1 hour

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Forced from Afrecapes com 5 27/2013

# **Baked Tuna Risotto with Chorizo**

Recipe #5395

Submitted by: rachelmac

Serves: 4

Preparation time: 15 minutes or less

## Ingredients

2 tablespoons extra virgin olive oil

1 onion, finely chopped

1 clove garlic, finely chopped (optional)

1 chorizo or spicy chilli sausage, chopped

1/4 cup olives

1 teaspoon sea salt

1 cup arborio rice

1½ cups chicken stock or water

1 x 400 g can chopped Roma tomatoes

1 x 185 g can tuna, drained

3-4 zucchinis, finely sliced

Freshly ground black pepper

2 tablespoons parsley, finely chopped

Shaved parmesan cheese, for serving (optional)

## Method

- 1. Preheat oven to 200°C.
- 2. Heat a 3 L capacity ovenproof dish over medium heat.
- 3. Add the olive oil, onion, sausage, garlic and sea salt and stir for five minutes, or until the onion is soft and translucent.
- 4. Add rice and stir for another minute.
- 5. Add the stock or water and the chopped tomatoes and bring to a simmer.
- 6. Stir in the tuna, zucchini and season with black pepper.
- 7. Cover the dish and bake the risotto for thirty minutes, or until the rice is cooked.
- 8. Stir in the olives. Scatter parsley over the top, sprinkle with parmesan if desired, and serve in the dish.

## Recipe notes

I use a can of tuna in chilli oil for added flavour. Omit the chorizo for vegetarian.

Printed from BestRecipes.com.au

# **Easy Chorizo and Pea Risotto**

Recipe #12803

Submitted by: mellypell

Serves: 4

Preparation time: 15 to 30 minutes

## Ingredients

250 g chorizo sausage, skin removed

1/2 brown onion, diced

1 cup frozen peas

2 cups Arborio rice

41/2 cups chicken stock, boiling

1/2 tablespoon olive oil

1/2 cup Parmesan cheese, or to taste, grated

Zest of one lemon

## Method

- 1. Preheat oven to 160°C (150°C fan forced).
- 2. Cut the skinned chorizo in chunks and place in a food processor. Process until it resembles mince.
- 3. Using an ovenproof pan, add the olive oil and onion and cook until softened. Turn up the heat and fry off the chorizo.
- 4. Add the rice and cook for 2 minutes, stirring, then add the stock. Bring to the boil and place the lid on the pan or transfer to casserole dish.
- 5. Bake for 16 minutes, without checking.
- 6. Remove from oven and stir. It should be slightly wet. Add a little water, if required, and stir.
- 7. Add in the Parmesan and lemon zest and gently fold in.
- 8. Serve in a bowl.

Printed from BestRecipes.com.au

# **Chorizo Sauce Meatballs**

Recipe #984

**Submitted by:** Kaz

Serves: 2+

Preparation time: 15 to 30 minutes

## Ingredients

## Meatballs

1/2 kg beef mince

1 large egg

1/4 teaspoon paprika

1 clove garlic, finely diced

1/2 teaspoon cracked black pepper

Few pinches of salt

2 pinches of cayenne pepper

1 tablespoon fine breadcrumbs

Dash of olive oil

#### Sauce

Dash of olive oil

1 chorizo sausage, sliced

1/4 red capsicum, seeded and sliced thinly

1/2 clove garlic, finely diced

1 tablespoon tomato paste

Pinch of cracked black pepper

2 x 700 g jar tomato pasta sauce

Steamed or boiled white rice, to serve

## Method

- 1. **Meatballs:** In a mixing bowl, whisk the egg with paprika, garlic, pepper, salt and cayenne pepper.
- 2. Add beef mince and combine (best mixed by hand).
- 3. Add breadcrumbs and combine again.
- 4. Heat oil in a large pan.
- 5. Form beef mixture into small balls. Add to pan and fry on medium heat whilst preparing the sauce.

- 6. **Sauce:** Heat oil in saucepan. Add chorizo, capsicum, garlic and pepper. Turn until sizzling and brown.
- $7.\;$  Add prepared to mato sauce and mix through. Allow to simmer for about 30 minutes.
- 8. When meatballs are browned and cooked through, serve meatballs and sauce on a bed of white rice.

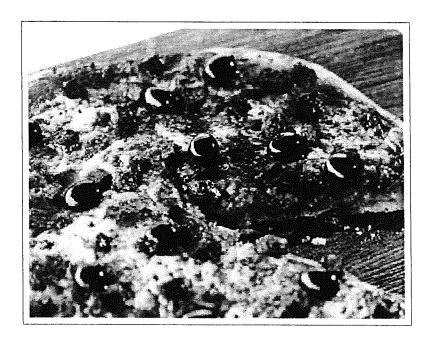
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# Chorizo World – Chorizo Recipes

Everything Chorizo, Making, Cooking, Eating!

## Chorizo Pizza with Chilli and Olive

Posted on January 27, 2012



## Chorizo Pizza with Chilli and Olive

Spice up your life with this classic Chorizo Pizza Recipe. There are four key factors in making a good authentic Pizza — Good Dough. Good Sauce. Good Cheese and a very Hot Oven. This Chorizo Pizza recipe provides the guidelines for these. Give it a try for a true taste of the Mediterranean. If you like I recommend you replace the Strong White Bread Flour for tipo oo grade flour and for even better results and for the ultimate flavour replace 100gm of the flour with semolina flour

INGREDIENTS

for the dough (makes 3+ 10" 28cm pizza bases

- 500gm strong white bread flour or 400g strong white bread flour flour, plus 100g of semolina flour
- 2 teaspoon fine sea salt
- 1 x 7g sachets of dried active yeast
- 1 tsp golden caster sugar
- 3 tablespoons extra virgin olive oil
- 300ml lukewarm water

## For the Sauce (again makes enough to top 3+ pizza bases

- 1 tin of top quality Italian Chopped Tomatoes
- 50 ml Extra Virgin Olive Oil
- 1 large onion chopped finely
- 4 juicy cloves of garlic
- 1 teaspoon of caster sugar
- 1 tablespoon balsamic vinegar
- 2 tablespoons of chopped fresh oregano
- 100ml water

## for the topping

- 200gm of piccante Chorizo the dried smoked variety
- 1 sliced sweet onion
- 4 mild chillies de-seeded and sliced
- 100gm of manzanilla Olives
- 4 Balls of Buffallo Mozzarella
- 3-4 tablespoons of olive oil
- 3 teaspoons of chopped fresh oregano
- Freshly ground Sea Salt

## METHOD

## To make the Dough

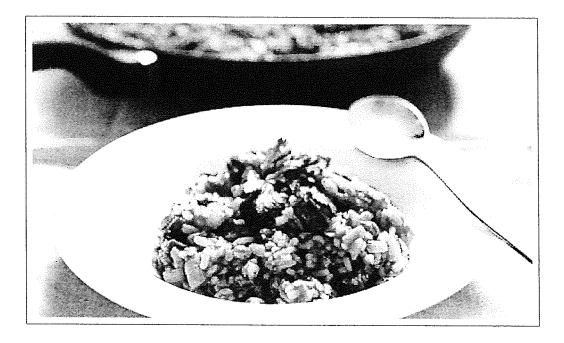
- Add the flour and salt into a large bowl and make a well in the middle.
- In another bowl mix the yeast, sugar olive oil and water and leave for a few minutes
- Pour carefully into the well you have left in the flour
- Using a spoon or fork, bring the flour in gradually from the sides and mix it gently into the liquid.
- Keep mixing, gradually bringing more and more flour into what is soon to be dough
- When you have something like a very wet but coherent paste, dust your hands with lots of flour and work the rest of the flour
- Knead until you have a smooth, springy dough. About 10 minutes by hand and 5 minutes by machine
- Put dough in a large bowl dusted with plenty of flour

# Chorizo World – Chorizo Recipes

Everything Chorizo, Making, Cooking, Eating!

## **Chorizo Squid Risotto Recipe**

Posted on January 16, 2012



## A Recipe for Chorizo Squid Risotto

Chorizo Squid Risotto. Fusion Cuisine at its best. Italian Risotto with the quintessentially Spanish ingredients — Chorizo Squid and Peppers. The slightly sweet spiciness of the Chorizo and Peppers balances well with the less forthright flavour of the squid and you have the real deal.

The key to cooking this well is, like with all Risotto, PATIENCE. Don't be tempted to rush and don't overcook or absorb too much of the liquid. The end result should be like a very thick soup – not a stodgy glutinous mass on the plate.

Follow the instructions and you should have a wonderful flavoursome

## main course starter or light lunch

## INGREDIENTS (SERVES 6)

- 1 200gm smoked spicy and dried chorizo ring
- 450gm Arborio Rice
- 200gm fresh Squid cleaned and sliced
- 1 large red pepper, roasted, skinned and sliced
- 1.5 litre hot quality chicken stock
- 2 cloves garlic
- 125ml white wine
- 6 banana shallots, diced finely
- 80g grated parmesan cheese
- 25g butter
- Salt and pepper
- 25ml double cream
- 15 ml Olive Oil

#### METHOD

- Cut the Chorizo into slices, then chop further into small bite sized pieces.
- In a large deep pan, saute the Shallots, Garlic and Chorizo gently until the shallots are soft, the Chorizo is developing a crust and has released a lovely red oil
- Add the Peppers and sliced Squid
- Add the rice and stir over a low heat until the rice is coated with oil.
- Pour over the white wine and stir until all the wine is absorbed into the rice.
- Add a ladle of the hot stock, and simmer, stirring until most of the stock is absorbed.
- Add another ladle of stock and repeat until you are happy about the texture of the rice
- Dependent upon the quality of the rice you may have some stock left or may need to add a little more water and cook for al little longer
- This should take about 20 minutes.
- Stir in the cream and butter,
- Add salt and pepper until you are happy about the taste
- Add the Parmesan stir through and serve immediately

Enjoy with some good artisan bread, some garlic bread, a crisp salad or simply on its own or as a starter or a light lunch

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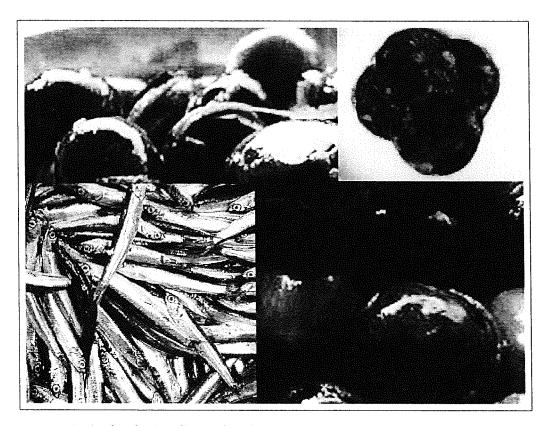
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# Chorizo World – Chorizo Recipes

Everything Chorizo, Making, Cooking, Eating!

# **Chorizo Anchovy Olive Tapas Recipe**

Posted on January 13, 2012



A Recipe for Chorizo Olives and Anchovy Tapas

## Chorizo Anchovy Olive Tapas Recipe

The simplest of all Tapas. This Chorizo Anchovy Olive Tapas Recipe requires no cooking. The recipe just requires high quality ingredients if you want the perfect taste explosion It will definitely make the difference. Perfect for the kind of party where nibbles can be picked of trays and downed in

one bite!

## INGREDIENTS (MAKES 20 TAPAS)

- 20 very thin slices of the finest Iberico Chorizo the large slicing kind
- 20 Large Manzanilla Olives
- 20 marinated Anchovy Fillets Not the over salted ones
- 20 toothpicks

#### METHOD

How much more simple can it get – stick them on a skewer and eat them!

- Take one olive
- Wrap around one anchovy
- Wrap around one slice of Chorizo
- Skewer with the toothpick

Finally hide them because if you don't they will be all gone before you need them!

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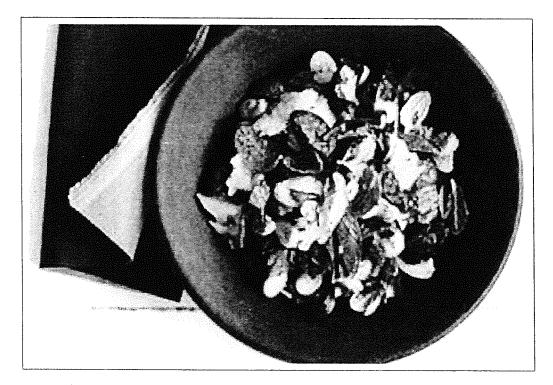
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# Chorizo World – Chorizo Recipes

Everything Chorizo, Making, Cooking, Eating!

# **Chorizo Salt Cod Salad Recipe**

Posted on January 11, 2012



Chorizo Salt Cod Salad Recipe

## Chorizo Salt Cod Recipe

A fantastic modern Chorizo recipe. True fusion cuisine – taking classic Italian, Spanish and other influences to produce a fresh but intensely flavoured salad. Try it once and you will be hooked!

INGREDIENTS

- 400gm salt cod, soaked overnight in three changes of cold water
- 125 ml dry white wine
- 2 thyme sprigs
- 12 whole peppercorns
- 2 fresh bay leaves
- 30 ml olive oil
- 1 Spanish onion, thinly sliced
- 1 garlic clove, crushed
- 1 200gm dried Chorizo, thinly sliced diagonally
- 25 ml sherry vinegar
- 1 can Cannellini beans drained or 300gm of soaked and cooked dried Cannellini Beans
- 3 tblspns chopped coriander
- 2 tblspns chopped mint

#### METHOD

- Ensure you have soaked the Salt Cod thoroughly before use
- Drain the Salt Cod, rinse under cold running water and add to a pan with the Thyme, Bay Leaves and Peppercorns
- Cover with cold water and bring to the boil. Reduce heat to low and simmer until Cod is just tender (15-20 minutes)
- Remove from the heat drain the cod and discard the herbs and peppercorns
- when cool enough to work with, coarsely flake the salt cod
- Keep the Salt cod for use in the Salad
- Heat the olive oil in a large frying pan over a low heat
- Add the Chorizo Onion and Garlic
- Fry everything very gently until the Chorizo is beginning to crisp and the onions and garlic have softened
- Add the cannellinni beans and cook until everything is warm
- Remove from the pan with and add to the reserved Salt Cod
- De-glaze the pan with the Sherry Vinegar
- Combine the Salt Cod and Chorizo Mixture.
- Make a warm dressing with the remains of the pan used to cook the Chorizo Onion and Garlic de-glazed with sherry vinegar.
- Add the Mint and Coriander to the remains of the pan
- Mix well then dress the rest of the salad ingredients with this warm dressing

A beautifully fresh salad full of flavour demonstrating the versatility of Chorizo ideal as an accompaniment or with some fresh crispy green leaves as a light lunch or main coorse







# Chorizo bean burgers

Cooking time			Skill level			3	Servings	
Prep: 10 mins Cook: 16 mins				Easy	<del></del>	:	Serves 2	
Plus chil	ling							
Nutrition	per serving	3						
kcalories	protein	carbs	fat	saturates	fibre	sugar	salt	
566	27g	17g	43g	14g	6 <b>q</b>	4q	2.6q	

## Ingredients

- 100g mini cooking chorizo, skins removed
- 3 pork sausages, squeezed from their skins
- 1/4 tsp smoked paprika
- 1 tbsp lime juice, plus wedges to serve
- small bunch coriander, chopped
- ½ x 400g can mixed beans, drained and rinsed
- 1 medium egg, lightly whisked
- 1½ tbsp olive oil, plus extra to drizzle

## Method

- 1. In a food processor, pulse the chorizo, sausagemeat, paprika, lime juice and coriander until well combined. Add the beans and some seasoning, and quickly pulse again to mix. Tip into a bowl and mix in just enough egg (about half) to bind. Shape into 2 fat burgers, cover and chill for 15 mins. Meanwhile, heat oven to 200C/180C fan/gas 6.
- 2. Heat the oil in a pan and fry the burgers for 3 mins on each side. Transfer to a baking sheet and cook in the oven for a further 10 mins until cooked through.
- 3. Serve the burgers in rolls









# Chicken & chorizo jambalaya

Prep: 10 mins Cook: 45 mins				Skill level			Servings	
			Easy			Serves 4		
Nutrition p	o <i>er serving</i> protein	g carbs	fat	saturates	fibre	sugar	salt	

3g

2g

7g

1.2g

10g

## Ingredients

- 1 tbsp olive oil
- 2 chicken breasts, chopped
- 1 onion, diced
- 1 red pepper, thinly sliced
- 2 garlic cloves, crushed
- 75g chorizo, sliced
- 1 tbsp Cajun seasoning
- 250g long grain rice
- 400g can plum tomatoes
- 350ml chicken stock

### Method

30g

64g

445

- 1. Heat the oil in a large frying pan with a lid and brown the chicken for 5-8 mins until golden. Remove and set aside. Tip in the onion and cook for 3-4 mins until soft. Then add the pepper, garlic, chorizo and Cajun seasoning, and cook for 5 mins more.
- 2. Stir the chicken back in with the rice, add the tomatoes and stock. Cover and simmer for 20-25 mins until the rice is tender.



- TARYCOADDAY

Tip

Use up leftover Cajun







# Clam, chorizo & white bean stew

Cooking time

Prep: 15 mins Cook: 20 mins Skill level

Easy

Servings

Serves 2

Nutrition per serving

kcalories 285

protein carbs

28g

27g

fat 8g

saturates 3g fibre 9g sugar 10g salt 2.82g

# Ingredients

50g chorizo, diced

- 1 onion, finely chopped
- 1 garlic clove, crushed
- small bunch flat-leaf parsley, ½ finely chopped, ½ roughly chopped
- 200ml hot stock, fish or vegetable
- 400g can chopped tomatoes
- 400g can butter beans or white beans, rinsed and drained
- 1 tsp sherry vinegar 600g clams, cleaned crusty bread, to

## Method

- 1. Fry the chorizo in a large frying pan with a lid, over a medium heat until it is starting to crisp up and release its oil. Add the onion and cook for 5 mins until starting to soften. Then add the garlic and finely chopped parsley, and fry for 1 min more.
- 2. Pour on the stock and tomatoes. Bring to the boil, reduce the heat, then add the beans and sherry vinegar. Simmer for 10 mins until the liquid is slightly reduced.
- Scatter over the clams,
   cover with the lid and steam for
   4 mins, shaking the pan
   ccasionally until the clams are



\*\*\* LYBACONOPH



# Cornbread-topped Beef and Chorizo Pot

my. recipes

Combread-topped Beef and Chorizo Pot Pie is reminiscent of a tamale pie. This hearty pot pie is topped with a cheesy cornbread topping.

Coastal Living NOVEMBER 2013

Yield: Makes 6 to 8 servings Cook time: 1 Hour, 10 Minutes Prep time:35 Minutes

#### Ingredients

2 tablespoons chili powder

2 teaspoons ground cumin

1/2 teaspoon dried oregano

1/4 teaspoon salt

1 (1-pound) boneless chuck roast, cut into 1/2-inch cubes

2 tablespoons canola oil, divided

8 ounces fresh chorizo sausage, casings removed

1 onion, chopped

2 garlic cloves, minced

2 cups beef broth

2 (14.5-ounce) cans diced tomatoes

2 (15-ounce) cans black beans, drained and rinsed

1 red bell pepper, chopped

1/4 cup tomato paste

Cornbread Topping

#### Preparation

- 1. Combine first 4 ingredients in a small bowl. Sprinkle beef with 2 tablespoons spice mixture.
- 2. Heat 1 tablespoon oil in a large Dutch oven over medium-high heat; add half of beef and cook, stirring occasionally, 6 minutes or until well browned. Transfer beef to a plate. Repeat with remaining beef.
- 3. Add remaining 1 tablespoon oil to Dutch oven. Crumble chorizo, and cook 5 minutes or until browned. Add onion and garlic; cook, stirring occasionally, 5 minutes or until vegetables are softened. Stir in remaining spice mixture. Add broth and beef, and bring to a boil. Reduce heat, cover, and simmer 45 minutes or until beef is tender.
- 4. Stir in tomatoes, black beans, bell pepper, and tomato paste, and return to a boil. Reduce heat and simmer, uncovered, about 15 minutes or until chili is slightly thickened and bell pepper is tender.
- 5. Meanwhile, preheat oven to 400°. Transfer chili to a lightly greased 13- x 9-inch baking dish. Spoon Cornbread Topping over chili, and place baking dish on a baking sheet. Bake 20 minutes or until topping is browned.

Go to full version of

Combread-topped Beef and Chorizo Pot Pie recipe

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### Chorizo and squash risotto recipe

By Kate Pring

2 | Takes 5 minutes to make, 25 minutes to cook | Ready in just 30 minutes, this risotto recipe is the perfect midweek supper. For a veggie option, omit the chorizo and add goat's cheese at the end.

#### Ingredients

900ml chicken stock
1 small winter squash, such as kabocha, peeled, deseeded and diced
75g chorizo, diced
150g risotto rice
50g frozen peas
Parmesan shavings, to serve

#### Method

- 1. Put the chicken stock in a pan and bring to the boil. Add the squash and parboil for 2-3 minutes. Lift out the squash using a slotted spoon and set both aside, leaving the stock over a low heat.
- 2. Meanwhile, fry the chorizo in a saucepan over a medium heat for 3-4 minutes until browned. Remove from the pan and set aside.
- 3. Add the rice and stir for 1 minute in the chorizo oil. Reduce the heat slightly and stir in the squash and some hot stock. Stir until the stock has been absorbed, then gradually add more stock, stirring often, until the rice is just cooked – about 20 minutes.
- 4. Stir in the frozen peas and cook for 2-3 minutes. Stir in the cooked chorizo and season to taste. Divide between shallow bowls and top with fresh parmesan shavings, if you like.

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#### Pea, chorizo and Pecorino pasta recipe

By Lizzie Kamenetzky

4 | Ready in 20 minutes | A meaty, cheesey pasta dish that's a good budget recipe.

#### Ingredients

400g pasta shapes, such as large shells (from major supermarkets) Glug of olive oil Knob of butter 2 shallots, finely sliced 75-100g sliced chorizo, cut into strips 200g fresh or frozen peas Finely grated zest of 1 lemon, plus a squeeze of lemon juice 75ml crème fraîche 50g Pecorino shavings

#### Method

- 1. Cook the pasta in a saucepan of boiling salted water until tender, then drain and toss with a little of the cooking water and the olive oil.
- 2. Meanwhile, heat the butter in a pan and gently fry the shallots for 5 minutes or until beginning to crisp. Add the chorizo, cook until crisp, then mix into the pasta. Blanch the peas in a pan of boiling water, then add to the pasta with the lemon zest and juice and crème fraîche. Mix well and serve, sprinkled with the Pecorino.



#### **Nutritional** info

Per serving: 638kcals, 25.6g fat (12g saturated), 24g protein, 83.1g carbs, 4.7g sugar, 0.6g salt

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# Chorizo and White Bean Stew

If you can't find fresh chorizo, use any fresh sausage. For less heat, choose a sweet (mild) Italian sausage.

PUBLISHED: FEBRUARY 2013

TOTAL: 45 MINUTES

SERVINGS: 4

PREP: 45 MINUTES

#### **INGREDIENTS**

2 tablespoons olive oil, divided, plus more for drizzling

1 pound fresh Mexican chorizo or Italian sausage links

1 large onion, thinly sliced

4 garlic cloves, finely chopped

1 sprig thyme

2 15-ounce cans cannellini (white kidney) beans, rinsed

2 cups low-sodium chicken broth

#### **PREPARATION**

View Step-by-Step Directions

Heat 1 tablespoon oil in a large skillet over medium heat. occasionally, until browned and cooked through, 15-20 mi plate.

Reduce heat to medium. Heat remaining 1 tablespoon oil garlic, and thyme sprig. Cook, stirring occasionally, until c Add beans and broth and cook, crushing a few beans with sauce, until slightly thickened, 8-10 minutes. Season with by handfuls and cook just until wilted, about 2 minutes.

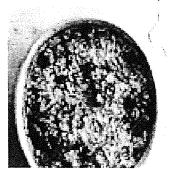
Slice chorizo and fold into stew; add water to thin, if desired drizzle with oil and sprinkle with paprika, if desired.

#### **KEYWORDS**

Cannellini Beans, Chorizo Recipes, Fall Food, Fast Easy I Paprika Recipes, Quick Recipes, Sausage Recipes, Spina WELCOME TO BON APPÉTIT

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# Chorizo and Gigante Bean Cassoulet

PUBLISHED: MARCH 2012 SERVINGS: 8

# INGREDIENTS BEANS AND CHORIZO

3 cups dried gigante, corona, or large lima beans

4 tablespoons extra-virgin olive oil, divided, plus more for drizzling

8 fresh Spanish chorizo or hot Italian sausage links (about 2 pounds)

1 leek (white and pale-green parts only), cut into 1/4-inch-thick rounds

1 small yellow onion, finely chopped

Kosher salt and freshly

#### **PREPARATION**

View Step-by-Step Directions

#### **BEANS AND CHORIZO**

Place beans in a large pot and cover with water by 3 incheminutes. Remove from heat, cover, and let stand for 1 hou

Drain beans. Add fresh water to cover by 3 inches. Bring t and simmer, uncovered, until beans are just tender but no will vary depending on size and age of beans). Drain, rese

Preheat oven to 450°. Heat 2 Tbsp. oil in a large heavy po chorizo and cook, turning occasionally, until golden all ove chorizo to a plate and set aside.

ground black pepper

5 garlic cloves, thinly sliced

3 anchovy fillets packed in oil, drained, chopped (optional)

1 tablespoon tomato paste

1 1/2 teaspoons smoked paprika

3 cups low-salt chicken broth

1 28-ounce can whole tomatoes, drained, crushed with your hands

7 sprigs thyme

2 bay leaves

2 sprigs rosemary

#### BREADCRUMB TOPPING

6 tablespoons extra-virgin olive oil, divided

2 cups fresh coarse breadcrumbs (from three 1/2-inch-thick slices white sandwich bread)

Kosher salt and freshly ground black pepper

1/2 cup chopped flat-leaf parsley

1 teaspoon finely grated lemon zest

NUTRITIONAL INFORMATION

Place 2 Tbsp. oil, leek, and onion in same pot. Season will occasionally, until vegetables are softened and light golds and anchovies; stir 1 minute to break down anchovies. Adconstantly until paste is caramelized, about 2 minutes. Ad beans, chicken broth, and next 4 ingredients; bring to a broth.

Cover and bake until beans are very tender, about 30 mini accumulated juices) to pot, pressing to submerge. Bake u slightly thickened, 40–45 minutes longer.

#### BREADCRUMB TOPPING

Meanwhile, heat 3 Tbsp. oil in a large skillet. Add breadcr until golden and crisp, about 10 minutes. Season with sal

Sprinkle breadcrumbs over beans and drizzle with remainiuntil breadcrumbs are browned and liquid is bubbling, abminutes. Sprinkle parsley and lemon zest over just before

#### **KEYWORDS**

Bean Recipes, Cassoulet Recipes, Chorizo Recipes, Comf Modern Comforts

RECIPE BY Bon Appétit

PHOTOGRAPH BY Romulo Yanes

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# Lobster and Chorizo Paella

SERVINGS: 20

#### **INGREDIENTS**

1 1/4 cups olive oil

2 pounds Spanish chorizo, sliced into 1/2'-thick rounds

20 young spring garlic stalks or 8 young leeks, trimmed, washed, and thinly sliced

3 tablespoons pimentón

10 cups bomba, calasparra, or Valencia rice

1 tablespoon saffron threads

9 quarts (or more) hot seafood or chicken stock t

Kosher salt

#### **PREPARATION**

View Step-by-Step Directions

Prepare a hot hardwood or hardwood-and-charcoal fire in blocks around the fire. Set a sturdy metal grate on top of

Let the fire burn down to a bed of red-hot coals, then rake dimensions of the paella pan to provide an even, consistentual; add some logs or charcoal to the perimeter of fire.)

Set paella pan over the grate. Add oil and heat until shimi garlic, and pimentón and cook, stirring occasionally, until Add rice and cook, stirring often, until well coated, about ?

Crush saffron threads between your fingers and add it to 1 Season with salt and distribute ingredients evenly in pan. up over the rice. Cook paella, rotating the pan for even co stock begins to simmer and the rice begins to absorb the rotating the pan often, as the rice swells and absorbs the almost tender and the lobster is cooked through, about 30 the coals around and underneath the pan to maintain even

9-12 lobsters (about 1 pound each), halved lengthwise, claws cracked

6 cups fresh shucked peas or frozen peas, thawed t

2 bunches fresh flat-leaf parsley leaves, chopped

6 lemons, halved

# NUTRITIONAL INFORMATION

One serving contains: Calories (kcal) 753.9 %Calories from Fat 41.0 Fat (g) 34.3 Saturated Fat (g) 8.3 Cholesterol (mg) 75.3 Carbohydrates (g) 77.5 Dietary Fiber (g) 3.8 Total Sugars (g) 2.9 Net Carbs (g) 73.7 Protein (g) 30.5 Sodium (mg) 696.2 Scatter peas on top of paella. (If the liquid evaporates bef hot stock.) Cook without stirring, allowing rice to absorb a crust (the socarrat) develops on the bottom and the edges crusty, 5-10 more minutes.

Remove pan from fire. Cover pan with large clean kitchen minutes. Garnish with parsley and serve with lemons, mak socarrat from the bottom of the pan onto each plate.

#### **KEYWORDS**

Chicken Stock Recipes, Chorizo Recipes, Citrus Recipes, Recipes, Large Groups, Lemon Recipes, Lobster Recipes, Recipes, Party Food, Pea Recipes, Pimenton Recipes, Posaffron Recipes, Sausage Recipes, Seafood Recipes, She Recipes, Spanish Food, Spice Recipes, Spring Garlic Rec RECIPE BY Melissa Hamilton, Christopher Hirsheimer PHOTOGRAPHS BY Hirsheimer Hamilton

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# Red Beans with Spanish Sausage

spanish food, stew recipes, dinner, main course, bean recipes, sausage recieps, chorizo recipes, onion recipes, vegetable recipes, garlic recipes, chile recipes, ancho chile recipes, bay leaf recipes, bacon recipes, parsley recipes, herb recipes, spanish paprika recipes, pimenton recipes, large goru

SERVINGS: 8

#### **INGREDIENTS**

1 lb. dried red kidney beans

1 onion, quartered

7 garlic cloves, 4 peeled, 3 minced

2 dried ancho chiles, stemmed, seeded, chopped

1 bay leaf

8 oz. fresh Spanish chorizo sausage in casings

1 fresh Spanish black sausage, such as Morcilla with Rice (about 4 oz.; optional)

2 slices thick-cut bacon

1/3 cup plus 2 Tbsp.

#### **PREPARATION**

View Step-by-Step Directions

Place beans in a large heavy pot. Add enough water to co overnight.

Drain beans; return to same pot. Add 8 cups water, onion, and bay leaf. Bring beans to a boil, reduce heat to mediur almost tender, about 1 hour, adding more water by 1/2-cul covered.

Add whole sausages and bacon slices to pot. Simmer unti sausages are cooked through, adding more water by 1/4-c minutes longer. Add 1/3 cup parsley, vinegar, and minced Transfer sausages and bacon to a work surface and cut in

Heat oil in a small skillet over medium-low heat. Add rema sauté until garlic is golden brown, about 1 minute. Discarc into oil. Transfer beans and sausage to a large bowl. Drizz sprinkle with remaining 2 Tbsp. parsley, and serve.

#### **KEYWORDS**

Ancho Chile Recipes, Bacon Recipes, Bay Leaf Recipes, E Chorizo Recipes, Dinner, Garlic Recipes, Herb Recipes, La

# WILLIAMS-SONOMA

#### Spanish Pizza with Chorizo and Manchego

Traditional Spanish ingredients inspired this pizza. Be sure to buy Spanish chorizo, a ready-to-eat cured sausage, rather than fresh Mexican chorizo. If you can't find jarred piquillo peppers, substitute roasted red bell peppers. The recipe was created for the Kalamazoo pizza oven, which cooks thin-crust pizzas in about 3 minutes. If using a standard oven, place a pizza stone in the oven and preheat to 450°F. Bake the pizza on the preheated stone for 12 to 15 minutes.

#### Ingredients:

1/2 batch food-processor pizza dough (see related recipe at left)

3/4 cup canned crushed tomatoes

4 oz. Manchego cheese, grated

1/4 small red onion, thinly sliced

2 roasted piquillo peppers, thinly sliced

1/4 cup manzanillo olives or other green Spanish olives, pitted and halved

1 1/2 oz. Spanish chorizo, thinly sliced

#### Directions:

Preheat a Kalamazoo pizza oven over medium-high heat.

On a lightly floured surface, roll out the dough into a 12-inch round and transfer to a floured pizza peel. Spread the tomatoes over the dough, leaving a 1/2-inch border uncovered. Sprinkle with the cheese, then top with the onion, peppers, olives and chorizo.

Transfer the pizza to the pizza oven. Bake until crisp and browned, about 3 minutes, rotating the pizza as needed to ensure even browning. Transfer to a cutting board, cut into slices and serve immediately. Serves 4.

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#### Sherry Baked Beans with Chorizo

Serves eight to ten.

Yields about 2 quarts.

by Allison Ehri Kreitler from Fine Cooking Issue 93

Sherry adds a subtle tang, and Spanish chorizo brings a smoky note to these beans.

1 lb. dried navy beans

1 Tbs. olive oil; more as needed

10 oz. Spanish chorizo, casings removed (if possible), small diced (about 2 cups)

1 medium yellow onion, chopped

3 large cloves garlic, chopped

6 cups lower-salt chicken broth

2 bay leaves

1/2 tsp. ground cumin

1/8 tsp. cinnamon

Freshly ground black pepper

1 cup oloroso or amontillado sherry, plus 2 Tbs. to finish, if desired

1 cup canned crushed tomatoes

1/4 cup light brown sugar

3 sprigs fresh thyme

Kosher salt

#### TIP:

#### Don't have time to soak the beans overnight?

Put them in a 4-quart saucepan. Add enough cold water to cover by 2 inches and bring just to a boil. Remove from the heat and soak for 2 hours. Drain the beans and continue with the recipe.

Sort through the beans to make sure there are no little stones and then put them in a large bowl or pot. Add enough cold water to cover the beans by 2 inches and let soak overnight. Drain the beans well, tilting the colander instead of shaking it to gently extract the water and protect the beans' skins.

Position a rack in the center of the oven and heat the oven to 300°F.

# Taste of Home

# Black Bean, Chorizo & Sweet Potato Chili





Chlli Is one of my all-time favorite dishes. This recipe takes chili to the next level by changing up the flavors and adding a surprise-sweet potatoes. —Julie Merriman, Cold Brook, New York

16 Servings

Prep: 20 min. Cook: 6 hours

#### Ingredients

- 1 pound uncooked chorizo, casings removed, *or* spicy bulk pork sausage
- 1 large onion, chopped
- 2 poblano peppers, finely chopped
- 2 jalapeno peppers, seeded and finely chopped
- 3 tablespoons tomato paste
- 3 large sweet potatoes, peeled and cut into 1/2-inch cubes
- 4 cans (14-1/2 ounces each) fire-roasted diced tomatoes, undrained
- 2 cans (15 ounces each) black beans, rinsed and drained
- 2 cups beef stock
- 2 tablespoons chili powder
- 1 tablespoon dried oregano
- 1 tablespoon ground coriander
- 1 tablespoon ground cumin
- 1 tablespoon smoked paprika
- 1/4 cup lime juice

#### Directions

- In a large skillet, cook and stir the chorizo, onion, poblanos and jalapenos over medium heat for 8-10 minutes or until chorizo is cooked. Using a slotted spoon, transfer to a 6-qt. slow cooker.
- Stir in tomato paste. Add the potatoes, tomatoes, beans, stock and
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Black Bean, Chorizo & Sweet Potato Chili (continued)

2 of 2

## Directions (continued)

spices; stir to combine. Cover and cook on low for 6-7 hours or until potatoes are tender. Stir in lime juice. Yield: 16 servings (4 quarts).

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#### Pork Braised in Sherry with Tomatoes and Chorizo

Whilst everyone was marking the day that Paul McCartney and his famous song actually became 64, on that very same day (18 June 2006) I became precisely one year older than him. 65 being quite a big one — what with bus passes, pensions and the like — I'm delighted to say it was celebrated in quite a big way. With special friends Noreen (of Delia Online fame) and her husband Paul and with my Mum in tow we spent a glorious three days on the Mediterranean island of Mallorca and in the best holiday brochure lingo 'basked in the sun-drenched, palm-fringed glory of that island'. We ate, drank, slept and were waited on with all the graciousness and charm that is typically Majorcan — with the exception, that is, of one of our waiters Sean a very English Man U supporter (but every bit as charming and gracious as the rest). We dined on the very best Majorcan and Spanish specialities, sharing and tasting everything, sampled some very fine Spanish wines, sipped chilled fino and drank the famous Pedro Ximenez with dessert. A great time was had by all, and by way of sharing our celebrations this week's recipe is on a Spanish theme. We know summer is a time for cold suppers and salads, but we do need some braised dishes with lots of sauce for all the abundance of summer vegetables that we're now harvesting. So, no apologies for this wonderful dish which captures all the flavours of a Mediterranean summer. Viva Majorca!

#### Serves 6



#### Ingredients

2 lb (900 g) piece trimmed shoulder of pork

8 oz (225 g) chorizo sausage (I used a whole Chorizo Iberico from Waitrose – most important to use a genuine one made in Spain)

2 tablespoons olive oil

2 medium onions, thickly sliced

2 cloves of garlic, crushed

1 rounded tablespoon plain flour

1 lb (450 g) ripe tomatoes, skinned and chopped (or 1 x 14oz (450 g) tin of chopped tomatoes

10 fl oz (275 ml) dry sherry (I used manzanilla)

3 tablespoons sherry vinegar

A few sprigs of fresh thyme

2 bay leaves

2 red peppers, de-seeded and cut into thick chunks (approx. 2 x 11/2 inches, 5 x 4 cm)

3 oz (75 g) mixed green and black olives, pitted

salt and freshly milled black pepper

Pre-heat the oven to gas mark 1, 275F, 140C.

Equipment

You will also need a large, 6 pint (3.5 litre) casserole.

#### Method

Start off by chopping the trimmed pork into largish cubes, then remove the skin from the chorizo and slice it into thinnish rounds.

Next heat one tablespoon of the oil in the casserole over a high heat and when it's really hot add a few of the cubes of meat to brown well on all sides.

Remove them to a plate then continue to brown the rest of the meat in small batches, adding a little more oil if required.

Now add the rest of the oil and brown the onions (about 6 minutes or so), before adding the garlic and cooking for another minute.

Next return the meat to the casserole and stir in the flour to soak up the juices, then add the chorizo followed by the tomatoes, sherry and sherry vinegar. Season with salt and pepper, sprinkle in the thyme and bay leaves then give everything a good stir. Lastly bring the casserole up to a gentle simmer, put the lid on and transfer it to the centre of the oven to cook for 1½ hours.

When the time is up, add the sliced peppers and the olives (left whole), give it all one good stir, cover again then leave it to carry on cooking for another ½ hour or until the peppers are tender.

# goodtoknow

#### Rice and chorizo stew

• Serves: 4

Prep time: 10 mins
Cooking time: 30 mins
Total time: 40 mins
Skill level: Easy peasy
Costs: Mid-price



Chorizo sausages are full of flavour and make this simple rice and chorizo stew extra tasty. If possible buy cooking chorizo sausages that are uncooked, but cured chorizo is fine if you can't find them. This is a great mid-week meal and any leftovers are great to take to work as a packed lunch as it also taste great cold, maybe with a few strips of roasted red peppers from a jar stirred through. Paprika is made from ground red peppers, some varieties are sweet, others are hot and spicy so check the label. Smoked paprika gives a lovely warmth to this dish.

#### Ingredients

- 2tbsp olive oil
- 200g chorizo sausages, diced
- 1 large onion, finely chopped
- 2 garlic cloves, finely chopped
- 100ml dry white wine
- 1 litre chicken stock
- 240g long grain rice
- 1/2tsp smoked paprika
- 3 carrots, coarsely grated
- 2tbsp mixed chopped fresh parsley and rosemary

#### Method

- Heat the oil in a large deep non-stick frying pan, add the chorizo and cook, stirring, for 2 mins until the oil is released. Add the onion and garlic, and cook for about 3 mins until the onion is tender.
- Stir in the wine and stock and bring to the boil. Stir in the rice and paprika. Bring to the boil. Reduce the heat, cover and simmer for 15 mins untilthe rice is almost cooked. Season to taste then stir in the carrot and cook for 5 mins. Sprinkle with parsley and rosemary and serve hot.

By Nichola Palmer

http://www.goodtoknow.co.uk/recipes/537144/rice-and-chorizo-stew

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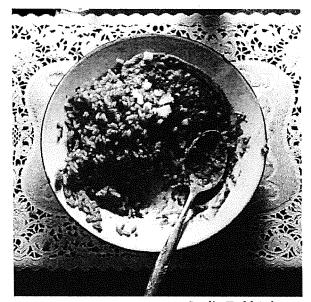
Sep 15, 2010

# Refried Beans with Chorizo

The recipe for this comforting dish is based on one in *Doña Tomás: Discovering Authentic Mexican Cooking* by Thomas Schnetz and Dona Savitsky with Mike Wille (Ten Speed Press, 2006).

3 cups dried pinto beans, rinsed
Kosher salt, to taste
6 oz. fresh chorizo, casings removed
1 cup lard
Freshly ground black pepper, to taste
2 tbsp. minced cilantro

- 1. Put beans and 12 cups water into an 8-qt. pot; bring to a boil. Reduce heat to medium, season with salt; cook, adding more water if necessary, until beans are very tender, 2-2 1/2 hours. Drain beans, reserving 3 cups cooking liquid.
- 2. Heat a 6-qt. pot over medium-high heat. Add chorizo and cook, breaking up into small pieces, until crisp, 6–8 minutes. Using a slotted spoon, remove half the chorizo; transfer to a plate and set aside. Add lard and let melt. Add beans; mash



Credit: Todd Coleman

vigorously. Add 2 cups reserved cooking liquid; cook, stirring often, until hot, 3–5 minutes. (Stir in more liquid, if you like.) Season beans with salt and pepper and serve with reserved chorizo and cilantro.

SERVES 4 - 6

#### classic fried rice with chorizo and prawns

#### Ingredients

- \* Egg, fresh, 4 large (remove)
- \* Garlic, 2 clove (remove)
- \* Ginger Root, 2 tsp (remove)
- \* Leeks, 0.70 leek (remove)
- \* Peas, frozen, 200 (remove)
- \* Soy Sauce, 6 tsp (remove)
- \* Granulated Sugar, 2 tsp (remove)
- \* Sherry, dry, 0.50 fl. oz (remove)
- \* Asda frozen prawns, 200 gram(s) (remove)
- \* basmatti rice boiled, 500 gram(s) (remove)
- \* Ham, extra lean, (5% fat), 60 grams (remove)
- \* Onions, raw, 2.5 small (remove)
- \* Logans Sausage Chorizo (1 link), 20 grams (remove)

#### **Nutrition Info**

Calories: 1,521.0

Fat: 33.2g

Carbohydrates: 208.3g

Protein: 65.7g

#### Directions

fry egg, remove roll & slice

fry onion, garlic, ginger - fry 2mins add ham, chiroz, sherry, sugar - fry 2mins add rice and stir well to combine add soy sauce and leeks, spring onions, peas fry till brown about 5 mins add cook prawns remaining spring onions and warm throug then serve

Number of Servings: 1

Recipe submitted by SparkPeople user RHEE17.

# Spicy Black Beans With Chorizo and Greens

NOURISH DEC 7, 2011

This dish riffs on Italian-style greens with white beans. Choosing to pair black beans with chorizo, a spicy Mexican sausage, was easy, as those ingredients are frequent partners in Mexican cooking.

I like to use pre-cut, bagged mixed greens for convenience; the kale in some of the mixes can remain a little bitter, but it still works. If you choose to use canned diced tomatoes (another time-saver), use a no-salt-added brand.

Serve with roast chicken or pork, or as a main dish with rice.

SERVINGS: 8 - 10 SIDE-DISH SERVINGS OR 4 TO 6 MAIN-COURSE

**INGREDIENTS** 

- 1 oman omon, cut meo 1/2 men arec (ocant 1 cap)
- 8 ounces fresh chorizo sausage (casings removed)
- 1 cup 1/2-inch-diced tomato, peeled and seeded if desired (may substitute canned, no-salt-added diced tomatoes; see NOTE)
- 3 cups cooked (homemade or canned, no-salt-added) black beans
- 1/2 cup homemade or no-salt-added chicken broth
- 1 pound washed, trimmed greens, such as a mix of chard, kale, mustard greens, spinach and/or turnip greens, or the leafy green of your choice, torn into bite-size pieces
- Salt (optional)

#### **DIRECTIONS**

Heat the oil in a large (13-inch), shallow nonstick braising pan or heavy-duty roasting pan over medium-high heat. Add the onion; cook for 3 to 4 minutes, until just softened.

Add the sausage to the pan in small chunks. Cook for 5 to 6 minutes, stirring and breaking up any clumps of sausage, until the sausage loses its raw look; it will not be cooked through. Stir in the tomato and cook for 2 minutes, then stir in the black beans and broth.

Add the greens in one or two batches. Cover (with a lid or aluminum foil) and cook for 2 to 4 minutes to wilt them with each addition; uncover and use tongs to incorporate.

Cover and reduce the heat to medium or medium-low so the liquid is barely bubbling at the edges. Cook for 8 to 10 minutes to meld the flavors and cook the sausage through. Uncover and taste; add salt if desired. If the mixture is soupy, increase the heat to high and cook (uncovered) until the liquid has reduced so the mixture is moist but not soupy.

Serve warm or at room temperature.

NOTE: To peel tomatoes, use a small, sharp knife to cut an X in the bottom of each one. Drop them into a large bowl of just-boiled water; let sit for a few minutes. You should see the peel start to curl where the X is. Transfer to a bowl of cold water or let cool, then discard the peel. Cut the peeled tomatoes in half; gently squeeze to release and discard the seed gel in each half.

# Classic Pot Beans with Chorizo

in English en Español

#### **INGREDIENTS**

- 1 pound dried beans (pinto, pink or black)
- 14 cups cold water, divided
- 2 cloves garlic, peeled
- · 1 medium white onion, roughly sliced
- 2 tablespoons vegetable oil
- 1 tablespoon TABASCO® brand Original Red Sauce
- 1 sprig epazote (2 for black beans)
- 2 teaspoons salt
- 1/4 pound chorizo, chopped

#### **PREPARATION**

Place beans in a large bowl. Cover with water, about 6 cups, and soak overnight. Drain.

Empty beans into a large pot and cover with remaining 8 cups of water. Add garlic, onion, oil and TABASCO® Sauce. Bring to a boil, then lower to medium heat and simmer, partially covered, until soft, about 1 1/2 hours (2 hours for black beans). Add epazote and salt. Continue cooking until broth thickens and looks creamy, about 30 minutes.

Fry chorizo in a small skillet until well done. Stir into finished beans.

This bean dish is a great accompaniment to a hearty Mexican breakfast and most any meat or vegetable dish.

Makes 8 servings.



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This is one of my to-go dishes on the weekends, when my family expects to be fed and I am not in a of a mood for spending lots of time in the kitchen. It all goes into the oven and while it cooks I can relax and read a book, then serve a delicious meal.

#### Aunt Clara

Oven-baked rice with chorizo

Prep time	Cook time	Total time
10 mins		1 hr 10 mins

For a lazy weekend the perfect dish without having to slave over the stove for hours. This oven-baked rice is quick, easy and delicious.

Serves: 4 servings

#### **Ingredients**

- 2 cups of long-grain rice
- 1 lb of chorizo (Spanish sausage), sliced
- 1 large carrot, sliced
- 1 bell pepper, cubed
- 1 stalk of celery, sliced
- 2 large tomatoes cut into eighths
- 1 onion cut into eighths
- 1 teaspoon of paprika or annatto (bija)
- 1 dozen pitted olives
- ½ cup of sweet peas
- 3 cups of vegetable stock
- 1 sprig of fresh cilantro (coriander)
- Pepper
- Salt



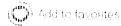
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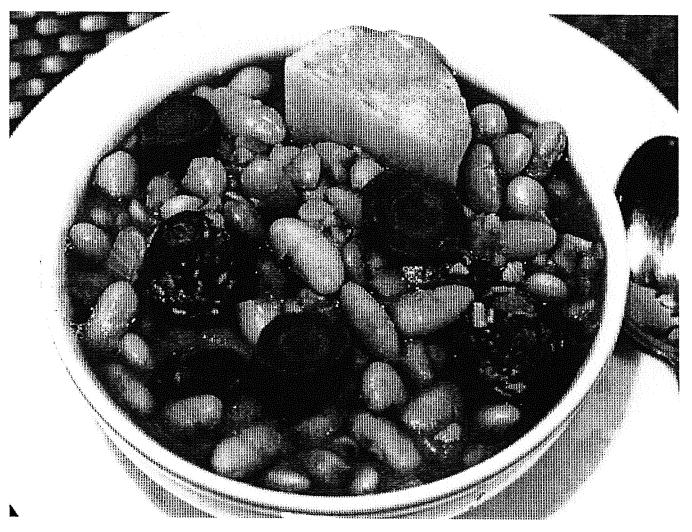
# White Beans with Chorizo



By Jeannette Quiñones Cantore Added May 4, 2014

#### Rating:





Total: 5 Hr Preparation: 4 Hr

I love to learn about other cultures and enjoy researching, reading about and preparing the recipes that captivate me most. That's how I got to know this traditional Spanish stew made with chorizo, potatoes and carrots. Its preparation is quite simple, but the result is delicious.

My Spanish neighbor told me this stew is typically prepared in a pot over low heat, but we live at a faster pace in these modern times, and making it that way can be cumbersome. As such, we've had to reduce the cooking time.

#### Ingredients

- 1 lb white beans
- · Salt, to taste
- · 2 medium potatoes, diced
- 1 medium carrot, sliced
- 3-4 red chorizos
- 1/4 cup olive oil
- · 3 garlic cloves, mashed
- 1 medium onion, chopped
- 1 plum tomato, diced
- 1 teaspoon paprika

#### Instructions

- Soak the beans overnight in a pot. In the morning, change the water and cover them completely.
- Add the salt and cook approximately one hour and fifteen minutes at medium-high heat.
- Once tender, add the potatoes, carrots and chorizo.
- In a saucepan, prepare the sauce with the oil, garlic, onion and tomato.
- When the onion is tender, add the paprika. Then pour the mixture into the pot with the beans and remaining ingredients.
- Let boil for 25 to 30 minutes more, or until the potatoes and carrots are cooked. Taste for salt.



- You can add diced pancetta or lacón (Galician-style dried ham).
- You can also use tomato sauce rather than paprika or seasoning with culantro and annatto seeds.

Posted in Recipes

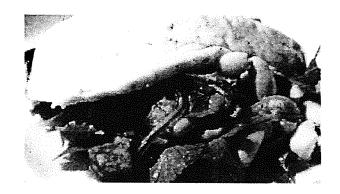
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**Ad Choices** 

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# Fish steaks with beans & chorizo



Serves 4

## **Ingredients**

- olive oil
- 1 large red onion, finely sliced
- 2 garlic cloves, crushed
- 2 chorizo sausages, diced
- 1-2 cans cannelini beans, drained & rinsed
- sea salt & freshly ground pepper
- 2 lemons
- ½ cup Italian (flat leaf) parsley leaves
- 4 x 180 gm thick fish steaks, eg. blue eye, snapper, harpuka

Huey's Kitchen takes a lot of care in the preparation of its recipes, but viewers are reminded to always double check that the recipe and all the ingredients are suitable.

# Foòdista

(http://www.foodista.com)

Home > Spicy Chorizo & Bean Soup

#### Spicy Chorizo & Bean Soup

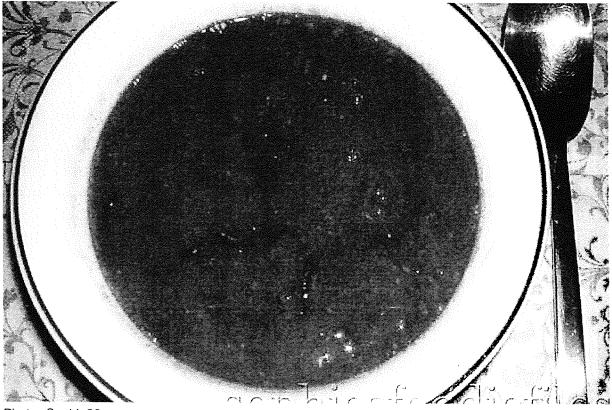


Photo: Sophie32

It was a while ago that I made a soup. I had some chorizo & wanted to use it. I thought that the addition of some Pimentón de la Vera, the Picanté version would be a good addition to this.

This is the smoked paprika from Spain. I has a lovely earthly, smoked flavour. I buy it at my local Spanish store. And I was right!!

Yield: 4 servings

#### Ingredients:

- 1 large white onion, peeled & finely sliced
- 2 fat cloves of garlic, peeled & finely cut up
- 1 teaspoon of smoked paprika, the Picanté version
- 2 celery stalks, cleaned & some treads pulled away, cut up fine slices
- 2 tomatoes, washed, dried, cut up chunks
- 1 tin = 400 gr. of large white beans, salt washed off & thoroughly drained

#### black pepper

- 1 litre of chicken stock
- 150 grs of finely sliced Chorizo, the mild version

#### 2 tablespoons of olive oil

#### Preparation:

Take a medium cooking pot & place on a high <u>heat.</u> Place 1 tablespoon of olive oil in the pot. <u>Heat up.</u> When hot, add the chorizo <u>slices</u> in a single layer & <u>fry</u> for about 2 to 4 minutes until <u>crisp.</u> Drain on kitchen paper. I use the same pot & pour the other tablespoon of olive oil into the pot. <u>Fry</u> again the chorizo <u>slices.</u> Drain on kitchen paper. Set aside.

Using the same pot, you see that the oil is orange in colour, <u>heat</u> up on medium. When hot, add the chopped up onion & the chopped celery stalks. <u>Fry</u> until tender. This takes about 6 to 8 minutes. Stit from time to time.

Now, add the chopped garlic & the smoked Picante paprika. Stir well. Fry 1 to 2 minutes until it smells lovely!

Now, add the chopped tomatoes & stir well. Fry for another minute.

Add the chicken stock & the chorizo slices. Bring to the boil. When boiling, turn the heat down. Simmer for 10 minutes.

Now, add the drained large beans. Cook for 5 minutes.

When the soup is ready, taste. It will be a bit spicy & so good,...mmmmm...

I <u>mix</u> the soup for 3/4! Then you will have a slighter thicker soup with pieces of chorizo <u>floating</u> in your soup. I added 3 <u>grinds</u> of black pepper.

Enjoy!

Source URL: http://www.foodista.com/recipe/2GWFZDFZ/spicy-chorizo-bean-soup

#### About.com South American Pood

#### Easy Chorizo Paella - Quick Chorizo and Rice

User Rating

(1 Review)

By Marian Blazes



Easy Chorizo Paella - Quick Chorizo and Rice Marian Blazes

This weeknight paella recipe has a few shortcuts to help get it to the table quickly, and it can be expanded easily to serve a crowd. Paella with chorago<sup>1</sup> is a landlubber's paella, for those who prefer sausage to seafood. Add any vegetables you have on hand - bell peppers, zucchini, frozen peas, or whole fresh okra are good choices. If you have some leftover cooked chicken (like pollo a la brasa<sup>2</sup> - Peruvian roasted chicken), it makes a nice addition to this dish.

Prep Time: 10 minutes

Cook Time: 25 minutes

Total Time: 35 minutes

Yield: Serves 4-6.

Ingredients:

- 1 large red onion, chopped
- 2 cloves garlic, minced
- 3 tablespoons olive oil
- 1-2 teaspoona cumin
- 1 teaspoon paprika
- 1 packet Goya seasoning with achieve (optional), or 1-2 teaspoons achieve paste<sup>3</sup>
- 4-5 chorizo sausages<sup>4</sup>
- 1 1/2 cups mild-medium fresh salsa
- 1 green bell pepper, seeded and cut into thin slices
- 1 red bell pepper, seeded and cut into thin slices
- 2 1/2 cups medium grain rice
- · 4 cups chicken stock
- Salt and pepper to taste
- · Chopped cilantro for garnish

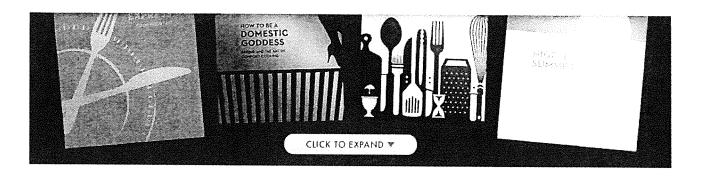
#### Preparation:

- 1. Place the olive oil in a large sauté pan with tall sides. Add the minced garlic, chopped red onion, cumin, paprika, and Goya seasoning (or achiote paste), and sauté over medium heat until the onions are soft, fragrant and translucent.
- 2. While the onion is cooking, slice the chorizo into 1/2 inch to 1 inch pieces. Once the onion is soft, add the chorizo to the sauté pan and cook until browned on all sides.
- 3. Add the salsa and cook, stirring, for 2-3 minutes. Add the bell peppers.
- 4. Stir in the rice with one cup of the chicken stock, and turn the heat down to low. Cover and simmer, adding more chicken stock as necessary (1 cup at a time) and stirring frequently, until rice has absorbed the liquid and is completely cooked. (If adding some cooked, shredded chicken, stir it in now).
- 5. Taste for seasoning and season with salt and pepper. Garnish with chopped cilantro and serve.

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#### Links in this article:

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- 2. http://southamericanfood.about.com/od/maincourses/r/polloalabrasa.htm
- $3. \ http://southamericanfood.about.com/od/glossaryofterms/g/Achiote-Annatto-Seasoning.htm$
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#### SPANISH RICE WITH CHORIZO

Serves: 4

A very quick and easy meal to prepare.

#### Recipe posted by Glitters

## Ingredients

2 chorizo

2 tablespoons olive oil

1 onion (finely diced)

300 grams spanish rice (or risotto rice)

1.2 litres boiling water (or stock)

1 tablespoon tomato puree

√2 teaspoon ground saffron

√2 teaspoon smoked paprika

sea salt

pepper

1 teaspoon thyme (sprigs)

- Recipe Box
- Links

# **Arroz con Chorizo (Rice with Colombian-Style** Sausage)

by Erica Dinho on December 2, 2011

### **Ingredients**

- 2 tablespoon olive oil
- 1 onion, finely chopped
- 2 scallions, finely chopped
- 1 red bell peppers, diced
- 2 tomatoes, peeled and diced
- 4 garlic cloves, minced
- 1/2 teaspoon ground cumin
- 1/4 teaspoon achiete or azafran
- 2 cups uncooked rice
- 3 cups chicken broth
- 2 tablespoons tomato paste
- 2 pounds of Colombian chorizo, sliced
- 1/4 cup fresh cilantro, finely chopped
- Salt and pepper to taste



## **Directions**

- 1. Heat the olive oil over medium heat in a large sauté pan. Add the onion, scallions and pepper and cook for about 5 minutes.
- 2. Add the tomatoes and garlic, and cook for another 5 minutes. Add the cumin, achiote, rice and stir for about 2 minutes.
- 3. Add the chorizo slices, broth and tomato paste, stir well and bring to a boil.
- 4. Reduce heat to a simmer, cover and cook for about 25 minutes.
- 5. Sprinkle with chopped cilantro and serve.

#### arroz con chorizo y pimentos

(spanish rice with chorizo and peppers) serves 3-4

Inspired by Simone Ortega and her quintessential book on Spanish home cooking – 1080 recipes.

It's up to you whether you make this rice focused or more about the chorizo. I used only 2 chorizo and really enjoyed letting the rice shine but by all means add 4 chorizo if you're feeding particularly hungry carnivores.

If you can't get your hands on pimentos you can either leave them out or char and peel a couple of red capsicum (peppers).

This would also make a lovely vegetarian (even vegan!) meal. Just leave out the chorizo, substitute vegetable stock for the water, and toss through a can of drained chickpeas when you add the pimentos.

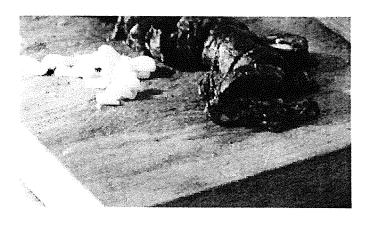
3T olive oil
1 large onion, peeled & chopped
2 cloves garlic, peeled & thinly sliced
2 - 4 chorizo sliced
1C Calasparra rice (or Arborio)
1 x 400g (14oz) can tomatoes, chopped
2t smoked Spanish paprika
2C water
1/2 jar pimentos (about 4), sliced

Heat oil in a large saucepan and cook onion over a medium low heat, covered and stirring occasionally until soft but not browned. Add garlic and chorizo and cook for another minute or so. Add rice, tomatoes, paprika and water and bring to a simmer.

Cook stirring occasionally until the water is absorbed and the rice is soft – 20 minutes mas ou menos (more or less). If it becomes a little dry before the rice is cooked, add a little more water.

Stir through pimentos, season well and allow to heat through.

Divide between serving bowls and serve hot.





## **Red Rice with Chorizo**

#### February 2007

Like 0 Pint 0 Print

Spicy, chewy Spanish chorizo gets its color from the dried smoked red peppers known as pimentón.

Makes: 4 servings

Prep: 5 mins Cook: 25 mins

#### **ADD TO MY RECIPES**

### ingredients

1 tablespoon vegetable oil

8 ounces chorizo, sliced 1/4 inch thick

- 1 1/2 cups long-grain white rice
- 1 1/2 cups red salsa
- 2 cups thawed frozen corn
- 1 15 ounce can sliced large black olives
- 1/2 cup chopped fresh cilantro

#### directions

- 1. In a heavy medium saucepan, heat the oil over medium heat. Add the chorizo and cook, stirring occasionally, until lightly browned, about 4 minutes. Add the rice and stir for 1 minute to coat. Stir in 1-1/2 cups water and the salsa and bring to a boil, stirring once or twice. Cover the pot and simmer on low heat for 20 minutes.
- 2. Fluff the rice and stir in the corn. Remove from the heat, cover and let stand for 5 minutes. Stir in the olives and cilantro.

Tip

#### PAIR WITH

Marques de Riscal Rioja Reserva 2001 (Spain)

Tip

#### Swap it

Use your favorite frozen veggie mix in place of the corn. © Copyright 2014, Meredith Corporation. All Rights Reserved.

classic empanada one also the site. I also ended up with enough filling for 18 and not 12 empanadas, forcing me to make a second batch of dough the next day. (I'll spare you this and scale up the recipe for you.) I also omitted the raisins, as Alex has deep-seated issues with both the combination of sweet flavors with meat, as well as raisins themselves. I think he's nuts, but having no great desire to eat raisins, olives and chorizo together, I didn't push the envelope. However, when further researching empanadas later last night, I couldn't help but notice that a good lot of them involve raisins, pretty much assuring me that the recipe I used was fairly standard, and my reaction to the ingredients was not.

Nevertheless, these empanadas are the best things I've made in a while. The crust is flawless, and the dough terrifically easy to work. The filling would be equally tasty over rice or another grain, but tucked inside a pocket, the ultimate finger food. Food like this makes me certain that we and our guests are getting more spoiled by the week, and this, my friends, is a very good thing.



Chicken Empanada with Chorizo and Olives Adapted from Gourmet, January 2005

#### Makes 18 empanadas

#### Dough:\*

4 1/2 cups unbleached all-purpose flour (I swapped 1/2 cup with whole wheat flour)

3 teaspoons salt

2 sticks (1 cup) cold unsalted butter, cut into 1/2-inch cubes

2 large eggs

2/3 cup ice water

2 tablespoons distilled white vinegar

#### Filling:

3 whole chicken legs, including thighs (2 to 2 1/4 lb total)

1 teaspoon salt

1/4 teaspoon black pepper

4 1/2 tablespoons extra-virgin olive oil

2 large onions, halved lengthwise, then cut lengthwise into 1/4-inch-wide strips

2 large garlic cloves, minced

2 Turkish bay leaves or 1 California

1/3 cup finely diced Spanish chorizo (cured spiced pork sausage; 1 1/2 oz; casings discarded if desired)

mp...on.memmemeneous orog 200110 nemenen retrotted and emignemen

1/2 teaspoon Spanish smoked paprika (not hot)

1/4 cup chopped pitted green olives

1/2 cup dry white wine

1/2 cup reduced-sodium chicken broth

Egg Wash:

1 egg, lightly beaten with 1 tablespoon water

Make Dough: Sift flour with salt into a large bowl and blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal with some (roughly pea-size) butter lumps. Beat together egg, water, and vinegar in a small bowl with a fork. Add to flour mixture, stirring with fork until just incorporated. (Mixture will look shaggy.) Turn out mixture onto a lightly floured surface and gather together, then knead gently with heel of your hand once or twice, just enough to bring dough together. (Deb note: If you use a large-ish bowl, you can do this step in-bowl.) Form dough into two flat rectangles and chill them, each wrapped in plastic wrap, at least 1 hour. Dough can be chilled up to 6 hours total.

Make Filling: Pat chicken dry and sprinkle with salt and pepper. Heat 2 tablespoons oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then brown chicken, turning over once, about 6 minutes total, and transfer to a plate. Sauté onions, garlic, and bay leaves in fat remaining in skillet, stirring frequently, until onions are softened, 4 to 5 minutes.

Add chorizo and paprika and cook, stirring, 1 minute. Add olives, wine, and broth and bring to a boil, stirring and scraping up any brown bits. Return chicken to skillet along with any juices accumulated on plate, then reduce heat to moderately low and simmer chicken, covered, turning over once, until tender, 25 to 30 minutes total.

Transfer chicken to a clean plate. (Sauce in skillet should be the consistency of heavy cream; if it's not, briskly simmer until slightly thickened, about 5 minutes.) When chicken is cool enough to handle, discard skin and bones and coarsely chop meat. Stir chicken into sauce and discard bay leaves. Season with salt and pepper, then cool filling, uncovered, about 30 minutes.

Form Empanadas: Put oven racks in upper and lower thirds of oven and preheat oven to 400°F. Divide first dough and half of second dough into 18 equal pieces and form each into a disk. (The remaining dough can be stored in the freezer for future use.) Keeping remaining pieces covered, roll out 1 piece on a lightly floured surface with a lightly floured rolling pin into a 5-inch round (about 1/8 inch thick).

Spoon about 2 tablespoons filling onto center and fold dough in half, enclosing filling. Press edges together to seal, then crimp decoratively with your fingers or tines of a fork. Transfer empanada to a baking sheet. Make 17 more empanadas in same manner, arranging on 2 parchment-lined baking sheets.

Lightly brush empanadas with some of egg wash and bake in upper and lower thirds of oven, switching position of sheets halfway through baking, until golden, about 25 minutes. Transfer empanadas to a rack to cool at least 5 minutes. Serve warm or at room temperature.

\* Not wanting to engage you all in egg-splitting, this empanada dough recipe technically makes enough for 24 pockets. The extra can be stored in the freezer for future use.

See more: Freezer Friendly, Photo, Poultry

# epicurious

# Chicken Empanada with Chorizo, Raisins, and Olives



84% reviews

Gourmet | January 2005

Advertising

yield:

active time:

Makes 12 servings (as part of tapas buffet) 1 hr

total time:

3 hr (includes cooling)

## ingredients

- 3 whole chicken legs, including thighs (2 to 2 1/4 pounds total)
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 4 1/2 tablespoons extra-virgin olive oil
- 2 large onions, halved lengthwise, then cut lengthwise into 1/4-inch-wide strips
- 2 large garlic cloves, minced
- · 2 Turkish bay leaves or 1 California
- 1/3 cup finely diced Spanish chorizo (cured spiced pork sausage; 1 1/2 oz; casings discarded if desired)
- 1/2 teaspoon Spanish smoked paprika (not hot)
- 1/4 cup chopped pitted green olives
- 1/4 cup golden raisins
- 1/2 cup dry white wine
- 1/2 cup reduced-sodium chicken broth
- 1 pound frozen pizza dough, thawed

## preparation

#### Make filling:

Pat chicken dry and sprinkle with salt and pepper. Heat 2 tablespoons oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then brown chicken, turning over once, about 6 minutes total, and transfer to a plate. Sauté onions, garlic, and bay leaves in fat remaining in skillet, stirring frequently, until onions are softened, 4 to 5 minutes. Add chorizo and paprika and cook, stirring, 1 minute. Add olives, raisins, wine, and broth and bring to a boil, stirring and scraping up any brown bits. Return chicken to skillet along with any juices accumulated on plate, then reduce heat to moderately low and simmer chicken, covered, turning over once, until tender, 25 to 30 minutes total.

Transfer chicken to a clean plate. (Sauce in skillet should be the consistency of heavy cream; if it's not, briskly simmer





## Chorizo and Olive Flatbread Recipe

By Aida Mollenkamp



Difficulty: Easy | Total Time: 25 mins | Active Time: 25 mins | Makes: 20 servings as an hors d'oeuvre

This quick and simple flatbread explodes with flavor from savory olives, smoky sausage, and spicy harissa.

What to buy: Spanish chorizo (not to be confused with its Mexican counterpart) is a dried, smoked pork sausage that is ready to eat. It can be mild or spicy depending on the amount of dried chile in it, and is found at gourmet markets or online. If you can't find Spanish chorizo, you can sub in some andouille sausage or cooked Mexican chorizo.

Harissa is a fiery Tunisian spice paste that's available in tubes and jars in many Middle Eastern and gourmet markets, or online. You can also make your own.

This recipe was featured as part of both our Wii Night! gaming menu and our Bar Snacks photo gallery.

#### **INGREDIENTS**

- 1 tablespoon olive oil
- 1 medium yellow onion, halved and thinly sliced
- 1 (14.5-ounce) can diced tomatoes, drained
- 3 tablespoons harissa
- 2 (11-inch) premade pizza crusts or flatbreads, such as Boboli, baked and cooled
- 3 ounces Spanish chorizo, thinly sliced
- 1/2 cup oil-cured olives, pitted and coarsely chopped

#### **INSTRUCTIONS**

- 1. Heat oil in a large frying pan over medium heat. When it shimmers, add onion, season with salt, and cook, stirring occasionally, until soft and golden brown, about 15 minutes.
- 2. Stir in tomatoes and harissa and cook until heated through, about 3 minutes. Taste and adjust seasoning as necessary.
- 3. Evenly divide onion-tomato mixture between flatbreads, then top with chorizo and olives. Cut each flatbread into 20 (2-by-2-inch) squares and serve.

**Beverage pairing:** Domaine Alain Graillot Crozes Hermitage, France. Three things that seem made for each other are Syrah from France's northern Rhône (such as this Crozes Hermitage), olives, and meat. The Syrah has flavors of smoked meat and wild herbs, which merge perfectly with the Mediterranean notes of the food. Make sure the wine is served slightly cool.

SOURCE: http://www.chow.com/recipes/11882-chorizo-and-olive-flatbread

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# Grilled Chicken Salad with Chorizo-Stuffed Olives in Citrus Vinaigrette Recipe



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By CaliforniaGrown

Difficulty: Easy |

Developed by California Grown. See more recipes at http://californiagrown.org/cookbook/index.asp.

#### **INGREDIENTS**

Citrus Vinaigrette

1/2 cup extra virgin olive oil, divided

1 shallot, peeled and chopped

1 cup orange juice

1/3 cup white balsamic vinegar

1/4 cup lemon juice

2 tablespoons lime juice

Zest of 1 orange

Salt and Pepper to taste

Chorizo Stuffed Olives

16 jumbo California ripe olives

1/2 link Spanish chorizo, finely minced

1/4 cup flour

1 egg, beaten

1/2 cup panko bread crumbs

1 cup canola oil

Salad

1 lb. boneless, skinless chicken breasts

Salt and pepper to taste

16 small fingerling potatoes, thinly sliced

1/4 cup olive oil

2 cups coarsely chopped escarole or curly endive

3/4 cup roasted red bell pepper strips

#### **INSTRUCTIONS**

1. To prepare vinaigrette, heat a small amount of the olive oil in a medium saucepan. Add shallot and cook for 5 minutes to soften. Add juices and vinegar and bring to a boil. Reduce heat slightly and cook until mixture is reduced to 1/4 cup. Let cool, then place in a blender. With blender running, drizzle in remaining oil slowly to emulsify. Chill until ready to use. To prepare olives, carefully stuff with chorizo. Dip each olive in flour, then egg, then bread crumbs. Fry in 325°F oil for a few minutes or until golden brown on all sides. Remove from oil and drain. To prepare salad, season chicken with salt and pepper. Grill over medium heat for about 5 minutes on each side or until cooked through.

# Spanish chicken with chorizo and olives recipe

Look out for spicy Chorizo sausage at the delicatessen counter in the supermarket – it tends to be more authentic, with a coarser texture than the pre-packed variety. Serve with rice or add a 410g can of borlotti beans to create a one-pot meal

- Serves 2
- Freeze yes
- Prepare ahead yes



# Ingredients

- 1tbsp olive oil
- 2 chicken breasts, sliced
- 2 garlic cloves, crushed
- 115g (40z) chorizo sausage, sliced
- 1 red pepper, sliced
- 1 courgette, sliced
- 400g can chopped tomatoes
- 150ml (1/4pt) double-strength chicken stock
- 1tsp sugar
- 1tsp ground paprika
- 2tbsp basil, chopped, plus extra to serve
- 55g (20z) black olives

🏞 Back to: Spanish tortilla with Spanish olives and chorizo

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# Spanish tortilla with Spanish olives and chorizo

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Recipe by: OlivesFromSpain



(0)

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Easy

C Ready in 45 mins

Picture by: OlivesFromSpain

This Spanish omelette is spicy and savoury with hot chorizo, Spanish olives and the traditional potato and onion.

**Ingredients** 

Serves: 4

3 large potatoes for frying

1 Spanish onion

Spanish olive oil for deep frying

8 large free range eggs

225g hot chorizo sausage

1 handful pitted Spanish olives (green olives)

salt to season

#### Preparation method

Prep: 5 mins |Cook: 40 mins

- **1.** Peel, wash and thinly slice the potatoes and cut in half into the shape of half moons. Repeat this with the Spanish onion.
- **2.** Pour olive oil in a deep frying pan over a high heat use enough oil to just cover the onion and potatoes.
- **3.** Once the oil is hot, drop in a slice of onion and this should start frying immediately. Cook the onion for around 10 minutes until golden and then add the sliced potatoes. Stir occasionally for at least 15 minutes, until the potatoes are soft and cooked through.
- **4.** Drain the oil from the potato and onion and mix in the egg and place into a separate dish. Let it rest for 10 minutes while you cook the chorizo and olives.
- 5. Chop the chorizo into chunks and half the pitted olives.

## Slow Cooker Arroz Con Pollo with Chorizo

Serves 4 to 6

by Dina Cheney from Year-Round Slow Cooker

This gorgeous dish has it all: tender chicken, salty olives, floral saffron, sweet bell peppers, and smoky chorizo. Make sure to use instant rice and raw or uncooked chorizo (Mexican, not Spanish).

- 8 boneless, skinless chicken thighs (scant 2 lb.)
- 1 tsp. ground cumin
- 1 tsp. smoked paprika
- 1-1/4 tsp. kosher salt, divided
- 10 grinds black pepper, divided
- 1/4 cup plus 1 Tbs. olive oil, divided
- 2 uncooked chorizo sausages (about 1/2 lb.), casings removed and discarded
- 2-1/2 cups red onions, diced (about 1)
- 1-1/2 cups red bell peppers, diced (about 1)
- 1-1/2 cups green bell peppers, diced (about 1)
- 2 Tbs. minced garlic
- 1/4 cup tomato paste
- 2 Tbs. all-purpose flour
- 1 cup mild beer, such as Corona
- 1/3 cup fresh-squeezed, strained orange juice (about 1 juicy orange)
- 3 Tbs. freshly squeezed, strained lime juice (about 1 juicy lime)
- 1 Tbs. liquid from a can of chipotle chiles en adobo
- 1 cup low-sodium chicken stock
- 1/2 tsp. granulated sugar
- 2-1/2 cups instant, long-grain white rice
- 1 cup coarsely chopped pimento-stuffed green olives (about 1 small jar)
- 1 tsp. saffron threads, crumbled
- 2 lb. shelled English peas, fresh or frozen
- 2/3 cup coarsely chopped fresh cilantro leaves

TIP:







#### Michael Symon's Fresh Rigatoni with Chorizo

skill level	time	servings	cost
easy	1-30m in	4 to 6	S

#### Contributed by

This dish is simple delicious and doesn't take hours to prepare

mor	edients.	

- I pound rigatoni (fresh or dried)
- 1 tablespoon olive oil
- 1 28-ounce can chopped San Marzane tomaloes
- 2 tablespoons extra virgin plive oil
- 1 pound fresh **chorizo (re**moved from casing and crumbled)
- 1 1/2 cup yellow onion (diced)
- 4 ounces dry white wine (optional)
- 1 cup grated Manchego cheese
- 1/2 cup flat-leaf parsley (chopped)
- salt and pepper to taste

stops ingredients per step instructions

0

1 pound rigatori (dried) Kosher salt Bring a large pot of water to a boil and add salt. If using dried pasta add if the water and then move on to preparing the sauce. Stir the pasta occasionally so it doesn't stick together.

Altchenwere

0

1 tablespoon dive cil 1 pound fresh chorizo (removed from casing and crumbled) 1 1/2 cup yellow onion (diced) Kosher Satt 4 ounces dry white wine (optional) Heat a 12 inch skillet over medium heat and add the olive oil. Once het, add the chorzo and let it brown for 2-3 minutes, breaking it up with a wooden spoon

0

1.28 ounce can chopped San Marzano tomatices. 1 cup grated Manchego cheese. 1/2 cup flat-leaf parsley (chopped). Kosher sall and popper to faste. 2 tablespoons ordra virgin ofice oil.

Move the chorize to one side of the pan and add the phions, with a pinch of salf, and cook for about 1 minute. If using fresh pasta, add it to boding water now (as it will only take 3.4 minutes to cook). Deglaze the pan with the wine, making sure to scrape the bottom of the pan with a weoden spoon to get up all the tasty bits. Reduce the wine by half. This will take less than a minute.



Next, add the tomatoes and bring up to a sinvine. Check for seasoning, adding more salt if necessary. Add the pasta and toss to coar the needles. Remove from the heat and mix in parsley, extra virgin olive oil and manchego. Serve, garnishing with more choose if desired.

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#### Spanish Lamb Stew with White Beans and Chorizo

The boneless lamb in this delicious cassoulet-like stew makes for polite knife-and-fork eating

#### INGREDIENTS:

6 tablespoons olive oil

3/4 pound chorizo, cut into 1/2-inch slices 2 medium onions, sliced thinly

6 garlic cloves, sliced thinly 2 1/2 pounds boneless leg of lamb, cut into 1-inch cubes

1/2 cup red wine

2 tablespoons sherry vinegar 1 cup rich beef stock

14-ounce can plum tomatoes

3 bay leaves

1/2 teaspoon Spanish paprika

1/4 cup chopped fresh marjoram (optional)

salt and pepper to taste

2 1/2 cups cooked white beans

#### DIRECTIONS:

1. Heat 3 tablespoons of the olive oil in a large Dutch oven over moderately high heat. Add chorizo and sauté until browned, about 5 minutes. Add onions and

garlic, and sauté, stirring occasionally, until browned, about 5 minutes more. Remove contents of pan and set aside.

2. Add remaining 3 tablespoons of olive oil to pan and heat until hot but not smoking. Add lamb cubes and cook until evenly browned, about 10 minutes. (Make sure the pan is not overcrowded; if it is, brown the lamb in batches.)

3. When all the lamb is browned, place chorizo-onion-garlic mixture back in pan. Increase heat to high, and add red wine and sherry vinegar. Scrape the bottom of the pan with a wooden spoon to release any caramelized bits. Then, add beef stock and plum tomatoes with their juice. Stir, breaking up the tomatoes with the wooden spoon. Add bay leaves and paprika. If using marjoram, add half of it now. Season to taste with salt and pepper.

4. Bring the liquid slowly to a boil, then reduce the heat to low and partially cover. Simmer gently, stirring occasionally, for 1 hour. Remove the lid, and simmer another 45 minutes, or until lamb is extremely tender. Remove bay leaves.

5. Add white beans to stew, and stir to combine. Cook over low heat until beans are heated through, about 5 minutes. Adjust seasoning and serve. If using marjoram, stir in remaining 2 tablespoons just before serving.

The boneless lamb in this delicious cassoulet-like stew makes for polite knife-and-fork eating. This dish tastes best when eaten right after cooking, it will not improve in the refrigerator, as many other stews do. Serve with a green salad and a good bottle of red Rioja. Serves 6













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# FOOD & WINE

# Spiced Pinto Beans with Chorizo

CONTRIBUTED BY DRONICIO JIMENEZ

TOTAL TIME: 20 MIN SERVINGS: 4

BASIC-EASY

\* FAST

\* MAKE-AHEAD

**Chef Way** Dionicia Jimenez typically tops these soupy beans with homemade chicharrones (deep-fried pork skins), then serves them alongside arilled steak.

**Easy Way** These chorizo-studded beans are so hearty and deeply flavored that they can be a main course. Instead of making chicharrones, use storebought fried pork rinds as a salty, crispy garnish.

#### **More Bean Recipes**

1 tablespoon extra-virgin olive oil

1 small onion, finely diced

1 garlic clove, minced

1/2 teaspoon ground cumin

1/4 teaspoon chipotle powder

1/2 pound fresh Mexican chorizo or hot Italian sausage, casings removed

One 15-ounce can pinto beans, with their liquid

2 tablespoons water

Salt and freshly ground pepper

1 cup fried pork rinds, coarsely chopped, for garnish

1. In a medium saucepan, heat the olive oil until shimmering. Add the onion, garlic, cumin and chipotle and cook over moderate heat until softened, about 5 minutes. Add the chorizo and cook, breaking up the meat into small lumps with a spoon, until lightly browned, about 5 minutes. Add the beans and their liquid along with the water and simmer until slightly thickened, about 5 minutes. Season with salt and pepper. Spoon the beans into bowls, sprinkle pork rinds on top and serve at once.

MAKE AHEAD The spiced beans can be refrigerated overnight. Garnish with the chopped pork rinds just before serving.

SUGGESTED PAIRING

Peppery, curranty Carmenère from Chile.

FROM A LESSON NIMERIAN AND AVEOUS

PUBLISHED 1/4 1.19 2



#### Beef, Black Bean, and Chorizo Chili



This chili recipe—with chorizo, stew beef, and black beans—is a hearty dish that's certain to please the meat lovers at your table. Serve with classic condiments such as sour cream, chopped green onions, and shredded cheddar cheese. For a thinner chili, cook covered the whole time. You can prepare it a day ahead and refrigerate, or make the chili up to two weeks ahead and freeze (be sure to thaw overnight in the refrigerator).

Cooking Light NOVEMBER 2007

Yield: 10 servings (serving size: about 1 cup chili)

#### Ingredients

2 links Spanish chorizo sausage (about 6 1/2 ounces), thinly sliced

1 1/2 pounds beef stew meat

1 1/2 cups chopped onion

4 garlic cloves, minced

1 (7-ounce) can chipotle chiles in adobo sauce

3 tablespoons tomato paste

2 teaspoons sugar

1 teaspoon salt

2 teaspoons unsweetened cocoa

1 teaspoon ground coriander

1 teaspoon dried oregano

1 teaspoon ground cumin

1 cup dry red wine

1/4 cup fresh lime juice

2 (14-ounce) cans less-sodium beef broth

1 (28-ounce) can whole tomatoes, undrained and chopped

2 tablespoons masa harina

2 (15-ounce) cans pinto beans, rinsed and drained

1 (15-ounce) can black beans, rinsed and drained

#### Preparation

Heat a Dutch oven over medium-high heat. Add chorizo to pan; sauté 3 minutes or until browned. Remove chorizo from pan. Add half of beef to pan; sauté 5 minutes or until browned. Remove beef from pan. Repeat procedure with remaining beef. Add onion and garlic to pan; sauté 3 minutes.

Remove 4 chipotle chiles from can, and chop. Reserve remaining chiles and sauce for another use. Add chorizo, beef, chopped chiles, tomato paste, and next 6 ingredients (through ground cumin) to pan, and cook for 1 minute, stirring constantly. Stir in red wine, lime juice, beef broth, and tomatoes; bring to a boil. Reduce heat, and simmer for 1 hour, stirring occasionally.

Gradually stir in masa harina. Add pinto beans and black beans; bring to a boil. Cover, reduce heat, and simmer 30 minutes.

#### Note:

Look for masa harina, the corn flour used to make tortillas, in the Latin foods aisle at the supermarket, or substitute fine-ground cornmeal. Use kitchen shears to cut up the tomatoes in the can.

#### **Nutritional Information**

#### Amount per serving

Calories: 325 Calories from fat: 30% Fat: 11g Saturated fat: 3.8g Monounsaturated fat: 4.7g Polyunsaturated fat: 1g Protein: 25g Carbohydrate: 31.4g Fiber: 8.4g Cholesterol: 53mg Iron: 4.7mg Sodium: 898mg Calcium: 104mg Search for Recipes by Nutrition Data

1 of 2







# Sausage & bean casserole

Cooking time

Prep: 15 mins Cook: 1 hr Easy

Skill level

Servings

Serves 4 - 6

Nutrition per serving (6)

kcalories

519

protein

33.8g

at saturates

11.7g

fibre

5.2g

sugar

salt

2.9g

# Ingredients

- 2 tbsp olive or rapeseed oil
- 1 onion, finely chopped
- 2 medium sticks celery, finely chopped
- 1 yellow pepper, chopped
- 1 red pepper, chopped
- 3 fat garlic cloves, chopped
- 6 cooking chorizo sausages (about 400g)
- 6 pork sausages (about 400g)
- 1½ tsp sweet smoked paprika

# Method

24.5g 25.9g

- 1. Heat the olive or rapeseed oil in a large heavy-based pan. Add the onion and cook gently for 5 minutes. Add the celery and peppers and cook for a further 5 mins.
- **2.** Add the sausages and fry the sausages for 5 minutes, then stir in the garlic, spices and dried thyme and continue cooking for 1 2 mins or until the aromas are released.
- **3.** Pour in the wine and use a wooden spoon to remove any residue stuck to the pan. Add the tinned tomatoes, and fresh thyme and bring to a simmer. Crumble in the stock cube and stir in.



½ tsp ground cumin

1 tbsp dried thyme

125ml white wine

2 x 400g tins cherry tomatoes or chopped tomatoes

2 sprigs fresh thyme

1 chicken stock cube

1 x 400g tin aduki beans, drained and rinsed

1 bunch chives

(optional)

**4.** Cook for 40 minutes. Stir in the beans and cook for a further five minutes. Remove the thyme sprigs, season with black pepper and serve.

# epicurious

# Creamy White Bean and Chorizo Soup

Bon Appétit | February 2006



87% reviews

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yield:

Makes 6 main-course servings

## ingredients

- 1 pound dried cannellini or Great Northern beans (generous 2 cups)
- 8 cups water
- 3 tablespoons extra-virgin olive oil, divided
- 3 garlic cloves; 1 smashed, 2 chopped
- 1 large fresh rosemary sprig
- 1 bay leaf
- 1 large onion, coarsely chopped (about 2 cups)
- 1 large carrot, coarsely chopped (about 1 cup)
- 1 large celery stalk, coarsely chopped (about 3/4 cup)
- 2 1/2 teaspoons finely chopped fresh thyme, divided
- 4 cups (or more) low-salt chicken broth
- 1 pound fresh chorizo link sausages, casings removed
- 1/4 cup whipping cream

## preparation

Place beans in heavy large saucepan. Add enough water to pan to cover beans by 4 inches. Let beans soak overnight at room temperature.

Drain and rinse beans; return to same saucepan. Add 8 cups water, 1 tablespoon oil, smashed garlic clove, rosemary, and bay leaf. Bring to boil. Reduce heat to medium-low, partially cover, and simmer until beans are just tender, 1 to 11/2 hours. Season to taste with salt. (Can be prepared 2 days ahead. Cool slightly, cover, and chill.)

Drain beans, reserving cooking liquid. Discard rosemary sprig and bay leaf. Heat remaining 2 tablespoons oil in heavy large pot over medium heat. Add onion, carrot, and celery. Sprinkle with salt and pepper. Sauté until vegetables are beginning to soften, about 10 minutes. Add chopped garlic and 1 teaspoon thyme; sauté 2 minutes. Add 2 cups reserved bean cooking liquid, 4 cups chicken broth, and beans. Bring to boil; reduce heat to medium and simmer







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# Caldo Gallego - White Bean Soup

A White Bean Soup Recipe To Make Your Own

Caldo Gallego, or white bean soup, hails from Spain's Galicia region, a place where good, hot soup and hearty meals reign supreme.

The flavors of GOYA® Chorizo and white beans meld to make a uniquely Spanish soup. The classic taste is instantly recognizable—spicy sausage infuses the traditional white bean soup recipe with a comforting tang.

Caldo Gallego is a meal on its own or an amazing starter,



Prep time: 10 min.

Total time: 1 hr., 10 min.

#### Ingredients

2 tbsp. GOYA® Extra-Virgin Olive Oil

1 medium yellow onion, cut in 14" slices

1 pkg. (3.5 oz). GOYA® Chorizo, cut into ¼" rounds

2 packets GOYA9 Ham-Flavored Concentrate, mixed with 10 cups water

1 ham hock (about 1/3 lb.)

2 medium russet potatoes (about 1 lb.), peeled and cut into %" cubes

1 turnip, roughly chopped

2 cans (15.5 oz. each) GOYA® Cannellini Beans

4 cups chopped turnip greens, collard greens, or green cabbage

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#### Directions

- 1. In large, heavy saucepot over medium-high heat, heat off. Add onions and chorizo: cook until onions soften and chorizo starts to brown, about 10 minutes.
- 2. Add ham-flavored concentrated mixture and ham hock; bring to boil. Add potatoes and lumip. Reduce heat to medium low. Simmer, stirring occasionally, skimming off and discarding any foam that rises to the surface, until ham, polaloes and turnips soften, about 25 minutes.
- 3. Add cannellim beans (with their liquid) and greens; cook until greens are tender. about 20 minutes more
- 4. Remove ham hock; cut ham off bone. Discard bone. Stir ham into pot. To serve, divide soup among serving bowls



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## Chickpea Soup with Chorizo A Quick and Hearty Bean and Chorizo Soup

Bring on the vibrant flavors of Spain with a hearly bowl of Garbanzada, a traditional Spanish chickpea soup. Also known as garbanzo bean soup, it gets its big. satisfying taste from slices of GOYA® Chorizo, a delicious sausage flavored with smoky paprika, chile, and garlic.

As it simmers gently in its rich tomato broth, the warm, wonderful smell of this chorizo bean soup will draw your family to the kitchen... just in time for dinner!

Serves 6

Prep time: 10 min. Total time: 40 min.

#### Ingredients

2 thsp. GOYA® Extra Virgin Olive Oil

1 package (7 oz.) GOYAD Chorizo (4 chorizos), cut into 1/3" slices

1/2 cup GOYAB Sofrito

2 tsp. GOYA® Minced Gartic

1/2 cup GOYA® Tomato Sauce

1 packet Sazón GOYA® without Annatto

2 cans (15.5 oz each) GOYA® Chick Peas, drained and rinsed

1 packet GOYAĐ <u>Cubitos Chicken Bouillon</u>

GOYA® Adobo All-Purpose Seasoning with Pepper, to taste

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#### Directions

1. Heat oil in a medium saucepan over medium heat. Add the chorizo and cook until the fat is rendered and the chorizo is browned, about 7 minutes. Add the soliito and garlic; cook until fragrant and heated through, 1 minute. Add the tomato sauce and sazón: bring to a boll. Pour in 2 cups of water, chickpeas and bouillon. Bring chick peas mixture to a boil. Reduce heat to low and simmer until flavors come together

and mixture is slightly reduced, about 30 minutes. Season with adobo.



#### Chickpea Soup in Minutes!

In a hurry? Try our GOYA® Chick Peas in Sauce tender chickpeas, seasoned to perfection. Simply slice and sear the chorizo as indicated in the recipe add 2 cans (15 oz. each) of the prepared chickpeas and 1 can filled with water. Bring the mixture to a boil, and serve with warm, crusty bread for dinner in a pinch!









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# Chick Pea and Chorizo Soup with White Rice -Family Meal

This dish is a very savory slew that combines delicious GOYAS Chick Peas (Garbanzos) with the smoky flavor of GOYAS Chorizo Sausage. The recipe brings energy and great taste to the table; at the same time, chick peas are one of the most nutritious legumes, therefore an excellent low cost meal choice.

#### Ingredients

- 2 tbsp. GOYA® Extra Virgin Olive Oil
- 4 cloves fresh garlic, minced
- 1 package (7 oz) or 4 GOYAD Chorizos, cut into 1/4-inch slices
- 1 can (8 oz) GOYA® Low Sodium Tomato Sauce
- 1 small Onion minced
- I packet GOYA® Sazon without Annatto
- 2 cans (15.5 oz each) GOYAD Low Sodium Chick Peas, drained and rinsed
- 2 ½ cups water
- 1 packet GOYA® Powdered Chicken Bouillon
- 1 Isp GOYA® Adobo Light with Pepper or to taste
- 2 cups of Canilla Rice Extra Long Grain

#### Directions



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- 1. In a 4-quart saucepan, heat oil over medium heat. Add garlic, onions, Chorizo, Tomato Sauce and Sazon and cook for 5 minutes, stirring often.
- Add Chick Peas, water and Bouillon and bring to boil. Lower heat and simmer. uncovered, for 25 minutes or until it reaches desired consistency. Season with
- 3. To cook the Rice, follow the direction on bag.

Serves 4 to 6









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**RECIPES** 

Starters & Salads

Main Dishes Side Dishes

Desserts & Drinks

Quick Dishes

Affordable Meals

Favorites By Region

Seasons & Occasions

Advertised Recipes

Latin Fusion

Complete List

Porotos (Chilean Bean Stew)

Ingredients

1 can of GOYA® Pinto Beans (15.5 oz.)

1 can of GOYA® Whole Kernel Corn (8oz.) Drained

1 tbsp. of GOYA® Extra Virgin Olive Oil

% cup of chopped of Fresh Onions

1 tsp. of GOYA® Garlic

1 package of GOYA® Chorizo (3 ½ oz.) Chopped

1 ½ tsp. of Dried Basil

1 Envelope of GOYA® Sazon with Coriander and Annatto

t Envelope of GOYA® Sazon without Annatto

1/2 tsp. of Sugar

1 tsp. of Corn Starch

1 cup of Water

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Directions

1. In a hot pan add the oil and cook the onions till translucent, then add the Chorizo and cook for two minutes, add the garlic, seasonings, beans, corn, water and bring it to a boil and cook for 5 minutes. When boils mix the starch with double the amount of water and add that to the soup. Cook till desired consistency.





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Serves 4 Origin: Chile

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#### Categories

Starters & Salads

Main Dishes

Side Dishes

Desserts & Drinks

Quick Dishes

Affordable Meals

Favorites By Region

Seasons & Occasions

Advertised Recipes

Latin Fusion

Complete List

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## Feijoada - Brazilian Meat and Bean Stew

Feijoada, Brazil's undisputed national dish is a hearty bean and meat stew served with rice and orange wedges. Originally, Feijoada was made by using every part of the pig, including the feet, tail and ears cooking alongside carne seca, a dry, cured beef found in Brazil, with black beans. Finding the specialty meats for Feijoada can be tricky in different parts of the United States. The important thing is to use a variety of meats: smoked, salted and fresh pork and beef. Here, we use more widely available meats to the same, succulent results. This recipe makes enough for a whole family - and then somel

Serves 12

Prep time: 10 min. Total time: 4 1/2 hrs.

#### Ingredients

% lb. salt pork, cut into % cubes (about 1% cups)

1 onion, finely chopped (about 1½ cups)

1 tbsp. GOYA® Minced Garlic

1 envelope GOYAD Cubitos Beef Bouillon mixed with 10 cups water

1% lbs pork spare ribs, cut into 2-rib portions

1 lb. beef short ribs

1 lb. comed beef or carne seca (dry, salt-cured beef found in Brazil), cut into 2" pieces

1 ham hock

2 GOYA® BayLeaves

1 pkg (1 lb.) dry GOYA® Black Beans, rinsed and picked over for small stones

1 pkg. (7 oz.) GOYA® Chorizo, cut into 1" pieces

3 cups CANILLA® Extra Long Grain Rice, cooked according to package directions

2 oranges, cut into wedges

I jar (6 oz.) GOYA® Hot Pickled Peppers

# Directions

- 1. Add salt pork to large, heavy-bottomed pot over medium-high heat, Cook, stirring accasionally with wooden spoon, until fat is rendered and pork begins to brown. about 10 minutes. Add onions and garlic to pot. Cook, stirring occasionally, until onions soften and begin to brown, about 10 minutes more.
- 2. Add bouillon mixture, pork spare ribs, beef short ribs, corned beef, ham hock and bay leaves to pot. Bring water to boil. Reduce heat to lowest setting. Simmer, covered, until meat from spare ribs and short ribs is falling off bone and corned beef and ham hock are fork-tender, about 2 hours, skimming off and discarding any foam and fat that rises to the surface.
- Using slotted spoon or longs, transfer all meat to large bowl; set aside. Add beans and chorize to pot with broth, Increase heat to high; bring broth to boil. Reduce heat to low. Simmer, covered, until beans are tender, about 2 hours.
- Meanwhile. Remove and discard bones from pork spare ribs and beef short ribs. Out meat from ham hock; discard bone and skin. Out comed beef into thick slices Stir meat into pol with cooked beans, broth and chorizo; remove and discard bay leaves.



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# Feijoada – Brazilian Meat and Bean Stew | GOYA

5. To serve, add rice to serving plate; top with feljoada mixture, including spare ribs, short ribs, corned beef, ham, chorizo, beans and broth. Serve with cranges wedges and hot pickled peppers.

Serve with Farota

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Main Dishes

Side Dishes

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Quick Dishes

Affordable Meals

Favorites By Region

Seasons & Occasions

Advertised Recipes

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# Paella - Rice with Seafood and Chicken

The Best Paella is Here!

Paella is Spain's most famous dish. It's also a flavor-packed, one-pot meal for family and friends! Our recipe features lender grains of GOYA® Valencia Rice, a shortgrained rice traditionally used in Paella because it absorbs three times its weight in liquid without becoming mushy—that means more flavor in every bite! Add garlicky GOYA® Chorizo, gelden-brown chicken, and seafood, and you have a crowd-pleasing

Serves 8

Prep time: 15 min. Total time: 1 hr.

#### Ingredients

2 thap, GOYA@ Olive Oil

8 bone-in, skin-on chicken pieces (like breasts, legs and/or thighs)

4 GOYA® Chorizos, cut in 1/4 inch slices

1 medium onion, diced

1 green pepper, diced

4 tsp. GOYAS Minced Garlic or 8 cloves minced garlic

3 cups GOYA® <u>Valencia Rice</u>

5 cups water

1 tsp. salt

3 packets GOYA® Cubitos Chicken Bouillon

2 packets Sazón GOYA® with Azafrán

16 little neck clams, rinsed

16 mussels, scrubbed and bearded

1 lb. medium shrimp, peeled and develned

1 lb. medium size scallops, muscle tab removed

1.8 ounce can tiny peas, drained, or 1/2 cup frozen peas 1/4 cup GOYA® Pimientos diced, for garnish

**Directions** 

- 1. Preheat oven to 400°F
- 2. In a paella pan, or large casserole, heat oil on medium. Brown the chicken on both sides. Add the charizo when the chicken is half done. When both are browned. remove them and keep warm.
- 3. In the same pan stir in the onion, pepper and gartic, Cook until onions are translucent.
- 4. Stir in the rice and cook for 2 minutes, coaling the rice with the oil. Stir in the water, salt, cubitos en polvo and sazón. Return the chicken and chorizo to the pan. Bring to a boil, cover tightly, and place in oven.
- 5. After 15 minutes, stir in the seafood. Cover and return to oven for 15 minutes. Remove from oven and check for doneness of all the ingredients. Return to oven if it needs more time. Otherwise, sprinkle the pimientos over the top, cover and let the dish rest for 10 minutes in a warm place.



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RECIPES

#### Categories

Starters & Salads

Main Dishes

Side Dishes

Desserts & Drinks

Quick Dishes

Affordable Meals

Favorites By Region

Seasons & Occasions

Advertised Recipes

Latin Fusion

Complete List

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#### White Bean and Chorizo Casserole

#### A Comforting Casserole Recipe

Bring the flavors of Spain into your kitchen tonight! With thin skin that gives way to buttery flesh, white GOYA® Cannellini Beans soak in the chorizo-spiked broth as the casserole bakes in the oven. The results: a creamy, comforting white bean and sausage casserole that's hearty enough for a main course

Serves 8 Preptime: 10 min. Total time: 1 hr.

Ingredients

1/2 cup GOYA® Extra Virgin Olive Oil, divided

1 pkg. (7 oz.) GOYA® Chorizo, finely chopped

1 onion, finely chopped (about 1½ cups)

1 thsp. GOYA® Minced Garlic, or 4 cloves garlic finely chopped

1 tbsp. GOYA® Sazonador Total

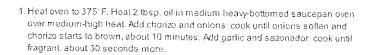
1 packet GOYA® Ham-Flavored Concentrate mixed with 2 cups water, or 2 cups pork or chicken broth

3 cans (15.5 oz each) GOYA® Cannellini Beans, drained

1 can (8 oz.) GOYA@ Tomato Sauce

1 cup GOYAS Bread Crumbs made with Sazonador Total

# Directions



2. Stir in ham concentrate mixture, beans and tomato sauce, bring to boil. Reduce

heat to medium low. Simmer, stirring occasionally, until slightly thickened, but still soupy, about 10 minutes. Pour bean mixture into large baking dish

- 3. Meanwhile, heat remaining 2 tbsp. olive oil in small skillet. Add breadcrumbs. Cook, stirring frequently, until light golden brown, about 5 minutes. Sprinkle crumbs evenly over bean mixture.
- 3. Cook casserole until liquid begins to bubble around edges and breadcrumbs are browned about 25 minutes.









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#### Categories

RECIPES

Starters & Salads

Main Dishes

Side Dishes

Desserts & Drinks

Quick Dishes

Affordable Meals

Favorites By Region

Seasons & Occasions

Advertised Recipes

Latin Fusion

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## Paella Valenciana - Rice with Chicken & Seafood

This is the classic paella, traditionally cooked by men outdoors, for crowds of people, Agreat festive dish.

#### Ingredients

8 small clams, scrubbed

8 mussels.scrubbed

6 cups water

3 packets GOYAS Chicken Bouillon

1/2 cup GOYA® Olive Oil

8 large shrimp, peeled and develned

13-4 lb. chicken, cup up

8 GOYA® Chorizos, cut into 1/2 inch slices

8 cloves garlic, minced

3 cups GOYA® Valencia Rice

1/2 can GOYA® Tomato Sauce (4 oz.)

1 packet Sazón GOYA® con Azafrán

1 tsp. GOYA® Adobo with Pepper

1 cup of peas

1 6 1/2 oz. jar GOYA® Pimientos, diced

#### Directions

- 1. In a saucepan, mix water and bouillon, Add clams and mussels and simmer until they open. Remove open clams & mussels with a slotted spoon and set aside, reserving broth. In a paella pan or 8-qt, Dutch oven, heat office oil until very hot. Sauté shrimp 1-2 minutes and remove; sauté chicken until well-browned and remove; sauté chorizos until lightly browned and remove; set these aside.
- 2. Lower heat to medium, and sauté garlic until browned. Add uncooked rice and sauté for 1 minute. Add tomato sauce, Sazón, Adobo, and reserved broth; bring to a rapid boil, gently shaking and turning the pan so all ingredients heat eventy.
- Reduce heal to a gentle boil, and simmer until most of the liquid has been absorbed. Stir gently, and salt to taste.
- 4. Add peas, shrimp, clams, mussels, chicken, chorizos and pimientos. Simmer until rice is done to desired consistency. Remove from heat and let sit for three minutes Garnish with parsley and lemon wedges.

Serves 8

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RECIPES

#### Categories

Starters & Salads

Main Dishes

Side Dishes

Desserts & Drinks

Quick Dishes

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Seasons & Occasions

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#### Empanadas Argentinas Delicious Chicken Empanadas

Empanadas Argentinas are chicken empanadas that Argentineans serve as appetizers at parties or as a simple, everyday lunch or dinner.

Empanadas Argentinas are always baked instead of fried, so your family can enjoy them regularly, too. Make them in no time with authentic, pre-prepared GOYA® Argentinean Style Discos

These chicken empanadas—seasoned like empanedas you find in Buenos Ares will delight anyone, no matter where you are.

Makes 12 Empanadas

Origin: Argentina Preptime: 10 min.

Total time: 1 hr., 20 min., plus cooling time

#### Ingredients

1 tbsp. GOYA® Extra Virgin Olive Oil

4 bone-in, skin-on chicken thighs (about 2½ lbs.)

GOYA® Adobo All-Purpose Seasoning with Pepper, to taste

1 pkg. (3.5 oz.) GOYA® Chorizo finely chopped

% onion, finely chopped (about % cup)

1 tsp. GOYA® Minced Garlic. or 2 cloves garlic, finely chopped

1/2 tsp. paprika

以 cup GOYA® Manzanilla Olives Stuffed with Minced Pimientos, chapped (about 12

1/4 cup raisins

1 packet GOYA® Cubitos Chicken Bouillon mixed with 1 cup water

1 pkg. (11.6 oz.) frozen GOYA® Puff Pastry dough for Turnovers. Ihawed

All-purpose flour, for rolling out dough

1 egg, lightly beaten with 1 tsp. water

# Directions

- 1. Heat oil in large skillet over medium-high heat. Season chicken with Adobo. Add chicken to skillet skin side-down. Cook, flipping once, until golden brown on both sides, about 8 minutes; transfer to plate. Add chorizo and onlons to same skillet. Cook, stirring occasionally, until chorizo is warmed through and onlons are soft, about 4 minutes. Stir in gartic and paprika, cook until fragrant, about 30 seconds more. Add olives, raisins and chicken bouillon mixture to skillet, bring to boil. Add chicken skin side-up. Tightly cover skillet, reduce heat to low. Simmer, covered, until chicken is cooked through, about 20 minutes. Remove skillet from heat.
- 2. Transfer chicken to cutting board; reserve sauce in pan. Remove and discard skin and bones. Shred chicken; transfer to skillet with sauce, mixing to combine. Cook over medium heat until sauce reduces and blends into chicken, about 5 minutes more. Transfer chicken mixture to heat-proof bowl. Let sit until steam subsides Refrigerate until cold. (Note: Chicken filling can be stored covered in refrigerator for up to 5 days).
- Heat oven to 425°F. On lightly floured work surface, using rolling pin, roll out puff pastry round until about 1/3" larger in diameter. Spoon heaping tablespoon cooled







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## Empanadas Argentinas | GOYA® Chicken Empanada Recipe from Argentina

chicken mixture into middle of dough. Moisten edges with beaten eggs and fold in half to form half-moon shape. Gently press down edges and twist to seal; transfer to greased baking sheet. Repeat with remaining puff pastry rounds and filling to make 12 empanadas. Brush empanada tops with beaten egg.

4. Bake until empanadas are puffed and golden brown and filling is hot, about 20 minutes, rotating pan after 10 minutes for even browning. Transfer empanadas to cooling rack, Serve warm or at room temperature.

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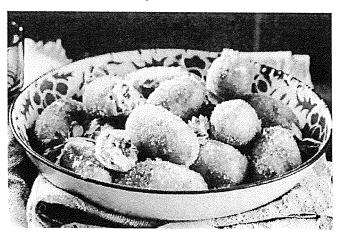
# **EXHIBIT 4**



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Great recipes start with great ingredients.

# Chorizo croquettes



Eat these piping hot to get the most from the crisp crumb and oozy chorizo filling combo.

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Prep	16
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#### Nutrition

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All nutrition values are per serve.

# Ingredients

- ☐ 1 (about 120g) chorizo, finely chopped
- ☐ 100g butter
- ☐ 100g (2/3 cup) plain flour
- ☐ 375ml (1 1/2 cups) milk
- ☐ 2 tablespoons chopped fresh continental parsley
- ☐ 40g (1/4 cup) plain flour, extra
- ☐ 2 eggs, lightly whisked
- ☐ 160g (2 1/4 cups) fresh breadcrumbs
- ☐ Light olive oil, to deep-fry

# Method

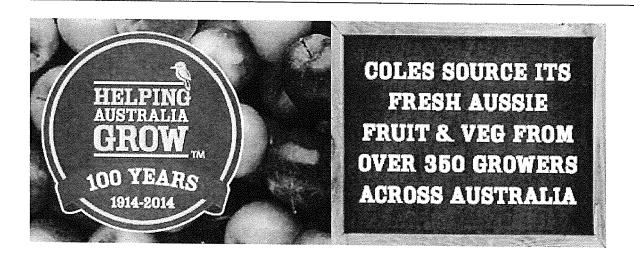
- 1. Cook the chorizo in a non-stick frying pan over high heat, stirring occasionally, for 3 minutes or until crisp. Transfer to a plate lined with paper towel.
- 2. Melt the butter in a medium saucepan over medium-high heat until foaming. Stir in the flour for 1 minute. Remove from heat. Stir in one-third of the milk. Gradually stir in remaining milk until the mixture thickens. Stir over medium-high heat for a further 2 minutes or until very thick.
- 3. Stir in the chorizo and parsley. Season with pepper. Transfer to a shallow container. Set aside to cool slightly. Cover and place in the fridge for 4 hours or overnight to set.
- 4. Place the extra flour, egg and breadcrumbs in separate bowls. Use floured hands to roll tablespoonfuls of chorizo mixture into 8cm-long croquettes. Roll each croquette in flour and shake off excess. Dip in egg, then in breadcrumbs to coat. Place on a baking tray lined with baking paper.
- 5. Add oil to a large saucepan to come 5cm up the side of the pan. Heat to 170C over medium-high heat (when oil is ready a cube of bread will turn golden brown in 20 seconds). Cook croquettes, in 3 batches,

turning occasionally, for 1-2 minutes or until golden and heated through. Transfer to a tray lined with paper towel.

#### Top tips:

Fancy a dip? Try dunking these croquettes into roasted garlic mayonnaise.

Make sure the white sauce is very thick, unlike standard bechamel. This helps bind the mixture so the croquettes don't fall apart during deep-frying.



#### Ratings & Comments

4.5 mandytpike added this comment at 12:11pm Fri 9th August, 2013

The whole family loved this recipes and easy to make. May consider adding a little chilli to the recipes next time just to add a little more kick

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**Chicken and Chorizo Croquettes** croquettes\_main.jpg&guid=CLTmWFo9sjo6-o&description=Crispy+on+the+outside+and+creamy+on+the+inside%2C+these+come+with+a+sweet%2 By: Gino Gonzalez (http://www.yummy.ph/everyday-recipes/all-recipes/search/Gino-

Jul 26, 2011

Gonzalez)

These golden croquettes are just the perfect thing to start you off. Crispy on the outside and smooth and creamy on the inside, they come with a sweet, tangy sauce for dunking. (Click to see croquette recipes (../../everyday-

recipes/search/croquette))

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Makes about 8 to 10 pieces Prep Time 45 minutes Cooking Time 3 minutes

For the honey mustard may onnaise

- 1/4 cup Japanese may on naise
- 1 tablespoon prepared mustard
- 2 teaspoons honey
- ${\tt 2-teaspoons\,chopped\,fresh\,basil\,(.../.../y\,u\,m\,m\,y\,-lessons/prepping/details/how-to-chiffon a de-basil\,)}$ salt and pepper
- 2 tablespoons finely chopped onions
- 1 teaspoon minced garlic
- 2 tablespoons butter
- 1/2 cup shredded or cubed boiled chicken meat
- 1/4 cup cubed chorizo de Bilbao or Pamplona

What type of bread do you like best with your sandwich?

- O Tasty bread (white bread)
- O Whole wheat bread
- O Baguette
- O Multi-grain
- O Pan de sal
- O Carbs? No way!
- O Anything with bread is heaven.

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salt and pepper 3 medium or 2 large potatoes, peeled 2 tablespoons cream Get first dibs on our latest promos and news, plus 1 tablespeon butter get to see our newsletter-exclusive Yummy menut pinch of nutmeg (optional) Email SIGN MIL UP 1/3 cup flour 1 cgg, beaten 1/3 cup Japanese breaderumbs corn oil for deep-frying 1 Make the honey mustard mayonnaise: Mix all ingredients together; set aside. 2 Sauté onions and garlie in butter. Add chicken meat and chorizo de Bilbao, Season with salt and pepper to

4 Cool completely. Chill in the refrigerator for 30 minutes. Form into logs.

with sait and pepper to taste. Add sautéed chorizo and chicken; mix.

- 5 Dredge in flour, dip in egg, then cost with Japanese breaderumbs. Chill for another 30 minutes.
- 6 Deep-fry in corn oil until golden brown. Serve with sauce on the side.

Storing tip: You can make the croquette mixture in advance and keep in the chiller for up to three days. Or make a hig batch and stash in the freezer for up to two weeks. Just fry when desired:

3 In a pot with water, boil polatoes until fork tendor. Mash, Add cream, butter, and nutmeg if using, Season

Photography by At Miculangan | Revipe by Gino Gonzulez of Buchissime Restaurant | Styling by Paulynn Chang Aftible

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#TGIFIN Here's something sweet for a feel good Friday family night. Try turning that pizza into this fabulous delight.

Learn how to do the Family Dessert Pizza here http://www.yummy.ph/recip e/family-dessert-pizza

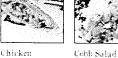


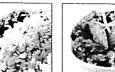


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taste. Set aside,











Grilled Chicken



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# Chorizo, Cheese and Potato Croquettes with Avocado Aioli

by Erica Dinho on February 23, 2013

# **Ingredients**

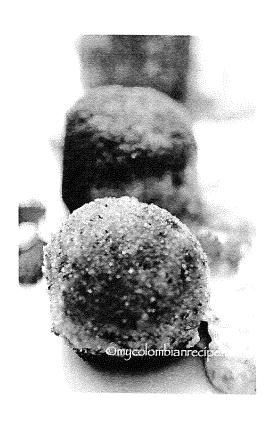
About 12 croquettes

# **Croquettes**

- 4 Colombian chorizos, diced
- 1/2 cup chopped onion
- 1 garlic clove, minced
- Salt and ground pepper, to taste
- 1/2 teaspoon of ground cumin
- 3 eggs, beaten
- 2 tablespoon of milk
- 2 cups bread crumbs, divided
- 1 cup of grated white cheese
- 2 cups cold mashed potatoes
- · Canola or vegetable oil for fiying

#### Avocado Aioli

- 1 garlic clove, minced
- Salt
- 1/2 cup mayonnaise
- 1 small avocado
- 1 tablespoon fresh lime juice
- 1/4 cup fresh cilantro leaves



# **Directions**

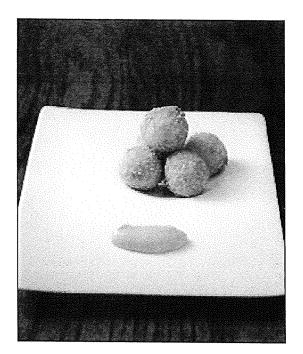
- 1. In a large skillet over medium heat. Add the chorizo, and cook, stirring for 5 minutes, until crispy. Add the onion and garlic and season with the cumin, salt, and pepper. Cook and stir for 5 minutes.
- 2. In a medium bowl mix the mashed potatoes with the milk, salt, pepper, 2 beaten eggs, cheese and one cup of bread crumbs.
- 3. Add the chorizo mixture to the potato mixture. Shape into balls. Dip each ball into the last beaten egg, then into the bread crumbs.
- 4. In a heavy pan over medium-high heat, pour in oil to a depth of 2 to 3 inches and heat to 365F.
- 5. Carefully place about 4 croquettes in the hot oil and cook, turning as needed, until golden brown, about 4 minutes. Repeat with the remaining croquettes. Serve hot with avocado aioli.
- 6. 6 To make the avocado aioli, place all the ingredients in the blander and blend until smooth.

#### CIA Recipes

## Potato and Spanish Chorizo Croquettes with Pecorino Tartufo and Dijon Mustard – Print This Recipe

Yield: 20 portions

- Yukon gold potatoes 3 kg/6 lb 9.76 oz
- Egg yolks 600 g/1 lb 5.12 oz
- Chorizo, diced into small cubes 350 g/12.35 oz
- Pecorino Tartufo cheese 400 g/14.11 oz
- Kosher salt 20 g/.71 oz
- Eggs, stirred to a uniform mass 200 g/7.05 oz
- Cake fl our 500 g/1 lb 1.64 oz
- Panko, finely ground in a Robot Coupe 2 kg/4 lb 6.55 oz
- Dijon mustard 600 g/1 lb 5.12 oz



- 1. Preheat a static or deck oven to 230°C/450°F.
- 2. Line a half sheet pan with 2.5-cm/1-in of kosher salt. Place the potatoes on the salt.
- 3. Bake them until they are tender and a fork or a skewer can go though them easily.
- 4. Peel the potatoes while they are hot and pass them through a ricer.
- 5. Place the peeled potatoes, egg yolks, chorizo, Pecorino Tartufo, and salt in the bowl of an electric mixer fitted with the paddle attachment. Mix just enough to combine all the ingredients into a homogeneous mass; be careful not to overmix.
- 6. Transfer the potatoes to a piping bag fitted with a #8 piping tip. Pipe them into 3.75-cm-/1.5-in-diameter spheres on a sheet pan lined with a nonstick rubber mat, making the spheres as even as possible. Place the sheet pan in the refrigerator to cool the potatoes. Once they are cold, round the spheres by hand, trying to get them as spherical as possible. Freeze the spheres. They can be reserved frozen for up to 3 months.
- 7. Once they are frozen, bread them. Dip the spheres into the eggs, then the cake flour, and finally the panko. Repeat so that the croquettes are coated twice. Reserve frozen during service.
- 8. **To Pick Up:** Spoon about 20 g/.7 oz mustard into each ramekin or directly onto a plate. The Dijon mustard can be pre-portioned into ramekins before service.
- 9. Heat a fryer to 150°C/302°F.
- 10. Place 5 frozen croquettes in a fryer basket and fry them until golden brown.
- 11. Remove them from the fryer and place them on a heavy-duty paper towel to soak up the excess fryer oil.
- 12. Put the croquettes on a plate and serve immediately with a side of Dijon mustard.

Recipe taken from: The Modern Café



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## Tinapa and Longaniza Croquettes

<u>Lime 88</u>



Tinapa and Longaniza Croquettes

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## **Sweet Potato and** Longganisa Croquettes

Kids are going to love these crunchy croquettes made with healthy sweet potatoes and flavorful longganisa! Warning: may be addictive.

Be the first of your friends to like this.

### You will need:

1 kg

sweet potatoes (Taiwan variety / orange

color)

1 cup

crumbled Lucban longganisa, sautéed

2 tbsp

butter, softened

1 sachet

8g MAGGI MAGIC SARAP®

1/4 tsp

fresh ground pepper

2 pcs

eggs, beaten

2 cups

Japanese breadcrumbs, finely ground

vegetable oil for deep frying

Servings: 4-6



### Directions:

- Place sweet potatoes in a pot and cover with water. Bring to simmer and cook until tender. Drain, cool, peel, and mash or grate.
- Combine mashed sweet potato with longganisa, butter, and evaporated milk. Season with 8g MAGGI MAGIC SARAP®. Place in the refrigerator for at least 15 minutes.





- 3. Shape mixture into balls, about the size of golf balls. Coat with breadcrumbs, dip in egg, and coat again with breadcrumbs. Assemble the rest of the croquettes and set aside.
- Preheat oil over medium-high heat and deep-fry croquettes until golden brown. Strain and drain excess oil. Transfer into the serving plate and serve with tomato catsup.





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aders of this blog E cookies. Hove than cupcakes, bnuts, ice cream and Although apple pie id More]



## Lucca E Mega F

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## Recipe: Croquetas de Pollo y Chorizo (Chicken & Chorizo Croquettes)

October 22, 2012 by Leislie



















about me



I'm Leslie and I'm based in Manila, Philippines. With this blog I share all my food and travel experiences around my hometown and around the world.

Enter your email address to subscribe to this blog and receive notifications of new posts by email.

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shoot first, eat later on facebook



Croquetas (croquettes) are one of the most popular tapas in Spanish restaurants. The kinds of fillings you can use are endless. From chicken to salmon and even Spam. It's also a great dish to make in advance. You can make a whole batch and keep them in the freezer and just fry as you need them.

Most of the croquetas I've eaten in Manila have fillings that are too finely cut that I couldn't even taste what meat was used. Also some are to rich without much flavor. This is my version of the croquetas and it addresses my two pet peeves.

One of the main ingredients for this dish is chicken breast. It's important not to over cook the chicken making it hard and rubbery. The best method is to gently poach it. I will also be using the chicken stock for this recipe. I didn't use all the chicken breast on this plate.



Two pieces of chorizo were sufficient for giving the chicken a flavor burst.



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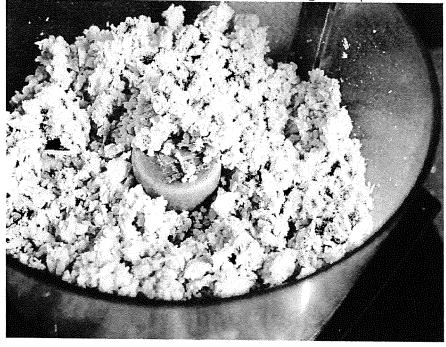
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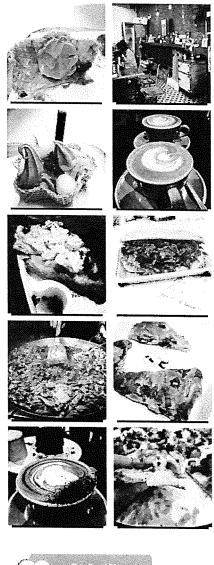
I used a food processor to cut up the chicken. You can also chop it by hand. This size is good and not any smaller. By chopping the chicken this size you can actually taste the chicken and feel the texture when eating the croquetas.



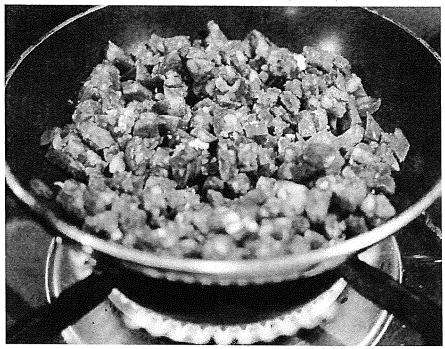
I cut the chorizo a little bigger and rendered the fat by heating it in a non stick pan without oil.



### instagram pics



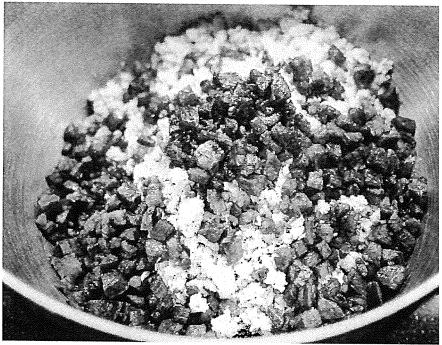






chorizo bits

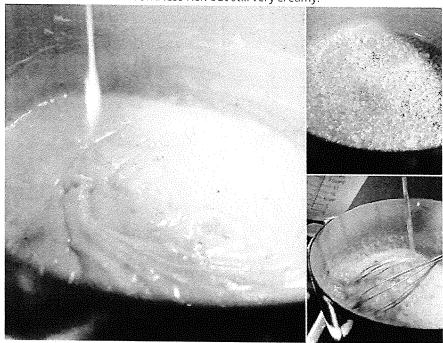
Combine the chicken and chorizo bits in a large bowl and set aside.



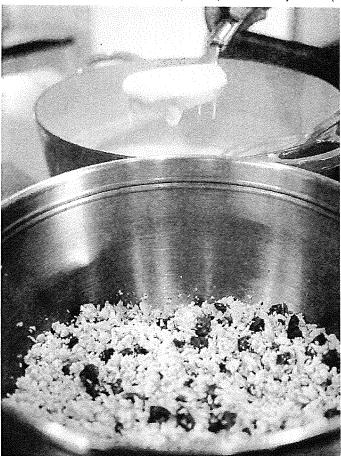
Spanish croquetas are made with a thick bechamel sauce and not mashed potatoes. Some may think it's mashed potatoes probably because of the super fine cut of the filling which I detest. There are some croquetas that use mashed potatoes but it's not the same as Spanish croquetas.

I used the oil from the chorizo and olive oil (not extra virgin) and sautéed chopped onions. Add the flour and let it cook until bubbles form. Add milk and stock. Whisk til thick and smooth.

Most recipes I found on the internet used only milk. By adding chicken stock the sauce was more flavorful and less rich but still very creamy.



Spoon the sauce into the chicken mixture and not the other way around.



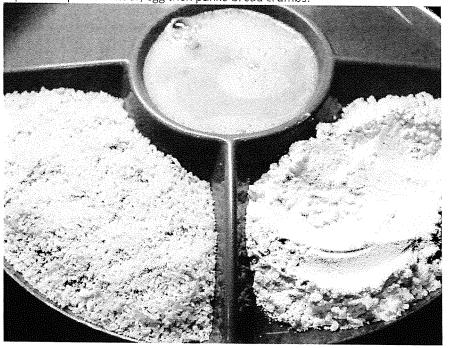
Your mixture should not be too dry or too wet. Any extra sauce can be kept in the refrigerator for up to 4 days. Just make more filling and use the sauce for a new batch of croquetas. Refrigerate this mixture until it hardens a bit.



Form the croquetas into cylinders and set aside.

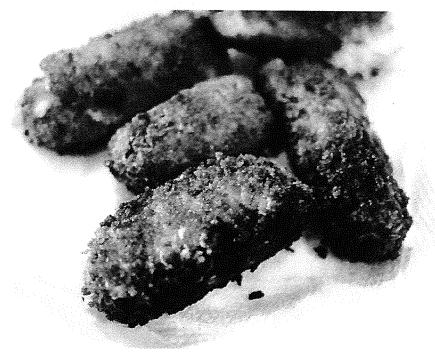


Dip the croquetas in flour, egg then panko bread crumbs.



At this point the croquetas are ready to be fried or you can freeze the them which I did a week before my dinner party. When the croquetas are frozen you can transfer them into a zip top bag and store in the freezer for months.





Poached Chicken Breast 2 – 3 chicken breasts water 1 bay leaf

Place chicken breasts in a small pot. Arrange them in a single layer. Add enough water just to cover chicken breasts. Add a bay leaf.

Bring to a boil, then quickly reduce heat to low so that the water is barely at a simmer. Cover and gently simmer for 10 minutes. Turn off heat completely and allow chicken to remain in hot water for 15-20 minutes. Keep cover on the pot.

### Croquetas de Pollo y Chorizo (Chicken & Chorizo Croquettes)

makes about 30 pieces

4 cups cooked chicken breast, chopped (not too fine)

2 cups chorizo, chopped

### Bechamel Sauce:

1 onion minced

1/4 cup olive oil plus chorizo oil

2 cups milk (fresh or low fat)

1 cup chicken stock (canned or from poached chicken)

1/2 cup flour

nutmeg

salt & pepper to taste

### Coating:

eggs

flour

panko breadcrumbs

### Procedure:

- 1. Chop cooked chicken breast into about 1/4" pieces and transfer to a large bowl.
- 2. Chop chorizo and sauté in a pan without oil for a few minutes until the fat has rendered.
- 3. Add chorizo to chicken in the bowl.

### Bechamel Sauce

- 1. Heat the oil and chorizo fat in a medium, heavy-bottomed saucepan over a medium heat. Add chopped onion and sauté until soft but not brown.
- 2. Turn the heat down and gradually stir in the flour and cook gently, stirring regularly with a whisk until it loses its raw flavor. This should take about 8–10 minutes.
- 3. Gradually add milk and stock beating it in well with a whisk until you have a smooth paste. Cook for another 10 minutes until the sauce is thick and smooth. Add some nutmeg and pepper. Taste the sauce if it needs salt.

### Making the croquetas:

- 1. Add sauce to the chicken and chorizo mixture. Add just enough sauce so the mixture is not too wet. Let it cool then refrigerate until the mixture is firm enough to handle.
- 2. Take a spoonful of the cold chicken mixture and form into small cylinders using your hands.
- 3. Put the beaten egg, flour and breadcrumbs in individual containers. Dip the croquetas in flour then into the egg and finally roll in panko breadcrumbs.
- 4. Heat the olive oil (not extra virgin) in a large pan to 350F or 180C or until it begins to shimmer. Fry the croquetas in batches for a couple of minutes until golden brown. Reheat the oil after every batch so all the croquetas will be crisp. Transfer into a plate lined with paper towels to absorb the extra oil.
- 5. Serve hot with aioli (a quick version is to add chopped garlic to mayonnaise) or sweet chili sauce (not Spanish but yummy).

Other croquetas fillings: (you can even mix and match ingredients)

chicken and spinach

ham

tuna

bacalao

salmon

bacon & cheese

ground beef

Spam (I've actually eaten Spam croquetas & they were good!)

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

GOYA FOODS, INC.	:	Opposition No.: 91208141
Opposer,	:	0
V.	:	
	:	Mark: CASERA
MARQUEZ BROTHERS INTERNATIONAL,	:	Ser. No. 85430918
INC.	:	
	:	
Applicant.	:	
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## DECLARATION OF JOHN M. RANNELLS IN SUPPORT OF OPPOSER'S MOTON FOR SUMMARY JUDGMENT

JOHN M. RANNELLS, declares and states:

- I am an attorney at law admitted to practice before the courts of the State of New
   Jersey. My practice is generally limited to intellectual property with emphasis on trademark law.
- 2. I am a member of the firm of Baker and Rannells PA and have been with the firm for over twenty-six years. The firm and its predecessors has had exclusive responsibility for the trademark affairs of Opposer, Goya Foods, Inc. (hereinafter "Goya") since at least as early as 1964.
- 3. I make this declaration in support of Goya's motion for summary judgment on the basis of likelihood of confusion.
- 4. Attached to this Declaration as **Exhibit 1** is a true and correct copy of third party registrations from the TESS database (preceded by a summary chart) which I personally downloaded, for Section 1A trademark applications and registrations that contain within the same application/registration goods recited in the application in issue in this proceeding and

goods recited in Goya's registrations and/or Goya's goods upon which Goya uses its CASERA brand mark. The purpose of the exhibit is to show that such goods are often sold by a single source and to show that the goods are related.

- 5. Attached hereto as **Exhibit 2** is a true and correct copy of portions of Applicant's responses to Opposer's Request for Admissions. As shown therein, the Applicant, for purposes of this proceeding has made the following admissions:
  - Applicant has never used the mark CASERA on chorizo sold in the United States.
     See, Applicant's Response to Opposer's Request for Admissions No. 3.
    - Applicant has never used the mark CASERA on longaniza sold in the United States.

See, Applicant's Response to Opposer's Request for Admissions No. 4.

• Applicant has never used the mark CASERA on deli meats sold in the United States.

See, Applicant's Response to Opposer's Request for Admissions No. 5.

• Applicant intends that chorizo bearing Applicant's CASERA mark will be sold at retail in grocery stores in the United States.

See, Applicant's Response to Opposer's Request for Admissions No. 9.

• Applicant intends that longaniza bearing Applicant's CASERA mark will be sold at retail in grocery stores in the United States.

See, Applicant's Response to Opposer's Request for Admissions No. 10.

• Applicant intends that deli meats bearing Applicant's CASERA mark will be sold at retail in grocery stores in the United States.

See, Applicant's Response to Opposer's Request for Admissions No. 11.

• Applicant intends that chorizo bearing Applicant's CASERA mark will be sold at retail in bodegas in the United States.

See, Applicant's Response to Opposer's Request for Admissions No. 15.

 Applicant intends that longaniza bearing Applicant's CASERA mark will be sold at retail in bodegas in the United States.

See, Applicant's Response to Opposer's Request for Admissions No. 16.

 Applicant intends that deli meats bearing Applicant's CASERA mark will be sold at retail in bodegas in the United States.

See, Applicant's Response to Opposer's Request for Admissions No. 17.

 Applicant intends that chorizo bearing Applicant's CASERA mark will be sold at retail in supermarkets in the United States.

See, Applicant's Response to Opposer's Request for Admissions No. 21.

• Applicant intends that longaniza bearing Applicant's CASERA mark will be sold at retail in supermarkets in the United States.

See, Applicant's Response to Opposer's Request for Admissions No. 22.

• Applicant intends that deli meats bearing Applicant's CASERA mark will be sold at retail in supermarkets in the United States.

See, Applicant's Response to Opposer's Request for Admissions No. 23.

I declare, under penalty of perjury pursuant to 28 U.S.C. § 1746, that the foregoing is true and correct and that this Declaration was executed on June \_\_\_\_, 2014.

<del></del>		 
John M.	Rannells	

### **CERTIFICATE OF SERVICE**

I hereby certify that a true and correct copy of Declaration of John Rannells in Support of Opposer's Motion for Summary Judgment in re *Goya Foods, Inc. v. Marquez Brothers International, Inc.*, Opposition No. 91208141, forwarded by first class postage prepaid mail by depositing the same with the U.S. Postal Service on this \_\_\_\_ day of June, 2014 to the attorney for the Applicant at the following address:

Gregory N. Owen, Esq.
Owen, Wickersham & Erickson
455 Market Street, Suite 1910
San Francisco, CA 94105

John M. Rannells

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

X		
GOYA FOODS, INC.	:	Opposition No.: 91208141
Opposer,	:	
v.	:	
MARCHEZ DROWNERS DYFERDAY FROM	:	Mark: CASERA
MARQUEZ BROTHERS INTERNATIONAL, INC.	:	Ser. No. 85430918
INC.	:	
	:	
Applicant.	:	
	:	
X		

DECLARATION OF JOHN M. RANNELLS
IN SUPPORT OF OPPOSER'S MOTON FOR SUMMARY JUDGMENT

# EXHIBIT 1

Third Party Trademark Registrations

Registration Number	Mark	Goods (including)	Owner		
4493741	Hill Country Fare	Canned beans, refried	Heb Grocery Company,		
		beans, processed	LP Hebco		
		beans; canned luncheon			
		meat; processed meat			
		namely chicken, ham;			
		chorizo			
4480318	Al Sham	Canned or bottled	Najib Est, Inc.		
		vegetables; chicken			
		croquettes; chorizo;			
		dried beans; processed			
		beans; processed			
		garbanzo beans;			
		processed vegetables;			
		refried beans; turkey			
3910665	El Ideal	Chorizo; processed dry	Roa, Fernando A.		
		beans			
4336368	Casa Furiatti	Chorizo; canned beans	R&F Imports Inc.		
4254550	Basha's Hometown	Chorizo; ham;	Bashas' Inc. Corporation		
×	Grocer	processed beans;	'		
		processed vegetables			
4059843	El Ebro	Canned beans;	Ebro Foods, Inc.		
		processed beans;	,		
		refried beans; chorizo;			
		tasajo			
4012383	La Casona	Chorizo; cheese;	RP Foods, LLC Limited		
	±.	processed beans;	E		
		refried beans			
3908573	Sevilla	Chorizo; refried beans;	Centric Group, L.L.C.		
		refried beans & rice			
3782741	El Tepeyac	Chorizo; canned	Imperial-Mexican		
	' '	vegetables; dried	Foods, Inc.		
		beans; refried beans	3.2		
3912104	Benita	Processed beans;	Aldi inc.		
		refried beans;			
	ę.	processed tomatoes			
3268774	Don Miguel Foods Since	Processed beans with	Don Manuel Foods, Inc.		
	1972	chorizo consisting of			
		salt, chorizo; processed			
2680035	La Preferida	Dried and processed	La Preferida, Inc. Corp.		
		beans; refried beans;	and the state of pr		
		Mexican chorizo			
2996850	Disfrute la diferenica	Chorizo; processed	V&V Supremo Foods,		
	enjoy the difference	beans and refried beans	Inc.		
3161363	Dismex	Chorizo; canned beans;	Dismex Food, Inc.		
		dried beans	District 1000, Inc.		

3044122	La Fuerza del Sabor	Processed beans;	RP Foods, LLC
2547216	VV	Chorizo; processed	V&V Supremo Foods,
		beans	Inc.
2919328	Feelings	Chorizo; processed	Hispanic Food
		beans; processed	Distributors, Inc.
		meats, including	
		processed beef, chicken	
3383674	Ay Chihuahua	Chorizo; processed	V&V Supremo Foods,
		beans and refried beans	Inc.
2917679	Mexquiste	Chorizo; processed	Hispanic Food
		beans; processed meats	Distributors Inc.
		including processed	
		beef, chicken	
2333136	Evamex	Chorizos, canned	Eve Sales Co.
		refried beans	
1792758	Diana	Dried beans; chorizos;	Goya Foods Inc. Corp.
		canned vegetables	
86256345	Nahuatl	Canned; chorizo	Abarrotes Mixteca
86228809	Cinco's a Cinch with la	Dried and processed	La Preferida, Inc.
	Preferida	beans; refried beans;	
		chorizo	
86228803	Madness Munchies	Dried beans and	La Preferida, Inc.
	:	processed beans;	
		refried beans; Mexican	
		chorizo	
86102547	El Viajero	Chorizos and	Wisconsin Cheese
81	(4)	longanizas; processed	Group, LLC
		spiced garbanzo and	
		lima beans	
86061885	Tortillas Nahuatl	Canned beans; Chorizo	Abarrotes Mixteca
			Corp.
86047926	Tropirico	Chorizo; beans	Rico Foods, Inc.
4311792	Piggly Wiggly	Luncheon meats;	Piggly Wiggly LLC
		canned beans; canned	Limited
		tomatoes; ham	
4317174	Central Market H-E-B	Hams; canned beans;	HEB Grocery Company
		canned vegetables	
4493741	Hill Country Fare	Canned beans; canned	HEB Grocery Company
		refried beans; canned	
		tomatoes; canned	
		processed fruits and	
		vegetables; processed	
		meat; ham; chorizo	
4487236	BF Benjamin Foods	Canned vegetables;	Benjamin Foods L.L.C.
		ham; processed beans	,
4002551	Lowell	Dried beans; ham	Lowell International

			Company
4384574	Lyfe Kitchen Love Your Food Everyday	Canned; vegetables; processed tomatoes; processed beans; chicken; ham; luncheon meats; turkey	Lyfe Kitchen IP Holdings, LLC
4265434	New India Bazar	Processed beans; processed meat namely ham, turkey, lamb, veal, or poultry; processed vegetables	New India Bazar, Inc.
4254550	Bashas' Hometown Grocer	Chorizo; processed fruits and vegetables; ham; processed beans; turkey	Bashas' Inc.
3250670	Menu For The Great American Summer	Canned beans; ham; luncheon meats	Conagra Brands, Inc.
3156360	1-800-Gourmet	Hams; processed beans	GourmetFood4U.COM, Inc.
3320321	CV Clear Value	Canned vegetables; kidney beans; canned tomatoes; ham; turkey	Topco Associates, LLC
2823345	Remlinger Farms	Dried beans; cured ham	Remlinger, Bonnie/3-D Holding LLC
2802378	Fred Meyer	Canned vegetables; canned beans; ham; turkey	Fred Meyer Stores, Inc.
3057119	Design	Ham; sausage; processed broad beans	Qiaqia Food Co., LTD.
2969737	Flavorite	Processed; processed beans; canned tomatoes; ham; luncheon meat; sausage; turkey	Supervalu Inc.
2578767	Ralphs	Honey; turkey; ham; turkey breast; dried beans; refried beans; tomato; canned	Ralphs Grocery Company
2933902	Mexifeast	Processed vegetables; refried; frozen, processed, and dried beans; processed meats namely chicken, beef, pork, turkey, and ham; tomato; chick peas	Mexifeast Foods, Inc.
3878572	Pro's Ranch Markets	Processed meats namely cooked hams,	Pro and Son's, LLC

		white turkey, and turkey ham; dried beans	
3782741	El Tepeyac	Chorizo; sausages; ham; canned vegetables; refried beans	Imperial-Mexican Foods, Inc.
3663238	Nurturing the Land that Nurtures Us	Ham steaks; processed beans; processed carrots	Hawthorne Valley Association, Inc.
3663236	Hawthorne Valley Farm	Ham steaks; beans; processed carrots	(Registrant) Hawthorne Valley Association
3776722	First Street	Canned fruit and vegetables; dried beans; ham	Smart & Final Stores LLC
3289742	Old School Brand	Dried beans; ham	Old School Mill, Inc.
3557357	Shurfine	Canned refried beans; canned beans; canned fruits and vegetables; ham; luncheon meats; canned tomatos	Shurfine Foods, Inc.
3131690	Corrado's	Canned beans; processed tomato products; cured ham	Corrado's Specialty Goods, Inc.
3105712	Uncle Pauly	Processed vegetables; canned beans; processed tomato products; cured hams	Corrado's Specialty Goods, Inc.
3075395	Calabriatano	Processed vegetables; canned beans; processed tomato products; cured hams	Corrado's Specialty Goods, Inc.
2322217	There's No Place Like Home Homeplace	Processed beans; ham; luncheon meats	Fraley, Henry M., Jr.
2384459	Western Valley	Cut and/or sliced canned vegetables; canned ham	Western Family Foods, Inc.
2150339	All Kitchens	Canned; green beans; wax beans; chiles; mixed vegetables; ham; turkey	Progressive Group Alliance, LLC.
2150338	Kitchen Value	Canned; green beans; wax beans; ham	All Kitchens, Inc.
2336971	Fine Fare	Canned vegetables; processed beans; turkey; ham	Retail Grocers Group, Inc. Corp.
2099287	Kingston	Canned vegetables; processed peppers;	Kingston Marketing Company

		turkey; ham	
1818049	Hsin Tung Yang	Ham; sausage; canned; vegetables	Mai, Su Wuan Lee
1925622	Corrado's	Processed vegetables; canned beans; processed tomato products; cured hams	Corrado's Speciality Goods, Inc.
2077821	Vida Latina	Black beans; pinto beans; soy beans; croquettes consisting of flour or corn batter with ham	Sysco Corporation
1694651	Country Manor	Canned vegetables namely beans, beets, corn, peas and tomatoes; ham	P&C Foods Markets, Inc.
1620734	Shoney's	Hams; processed vegetables; processed beans	Shoney's North America Corp.
0180558	Monarch	Canned vegetables;	Us Foods, Inc. Corp
0661193	Stokes	Canned; white beans with ham; lima beans with ham	Stokes Canning Company
0613248	Reese	Black beans; ham	World Finer Foods, Inc.
0328597	Plee-zing	Canned red beans; potted ham	Pleezing, Inc. Corp
0307601	Realm	Canned vegetables; kidney beans; lima beans; red beans; tomato puree; potted ham	Household Products Co.
2676575	S	Turkey and ham; canned vegetables namely tomatoes, chick peas, kidney beans, cannellini	Koninklijke Ahold nv
2632529	Sensational	Packaged deli meats; turkey and ham; canned vegetables namely tomatoes, chick peas, kidney beans, cannellini	Koninklijke Ahold nv
2653059	El Burrito Mercado	Processed beans; ham; luncheon meat; tomato puree; canned cooked or otherwise processed tomatoes	El Burrito Market, Inc.

2535467	Pocahontas	Ham; processed beans;	Performance Food
		processed vegetables	Group, Inc.
4432170	Shineway	Oil; Ham; Lard; Meat	Henan Shuanghui
		Croquettes	Investment &
			Development Co Ltd.
4102479	Versailles Bakery	Ham and Chicken	Valls Holdings, Inc.
		Croquettes; Turkey	
4062858	Jiu Lian	Chicken Croquettes;	Qingdao Nine-Alliance
		Ham	Group Co, Ltd.
3987238	Nine Alliance	Chicken Croquettes;	Qingdao Nine-Allianco
		Ham	Group
2935314	Design	Ham; and meat	Peacebeans Kabushik
		croquettes	Kaisha Corp.
2935313	Peacebeans	Ham; and meat	Peacebeans Kabushik
		croquettes	Kaisha Corp.
3240716	Monmilk	Chicken, meat, fish	Inner Mongolia
		croquettes; Ham	Mengniu Dairy (Grou
	ł		Company
3823578	Cushion a World of	Chicken Croquettes;	Cuison International
	Flavors	Ham	
3755408	Blynk Organic	Processed beans;	Blynk, Inc.
		processed tomatoes;	, .
		tomato puree;	
		vegetable croquettes;	
		ham; luncheon meats	
2653059	El Burrito Mercado	Croquettes; chicken,	El Burrito Market, Inc
		meat, and fish; ham;	
10		luncheon meat	E.
2551510	Design	Croquettes; chicken,	El Burrito Market, Inc
		meat, and fish; ham;	,
		luncheon meat; Ham	
		Glaze	
1301964	Nobody Knows Chicken	Turkey; Ham; Chicken	Victor F. Weaver, Inc.
	Like the Folks at	Croquettes	
	Weaver	,	
1130523	Weaver	Turkey Ham; Chicken;	Victor F. Weaver, Inc.
		Croquettes	1



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## HILL COUNTRY FARE

**Word Mark** 

HILL COUNTRY FARE

Goods and Services

IC 029. US 046. G & S: Prepared coconut, processed shelled nuts, bacon, pickles, eggs, chicken, canned beans, canned refried beans, processed beans, black eyed peas, processed chickpeas, canned chili, fruit cocktail, canned fruits, canned beef stew, canned luncheon meat. Vienna sausage, canned mushrooms, canned peppers, canned sardines, canned tuna, canned tomatoes, canned processed fruits and vegetables, cheese, processed meat, namely, chicken, ham, pork; cooking oil, oil-based cooking spray; corn dogs, whipped cream, processed vegetables, cole slaw; salads, namely, carrot raisin salad, pea salad, ham salad, chicken salad, egg salad, tuna salad, potato salad and seafood salad, bologna, chorizo, fruit-based snack food, jams, jellies, sausages, processed potatoes, shrimp, milk, jerky, stews, lard, olive oil, processed olives, peanut butter, pork rinds, processed seafood, bacon bits, shortening, soups, margarine, yogurts, evaporated milk, broth; cheese, namely, queso; hot dogs, frozen vegetables, whipped topping. FIRST USE: 19940800. FIRST USE IN COMMERCE: 19940800

Standard Characters Claimed

**Mark Drawing** Code

(4) STANDARD CHARACTER MARK

Serial Number 85862466

Filing Date

February 28, 2013

**Current Basis 1A** Original Filing 1A

Basis

Published for **Opposition** 

December 24, 2013

Registration

4493741

Number

Registration Date

March 11, 2014

**Owner** 

(REGISTRANT) HEB GROCERY COMPANY, LP HEBCO GP, L.L.C., a Texas limited liability company, its sole general partner LIMITED PARTNERSHIP TEXAS Corporate Law Department

646 South Main San Antonio TEXAS 78204

**Prior** 

Registrations

2151066;2623441;2890694;AND OTHERS

**Disclaimer** 

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "FARE" APART FROM THE MARK AS

SHOWN

Type of Mark TRADEMARK Register

Live/Dead

**PRINCIPAL** 

Indicator

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Word Mark AL SHAM

**Translations** The non-Latin characters in the mark transliterate to "AL SHAM" and this means "AL SHAM" in English. The wording "AL SHAM" has no meaning in a foreign language.

Goods and Services

IC 029. US 046. G & S: Ajvar (preserved peppers); Algae food beverages, namely, seaweed drinks; Alginates for culinary purposes; Almond skins; Aloe vera prepared for human consumption; Anchovy paste; Animal oils and fats; Antipasto; Antipasto salads; Appetizers, namely, breaded and fried jalapeno peppers; Apple butter, Apple puree, Applesauce, Arrangements of cut fruit; Artichoke paste; Artificial cream; Artificial fish roes; Aspic; Baked beans; Baked potatoes; Banana chips; Bases for making milk shakes; Bean curd; Bean dip; Bean flour; Bean-based snack foods; Beef; Beef bouillon; Beef jerky; Beef patties; Beef slices; Beef stew; Beef stock; Beef tallow; Beet pulp; Beverages consisting principally of milk; Beverages made with yoghurt; Bisques; Black pudding; Blanched nuts: Blended cheese; Blended oil; Blended vegetable oils; Blocks of boiled, smoked and then dried bonitos (katsuo-bushi); Blue mussels, not live; Bologna; Boneless skinless chicken tenderloin; Bottled cooked meat; Bottled fruits; Bouillon; Bratwurst, Broth; Bruschetta toppings; Butter; Butter substitutes; Buttermilk; Cabbage rolls stuffed with meat; Caesar salad; Caffeine-coated nuts; Calamari, not live; Candied fruit; Candied nuts; Canned cooked meat; Canned fish; Canned fruits and vegetables: Canned or bottled fruits; Canned or bottled vegetables; Canned peanuts; Canned processed olives; Canned snails; Canola oil; Caponata; Carnitas; Carp, not live; Caviar; Ceviche; Chantilly cream; Charcuterie; Cheese; Cheese and cracker combinations; Cheese fondue; Cheese powder; Cheese spreads; Cheese substitutes; Chicharron; Chicken; Chicken and dumplings; Chicken croquettes; Chicken mousse; Chicken nuggets; Chicken stock; Chicken wings; Chile con queso; Chile rellenos; Chile verde; Chili; Chocolate milk; Chocolate nut butter; Chop suey; Chorizo; Chow mein; Chowder; Clam juice. Clams, not live; Clarified butter; Cocoa butter for food purposes; Coconut cream; Coconut meal; Coconut milk powder; Coconut oil and fat; Coconut shrimp; Coconut-based beverage used as a milk substitute; Cods, not live; Coffee creamer, Coffee-coated nuts; Cole slaw, Colza oil for food; Combination meal consisting primarily of a meat or vegetable-based entree and a soup or salad for consumption on or off the premises; Compotes; Condensed milk; Consommes; Cooked dish

consisting primarily of chicken and ginseng (samgyetang); Cooked dish consisting primarily of fermented vegetable, Cooked dish consisting primarily of rich soybean paste and tofu (cheonggukjang-jjigae); Cooked dish consisting primarily of stir-fried chicken and fermented hot pepper paste (dak-galbi); Cooked fruits and vegetables; Cooked snails; Cooking oil; Corn dogs; Corn oil; Corned beef; Corned beef hash; Cottage cheese; Cows' milk; Crab cakes; Crab roe paste; Crabs. not live; Cranberry sauce; Crayfish, not live; Cream cheese; Cream, being dairy products; Creme fraiche; Crustaceans, not live; Crystallized fruits; Curd; Cut fruits; Cut vegetables; Cuttlefish, not live; ice milk and frozen yogurt; Dairy-based beverages; Dairy-based chocolate food beverages; Dairybased dips; Dairy-based powders for making dairy-based food beverages and shakes; Dairy-based snack foods excluding ice cream, ice milk and frozen yogurt; Dairy-based spreads; Dal; Deep fried tofu (atsu-age); Dehydrated fruit snacks; Desiccated coconut; Deviled eggs; Diced tomatoes; Dill pickles; Dips; Dolmas; Dried beans; Dried cranberries; Dried dates; Dried figs; Dried flakes of laver for sprinkling on rice in hot water (ochazuke-nori); Dried fruits; Dried fruits in powder form; Dried lentils; Dried meat. Dried milk for food; Dried persimmon (Got-gam); Dried pieces of agar jelly (kanten); Dried prawns; Dried seafood in powder form; Dried soybeans; Dried truffles; Dried vegetables; Drinkable soups; Drinking yogurts; Drinks based on yogurt; Dry or aromatized fruit; Dry whey; Egg product; Egg substitute; Egg whites; Egg yolks; Eggplant parmigiana; Eggs; Escargot; Etouffee; Evaporated milk; Falafel; Fermented bamboo shoots boiled and preserved in salt (menma); Fermented bean curd; Fermented black garlic; Fermented milk; Fermented soybeans (natto); Fermented vegetables (kimchi); Feta cheese; Fig and date roll consisting of dried fruits, nuts, and spices; Fish and chips; Fish and meat preserves; Fish burger patties; Fish cakes; Fish croquettes; Fish fillets; Fish mousse; Fish sausages; Fish stock; Fish, not live; Fishmeal for human consumption; Flaked coconut; Flakes of dried fish meat (kezuri-bushi); Flavored nuts; Flaxseed oil for culinary purposes; Foie gras; Food glazing preparations comprised primarily of fruit and/or fruit pectin for use in cooking and baking; Food package combinations consisting primarily of cheese, meat and/or processed fruit; Formed textured vegetable protein for use as a meat substitute; Frankfurters; Freezedried fruits; Freeze-dried tofu pieces (kohri-dofu); Freeze-dried vegetables; French fried potato dish consisting primarily of french fries and gravy, cheese curds or other toppings (Poutine); French fries; Fresh meat; Fresh packaged and frozen packaged catfish; Fresh poultry; Fresh unripened cheeses; Fried meat; Fried plantain; Fried potatoes; Fried tofu pieces (abura-age); Frozen appetizers consisting primarily of chicken or seafood; Frozen broth; Frozen chicken, namely, breaded chicken nuggets, chicken strips, chicken breast; Frozen eggs; Frozen fruits. Frozen pre-packaged entrees consisting primarily of seafood; Frozen vegetables; Frozen, frosted, preserved, processed, dried, cooked or crystallized fruit and vegetables extracts for use in prepared meals or food; Fruit and soy based snack food; Fruit and vegetable granules for use in prepared meals or food; Fruit and vegetable salads; Fruit butters; Fruit chips; Fruit concentrates and purees used as ingredients of foods; Fruit conserves; Fruit jellies; Fruit juices for cooking; Fruit leathers; Fruit paste; Fruit pectin for culinary purposes; Fruit peels; Fruit preserves; Fruit pulps; Fruit purees; Fruit topping; Fruit-based filling for cakes and pies; Fruit-based food beverage; Fruit-based meal replacement bars; Fruit-based organic food bars, also containing fruits, dried fruits, nuts, seeds, chocolate, fruit juices, grains, vegetables; Fruit-based raw food bars; Fruit-based snack food; Game; Game, not live; Garden salads; Garlic-based spread; Ghee; Gherkins; Glazed fruits; Goat milk; Gram flour; Grape seed oil; Greek yogurt; Green laver; Grilled meat marinated in soy sauce; Ground almonds; Guacamole; Guava paste; Gumbo; Half and half; Hamburger; Hardened oils; Hash brown potatoes; Hazelnut spread; Head cheese; Hemp milk used as a milk substitute; Hen eggs; Herrings, not live; Honey butter; Hot chili pepper puree; Hot dogs; Hummus; Husked peas; Infused oils for cooking; Instant or pre-cooked soup; Instant or pre-cooked stew; Instant potatoes; Jams and marmalades; Jellies; Jerky; Kefir, Kelp, Kielbasa, Kimchi, Knockwurst, Kokorec, Lactic acid drinks; Lactose-free milk, Laver-based snack foods; Lecithin for culinary purposes; Legume salads; Lemon curd; Lemon juice for cooking purposes; Linseed oil for culinary purposes; Liver; Liver paste. Liver pate; Lobsters, not live; Low-fat potato chips; Lox; Luncheon meats; Maize oil; Maraschino cherries; Margarine; Margarine substitutes; Marinated meat, seafood, poultry, vegetables; green plantain shaped into balls filled with fried potatoes, chicken, beef or shrimp; Mascarpone; Mashed potatoes; Matzo ball soup; Meat; Meat boiled down in soy sauce (tsukudani meat); Meat extracts; Meat jellies; Meat juices; Meat paste; Meat preserves; Meat substitutes; Meat-based spreads; Meatballs; Milk based beverages containing fruit juice; Milk beverages with high milk content; Milk curd; Milk drinks containing fruits; Milk ferments for culinary purposes; Milk powder; Milk shakes; Milk solids; Milk-based beverage containing coffee; Milkbased beverages with chocolate; Milk-based energy drinks; Milled flax seeds; Mincemeat; Mixes for making broths; Mixes for making soup; Mold-ripened cheese; Mortadella; Mould-ripened cheese; Moussaka; Mozzarella sticks; Mullet roe salad; Mushrooms puree; Mussels, not live; Non-alcoholic egg nog; Non-alcoholic fruit extracts for use as ingredients of nutritional supplements and vitamins;

Non-dairy based mix for making whipped toppings; Non-dairy creamer; Nut and seed-based snack bars; Nut butters; Nut cheese, namely, cheese-type product made from nuts; Nut flours; Nut meats; Nut topping; Nut-based milk; Nut-based snack foods; Nut-based spread; Octopuses, not live; Oilbased cooking spray; Oils and fats for food; Olive oils; Olive pastes; Omelets; Onion rings; Organic cream; Organic dairy products excluding ice cream, ice milk and frozen yogurt; Organic milk; Organic nut and seed-based snack bars; Ox bone based broth (seolleongtang); Oysters, not live; Oysters, not live; Packaged meats; Palm oil; Parmesan cheese; Pastrami; Peanut butter; Peanut oil; Peanut paste. Peanut-based food beverages; Pectin for culinary purposes; Pepper oil; Pepperoni; Piccalilli; Pickle juice; Pickled fruits; Pickled vegetables; Pickled vegetables in soy sauce, soybean paste or vinegar; Pickled watermelon rind; Plantain chips; Plantain flour; Pollen prepared as foodstuff; Potato chips; Potato crisps; Potato dumplings; Potato fries; Potato fritters; Potato pancakes; Potato pudding; Potato puffs; Potato salad; Potato skins; Potato sticks; Potato-based gnocchi; Potato-based snack foods; Potted meats; Poultry and game; Poultry substitutes; Powdered oils and fats; Prawns, not live; Prawns, not live; Pre-packaged dinners consisting of primarly of meat, seafood, poultry served with pasta, rice, vegetables; Prepared and prepackaged meals and entrees consisting primarily of egg with one or more of meat, fish, poultry, vegetable, cheese or onion; Prepared beef; Prepared coconut; Prepared entrees consisting primarily of vegetables, soups, fruit salads and vegetable salads; Prepared entrées consisting primarily of lobster meat dipped in batter and fried; Prepared food kits composed of meat, poultry, fish, seafood, and/or vegetables and also including sauces or seasonings. ready for cooking and assembly as a meal; Prepared nuts; Prepared snails; Preserved fish; Preserved fruit and vegetables; Preserved fruits; Preserved ginseng for use as a vegetable; Preserved meats and sausages; Preserved truffles; .Preserved, dried and cooked fruit and vegetables; Preserved, dried, cooked and grilled vegetables; Preserved, frozen, dried or cooked vegetables; Processed acai berries; Processed algae for human consumption; Processed almonds; Processed anchovies: Processed apples: Processed apricots: Processed artichokes; Processed arugula; Processed asparagus; Processed avocados; Processed bean sprouts; Processed beans; Processed bee pollen for food purposes; Processed beets. Processed blueberries; Processed brussel sprouts; Processed cabbage; Processed cactus for food purposes; Processed cheese; Processed cherries; Processed chia seeds; Processed chickpeas; Processed coconut; Processed collard greens; Processed dates; Processed edamame; Processed edible flowers; Processed edible flowers in crystallized form; Processed edible seeds; Processed fish; Processed fish roe; Processed fish spawn; Processed fruit- and nut-based food bars; Processed garbanzo beans; Processed garlic: Processed ginseng for use as a vegetable; Processed goji berries; Processed grape leaves; Processed hearts of palm; Processed jicama; Processed kola nuts; Processed lamb; Processed laver; Processed lemongrass; Processed lemons; Processed lychee fruit; Processed mangos; Processed mushrooms; Processed mustard greens; Processed noni fruit; Processed olives; Processed olives with peppercorns; Processed onions; Processed oranges; Processed papayas; Processed peaches; Processed peanuts; Processed peels; Processed pepperoncinis; Processed peppers; Processed pignoli pine nuts; Processed pimientos; Processed plantain seeds; Processed potatoes; Processed poultry; Processed pulses; Processed pumpkin seeds; Processed quince; Processed radicchio; Processed roots; Processed seafood; Processed shallots; Processed soy beans; Processed spirulina; Processed stuffed olives; Processed sunflower seeds; Processed sweet potatoes; Processed vegetables; Processed vegetables and fruits; Prosciutto; Prostokvasha: Protein milk: Prunes; Pumpkin butter; Pumpkin seed oil; Quail eggs; Quenelles; Radish cubed kimchi (kkakdugi): Raisins; Rape oil; Raw, non-dairy cheese made from fermented cashews: Refried beans: Refrigerated food package combinations consisting primarily of meat, cheese or processed vegetables for purposes of creating a sandwich; Rennet; Ribs; Rice bran oil; Rice milk for use as a milk substitute; Ripened cheese; Roast beef; Roasted nuts; Romano cheese; Ryazhenka; Salad oil. Salads except macaroni, rice, and pasta salad; Salads, namely, garden salad, fruit salad, vegetable salad; Salami; Salchipapas, namely, a mixture of cocktail frankfurters, yellow potatoes, quail eggs; Salmon croquettes; Salmon, not live; Salmon, not live; Salted and fermented seafood (jeotgal); Salted meat; Sardines, not live; Sauerkraut; Sausages; Sea basses, not live; Sea breams, not live; Sea cucumbers, not live; Sea salmon or trout roe, not live; Sea urchins, not live; Sea-cucumbers, not live; Seafood substitutes; Seafood, not live; Seafoods boiled down in soy sauce (tsukudani); Seasoned laver (Jaban-gim); Seasoned nuts; Seasoned meat, seafood, poultry, vegetables; Seaweed extracts for food; Sesame oil; Shakes; Sheep cheese; Sheep milk; Sheets of dried laver (hoshi-nori); Shelled nuts; Shellfish for human consumption, not live; Shellfish, not live; Shellfish, not live; Shepherd's pie; Shish kabob; Short-necked clams, not live; Shortening; Shrimp chips; Shrimps, prawns and lobsters, not live; Sliced and seasoned barbequed beef (bulgogi); Sliced fruits: Sliced meat; Sliced vegetables: Sliced vegetables preserved in soy sauce, soybean paste or vinegar; Smetana; Smoked fish; Snack dips; Snack mix consisting of dehydrated fruit and processed nuts; Snack mix consisting of primarily

of processed nuts, seeds, dried fruit and also including chocolate; Snack mix consisting of wasabi peas, processed nuts, dehydrated fruit and/or raisins; Snack mix consisting primarily of dehydrated fruits, processed nuts and also including sesame sticks; Snack mix consisting primarily of processed fruits, processed nuts and/or raisins; Snack mix consisting primarily of processed nuts and salted squash seeds and also including toasted corn; Soft cheese. Soft white cheese; Soft-ripened cheese; Soft-shelled turtles, not live; Soup concentrates; Soup mixes; Soup pastes; Soups; Sour cream; Sour cream substitutes; Soy bean oil; Soy burger patties; Soy chips; Soy sauce marinated crab (Ganjanggejang); Soy-based food bars; Soy-based snack foods; Soya milk; Soybean oil; Soybean oil for cooking; Spicy nuts, namely, almonds, cashew, mixed nuts, peanuts,, Spicy pickles; Spiny lobsters, not live; Steamed cakes of smashed fish and yam (hampen); Steamed or toasted cakes of fish paste (kamaboko); Stewed fruit; Stews; Stock cubes; Strained cheese; Strawberry milk; Stuffed olives with feta cheese in sunflower oil; Stuffed olives with pesto in sunflower oil; Stuffed olives with red pepper and almond; Sunflower oil; Sweetfish, not live; Taco salad; Tahini; Tapenades; Tempeh; Tempura seafood; Tempura vegetables; Textured vegetable protein for use as a meat extender; Toasted laver; Toasted sheets of laver (yaki-nori); Toddler meals, namely, frozen, prepared,packaged entrees consisting primarily of meat, fish, poultry or vegetables; Tofu; Tofu burger patties; Tofu-based snacks; Trail mix consisting primarily of processed nuts, seeds, dried fruit and also including chocolate; Tripe; Truffle juice; Tube-shaped toasted cakes of fish paste (chikuwa); Tuna fish; Tuna fish, not live; Turkey; Turkey bacon; Turkey burger patties; Turkey sausages; Tzatziki; Uncooked hamburger patties; Uncooked sausages; Unflavored and unsweetened gelatins; Vanilla milk; Veal; Veal stock; Vegetable chips; Vegetable juices for cooking; Vegetable mousse; Vegetable oils and fats; Vegetable paste; Vegetable pudding; Vegetable puree; Vegetable-based cooking spray; Vegetable-based food beverages; Vegetable-based meat substitutes; Vegetable-based raw food bars, Vegetable-based snack foods; Vegetable-based spreads. Vegetables in vinegar, Vegetables, instant frozen; Vegetables, namely, frozen, canned, preserved; Vegetarian sausages; Veggie burger patties; Verius: Watery radish kimchi; Whale oil and fat, Whales, not live; Whey; Whey chips; Whipped cream; Whipped topping; White pudding; Wieners; Yam flour; Yogurt; Yogurt-based beverages; Yucca chips: frozen, prepared, packaged meals consisting primarily of meat, fish, poultry or vegetables; frozen, prepared, packaged vegetable-based entrees; chicken, fish meat croquettes; vegetable, fish souffles. FIRST USE: 20121215. FIRST USE IN COMMERCE: 20130204

Mark Drawing

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Code Design Search

25.03.25 - Backgrounds covered with other figurative elements or repetitive designs, words or letters;

Code

Repetitive designs, words, or letters as a background

Serial Number

85935239

Filing Date

May 17, 2013

Current **Basis** 

1A

Original

1A Filing Basis

**Published** 

for November 26, 2013

Opposition

Registration 4480318

Number

Registration February 11, 2014

Owner

(REGISTRANT) Najib Est, Inc CORPORATION MARYLAND 7184 Troy Hill Drive, Suite C Elkridge

MARYLAND 21075

Disclaimer

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "AL SHAM" APART FROM THE MARK

AS SHOWN

of Mark

Description The color(s) brown and beige is/are claimed as a feature of the mark. The mark consists of the word "AL SHAM" in brown and design around the word is the Arabic writing for "AL SHAM" in beige color.

Type of Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

LIVE

Indicator

TESS HOME NEW USER STRUCTURED FREE FORM BROWSEDICT SEARCH OG

TOP

HELP

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

PREVIUST CURRLIST

| HOME | SITE INDEX | SEARCH | BUSINESS | HELP | PRIVACY POLICY



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Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout Please logout when you are done to release system resources allocated for you.

Start List At:

OR Jump to record:

Record 17 out of 108

TSDR ASSIGN Status

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( Use the "Back" button of the Internet Browser to

return to TESS)



Word Mark

EL IDEAL

Goods and Services IC 029. US 046. G & S: Cheese, yogurt, chorizo, frozen vegetables, frozen root vegetable, namely, casaba, processed dry beans, vegetable oils, processed coconut, jellies and fruit preserves, lard. FIRST USE: 20040700. FIRST USE IN COMMERCE: 20040700

IC 030. US 046. G & S: Flavored, sweetened, gelatin desserts, Corn cakes containing combinations of meat, cheese, **beans** and/or vegetables, frozen corn tamales, soy sauce, sugar cane candy, Worcestershire sauce, rice, honey, candy, crackers, frozen banana leaves for use as a food wrapper. FIRST USE: 20050200. FIRST USE IN COMMERCE: 20050200

Mark Drawing Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design Search Code

01.05.04 - Sun with rays but neither partially exposed nor with facial features

26.05.15 - Four or more triangles; Triangles - four or more 26.11.25 - Rectangles with one or more curved sides

26.11.28 - Miscellaneous designs with overall rectangular shape; Rectangular shapes

(miscellaneous overall shape)

Trademark Search Facility Classification

Code

SHAPES-ASTRO Astronomical shapes consisting of celestial bodies, globes and geographical maps

SHAPES-CIRCLE Circle figures or designs including semi-circles and incomplete circles SHAPES-COLORS-3-OR-MORE Design listing or lined for three or more colors

SHAPES-GEOMETRIC Geometric figures and solids including squares, rectangles, quadrilaterals

and polygons

SHAPES-TRIANGLES Triangular shaped designs and marks including incomplete triangles

Serial Number

85047501

Filing Date

May 25, 2010

**Current Basis** 

1A

**Original Filing** 

**Basis** 

**Published for Opposition** 

November 9, 2010

Registration Number

3910665

Registration **Date** 

January 25, 2011

Owner

(REGISTRANT) Ferantil Food Products, Inc. CORPORATION NORTH CAROLINA 4102 Atlantic

Avenue Raleigh NORTH CAROLINA 27604

(LAST LISTED OWNER) ROA, FERNANDO A. INDIVIDUAL UNITED STATES 6300 TERRA VERDE DRIVE #321 RALEIGH NORTH CAROLINA 276095595

**Assignment** Recorded

ASSIGNMENT RECORDED

Attorney of Record

Richard M. Goldberg

**Description of** Mark

The color(s) white, red and yellow is/are claimed as a feature of the mark. The mark consists of the word "EL" positioned above the word "IDEAL", both in white letters, with the word "IDEAL" positioned on a red rectangular background and the word "EL" positioned on a red hemispherical background formed continuous with the upper edge of the red rectangular background to form a composite red background, a yellow line extending around the periphery of the composite red background and another yellow line extending around the periphery of the composite red background but spaced inwardly slightly thereof, and seven triangular yellow sun rays extending upwardly around the upper edge of the red hemispherical background.

Type of Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead Indicator

LIVE

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SEARCH OG TOP

HELP

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NEXT LIST FIRST DOC PREY DOC NEXT DOC LAST DOC

| HOME | SITE INDEX | SEARCH | eBUSINESS | HELP | PRIVACY POLICY



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Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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## CASA FURIATTI

Word Mark CASA FURIATTI

**Translations** The English translation of "casa" in the mark is "house".

Goods and IC 029. US 046. G & S: Cheese; meat; Sausages; Chorizo; sour cream; heavy cream; pork rinds;

Services Chicharron; pork skins in vinegar, eggs; Processed potatoes; Potato-based snack foods; Frozen vegetables; Canned beans; Canned cooked meat; Canned vegetables; Canned fruits; chicken;

pork; fish. FIRST USE: 20120515. FIRST USE IN COMMERCE: 20120515

Standard Characters Claimed

Mark Drawing Code (4) STANDARD CHARACTER MARK

Serial Number 85978842

Filing Date February 9, 2012

Current Basis 1A
Original Filing
Basis 1B

Published for Opposition July 24, 2012

Registration 4336368 Number 4336368

Registration May 14, 2013

Owner (REGISTRANT) R & F Imports Inc. CORPORATION ILLINOIS 26W415 St. Charles Rd. Carol

Stream ILLINOIS 60188

Attorney of

Justin J. Garcia

Record Type of Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead Indicator

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TOP

HELP

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NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

| HOME | SITE INDEX | SEARCH | BUSINESS | HELP | PRIVACY POLICY



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Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME	NEW USER	STRUCTUR	ED FREE FOR	RM Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST	
NEXT LIST	First Doc	PREV DO	c Next Do	C LAST DOC			-			
Logout	Please I	logout v	vhen you	are done t	to release	system re	sources	allocated	i for you.	
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# Bashas' Hometown Grocer

**Word Mark** 

BASHAS' HOMETOWN GROCER

**Translations** Goods and Services

The wording "BASHA'S" has no meaning other than trademark significance.

IC 029. US 046. G & S: Dried Fruits; Prepared entrees consisting primarily of meat, fish, poultry or vegetables; Packaged meals consisting primarily of meat, fish, poultry or vegetables; Packaged vegetable-based entrees; Banana Chips; Beef; Beef Patties; Beef slices; Beef stew; Boneless skinless chicken tenderloin; Cheese; cheese food; chicharron; chicken; chop suey; chorizo; clams; Cut Fruits; cut vegetables; Diced tomatoes; Dried Beans; Dried dates; Dried Fruit and Vegetables; Dried Fruit Mixes; Dried Vegetables; Eggs; Fish; Fish Fillets; Flavored Nuts; French Fries; Fresh Meat; Fresh packaged and frozen packaged catfish; Fresh poultry; Frozen fruits; Frozen Vegetables; Processed Fruit and Vegetables; Fruit and Vegetable granules for use in prepared meals or food; Fruit chips; Fruit Salad; Fruit Salads and vegetable salads; Garden Salads; Guacamole; Ham; Hamburger; Hen eggs; Lard; Lard for food; Liver; Lobsters; Luncheon meats; Meat; Meat, fish, poultry and game; Meat frozen; Milled Flax seeds; Mussels; Nut-based snack foods; Oysters; Packaged meats; Pastrami; Pork; Potato Salad; Potato skins; Poultry; Prawns; Prepared meat; Prepared nuts; Prepared Pistachio; Prepared walnuts; Processed Almonds; Processed Apples; Processed apricots; Processed asparagus; Processed avocados; Processed Bean sprouts; Processed Beans, Processed blueberries; Processed Dates; Processed Fish; Processed Garbanzo Beans; Processed garlic; Processed grape leaves; Processed lamb; Processed mangos; Processed meat; Processed mushrooms; Processed Olives; Processed peanuts; Processed poultry; Processed seafood, namely, fish; Processed shallots; Processed vegetables; Prunes; Raisins; Roast beef; Roasted nuts; Salads except macaroni, rice and pasta salad; Salami; Salmon; Salted meat; Sauerkraut; Sausages; Sea basses; Sea breams; Seafood; Seasoned nuts; Shelled nuts; Shellfish for human consumption; shish kabob; Shrimp. Sliced fruits; Sliced vegetables; Snack dips; Soups; Tofu; Turkey; Veggie burger patties. FIRST USE: 20110812. FIRST USE IN COMMERCE: 20110812

IC 030. US 046. G & S: Packaged entrees consisting primarily of pasta or rice; Apple fritters; Apple turnovers; Bagel chips; Bagel holes; Bagels; Baguettes; Bakery desserts; Bakery goods; Bakery goods and dessert items, namely, cheesecakes for retail and wholesale distribution and consumption on or off the premises; Biscuits; Bread; Bread rolls; Bread sticks; Buns; Cakes; Calzones; Cheesecake; Chocolate; Cinnamon rolls; Coffee; Coffee Beans; Cookies; Cookies and crackers; Corn bread; Corn chips; Crackers; Cream puffs; Croissants; Croutons; Cup cakes; Danish; Danish pastries; Donuts; Doughnut holes; Doughnuts; Dried chives; Eclairs; Empanadas; Enchiladas; English muffins; Espresso; Fajitas; Flat bread; Fudge; Garlic bread; Gingerbread; Granola; Granola snacks; Iced tea; Lasagna; Nachos; Noodle-based prepared meals; Panini; Pasta; Peanut brittle; Pies; Pizza; Pizza dough; prepared Ravioli; Rice; Rolls of bread; Sandwiches; Scones; Spaghetti; Sponge cakes; Sugar-coated almonds; Tabouli; Taco shells; Tamales; Taquitos; Tortilla chips; Tortilla shells; Tortillas; Won tons. FIRST USE: 20101210. FIRST USE IN COMMERCE: 20101210

IC 031. US 001 046. G & S: Fresh apples; Fresh apricots; Fresh artichokes; Fresh asparagus; Fresh avocados; Fresh bananas; Fresh bean sprouts; Fresh beans; Fresh beets; Fresh blueberries; Fresh cabbage; Fresh chilies; Fresh citrus fruits; Fresh coconuts; Fresh corn; Fresh culinary herbs; Fresh dates; Fresh fruit; Fresh fruits and vegetables; Fresh fruits; Fresh garbanzo beans; Fresh garlic; Fresh ginger; Fresh grape cherry tomatoes; Fresh herbs; Fresh leafy Asian vegetables; Fresh lemons; Fresh lentils; Fresh limes; Fresh mangos; Fresh mushrooms; Fresh nuts; Fresh oats; Fresh olives; Fresh onions; Fresh oranges; Fresh papayas; Fresh peaches; Fresh peas; Fresh peppers; Fresh potatoes; Fresh quince; Fresh sweet potatoes; Fresh tomatoes; Fresh vegetables; Fresh yams; Fresh zucchini; Gift baskets of fresh fruits; Live flowering plants; Live flowers; Live plants; Natural flowers; Natural plants and flowers; Pears, fresh; Roses; Watermelon, fresh. FIRST USE; 20110618. FIRST USE IN COMMERCE: 20110618

**Mark Drawing** 

Code

(5) WORDS, LETTERS, AND/OR NUMBERS IN STYLIZED FORM

Serial

85257033

Number Filing Date

March 3, 2011

**Current Basis 1A** 

Original

Filing Basis

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Published for Opposition

August 30, 2011

4254550

Registration

Number

Registration

Date Owner December 4, 2012

**Assignment** 

Recorded

ASSIGNMENT RECORDED

Attorney of

Record

Jordan M. Meschkow

Prior

Registrations

2162172

Disclaimer

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "GROCER" APART FROM THE MARK

(REGISTRANT) Bashas' Inc. CORPORATION ARIZONA P.O. Box 488 Chandler ARIZONA 85244

AS SHOWN

Description of Mark

Color is not claimed as a feature of the mark. The mark consists of "Bashas' Hometown Grocer".

Type of Mark TRADEMARK
Register PRINCIPAL

Live/Dead Indicator

LIVE



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

# Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME	NEW USER	STRUCTURED	FREE FORM	BROWSE DICT	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST	
NEXT LIST	First Doc	PREV DOC	Next Doc	LAST DOC						
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Start L	ist At:	OF	Jump	to record:		Reco	d 32	out of	108	
TSDR		balt Status	TTAB Sta	us (Us	e the "Ba	ock" butto	on of the	Internet	Browser t	to

# EL EBRO

**Word Mark** 

**EL EBRO** 

**Translations** 

The English translation of "EL EBRO" in the mark is "The Ebro".

Goods and **Services** 

IC 029. US 046. G & S: Morcilla (Blood sausage); Canned beans; processed beans; refried beans; soups; stews; preserved peas; chorizo; tasajo (dry cured beef in sauce). FIRST USE:

19670000. FIRST USE IN COMMERCE: 19670000

IC 030, US 046, G & S; Salsa; Sauces; tamales; Seasoning sauce, namely, sofrito. FIRST

USE: 19800000. FIRST USE IN COMMERCE: 19800000

**Standard** Characters Claimed

Mark Drawing Code

(4) STANDARD CHARACTER MARK

Serial Number

85298635

Filing Date

April 19, 2011

**Current Basis** 

1A

**Original Filing** 

**Basis** 

**1A** 

Published for

September 6, 2011

Opposition Registration

4059843

Registration Date November 22, 2011

Owner

Number

(REGISTRANT) Ebro Foods, Inc. CORPORATION ILLINOIS 1330 West 43rd Street Chicago

ILLINOIS 60609

Attorney of Record William T. McGrath

**Prior Registrations** 0818787

Type of Mark

TRADEMARK

Register

**PRINCIPAL** 

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TESS HOME NEW USER STRUG	CTURED FREE FORM BROWSE DIG	SEARCH OG TOP	HELP	PREV LIST CURR LIST
NEXT LIST FIRST DOC PRE	v Doc Next Doc Last Doc	C		

| HOME | SITE INDEX| SEARCH | BUSINESS | HELP | PRIVACY POLICY



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

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TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

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return to TESS)

# LA CASONA

**Word Mark** LA CASONA

**Translations** The English translation of "LA CASONA" is "BIG HOUSE".

Goods and Services IC 029, US 046, G & S: CHORIZO, CHEESE, PROCESSED BEANS, REFRIED BEANS,

CREAM. FIRST USE: 20080514. FIRST USE IN COMMERCE: 20080516

IC 030. US 046. G & S: FLAVORED, SWEETENED GELATIN DESSERTS, FLAN, RICE PUDDING, TOSTADAS, TORTILLAS. FIRST USE: 20010101. FIRST USE IN COMMERCE:

20010101

Standard

**Characters Claimed** 

Mark Drawing Code (4) STANDARD CHARACTER MARK

**Serial Number** 85225148

**Filing Date** January 25, 2011

**Current Basis** 

**Original Filing Basis 1A** 

**Published for** May 31, 2011 Opposition

Registration 4012383 Number

Registration Date August 16, 2011

**Owner** (REGISTRANT) RP Foods, LLC LIMITED LIABILITY COMPANY TEXAS 1225 Capital Drive,

Suite 100 Carrollton TEXAS 75006

Attorney of Record Olga Gonzalez **Prior Registrations** 2689193

Type of Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead Indicator LIVE

TESS HOME	NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Тор	HELP	PREV LIST C	CURR LIST
NEXT LIST	First Doc	PREV DOC	NEXT DOC	LAST DOC					,

|.HOME | SITE INDEX | SEARCH | eBUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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# SEVILLA

**Word Mark** 

SEVILLA

**Translations** 

The English translation of the word "SEVILLA" in the mark is SEVILLE.

Goods and Services IC 029. US 046. G & S: Chorizo; refried beans; refried beans and rice combined in a unitary

package. FIRST USE: 20080700. FIRST USE IN COMMERCE: 20080700

IC 030. US 046. G & S: Sazon. FIRST USE: 20080700. FIRST USE IN COMMERCE:

20080700

IC 032. US 045 046 048. G & S: Horchata, FIRST USE: 20080700, FIRST USE IN

COMMERCE: 20080700

**Standard Characters** 

Claimed

Mark Drawing Code

(4) STANDARD CHARACTER MARK

Serial Number

77686546

Filing Date

March 9, 2009

**Current Basis** 

1A

Published for

Original Filing Basis 1B

Opposition

Registration Number 3908573

**Registration Date** 

January 18, 2011

January 12, 2010

**Owner** 

(REGISTRANT) Centric Group, L.L.C. LIMITED LIABILITY COMPANY DELAWARE 1260

Andes Blvd. St. Louis MISSOURI 63132

Attorney of Record

Katherine M. Ashcroft

Type of Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

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TESS HOME	NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Тор	HELP	PREV LIST	CURR LIST
NEXT LIST	First Doc	PREV DOC	NEXT DOC	LAST DOC					

| HOME | SITE INDEX | SEARCH | BUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

# Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME	NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST	
NEXT LIST	First Doc	PREV DOC	NEXT DOC	LAST DOC					-	
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Start L	ist At:	OF	R Jump	to record:		Recor	d 53 d	out of	108	
TSDR		led Status	TTAB Stat	Us	e the "Bad	ck" butto	n of the	Internet	Browser t	0

# El Tepeyac

**Word Mark** 

**EL TEPEYAC** 

**Translations** 

The English translation of "EL TEPEYAC" in the mark is "TEPEYAC", the name of a National

Park in Mexico City.

Goods and Services

IC 029. US 046. G & S: Cheese; Drinking yogurts; Milk products excluding ice cream, ice milk and frozen yogurt; Yogurt; Sour cream; Chorizo; Sausages; Ham; Canned pork and beans; Canned vegetables; Dried beans; Refried beans; Vegetable oils; Chile verde; Cooking oil. FIRST

USE: 20080325. FIRST USE IN COMMERCE: 20080331

**Standard** Characters Claimed

Mark Drawing Code

(4) STANDARD CHARACTER MARK

Serial Number

77978941

Filing Date

March 24, 2008

**Current Basis** 

1A

**Original Filing Basis** 

1B

**Published for** 

Opposition

January 20, 2009

Registration Number

3782741

Registration Date

April 27, 2010

Owner

(REGISTRANT) Imperial-Mexican Foods, Inc. CORPORATION FLORIDA 15420 Softwood Court

Wellington FLORIDA 33414

Type of Mark

**TRADEMARK** 

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Register

PRINCIPAL

Live/Dead Indicator

LIVE

TESS HOME

NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG TOP HELP PREV LIST CURR LIST

| HOME | SITE INDEX | SEARCH | BUSINESS | HELP | PRIVACY POLICY



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

# Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG	BOTTOM HELP PREVIOUST CURRLIST										
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC											
Logout Please logout when you are done to release s	ystem resources allocated for you.										
Start List At: OR Jump to record:	Record 54 out of 108										
TSDR ASSISTED ( Use the "Back" button of the Internet Browser to return to TESS)											

# BENITA

Word Mark

**BENITA** 

**Translations** 

The wording "BENITA" has no meaning in a foreign language.

Goods and Services

IC 029. US 046. G & S: processed beans, refried beans, processed peppers, green chiles, processed tomatoes, diced tomatoes with green chiles, diced tomatoes, sausages, chorizo, meat, carne asada, carne picada, skirt steak, jellies, guava jelly, guacamole, cheese, cotija cheese, fresco cheese, panela cheese. FIRST USE: 20100224. FIRST USE IN COMMERCE: 20100224

IC 030. US 046. G & S: tostadas, corn tostadas, tortillas, flour tortillas, corn tortillas, flour, corn flour, instant corn masa mix, ice cream, fruit ice bars, processed corn, Mexican style corn, cookies, rice, rice based side dishes, sauces, enchilada sauce, taco sauce, salsa, tamales, peppers for use as seasoning. FIRST USE: 20100129. FIRST USE IN COMMERCE: 20100129

IC 031. US 001 046. G & S: raw beans, raw Pinto beans. FIRST USE: 20100630. FIRST USE IN COMMERCE: 20100630

Standard Characters Claimed

Mark Drawing

(4) STANDARD CHARACTER MARK

**Serial Number** 

77856368

Filing Date

October 23, 2009

Current Basis
Original Filing

1A

Original Filing

", "

Basis

Code

1B

**Published for** 

March 30, 2010

Opposition

Registration Number

3912104

Registration

Date

January 25, 2011

Owner

(REGISTRANT) Aldi Inc. CORPORATION ILLINOIS 1200 N. Kirk Road Batavia ILLINOIS 60510

Attorney of Record

Allen L. Landmeier

Type of Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

**Other Data** 

The name in the mark does not refer to any particular living individual.

Live/Dead

LIVE

NEW USER

Indicator

TESS HOME

SEARCH OG Browse Dict

TOP

HELP

PREVIOUST CURRILIST

NEXT LIST FIRST DOC

STRUCTURED FREE FORM PREV DOC

NEXT DOC

LAST DOC

| HOME | SITE INDEX | SEARCH | eBUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

## Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST	
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC	
Logout Please logout when you are done to release system resources allocated for you.	
Start List At: OR Jump to record: Record 64 out of 108	
TSDR ASSIGNMENT   LIAB Status   ( Use the "Back" button of the Internet Browser	to

return to TESS)



Word Mark

#### DON MANUEL FOODS SINCE 1972

Goods and Services

(CANCELLED) IC 029. US 046. G & S: Beef stew consisting of processed meat of beef, broth, tomatoes, red peppers, salt, garlic and spices; lamb stew consisting of processed meat of lamb. broth, tomatoes, red peppers, salt, garlic and spices; goat stew consisting of processed meat of goat, broth, tomatoes, red peppers, salt, garlic and spices; cooked beef consisting of salt, onions, meat broth, processed meat of beef; cooked tongue of beef consisting of salt, onions, meat broth, processed tongue of beef; cooked head of beef, consisting of salt, onions, meat, broth, processed head of beef; processed beans with chorizo consisting of salt, chorizo, lard and beans; processed natural beans consisting of salt, lard and beans. FIRST USE: 20060625. FIRST USE IN COMMERCE: 20060625

**Mark Drawing** Code

#### (3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design

02.01.01 - Busts of men facing forward; Heads of men facing forward; Men - heads, portraiture, or Search Code busts facing forward, Portraiture of men facing forward

02.01.10 - Men, Spaniards or Mexicans, including men wearing sombreros; Mexican men;

Sombreros, men wearing; Spaniards (men)

02.01.31 - Men, stylized, including men depicted in caricature form

09.05.05 - Sombreros, cowboy hats (10 gallon hats), other broad-brimmed hats

26.01.12 - Circles with bars, bands and lines

26.01.13 - Circles, two (not concentric); Two circles

26.01.21 - Circles that are totally or partially shaded.

26.01.26 - Coils; Spirals; Swirls

26.11.27 - Oblongs not used as carriers for words, letters or designs

26.17.25 - Other lines, bands or bars

Serial Number

76597408

Filing Date June 16, 2004

**Current Basis 1A Original** Filing Basis

**Published for Opposition** 

October 25, 2005

Registration Number

3268774

Registration Date

July 24, 2007

Owner

(REGISTRANT) OPERADORA DE COCINAS EN MEXICO SA DE CV CORPORATION MEXICO

Calzada Cortez #2501 Marquez de Leòn Ensenada B.C. C.P. MEXICO 22850

(LAST LISTED OWNER) DON MANUEL FOODS, LLC LIMITED LIABILITY COMPANY NEVADA

121 BROADWAY, SUITE 624 SAN DIEGO CALIFORNIA 92101

Assignment Recorded

ASSIGNMENT RECORDED

Attorney of Record

BARRY F. SOALT

**Disclaimer** 

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "FOODS SINCE 1972" APART FROM

THE MARK AS SHOWN

Description of Mark

Color is not claimed as a feature of the mark. The lining pattern in the drawing of the mark is intended to indicate color. The colors red, yellow and brown are claimed as a feature of the mark. The color red shown in the vertical lining appears in the hat and in the background of the plaque design, the color yellow shown by the cross-hatching which appears on ornamentation on the hat and on holes to fasten the plaque, and the color brown appears on the scrolling and perimeter lines

on the plaque. The lining in the drawing is a feature of the mark.

Type of Mark TRADEMARK Register

**PRINCIPAL** 

Live/Dead Indicator

**DEAD** 

Cancellation

**Date** 

February 28, 2014

TESS HOME

NEW USER

STRUCTURED

FREE FORM

BROWSE DICT

SEARCH OG

TOP

HELP

PREVILIST CURR LIST

Next List

FIRST DOC

PREV DOC

**NEXT DOC** 

**LAST DOC** 

| HOME | SITE INDEX | SEARCH | BUSINESS | HELP | PRIVACY POLICY



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

## **Trademarks > Trademark Electronic Search System (TESS)**

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME	NEW USER	STRUCTURED	FREE FORM	BROWSE DICT	SEARCH O	G Воттом	HELP	PREV LIST	CURR LIST
Next List	First Doc	PREV DOC	NEXT DOC	LAST DOC					
Logout	Please lo	gout wh	en you a	re done t	to release	e system r	esources	allocated	d for you.
Start L	ist At:	OR	Jump	to record:		Reco	rd 66	out of	108
TSDR	Asset	A Status	TTAB Sta	tus (Us	se the "B	ack" butt	on of the	e Internet	t Browser to

return to TESS)



**Word Mark** 

LA PREFERIDA

Translations
Goods and

The mark "LA PREFERIDA" means "the preferred" in Spanish.

Goods and Services

IC 029, US 046. G & S: Cheese and cheese dips; Bean dips; Processed green and yellow chiles, Jalapeno and Louisiana peppers, Mexican style vegetables, and Mexican green tomatoes; Processed cactus for food purposes; Processed Olives; Dried and processed beans; Refried beans; Corned Beef; Chile con carne; Beef Tripe Stew; Pork rinds; Frijoles Charros; Mexican Chorizo; [Sofrito with Ham and Bacon;] Soups; Sardines; Lard; and Oils, namely Spanish olive oil, Corn oil, and Vegetable oil; Dried corn husks in which foods are wrapped and cooked. FIRST USE: 19940000. FIRST USE IN COMMERCE: 19940000

IC 030. US 046. G & S: Hot sauces; Salsas; Picante sauce; Mole sauce; Adobo and Pipian pastes; Seasonings, namely chile, enchilada and taco; Bottled spices; Rice and corn flour; Rice; Spanish rice; Pasta; Spaghetti and Meatballs; Ravioli; Tortillas; Taco shells; Nacho and Tortilla Chips; Hominy; Tamales; Coffee; [ Bread and ] breadcrumbs. FIRST USE: 19940000. FIRST USE IN COMMERCE: 19940000

(CANCELLED) IC 031. US 001 046. G & S: [Unprocessed corn husks in which foods are wrapped and cooked]. FIRST USE: 19940000. FIRST USE IN COMMERCE: 19940000

Mark Drawing Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design Search Code

02.01.05 - Historical men (American); Men, famous; Presidents (American)

02.03.02 - Silhouettes of women; Women depicted as shadows or silhouettes of women 02.03.04 - Colonial dress, women wearing; Hoop skirts (women wearing); Pilgrims, women;

Women, Pilgrims, women in colonial dress or hoop skirts

02.03.22 - Busts of women in profile; Heads of women in profile; Portraiture of women in profile;

Women - head, portraiture or busts in profile

09.03.08 - Ascots; Bandannas; Neckerchiefs; Scarves

26.03.17 - Concentric ovals; Concentric ovals and ovals within ovals; Ovals within ovals; Ovals,

concentric

26.03.21 - Ovals that are completely or partially shaded

26.11.21 - Rectangles that are completely or partially shaded

26.17.09 - Bands, curved; Bars, curved; Curved line(s), band(s) or bar(s); Lines, curved

**Serial Number** 76289505

Filing Date

July 24, 2001

**Current Basis** 

1A

Original Filing **Basis** 

1A

Published for Opposition

November 5, 2002

Change In Registration

CHANGE IN REGISTRATION HAS OCCURRED

Registration

Number

2680035

International

Registration Number

1181562

Registration

Date

January 28, 2003

**Owner** 

(REGISTRANT) LA PREFERIDA, INC. CORPORATION ILLINOIS 3400 WEST 35th STREET

CHICAGO ILLINOIS 60632

Attorney of Record

William T. McGrath

**Prior** 

Registrations

0891325;1727855;AND OTHERS

**Description** of

Mark

Color is not claimed as a feature of the mark. Color is claimed as an element of the mark. The background is in red, with white letters. The figure of the women is in white with a green

background. The top line above the figure is in yellow. The next line is green. The line below that is creme colored. The banner is green, then yellow, then red. Shading below the figure is creme

colored.

Type of Mark

TRADEMARK **PRINCIPAL** 

Register Affidavit Text

SECT 15. PARTIAL SECT 8 (6-YR). SECTION 8(10-YR) 20121117.

Renewal

1ST RENEWAL 20121117

Live/Dead

LIVE

Indicator

NEW USER STRUCTURED FREE FORM

Browse Dict SEARCH OG

TOP

HELP

PREV LIST CURR LIST

TESS HOME

NEXT LIST FIRST DOC PREV DOC NEXT DOC

LAST DOC

| HOME | SITE INDEX | SEARCH | eBUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

# Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TEŠŠ HOME	New User	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST CURR LIST
Next List	First Doc	PREV DOC	NEXT DOC	LAST DOC				
Logout	Please I	logout wh	en you a	re done t	o release s	system re	sources	allocated for you.
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( Use the "Back" button of the Internet Browser to

return to TESS)

# DISFRUTE LA DIFERENCIA ENJOY THE DIFFERENCE

**Word Mark** DISFRUTE LA DIFERENCIA ENJOY THE DIFFERENCE

**Translations** 

The English translation of DISFRUTE LA DIFERENCIA is ENJOY THE DIFFERENCE.

Goods and Services

(CANCELLED) IC 029. US 046. G & S: cheese, sour cream, chorizo, corn oil, processed beans and refried beans. FIRST USE: 20020724. FIRST USE IN COMMERCE: 20020825

Mark Drawing Code

(5) WORDS, LETTERS, AND/OR NUMBERS IN STYLIZED FORM

Serial Number **Filing Date** 

76605704

August 5, 2004

**Current Basis** 

1A

Original Filing

1A

**Basis Published for** 

June 28, 2005

Opposition Registration

2996850

Registration Date September 20, 2005

**Owner** 

Number

(REGISTRANT) V&V Supremo Foods, Inc. CORPORATION ILLINOIS 2141 S. Throop Street Chicago ILLINOIS 60608

Attorney of Record

Joshua S. Frick

**Description of** 

Mark

Color is not claimed as a feature of the mark.

Type of Mark

TRADEMARK

Register

PRINCIPAL

Live/Dead

DEAD

Indicator

Cancellation Date December 28, 2012

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG	Тор	HELP	PREV LIST	CURR LIST
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC				

|.HOME | SITE INDEX | SEARCH | eBUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

# **Trademarks > Trademark Electronic Search System (TESS)**

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME NEW USER ST	RUCTURED FREE FORM BRO	WSR DICT SEARCH O	G BOTTOM	HELP	PREV LIST	CURR LIST
NEXT LIST FIRST DOC P	REV DOC NEXT DOC LA	ST Doc				
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Start List At:	OR Jump to r	record:	Reco	rd 70	out of	108
TSDR Associated Associ	Status - LIAR Status	( Use the "E	ack" butto	on of the	Internet	Browser to

# DISMEX

**Word Mark** 

DISMEX

Goods and Services

IC 003. US 001 004 006 050 051 052. G & S: All-purpose cleaning preparations. FIRST USE: 20040630. FIRST USE IN COMMERCE: 20040630

IC 004. US 001 006 015. G & S: Charcoal briquettes. FIRST USE: 20040831. FIRST USE IN COMMERCE: 20040831

IC 029. US 046. G & S: Food products, namely, meat, fish, poultry, and game meat extracts, chorizo, cheese, canned beans, dried beans, corn oil; preserved, dried and cooked, fruits and vegetables. FIRST USE: 19941231. FIRST USE IN COMMERCE: 19941231

IC 030. US 046. G & S: Flour, bread, yeast, baking-powder, spices, tortillas; and flavored and sweetened gelatins. FIRST USE: 19941231. FIRST USE IN COMMERCE: 19941231

IC 032. US 045 046 048. G & S: Coconut juice, FIRST USE: 20040630. FIRST USE IN COMMERCE: 20040630

Standard Characters Claimed

Code

Mark Drawing

(4) STANDARD CHARACTER MARK

Serial Number

76634278

Filing Date

March 24, 2005

**Current Basis** 

1A

Original Filing Basis

1A

**Published for** 

August 8, 2006

**Opposition** 

Registration

3161363

Number

Registration Date October 24, 2006

Owner

(REGISTRANT) Dismex Food, Inc. CORPORATION FLORIDA 12255 S.W. 133 Court Miami

FLORIDA 33186

Attorney of

Record

Jennie S. Malloy (a member of the Bar of the State of Florida)

**Prior** 

Registrations

2282924

Type of Mark

TRADEMARK

Register

**PRINCIPAL** 

**Affidavit Text** 

SECT 15. SECT 8 (6-YR).

Live/Dead

LIVE

Indicator

TESS HOME NEW USER STRUCTURED FREE FORM

BROWSE DICT SEARCH OG

HELP

TOP

PREVILIST CURR LIST

NEXT LIST FIRST DOC PREV DOC

NEXT DOC

LAST DOC

| HOME | SITE INDEX | SEARCH | eBUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

# Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME	NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST
NEXT LIST	First Doc	PREV DOC	NEXT DOC	LAST DOC					
Logout	Please	logout wh	ien you a	re done t	o release s	system re	sources	allocated	for you.
Start I	ist At:	OF	R Jump	to record:		Recor	d 71	out of	108
TSDF	Ass	doN Status.	TTAB Stat	''> ( Us	e the "Bad	ck" butto	n of the	Internet	Browser to

return to TESS)

# LA FUERZA DEL SABOR

Word Mark LA FUERZA DEL SABOR

Translations The English translation of "La Fuerza del Sabor" is "The Force of Taste".

Goods and Services (CANCELLED) IC 029. US 046. G & S: chorizo in the nature of sausages, processed beans, cheese and cheese spreads, pork and pork rinds, chili and snack dips, unflavored and

unsweetened gelatins. FIRST USE: 20030500. FIRST USE IN COMMERCE: 20030500

Standard Characters Claimed

Mark Drawing (4) STANDARD CHARACTER MARK

Serial Number 76623048

Filing Date December 3, 2004

Current Basis 1A

Original Filing 1A

Published for October 25, 2005

Registration 3044122 Number Registration Date January 17, 2006

Owner (REGISTRANT) RP Foods, LLC CORPORATION TEXAS 2915 Merrel Dallas TEXAS 75229

Attorney of Record Olga Gonzalez

Type of Mark TRADEMARK

Register PRINCIPAL

DEAD

Live/Dead Indicator

Cancellation Date September 28, 2012

TESS HOME NEW USER	STRUCTURED	FREE FORM	BROWSE DICT	SEARCH OG	Тор	HELP	PREV LIST	CURR LIST
NEXT LIST FIRST DOC	PREV DOC	NEXT DOC	LAST DOC					

[.HOME | SITE INDEX | SEARCH | BUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

# Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

STRUCTURED FREE FORM BROWSE DICT SEARCH OG **BOTTOM** HELP PREVIUST CURR LIST Next List FIRST DOC PREV DOC NEXT DOC LAST DOC Logout Please logout when you are done to release system resources allocated for you.

Record 72 out of 108 Start List At: OR Jump to record:

TSDR ASSIGN Status THAR Status

( Use the "Back" button of the Internet Browser to

return to TESS)



**Word Mark** 

Goods and Services

IC 029, US 046. G & S: CHEESE, SOUR CREAM, CHORIZO, [ CORN OIL, LARD, PROCESSED BEANS, PROCESSED KIDNEY, PINTO AND REFRIED BEANS, DESSERT GELATINS, AND

NATURAL BUTTER J. FIRST USE: 19840113. FIRST USE IN COMMERCE: 19840113

Mark Drawing Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

**Design Search** Code

26.01.03 - Circles, incomplete (more than semi-circles); Incomplete circles (more than semi-

circles)

26.01.21 - Circles that are totally or partially shaded. 26.05.21 - Triangles that are completely or partially shaded

26.05.25 - Triangles with one or more curved sides

**Serial Number** 

76261646

Filing Date

May 23, 2001

**Current Basis Original Filing**  1A

**Basis** 

1A

Published for Opposition

December 18, 2001

Change In Registration

CHANGE IN REGISTRATION HAS OCCURRED

Registration Number

2547216

Registration **Date** 

March 12, 2002

**Owner** 

(REGISTRANT) V&V Supremo Foods, Inc. CORPORATION ILLINOIS 2141 South Throop Street

Chicago ILLINOIS 60608

Attorney of

Record

Joshua S. Frick

**Description of** 

Mark

Color is not claimed as a feature of the mark.

Type of Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

**Affidavit Text** 

SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20120324.

Renewal

1ST RENEWAL 20120324

Live/Dead

Indicator

LIVE















NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

| HOME | SITE INDEX | SEARCH | BUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

# Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

**NEW USER** Browse Dier SEARCH OG TESS HOME STRUCTURED FREE FORM BOTTOM HELP PREVIOUST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC Logout Please logout when you are done to release system resources allocated for you. Record 73 out of 108 Start List At: OR to record: Jump **TSDR** ASSIGN Status ( Use the "Back" button of the Internet Browser to return to TESS)

#### Typed Drawing

**Word Mark** 

**FEELINGS** 

Goods and Services

(CANCELLED) IC 029. US 046. G & S: chorizo in the nature of sausages, processed beans. cheese and cheese spreads, processed meats, including processed beef; chicken and fish. guacamole, frozen meals consisting primarily of meat, fish, poultry or vegetables, food package combinations consisting primarily of cheese, meat and/or processed fruits, tomato paste, processed pimentos, pork and pork rinds, chili and snack dips. FIRST USE: 20030809. FIRST USE IN COMMERCE: 20030813

**Mark Drawing** 

Code

(1) TYPED DRAWING

Serial Number 76313794

Filing Date

September 18, 2001

Current Basis 1A

Original Filing 1B

**Basis** 

Published for Opposition

October 1, 2002

Registration Number

2919328

Registration

Date

January 18, 2005

Owner

(REGISTRANT) Hispanic Food Distributors, Inc. CORPORATION TEXAS 1001 South 10th Street Suite G, PMB 431 McAllen TEXAS 78501

Attorney of

Record

**OLGA GONZALEZ** 

Type of Mark

**TRADEMARK PRINCIPAL** 

Register Live/Dead

DEAD

Indicator

August 19, 2011

# Cancellation Date

TESS HOME NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Тор	HELP	PREV LIST	CURR LIST
NEXT LIST FIRST DOC	PREV DOC	NEXT DOC	LAST DOC					

[.HOME | SITE INDEX | SEARCH | eBUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

## **Trademarks > Trademark Electronic Search System (TESS)**

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME	NEW USER S	TRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST	
NEXT LIST	First Doc F	PREV DOC	NEXT DOC	LAST DOC						
Logout	Please lo	gout wh	en you a	re done t	to release	system re	esources	allocated	for you.	
Start Li	ist At:	OR	Jump	to record:		Reco	rd 77	out of	108	
TSDR		H Status	TTAB Stat	us (Us	se the "Ba	ack" butte	on of the	e Internet	t Browser t	0

# AY CHIHUAHUA

**Word Mark** AY CHIHUAHUA

Goods and IC 029, US 046, G & S: cheese, sour cream, chorizo, corn oil, processed beans and refried

**Services** beans, FIRST USE: 20000805, FIRST USE IN COMMERCE: 20000905

Standard **Characters** Claimed

**Mark Drawing** (4) STANDARD CHARACTER MARK Code

Trademark

Search Facility LETS-2 AY Two letters or combinations of multiples of two letters

Classification SHAPES-MISC Miscellaneous shaped designs

Code

Serial Number 76605975 Filing Date August 5, 2004

**Current Basis** 1A **Original Filing** 1A **Basis** 

**Published for** Opposition

December 4, 2007

Registration Number

3383674

Registration **Date** 

February 19, 2008

Owner

(REGISTRANT) V&V Supremo Foods, Inc. CORPORATION ILLINOIS 2141 S. Throop Street

Chicago ILLINOIS 60608

Attorney of Record

Elisa M.: Valenzona

Type of Mark Register

**TRADEMARK PRINCIPAL** 

Live/Dead

Indicator

LIVE

TESS HOME NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Тор	HELP	PREV LIST	CURR LIST
NEXT LIST FIRST DOC	PREV DOC	NEXT DOC	LAST DOC					

| HOME | SITE INDEX | SEARCH | BUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

# Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

NEW USER STRUCTURED FREE FORM Browse Dict SEARCH OG TESS HOME **BOTTOM** HELP PREVIST CURR LIST FIRST DOC PREV DOC NEXT DOC LAST DOC NEXT LIST Logout Please logout when you are done to release system resources allocated for you. Record 86 out of 108 Start List At: OR Jump to record: **TSDR** ASSAGN Status ( Use the "Back" button of the Internet Browser to

return to TESS)

#### Typed Drawing

**Word Mark MEXQUISITE** 

Goods and Services

IC 029. US 046. G & S: chorizo in the nature of sausages, processed beans, cheese and cheese spreads, processed meats, including processed beef, chicken and fish, guacamole, frozen meals

consisting primarily of meat, fish, poultry or vegetables, food package combinations consisting primarily of cheese, meat and/or processed fruits, tomato paste, processed pimentos, pork and pork rinds, chili and snack dips. FIRST USE: 20030809. FIRST USE IN COMMERCE: 20030813

**Mark Drawing** 

Code

(1) TYPED DRAWING

Serial Number 76313796

**Filing Date** 

September 18, 2001

Current Basis 1A Original Filing 1B **Basis** 

Published for

Opposition

October 1, 2002

Registration Number

2917679

Registration

January 11, 2005

**Date** 

**Owner** 

(REGISTRANT) Hispanic Food Distributors, Inc. CORPORATION TEXAS 1001 South 10th Street,

Suite G McAllen TEXAS 78501

Attorney of Record

**OLGA GONZALEZ** 

Type of Mark

TRADEMARK

Register

**PRINCIPAL** 

Affidavit Text SECT 15 SECT 8 (6-YR).

Live/Dead Indicator

LIVE



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

# Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME	NEW USER	STRUCTURE	FREE FORM	Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST
Next List	First Doc	PREV DOC	NEXT DOC	LAST DOC					
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return to TESS)

#### Typed Drawing

**Word Mark EVAMEX** 

Goods and Services

IC 029. US 046. G & S: MEXICAN FOOD, NAMELY, MEXICAN SAUSAGES, NAMELY. CHORIZOS, CANNED TOMATILLOS, CANNED BLACK BEAN SOUP, CANNED REFRIED BEANS, BOTTLED JALAPENO PEPPERS, AND BOTTLED CHILI PEPPERS. FIRST USE:

19990400. FIRST USE IN COMMERCE: 19990400

IC 030. US 046. G & S. MEXICAN FOOD, namely, TORTILLAS, TACO SAUCE, AND SALSA.

FIRST USE: 19990400. FIRST USE IN COMMERCE: 19990400

Mark Drawing

Code

(1) TYPED DRAWING

Serial Number 75726611 **Filing Date** 

June 11, 1999

**Current Basis** 1A **Original Filing** 1A

**Published for** 

**Basis** 

December 28, 1999

Registration 2333136 Number

Registration

**Date** 

Opposition

March 21, 2000

Owner

(REGISTRANT) Eve Sales Co. CORPORATION NEW YORK 945 Close Avenue Bronx NEW YORK 10473

Attorney of

Record

MARK R. VALLEY

Type of Mark

TRADEMARK **PRINCIPAL** 

Register Affidavit Text

SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20100506.

Renewal

1ST RENEWAL 20100506

Live/Dead Indicator

LIVE

TESS HOME NEW USER	STRUCTURED FREE FORM BROWSE DICT SEARCH OG	Тор	HELP	PREV LIST C	URR LIST
NEXT LIST FIRST DOC	PREV DOC NEXT DOC LAST DOC				

| HOME | SITE INDEX | SEARCH | BUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

# **Trademarks > Trademark Electronic Search System (TESS)**

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record: Record 92 out of 108

TSDR ASSIGN STATES (Use the "Back" button of the Internet Browser to

return to TESS)

#### **Typed Drawing**

Word Mark DIANA

Goods and IC 029. US 046. G & S: dried beans, chorizos, Vienna sausage, canned fruits and canned

Services vegetables. FIRST USE: 19380000. FIRST USE IN COMMERCE: 19380000

**Mark Drawing** 

Code

(1) TYPED DRAWING

Serial Number

74125395

Filing Date

December 21, 1990

**Current Basis** 

1A

**Original Filing** 

1A

Basis

Published for

**Opposition** 

June 22, 1993

Registration

Number

1792758

Registration Date

September 14, 1993

Owner

(REGISTRANT) GOYA FOODS, INC. CORPORATION DELAWARE 100 Seaview Drive

Secaucus NEW JERSEY 07094

Attorney of Record Stephen L. Baker Prior Registrations 0959035;1239605

Type of Mark

TRADEMARK

Register

PRINCIPAL

**Affidavit Text** 

SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20130612.

Renewal

2ND RENEWAL 20130612

Live/Dead

Indicator

LIVE



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

# **Trademarks > Trademark Electronic Search System (TESS)**

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME NE	WUSER STRUCTURED FREE FORM BROWSEDICT SEARCH OG BOTTOM HELP PREVILIST CURR LIST
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3,,,,,,,	
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TSDR	Assign status ( Use the "Back" button of the Internet Browser to
return to T	•
No Image	
Word Mark	NAHUATL
Goods and	IC 029. US 046. G & S: Canned beans; Cheese; Chorizo
Services	IC 030. US 046. G & S: Dried chili peppers; Tortillas
Mark	10 000. 00 040. 0 & 0. Direct Chill peppers, Torullas
Drawing	(0) UNKNOWN
Code Serial	
Number	86256345
Filing Date	April 18, 2014
Current Basis	1B
Original Filing Basis	1B
Owner	(APPLICANT) Abarrotes Mixteca CORPORATION NEW YORK 50-00 Grand Avenue Maspeth NEW
	YORK 11378
Attorney of Record	Kristin N. Matera
Description of Mark	The color(s) green, white, red, yellow, and brown is/are claimed as a feature of the mark. The mark consists of a circle within a circle, the left portion between the circles is green, the middle portion is white and the right portion is red. In the center of the smaller circle is a white and brown husk of corn and an Aztecan man in white outlined with brown with one arm extended grabbing the corn husk and his holding a brown and white shield with the other arm. The wording NAHUATL appears beneath the man.

Live/Dead

**PRINCIPAL** 

Indicator

LIVE



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

## **Trademarks > Trademark Electronic Search System (TESS)**

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME	NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST	
Next List	First Doc	PREV DOC	NEXT DOC	Last Doc						
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# CINCO'S A CINCH WITH LA PREFERIDA

Word Mark

CINCO'S A CINCH WITH LA PREFERIDA

Goods and Services IC 029. US 046. G & S: Cheese; Processed green and yellow chiles, Jalapeno and Louisiana peppers, Mexican style vegetables, corn, mixed vegetables, peas, and Mexican green tomatoes; Processed cactus for food purposes; Processed Olives; Dried and processed beans; Refried beans; Corned Beef; Chile con carne; Beef Tripe Stew; Pork rinds; Frijoles Charros; Mexican Chorizo; Soups; Sardines; Lard; and Oils, namely Spanish olive oil, Corn oil, and Vegetable oil

IC 030. US 046. G & S: Cheese sauce; cheese dips; Bean dips; Tomato sauce (Spanish style); Agave nectar; Hot sauces; Salsas; Picante sauce; enchilada sauce; Adobo paste; Seasonings, namely chile and fajita; Bottled spices; Rice and corn flour; Rice; Spanish rice; Spaghetti and Meatballs; Ravioli; Tortillas; Nacho and Tortilla Chips; Taco shells; Hominy; Tamales; Coffee; Bread and breadcrumbs, Corn husks for tamales

Standard Characters Claimed

Mark Drawing Code

(4) STANDARD CHARACTER MARK

Serial Number

86228809

Filing Date

March 21, 2014

**Current Basis Original Filing** 

1B

**Basis** 

1B

Owner

(APPLICANT) La Preferida, Inc. CORPORATION ILLINOIS 3400 W. 35th Street Chicago

ILLINOIS 60632

William T. McGrath

Attorney of Record

**Prior** 1727855;2501283;2680035

Type of Mark TRADEMARK

Register PRINCIPAL

Register PRINCIPAL

Live/Dead LIVE Indicator

Next List TESS HOME FIRST Doc NEW USER PREV Doc STRUCTURED FREE FORM Next Doc LAST Doc BROWSE DICT SEARCH OG Qp Qp HELP PREVLIST CURR LIST

| HOME | SITE INDEX | SEARCH | BUSINESS | HELP | PRIVACY POLICY



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

# Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME	NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST
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# **MADNESS MUNCHIES**

**Word Mark** 

MADNESS MUNCHIES

Goods and Services IC 029. US 046. G & S: Cheese; Processed green and yellow chiles, Jalapeno and Louisiana peppers, Mexican style vegetables, corn, mixed vegetables, peas, and Mexican green tomatoes; Processed cactus for food purposes; Processed Olives; Dried and processed beans; Refried beans; Corned Beef; Chile con carne; Beef Tripe Stew; Pork rinds; Frijoles Charros; Mexican Chorizo; Soups; Sardines; Lard; and Oils, namely Spanish olive oil, Corn oil, and Vegetable oil

IC 030. US 046. G & S: Cheese sauce; cheese dips; Bean dips; Tomato sauce (Spanish style); Agave nectar; Hot sauces; Salsas; Picante sauce; enchilada sauce; Adobo paste; Seasonings, namely chile and fajita; Bottled spices; Rice and corn flour; Rice; Spanish rice; Spaghetti and Meatballs; Ravioli; Tortillas; Nacho and Tortilla Chips; Taco shells; Hominy; Tamales; Coffee; Bread and breadcrumbs, Corn husks for tamales

Standard Characters Claimed

**Mark Drawing** 

(4) STANDARD CHARACTER MARK

Code

Serial Number 86228803

Filing Date N

March 21, 2014

Current Basis 1B Original Filing 1B

Basis

...

Owner

(APPLICANT) La Preferida, Inc. CORPORATION ILLINOIS 3400 W. 35th Street Chicago ILLINOIS

60632

William T. McGrath

Attorney of Record

Type of Mark TRADEMARK

Register

**PRINCIPAL** 

Live/Dead Indicator

LIVE

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ESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG	TOP	HELP	PREY LIST	CURR LIST
EXTLIST FIRST DOC PREV DOC NEXT DOC LAST DOC				

| .HOME | SITE INDEX | SEARCH | eBUSINESS | HELP | PRIVACY POLICY



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

## **Trademarks > Trademark Electronic Search System (TESS)**

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME	NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST	
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# EL VIAJERO

**Word Mark** 

**EL VIAJERO** 

Goods and Services IC 005. US 006 018 044 046 051 052. G & S: Nutritional supplements, namely, prebiotic aseptic juice drinks, probiotic dairy based beverages

IC 029. US 046. G & S: Drinkable Yogurts; Meat, namely chorizos and longanizas; Dairy based beverages; Dairy based desserts, namely, flan and dairy based puddings; Dried Peppers; Processed nuts; Dried fruit; Processed spiced garbanzo and lima beans; Processed pumpkin seeds

IC 030. US 046. G & S: Spices; Dried corn husks; Candies; Snacks, namely sugared nuts and chewing gum not for medicinal purposes; Tortillas and chicharrones; Marinades, namely mojos, crijollos, and fruit juices to be used as marinades; Vinegars, Imitation Vanilla; Natural Vanilla

IC 032, US 045 046 048. G & S: Light beverages, namely, aseptic juice drinks

IC 033, US 047 049, G & S: Cooking wines

Standard Characters Claimed

Mark Drawing Code

(4) STANDARD CHARACTER MARK

**Serial Number** 

86102547

Filing Date

October 26, 2013

**Current Basis Original Filing** 

1B

**Basis** 

1B

Owner

(APPLICANT) Wisconsin Cheese Group, LLC LIMITED LIABILITY COMPANY WISCONSIN 105

Third Street Monroe WISCONSIN 53566

Attorney of

Record

Donna A. Tobin

Type of Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

Live/Dead Indicator

LIVE

TESS HOME NEW USER

STRUCTURED FREE FORM

BROWSE DICT

SEARCH OG

TOP

HELP

PREVIST CURR LIST

NEXT LIST FIRST DOC

PREV DOC NEXT DOC

LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREVILIST CURRILIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout Please logout when you are done to release system resources allocated for you.

Record 8 out of 108 Start List At: OR Jump to record:

**TSDR** 

( Use the "Back" button of the Internet Browser to

return to TESS)



**Word Mark** TORTILLAS NAHUATL

Goods and

IC 029. US 046. G & S: Canned beans; Cheese; Chorizo

**Services** 

IC 030. US 046. G & S: Dried chili peppers; Tortillas

Mark

Drawing Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design

02.01.09 - Indians, American (men); Men, American Indians; Native Americans (men) Search Code 05.07.01 - Corn, stalks

24.01.02 - Shields or crests with figurative elements contained therein or superimposed thereon

26.01.17 - Circles, two concentric; Concentric circles, two; Two concentric circles

26.01.21 - Circles that are totally or partially shaded.

26.19.05 - Prisms; Pyramids

Serial Number

86061885

Filing Date

September 11, 2013

Current Basis

1B

Original

1B

Filing Basis Owner

(APPLICANT) Abarrotes Mixteca CORPORATION NEW YORK 50-00 Grand Avenue Maspeth NEW

**YORK 11378** 

Attorney of Record

Kristin N. Matera

Description of Mark

The color(s) green, red and black is/are claimed as a feature of the mark. The mark consists of a circle within a circle, the left portion between the circles is green, the middle portion is white with the wording TORTILLAS in black lettering, and the right portion is red. In the center of the smaller circle is a red husk of corn and an Aztecan man with one arm extended grabbing the corn husk and his holding a shield with an image of a pyramid with the other arm.

Type of Mark TRADEMARK

Register

**PRINCIPAL** 

Live/Dead Indicator

LIVE

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TESS HOME NEW USER S	TRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Тор	HELP	PREV LIST	CURR LIST
NEXT LIST FIRST DOC P	PREV DOC	NEXT DOC	LAST DOC					



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Tue Apr 29 03:20:30 EDT 2014

TESS HOME	NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST	
Next List	First Doc	PREV DOC	NEXT DOC	LAST DOC						
Logout	Please I	ogout wh	en you a	re done t	o release s	system re	sources	allocated	for you.	
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# **TROPIRICO**

**Word Mark** 

TROPIRICO

Goods and Services IC 029. US 046. G & S: Tomato paste; corn croquettes, cassava and plantain croquettes, potato balls, frozen plantains, frozen vegetables, fruit pulps, french fries, cheese, chorizo, mortadella, beans, canned seafood, cooking oil, olive oil, olives. FIRST USE: 19900301. FIRST USE IN COMMERCE: 19900301

IC 030, US 046. G & S: frozen dough, marinade, cooking sauce; empanadas, tamales, frozen yuca, corn griddle cakes, tortillas, spices, seasoning blends, liquid seasonings, condiments, cooking sauces, garlic for cooking, vinegar, flavors, rice candies. FIRST USE: 19900301. FIRST USE IN COMMERCE: 19900301

IC 032, US 045 046 048. G & S: fruit drinks, coconut water

Standard Characters Claimed

Mark Drawing Code

(4) STANDARD CHARACTER MARK

Serial Number

86047926

Filing Date

August 26, 2013

**Current Basis Original Filing** 

1A;1B

**Basis** 

1A:1B

Owner

(APPLICANT) Rico Foods, Inc. CORPORATION NEW JERSEY 527 East 18th Street Paterson

NEW JERSEY 07514

David A. Jackson

Attorney of Record

Type of Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead Indicator

LIVE

TESS HOME NEW USER				SEARCH OG		CURR LIST
NEXT LIST FIRST DOC	PREV DOC	NEXT DOC	LAST DOC			



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

## Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record: Record 131 out of 927

TSDR

ASSIGN Status

TTAB Status

( Use the "Back" button of the Internet Browser to

return to TESS)

# PIGGLY WIGGLY

Word Mark PIGGLY WIGGLY

Goods and Services

IC 029. US 046. G & S: House mark for a full line of processed food and ingredients excluding processed grains, processed cereals and processed herbs; half and half; tuna fish; meats; luncheon meats; cheese; eggs, broth; milk; milk powder; evaporated milk; buttermilk; chocolate milk; canned fruits; pickles; nut meats; processed nuts; roasted nuts; flavored nuts; cream; whipping cream; sour cream; cream cheese; cottage cheese; butter; frozen vegetables; margarine; dips; frozen fish; frozen meats; frozen fruits; processed frozen potatoes; peanut butter; oil, namely, vegetable oil, salad oil, olive oil; shortening; jellies and jams; preserved fruits; marmalades; processed olives; instant potatoes; fruitbased filling for cakes and pies; dried beans; canned beans; non-dairy creamers; coffee creamer; chicken; corned beef hash; canned milk; soups; soup mixes; instant or pre-cooked soup; processed mushrooms; processed potatoes; processed peppers; maraschino cherries; applesauce; dried fruits; refried **beans**; sandwich spread, namely, a mayonnaise-based sandwich spread; tomato paste; canned tomatoes; processed onions; hash brown potatoes; bratwurst; preserved meats and sausages; oil-based cooking spray; vegetable-based cooking spray; canned cooked meat; dried lentils; potato sticks; potato puffs; bacon; canned pork and beans; flaked coconut; potato chips; cheese food; cranberry sauce; processed cherries; shrimp; processed sunflower seeds; chicken nuggets; turkey; bologna; ham; boneless skinless chicken tenderloin; frankfurters; corn dogs; cheese spreads; meat-based snack foods; beef; pepperoni; garden salads. FIRST USE: 20110404. FIRST USE IN COMMERCE: 20110404

Standard Characters Claimed

Mark

Drawing

(4) STANDARD CHARACTER MARK

Code Serial

85551435

Number Filing Date

February 23, 2012

http://tmsearch.uspto.gov/bin/showfield?f=doc&state=4808:h8t9ny.3.131

Current

1A

**Basis** 

Original 1A Filing Basis

**Published** 

for

January 15, 2013

Opposition

Registration Number

4311792

Registration

Date

April 2, 2013

Owner

(REGISTRANT) PIGGLY WIGGLY LLC LIMITED LIABILITY COMPANY NEW HAMPSHIRE 7 Corporate

Drive Keene NEW HAMPSHIRE 03431

Attorney of

Record

Michael J. LaBrie

Prior

Registrations 0914925;0921717;0933394;AND OTHERS

Type of Mark TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

Indicator

LIVE

TESS HOME NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Тор	HELP	PREV LIST	CURR LIST
NEXT LIST FIRST DOC	PREV DOC	NEXT DOC	LAST DOC					



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

## Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG Воттом HELP PREVIST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout Please logout when you are done to release system resources allocated for you.

Start Jump Record 129 out of 927 List At: to record:

**TSDR** ASSIGN Status TTAB Status (Use the "Back" button of the Internet Browser to return to TESS)

CENTRAL Market

Word Mark CENTRAL MARKET H-E-B

Goods and IC 029. US 046. G & S: Chicken; pork; bacon; hams; hot dogs; half-and-half; turkey; beef; cream **Services** cheese; whipping cream; cheese; canned beans; potato chips; canned vegetables; yogurt; milled flax

seed. FIRST USE: 19970406. FIRST USE IN COMMERCE: 19970406

Mark

Drawing (5) WORDS, LETTERS, AND/OR NUMBERS IN STYLIZED FORM

Code

Serial 85719594 Number

**Filing Date** September 4, 2012

Current 1A **Basis** 

Original

1A

Filing Basis

**Published** for January 22, 2013

**Opposition** 

Registration 4317174 Number

Registration

April 9, 2013 **Date** 

**Owner** (REGISTRANT) HEB GROCERY COMPANY, LP HEBCO GP, L.L.C., a Texas limited liability company, its sole general partner LIMITED PARTNERSHIP TEXAS Corporate Law Department 646 South Main

San Antonio TEXAS 78204

Prior

1886445;3738231;3956599;AND OTHERS

Disclaimer NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "MARKET" APART FROM THE MARK AS

SHOWN

Description

Color is not claimed as a feature of the mark. The mark consists of the words, CENTRAL MARKET H-E-

of Mark

Type of Mark TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

LIVE

Indicator

TESS HOME	New User	STRUCTURED	FREE FORM	Browsit Dict	SEARCH OG	Тор	HELP	PREV LIST CURR LIST
Next List	First Doc	PREV DOC	NEXT DOC	LAST DOC				



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSEDICT SEARCH OG	BOTTOM HELP PREVLIST CURRLIST
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC	
Logout Please logout when you are done to release sys	stem resources allocated for you.
Start List At: OR Jump to record:	Record 80 out of 927

TSDR ASSIGN Status (Use the "Back" button of the Internet Browser to return to TESS)

## HILL COUNTRY FARE

Word Mark HILL COUNTRY FARE

Goods and Services IC 029. US 046. G & S: Prepared coconut, processed shelled nuts, bacon, pickles, eggs, chicken, canned beans, canned refried beans, processed beans, black eyed peas, processed chickpeas, canned chili, fruit cocktail, canned fruits, canned beef stew, canned luncheon meat, Vienna sausage, canned mushrooms, canned peppers, canned sardines, canned tuna, canned tomatoes, canned processed fruits and vegetables, cheese, processed meat, namely, chicken, ham, pork; cooking oil, oil-based cooking spray; corn dogs, whipped cream, processed vegetables, cole slaw; salads, namely, carrot raisin salad, pea salad, ham salad, chicken salad, egg salad, tuna salad, potato salad and seafood salad; bologna, chorizo, fruit-based snack food, jams, jellies, sausages, processed potatoes, shrimp, milk, jerky, stews, lard, olive oil, processed olives, peanut butter, pork rinds, processed seafood, bacon bits, shortening, soups, margarine, yogurts, evaporated milk, broth; cheese, namely, queso; hot dogs, frozen vegetables, whipped topping. FIRST USE: 19940800. FIRST USE IN COMMERCE: 19940800

Standard Characters Claimed

Mark

Drawing

(4) STANDARD CHARACTER MARK

Code

Serial

Number 85862466

Filing Date February 28, 2013

http://tmsearch.uspto.gov/bin/showfield?f=doc&state=4808:h8t9ny.3.80

5/1/2014

Current

1A

**Basis** 

Original

1A Filing Basis

**Published** 

for

December 24, 2013

Opposition

Registration Number

4493741

Registration

Date

March 11, 2014

Owner

(REGISTRANT) HEB GROCERY COMPANY, LP HEBCO GP, L.L.C., a Texas limited liability company,

its sole general partner LIMITED PARTNERSHIP TEXAS Corporate Law Department 646 South Main

San Antonio TEXAS 78204

2151066;2623441;2890694;AND OTHERS

Disclaimer

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "FARE" APART FROM THE MARK AS

SHOWN

Type of Mark TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

Indicator

LIVE

TESS HOME NEW USER STRUCTURED FREE FORM NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

BROWSE DICT SEARCH OG

TOP

HELP

PREVILIST CURR LIST



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

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Record 82 out of 927 Jump Start List At: to record:

**TSDR** 

ASSIGN Status

TTAB Status

( Use the "Back" button of the Internet Browser to

return to TESS)



Word Mark BF BENJAMIN FOODS

**Services** 

Goods and IC 029. US 046. G & S: Beef; meat; pre-cooked meats; canned fruit; canned soup; canned vegetables; cheese; dehydrated potatoes; frozen potatoes; dry beans; fresh eggs; frozen eggs; frozen fruit; frozen fish; frozen vegetables; unflavored and unsweetened gelatins; ham; hot dogs; margarine; pork; potato chips: processed beans; processed potatoes; poultry; soups; soup mixes and concentrates; formed textured vegetable protein for use as a meat substitute; vegetable oil; vegetable shortening; yogurt; frozen breakfast items, namely, frozen eggs, egg patties, hash browns, and sausage patties; frozen kosher meals consisting of a combination of meat, poultry or fish, vegetables, pasta, potato or rice, and cheese items; frozen vegetarian soy meals consisting of soy protein and vegetables. FIRST USE: 20080331. FIRST USE IN COMMERCE: 20080331

> IC 030. US 046. G & S: Bread; burritos; cake, muffin, brownie and cookie mixes; processed cereals; cocoa; coffee; condiments, namely, ketchup, mustard and relish; cookies; crackers; food flavoring; frozen pizza; flavored and sweetened gelatins; gravy mixes; icing; mayonnaise; pasta; peanut butter; dessert pudding; rice; salad dressings; sauces; roasted sesame seeds; spices; sugar; pancake syrup; taco shells; tea bags; tortillas; frozen breakfast waffles, pancakes, French toast, donuts, Danish, bagels, and muffins; frozen kosher meals consisting of a combination of pasta, potato or rice. FIRST USE: 20080331. FIRST USE IN COMMERCE: 20080331

> IC 035. US 100 101 102, G & S: WHOLESALE FOOD DISTRIBUTORSHIP SERVICES AND RETAIL GROCERY STORE SERVICES FEATURING FOOD, ALUMINUM FOIL, BAGS, BAKE WARE AND COOK WARE, CASH REGISTER TAPE, CLEANING SUPPLIES, CUTLERY, DEGREASERS, FOAM AND PAPER TRAYS, FOOD SERVICE FILM, FOILS AND WRAPS, FURNITURE, GLASS CLEANERS, GUEST CHECKS, ICE MELT, KITCHEN AND RESTAURANT APPAREL, KITCHEN UTENSILS,

NAPKINS, PAPER PRODUCTS, PLACEMATS, PLASTICWARE, RESTAURANT SUPPLIES, SHELVING, STIRRERS, STRAWS, TABLE COVERS, TISSUES, TOWELS, TRASH BAGS, VENTILATION SYSTEMS, WINDOW CLEANERS, BAR EQUIPMENT, BEVERAGE EQUIPMENT, COFFEE EQUIPMENT, CONCESSION STAND EQUIPMENT, COOKING EQUIPMENT, DISH ROOM EQUIPMENT, FOOD PREPARATION EQUIPMENT, REFRIGERATION EQUIPMENT, WARMING EQUIPMENT AND DISPENSERS, PLUMBING SUPPLIES, AND COMMERCIAL RESTAURANT SINKS. FIRST USE: 20100430. FIRST USE IN COMMERCE: 20100430

Mark

**Drawing** 

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Code

Design Search

26.17.09 - Bands, curved; Bars, curved; Curved line(s), band(s) or bar(s); Lines, curved

Code

Serial Number

85815167

**Filing Date** 

January 3, 2013

Current

1A

**Basis** Original

1A

Filing Basis

**Published** 

for

December 10, 2013

Opposition

Registration 4487236

Number

Date

Registration February 25, 2014

Owner

(REGISTRANT) Benjamin Foods L.L.C. LIMITED LIABILITY COMPANY PENNSYLVANIA 1001 South

York Road Hatboro PENNSYLVANIA 19040

Attorney of

Record

Tristram R. Fall, III, Esquire

Disclaimer NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "FOODS" APART FROM THE MARK AS

SHOWN

Description Color is not claimed as a feature of the mark. The mark consists of the letters "BF" centered over the

word "BENJAMIN" above the word "FOODS", with a diagonal swoosh through the "B" of "BF".

of Mark Type of

Mark

TRADEMARK. SERVICE MARK

Register

**PRINCIPAL** 

Live/Dead Indicator

LIVE

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Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### **Trademarks > Trademark Electronic Search System (TESS)**

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST
NEXT LIST FIRST DOC	PREV DOC	NEXT DOC	LAST DOC					
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Start List At: OR Jump to record: Record 97 out of 927

TSDR ASSIGN Status (Use the "Back" button of the Internet Browser to return to TESS)

# LOWELL

Word Mark LOWELL

Goods and Services

IC 029. US 046. G & S: Bacon; Beet pulp; Butter; Canned cooked meat; Cheese; Compote; Cottage cheese; Dried beans; Fish fillets; Ham; Jams and marmalades; Kefir; Marinated fish, vegetables; Nut and seed-based snack bars; Pate'; Pickled cucumbers; Pickled vegetables; Pickles; Preserved peas; Sauerkraut; Sausages; Soups; Sour cream; Tomato paste; Vegetable juice for cooking; Vegetable salads; Yogurt. FIRST USE: 20050101. FIRST USE IN COMMERCE: 20050101

IC 030. US 046. G & S: Bread; Honey; Horseradish; Lollipops; Mayonnaise; Mustard; Vinegar. FIRST USE: 20060101. FIRST USE IN COMMERCE: 20060101

IC 032. US 045 046 048. G & S: Non-alcoholic fruit juice beverages; Syrups for making fruit-flavored drinks. FIRST USE: 20060101. FIRST USE IN COMMERCE: 20060101

Standard Characters Claimed

Mark

Drawing

(4) STANDARD CHARACTER MARK

Code

Serial

85222029

Number Filing Date

January 20, 2011

Current Basis

**"** 1A

http://tmsearch.uspto.gov/bin/showfield?f=doc&state=4808:h8t9nv.3.97

Original 1A Filing Basis

**Published** 

for May 10, 2011

Opposition

Registration 4002551 Number

Registration

Date

July 26, 2011

Owner

(REGISTRANT) Lowell International Company CORPORATION ILLINOIS 9234 West Belmont Avenue

Franklin Park ILLINOIS 60131

**Prior** 

Registrations <sup>2933101</sup>

Type of Mark TRADEMARK

Register

PRINCIPAL-2(F)

Live/Dead

Indicator

LIVE

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Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

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Start Jump

to record:

Record 116 out of 927

TSDR ASSIGN Status **TTAB Status** (Use the "Back" button of the Internet Browser to return to TESS)

KITCHEN love your food everyday

List At:

Word Mark LYFE KITCHEN LOVE YOUR FOOD EVERYDAY

Translations The word(s) "LYFE" has no meaning in a foreign language.

Goods and Services

IC 029. US 046. G & S: Dairy products excluding ice cream, ice milk and frozen yogurt; a full line of food products, namely, meat, fish, seafood, poultry, cheese, processed, canned, dried and preserved fruits and vegetables, soups, soup mixes, fruit sauces, namely, applesauce and cranberry sauce, potato and fruit-based snack foods, potato, vegetable and fruit chips, frozen fruits, processed tomatoes, chili, frozen mashed potatoes, processed beans, eggs, bean dip, dried fruit, processed nuts, trail snack mix made primarily of processed nuts; nut butters, jams, marmalade, fruit spreads, olive oil, cooking oil, margarine, canned tuna fish, milk, half and half, cream cheese, soy-based food beverages and rice milk used as a milk substitute, cheese, yogurt, fruit or vegetable based snack foods; prepared, packaged, and frozen meals consisting primarily of meat fish, poultry, vegetables or soy-based food, namely, processed soy beans, and patties made of soy beans; frozen vegetables, processed potatoes, processed vegetables, processed fruits, tomato paste, butter, soy-based food bars, luncheon meats; processed meat, namely, bacon, beef, chicken, ham, sausage links, and turkey; fruit salads; vegetable salads; legume salads, garden salads; Oil, namely, for cooking and salads; pre-cut vegetable salads. FIRST USE: 20110201. FIRST USE IN COMMERCE: 20120615

IC 030. US 046. G & S: Bread, bakery products, Confectionery, namely, bakery desserts, brownies, cakes, cake mixes, candies, chocolates and chocolate based ready to eat candies and snacks, cookies, frozen confections, cookies mixes, caramels; confectionery, namely, pastilles; mixes for bakery goods; sauces, frozen confectionery; coffee, cocoa, tea, gravies, processed herbs, spices and seasonings, processed cereals, processed grains, pasta, macaroni and cheese, granola, ready to eat cereal derived food bars, chocolate based ready-to-eat food bars, whole grain-based food bars, ricebased food bars, wheat-based food bars, corn chips, tortilla chips, cheese flavored puffed com snacks, flour-based chips, crackers, processed popcorn, confectionery chips for baking, pretzels, salad dressing, mayonnaise, ketchup, mustard, relish, hot sauce, spices, natural sweeteners, honey, extracts used as a flavoring, pasta sauce, marinades, chocolate syrup, chocolate chips, barbecue sauces, vinegar, cheese sauce, salsas, pizza, cereal-based snack foods, rice-based snack foods, wheat-based snack foods, bakery goods, candy, frozen yogurt, fruit ice bars, ice cream, sorbet, cookies, waffles and frozen meals consisting primarily of pasta or rice, trail snack mix made primarily of chocolate; tomato sauce; unpopped popcorn for making popcorn; tea and coffee based beverages, namely, tea, coffee, tea based beverages with fruit flavoring; cooking sauces; combination meals consisting primarily of pasta or rice-based entrees and soup or salad for consumption on or off the premises; pasta salad; rice salad, processed quinoa; rice, processed bulgar wheat. FIRST USE: 20110201. FIRST USE IN COMMERCE: 20120615

Mark

Drawing Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design

11.01.03 - Forks

Search Code

26.17.13 - Letters or words underlined and/or overlined by one or more strokes or lines; Overlined words

or letters; Underlined words or letters

Serial

85415517 Number

Filing Date

September 6, 2011

Current **Basis** 

1A

Original

Filing Basis

**1B** 

**Published** 

for

September 18, 2012

Opposition

Registration

4384574 Number

International

Registration 1095552

Number

Registration

Date

August 13, 2013

Owner

(REGISTRANT) Lyfe Kitchen IP Holdings, LLC LIMITED LIABILITY COMPANY DELAWARE Suite 1640

980 N. Michigan Avenue Chicago ILLINOIS 60611

Attorney of

Record

Anne Marie H. Ring

Disclaimer

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "KITCHEN" APART FROM THE MARK AS

SHOWN

Description of Mark

The color(s) grey and orange is/are claimed as a feature of the mark. The mark consists of a stylized fork in orange. To the left of the design is the wording "LYFE KITCHEN LOVE YOUR FOOD

EVERYDAY" in stylized font. There are two grey lines on either side of the word "KITCHEN". The letters "L", "F" and "E" of the word "LYFE" in grey and the letter "Y" of the word "LYFE" in orange; the word "kitchen" in grey; the words "LOVE", "YOUR", "FOOD" and "EVERYDAY" in grey, the word "your" is

underlined in grey.

Type of Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead Indicator

LIVE



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

					SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST
NEXT LIST	First Doc	PREV DOC	NEXT DOC	LAST DOC					
Logout	Please l	ogout whe	en you are	e done to	release sys	stem resc	ources a	llocated fo	or you.
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**TSDR** ASSIGN Status TTAB Status ( Use the "Back" button of the Internet Browser to return to TESS)

# NEW INDIA BAZAR

Word Mark NEW INDIA BAZAR

Services

Goods and IC 029. US 046. G & S: Candied fruit; Dehydrated fruit snacks; Dried lentils; Frozen vegetables; Fruitbased snack food; Meat; Meat, frozen; Potato-based snack foods; Pre-packaged dinners consisting of meat, seafood, or poultry served with vegetables and rice; Prepared meat; Processed beans; Processed meat, namely, ham, turkey, lamb, weal, or poultry; Processed vegetables and fruits; Soy-based snack foods; Vegetable-based snack foods; frozen entrees consisting primarily of meat, fish, poultry or vegetables; frozen meals consisting primarily of meat, fish, poultry or vegetables. FIRST USE: 20120120. FIRST USE IN COMMERCE: 20120120

Standard Characters Claimed

Mark

**Drawing** 

(4) STANDARD CHARACTER MARK

Code

Serial

85422912

Number

Filing Date September 14, 2011

Current

**Basis** 

1A

**Original** 

Filing Basis

**Published** 

for

March 6, 2012

Opposition

Registration 4265434

Number

Registration Date

December 25, 2012

Owner

(REGISTRANT) New India Bazar, Inc. CORPORATION CALIFORNIA 885 Yosemite Way Milpitas

CALIFORNIA 95035

Attorney of

Record

Alex Patel

Disclaimer NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "INDIA" APART FROM THE MARK AS

SHOWN

Type of

TRADEMARK

Mark Register

**PRINCIPAL** 

Live/Dead Indicator

LIVE

TESS HOME NEW USER ST	RUCTURED FREE FORM	Browse Diet	SEARCH OG	TOP	HELP	PREV LIST	CURR LIST
NEXT LIST FIRST DOC PR	REV DOC NEXT DOC	LAST DOC					



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME	New User	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Воттом	HELP	PREV LIST	CURR LIST
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Start List At: OR Jump to record: Record 147 out of 927

TSDR ASSIGN Status | TTAB Status | ( Use the "Back" button of the Internet Browser to return to TESS)

# Bashas' Hometown Grocer

Word Mark BASHAS' HOMETOWN GROCER

**Translations** The wording "BASHA'S" has no meaning other than trademark significance.

Goods and Services

IC 029. US 046. G & S: Dried Fruits; Prepared entrees consisting primarily of meat, fish, poultry or vegetables; Packaged meals consisting primarily of meat, fish, poultry or vegetables; Packaged vegetable-based entrees; Banana Chips; Beef; Beef Patties; Beef slices; Beef stew; Boneless skinless chicken tenderloin; Cheese; cheese food; chicharron; chicken; chop suey; chorizo; clams; Cut Fruits; cut vegetables; Diced tomatoes; Dried Beans; Dried dates; Dried Fruit and Vegetables; Dried Fruit Mixes; Dried Vegetables; Eggs; Fish; Fish Fillets; Flavored Nuts; French Fries; Fresh Meat; Fresh packaged and frozen packaged catfish; Fresh poultry; Frozen fruits; Frozen Vegetables; Processed Fruit and Vegetables; Fruit and Vegetable granules for use in prepared meals or food; Fruit chips; Fruit Salad; Fruit Salads and vegetable salads; Garden Salads; Guacamole; Ham; Hamburger; Hen eggs; Lard; Lard for food; Liver; Lobsters; Luncheon meats; Meat; Meat, fish, poultry and game; Meat frozen; Milled Flax seeds; Mussels; Nut-based snack foods; Oysters; Packaged meats; Pastrami; Pork; Potato Salad; Potato skins; Poultry; Prawns; Prepared meat; Prepared nuts; Prepared Pistachio; Prepared walnuts; Processed Almonds; Processed Apples; Processed apricots; Processed asparagus; Processed avocados; Processed Bean sprouts; Processed Beans; Processed blueberries; Processed Dates; Processed Fish; Processed Garbanzo Beans; Processed garlic; Processed grape leaves; Processed lamb; Processed mangos; Processed meat; Processed mushrooms; Processed Olives; Processed peanuts; Processed poultry; Processed seafood, namely, fish; Processed shallots; Processed vegetables; Prunes; Raisins; Roast beef; Roasted nuts; Salads except macaroni, rice and pasta salad; Salami; Salmon; Salted meat; Sauerkraut; Sausages; Sea basses; Sea breams; Seafood; Seasoned nuts; Shelled nuts; Shellfish for human consumption; shish kabob; Shrimp. Sliced fruits; Sliced vegetables; Snack dips; Soups; Tofu; Turkey; Veggie burger patties. FIRST USE: 20110812.

FIRST USE IN COMMERCE: 20110812

IC 030. US 046. G & S: Packaged entrees consisting primarily of pasta or rice; Apple fritters; Apple turnovers; Bagel chips; Bagel holes; Bagels; Baguettes; Bakery desserts; Bakery goods; Bakery goods and dessert items, namely, cheesecakes for retail and wholesale distribution and consumption on or off the premises; Biscuits; Bread; Bread rolls; Bread sticks; Buns; Cakes; Calzones; Cheesecake; Chocolate; Cinnamon rolls; Coffee; Coffee Beans; Cookies; Cookies and crackers; Corn bread; Corn chips; Crackers; Cream puffs; Croissants; Croutons; Cup cakes; Danish; Danish pastries; Donuts; Doughnut holes; Doughnuts; Dried chives; Eclairs; Empanadas; Enchiladas; English muffins; Espresso; Fajitas; Flat bread; Fudge; Garlic bread; Gingerbread; Granola; Granola snacks; Iced tea; Lasagna; Nachos; Noodle-based prepared meals; Panini; Pasta; Peanut brittle; Pies; Pizza; Pizza dough; prepared Ravioli; Rice; Rolls of bread; Sandwiches; Scones; Spaghetti; Sponge cakes; Sugar-coated almonds; Tabouli; Taco shells; Tamales; Taquitos; Tortilla chips; Tortilla shells; Tortillas; Won tons. FIRST USE: 20101210. FIRST USE IN COMMERCE: 20101210

IC 031. US 001 046. G & S: Fresh apples; Fresh apricots; Fresh artichokes; Fresh asparagus; Fresh avocados; Fresh bananas; Fresh bean sprouts; Fresh beans; Fresh beets; Fresh blueberries; Fresh cabbage; Fresh chilies; Fresh citrus fruits; Fresh coconuts; Fresh corn; Fresh culinary herbs; Fresh dates; Fresh fruit; Fresh fruits and vegetables; Fresh fruits; Fresh garbanzo beans; Fresh garlic; Fresh ginger; Fresh grape cherry tomatoes; Fresh herbs; Fresh leafy Asian vegetables; Fresh lemons; Fresh lentils; Fresh limes; Fresh mangos; Fresh mushrooms; Fresh nuts; Fresh oats; Fresh olives; Fresh onions; Fresh oranges; Fresh papayas; Fresh peaches; Fresh peas; Fresh peppers; Fresh potatoes; Fresh quince; Fresh sweet potatoes; Fresh tomatoes; Fresh vegetables; Fresh yams; Fresh zucchini; Gift baskets of fresh fruits; Live flowering plants; Live flowers; Live plants; Natural flowers; Natural plants and flowers; Pears, fresh; Roses; Watermelon, fresh. FIRST USE: 20110618. FIRST USE IN COMMERCE: 20110618

Mark

**Drawing** Code

(5) WORDS, LETTERS, AND/OR NUMBERS IN STYLIZED FORM

Serial

85257033 Number

Filing Date March 3, 2011

Current 1A

**Basis** 

Original **1B** 

Filing Basis

**Published** 

for August 30, 2011

Opposition

Registration 4254550 Number

Date

Registration December 4, 2012

Owner (REGISTRANT) Bashas' Inc. CORPORATION ARIZONA P.O. Box 488 Chandler ARIZONA 85244

**Assignment** Recorded

ASSIGNMENT RECORDED

Attorney of

Jordan M. Meschkow Record

Prior Registrations <sup>2162172</sup>

Disclaimer NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "GROCER" APART FROM THE MARK AS

SHOWN

Description

Color is not claimed as a feature of the mark. The mark consists of "Bashas' Hometown Grocer". of Mark

Type of Mark TRADEMARK

**PRINCIPAL** Register

LIVE Live/Dead

Indicator

TESS HOME NEW USER STRUCTURED FREE FORM BROWSEDICT SEARCH OG

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

HELP Top

PREV LIST CURR LIST



**TTAB Status** 

Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRU	ICTURED FREE FORM BROWSE DICT SEARCH O	G BOTTOM HELP PREVLIST CURR LIST
NEXT LIST FIRST DOC PRE	V DOC NEXT DOC LAST DOC	
Logout Please logo	ut when you are done to release	system resources allocated for you.
Start List At:	OR Jump to record:	Record 321 out of 927

( Use the "Back" button of the Internet Browser to

return to TESS)

**TSDR** 

# MENU FOR THE GREAT AMERICAN SUMMER

ASSIGN Status

### Word Mark MENU FOR THE GREAT AMERICAN SUMMER

Goods and Services

(CANCELLED) IC 029. US 046. G & S: Canned, processed or baked beans; canned beans with sliced wieners; dairy-based whipped food topping and non-dairy based whipped food topping; whipping cream containing vanilla, sugar and stabilizer and in which cream whipping gas is dissolved under pressure, for use as a food topping; frozen prepared meals consisting of chicken, cheese, beef or fish entree with side dishes of vegetables and fruit with additional fruit or bakery goods as desserts sold as a unit; frozen prepared dinners, entrees and main dishes consisting primarily of beef or poultry and/or vegetables, salisbury steak, beef stew, and chicken and dumplings; frozen prepared food products, namely, fried chicken pieces, and boil-in-the-bag products, namely, chicken Ala king, beef with barbecue sauce, chopped beef, beef with gravy, turkey with gravy and creamed chipped beef dinners; frozen meat loaf dinners consisting namely of meat loaf with one or more vegetables and/or potatoes; frozen beef tacos, frozen frankfurters and bean dinners; and frozen buffet suppers, namely, beef slices, graw with sliced meat, gravy with sliced turkey; prepackaged meal kits consisting primarily of beef, pork, poultry, seafood or vegetables, packaged together with additional ingredients; frozen prepared chicken breasts, chicken patties, chicken nuggets, chicken strips, chicken parts, fried chicken, and fried chicken pieces; processed edible sunflower seeds, sunflower kernels and pumpkin seeds; dry smoked sausage, beef jerky; sausage, breakfast sausage, smoked sausage, frankfurters, luncheon meats, bacon, brat wurst, ham and hot dogs, vegetable oil based product to be sprayed on for coating the cooking surfaces of utensils used for greaseless baking, frying, or broiling, to prevent foods from sticking. FIRST USE: 20060505. FIRST USE IN COMMERCE: 20060505

(CANCELLED) IC 030. US 046. G & S: Barbeque sauce and tomato sauce in various flavors; meatless sauces; ketchup; mustard; salad dressing; frozen prepared meals consisting of a pasta based entrée with side dishes of vegetables and fruit with additional fruit or bakery goods as desserts sold as a unit;

microwave popcorn; caramel popcorn, sesame flavored popcorn, granola flavored popcorn, cheese flavored popcorn, cinnamon popcorn, sour cream and onion popcorn, chocolate popcorn, southern pecan popcorn, almond coconut popcorn, maple popcorn, yogurt popcorn, barbeque flavored popcorn, hickory flavored popcorn, smoky flavored popcorn, popcorn and pretzel and nut mixture and popcorn confectionary products for consumption on or off the premises; popped popcorn generally; frozen prepared dinners, entrees and main dishes consisting primarily of pasta; pot pies; pie mixes; fruit cobbler dessert mixes, fruit crisp dessert mixes and cake mixes; snack mix consisting primarily of popped popcorn; ice cream; and frozen confections; frozen prepared dinners, namely main dishes primarily containing noodles with beef; Frozen prepared food products, namely cheese enchilada dinners and frozen prepared food products, namely, chicken and turkey and beef and tuna pies. FIRST USE: 20060505. FIRST USE IN COMMERCE: 20060505

Standard Characters Claimed

Mark

**Drawing** Code

(4) STANDARD CHARACTER MARK

Serial

Number

78720648

Filing Date

September 26, 2005

Current

1A **Basis** 

Original

1B Filing Basis

**Published** 

for March 27, 2007

Opposition

Registration Number

3250670

Registration

Date

June 12, 2007

Owner

(REGISTRANT) ConAgra Foods Packaged Foods Company, Inc. CORPORATION NEBRASKA One ConAgra Drive Omaha NEBRASKA 68102

(LAST LISTED OWNER) CONAGRA BRANDS, INC. CORPORATION NEBRASKA ONE CONAGRA DRIVE OMAHA NEBRASKA 68102

**Assignment** Recorded

ASSIGNMENT RECORDED

Attorney of

Record

Christopher M. Bikus

Type of

Mark TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

**DEAD** 

Indicator

Cancellation January 17, 2014

FREE FORM BROWSE DICT SEARCH OG TESS HOME **NEW USER** STRUCTURED TOP HELP PREVILIST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTUR  NEXT LIST FIRST DOC PREV DO	ED FREE FORM BROWSE DICT SEARCH OG	BOTTOM HELP PREV	LIST CURR LIST					
Logout Please logout when you are done to release system resources allocated for you.								
Start List At:	OR Jump to record:	Record 323	out of 927					
TSDR ASSIGN Statu	TTAB Status ( Use the "Ba	nck" button of the Inte	rnet Browser to					

### 1-800-GOURMET

Word Mark 1-800-GOURMET

Goods and Services

(CANCELLED) IC 029. US 046. G & S: dips, beef, hams and bacons, lamb, pates and foie gras, pork, poultry, salami and sausages, caviar, fish and seafood; cheese, butter and crème fraiche, jams, jellies and fruit preserves, cooking oil, namely, flavored oils, nut and seed oils, olive oils; truffles, processed beans, processed potatoes, and processed mushrooms. FIRST USE: 20050113. FIRST USE IN COMMERCE: 20050113

(CANCELLED) IC 030. US 046. G & S: Salsas, extracts used as flavorings, flours, hot chocolates and cocoas, coffees, teas, chocolate and candies, truffles; cookies, biscotti; breads, crackers, processed herbs, condiments, namely, salad dressings, mustards, vinegars; capers, chocolate truffles, pastas, processed grains, rice, sauces, and marinades. FIRST USE: 19910201. FIRST USE IN COMMERCE: 19910201

(CANCELLED) IC 035. US 100 101 102. G & S: telemarketing services; whole-sale distributorships, retail store services, and mail order services, in the field of food and food related products. FIRST USE: 19910201. FIRST USE IN COMMERCE: 19910201

Standard Characters Claimed

Mark

Drawing Code

(4) STANDARD CHARACTER MARK

Serial

78547171

Number

**Filing Date** January 13, 2005

Current

1A

**Basis** 

Original

1A Filing Basis

**Published** 

for

August 1, 2006

Opposition

Registration

Number

3156360

Registration

**Date** 

October 17, 2006

Owner

(REGISTRANT) GOURMETFOOD4U.COM, Inc. CORPORATION OHIO 4481 Johnston Parkway

Cleveland OHIO 44128

Attorney of

Record

Mark Kusner

Type of Mark

TRADEMARK. SERVICE MARK

Register

PRINCIPAL-2(F)

Live/Dead

Indicator

**DEAD** 

Cancellation

Date

May 24, 2013

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HELP

PREVLIST CURRLIST

NEXT LIST FIRST DOC

PREV DOC

NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

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NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

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Start OR Jump Record 325 out of 927 List At:

**TSDR** 

ASSIGN Status

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)



**Word Mark** 

CV CLEAR VALUE

Goods and **Services** 

IC 029. US 046. G & S: Milk, evaporated milk, buttermilk, eggs, butter, peanut butter, shortening, vegetable oil, cooking vegetable oil spray; canned vegetables, namely corn, sweet peas, green beans, kidney beans, mushrooms, carrots, mixed vegetables, potatoes, beets; canned tomatoes, namely, diced, whole-peeled, stewed; frozen vegetables, namely corn, green peas, sweet peas, green beans, mixed vegetables, broccoli; non-dairy powdered creamer, strawberry preserves, grape jelly, maraschino cherries; canned fruit, namely peaches, pineapple, mandarin oranges, pears; canned fruit cocktail, canned tuna fish, chicken, ham, turkey, roast beef, ground beef, beef patties, bacon, salmon, processed mixed nuts, processed peanuts, processed olives, potato chips, imitation shredded cheese, pickles, soups, hot dogs, sausages, canned pork and beans, beef stew, instant potatoes, applesauce. FIRST USE: 20060801. FIRST USE IN COMMERCE: 20060801

**Mark Drawing** Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design Search

26.01.17 - Circles, two concentric; Concentric circles, two; Two concentric circles

Code 26.11.21 - Rectangles that are completely or partially shaded

26.11.25 - Rectangles with one or more curved sides

**Trademark** 

LETS-2 CV Two letters or combinations of multiples of two letters

Search Facility Classification

SHAPES-CIRCLE Circle figures or designs including semi-circles and incomplete circles

Code

SHAPES-GEOMETRIC Geometric figures and solids including squares, rectangles, quadrilaterals

and polygons

Serial Number

78684074

**Filing Date** 

August 2, 2005

Current Basis 1A

**Original Filing** 

**Basis** 

1B

Published for Opposition

August 15, 2006

Registration Number

3320321

Registration

October 23, 2007

Date Owner

(REGISTRANT) Topco Associates, LLC LIMITED LIABILITY COMPANY DELAWARE 150 Northwest

Point Blvd Elk Grove Village ILLINOIS 60007

Attorney of Record

Mark A. Paskar

**Description of** 

Mark

Color is not claimed as a feature of the mark.

Type of Mark

TRADEMARK

Register

PRINCIPAL

**Affidavit Text** 

SECT 15. SECT 8 (6-YR).

Live/Dead

Indicator

LIVE

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG TOP HELP PREV LIST CURR LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

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OR Jump Start Record 376 out of 927 List At:

**TSDR** ASSIGN Status TTAB Status

( Use the "Back" button of the Internet Browser to

return to TESS)

### Typed Drawing

### Word Mark REMLINGER FARMS

Services

Goods and IC 029. US 046. G & S: frozen fruit; frozen vegetables; frozen berries; fruit based fillings for pies, cakes and pastries; fruit based snack foods; fruit preserves; jellies; jams; flavored butters; [ applesauce and flavored applesauces;] dehydrated fruit; fruit chips; crystallized fruit; processed nuts; dried beans; dried bean mixes; dried peppers; dried berries; processed, edible seeds; smoked salmon; beef jerkey; pepperoni; salami; cured ham; smoked sausages; soups; soup mixes; chili mixes; processed olives; pickles; stuffed pickles; pickled vegetables; pickled peppers; pickled fruit; cheese; and fruit salad. FIRST USE: 19730000. FIRST USE IN COMMERCE: 19730000

Mark

Drawing

(1) TYPED DRAWING

Code

Serial

78222140

Number

Filing Date March 5, 2003

Current

1A

**Basis** 

Original

Filing Basis

Published

for

December 23, 2003

Opposition

Registration 2823345

Number

Registration March 16, 2004

Date

Owner (REGISTRANT) Remlinger, Bonnie INDIVIDUAL UNITED STATES P.O. Box 177 Carnation **WASHINGTON 98014** 

(REGISTRANT) Remlinger, Gary INDIVIDUAL UNITED STATES P.O. Box 177 Carnation WASHINGTON

98014

(LAST LISTED OWNER) 3-D Holding LLC UNKNOWN P.O. Box 177 Carnation WASHINGTON 98014

Assignment

ASSIGNMENT RECORDED

Recorded

Attorney of Record Ke

Kevin S. Costanza

Disclaimer

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "FARMS" APART FROM THE MARK AS

SHOWN

Type of

Mark

TRADEMARK

Register

PRINCIPAL-2(F)

**Affidavit** 

idovit

Text

SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20140127.

Renewal

1ST RENEWAL 20140127

Live/Dead

Indicator

LIVE

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NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

ASSIGN Status TTAB Status

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List At:	OR Jump to record:	Record 379 out of 927					

return to TESS)

**TSDR** 

### **Typed Drawing**

Word Mark

FRED MEYER

Goods and Services

IC 016. US 002 005 022 023 029 037 038 050. G & S: Paper coffee filters; paper napkins; plastic wrap; plastic food storage bags for household and freezer use. FIRST USE: 19770700. FIRST USE IN COMMERCE: 19770700

( Use the "Back" button of the Internet Browser to

IC 020. US 002 013 022 025 032 050. G & S: Drinking straws. FIRST USE: 20010500. FIRST USE IN COMMERCE: 20010500

IC 021. US 002 013 023 029 030 033 040 050. G & S: Disposable paper and plastic cups, plates and bowls; [ and disposable paper and plastic containers for food storage ]. FIRST USE: 19980500. FIRST USE IN COMMERCE: 19980500

IC 029. US 046. G & S: Butter, margarine, butter substitutes; fruit-based snack food; [ cheese; cheese in loaf, shredded and sliced variations and combinations, including cheddar, mozzarella, Swiss, American, muenster, and colby; cream cheese and flavored cream cheese; I grated parmesan cheese; canned tuna; dairy based whipped topping; prepared frozen entrees consisting primarily of meat, [ fish, ] poultry [ or vegetables; frozen chicken breasts; frozen fish sticks; ] french fried potatoes; processed potatoes; [ black pudding; ] frozen vegetables; processed fruits and vegetables, in general; canned vegetables; canned beans; [vegetable soup mix;] soups, broth; canned fruits; canned fruit cocktails; applesauce; cranberry sauce; raisins; [ dried plums; ] peanut butter; fruit preserves; orange marmalade; meat; [luncheon meat; ] sausages; [hot dogs; ] bacon; [bratwurst; ] ham; [corned beef; ] turkey, chicken; [ salami; bologna; ] beef; [ breakfast links; ] powdered non-dairy creamer; [ evaporated milk, instant milk; ] pickles; sweet cucumber chips; processed olives; processed potatoes; instant potatoes; potatoes mixes, namely, au gratin potato mix, mashed potato mix, seasoned potato mixes; refried beans; chili with beans; baked beans; canned pork and beans; canned stewed meat; snack food dips, excluding salsa and other sauces used as dips; [ clam dip; ] guacamole dip; bean dip; [ nacho cheese dip; ] sour cream; flavored non-dairy creamers; [ shortening; ] vegetable oil, olive oil; corn oil; canola oil; potato chips; nuts -shelled, roasted or otherwise processed; processed tomatoes; tomato paste, water chestnuts; [ processed sunflower seeds ]. FIRST USE: 19701000. FIRST USE IN COMMERCE:

19701000

Mark

Drawing

(1) TYPED DRAWING

Code

Serial Number

78189272

Filing Date

November 26, 2002

Current **Basis** 

1A

Original

**1A** Filing Basis

**Published** 

for

October 14, 2003

Opposition

Registration

2802378 Number

Registration

Date

January 6, 2004

Owner

(REGISTRANT) Fred Meyer Stores, Inc. CORPORATION DELAWARE 3800 S.E. 22nd Avenue, P.O.

Box 42121 Portland OREGON 97242

(LAST LISTED OWNER) FRED MEYER STORES, INC. CORPORATION OHIO 3800 S.E. 22ND

**AVENUE PORTLAND OREGON 97202** 

**Assignment** 

Recorded

ASSIGNMENT RECORDED

Attorney of

Record

Laura C. Gustafson

Prior

Registrations 0927931;2019399;2676709

Type of Mark TRADEMARK

Register

**PRINCIPAL** 

**Affidavit** 

Text

SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20130321.

Renewal

1ST RENEWAL 20130321

Other Data

The name, "FRED MEYER" does not identify a living individual

Live/Dead

Indicator

LIVE

TESS HOME	NEW USER	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Тоғ	HELP	PREV LIST	CURR LIST
NEXT LIST	First Doc	PREV DOC	NEXT DOC	LAST DOC					



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record: Record 384 out of 927

TSDR A

ASSIGN Status TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)



Goods and Services

(CANCELLED) IC 029. US 046. G & S: Ham; sausage; dried salt duck; dried meat floss; fish fillets; shrimp paste; tinned fruits; tinned seafood; crystallized fruits; potato chips; jam; Chinese hawthorn chips; pickled vegetables; pickled Chinese cabbage; fermented bean curd; preserved eggs; milk beverages; lactic acid beverages; edible oils; sunflower oil for foods; fruit salads; jellies for food; processed prepared nuts; processed peanuts; processed sunflower seeds; processed watermelon seeds; processed seeds; processed pine nuts; processed Chinese torreya nuts; processed hazelnuts; processed pistachios; sugar-roasted chestnuts; processed broad beans; spiced beans; cooked beans; cooked sesame; processed Chinese caterpillar fungus not for medical purposes; chips with shrimp flavors; dilated potato chips; soya-bean milk; chicken extract; flavor-coated processed beans not coffee beans; flavor-coated peanuts; sugarcoated pine nuts; sugarcoated walnuts. FIRST USE: 19960000. FIRST USE IN COMMERCE: 20001000

(CANCELLED) IC 030. US 046. G & S: Coffee beverages; coffee; tea; tea beverages; chocolate; candy for food; crunchy candy; honey; bee glue for human consumption; royal jelly for human consumption, not for medical purposes; biscuits; bread; cakes; pastries; muesli; puddings; oat flakes; Chinese pie; fried dough twist; dumplings with meat and vegetable stuffing; sweet dumplings made of glutinous rice flour; pyramid-shaped dumplings made of glutinous rice wrapped in bamboo or reed leaves; rice cakes; processed cereal reparations; instant noodles; rice crust for use in pies; ice cream; vinegar; sauces; condiments, namely pickled ginger and pimiento; soy sauce; seasonings; ketchup; flavoring sauce; monosodium glutamate; sherbets; tea containing milk. FIRST USE: 19960000. FIRST USE IN COMMERCE: 20001000

(CANCELLED) IC 032. US 045 046 048. G & S: Beer; malt beer; fruit juices; vegetable juices; aerated water; fruit nectars; non-alcoholic cider; non-alcoholic beverages, namely flavored water, fruit punch, non-alcoholic wine; non-alcoholic fruit beverages; soft drinks, namely, peanut milk; sweet-sour plum juice;

ginger beverages; carbonated beverages; unfermented grape must; purified drinking water; colas. FIRST USE: 19960000. FIRST USE IN COMMERCE: 20001000

(CANCELLED) IC 033. US 047 049. G & S: Rice alcohol; pure mellow wine; sake; wine made of gingke barley; yellow rice wine; wine; grape wine; arak; alcoholic fruit extracts; distilled spirits made of rice; distilled spirits made of corn; distilled spirits made of barely; prepared alcoholic cocktails; vodka; prepared alcoholic cocktails containing fruit; liqueurs; brandy; cooking wine; perry; gin; rum; light sparkling wine; kirsch. FIRST USE: 19960000, FIRST USE IN COMMERCE: 20001000

Mark

Drawing Code

(2) DESIGN ONLY

Design

26.01.02 - Circles, plain single line; Plain single line circles

Search

26.01.21 - Circles that are totally or partially shaded.

Code

28.01.25 - Cyrillic characters (Russian); Hieroglyphic characters; Inscriptions in other non-Latin

characters; Russian characters (Cyrillic)

Serial Number

78334431

**Filing Date** 

December 1, 2003

Current **Basis** 

1A

Original

1A Filing Basis

**Published** for

November 15, 2005

Opposition

Registration

Number

3057119

Registration

Date

February 7, 2006

Owner

(REGISTRANT) Hefei Huatai Food Co., Ltd. CORPORATION CHINA 32 Lianhua Rd., Economic &

Technological Development Zone, Hefei Anhui CHINA

(LAST LISTED OWNER) QIAQIA FOOD CO., LTD, CORPORATION CHINA LIANHUA RD., ECONOMIC & TECHNOLOGICAL DEVELOPMENT, ZONE HEFEI, ANHUI CHINA

**Assignment** Recorded

ASSIGNMENT RECORDED

Attorney of

Record

Jeffrey L. Van Hoosear

Type of

Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead Indicator

DEAD

Date

Cancellation October 5, 2012

TESS HOME **NEW USER** STRUCTURED BROWSE DICT SEARCH OG Top FREE FORM Hale PREVIST CURRILIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

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NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout Please logout when you are done to release system resources allocated for you.

Start Jump Record 388 out of 927 List At:

**ASSIGN Status** TSDR

TTAB Status ( Use the "Back" button of the Internet Browser to

return to TESS)



Word Mark FLAVORITE

Goods and Services

(CANCELLED) IC 029. US 046. G & S: Processed almonds; processed fruit; processed apricots; processed cherries; processed coconut; processed mandarin oranges; processed cranberry sauce; maraschino cherries; canned fruit; processed prunes; processed strawberries; processed raspberries; raisins; rhubarb cuts; fruit-based snack food; processed vegetables; processed artichokes; processed asparagus; processed green chiles; processed green peas; processed green peppers; processed spinach; sliced bamboo shoots; baked beans; processed beans; processed collard greens; processed mushrooms; processed olives; french fried onions; pickles; french fry potatoes; potatoes au gratin; potato chips; hashbrown potatoes; instant potatoes; scalloped potatoes; frozen potatoes; processed potatoes; processed yams; processed pumpkin; sauerkraut; cooked squash; canned tomatoes; tomato paste; chopped turnip greens; processed water chestnuts; canned vegetables; frozen vegetables; frozen mixed vegetables; stewed vegetables; cole slaw; fruit salad; tropical fruit salad; orange marmalade; fruit filling; fruit-based filling for cakes and pies; prune spread; pimento spread; jam; jelly; beef patties; pot roast; ham; bacon; imitation bacon bits; pork; canned pork and beans; sausage; polish sausage; salami; sliced pepperoni; funcheon meat, bologna; beef wieners; corn dogs; bratwurst; braunschweiger; chicken; turkey; frozen fish; fish fillets; seafood; shrimp; canned salmon; canned tuna fish; chili; corned beef hash; butter; margarine; buttermilk; half and half cream; cheese; cottage cheese; cream cheese; cream cheese filling; egg substitute; eggs; dips; milk; non-dairy creamer; non-dairy whipped topping; whipping cream; whipped topping; sour cream; yogurt; bouillon cubes; chicken broth; beef broth; soup; cooking spray; corn oil; olive oil; peanut oil; salad oil; shortening; soy/canola oil blend; soybean oil; sunflower oil; vegetable oil; vegetable oil spread; nut topping. nuts, namely, processed nuts; peanuts; peanut butter; sunflower seeds; frozen meals consisting primarily of meat, poultry or vegetables; pre-packaged dinners consisting primarily of meat, seafood or poultry served with pasta, rice and/or vegetables; potato salad; sausage; apple sauce; processed mustard greens, namely, canned and

frozen mustard greens; nuts for baking; gelatin; all for retail use. FIRST USE: 19830801. FIRST USE IN COMMERCE: 19830801

(CANCELLED) IC 030. US 046. G & S: Alfredo sauce seasoning mix; beef stew seasoning mix; beef stroganoff seasoning mix; seasoned coating for poultry; chili seasoning mix; enchilada seasoning mix; gravy mixes; hollandaise sauce seasoning mix; meatloaf seasoning mix; sloppy joe seasoning mix; spaghetti seasoning mix; taco seasoning mix; salt; pepper; spices; almond flavoring; food additives for non-nutritional purposes for use as flavorings; confectionery chips for baking; baking soda; cake mixes; mixes for bakery goods; brown sugar; powdered sugar; sugar; sugar substitutes; flour; candy; cookies; brownies; cake bars; cake mixes; cinnamon rolls; cupcakes; danish mix; donuts; food bars, namely, ready to eat cereal derived food bars; marshmallows; fruit pies; pastries; pie crust; streudels; ladyfingers; toaster pastries; turnovers; bagels; biscuits; bread; hamburger buns; hot dog buns; bread crumbs; breadsticks; chow mein noodles; croutons; english muffins; breakfast cereal; hot cereal; oatmeal; grits; hominy; ready-to-eat cereal derived food bars; stuffing mixes containing bread; pizza crust dough; brown rice; rice; fried rice mix; instant rice; packaged meals consisting primarily of rice with beef, broccoli, chicken and/or cheese; rice pilaf mix; pancake mixes; pasta; macaroni and cheese; noodle and sauce mix; meals consisting primarily of pasta; ramen noodles; pierogies; pot pies; turkey pot pie; pizza; corn tortillas; flour tortillas; taco shells; waffles; corn chips; cheese flavored snacks, namely, cheese balls; crackers; crunchy curl snacks, namely, cheese curls; flavored tortilla chips; processed popcorn; pretzels; tortilla chips; balsamic vinegar; barbeque sauce; catsup; chili sauce; cocktail sauce; corn syrup; dijon mustard; frosting; icing; flavored gelatin; gravy; honey; horseradish; hot sauce; ketchup. chocolate-based fillings for cakes and pies; pudding; chocolate-flavored syrup; maple syrup; mayonnaise; mustard; pasta sauce; pizza sauce; relish; sloppy joe sauce; salad dressings; salsa; soy sauce; steak sauce; taco sauce; tomato sauce; vinegar; vinegar cider; red wine vinegar; imitation vanilla; vanilla extract; worcestershire sauce; ice cream; ice cream bars; ice cream cones; ice cream sandwiches; sherbet; ice; coffee; tea; and tea bags; salsa con queso; cornmeal; all for retail use. FIRST USE: 19830801. FIRST USE IN COMMERCE: 19830801

(CANCELLED) IC 032. US 045 046 048. G & S: Sweet apple cider; fruit punch; fruit juice; seltzer; soda water; soft drinks; drinking water; spring water; and sparkling water; all for retail use. FIRST USE: 19830801, FIRST USE IN COMMERCE: 19830801

Mark

Drawing Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design

05.05.03 - Fleur-de-lis

Search 26.11.21 - Rectangles that are completely or partially shaded

Code 26.11.25 - Rectangles with one or more curved sides

Serial

Number

78172278

Filing Date

October 8, 2002

Current

**Basis** 

1A

Original

1A

Filing Basis

**Published** 

for November 2, 2004

Opposition

Registration

2969737

*∞*Number

Registration

July 19, 2005

Date **Owner** 

(REGISTRANT) SUPERVALU INC. CORPORATION DELAWARE 11840 Valley View Road Eden Prairie

MINNESOTA 55344

Attorney of

Scott W. Johnston

Record

Type of

Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

Indicator

DEAD

Date

Cancellation September 28, 2012

TESS HOME NEW USER STRUCTURED	FREE FORM BROWSE DICT SEARCH OG TOP HELP PREV LIST CURI	a Lisi'
NEXT LIST FIRST DOC PREV DOC	Next Doc Last Doc	



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

#### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

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Start Jump Record 394 out of 927 List At:

ASSIGN Status TSDR

TTAB Status

( Use the "Back" button of the Internet Browser to

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**Word Mark** 

RALPHS \*

Goods and Services

IC 029. US 046. G & S: [ Garlic spread; ] butter; cheese; cottage cheese; cream cheese; ricotta cheese; eggs; milk; beef franks; chicken franks; [ meat wieners; ] margarine; [ fruit gelatin salad; eggnog; ] half and half; whipping cream; [ chocolate milk; honey turkey; beef bologna; beef salami; chip beef; chip chicken; chip ham; chip pastrami; chip turkey; ham; turkey breast; honey ham; turkey pastrami; turkey ham; turkey salami; ] sliced, processed cheese; sour cream; yogurt; frozen vegetables; fried chicken; [frozen fruits;] whip topping; frozen potatoes; applesauce; canned fruits; bacon bits; dried beans; canned chili con carne; canned stewed meat; flaked coconut; dry coffee creamer; cooking oil; salad oil; corn oils; cranberry sauce; dried fruit; canned fruit cocktail; garbanzo beans; fruit jellies; kidney beans; instant milk; evaporated milk; canned nuts; olives; peanut butter; pickles; canned pork and beans; [potato chips; cheese balls; ] potato mix, namely, instant mashed potato mix, au gratin potato mix and frozen potato cups; fruit preserves; raisins; refried beans; tomato paste; shortening; canned soups; dry soup mixes; spray oils; sunflower oil; [ safflower oil; ] canned tomato; canned tuna; bacon; [turkey; ] beef; [chicken; pork; ] sausage; [seafood; ] fruit snacks; [egg product, namely, raw eggs blended into a pourable liquid ]. FIRST USE: 19590800. FIRST USE IN COMMERCE: 19590800

Mark

Drawing

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Code

Design

Search Code 26.03.21 - Ovals that are completely or partially shaded

Serial Number

78034636

5/1/2014

**Filing Date** November 9, 2000

Current **Basis** 

1A

Original

1A Filing Basis

**Published** 

for March 19, 2002

Opposition

Registration Number

2578767

Registration Date

June 11, 2002

Owner

(REGISTRANT) Ralphs Grocery Company CORPORATION DELAWARE 1100 W. Artesia Blvd.

Compton CALIFORNIA 90220

(LAST LISTED OWNER) RALPHS GROCERY COMPANY CORPORATION OHIO 1100 WEST

ARTESIA BOULEVARD P.O. BOX 54143 COMPTON CALIFORNIA 90220

Assignment Recorded

ASSIGNMENT RECORDED

Attorney of

Richard L. Kirkpatrick Record

**Prior** 

Registrations 0893926;2356608;AND OTHERS

Description

Color is not claimed as a feature of the mark. of Mark

Type of Mark TRADEMARK Register PRINCIPAL

**Affidavit** 

SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20120423.

Text

Renewal 1ST RENEWAL 20120423

Live/Dead

LIVE Indicator

FREE FORM BROWSEDICT SEARCH OG **NEW USER** STRUCTURED Halle PREVLIST CURR LIST TESS HOME TOP NEXT LIST FIRST DOC LAST DOC PREV DOC **NEXT DOC** 



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

#### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

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Logout Please logout when you are done to release system resources allocated for you.

Start Jump Record 399 out of 927 List At:

ASSIGN Status TTAB Status TSDR ( Use the "Back" button of the Internet Browser to return to TESS)

#### **Typed Drawing**

Word Mark MEXIFEAST \*

Goods and Services

(CANCELLED) IC 029. US 046. G & S: Meats; seafood; fish; processed vegetables; refried, frozen, processed, and dried beans; frozen, prepared and packaged meals consisting primarily of meat, fish, poultry, beans or frozen, prepared and packaged vegetables; lard; edible oils and fats; tomato paste; peanut butter; processed dried, frozen, and canned hot peppers; sausages; guacamole; sour cream; yogurts; cheese; prepared and packaged desserts, namely bakery desserts; bakery goods; jellies; pork rinds; processed meats, namely, chicken, beef, pork, turkey, and ham; processed, canned, dried, frozen and preserved fruits; vegetables, namely processed, canned, dried, and frozen preserved spinach, tomato, potato, carrot, celery, garlic, onion, cilantro, peppers, olives, squash, pumpkin, zucchini, corn, squash flower, yams, sweet potato, chayote, peas, chick peas, epazaote which is a Mexican green similar to cilantro, and mushrooms; and processed edible seeds. FIRST USE: 20040512. FIRST USE IN COMMERCE: 20040726

(CANCELLED) IC 030. US 046. G & S: Latin food, namely, tamales, enchiladas, burritos, taquitos, tacos, and quesadillas; processed herbs; processed grains, namely, frozen, prepared and packaged grains; com meal; com meal breakfast cereals; rice; pasta; frozen, prepared, and packaged meals consisting primarily of pasta, grains or frozen, prepared or packaged rice; seasonings and spices; graw mixes; flavored, sweetened gelatin desserts; mole sauce and paste; cheese quesadillas; cheese tamales; mayonnaise; chocolate; candy; salsa; picante sauce; hot sauce; chili paste; chili sauce; dried chili peppers; tortillas; cheese sauce; puddings; flan and custards; tortilla chips; corn chips; grain based chips and snack foods. FIRST USE: 20040512. FIRST USE IN COMMERCE: 20040726

Mark Drawing Code

(1) TYPED DRAWING

Serial Number

78094043

**Filing Date** 

November 19, 2001

Current

5/1/2014

1A Basis

Original Filing Basis

1B

**Published** 

for

February 4, 2003

Opposition

Registration

2933902

Number Registration

Date

March 15, 2005

Owner

(REGISTRANT) Mexifeast Foods, Inc. CORPORATION ILLINOIS 8414 South Brandon Ave. Chicago

**ILLINOIS 60617** 

Type of

Mark

TRADEMARK

**PRINCIPAL** 

Register

Live/Dead

Indicator

**DEAD** 

Date

Cancellation October 21, 2011

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Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

#### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG Воттом Hale PREV LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout Please logout when you are done to release system resources allocated for you.

Start Jump Record 441 out of 927

**TSDR** 

List At:

**ASSIGN Status** TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)



Word Mark PRO'S RANCH MARKETS \*\*\*

Goods and Services

IC 029. US 046. G & S: Processed meats, namely, cooked ham, white turkey, and turkey ham; beef jerky, dried beans; meat; processed cactus for food purposes; chili; milk. FIRST USE: 20070925. USED IN ANOTHER FORM The mark was first used anywhere in a different form other than that sought to be registered at least as early as 00/00/1997. FIRST USE IN COMMERCE: 20070925

IC 030. US 046. G & S: Rice; bread; dried corn husks for tamales; dried chili peppers. FIRST USE: 20070925. FIRST USE IN COMMERCE: 20070925

IC 032. US 045 046 048. G & S: Fruit juices; fruit drinks. FIRST USE: 20090429. FIRST USE IN COMMERCE: 20090429

IC 035. US 100 101 102. G & S: Supermarket services. FIRST USE: 20070925. USED IN ANOTHER FORM The mark was first used anywhere in a different form other than that sought to be registered at least as early as 00/00/1997. FIRST USE IN COMMERCE: 20070925

Mark Drawing

Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design Search

03.13.03 - Horns (of animal) along (not part of heads), antlers

Code 25.03.06 - Backgrounds covered with wood graining; Wood graining (background)

**Trademark** Search Facility Classification

ANI-MISC Part of the animals including animal bones, horns, claws, shells, eyes, coral, paws, eggs,

feathers, hides or skins ART-07.13 Billboards, Signs

Code ART-25.01 Framework LETS-1 S A single letter, multiples of a single letter or in combination with a design LETTER-3-OR-MORE PRO Combination of three or more letters as part of the mark NOTATION-SYMBOLS Notation Symbols such as Non-Latin characters, punctuation and

mathematical signs, zodiac signs, prescription marks

SHAPES-COLORS-3-OR-MORE Design listing or lined for three or more colors

SHAPES-MISC Miscellaneous shaped designs

Serial Number

77801351

Filing Date

August 10, 2009

**Current Basis** 

1A

**Original Filing** 

**Basis** 

1A

Published for

Opposition

September 7, 2010

Registration

Number

3878572

Registration

Date

November 23, 2010

Owner (REGISTRANT) Pro & Sons, Inc. DBA Pro's Ranch Markets CORPORATION CALIFORNIA 1700 De

Soto Place Ontario CALIFORNIA 91761

(LAST LISTED OWNER) PRO AND SON'S, LLC ÉIMITED LIABILITY COMPANY CALIFORNIA 1700

DE SOTO PLACE ONTARIO CALIFORNIA 91761

**Assignment** 

ASSIGNMENT RECORDED Recorded

Disclaimer NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "MARKETS" APART FROM THE MARK

AS SHOWN

Description of

Mark

The color(s) brown, red, and green, is/are claimed as a feature of the mark. The mark consists of the depiction of a wooden bull's horn plaque with the word "PRO'S" centered on the plaque and the wording "RANCH MARKETS" centered below the plaque. The color brown appears in the wooden bull's horn plaque. The color red appears in the word "PRO'S". The color green appears in the wording "RANCH MARKETS" and the outer border outlining the word "PRO'S". The colors "black"

and "white" are used for outlining and shading and are not a part of the mark.

Type of Mark

TRADEMARK, SERVICE MARK

Register

PRINCIPAL

Other Data

The name shown in the mark does not identify a particular living individual.

Live/Dead

Indicator

LIVE

TESS HOME

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BROWSE DICT SEARCH OG

TOP

HELP

PREVIST CURR LIST

NEXT LIST FIRST DOC PREY DOC NEXT DOC

LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

#### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER	STRUCTURED FREE FORM BROWSE DICT SEARCH O	G BOTTOM HELP PREVLIST CURR LIST
NEXT LIST FIRST DOC	PREV DOC NEXT DOC LAST DOC	
Logout Please lo	gout when you are done to release	system resources allocated for you.
Start List At:	OR Jump to record:	Record 450 out of 927

ASSIGN Status TSDR **TTAB Status** (Use the "Back" button of the Internet Browser to return to TESS)

# El Tepeyac

Word Mark EL TEPEYAC

Translations The English translation of "EL TEPEYAC" in the mark is "TEPEYAC", the name of a National Park in

Mexico City.

Goods and IC 029. US 046. G & S: Cheese; Drinking yogurts; Milk products excluding ice cream, ice milk and frozen yogurt; Yogurt; Sour cream; Chorizo; Sausages; Ham; Canned pork and beans; Canned Services

vegetables; Dried beans; Refried beans; Vegetable oils; Chile verde; Cooking oil. FIRST USE:

20080325. FIRST USE IN COMMERCE: 20080331

Standard Characters Claimed

Mark

Drawing (4) STANDARD CHARACTER MARK

Code

Serial 77978941 Number

Filing Date March 24, 2008

Current **Basis** 

1A

Original **1B** Filing Basis

**Published** 

for January 20, 2009 Opposition

Registration 3782741

Number

Date

Registration April 27, 2010

**Owner** 

(REGISTRANT) Imperial-Mexican Foods, Inc. CORPORATION FLORIDA 15420 Softwood Court

Wellington FLORIDA 33414

Type of

Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

Indicator

LIVE

TESS HOME N	lew User	STRUCTURED	FREE FORM	BROWSE DICT	SEARCH OG	Top	Hate	PREV LIST	CURR LIST	
NEXT LIST F	est Doc	Perv Doc	NEXT DOC	LAST DOC						



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

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Please logout when you are done to release system resources allocated for you. Logout

Start Jump Record 457 out of 927 to record: List At:

**TSDR ASSIGN Status** TTAB Status (Use the "Back" button of the Internet Browser to return to TESS)

## NURTURING THE LAND THAT NURTURES US



Word Mark NURTURING THE LAND THAT NURTURES US

Services

Goods and IC 029. US 046. G & S: cheeses; yogurt; beef products, namely, beef, ground beef, beef steak, beef stew, and beef bones; pork products, namely, pork, ground pork, pork ribs, pork chops, ham steaks, pork sausage, and hot dogs; sauerkraut; pickles; processed beans; and processed carrots. FIRST USE: 20040000. FIRST USE IN COMMERCE: 20040000

> IC 030. US 046. G & S: breads, bread rolls, quick bread, muffins, cookies, cakes, granola, pies and pastries. FIRST USE: 20070000. FIRST USE IN COMMERCE: 20070000

Standard Characters Claimed

Mark Drawing

(4) STANDARD CHARACTER MARK

Code

Serial Number

77645053

Filing Date January 7, 2009

Current

**Basis** 

1A

Original Filing Basis

**Published** 

5/1/2014

for

May 19, 2009

Opposition

Registration 3663238

Number

Date

Registration August 4, 2009

Owner

(REGISTRANT) Hawthorne Valley Association, Inc. CORPORATION NEW YORK 327 County Route 21C

Ghent NEW YORK 12075

Attorney of

Record

EDWARD G. GREIVE

Type of

Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

LIVE

Indicator

TESS HOME NEW USER STRUCTURED FREE FORM BRO	OWSE DICT SEARCH OG TOP HELP PREV LIST	Curr List
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAS	AST DOC	



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Heip

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSEDICT SEARCH	OG BOTTOM HELP PREVLIST CURRLIST
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC	
Logout Please logout when you are done to release	system resources allocated for you.
Start List At: OR Jump to record:	Record 458 out of 927

TSDR ASSIGN Status (Use the "Back" button of the Internet Browser to return to TESS)

#### HAWTHORNE VALLEY FARM

Word Mark HAWTHORNE VALLEY FARM

Goods and Services

IC 029. US 046. G & S: cheeses; yogurt; beef products, namely, beef, ground beef, beef steak, beef stew, and beef bones; pork products, namely, pork, ground pork, pork ribs, pork chops, **ham** steaks, pork sausage, and hot dogs; sauerkraut; pickles; processed **beans**; and processed carrots. FIRST USE: 19890000. FIRST USE IN COMMERCE: 19890000

IC 030. US 046. G & S: breads, bread rolls, quick bread, muffins, cookies, cakes, granola, pies and pastries. FIRST USE: 19980000. FIRST USE IN COMMERCE: 19980000

IC 035. US 100 101 102. G & S: retail store services featuring food products. FIRST USE: 19890000. FIRST USE IN COMMERCE: 19890000

Standard Characters Claimed

Mark

Drawing

(4) STANDARD CHARACTER MARK

Code

Serial Number

77644981

**Filing Date** 

January 7, 2009

Current

Basis

1A

Original 1A Filing Basis

**Published** 

for May 19, 2009

Opposition

Registration 3663236 Number

Registration

Date

August 4, 2009

Owner

(REGISTRANT) Hawthorne Valley Association, Inc. CORPORATION NEW YORK 327 County Route

21C Ghent NEW YORK 12075

Attorney of

Record

EDWARD G. GREIVE

Prior

 $\textbf{Registrations} \ ^{2648850}$ 

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "FARM" APART FROM THE MARK AS Disclaimer

SHOWN

Type of Mark TRADEMARK. SERVICE MARK

Register **PRINCIPAL** 

Live/Dead Indicator

LIVE

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NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alorts | News | Help

#### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSEDICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC
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Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record: Record 469 out of 927

TSDR ASSIGN Status (Use the "Back" button of the Internet Browser to return to TESS)

## FIRST STREET

**Word Mark** 

Goods and

Services

FIRST STREET

IC 029. US 046. G & S: Bacon; Beef; Broth; Butter; Canned fish; Canned fruits and vegetables; Cheese; Cheese substitutes; Chicken; Chili; Clam juice; Cole slaw; Condensed milk; Com dogs; Comed beef hash; Dips; Dried **beans**; Edible oils and edible fats; Eggs; Evaporated milk; French fried potatoes; Frozen fruits; Frozen vegetables; Fruit preserves; Fruit salads and vegetable salads; **Ham**; Jellies and jams; Margarine; Meat; Milk; Peanut butter; Pickles; Pork; Potato salad; Powdered milk; Processed coconut; Processed nuts; Processed olives; Processed potatoes; Salads except macaroni, rice, and pasta salad; Sausages; Soup mixes; Soups; Sour cream; Tomato paste; Turkey; Whipped cream; Whipped topping. FIRST USE: 20090200. FIRST USE IN COMMERCE: 20090200

Standard Characters Claimed

Mark Drawing Code

(4) STANDARD CHARACTER MARK

Trademark
Search Facility

Search Facility Classification

NUM-1ST Marks containing 1ST or the word First

**Serial Number** 

<sup>r</sup> 77495827

Filing Date

Code

June 10, 2008

Current Basis

1A

**Original Filing** 

**Basis** 

1B

Published for Opposition

February 2, 2010

Registration

Number

3776722

Registration

Date

April 20, 2010

Owner

(REGISTRANT) Smart & Final Stores LLC LIMITED LIABILITY COMPANY CALIFORNIA 600 Citadel

Drive Commerce CALIFORNIA 90040

Assignment

Recorded

ASSIGNMENT RECORDED

Attorney of Record

David A. Plumley

Type of Mark

TRADEMARK

Register

PRINCIPAL

Live/Dead

Indicator

LIVE

TESS HOME NEW USER	STRUCTURED FREE FORM	BROWSE DICT SEARCH OG	TOP HELP	PREVILIST CURR LIST
NEXT LIST FIRST DOC	PREV DOC NEXT DOC	LAST DOC		



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

#### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

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Start Jump Record 474 out of 927 List At:

to record:

TTAB Status

return to TESS)

TSDR

### OLD SCHOOL BRAND

ASSIGN Status

Word Mark OLD SCHOOL BRAND

Goods and IC 029. US 046. G & S: Bacon; Candied nuts; Cheese; Cole slaw; Dried beans; Dried fruit mixes; Dried Services fruits; Dried meat; Fruit preserves; Fruit-based snack food; Ham; Jams; Jellies; Jerky; Meat; Peanut

butter; Potato chips; Processed almonds; Processed nuts; Raisins; dried fruits. FIRST USE: 19930208.

(Use the "Back" button of the Internet Browser to

FIRST USE IN COMMERCE: 19930208

Standard Characters Claimed

Mark

(4) STANDARD CHARACTER MARK Drawing

Code

Serial 77052834 Number

Filing Date November 29, 2006

Current

1A

**Basis** Original

1A

Filing Basis

Published

for June 26, 2007

Opposition Registration Number 3289742

Registration September 11, 2007 Date

Owner

(REGISTRANT) Old School Mill, Inc. CORPORATION NORTH CAROLINA 28174 Hwy. 24-27 Albemarle

NORTH CAROLINA 28001

Disclaimer NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "BRAND" APART FROM THE MARK AS

SHOWN

Type of Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

**Affidavit** 

Text

SECT 8 (6-YR).

Live/Dead

LIVE

Indicator

TEŠŠ HOME	New User	STRUCTURED	<b>Г</b> кее Гони	Browse Dict	SEARCH OG	Top	HELP	PREV LIST	CURR LIST	
NEXT LIST	FIRST DOC	PREV DOC	NEVT DOC	Last Doc						



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | Hews | Help

#### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG Воттом HELP PREV LIST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC Logout

Please logout when you are done to release system resources allocated for you.

Start Jump Record 496 out of 927 List At:

TSDR ASSIGN Status TTAB Status (Use the "Back" button of the Internet Browser to return to TESS)

## SHURFINE

Word Mark

SHURFINE

Goods and Services

IC 029. US 046. G & S: Pre-packaged dinners consisting of primarily of meat, poultry and fish with pasta; cheese; cream cheese; processed cheese; cheese spreads; cheese substitutes; mold-ripened cheese; soft cheese; white cheese; low-fat cheese; non-fat cheese; string cheese; yogurt; butter; butter substitutes; margarine; vegetable-based spreads; Maraschino cherries; processed cherries; fruit-based pie filling; frozen fish; vegetable oils and fats; canned fish; canned oysters; chili with and without beans; beef stew; canned cooked meat; canned pork and beans; canned refried beans; canned beans; ierky; frozen meals consisting primarily of meat, poultry and/or vegetables; applesauce; canned fruits and vegetables; sauerkraut; dried fruits; canned fruits; frozen fruits; fruit-based snack foods; snack mix consisting primarily of processed fruits, processed nuts and/or raisins; instant potatoes; frozen potatoes; shortening; edible oils; edible fats; processed oils and fats; vegetable oils; non-dairy creamer; broth; bouillon; bouillon concentrates; vegetable protein bits having a bacon flavor; soups; canned soups; soup mixes; pickled fruits; pickled vegetables; processed olives; pickles; processed peppers; dried beans; frozen chicken; ham; bacon; luncheon meats; frankfurters; hot dogs; sausages; dried meat; canned tomatoes; vegetable juice for cooking; sour cream; sour cream substitutes; cottage cheese; half and half; whipping cream; peanut butter; fruit preserves; jellies; jams; marmalade; fruit-based spreads; whipped cream; whipped topping; milk; evaporated milk; powdered milk; dip; frozen vegetables; and dairy-based dips; processed nuts; raisins; potato chips; fruit-based snack food; frozen meals consisting primarily of potatoes. FIRST USE: 20050601. FIRST USE IN COMMERCE: 20050601

Standard Characters Claimed Mark

Drawing

(4) STANDARD CHARACTER MARK

Code

Serial

Number

77485529

Filing Date

May 28, 2008

Current **Basis** 

1A

1A

Original

Filing Basis

**Published** 

for

October 21, 2008

Opposition

Registration

3557357

Number Registration

Date

January 6, 2009

Owner

(REGISTRANT) Shurfine Foods, Inc. CORPORATION ILLINOIS 6700 SW Sandburg St. Tigard OREGON

97223

Attorney of

Record

Hillary A. Brooks

Prior

Registrations 0558657;0807575;1134376;AND OTHERS

Type of Mark TRADEMARK Register

PRINCIPAL

Live/Dead

Indicator

LIVE

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TOP

HELP

TESS HOME Next List First Doc

NEW USER

PREV LIST CURR LIST

PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Giossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST
NEXT LIST FIRST DOC PREY DOC NEXT DOC LAST DOC
Logout Please logout when you are done to release system resources allocated for you.

Start Jump Record 548 out of 927

to record:

TSDR

**ASSIGN Status** 

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)

## CORRADO'S

Word Mark CORRADO'S

Goods and Services

IC 029. US 046. G & S: cheese products, namely, whole-milk and part-skim milk mozzarella, and whole-milk and part-skim milk ricotta; processed vegetables, namely, canned straw mushroom; canned beans, namely, red kidney beans, cannalinni beans, and chick peas; and, processed tomato products, namely, peeled tomatoes, crushed tomatoes, tomato puree, tomato paste; appetizers and condiments, namely, black olive pate, roasted peppers, and bottled and canned ripe olives; cooking and salad oils, namely, virgin olive oil; corn oil, blended oil, and salad oil; meat products, namely, packaged meats, chicken parts, bacon bits, smoked and cured hams, sopresatta sweet, sopresatta hot, cappicola sweet, cappicola hot, Milano salami, and nostrano salami. FIRST USE: 19730102. FIRST USE IN COMMERCE: 19730102

IC 031. US 001 046. G & S: goods for landscaping, namely, living plants, seedlings, sod, live trees and bushes, mulch, top soil, raw bark, flower seeds and bulbs, live flowering plants, grass seed, wreaths of dried flowers and cut live flowers; cut Christmas trees; produce, namely, fresh fruits and vegetables; and, fresh wine grapes. FIRST USE: 19730102. FIRST USE IN COMMERCE: 19730102

(CANCELLED) IC 032. US 045 046 048. G & S: [ spring water; mineral water; apple juice beverages and sweet cider; seltzer water; and, fruit juices and fruit-flavored seltzer water ]. FIRST USE: 19730102. FIRST USE IN COMMERCE: 19730102

IC 035. US 100 101 102. G & S: retail store featuring wine and beer-making equipment. FIRST USE: 19730102. FIRST USE IN COMMERCE: 19730102

Standard Characters Claimed

Mark

Drawing

(4) STANDARD CHARACTER MARK

Code

Serial Number

76630310

Filing Date

February 3, 2005

Current

1A

Basis

.,

1A

Original

Filing Basis

**Published** 

for

May 30, 2006

Opposition

Change In

Registration CHANGE IN REGISTRATION HAS OCCURRED

Registration

Number

3131690

Registration

Date

August 22, 2006

Owner

(REGISTRANT) CORRADO'S SPECIALTY GOODS, INC. CORPORATION NEW JERSEY 1578 Main

Avenue Clifton NEW JERSEY 07011

Attorney of

Record

Siegmar Silber

Prior Registrations

1866095;1883758;1925622;1932689;AND OTHERS

Type of Mark TRADEMARK. SERVICE MARK

Register

PRINCIPAL-2(F)

**Affidavit** 

Text

SECT 15. PARTIAL SECT 8 (6-YR).

Other Data

Application incorporates by reference the consent from Mr. Peter Corrado by which consent the

surname is used in the mark hereof.

Live/Dead

Indicator

LIVE

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG TOP HELP PREV LIST CURR LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG Воттом Hali PREV LIST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

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Start Jump List At: Record 556 out of 927 to record:

TSDR

**ASSIGN Status** 

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)



Word Mark UNCLE PAULY

Goods and Services

IC 029. US 046. G & S: Cheese, namely whole-milk and part-skim milk mozzarella, and whole-milk and part-skim milk ricotta; processed vegetables, namely, canned straw mushroom; canned beans; including red kidney beans, cannalinni beans, and chick peas; and, processed tomato products, namely, peeled tomatoes, crushed tomatoes, tomato puree, tomato paste; appetizers and condiments, namely, black olive pate, roasted peppers, and bottled and canned ripe olives; cooking and salad oils, including virgin olive oil, corn oil, blended oil, and salad oil; meat, namely, packaged meats, chicken parts, bacon bits, smoked and cured hams, sopresatta sweet, sopresatta hot, cappicola sweet, cappicola hot, Milano salami, and nostrano salami. FIRST USE: 20041102. FIRST USE IN COMMERCE: 20041102

IC 030. US 046. G & S: baked goods and bakery products, namely breads, hot dog and hamburger rolls, plain and flavored bread crumbs, pastries, pies, cookies, panettones, eclairs, candy, marzipan, icing, and chocolate chips; ice cream and frozen yogurt; cereals, prepared foods, and sauces, namely breakfast cereals, corn flakes, granola, rice, instant rice, pasta, macaroni, spaghetti, gnocchi, tomato sauce, homestyle spaghetti sauce, marinara sauce, ketchup, pizza sauce, hot sauce, whole and sliced garlic in oil, capers, sundried tomato pesto, red pepper pesto, and Genovese pesto; spices, namely all-spice, whole and ground anise, arrowroot, dried basil, bay leaves, barbecue seasoning, whole caraway seeds, whole and ground celery seeds, celery flakes, celery salt, chili powder, cinnamon sticks, ground cinnamon, whole and ground cloves, whole and ground corriander, cream of tartar, whole and ground cumin, curry powder, whole dill seed, dill weed, whole and ground fennel, whole and ground ginger, granulated and minced garlic, garlic powder, garlic salt, chopped garlic, Italian seasoning, lemon pepper, whole and ground marjoram, mint leaves, whole and ground mustard, meat tenderizer, whole and ground nutmeg, granulated and chopped onion, onion powder, minced onion, onion salt, oregano, Spanish paprika, parsley flakes, whole and ground black pepper, course black pepper, whole and ground white

pepper, cayenne pepper, crushed red pepper, ground red pepper, pickling spice, poultry seasoning, poppy seeds, rosemary, rubbed sage, whole and ground sage, sesame seed, mixed dehydrated vegetables, tarragon leaves, thyme leaves and ground thyme, and turmeric; vinegars, namely balsamic vinegar. FIRST USE: 20041102. FIRST USE IN COMMERCE: 20041102

Mark

Drawing Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design

02.01.20 - Bakers (men); Butchers (men); Chefs (men); Men, butchers, chefs, and bakers

Search

02.01.31 - Men, stylized, including men depicted in caricature form

Code

09.05.06 - Chefs Hat

11.01.01 - Spoons

Serial Number

76632966

Filing Date March 10, 2005

Current

1A **Basis** 

Original

1A Filing Basis

**Published** 

for December 6, 2005

Opposition

Registration 3105712

Number

Registration June 20, 2006

Date

Owner

(REGISTRANT) CORRADO'S SPECIALTY GOODS, INC. CORPORATION NEW JERSEY 1578 Main

Avenue Clifton NEW JERSEY 07011

Attorney of

Record

Siegmar Silber

of Mark

Description The color(s) Red, Green, Yellow, Peach, Gray, White and Black is/are claimed as a feature of the mark. The colors Red, White and Green appear in stripes on the chefs apron. The color Gray appears on the chefs neckerchief and shoes. The color Peach appears in the chefs face and hands. The color Yellow appears on the spoon being held by the chef. The color White appears in the chefs hat and shirt. The color black appears in the chefs hair, mustache and eyes. The literal element of the mark, which appears in subscript, consists of the term UNCLE PAULY.

Type of

TRADEMARK

Mark Register

**PRINCIPAL** 

**Affidavit** 

SECT 15. SECT 8 (6-YR).

Text

Live/Dead LIVE

Indicator

TESS HOME **NEW USER** 

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BROWSE DICT

SEARCH OG

Top

HELP

PREVIUST CURRILIST

Next List

FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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Start Jump Record 562 out of 927 List At: to record:

TSDR ASSIGN Status TTAB Status (Use the "Back" button of the Internet Browser to return to TESS)

### CALABRIATANO

Word Mark CALABRIATANO

Services

Goods and IC 029. US 046. G & S: cheese products, namely, whole milk and part-skim milk mozzarella, and wholemilk and part skim milk ricotta; processed vegetables, namely, canned straw mushroom; canned beans, including red kidney beans and cannalinni beans; canned chick peas; processed tomato products, namely, peeled tomatoes, crushed tomatoes, tomato puree, tomato paste; appetizers and condiments, namely, black olive pate, roasted peppers, and bottled and canned ripe olives; cooking and salad oils, including virgin olive oil; corn oil, blended oil, and salad oil; meat, including packaged meats, chicken parts, bacon bits, smoked and cured hams, sopresatta sweet salami, sopresatta hot salami, cappicola sweet ham, cappicola hot ham, Milano salami, and country-style salami. FIRST USE: 20041115. FIRST USE IN COMMERCE: 20041115

Standard Characters Claimed

Mark

**Drawing** 

(4) STANDARD CHARACTER MARK

Code

Serial

76634320

Number

Filing Date March 25, 2005

Current

1A

**Basis** 

Original

Filing Basis

**Published** 

for

January 10, 2006

Opposition

Registration 3075395

Number

Registration April 4, 2006

Date

Owner

(REGISTRANT) CORRADO'S SPECIALTY GOODS, INC. CORPORATION NEW JERSEY 1578 Main

Avenue Clifton NEW JERSEY 07011

Attorney of

Record

Siegmar Silber

Type of

Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

**Affidavit** 

Text

SECT 15. SECT 8 (6-YR).

Live/Dead

Indicator

LIVE

TESS HOME NEW USER STRUCTURED FREE F	ORM Browse DICT SEARCH OG	Top HELP PREVINIT CURR LIST
NEXT LIST FIRST DOC PREV DOC NEXT	Doc LAST Doc	



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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Logout Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record: Record 686 out of 927

TSDR ASSIGN Status

TTAB Status

( Use the "Back" button of the Internet Browser to

return to TESS)



Word Mark Goods and

Services

THERE'S NO PLACE LIKE HOME HOMEPLACE

(CANCELLED) IC 029. US 046. G & S: processed apples, applesauce, processed apricots, processed asparagus, bacon, baked **beans**, dried **beans**, processed **beans**, processed beets, bologna, broth, butter, peanut butter, fruit-based fillings for cakes and pies, cheese, cheese and cracker combinations, cheese food, cheese spreads, maraschino cherries, processed cherries, chicken, chicken and dumplings, chili with or without **beans**, potato chips, flaked coconut, cooking oil, cranberry sauce, cream, whipping cream, non-dairy creamer, dairy products (excluding ice cream, ice milk and frozen yogurt), dairy-based food beverages, snack food dips (excluding salsa and other sauces used as dips), edible oil, frozen and packaged entrees consisting primarily of meat, fish, poultry, or vegetables, fish, vegetable-based food beverages, meat Frankfurters, French fried potatoes, canned, dried and frozen fruits, fresh sliced and cut fruits, unflavored and unsweetened gelatins, gherkins, **ham**, comed beef hash, meat hot dogs, jams, jellies, luncheon meats, margarine, marmalade, meat-based spreads, milk, processed mushrooms, processed nuts, processed olives, onion rings, processed onions, tomato paste, processed peaches, processed peppers, pickles, processed pimentos, pork rinds, instant potatoes, fruit preserves, sauerkraut, seafood, shortening, soup mixes, soups, sour cream, tomato puree, processed

(CANCELLED) IC 030. US 046. G & S: bagels, bakery goods, mixes for making bakery goods, barbecue sauce, biscuits, bread, breakfast cereals, buns, cake mixes, candy, candy coated popcorn, caramel popcorn, caramels, cereal based snack food, cheese flavored puffed corn snacks, cheese sauce, chili powders, chocolate chips, corn chips, tortilla chips, confectionery chips for baking, hot chocolate, chocolate covered nuts, chocolate powder, chocolate syrup, chocolate topping, seasoned coating for meat, fish, or poultry, cocoa, coffee, cookies, com dogs, corn meal, corn syrup, crackers, custard-based fillings for cakes and pies, Danish pastries, doughnuts, non-essential oil extracts used as

tomatoes, cut and sliced vegetables. FIRST USE: 19980723. FIRST USE IN COMMERCE: 19980723

flavoring, flour, frosting mixes, fruit pies, flavored and sweetened gelatins, gingerbread, granola-based snack bars, gravies, gravy mixes, grits, hot sauce, ketchup, lasagna, macaroni, macaroni and cheese, maple syrup, marshmallow topping, marshmallows, mayonnaise, meat pies, candy mints, muffins, mustard, noodles, oatmeal, rolled oats, pancake mixes, pancake syrup, pasta, pepper (spice), pickle relish, pies, pot pies, pizza, pizza crust, popped popcorn, pretzels, puffed corn snacks, rice, salad dressings, salsa, salt, pizza sauce, soy sauce, spaghetti sauce, tartar sauce, wheat-based snack foods, spaghetti, spaghetti and meatballs, spices, sugar, tea, tea-based beverages with fruit flavoring, vinegar, and waffles. FIRST USE: 19971107. FIRST USE IN COMMERCE: 19971107

Mark

Drawing Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design

07.01.04 - Detached house

Search

07.11.09 - Brick walls; Fences (including barbed wire and chain link); Garden equipment, fencing; Gates;

Code Walls

24.09.07 - Advertising, banners; Banners

26.03.02 - Ovals, plain single line; Plain single line ovals 26.03.13 - Ovals, exactly two (not concentric); Two ovals

26.03.17 - Concentric ovals; Concentric ovals and ovals within ovals; Ovals within ovals; Ovals,

concentric

26.03.28 - Miscellaneous designs with overall oval shape, including amoeba-like shapes and irregular

ovals; Oval shape (miscellaneous overall shape) 27.03.05 - Objects forming letters or numerals

Serial

Number

75370273

1A

**Filing Date** 

October 8, 1997

Current

**Basis** 

Original

1B Filing Basis

**Published** 

for

July 21, 1998

Opposition

Number

Registration 2322217

Registration

Date

February 22, 2000

Owner

(REGISTRANT) Fraley, Henry M., Jr. INDIVIDUAL UNITED STATES 100 Creekside Drive Georgetown

KENTUCKY 40324

Attorney of

Record

**BRUCE A TASSAN** 

Description

of Mark

The stippling is a feature of the mark and not intended to indicate color.

Type of

Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead Indicator

**DEAD** 

Cancellation

Date

November 25, 2006

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NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC
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Start List At: OR Jump to record: Record 692 out of 927

TSDR ASSIGN Status | TTAB Status | (Use the "Back" button of the Internet Browser to return to TESS)

#### **Typed Drawing**

Word Mark WESTERN VALLEY

Goods and Services

(CANCELLED) IC 029. US 046. G & S: canned fruits, canned fruit cocktail, cut and/or sliced canned vegetables, canned applesauce, frozen fruits, frozen vegetables, fruit preserves, applebutter, processed olives, refried **beans**, canned chili, canned processed pimentos, shortening, evaporated milk, processed cheese, cheese spreads, dairy-based food dips, pickles, margarine, bacon, salami, pickled peppers, canned **ham**, bologna, frankfurters, cooking oils, salad oils, jelly, peanut butter, dried **beans**, canned tuna, canned pork and **beans** and dry milk, tomato puree and tomato paste. FIRST USE: 19700423. FIRST USE IN COMMERCE: 19700423

(CANCELLED) IC 030. US 046. G & S: refrigerated biscuits, black pepper, tea, tomato sauce, pickle relishes, coffee, pancake mix, spaghetti sauce, salt, catsup, vinegar, taco sauce, barbecue sauce, macaroni-cheese, waffle/pancake syrup, mustard, rice, and chili sauce, salad dressings and mayonnaise. FIRST USE: 19700423. FIRST USE IN COMMERCE: 19700423

(CANCELLED) IC 031. US 001 046. G & S: canned and dry dog food and unpopped popcorn. FIRST USE: 19700423. FIRST USE IN COMMERCE: 19700423

(CANCELLED) IC 032. US 045 046 048. G & S: tomato juice, carbonated soft drinks, canned fruit nectars, prune juice, frozen orange juice concentrate, orange juice, canned fruit juices, apple juice, canned grape juice, fountain syrups for making soft drinks and frozen lemonade concentrate. FIRST USE: 19700423. FIRST USE IN COMMERCE: 19700423

Mark Drawing Code

(1) TYPED DRAWING

Serial Number

75317247

Filing Date

June 30, 1997

Current

http://tmsearch.uspto.gov/bin/showfield?f=doc&state=4805:uydzm1.2.692

**Basis** 1A

Original

1A Filing Basis

**Published** 

for February 1, 2000

Opposition

Registration Number

2384459

Registration

Date

September 12, 2000

Owner

(REGISTRANT) WESTERN FAMILY FOODS, INC. CORPORATION OREGON 6700 S.W. SANDBURF STREET TIGARD OREGON 972231870

**Assignment** 

Recorded

ASSIGNMENT RECORDED

Attorney of

Record

DAVID P COOPER

**Prior** 

Registrations 1990968

Type of Mark TRADEMARK Register **PRINCIPAL** 

Live/Dead

Indicator

Date

Cancellation June 16, 2007

**DEAD** 

TESS HOME NEW USER	STRUCTURED FREE FORM	BROWSEDICT SEARCH OG	TOP HELP	PREV LIST CURR LIST
NEXT LIST FIRST DOC	PREV DOC NEXT DOC	LAST DOC		



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

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Start Jump Record 701 out of 927 List At: to record:

**TSDR ASSIGN Status** TTAB Status ( Use the "Back" button of the Internet Browser to return to TESS)



ALL KITCHENS Word Mark

Goods and Services

(CANCELLED) IC 029. US 046. G & S: canned, frozen, freeze dried and packaged foods, namely, anchovies, green beans, wax beans, refried beans, beets, carrots, chiles, corn, jalapenos, mixed vegetables, onion rings, olives, canned onions, cocktail onions, dehydrated onions, frozen onions, peas, peppers, stuffed peppers, pickles, relish, pork and beans, pumpkin, rhubarb, sauerkraut, spinach, squash, sweet potatoes, yams, tomatoes, beef, canned beef, ground beef, hot dogs, lamb, liver, pureed meat, meatballs, pork, processed pork barbecue, breaded pork, cubed pork, ham, bacon, pork sausage, turkey, veal, salmon, shellfish, crab, oysters, scallops, lobster, apple butter, butter, cheese, [ coconut, corn syrup, grated cheese ], margarine, vegetable oil, shortening, olive oil, pimentos, processed meats and vegetables for use as pizza toppings, soups, cranberry sauce, dairy based dips, egg nog, dry eggs, jellies, jams, condensed milk, aseptic milk, dry milk, evaporated milk, mousse milk, fruit based fillings for cakes and pies, sour cream, citrus fruit cut in sections, fruit cocktail, fruit for salads, mixed fruit, cut fruit for use as pizza toppings, fruit sauce, canned fruit, frozen fruit, processed mandarin oranges, apples, apricots, artichokes, asparagas, avocado, bamboo shoots, blueberries, cabbage, cherries, grapes, mushrooms, processed nuts, peaches, pears, peanut butter, pineapple, plums, raisins, and edible processed sunflower seeds. FIRST USE: 19831231. FIRST USE IN COMMERCE: 19831231

Mark

Drawing Code

(5) WORDS, LETTERS, AND/OR NUMBERS IN STYLIZED FORM

Serial Number

75184423

Filing Date October 21, 1996 Current

1A

Basis

Original

1A Filing Basis

**Published** 

for

January 20, 1998

Opposition

Registration 2150339 Number

Registration

Date

April 14, 1998

Owner

(REGISTRANT) ALL KITCHENS, INC. CORPORATION DELAWARE 209 MAIN STREET BOISE IDAHO

83702

(LAST LISTED OWNER) PROGRESSIVE GROUP ALLIANCE, LLC LIMITED LIABILITY COMPANY

DELAWARE 12500 WEST CREEK PARKWAY RICHMOND VIRGINIA 23238

Assignment

Recorded

ASSIGNMENT RECORDED

Attorney of

Record

PAUL F. KILMER

Description

of Mark

The drawing is lined for the color green.

Type of

Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

**Affidavit** 

**Text** 

SECT 15. SECT 8 (6-YR).

Live/Dead

**DEAD** Indicator

Date

Cancellation January 17, 2009

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Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

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Start List At:

Jump to record:

Record 703 out of 927

TSDR

**ASSIGN Status** 

TTAB Status

( Use the "Back" button of the Internet Browser to

return to TESS)



Word Mark KITCHEN VALUE

Goods and Services

(CANCELLED) IC 029. US 046. G & S: canned, frozen, freeze dried and packaged foods, namely, anchovies, green beans, wax beans, refried beans, beets, carrots, chiles, corn, jalapenos, mixed vegetables, onion rings, olives, canned onions, cocktail onions, dehydrated onions, frozen onions, peas, peppers, stuffed peppers, pickles, relish, pork and beans, pumpkin, rhubarb, sauerkraut, spinach, squash, sweet potatoes, yams, tomatoes, beef, canned beef, ground beef, hot dogs, lamb, liver, pureed meat, meatballs, pork, processed pork barbecue, breaded pork, cubed pork, ham, bacon, pork sausage, turkey, veal, salmon, shellfish, crab, oysters, scallops, lobster, apple butter, butter, cheese, coconut, corn syrup, grated cheese, margarine, vegetable oil, shortening, olive oil, pimentos, processed meats and vegetables for use as pizza toppings, soups, cranberry sauce, dairy based dips, egg nog, dry eggs, jellies, jams, condensed milk, aseptic milk, dry milk, evaporated milk, mousse milk, fruit based fillings for cakes and pies, sour cream, citrus fruit cut in sections, fruit cocktail, fruit for salads, mixed fruit, cut fruit for use as pizza toppings, fruit sauce, canned fruit, frozen fruit, processed mandarin oranges, apples, apricots, artichokes, asparagus, avocado, bamboo shoots, blueberries, cabbage, cherries, grapes, mushrooms, processed nuts, peaches, pears, peanut butter, pineapple, plums, raisins, and edible processed sunflower seeds. FIRST USE: 19831231, FIRST USE IN COMMERCE: 19831231

Mark Drawing

(5) WORDS, LETTERS, AND/OR NUMBERS IN STYLIZED FORM

Code Serial

75184421

Number Filing Date

October 21, 1996

Current

http://tmsearch.uspto.gov/bin/showfield?f=doc&state=4805:uydzm1.2.703

Basis

1A

Original

Filing Basis 1A

**Published** 

for

January 20, 1998

Opposition

Change In Registration

CHANGE IN REGISTRATION HAS OCCURRED

Registration

Number

2150338

Registration

Date

April 14, 1998

Owner

(REGISTRANT) ALL KITCHENS, INC. CORPORATION DELAWARE 209 MAIN STREET BOISE IDAHO

83702

Assignment Recorded

ASSIGNMENT RECORDED

Attorney of

PAUL F KILMER

Record

Type of TRADEMARK

Mark Register

ain

Live/Dead

**PRINCIPAL** 

Indicator

DEAD

Cancellation

Date

January 15, 2005

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NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

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Start Jump Record 704 out of 927 List At: to record:

**TSDR** 

**ASSIGN Status** TTAB Status

(Use the "Back" button of the Internet Browser to

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#### Typed Drawing

Word Mark FINE FARE #

Services

Goods and IC 003. US 001 004 006 050 051 052. G & S: laundry and/or dish detergent, all purpose cleaning preparations, laundry bleach and fabric softener for domestic use, household detergent, bleach. FIRST USE: 19740100. FIRST USE IN COMMERCE: 19740100

> (CANCELLED) IC 008. US 023 028 044. G & S: [ razor blades and table flatware, namely, forks, knives and spoons ]. FIRST USE: 19850500. FIRST USE IN COMMERCE: 19850500

IC 016. US 002 005 022 023 029 037 038 050. G & S: paper coffee filters, disposable diapers, plastic refuse and sandwich bags, plastic wrap, paper towels, toilet paper, paper napkins and facial tissue. FIRST USE: 19760000. FIRST USE IN COMMERCE: 19760000

IC 029. US 046. G & S: frozen vegetables, canned vegetables, canned fruit, fruit and/or nut and/or whipped toppings, poultry, fish fillets, pork, frozen and/or dried fruit, milk and milk substitutes, jellies and jams, peanut butter, pickles, processed olives, processed beans, chili, processed potatoes, potato chips, sandwich spread, soup, tomato paste, margarine, salad dressing, salad and cooking oil, vegetable shortening, mayonnaise, instant nondairy creamer, butter and cheese, frozen turkeys, pasteurized process cheese food, and processed meat products, namely, sliced corned beef, smoked, sliced chicken, turkey, ham, and beef. FIRST USE: 19530000. FIRST USE IN COMMERCE: 19530000

IC 030. US 046. G & S: flour, waffles, bakery goods, marshmallows, processed cereal, cocoa, coffee, sauces, namely, spaghetti, picante, chili, worcestershire and steak, vinegar, crackers, stuffing mixes containing bread, cookies, bread, honey, pasta, relish, packaged meals consisting primarily of pasta or rice, spices, sugar, tea, pancake syrup, rice, pastries, rolls, artificially fruit flavored instant food, beverage not being dairy or vegetable or whey based, macaroni and cheese, and macaroni and cheese dinner. FIRST USE: 19800800. FIRST USE IN COMMERCE: 19800800

IC 031. US 001 046. G & S: dog food, cat food, cat litter and unpopped popcom. FIRST USE: 19920300. FIRST USE IN COMMERCE: 19920300

IC 032. US 045 046 048. G & S: fruit and vegetable juices, soft drinks, spring and drinking water. FIRST USE: 19860400. FIRST USE IN COMMERCE: 19860400

IC 035. US 100 101 102. G & S: franchising, namely, offering and providing technical assistance in connection with the establishment and operation of grocery stores. FIRST USE: 19761100. FIRST USE IN COMMERCE: 19761100

Mark

**Drawing** 

(1) TYPED DRAWING

Code

Serial

75177726

Number

Filing Date October 7, 1996

Current

**Basis** 

1A

Original

1A Filing Basis

**Published** 

for

April 21, 1998

Opposition

Change In

CHANGE IN REGISTRATION HAS OCCURRED Registration

Registration 2336971

Number

Registration April 4, 2000

Date

Owner

(REGISTRANT) Retail Grocers Group, Inc. CORPORATION NEW YORK 455 16th Street Carlstadt NEW **JERSEY 07072** 

Attorney of

Record

Vanessa A. Ignacio, Esq.

Type of

Mark

TRADEMARK. SERVICE MARK

Register

**PRINCIPAL** 

**Affidavit** 

Text

SECT 15. SECT 8 (6-YR). PARTIAL SECTION 8(10-YR) 20100125.

Renewal

1ST RENEWAL 20100125

Other Data Registration is limited to the area consisting of te states of New York, New Jersey, Pennsylvania, and

Connecticut. Concurrent Use Proceeding No. 1123 with Registration Nos. 1,814,631; 1,283,524;

1,244,703; 1,151,834; 1,142,953; 1,059,468; 1,022,427; 988,000; and 988,721.

Live/Dead

Indicator

LIVE

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Start Jump List At: to record:

Record 705 out of 927

**TSDR** 

ASSIGN Status

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)

#### Typed Drawing

Word Mark KINGSTON #

Services

Goods and IC 029. US 046. G & S: margarine, butter, cheese sauce, cream cheese, sour cream, cottage cheese, yogurt, onion dip, milk, eggs, coconut flakes, applesauce, canned fruits, fruit-based pie filling, fruit cocktail, cranberry sauce, canned vegetables, soups, instant potatoes, tunafish, fish, raisins, dates. dried apricots, vegetable oil, corn oil, sunflower oil, canola oil, shortening, maraschino cherries, whipped toppings, chili, canned pork and beans, refried beans, processed peppers, pickles, comed beef hash, beef stew, olives, jellies, fruit-based spreads, fruit preserves, peanut butter, processed peanuts, processed cashews, processed pecans, processed almonds, processed walnuts, processed mixed nuts, evaporated milk, instant milk, non-dairy creamer, beef, chicken, turkey, ham, bacon, hot dogs, sausage and luncheon meats, tomato paste and fruit based snacks. FIRST USE: 19910308. FIRST USE IN COMMERCE: 19910308

Mark

Drawing

(1) TYPED DRAWING

Code

Serial Number

75166571

Filing Date

September 16, 1996

Current

Basis

1A

Original

Filing Basis

1A

Published

for

July 1, 1997

Opposition

Registration Number

2099287

Registration September 23, 1997

Date

Owner

(REGISTRANT) KINGSTON MARKETING COMPANY CORPORATION ILLINOIS 7711 Gross Point Road

Skokie ILLINOIS 600772697

Attorney of

Record

CAROL A. GENIS,

Type of

Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

**Affidavit** 

Text

SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20071023.

Renewal

1ST RENEWAL 20071023

Live/Dead

LIVE

Indicator

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Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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Record 715 out of 927

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### HSIN TUNG YANG

Word Mark HSIN TUNG YANG

Translations The English translation of the Chinese wording on the drawing is as follows; "new", "east" and "sun."

Goods and Services

IC 029. US 046. G & S: meat products; namely, smoked and cured beef, canned beef, smoked and cured pork, canned pork, marinated meat, ham and sausage; canned foods; namely, seafood, fish, poultry, vegetables, eggs and beancurd; dried foods; namely, vegetables, legumes, fruits, melon seeds, beancurd, and nuts; and pickles, unflavored and unsweetened gelatins. FIRST USE: 19660000. FIRST USE IN COMMERCE: 19760000

IC 030. US 046. G & S: dry foods; namely, roselle (dried flowers for herbal tea), rice and noodles; seasonings; namely, pepper, chili powder and mixed spices; sauces; namely, shrimp, chili, bean, garlic and sesame; bakery items; namely, pastries and cookies; candies; and tea leaves. FIRST USE: 19660000. FIRST USE IN COMMERCE: 19760000

Mark

Drawing

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Code

Design

01.05.01 - Sun, rising or setting (partially exposed or partially obstructed); Sunrise

Search Code 01.15.06 - Advertising, skywriting; Clouds; Fog

26.07.21 - Diamonds that are completely or partially shaded

26.07.28 - Diamond shapes (miscellaneous overall shape); Miscellaneous designs with overall diamond shape, including letters forming or comprising a diamond

26.17.01 - Bands, straight; Bars, straight; Lines, straight; Straight line(s), band(s) or bar(s)

26.17.05 - Bands, horizontal; Bars, horizontal; Horizontal line(s), band(s) or bar(s); Lines, horizontal

28.01.03 - Asian characters; Chinese characters; Japanese characters

Serial Number

74262269

Filing Date

April 3, 1992

Current Basis

1A

Original

1A Filing Basis

Published

for

November 2, 1993

Opposition

Registration

Number

1818049

Registration

Date

January 25, 1994

Owner

(REGISTRANT) MESE HSIN TUNG YANG FOODS COMPANY CORPORATION CALIFORNIA 405

South Airport Boulevard South San Francisco CALIFORNIA 94080

(LAST LISTED OWNER) MAI, SU WUAN LEE INDIVIDUAL UNITED STATES 405 SOUTH AIRPORT

BOULEVARD SOUTH SAN FRANCISCO CALIFORNIA 94080

**Assignment** 

Recorded

ASSIGNMENT RECORDED

Attorney of

Record

JAMES E ROSINI

Prior

Registrations 1238608;1271957;1609231

Description

of Mark

Color is not claimed as a feature of the mark.

Type of Mark TRADEMARK

Register

**PRINCIPAL** 

**Affidavit** 

Text

SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20140131.

Renewal

2ND RENEWAL 20140131

Live/Dead

Indicator

LIVE

TESS HOME	New User	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Top	HELP	PREV LIST	CURR LIST
Next List	First Doc	PREV DOC	Next Doc	LAST DOC					



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

NEW USER STRUCTURED FREE FORM BROWSEDICT SEARCH OG TESS HOME Воттом Hale PREVIUST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC Logout

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Start Jump List At: to record:

Record 757 out of 927

TSDR

**ASSIGN Status** TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)

### Typed Drawing

Word Mark CORRADO'S

Goods and Services

(CANCELLED) IC 029. US 046. G & S: cheese products, namely whole-milk and part-skim milk mozarella, and whole-milk and part-skim milk ricotta; processed vegetables, namely canned straw mushroom; canned beans, namely red kidney beans, cannalinni beans, and chick peas; and, processed tomato products namely peeled tomatoes, crushed tomatoes, tomato puree, tomato paste: appetizers and condiments, namely black olive pate, roasted peppers, and bottled and canned ripe olives; cooking and salad oils, namely virgin olive oil; corn oil, blended oil, and salad oil; meat products, namely packaged meats, chicken parts, bacon bits, smoked and cured hams, sopresatta sweet, sopresatta hot, cappicola sweet, cappicola hot, milano salami, and nostrano salami. FIRST USE: 19730102. FIRST USE IN COMMERCE: 19730102

Mark

Drawing Code

(1) TYPED DRAWING

Serial

Number

74520072

Filing Date

May 2, 1994

Current

1A

**Basis** 

Original Filing Basis

1A

**Published** 

for

Number

July 18, 1995

Opposition

Registration

1925622

Registration

October 10, 1995

Date

Owner

(REGISTRANT) CORRADO'S SPECIALTY GOODS, INC. CORPORATION NEW JERSEY 1578 Main

Avenue Clifton NEW JERSEY 07011

Attorney of

Record

Siegmar Silber

Prior

Registrations 1866095

Type of Mark TRADEMARK

Register

PRINCIPAL-2(F)

Live/Dead

**DEAD** 

Indicator

TESS HOME

Cancellation July 20, 2002

Date

New User STRUCTURED FREE FORM BROWSE DICT SEARCH OG HELP TOP PREV LIST CURR LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | Mews | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

STRUCTURED FREE FORM BROWSE DICT SEARCH OG Воттом PREV LIST CURR LIST Halip NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Please logout when you are done to release system resources allocated for you. Logout

OR Jump Start Record 760 out of 927 List At:

**ASSIGN Status** TSDR TTAB Status (Use the "Back" button of the Internet Browser to return to TESS)

### Typed Drawing

Word Mark VIDA LATINA

Translations The English translation of "VIDA LATINA" is "Latin life".

Services

IC 029. US 046. G & S: fruits and vegetables; namely, black beans, pinto beans, soy beans, red pepper, yuca, and plantains; croquettes consisting of a flour or com batter with ham, pork, or cheese; [ milk; ] cheeses; meats; namely, ham, pork, and beef; [ and olive oil ]. FIRST USE: 19940400. FIRST USE IN COMMERCE: 19940400

IC 030. US 046. G & S: rice and mojo criollo (a blend of spices); tamales made of beef or pork;. FIRST USE: 19940400. FIRST USE IN COMMERCE: 19940400

Mark

Drawing

(1) TYPED DRAWING

Code

Serial 74506770

Number

Filing Date March 29, 1994

Current

1A **Basis** 

Original

1B Filing Basis

**Published** 

for January 10, 1995

Opposition

Registration 2077821 Number

Registration July 8, 1997

Date

Owner

(REGISTRANT) Sysco Corporation CORPORATION DELAWARE 1390 Enclave Parkway Houston

TEXAS 770772027

Attorney of

Record

Nathan C. Belzer

Type of

Mark

TRADEMARK

Register

**PRINCIPAL** 

Affidavit

Text

SECT 15. SECT 8 (6-YR). SECTION 8(10-YR) 20070724.

Renewal

1ST RENEWAL 20070724

Live/Dead

Indicator

LIVE

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG TOP HELP PREV LIST CURR LIST
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alarts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record: Record 790 out of 927

TSDR ASSIGN Status (Use the "Back" button of the Internet Browser to return to TESS)

### Typed Drawing

Word Mark COUNTRY MANOR

Goods and Services (CANCELLED) IC 029. US 046. G & S: eggs; potato chips and potato sticks; frozen crinkle cut and shoestring potatoes; fruit jellies and preserves; applesauce; fruit cocktail; canned vegetables; namely, beans, beets, corn, peas and tomatoes; ham and sauerkraut; can milk; butter; and margarine. FIRST USE: 19660000. FIRST USE IN COMMERCE: 19660000

(CANCELLED) IC 030. US 046. G & S: catsup, mustard; salad dressing; and syrup. FIRST USE: 19840600. FIRST USE IN COMMERCE: 19840600

(CANCELLED) IC 031. US 046. G & S: cat and dog food. FIRST USE: 19840000. FIRST USE IN COMMERCE: 19840000

(CANCELLED) IC 032. US 045. G & S: fruit juices and fruit drinks and cranberry juice cocktail. FIRST USE: 19890000. FIRST USE IN COMMERCE: 19890000

Mark

**Drawing** (1) TYPED DRAWING

Code

Serial 74148126

Filing Date March 15, 1991

Current Basis 1A

Original Filing Basis

1A

Published

for March 24, 1992

Opposition

Registration 1694651

Number

Registration

June 16, 1992 Date

Owner

(REGISTRANT) P&C FOOD MARKETS, INC. CORPORATION NEW YORK P.O. Box 4965 Syracuse

**NEW YORK 13221** 

**Assignment** 

Recorded

ASSIGNMENT RECORDED

Attorney of

Record

Donald L. Otto

Prior

0903148

Registrations

Type of Mark TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

Indicator

**DEAD** 

Cancellation

Date

December 22, 1998

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG TOP HELP PREV LIST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record:

Record 802 out of 927

TSDR A

ASSIGN Status TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)

### **Typed Drawing**

**Word Mark** 

SHONEY'S

Goods and Services

(CANCELLED) IC 003. US 001 004 006 050 051 052. G & S: [ CLEANING AND SCOURING PREPARATIONS FOR INSTITUTIONAL AND INDUSTRIAL USE - NAMELY, DETERGENT FOR WASHING DISHES, GLASS CLEANING PREPARATION, SILVER POLISH AND TARNISH REMOVER, AND CLEANING AND DESCALING COMPOUND FOR DEEP FAT FRYERS ]. FIRST USE: 19800101. FIRST USE IN COMMERCE: 19800101

IC 025. US 039. G & S: SWEATSHIRTS, SWEATPANTS, SWEATERS, JACKETS, T-SHIRTS AND CAPS. FIRST USE: 19800101. FIRST USE IN COMMERCE: 19800101

IC 029. US 046. G & S: [BACON, HAMS, ] PROCESSED VEGETABLES, PROCESSED BEANS, SALAD DRESSINGS, SOUP MIXES, GRAVY [, VEGETABLE SHORTENING ] AND MAYONNAISE. FIRST USE: 19800101. FIRST USE IN COMMERCE: 19800101

IC 030. US 046. G & S: [ MUFFINS, CAKES, SEASONINGS, ] SAUCES EXCLUDING APPLESAUCE AND CRANBERRY SAUCE, [ CANDY, BISCUIT AND PANCAKE MIXES, TEA, CROUTONS, SUGAR ] AND HOT FUDGE. FIRST USE: 19800101. FIRST USE IN COMMERCE: 19800101

(CANCELLED) IC 032. US 045 046 048. G & S: [GRENADINE AND LEMONADE SYRUPS]. FIRST USE: 19800101. FIRST USE IN COMMERCE: 19800101

(CANCELLED) IC 034. US 002 008 009 017. G & S: [MATCHES AND CIGARETTE LIGHTERS]. FIRST USE: 19800101. FIRST USE IN COMMERCE: 19800101

Mark

Drawing

(1) TYPED DRAWING

Code

Serial Number

73832678

Filing Date

October 20, 1989

Current **Basis** 

1A

1A

Original Filing Basis

**Published** 

for

August 14, 1990

Opposition

Change In

Registration

CHANGE IN REGISTRATION HAS OCCURRED

Registration

Number

1620734

Registration

Date

November 6, 1990

Owner

(REGISTRANT) SHONEY'S, INC. CORPORATION TENNESSEE 1727 ELM HILL PIKE NASHVILLE

TENNESSEE 37210

(LAST LISTED OWNER) Shoney's North America Corp. CORPORATION GEORGIA Suite B-1 1717 Elm

Hill Pike NASHVILLE TENNESSEE 37210

Assignment

Recorded

ASSIGNMENT RECORDED

Attorney of

Record

Charles G. Zug

Prior

**Registrations** 1088370;1190289

Type of Mark TRADEMARK

Register

**PRINCIPAL** 

**Affidavit** 

Text

SECT 15. SECT 8 (6-YR). PARTIAL SECTION 8(10-YR) 20101105.

Renewal

2ND RENEWAL 20101105

Live/Dead

Indicator

LIVE





Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

STRUCTURED FREE FORM BROWSE DICT SEARCH OG **NEW USER** Воттом PREV LIST CURR LIST : ale

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

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Start Jump Record 864 out of 927 List At: to record:

**ASSIGN Status** 

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)



Word Mark MONARCH

Services

Goods and IC 029 030. US 046. G & S: CANNED FRUITS AND FRUIT PRESERVES, INCLUDING APPLES, APPLE BUTTER, APPLE SAUCE, APRICOTS, BLACKBERRIES, BLACKBERRY PRESERVES. BLUEBERRIES, CHERRIES, EGG PLUMS, GRAPES, GRAPEFRUIT, GRAPE MARMALADE. PEACHES, PEARS, PINEAPPLE, STRAWBERRY PRESERVES; CANNED VEGETABLES INCLUDING ASPARAGUS, BAKED BEANS, BEETS, CELERY, KIDNEY BEANS, LIMA BEANS, OKRA, PEAS. PUMPKIN, STRING BEANS, SUCCOTASH, SWEET CORN, SWEET POTATOES, TOMATOES, AND SPINACH; CANNED MEATS, INCLUDING CHICKEN, HAM, BEEF, AND BACON; CANNED SOUPS: RELISHES, INCLUDING CHILI SAUCE, GREEN AND RIPE OLIVES, RED PEPPERS, SWEET RELISH PICKLES, TOMATO CATCHUP, AND COCKTAIL CATCHUP; SPICES--NAMELY, BLACK PEPPER. CINNAMON, PREPARED MUSTARD, PAPRIKA; SALAD DRESSING AND VINEGAR. CONDENSED MILK, COFFEE; COCONUT, WALNUT MEATS, AND PEANUT BUTTER; MARSHMALLOW CREME, MAPLE SIRUP, SUGAR, FLOUR AND CEREALS-NAMELY, BARLEY, CORN MEAL, DESSERT TAPIOCA, PANCAKE FLOUR, PEARL TAPIOCA. FIRST USE: 18800000. FIRST USE IN COMMERCE: 18800000

Mark

Drawing (3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Code

Design 03.01.01 - Lions

Search 03.01.16 - Heads of cats, dogs, wolves, foxes, bears, lions, tigers

26.01.21 - Circles that are totally or partially shaded. Code

Serial 71163176

Number

Filing Date May 1, 1922

Current **Basis** 

1A

Original

1A Filing Basis

Registration 0180558

Number

Registration March 4, 1924

Date

Owner

(REGISTRANT) Reid, Murdoch & Co. CORPORATION ILLINOIS Chicago ILLINOIS

(LAST LISTED OWNER) US FOODS, INC. CORPORATION DELAWARE 9399 W. HIGGINS ROAD,

SUITE 500 ROSEMONT ILLINOIS 60018

Assignment

Recorded

ASSIGNMENT RECORDED

Attorney of

Record

Clay A. Tillack

Type of

Mark

TRADEMARK

Register

**PRINCIPAL** 

**Affidavit** 

Text

SECTION 8(10-YR) 20040319.

Renewal

3RD RENEWAL 20040319

Live/Dead

Indicator

LIVE

TESS HOME New User STRUCTURED FREE FORM BROWSEDICT SEARCH OG NEXT LIST FIRST DOC PREY DOC NEXT DOC LAST DOC

| HOME | SITE INDEX | SEARCH | eBUSINESS | HELP | PRIVACY POLICY

TOP

HELP

PREV LIST CURR LIST



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME **NEW USER** STRUCTURED FREE FORM BROWSE DICT SEARCH OG **EOTTOM** Hale PREVIST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

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Start Jump Record 897 out of 927 List At:

**ASSIGN Status** TSDR **TTAB Status** (Use the "Back" button of the Internet Browser to return to TESS)

# STOKES

Word Mark STOKES

Goods and (EXPIRED) IC 029. US 046. G & S: CANNED AND PACKAGED PREPARED FOOD PRODUCTS-Services NAMELY, WHITE BEANS WITH HAM, CHILE CON CARNE, CHILE CON CARNE WITH BEANS, BEEF

WITH BARBECUE SAUCE, AND LIMA BEANS WITH HAM. FIRST USE: 19540915. FIRST USE IN

COMMERCE: 19541102

Mark

Drawing (5) WORDS, LETTERS, AND/OR NUMBERS IN STYLIZED FORM

Code

Serial 71686233

Number

Filing Date April 25, 1955

Current **Basis** 

1A

Original

Filing Basis

Date

Amended to Current

September 30, 1957

Register

Registration 0661193

Number

Registration

Date

April 29, 1958

Owner

(REGISTRANT) STOKES CANNING COMPANY CORPORATION COLORADO 5590 HIGH STREET

**DENVER COLORADO 80216** 

Assignment

Recorded

ASSIGNMENT RECORDED

Attorney of

Record

ANDREW D SORENSEN

Type of

**TRADEMARK** 

Mark Register

SUPPLEMENTAL

Renewal

2ND RENEWAL 19980603

Live/Dead

**DEAD** 

Indicator

TESS HOME

NEW USER

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TOP

HELP

PREVIST CURR LIST

Next List

FIRST DOC PREY DOC

NEXT DOC

LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG TESS HOME HELP Воттом PREVIOUST CURRILIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

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Start Jump Record 903 out of 927 List At:

TSDR ASSIGN Status TTAB Status ( Use the "Back" button of the Internet Browser to return to TESS)



Word Mark REESE

Services

Goods and IC 029 030 032. US 046. G & S: CANNED OR BOTTLED PICKLES, \* NAMELY, CORNICHONS; \* PICKLED VEGETABLES, \* NAMELY, PICKLED MUSHROOM CAPS: \* PICKLED FRUITS. \* NAMELY. WATERMELON RIND; \* OLIVES, VINEGAR, [ EDIBLE OLIVE OIL, ] MUSTARD, SEA FOOD COCKTAIL SAUCE, HORSE RADISH SAUCE, CAPERS, ONION JUICE, GARLIC JUICE [ CINNAMON STICKS, ] SWEET AND SOUR CABBAGE, [ BABAS, CREPES SUZETTE, ] VEGETABLES, \* NAMELY, ARTICHOKE BOTTOMS, ARTICHOKE HEARTS, ARTICHOKE SALAD, BABY CORN, WATER CHESTNUTS, BAMBOO SHOOTS, CARROTS, HEARTS OF PALM, ASPARAGUS, DRIED MUSHROOMS, PEPPERS, CAULIFLOWER, GIARDINIERA, SPLIT PEAS, BLACK BEANS, LENTILS, COCKTAIL ONIONS, MARTINI ONIONS, BEET BALLS, TOMATOES, GRAPEVINE LEAVES. PEPPERONCINI; \* FRUITS, \* NAMELY, MANDARIN ORANGE SEGMENTS; \* [ BERRIES, FRUIT JUICES, FRUIT PRESERVES, ] PRESERVED FRUITS, \* NAMELY, MARASCHINO CHERRIES; \* [ JAM, ] JELLY, \* NAMELY, JALAPENO JELLY, MINT JELLY; \* [ HONEY, MAPLE SYRUP, ] SALAD DRESSING, \* NAMELY, POPPYSEED DRESSING, SPICE AND HERB DRESSING MIX; \* [ BACON RINDS, TOASTED PUMPKIN SEEDS, TOASTED FLAVORED BREAD STICKS, TOASTED CHIPPED COCONUT, ] CROUTONS, [ FRENCH FRIED ONIONS, CANAPES, PATE DE FOIE GRAS, CAVIAR, ] TOMATO ASPIC, [ COOKED WILD RICE, CHOP SUEY, FISH AND SHELL FISH PASTES, POULTRY, TURKEY SAUSAGES, CHICKEN TAMALES, BUFFALO MEAT, COCKTAIL FRANKFURTS, BEEF TONGUE, HAM, 1 FISH, \* NAMELY, KIPPERED SNACKS, OCTOPUS, SQUID, TROUT, SARDINES. MACKAREL, ANCHOVIES; \* SHELL FISH, \* NAMELY, LOBSTER, CRABMEAT, CLAMS, SHRIMP, OYSTERS, MUSSELS; \* AND SOUP \* , NAMELY, MINESTONE MIX \*. FIRST USE: 19450900. FIRST USE IN COMMERCE: 19450900

Mark

Drawing (5) WORDS, LETTERS, AND/OR NUMBERS IN STYLIZED FORM Code

Serial

71631824

Number

Filing Date June 26, 1952

Current

1A

**Basis** 

Original 1A Filing Basis

Change In

CHANGE IN REGISTRATION HAS OCCURRED

Registration Registration 0613248

Number

Date

Registration September 27, 1955

Owner

(REGISTRANT) SWISS AMERICAN FOOD CO. CORPORATION ILLINOIS 2542 N. ELSTON AVE.

CHICAGO ILLINOIS

(LAST LISTED OWNER) WORLD FINER FOODS, INC. CORPORATION BY CHANGE OF NAME FROM

DELAWARE 300 BROADACRES DRIVE BLOOMFIELD NEW JERSEY 07003

Assignment Recorded

ASSIGNMENT RECORDED

Attorney of

Record

RAYMOND A. KURZ

Type of

TRADEMARK Mark

Register

PRINCIPAL-2(F)

**Affidavit** 

**Text** 

SECT 15. SECTION 8(10-YR) 20050719.

Renewal

3RD RENEWAL 20050719

Live/Dead

Indicator

LIVE





Home Site Index Search FAQ Glossary Guides Contacts aBusiness aBiz alarts News Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME **NEW USER** STRUCTURED FREE FORM BROWSEDICT SEARCH OG Воттом HELE PREVIOUS CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

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Start List At:

Jump

Record 919 out of 927

TSDR

**ASSIGN Status** 

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)

Word Mark PLEE-ZING

Services

Goods and (EXPIRED) IC 029 030. US 046. G & S: MUSHROOMS, CORN SYRUP HONEY-PEANUT BUTTER, POTATO CHIPS, GRAPEFRUIT JUICE FOR FOOD PURPOSES, ORANGE JUICE FOR FOOD PURPOSES, POPCORN IN ITS NATURAL STATE, BARBEQUE SAUCE, BEAN SPROUTS, SOOY SAUCE, HORSERADISH, MARMALADE, CANNED CLAM CHOWDER, CANNED CLAM JUICE, CANNED CODFISH CAKES, CANNED APPLES, CANNED BLACKBERRIES, CANNED CHERRIES. CANNED CRABAPPLES, CANNED STRAWBERRIES, MILK, SOUPS, CANNED RED BEANS, OKRA, CANNED ONIONS, A VARIETY OF GREENS, CANNED TURNIP GREENS: CHOCOLATE. OLIVE RELISH, PREPARED MUSTARD, TARTARE SAUCE, ALLSPICE, CELERY SALT, CHILI POWDER, CINNAMON, CURRY POWDER, GINGER, MACE, DRY MUSTARD, PEPPER, NUTMEG. ONION SEASONING, PAPRIKA, PICKLING SAUCE, POULTRY SEASONING, TURMERIC, WHOLE SPICES, WORCESTERSHIRE SAUCE, COOKING OILS, OLIVE OIL, PEANUT OIL, SALAD OIL, FOOD FLAVORING EXTRACTS, LEMON, ORANGE VANILLA AND AND ALMOND, CHILI CON CARNE, COOKED BRAINS, CORNED BEEF HASH, DRIED BEEF, LUNCH TONGUE. PIGS' FEET, POTTED! HAM, POTTED MEATS, SAUSAGE, TRIPE, VIENNA SAUSAGE, GELATINE, ALMOND MEATS. PEANUTS, PECAN MEATS, WALNUT MEATS, PICKLES, ORANGE MARMALADE, JELLIES, FRUIT PRESERVES, SUGAR; BLACK, GREEN AND MIXED TEA; ORANGE PEKOE TEA: MARSHMALLOWS; OLEOMARGARINE; RICE. FIRST USE: 19331100. FIRST USE IN COMMERCE: 19331100

Mark Drawing Code

(5) WORDS, LETTERS, AND/OR NUMBERS IN STYLIZED FORM

Serial

71350709

Number

Filing Date April 30, 1934

Current

1A

**Basis** 

Original

Filing Basis

Change In

Registration CHANGE IN REGISTRATION HAS OCCURRED

Registration 0328597

Date

Registration October 1, 1935

Owner

(REGISTRANT) PLEEZING, INC. CORPORATION DELAWARE 35 EAST WACKER DRIVE CHICAGO

**ILLINOIS** 

Type of

Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

**Affidavit** 

**SECT 12C. SECT 15.** 

Text

2ND RENEWAL 19751001

Renewal Live/Dead

Indicator

DEAD

TESS HOME NEW USER STRUCTURED	FREE FORM BROWSE DICT SEARCH OG	TOP HELP	PREV LIST	CURR LIST
NEXT LIST FIRST DOC PREV DOC	NEXT DOC LAST DOC			



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

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NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Loggitt Please logget when you are done to release system recourses allegeted for your

Logout Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record: Record 920 out of 927

TSDR ASSIGN Status | TTAB Status | ( Use the "Back" button of the Internet Browser to return to TESS)



Word Mark REALM

Goods and Services

(EXPIRED) IC 029. US 046. G & S: [ CANNED FISH AND SEA FOOD NAMELY, ANCHOVIES, CAVIAR, CLAMS, CLAM CHOWDER, CLAM JUICE, CODFISH, CODFISH BALLS AND CAKES, CRABMEAT, FISH BALLS, FISH FLAKES, HERRING, LOBSTER, MACKEREL, OYSTERS, SALMON, SARDINES. SHAD, SHRIMP, TUNA FISH; CANNED FRUITS NAMELY, APPLES, APRICOTS, BLACKBERRIES, BLUEBERRIES, CHERRIES, CRABAPPLES, FIGS, FRUIT FOR SALADS, GOOSEBERRIES, GRAPEFRUIT, LOGANBERRIES, PEACHES, PEARS, PINEAPPLE, PLUMS, RASPBERRIES, RHUBARB, STRAWBERRIES, OLIVES, MILK, MALTED MILK, SOUPS NAMELY, ASPARAGUS. BEAN, BEEF, BOUILLON, CHICKEN, CELERY, CONSOMME, MOCK TURTLE, PEA, TOMATO, VEGETABLE AND VEGETABLE-BEEF SOUP; CANNED VEGETABLES NAMELY, ASPARAGUS, BEAN SPROUTS, BAKED BEANS, BEETS, BRUSSEL SPROUTS, CARROTS, CAULIFLOWER. GREEN BEANS, CORN, HOMINY, KALE, KIDNEY BEANS, LIMA BEANS, RED BEANS, MIXED VEGETABLES, MUSHROOMS, OKRA, ONIONS, PEAS, PIMIENTOES, PUMPKIN, SAUER KRAUT, SAUER KRAUT JUICE, SPINACH, SQUASH, SUCCOTASH, SWEET POTATOES, SWISS CHARD, TOMATOES, TOMATO JUICE, TOMATO PASTE, TOMATO PUREE, TURNIP GREENS; CEREALS NAMELY, BARLEY, CORN FLAKES, CORN MEAL, FARINA, HOMINY GRITS, OAT FLAKES, OATMEAL, RICE FLAKES, ROLLED OATS, WHEAT BISCUIT, WHEAT CEREAL, AND WHEAT FLAKES; CHEESE. COCOA AND CHOCOLATE NAMELY, BITTER CHOCOLATE, SWEET CHOCOLATE, COCOA AND COCOANUT, COFFEE, CONDIMENTS NAMELY, BARBECUE SAUCE. CATSUP, CHILI SAUCE, HORSERADISH, FRENCH DRESSING, MELON MANGOES, MINT SAUCE, OLIVE RELISH, OYSTER COCKTAIL SAUCE, PEARL ONIONS, PEPPER SAUCE, PREPARED MUSTARD, TARTAR SAUCE, THOUSAND ISLAND DRESSING, TOBASCO SAUCE, VEGETABLE SAUCE, ALLSPICE, CELERY SALT, CHILI POWDER, CINNAMON, CURRY POWDER, GINGER, MACE, DRY MUSTARD, BLACK AND WHITE PEPPER, RED PEPPER, NUTMEG, ONION

SEASONING, PAPRIKA, PICKLING SPICE, POULTRY SEASONING, TURMERIC, WHOLE SPICES, VINEGAR, AND WORCHESTERSHIRE SAUCE, COOKING OILS NAMELY, COOKING OIL, OLIVE OIL. PEANUT OIL, AND SALAD OIL, DRIED FRUITS NAMELY, APRICOTS, CURRANTS, DATES, FIGS, GLACE CHERRIES, CITRON PEEL, LEMON PEEL, ORANGE PEEL, PEACHES, PRUNES AND RAISINS | EXTRACTS FOR FOOD PURPOSES NAMELY, FLAVORING EXTRACTS, ALMOND EXTRACT, LEMON EXTRACT, ORANGE EXTRACT, AND VANILLA EXTRACT; [ WHEAT FLOUR, BUCK WHEAT FLOUR, CAKE FLOUR, PANCAKE FLOUR, WHOLEWHEAT FLOUR; MEATS NAMELY, BACON, BONED CHICKEN, CHICKEN A LA KING, BOUILLON CUBES, CHILI CON CARNE, CHOP SUEY, COOKED BRAINS, CORNED BEEF, CORN BEEF HASH, DRIED BEEF, LAMB'S TONGUE. PIGS FEET, POTTED HAM, POTTED MEATS, SAUSAGE, SMOKED MEATS, TAMALES, TRIPE, VIENNA SAUSAGE; GELATINE, HONEY, MACARONI, NOODLES, SPAGHETTI, NUTS AND NUT PRODUCTS NAMELY, ALMOND MEATS, PEANUTS, PECAN MEATS, WALNUT MEATS, PICKLES NAMELY, DILL, MIXED, SOUR AND SWEET PICKLES, JELLIES AND PRESERVES NAMELY, APPLE BUTTER, APPLE SAUCE, CRANBERRY MARMALADE, PEACH BUTTER, APPLE JELLY: BLACKBERRY, CURRANT, GRAPE, RASPBERRY, AND STRAWBERRY JELLIES: BLACKBERRY PRESERVES; CHERRY, PEACH, PINEAPPLE, PLUM, RASPBERRY, AND STRAWBERRY PRESERVES; SUGAR. SYRUP AND MOLASSES NAMELY, CORN SYRUP, MAPLE SYRUP, MOLASSES, SORGHUM, TEA NAMELY, BLACK, GREEN, MIXED AND ORANGE PEKOE TEA, BUTTER, CANDY, CHEWING GUM, ICINGS, JELLY POWDER, JUNKET TABLETS, LARD, MARASCHINO CHERRIES, MARSH MALLOWS AND MARSHMALLOW CREAM, NUT MARGARINE, OLEOMARGARINE, PEANUT BUTTER, UNPOPPED POP CORN, POTATO CHIPS, RICE, SCRATCH FEED, AND TAPIOCA ]. FIRST USE: 19321128. FIRST USE IN COMMERCE: 19321128

Mark

Drawing Code

(5) WORDS, LETTERS, AND/OR NUMBERS IN STYLIZED FORM

Serial

71337005 Number

Filing Date April 20, 1933

Current

1A **Basis** 

Original

1A Filing Basis

Registration 0307601 Number

Date

Registration October 31, 1933

(REGISTRANT) HOUSEHOLD PRODUCTS CO. CORPORATION ILLINOIS 35 EAST WALKER DRIVE Owner

CHICAGO ILLINOIS

Type of

Mark

TRADEMARK

Register

**PRINCIPAL** 

**Affidavit** 

Text

**SECT 12C. SECT 15.** 

Renewal

2ND RENEWAL 19731031

Live/Dead

DEAD

Indicator

BROWSE DICT SEARCH OG **NEW USER** TESS HOME STRUCTURED FREE FORM TOP HELP PREV LIST CURR LIST NEXT LIST FIRST DOC PREV DOC **NEXT DOC** LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout | Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record: Record 622 out of 927

TSDR AS

**ASSIGN Status** 

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)



### Word Mark S

Goods and Services

(CANCELLED) IC 016. US 002 005 022 023 029 037 038 050. G & S: PAPER PRODUCTS, NAMELY, FACIAL TISSUE, NAPKINS, PAPER TOWELS. FIRST USE: 19980414. FIRST USE IN COMMERCE: 19980414

(CANCELLED) IC 029. US 046. G & S: PACKAGED DELI MEATS, NAMELY, BOLOGNA, TURKEY, AND HAM; FROZEN STEAKHOUSE-STYLE HAMBURGER PATTIES; OLIVE OIL; FRUIT PRESERVES AND SPREADS; STUFFED CHEDDAR BAKED POTATO; CHICKEN STRIPS; CHICKEN NUGGETS; FROZEN ORGANIC VEGETABLES; CANNED VEGETABLES, NAMELY, TOMATOES, CHICK PEAS, KIDNEY BEANS, CANNELLINI; CHEESES, NAMELY, FETA CHEESE, CHEDDAR CHEESE AND GRATED CHEESE; TOFU. FIRST USE: 19980306. FIRST USE IN COMMERCE: 19980306

(CANCELLED) IC 030. US 046. G & S: ICE CREAM; VINEGAR; BREAD CRUMBS; PASTA; BREAKFAST CEREAL; COOKIES; CHOCOLATE MORSELS; CHEESECAKE; GOURMET TEAS; COFFEE; REFRIGERATED FLOUR TORTILLAS; FLATBREADS; MAPLE SYRUP; MUSTARD; FROZEN BAKERY PIES; FROZEN PIZZA; SAUCES, NAMELY, PASTA SAUCE, SALSA, STEAK SAUCE, SEAFOOD SAUCE, BARBEQUE SAUCE; CHICKEN POT PIE, SHEPHERD'S PIE, AND SIRLOIN STEAK PIE; FROZEN ENTREES, NAMELY MEAT LASAGNA, VEGETABLE LASAGNA. FIRST USE: 19980203. FIRST USE IN COMMERCE: 19980203

(CANCELLED) IC 032. US 045 046 048. G & S: CARBONATED AND NON-CARBONATED SOFT DRINKS, FRUIT JUICE, SPARKLING WATER, SELTZER WATER. FIRST USE: 19980203. FIRST USE IN COMMERCE: 19980203

### Mark

Drawing

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Code

Design

24.05.01 - Circular or elliptical seals; Seals, circular or elliptical

Search Code

26.01.21 - Circles that are totally or partially shaded.

Serial

Number

76230996

**Filing Date** 

March 26, 2001

Current

**Basis** 

1A

Original Filing Basis

1A

**Published** 

for October 29, 2002

**Opposition** 

Registration

2676575

Number Registration

Date

January 21, 2003

Owner

(REGISTRANT) Koninklijke Ahold ny CORPORATION NETHERLANDS Piet Heinkade 167-173

Amsterdam NETHERLANDS 1019 GM

Attorney of

Record

MICHAEL A DOCTROW

Type of

Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

Indicator

DEAD

Date

Cancellation August 29, 2009

TESS HOME

**NEW USER** 

STRUCTURED

FREE FORM

BROWSE DICT SEARCH OG

TOP

HELP

PREV LIST CURR LIST

**NEXT LIST** 

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NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

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TESS was last updated on Thu May 1 03:22:34 EDT 2014

NEXT LIST FIRST Doc Prev Doc Next Doc Last Doc

Logout Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record: Record 631 out of 927

TSDR ASSIGN Status (Use the "Back" button of the Internet Browser to return to TESS)

SEVSATIONAL

Word Mark SEI

SENSATIONAL

Goods and Services

(CANCELLED) IC 016. US 002 005 022 023 029 037 038 050. G & S: PAPER PRODUCTS, NAMELY, FACIAL TISSUE, NAPKINS, PAPER TOWELS. FIRST USE: 19980900. FIRST USE IN COMMERCE: 19980900

(CANCELLED) IC 029. US 046. G & S: PACKAGED DELI MEATS, NAMELY, BOLOGNA, TURKEY, AND HAM; OLIVE OIL; FRUIT PRESERVES; STUFFED CHEDDAR BAKED POTATO; CHICKEN STRIPS; CHICKEN NUGGETS; FROZEN ORGANIC VEGETABLES; CANNED VEGETABLES, NAMELY, TOMATOES, CHICK PEAS, KIDNEY BEANS CANNELLINI; CHEESES, NAMELY, FETA CHEESE, CHEDDAR CHEESE AND GRATED CHEESE AND TOFU. FIRST USE: 19980900. FIRST USE IN COMMERCE: 19980900

(CANCELLED) IC 030. US 046. G & S: ICE CREAM; VINEGAR; BREAD CRUMBS; PASTA; BREAKFAST CEREAL; COOKIES; CHOCOLATE MORSELS; CHEESECAKE; GOURMET TEAS; COFFEE; REFRIGERATED FLOUR TORTILLAS; FLAT BREADS; MAPLE SYRUP; MUSTARD; FROZEN BAKERY PIES; FROZEN PIZZA; SAUCES, NAMELY, PASTA SAUCE SALSA, STEAK SAUCE, SEAFOOD SAUCE, BARBECUE SAUCE; CHICKEN POT PIE, SHEPHERD'S PIE, SIRLOIN STEAK PIE AND STEAKHOUSE BURGERS; FROZEN ENTREES, NAMELY MEAT LASAGNA, VEGETABLE LASAGNA, FIRST USE: 19980900. FIRST USE IN COMMERCE: 19980900

(CANCELLED) IC 032. US 045 046 048. G & S: CARBONATED AND NON-CARBONATED SOFT DRINKS, FRUIT JUICE SPARKLING WATER, SELTZER WATER. FIRST USE: 19980900. FIRST USE IN COMMERCE: 19980900

### Mark

Drawing

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Code

Design

Search Code

26.11.21 - Rectangles that are completely or partially shaded

Serial

Number

76011021

Filing Date

March 24, 2000

Current **Basis** 

1A

Original

1B Filing Basis

**Published** 

for

October 23, 2001

Opposition

Registration Number

2632529 🚽

Registration

Date

October 8, 2002

Owner

(REGISTRANT) Koninklij ke Ahold ny C@RPORATION NETHERLANDS Albert Heijnweg 1 1507 EH

Zaandam NETHERLANDS

Attorney of

Record

Albert P. Sharpe, III

Prior

0176170;1376170;1808281;AND OTHERS

Type of Mark TRADEMARK **PRINCIPAL** 

Register Live/Dead

**DEAD** Indicator

Cancellation

May 16, 2009 **Date** 

FREE FORM BROWSE DICT SEARCH OG PREVIST CURR LIST TESS HOME **NEW USER** STRUCTURED TOP HELP NEXT LIST FIRST DOC PREV DOC **NEXT DOC** LAST DOC



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Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alarts | News | Help

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NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG TESS HOME BOTTOM HELP PREVILIST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC Please logout when you are done to release system resources allocated for you. Logout |

Start Jump | Record 632 out of 927 List At: to record:

**ASSIGN Status** return to TESS)

**TSDR** 

Typed Drawing

Word Mark EL BURRITO MERCADO

Translations The English translation of "EL BURRITO MERCADO" is "the burrito market" or "the burrito marketplace".

( Use the "Back" button of the Internet Browser to

Goods and Services

(CANCELLED) IC 029. US 046. G & S: processed fruit; ground almonds, processed apricots, baked beans, dried beans, roast beef, bouillon, peanut butter, canned pork and beans, cheese food, processed cherries, Chile con queso, processed almonds, processed avocados, processed beans, beef stock, soup broth, butter substitutes, cheese in general, cheese spreads, chicken, chili, processed apples, bacon, bean dip, beef, processed beets, butter, candied fruit, cheese and cracker combinations, cheese substitutes, chicken and dumplings, banana chips, applesauce, bacon rinds, bologna, chocolate nut butter, processed cabbage, candied nuts, cheese fondue, maraschino cherries, chicken stock, dairy-based chocolate food beverages, chowder, flaked coconut, cole slaw, corned beef hash, crayfish, egg nog mixes, powdered eggs, vegetable-based, chocolate food beverages; clam juice, cottage cheese, whipping cream, dairy-based dips, edible fats, eggs substitute product; frozen, prepared and package entrees consisting primarily of meat, fish, poultry or vegetables; non-dairy cream; dips, excluding salsa and other sauces used as dips; edible oil, meat extracts, yucca chips; meat, fish and vegetable based chow mein; desiccated coconut, coconut oil, comed beef, cranberry sauce; chicken, meat and fish croquettes; processed dates, egg nog, eggs, edible fats, fruit-based fillings for cakes and pies; fish stock, fruit chips, fruit rinds, fruit-based spreads, sandwich spread, namely, meat-based spreads, vegetable based spreads, and dairy based spread; unflavored and unsweetened gelatins; ham; jams, meat juices, lard, lentils, margarine, meat, meat jellies, mincemeat, processed olives, fish; dairy, vegetable, whey and soy-based food beverages; fruit conserves, fruit peels, fruit topping, guacamole, hamburger meat, jellies, kefir, layer, liver, margarine substitutes, luncheon meat, meat juices, milk, processed mushrooms; shelled and roasted nuts; salads oil, omelets, fish and chips, foie gras, frankfurter meat, fruit leathers, jerky, processed kelp, lemon curd, liver past, marmalade, textured vegetable protein for use as a meat extender, meat paste, acidophilus milk, non-dairy creamer, coconut oil, vegetable oil, onion rings, fruit paste, fruit pulps, fruit-based snack foods, half and half, not dog meat, clam juice, processed lamb, processed lemons, meat substitutes, chocolate milk, nut topping, cooking oil, processed onions, processed oranges, guava paste, processed peaches, processed peels, french fried potatoes, poultry substitutes, black pudding, quenelles, rennet, salmon, cranberry sauce, sausages, shrimp; snack mix consisting primarily of processed fruits, processed nuts and/or raisins;

sour cream substitute, dried soybeans, oysters, meat paste, peanut butter, processed peppers, processed pimientos, potato chips, instant potatoes; fruit pulp, processed quince, pickled watermelon rind; fruit sauces, processed edible seeds, soups mixes, soy-based food beverage used as a milk substitutes; food package combinations, consisting primarily of cheese, meat and/or processed fruit; tomato paste, fruit pectin, pickled vegetables, pork, potato crisps, processed potatoes, fruit preserves; processed pumpkin seeds, raisins, bacon rinds, salad oil; salads except, macaroni, rice, and pasta salad; sardines, sauerkraut, processed pumpkin seeds, soups, soybean oil for cooking, vegetable paste, pickles, potato pancakes, vegetable protein bits having a bacon flavor, tomato puree, refried beans, fruit salads, salami, apple sauce, blood sausage, shortening, sour cream, canned soybeans, tuna fish, whipped dairy topping, turkey, whipping cream, stews; canned, cooked or otherwise processed tomatoes tripe, veal, vegetable paste, pickled vegetables, whey, yogurt, preserved truffles, veal stock, canned and bottled vegetables. FIRST USE: 19920000. FIRST USE IN COMMERCE: 19920000

(CANCELLED) IC 030. US 046. G & S: allspice; chow mein noodles; seasoned coating for meat, fish. poultry coffee substitutes, cookies, corn flakes, corn syrup, crackers, custard-based fillings for cakes and pies, candy decorations for cakes, dough conditioners, eclairs, prepared, frozen and packaged entrees consisting primarily of pasta or rice, chutney, cocoa, cones for ice cream, corn chips, corn meal, couscous, crepes, custards, edible decorations for cakes, dough stabilizers, egg rolls, malt extracts for food, cinnamon, cocoa mixes, confectionery chips for baking, corn curls, puffed corn snacks, crab boil, crumpets, frozen custards, dessert snuffles, doughnuts, empanadas, malt extracts used as flavoring, cloves, coffee, frozen confections, corn dogs, cracker and cheese combinations. curry, Danish pastries, dough, dumplings, enchiladas, extracts used as flavorings, fajitas, fish sandwiches, flour, frankfurter sandwiches, fruit ice, salad dressing, farina, flavoring syrup, chocolate fondue; herb tea, namely, herbal food beverages; Corn and apple fritters, Fruit pies, Chocolate-based fillings for cakes and pies, food flavorings; Food additives for non-nutritional purposes for use as a flavoring, ingredient or filler; Chocolate food beverages not being dairy-based or vegetable based; Frosting mixes, Frozen yogurt, Flavorings for tobacco, Ready-to-eat cereal derived food bars, Food starch, Frostings, Bakery goods, Baking soda, Breadcrumbs, Brownies, Candy, Caramel popcorn, Cheese Flavored puffed corn snacks, Chewing gum, Chili sauce, Corn Chips, Tortilla Chips, Hot Chocolate, Chocolate powder, garlic, namely, powdered and minced garlic. Almond paste, Mixes for making bakery goods, Barbecue sauce, Biscuits, Bread sticks, Bubble gum, Caramels, Breakfast Cereals, Cheese sauce, Chicory based coffee substitute, Chili seasoning, Flour-based Chips, Chocolate Chips, Chocolate syrup, Chow chow, Flavored and sweetened Gelatins, Artichoke sauce, Grain-based food Beverages. Bran, Buns, Cake mixes, Candy coated popcorn, Catsup, Processed Cereals, Cheesecake, Dried chili peppers, chimichangas, Grain-based Chips, Dried Chives, Chocolate covered nut, Chocolate topping, Crystallized Ginger, Bagels, Baking powder, Bread, Brioches, Burritos, Cakes, Capers, Cereal based snack food, Chalupas, Chervil, Chili powders, Taco Chips, Chocolate, Chocolate fondue, Chocolate truffles, Preserved Ginger, Powdered spice Ginger, Granola-based snack bars, Grits, Hot chocolate, Ice. lce cream substitute, Iced tea, Lasagna, Macaroni, Marshmallow topping, Mayonnaise, Ice Milk, Candy Mints, Noodles, Pancake mixes, Pasta, Pastries, dried chili peppers for use as a seasoning; Mincemeat Pies, Ham Glaze, Gravies, Hamburger sandwiches; processed herbs in general. Hot dog sandwiches, Soy-based Ice cream substitute, Flavored Ices, Licorice, Macaroni and cheese, Malt for food purposes. Marshmallows, Milkshakes, Nutmeg, Pancake syrup, Pasta salad, Danish Pastries, Pot Pies, Processed Grains in general, Gravy, Chewing Cum, Honey, Hot sauce, Ice cream, Ice cubes, Icing, Macaroni salad, Marzipan, Meat pies, Bases for making Milkshakes, Molasses, Pancakes, Pasta shells, Peanut Butter confectionery chips, Pickle relish, Fruit Pies, Pimiento used as a condiment, Granola, Gravy mixes, Halvah, Horseradish, Hushpuppies, Ketchup, Non-medicated Lozenges, Malt extracts for food, marinades, Matzo, Meat tenderizers, Muffins, Oatmeal, Parfaits, Pasties, Pepper, Pies, Meat Pies, Pizza, Pizza crust, Caramel Popcorn, Pretzels, Rice, Rusks, Pasta Salad, Salt, Not Sauce, Tartar Sauce, Seasonings in general, Sherbet, Cereal-based snack food, Soy Sauce, Spaghetti sauce, Stuffing mixes containing bread, Sweetmeats, Maple Syrup, Table syrup, Tacos, Tea, Tomato sauce, Pizza dough, Popped Popcorn, Processed unpopped popcorn, Quiche, Rice-salad, Pizza Sauce, Tomato Sauce, Processed Semolina, Sloppy Joe sauce, Rice-based snack foods, Sopapillas, Spices, Sugar, Tamales, Tea for food purposes, Teriyaki sauce, Chocolate Topping, Puddings, Ravioli, Sago, Sandwiches, Sauces, Shakes, Sloppy Joe seasoning mix, Wheat-based snack foods, Sorbet, Spaghetti, Sushi, Corn Syrup, Taco seasoning, Tapioca, Thickening agents for use in cooking, Candycoated, Popcorn, Pot pies, Relish, Rolls, Macaroni Salad, Salsa, Chili Sauce, Pasta Shells, Snack

mixed consisting primarily of crackers, pretzels, candied nuts and/or popped popcom. Dessert Souffles, Spaghetti and meatballs, Natural Sweeteners, Flavoring Syrup, Taco shells, Tea-based beverages with fruit flavorings, Topping syrup, Tortilla chips, Chocolate Truffles, Waffles, Yeast, Tortilla shells, Vanilla, Processed Wheat, Tortillas, Vinegar, Wheat germ other than a dietary supplement, Zwieback, Treacle, Wafers. FIRST USE: 19920000. FIRST USE IN COMMERCE: 19920000

Mark

Drawing

(1) TYPED DRAWING

Code

Serial Number

75686466

Filing Date

April 19, 1999

Current

1A

**Basis** 

Original 1A Filing Basis

**Published** 

for

September 3, 2002

Opposition

Registration 2653059

Number

Registration

Date

November 26, 2002

Owner

(REGISTRANT) El Burrito Market, Inc. CORPORATION MINNESOTA 175 Concord Street St. Paul

MINNESOTA 55107

Attorney of

Record

David C. West

Disclaimer

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "BURRITO" APART FROM THE MARK AS

SHOWN

Type of

Mark

TRADEMARK

Register

**PRINCIPAL** 

**DEAD** 

**Affidavit** 

Text

SECT 15. SECT 8 (6-YR).

Live/Dead

Indicator

Date

Cancellation June 28, 2013

TESS HOME **NEW USER** STRUCTURED FREE FORM BROWSE DICT SEARCH OG HELF PREVLIST CURRLIST TOP Next List First Doc PREV DOC **NEXT DOC** LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

Start List At: OR Jump to record:	Record 634 out of 927
Logout Please logout when you are done to release sy	stem resources allocated for you.
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TESS HOME NEW USER STRUCTURED FREE FORM BROWSEDICT SEARCH OG	BOTTOM HELP PREVIST CURR LIST

TSDR

ASSIGN Status

TTAB Status

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return to TESS)



Word Mark

POCAHONTAS

Goods and Services

IC 029. US 046. G & S: Bacon, beef, corned beef, roast beef, hamburger, hamburger patties, pot roasts, steaks, clams, ham, hot dogs, meat balls, pastrami, pork, pork chops, pork steaks, sausages, sausage patties, turkey, chicken, chicken breasts, chicken filets, chicken nuggets, chicken with dumplings, cole slaw, soups, soup bases, chowders, chowder bases, chili, processed beans, canned fruits, bottled sliced fruits, processed fruits, apple sauce, canned vegetables, processed vegetables, cheeses, stews, fruit toppings, yogurts, vegetable oil based spreads, edible shortening, cooking oil, edible oils, margarine and butter, unflavored unsweetened gelatins, sandwich spreads, jellies; frozen entrees consisting of primarily of meat, seafood or poultry; potato chips, potato crisps and pork rinds. FIRST USE: 19760708. FIRST USE IN COMMERCE: 19760708

IC 030. US 046. G & S: Mixes for making bakery goods; bakery goods, desserts, namely, cakes, pies, custard and puddings; spices, sauces, steak sauces, hot sauces, ketchup, barbecue sauces, taco sauces, salsas, mustards, relish, horseradish, chocolate syrups, topping syrups, mayonnaise, salad dressings, tartar sauce, rice, burritos, enchiladas, fajitas, gravies, lasagna, stuffing mixes containing bread, flavored and sweetened gelatins, processed oats, spices, flavored sweetened gelatins; frozen entrees consisting primarily of pasta and rice; candy, puffed com snacks, corn chips, taco chips, tortilla chips, pretzels, cookies, crackers and wafers. FIRST USE: 19760708. FIRST USE IN COMMERCE: 19760708

IC 032. US 045 046 048. G & S: Fruit drinks, fruit juices, fruit juice concentrates; and powders used in the preparation of soft drinks. FIRST USE: 19760708. FIRST USE IN COMMERCE: 19760708

(CANCELLED) IC 035. US 100 101 102. G & S: Wholesale distributorships featuring food and beverage products and other food service industry supplies. FIRST USE: 19760708. FIRST USE IN COMMERCE:

19760708

Mark

Drawing

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Code

Design 03.17.02 - Feathers

Search Code 27.03.05 - Objects forming letters or numerals

Serial Number

75865827

Filing Date

December 6, 1999

Current **Basis** 

1A

1A

**Original** 

Filing Basis

**Published** 

for

November 13, 2001

Opposition

Change In Registration

CHANGE IN REGISTRATION HAS OCCURRED

Registration 2535467

Number

Registration

Date

February 5, 2002

Owner

(REGISTRANT) POCAHONTAS FOODS USA, INC. CORPORATION VIRGINIA 7420 Ranco Road

Richmond VIRGINIA 23228

(LAST LISTED OWNER) PERFORMANCE FOOD GROUP, INC. CORPORATION COLORADO 12500

WEST CREEK PARKWAY RICHMOND VIRGINIA 23238

**Assignment** 

Recorded

ASSIGNMENT RECORDED

Attorney of

Record

GARRETT M. WEBER

Prior

Registrations 1078504;1966065;AND OTHERS

Type of Mark TRADEMARK. SERVICE MARK

Register

**PRINCIPAL** 

**Affidavit** Text

SECT 15. SECT 8 (6-YR). PARTIAL SECTION 8(10-YR) 201111114.

Renewal

1ST RENEWAL 20111114

Live/Dead

Indicator

LIVE

TESS HOME	New User	STRUCTURED	FREE FORM	Browse Dict	SEARCH OG	Top	HELP	PREV LIST	CURR LIST	
NEXT LIST	First Doc	PREV DOC	NEXT DOC	LAST DOC						



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout | Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record

Record 52 out of 261

TSDR ASSIGN Status (Use the "Back" button of the Internet Browser to return to TESS)



Word Mark SHINEWAY

**Translations** The non-Latin characters in the mark transliterate to "Shuang Hui" and this means "double and gathering" in English. The wording "Shineway" has no meaning in a foreign language.

Goods and IC 029. US 046. G & S: Bacon; Charcuterie; Edible bone oil; Ham; Lard for food; Meat; Pork; Poultry,

Services not live; Sausages; Tinned meat; Meat croquettes. FIRST USE: 20110313. FIRST USE IN

COMMERCE: 20110313

Mark Drawing

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Code

**Design**Search
24.09.25 - Bunting (flags); Flags, signal; Other flags

Search 28.01.03 Asign characters: Chinago characters: Innance characters

Code 28.01.03 - Asian characters; Chinese characters; Japanese characters

Serial Number 85889907

Number

Filing Date March 28, 2013

Current Basis

Original Filing Basis

Published for August 27, 2013

Opposition

Registration 4432170 Number

Registration November 12, 2013 Date

Owner

(REGISTRANT) Henan Shuanghui Investment & Development Co Ltd CORPORATION CHINA No 1,

Shuanghui Road Luohe City, Henan CHINA

Description

Color is not claimed as a feature of the mark. The mark consists of a wording "Shineway" under two

of Mark Chinese characters transliterated to "Shuang Hui". The background is a flag-like design.

Type of

TRADEMARK

Mark Register

**PRINCIPAL** 

Live/Dead

Indicator

LIVE

TESS HOME NEW USER	STRUCTURED FRE	EFORM BROWSED	SEARCH OG	Top HELP	PREV LIST CURR LIST
NEXT LIST FIRST DOC	PREV DOC NE	CT DOC LAST DO	<b>i</b>		



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout Please logout when you are done to release system resources allocated for you.

Start List At:

OR Jump to record

Record 67 out of 261

TSDR

ASSIGN Status

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)

### VERSAILLES BAKERY

Word Mark VERSAILLES BAKERY

Goods and Services

IC 029. US 046. G & S. HAM AND CHICKEN CROQUETTES, CHICKEN SALAD, TUNA SALAD, PROCESSED POTATOES, MEATBALLS, COOKED HAM, CHEESES, PROCESSED FRUITS, BACON, PROCESSED OLIVES, TURKEY, EGGS, CHICKEN WINGS, MEAT LOAF, OMELETTES, HAM SPREAD. FIRST USE: 19810623. FIRST USE IN COMMERCE: 19810623

IC 030. US 046. G & S: SANDWICHES, PASTRIES AND CUBAN PASTRY PUFFS, BAKERY DESSERTS, COOKIES, EMPANADAS, TAMALES, CAKES, PIES, TARTS, QUICHE, CHOCOLATE COVERED FRUIT, MEAT PIE. FIRST USE: 19810623. FIRST USE IN COMMERCE: 19810623

IC 031. US 001 046. G & S: FRESH FRUIT. FIRST USE: 19810623. FIRST USE IN COMMERCE: 19810623

IC 035. US 100 101 102. G & S: RETAIL BAKERY SHOPS. FIRST USE: 19810623. FIRST USE IN COMMERCE: 19810623

Standard Characters Claimed

Mark

Drawing

(4) STANDARD CHARACTER MARK

Code

Serial Number

85372651

Filing Date July 15, 2011

Current

1A

**Basis** 

**Original** 

1A Filing Basis

Published

for

December 6, 2011

Opposition

Registration

4102479

Number

Registration

Date

February 21, 2012

Owner

(REGISTRANT) Valls Holdings, Inc. CORPORATION FLORIDA Penthouse 3663 SW 8th Street Miami

FLORIDA 33135

Attorney of

Record

Robert M. Schwartz

Prior

Registrations

1334521;1712429;2304351;AND OTHERS

Disclaimer

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "BAKERY" APART FROM THE MARK AS

SHOWN

Type of Mark TRADEMARK. SERVICE MARK

Register

**PRINCIPAL** 

Live/Dead

Indicator

LIVE

TESS HOME NEW USER	STRUCTURED FREE FORM	BROWSE DICT SEARCH OG	Top HELP	PREV LIST	CURR LIST
NEXT LIST FIRST DOC	PREV DOC NEXT DOC	LAST DOC			



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME STRUCTURED FREE FORM BROWSE DICT SEARCH OG Воттом HELP PREVILIST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC Logout

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Start Record 68 out of 261 Jump List At:

TSDR **ASSIGN Status** (Use the "Back" button of the Internet Browser to return to TESS)

## Jiu Lian

Word Mark JIU LIAN

**Translations** The English translation of "Jiu Lian" in the mark is "nine alliance".

IC 029. US 046. G & S. Chicken croquettes; Crustaceans; Fish; Ham; Meat; Meat jellies; Poultry, not Goods and Services live; Preserved vegetables; Sausages; Tinned meat. FIRST USE: 20090123. FIRST USE IN

COMMERCE: 20090822

Standard Characters Claimed

Mark Drawing

(4) STANDARD CHARACTER MARK

Code

Serial Number

85294720

**Filing Date** April 13, 2011

**Current Basis 1A** 

Original

1A

Filing Basis Published for

Opposition

September 13, 2011

Registration 4062858

Number

Registration November 29, 2011

Date

Owner

(REGISTRANT) QINGDAO NINE-ALLIANCE GROUP COLLTD LIMITED LIABILITY COMPANY CHINA

Shanghai Western Rd Laixi City, Qingdao CHINA

**Prior** 

3987238

Registrations

Description of

Mark

Color is not claimed as a feature of the mark.

Type of Mark TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

Indicator

LIVE

TESS HOME New User

STRUCTURED FREE FORM BROWSE DICT SEARCH OG

Top

HELP

PREVIST CURR LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC

LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME New User STRUCTURED FREE FORM BROWSE DICT SEARCH OG BOTTOM HELP PREVIUST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Please logout when you are done to release system resources allocated for you.

Start Jump Record 71 out of 261 List At:

**ASSIGN Status** (Use the "Back" button of the Internet Browser to

return to TESS)

## Nine Alliance

Word Mark NINE ALLIANCE

IC 029. US 046. G & S: Chicken croquettes; Crustaceans; Fish; Ham; Meat; Meat jellies; Poultry, not Goods and Services

live; Preserved vegetables; Sausages; Tinned meat. FIRST USE: 20100911. FIRST USE IN

COMMERCE: 20110203

Standard Characters Claimed

Mark Drawing

(4) STANDARD CHARACTER MARK

Code

Serial Number

85123679

Filing Date

September 7, 2010

**Current Basis 1A** 

Original

1B

Filing Basis

Published for

February 8, 2011

Opposition

Registration

3987238

Registration

Number

June 28, 2011 Date

Owner

(REGISTRANT) QINGDAO NINE ALLIANCE GROUP CO, LTD LIMITED LIABILITY COMPANY CHINA

Shanghai Western Rd Laixi City, Qingdao CHINA

Type of Mark TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

Indicator

LIVE

TESS HOME NEW USER STRUCTURED FREE FORM BROWSEDICT SEARCH OG

TOP

HELP

PREV LIST CURR LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSEDICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

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Start List At: OR Jump to record:

Record 217 out of 261

TSDR

**ASSIGN Status** 

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)



Goods and Services (CANCELLED) IC 029. US 046. G & S: Milk products, namely, bean milk, cheese, butter, yogurt, meat products, namely, sausages, ham, hamburger meat, hot dog meat, steak and meat croquettes; prepared fish products, namely, prepared fish, fish cakes, namely, kamaboko, fish cakes, namely, chikuwa, fish cakes, namely, hanpen and fish cakes, namely, tsumire; eggs; stews, soups, potato au gratin and packaged entrees consisting primarily of meat. FIRST USE: 20040210. FIRST USE IN COMMERCE: 20040210

(CANCELLED) IC 030. US 046. G & S: Curry, preparations of confectionery and bread, namely, freezable liquid for use in making frozen confections, frozen confections, peanut butter confectionery chips, bread, bread sticks, food package combinations consisting primarily of bread, crackers and/or cookies, bread rolls, stuffing mixes containing bread; ice creams, ice monaka, namely, ice cream wrapped in pastry shells; soft ice creams; sherbets; prepared foods of cereals, namely, processed plant based grains; Worcestershire sauce, graw sauce, ketchup, soy sauce, vinegar, soba noodles sauce, food dressings, namely, salad dressing, edible oils, cooking oils, food additives for non-nutritional purposes for use as a flavoring, ingredient or filler, mayonnaise, barbecue sauce, Chinese meat dumplings, sandwiches, sushi, steamed bun with meat, hamburger sandwiches, pizzas, packaged entrees consisting primarily of pasta or rice, hot dog sandwiches, meat pies, raviolis, sweetened flavored gelatin desserts, puddings and cakes. FIRST USE: 20040210. FIRST USE IN COMMERCE: 20040210

Mark Drawing Code

(2) DESIGN ONLY

Design

01.07.25 - Globes, other

Search

05.03.25 - Leaf, single; Other leaves

Code

26.17.09 - Bands, curved; Bars, curved; Curved line(s), band(s) or bar(s); Lines, curved

Serial

Number

76389083

Filing Date

March 29, 2002

Current

**Basis** 

1A

1B

**Original** 

Filing Basis

**Published** 

for

September 16, 2003

Opposition

Registration

2935314

Number

Registration Date

March 22, 2005

Owner

(REGISTRANT) Peacebeans Kabushiki Kaisha CORPORATION JAPAN 4-4, Iwamoto-cho 1 chome

Chiyoda-ku Tokyo 101-0032 JAPAN

Attorney of

Record

Curtis L. Harrington

Description of Mark

The mark consists of a globe subdivided vertically with the left half having a blue color subdivided into a few longitudinal and latitude lines. The right half of the vertical subdivision is orange in color with one shade mark generally following about two thirds of the outer diameter. From a point near the bottom of the globe a sweeping orange stem extends outside and around the right half of the vertical subdivision and back toward the top of the globe and above the globe. The orange stem terminates in a pair of green leaves, one of which is generally aligned with the final extent of the orange stem and another which is about half the length of the longer leaf and bears a forty five degree angle to the brown stem. Color is claimed as a feature of the mark. The leaves component of the drawing are in the color green, the stem of the leaves is in the color orange, the globe component of the drawing is dual colored, with the left half of the globe in the color blue, scored with white lines and the right half of the globe in the color orange.

Type of Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

Live/Dead

**DEAD** 

Indicator

Cancellation October 28, 2011

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG TOP PREV LIST HELP CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG TESS HOME Воттом HELP PREVIJET

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Please logout when you are done to release system resources allocated for you. Logout

Start Jump Record 218 out of 261 List At: to record:

TSDR

**ASSIGN Status** TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)

#### Typed Drawing

Word Mark PEACEBEANS

Goods and Services

(CANCELLED) IC 029. US 046. G & S: Milk products, namely, bean milk, cheese, butter, yogurt, meat products, namely, sausages, ham, hamburger meat, hot dog meat, steak and meat croquettes; prepared fish products, namely, prepared fish, fish cakes, namely, kamaboko, fish cakes, namely, chikuwa, fish cakes, namely, hanpen and fish cakes, namely, tsumire; eggs; stews, soups, potato au gratin and packaged entrees consisting primarily of meat. FIRST USE: 20040210. FIRST USE IN COMMERCE: 20040210

(CANCELLED) IC 030. US 046. G & S: Curry, preparations of confectionery and bread, namely, freezable liquid for use in making frozen confections, frozen confections, peanut butter confectionery chips, bread, bread sticks, food package combinations consisting primarily of bread, crackers and/or cookies, bread rolls, stuffing mixes containing bread; ice creams, ice monaka, namely, ice cream wrapped in pastry shells; soft ice creams; sherbets; prepared foods of cereals, namely, processed plant based grains; Worcestershire sauce, gravy sauce, ketchup, soy sauce, vinegar, soba noodles sauce, food dressings, namely, salad dressing, edible oils, cooking oils, food additives for non-nutritional purposes for use as a flavoring, ingredient or filler, mayonnaise, barbecue sauce, Chinese meat dumplings, sandwiches, sushi, steamed bun with meat, hamburger sandwiches, pizzas, packaged entrees consisting primarily of pasta or rice, hot dog sandwiches, meat pies, raviolis, sweetened flavored gelatin desserts, puddings and cakes. FIRST USE: 20040210. FIRST USE IN COMMERCE: 20040210

Mark

Drawing Code

(1) TYPED DRAWING

Serial

76389081

Number

Filing Date

March 29, 2002

Current **Basis** 

1A

Original

Filing Basis 1B

**Published** 

for

September 16, 2003

Opposition

Registration

2935313

Number

Registration

Date

March 22, 2005

Owner

(REGISTRANT) Peacebeans Kabushiki Kaisha CORPORATION JAPAN 4-4, Iwamoto-cho 1 chome

Chiyoda-ku Tokyo 101-0032 JAPAN

Attorney of

Record

Curtis L. Harrington

Type of

Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead

DEAD

Indicator

Cancellation October 28, 2011

Date

TESS HOME New User STRUCTURED FREE FORM BROWSEDICT SEARCH OG Top HELP PREV LIST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED	FREE FORM BROWSEDICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST
NEXT LIST FIRST DOC PREV DOC	NEXT DOC LAST DOC
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Logout | Please logout when you are done to release system resources allocated for you.

Start Record 170 out of 261 List At:

**TSDR ASSIGN Status** TTAB Status (Use the "Back" button of the Internet Browser to return to TESS)

Mönmilk

Word Mark MÖNMILK

Services

Goods and IC 029. US 046. G & S: Bouillon; broth; preparations for making bouillon; charcuterie; extracts for soups; chicken, meat, fish croquettes; meat; ham; sausages; processed meat; tripe; pork; sliced meat; jerky; food products made from fish, namely, fish not live, fish cakes, fish fillets; dried fish; preserved fruits; frozen fruits; jams; dried vegetables; frozen meals consisting primarily of meat, fish, poultry or vegetables; vegetables, instant frozen; eggs; butter; cream; cheese; milk; yogurt; kefir; milk beverages with high milk content; whey; milk products excluding ice cream, ice milk and frozen yogurt; margarine; tofu; vegetable soup preparations; vegetable juices for cooking; charqui; processed vegetables; fresh, canned or bottled sliced vegetables; dairy-based chocolate food beverages; vegetable-based chocolate food beverages. FIRST USE: 20050910. FIRST USE IN COMMERCE: 20051028

Mark Drawing

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Code Design

Code

01.11.02 - Moons, crescent; Moons, half; Partial moons, including half moons and crescent moons (not a

Search moon with craters)

01.15.08 - Raindrop (a single drop); Single drop (rain, tear, etc.); Teardrop (a single drop)

26.09.21 - Squares that are completely or partially shaded

26.17.09 - Bands, curved; Bars, curved; Curved line(s), band(s) or bar(s); Lines, curved

27.01.04 - Letters forming objects; Numbers forming objects; Objects composed of letters or numerals;

Punctuation forming objects

Serial Number

78734981

Filing Date October 18, 2005

Current

1A **Basis** 

Original

1B Filing Basis

**Published** 

for

July 4, 2006

Opposition

Registration 3240716

Number

Registration May 8, 2007

Date

Owner

(REGISTRANT) INNER MONGOLIA MENGNIU DAIRY (GROUP) COMPANY LIMITED CORPORATION CHINA SHENGLE ECONOMIC ZONE HELINGEER COUNTY, HUHHOT INNER MONGOLIA CHINA

Attorney of

Record

Joe McKinney Muncy

Description

of Mark

Color is not claimed as a feature of the mark.

Type of

Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

**Affidavit** Text

SECT 15. SECT 8 (6-YR).

Live/Dead

Indicator

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TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG

TOP

HELP

PREVIUST CURRILIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG Воттом HELP PREV LIST CURR LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Please logout when you are done to release system resources allocated for you.

Start Jump Record 201 out of 261 List At: to record:

**ASSIGN Status** 

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)



Word Mark

CUISON A WORLD OF FLAVORS

**Translations** 

The wording "cuison" has no meaning in a foreign language.

Goods and Services

IC 029. US 046. G & S: Beef patties; Beef slices; Beef stew; Candied fruit snacks; Chicken and dumplings; Chicken croquettes; Chicken mousse; Chicken stock; Chow mein; Combination meal consisting primarily of a meat or vegetable-based entree and a soup or salad for consumption on or off the premises; Condiments, namely, pepper oil; Cooked fruits and vegetables; Corned beef; Corned beef hash; Crystallised, frosted, frozen, and preserved fruit; Crystallized fruit; Crystallized fruits; Cut fruits; Dehydrated fruit snacks; Dried fruit and vegetables; Dried fruit mixes; Dried fruits; Dried vegetables; Dry or aromatized fruit; Fig and date roll consisting of dried fruits, nuts, and spices; Fish; Fish and chips; Fish and meat preserves; Fish cakes; Fish croquettes; Fish fillets; Fish mousse; Fish preserves; Fish stock; Food glazing preparations comprised primarily of fruit and/or fruit pectic for use in cooking and baking; Food package combinations consisting primarily of cheese, meat and/or processed fruit; French fried potatoes; Fried potatoes; Frosted fruits: Frozen appetizers consisting primarily of chicken or seafood; Frozen fruits; Frozen vegetables; Fruit and soy based snack food; Fruit and vegetable salads; Fruit chips; Fruit concentrates and purees used as ingredients of foods; Fruit conserves; Fruit paste; Fruit peel; Fruit peels; Fruit preserves; Fruit pulp; Fruit pulps; Fruit purees; Fruit salads; Fruit salads and vegetable salads; Fruit topping; Fruit-based filling for cakes and pies; Fruit-based food beverage; Fruit-based organic food bars; Fruit-based snack food; Fruit-based spreads; Garden salads; Glazed fruits; Ham; Instant potatoes; Meat and meat extracts; Meat extracts; Meat extracts; Meat jellies; Meat juices; Meat paste. Meat preserves; Meat substitutes; Meat, fish, fruit and vegetable jellies; Meat, fish, fruit and vegetable preserves; Meat, fish, poultry and game; Meat, fish, poultry and game preserves; Meat, frozen; Meat, fruit and vegetable jellies, jams; Meat, fruit and vegetable jellies, jams, eggs; Meat, poultry and game; Meatbased mousse; Meat-based snack foods; Meat-based spreads; Milk based beverages containing

fruit juice; Milk beverages containing fruits; Milk drinks containing fruits; Milk-based beverages containing milk concentrates, vegetable oil and added nutrients; Nut meats; Pickled fish; Pickled fruits; Pickled vegetables; Pork; Potato chips; Potato crisps; Potato crisps and chips; Potato dumplings; Potato fritters; Potato pancakes; Potato salad; Potato sticks; Potato-based gnocchi; Potato-based snack foods; Poultry and game; Pre-cut vegetable salad; Pre-packaged dinners consisting of meat, seafood, fish, poultry and vegetables; Prepared beef; Prepared meat; Preserved fruit and vegetables; Preserved fruits; Preserved fruits and vegetables; Preserved meats and sausages; Preserved vegetables (in oil); Preserved, dried and cooked fruit and vegetables; Preserved, dried, cooked and grilled vegetables; Processed garlic; Processed ginseng for use as a vegetable; Refrigerated food package combinations consisting primarily of meat, cheese or processed vegetables for purposes of creating a sandwich; Rice milk for use as a milk substitute; Roast beef; Salads except macaroni, rice, and pasta salad; Seafood; Seafoods boiled down in soy sauce (tsukudani); Seasoned meat, seafood, fish, poultry and vegetables; Smoked fish; Snack mix consisting of dehydrated fruit and processed nuts; Snack mix consisting of wasabi peas, processed nuts, dehydrated fruit and/or raisins. Snack mix consisting primarily of dehydrated fruits, processed nuts and also including sesame sticks; Snack mix consisting primarily of processed fruits, processed nuts and/or raisins; Steamed cakes of smashed fish and yam (hampen); Steamed or toasted cakes of fish paste (kamaboko); Taco salad; Textured vegetable protein for use as a meat extender; Tube-shaped toasted cakes of fish paste (chikuwa); Tuna fish; Veal; Veal stock; Vegetable chips; Vegetable juice for cooking; Vegetable mousse; Vegetable oils; Vegetable paste; Vegetable puree; Vegetable salads; Vegetable-based chocolate food beverages; Vegetable-based food beverages; Vegetable-based meat substitutes; Vegetable-based snack foods; Vegetable-based spreads; Vegetables, instant frozen; frozen, prepared and packaged entrees consisting primarily of meat, fish, poultry or vegetables; frozen, prepared and packaged meals consisting primarily of meat, fish, poultry or vegetables; frozen, prepared and packaged vegetable-based entrees; chicken, meat and fish croquettes; meat, fish and vegetable souffles. FIRST USE: 20060523. FIRST USE IN COMMERCE: 20060523

IC 030. US 046. G & S: Artichoke sauce; Artificial coffee; Artificial coffee and tea; Bakery desserts; Bakery products, namely, sweet bakery goods; Baking spices; Barbecue sauce; Barbeque sauce; Beverages made of coffee; Beverages made of tea; Black tea; Boiled sweets; Caffeine-free coffee; Cakes of sugar-bounded millet or popped rice (okoshi); Candies; Cereal based energy bars; Cheese sauce; Chicken wing sauce; Chicory and chicory mixtures, all for use as substitutes for coffee; Chicory based coffee substitute; Chili paste for use as a seasoning; Chili powders; Chili sauce; Chili seasoning; Chinese rice noodles (bifun, uncooked); Chocolate covered fruit; Chocolate covered roasted coffee beans; Chocolate food beverages not being dairy-based or vegetable based; Cocoa; Cocoa beverages with milk; Cocoa-based beverages; Cocoa-based condiments and seasonings for food and drink; Coffee; Coffee and artificial coffee; Coffee and coffee substitutes; Coffee and tea; Coffee based beverages; Coffee beverages with milk; Coffee essences; Coffee extracts; Coffee flavored syrup used in making food beverages; Coffee substitutes; Coffee-based beverage containing milk; Coffee-based beverages; Condiment, namely, pepper sauce; Corn starch based drink, in the nature of a food beverage consisting primarily of maize and porridge; Curry; Dessert mousse; Dessert puddings; Dessert souffles; Dipping sauces; Disposable cups with a tea-filled pouch ultrasonically welded to one side of the bottom of the cup, which allows the natural fiber pouch to float near the bottom; Dough-based pockets with filling consisting primarily of meats, poultry, fish, fruits and vegetables and cheese; Dough-based pockets with filling consisting primarily of pasta or rice; Dried chili peppers. Dry seasoning mixes for graw, stews, spaghetti; Dry spice rub for meats and fish; Edible fruit ices; Edible spices; Fish dumplings; Fish sandwiches; Fish sauce; Flavor enhancers used in food and beverage products; Flavored, sweetened gelatin desserts; Flavorings for beverages; Flavourings for soups; Flavourings of tea; Frankfurter sandwiches; Fresh pizza; Frozen dessert consisting of fruit and cream or cream substitutes; Frozen soy-based desserts; Fruit cakes; Fruit cobblers; Fruit couli; Fruit flavourings, except essences; Fruit ice; Fruit ice bar; Fruit ices; Fruit jellies; Fruit paste for flavouring of food; Fruit pies; Fruit sauces excluding cranberry sauce and applesauce; Fruit teas; Fruit turnovers; Ginger; Grain-based beverages; Grain-based food beverages; Gravies; Graw; Graw mixes; Green tea; Gum sweets; Hamburger sandwiches; Herb tea; Herbal food beverages; Herbal tea; Hop extracts used as flavoring for foods and beverages; Hot dog sandwiches; Hot sauce; Ice cream drinks; Ice cream sandwiches; Iced coffee; Iced tea; Instant

coffee; Instant tea; Japanese green tea; Japanese horseradish powder spice (wasabi powder): Japanese pepper powder spice (sansho powder); Lime tea; Macaroni; Macaroni and cheese; Macaroni salad; Maize-based pudding dessert (mazamorra morada); Masala powder and spices: Masala rice for biryani; Meat cures; Meat gravies; Meat pies; Meat tenderizers; Meat tenderizers for household purposes; Meat turnovers; Mix for making combined noodle and sauce dish; Mixes in the nature of concentrates, syrups or powders used in the preparation of tea based beverages; Mixtures of coffee and chicory; Mustard powder; Noodles and sauce mixes combined in unitary packages. Noodles, sauce, and processed vegetables combined in unitary packages; Noodles, sauce, and seasoning toppings combined in unitary packages; Noodles, sauce, and topping combined in unitary packages; Noodles, sauce, dehydrated vegetables, and topping combined in unitary packages; Noodles, seasonings, edible oil, and dehydrated vegetables combined in unitary packages; Noodles. seasonings, edible oil, and flavorings combined in unitary packages; Oolong tea; Packaged meal kits consisting primarily of pasta or rice; Packaged meal mixes consisting primarily of pasta or rice; Pasta and noodles; Pasta for soups; Pasta salad; Pasta sauce; Pasta-wrappings for gyoza; Pelletshaped rice crackers (arare); Pepper; Pepper powder; Pepper spice; Picante sauce; Pico de Gallo sauce; Pizza; Pizza crust; Pizza dough; Pizza sauce; Pizzas; Pounded rice cakes (mochi); Prepared cocoa and cocoa-based beverages; Prepared coffee and coffee-based beverages; Prepared pasta; Processed ginseng used as an herb, spice or flavoring; Ready-made sauces; Rice; Rice and seasoning mix combined in unitary packages; Rice cakes; Rice crackers; Rice dumplings dressed with sweet bean jam (ankoro); Rice noodles; Rice pudding; Rice salad; Rice, seasonings, and flavorings combined in unitary packages; Rice-based pudding dessert (arroz con leche); Rice-based snack foods; Sage tea; Salad dressing; Salad dressings; Salad sauces; Salsa; Sandwiches; Sauce mixes; Sauces; Sauces for barbecued meat; Scented water for flavoring beverages; Seafood pies; Seasoned coating for meat, fish, poultry; Sloppy Joe Sauce; Soba noodles; Soft pin-rolled cakes of pounded rice (gyuhi); Somen noodles; Soy burger sandwiches; Soy sauce; Spaghetti sauce; Spice blends; Spice rubs; Spices; Spices and ice; Steak sauce. Steamed buns stuffed with minced meat (niku-manjuh); Sugarfree sweets; Sugarless sweets; Sweet bean jam coated with sugared-bean based soft shell; Sweet dumplings (dango); Sweet pounded rice cakes (mochi-gashi); Sweets; Tartar sauce; Tea; Tea extracts; Tea for infusions; Tea of parched powder of barley with husk (mugi-cha); Tea of salty kelp powder (kombu-cha); Tea substitutes; Tea-based beverages with fruit flavoring; Teriyaki sauce; Theine-free tea sweetened with sweeteners; Tomato sauce; Turkey burger sandwiches; Udon noodles; Vegetable concentrates used for seasoning; Veggie burger sandwiches; frozen, prepared and packaged entrees consisting primarily of pasta or rice; frozen, prepared and packaged meals consisting primarily of pasta or rice. FIRST USE: 20060523. FIRST USE IN COMMERCE: 20060523

Mark Drawing Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design Search

01.15.05 - Smoke; Steam; Vapor

Code

26.17.02 - Bands, way; Bars, way; Lines, way; Way line(s), band(s) or bar(s)

26.17.09 - Bands, curved; Bars, curved; Curved line(s), band(s) or bar(s); Lines, curved

27.03.01 - Geometric figures forming letters, numerals or punctuation

**Trademark** Search Facility INAN Inanimate objects such as lighting, clouds, footprints, atomic

configurations, snowflakes, rainbows, flames

Classification

SHAPES-BAR-BANDS Designs with bar, bands or lines

Code

SHAPES-COLORS-3-OR-MORE Design listing or lined for three or more colors

SHAPES-MISC Miscellaneous shaped designs

77552004 Serial Number

Filing Date August 20, 2008

**Current Basis** 

1A

**Original Filing** 

**Basis** 

1A;1B

Published for **Opposition** 

May 12, 2009

Registration √Number

3823578

Registration

Date

July 27, 2010

Owner

(REGISTRANT) Cuison International CORPORATION ARIZONA P. O. Box 9847 Scottsdale

ARIZONA 85252

Attorney of Record

Michael W. Margrave

Description of Mark

The color(s) green, charcoal gray, light gray and orange are claimed as a feature of the mark is/are claimed as a feature of the mark. The mark consists of Letter "C" in green with long tail at an angle ending over letter "O"; letters "U", "I" and "S" in charcoal gray; letter "O" in orange with two light gray marks above letter to simulate steam; letter "N" in charcoal gray; word "CUISON" outlined in light gray on right side to form shadow; below word "CUISOSN" "words "A World of" in charcoal gray; and

word "Flavors" in green.

Type of Mark

TRADEMARK

Register

**PRINCIPAL** 

Live/Dead Indicator

LIVE

STRUCTURED FREE FORM BROWSE DICT SEARCH OG TESS HOME **NEW USER** HELP TOP PREV LIST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC



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### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSEDICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

Logout | Please logout when you are done to release system resources allocated for you.

Start List At: OR Jump to record: Record 203 out of 261

TSDR

ASSIGN Status

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)



**Word Mark** 

BLYNK ORGANIC \*

Goods and Services

IC 029. US 046. G & S: Organic food products in the nature of processed fruits, canned fruits, bottled fruits, dried fruits, preserved fruits frozen fruits, fruit chips, fruit paste, fruit pectin, fruit peels, fruit pulps, fruit rinds, fruit salads, fruit sauces in the nature of apple sauce and cranberry sauce, fruit topping, fruit-based snack food, fruit preserves and conserves, fruit-based filings for cakes and pies, fruit-based spreads, cut or sliced fresh fruits, applesauce, processed apples, processed apricots, banana chips, processed blueberries, processed cherries, maraschino cherries, processed lemons, processed oranges, processed peaches, processed peels, raisins, cranberry sauce, crystallized fruit, jams, jellies, lemon curd, marmalade, processed dates, processed artichokes, processed asparagus, processed avocados, processed beans, baked beans, dried beans, processed beets, processed olives, processed mushrooms, processed onions, processed peppers, processed pimientos, processed potatoes, processed tomatoes, canned soybeans, potato chips, yucca chips, cole slaw, dried soybeans, french fried potatoes, gherkins, guacamole, instant potatoes, processed lentils, onion rings, pickled vegetables, pickles, potato crisps, potato pancakes, preserved truffles, processed corn, salads except macaroni, rice, and pasta salad, sauerkraut, vegetable salads. processed vegetables, tomato paste, tomato puree textured vegetable protein for use as a meat extender, tofu, processed pumpkin seeds, processed almonds, processed coconut, edible oils, peanut butter, nut butter, butter, butter substitutes, chocolate nut butter, cooking oil, processed edible seeds, rennet, candied fruit and candied fruit snacks and candied nuts, salad oil, processed nuts, tahini, vegetable oil, processed anchovies, processed clams, caviar, bacon, beef, corned beef, roast beef, bologna, chicken, chicken and dumplings, seafood, soups, bouillon, soup broth, soup mixes, chowder, clam juice, chili, chop suey, chow mein, processed crayfish, vegetable croquettes. fish, fish and chips, fish fillets, ham, hamburger meat, hot dogs, jerky, liver paste, luncheon meats, meat, meat substitutes, pate, pork, pork rinds, poultry, poultry substitutes, processed prawns.

processed lamb, salami, salmon, mayonnaise-based sandwich spread, sardines, sausages, shellfish, processed shrimp, smoked salmon, lox, tuna fish, turkey, veal, cream cheese, cheese, cheese spreads, cheese substitutes, cheese and cracker combinations, milk, half and half milk and cream mixture, non-dairy creamer, acidophilus milk, chocolate milk, cream, whey-based food beverages, soy-based food beverages used as a milk substitute, dairy-based food beverages, dairy-based chocolate food beverages, vegetable-based food beverages, vegetable-based chocolate food beverages, cottage cheese, dairy products excluding ice cream, ice milk and frozen yogurt, dairy-based dips, dips excluding salsa and excluding other sauces used as dips, egg nog, egg substitute, eggs, margarine, margarine substitutes, sour cream substitutes, sour cream, whipping cream and yogurt, processed garlic, and potato-based gnocchi. FIRST USE: 20090401. FIRST USE IN COMMERCE: 20090401

IC 030. US 046. G & S: Organic food products in the nature of artichoke sauce, bagels, bakery goods, baking powder, baking soda, barbecue sauce, biscuits, processed bran, bread, bread rolls, bread sticks, breakfast cereals, brioches, buns, burritos, cake mixes, cakes, candy, candy cake decorations, candy coated popcorn, candy mints, capers, caramel popcorn, caramels, cereal-based snack food, chalupas, cheese flavored puffed corn snacks, cheese sauce, cheesecake, chili powders, chili sauce, chocolate, chocolate chips, chocolate covered nuts, chocolate fondue, chocolate food beverages not being dairy-based or vegetable-based, chocolate powder, chocolate syrup, chocolate topping, chocolate truffles, chocolate-based filings for cakes and pies, chow mein noodles, chutney, cinnamon, cloves, cocoa, cocoa mixes, coffee, cones for ice cream, confectionery chips for baking, cookies, corn chips, corn curls, corn flakes, corn meal, corn syrup, couscous, cracker and cheese combinations, crackers, crepes, crumpets, crystallized ginger, curry, custardbased filings for cakes and pies, custards, danish pastries, dessert souffles, doughnuts, dried chili peppers, dumplings, eclairs, egg rolls, empanadas, enchiladas, fajitas, farina, flavored ices, flavoring syrup, flour, flour-based chips, food starch, frozen confections, frozen custards, frozen entrees consisting primarily of pasta or rice, frozen yogurt, fruit ice, fruit pies, gingerbread, glazed popcorn, flour-based gnocchi, grain or chicory based coffee substitutes, grain-based chips, grain-based food beverages, granola, granola-based snack bars, halvah, ham glaze, herb tea, herbal food beverages, honey, horseradish, hot chocolate, hot sauce, ice cream substitute, ice cream, kasha, ketchup, lasagna, licorice, macaroni, macaroni and cheese, macaroni salad, maple syrup, marinades, mayonnaise, meat pies, minced garlic, mincemeat pies, mixes for making bakery goods. molasses, muffins, mustard, non-medicated lozenges, noodles, nutmeg, oatmeal, pancake mixes, pancake syrup, pancakes, parfaits, pasta, pasta salad, pasta shells, pastries, peanut butter confectionery chips, pepper, pickle relish, pies, pizza, pizza sauce, popped popcorn, pot pies, powdered garlic, powdered ginger, preserved ginger, pretzels, processed cereals, processed grains, processed oats, processed popcorn, puddings, puffed corn snacks, quiche, ravioli, ready-to-eat cereal derived food bars, relish, rice, rice salad, rice-based snack foods, rolled oats, rusks, salad dressings, salsa, salt, sandwiches, sauces, seasonings, sherbet, snack mix consisting primarily of crackers and/or pretzels and/or candied nuts and/or popped popcorn, sorbet, soy sauce, soy-based ice cream substitute, spaghetti, spaghetti and meatballs, spaghetti sauce, spices, sugar, taco chips, taco shells, tamales, tartar sauce, tea, tea-based beverages with fruit flavoring, tomato sauce, tortilla chips, tortillas, vanilla, vinegar, wafers, waffles and wheat-based snack foods, and fruit sauces excluding cranberry sauce and applesauce. FIRST USE: 20081101. FIRST USE IN COMMERCE: 20081101

IC 032. US 045 046 048. G & S: Organic food and beverage products in the nature of ale, beer, nonalcoholic malt beverage, non-alcoholic punch, non-alcoholic cocktail mixes, carbonated and non-carbonated soft drinks, colas, ginger ale, ginger beer, fruit flavored soft drinks, soft drinks flavored with tea, fruit juices, fruit juice concentrates, aerated fruit juices, fruit drinks, fruit nectars, fruit punch, sweet cider, lemonade, syrup for making lemonade, syrups and essences for use in making soft drinks, tomato juice, vegetable juices, aloe vera juice, sports drinks, mineral water, seltzer water, soda water, spring water, aerated water, drinking water, quinine water and table water. FIRST USE: 20090301. FIRST USE IN COMMERCE: 20090301

Mark Drawing Code

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Design Search 05.05.25 - Daffodils; Iris (flower); Other flowers

Code

26.11.10 - Rectangles divided once into two sections

26.11.21 - Rectangles that are completely or partially shaded

Trademark
Search Facility
Classification

SHAPES-GEOMETRIC Geometric figures and solids including squares, rectangles, quadrilaterals

and polygons

Code

VEG Plant life such as trees, flowers, fruits, grains, nuts, wreaths, and leaves

Serial Number

77471475

Filing Date
Current Basis

May 12, 2008

Original Filing

1A

Basis

1B

Published for Opposition

March 17, 2009

Registration

3755408

Registration Date

March 2, 2010

Owner

(REGISTRANT) BLYNK, INC. CORPORATION NORTH CAROLINA Suite 302 1900 South Boulevard

Charlotte NORTH CAROLINA 28203

(LAST LISTED OWNER) BLYNK ENTERPRISES, INC. CORPORATION NORTH CAROLINA 1704

East Boulevard, Suite 101 Charlotte NORTH CAROLINA 28203

Assignment Recorded

ASSIGNMENT RECORDED

Attorney of Record

Christopher L. Bernard

Disclaimer

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "ORGANIC" APART FROM THE MARK

AS SHOWN

Description of

Mark

Color is not claimed as a feature of the mark. The mark consists of a square with rounded corners that is divided vertically into two equal halves; in the left half appears the wording "BLYNK" oriented

vertically, and in the right half appears the wording "ORGANIC" beneath a design in the nature of a

stylized daffodil.

Type of Mark

TRADEMARK PRINCIPAL

Register Live/Dead

Indicator

LIVE

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Start List At: Jump |

Record 231 out of 261

**TSDR** 

**ASSIGN Status** 

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)

#### Typed Drawing

Word Mark EL BURRITO MERCADO

Goods and Services

Translations The English translation of "EL BURRITO MERCADO" is "the burrito market" or "the burrito marketplace". (CANCELLED) IC 029. US 046. G & S: processed fruit; ground almonds, processed apricots, baked beans, dried beans, roast beef, bouillon, peanut butter, canned pork and beans, cheese food, processed cherries, Chile con queso, processed almonds, processed avocados, processed beans, beef stock, soup broth, butter substitutes, cheese in general, cheese spreads, chicken, chili, processed apples, bacon, bean dip, beef, processed beets, butter, candied fruit, cheese and cracker combinations, cheese substitutes, chicken and dumplings, banana chips, applesauce, bacon rinds, bologna, chocolate nut butter, processed cabbage, candied nuts, cheese fondue, maraschino cherries, chicken stock, dairybased chocolate food beverages, chowder, flaked coconut, cole slaw, corned beef hash, crayfish, egg nog mixes, powdered eggs, vegetable-based, chocolate food beverages; clam juice, cottage cheese, whipping cream, dairy-based dips, edible fats, eggs substitute product; frozen, prepared and package entrees consisting primarily of meat, fish, poultry or vegetables; non-dairy cream; dips, excluding salsa and other sauces used as dips; edible oil, meat extracts, yucca chips; meat, fish and vegetable based chow mein; desiccated coconut, coconut oil, corned beef, cranberry sauce; chicken, meat and fish croquettes; processed dates, egg nog, eggs, edible fats, fruit-based fillings for cakes and pies; fish stock, fruit chips, fruit rinds, fruit-based spreads, sandwich spread, namely, meat-based spreads, vegetable based spreads, and dairy based spread; unflavored and unsweetened gelatins, ham, jams, meat juices, lard, lentils, margarine, meat, meat jellies, mincemeat, processed olives, fish; dairy, vegetable, whey and soy-based food beverages; fruit conserves, fruit peels, fruit topping, guacamole, hamburger meat, jellies, kefir, layer, liver, margarine substitutes, luncheon meat, meat juices. milk, processed mushrooms; shelled and roasted nuts; salads oil, omelets, fish and chips, foie gras, frankfurter meat, fruit leathers, jerky, processed kelp, lemon curd, liver past, marmalade, textured vegetable protein for use as a meat extender, meat paste, acidophilus milk, non-dairy creamer, coconut oil, vegetable oil, onion rings, fruit paste, fruit pulps, fruit-based snack foods, half and half, not dog meat, clam juice, processed lamb, processed lemons, meat substitutes, chocolate milk, nut topping, cooking

oil, processed onions, processed oranges, guava paste, processed peaches, processed peels, french

sausages, shrimp; snack mix consisting primarily of processed fruits, processed nuts and/or raisins;

fried potatoes, poultry substitutes, black pudding, quenelles, rennet, salmon, cranberry sauce,

sour cream substitute, dried soybeans, oysters, meat paste, peanut butter, processed peppers, processed pimientos, potato chips, instant potatoes; fruit pulp, processed quince, pickled watermelon rind; fruit sauces, processed edible seeds, soups mixes, soy-based food beverage used as a milk substitutes; food package combinations, consisting primarily of cheese, meat and/or processed fruit; tomato paste, fruit pectin, pickled vegetables, pork, potato crisps, processed potatoes, fruit preserves; processed pumpkin seeds, raisins, bacon rinds, salad oil; salads except, macaroni, rice, and pasta salad; sardines, sauerkraut, processed pumpkin seeds, soups, soybean oil for cooking, vegetable paste, pickles, potato pancakes, vegetable protein bits having a bacon flavor, tomato puree, refried beans, fruit salads, salami, apple sauce, blood sausage, shortening, sour cream, canned soybeans, tuna fish, whipped dairy topping, turkey, whipping cream, stews; canned, cooked or otherwise processed tomatoes. tripe, veal, vegetable paste, pickled vegetables, whey, yogurt, preserved truffles, veal stock, canned and bottled vegetables. FIRST USE: 19920000. FIRST USE IN COMMERCE: 19920000

(CANCELLED) IC 030. US 046. G & S: allspice; chow mein noodles; seasoned coating for meat, fish, poultry coffee substitutes, cookies, corn flakes, corn syrup, crackers, custard-based fillings for cakes and pies, candy decorations for cakes, dough conditioners, eclairs, prepared, frozen and packaged entrees consisting primarily of pasta or rice, chutney, cocoa, cones for ice cream, corn chips, corn meal, couscous, crepes, custards, edible decorations for cakes, dough stabilizers, egg rolls, malt extracts for food, cinnamon, cocoa mixes, confectionery chips for baking, corn curls, puffed corn snacks, crab boil, crumpets, frozen custards, dessert snuffles, doughnuts, empanadas, malt extracts used as flavoring, cloves, coffee, frozen confections, corn dogs, cracker and cheese combinations, curry, Danish pastries, dough, dumplings, enchiladas, extracts used as flavorings, fajitas, fish sandwiches, flour, frankfurter sandwiches, fruit ice, salad dressing, farina, flavoring syrup, chocolate fondue; herb tea, namely, herbal food beverages; Corn and apple fritters, Fruit pies, Chocolate-based fillings for cakes and pies, food flavorings; Food additives for non-nutritional purposes for use as a flavoring, ingredient or filler; Chocolate food beverages not being dairy-based or vegetable based; Frosting mixes, Frozen yogurt, Flavorings for tobacco, Ready-to-eat cereal derived food bars, Food starch, Frostings, Bakery goods, Baking soda, Breadcrumbs, Brownies, Candy, Caramel popcorn, Cheese Flavored puffed corn snacks, Chewing gum, Chili sauce, Corn Chips, Tortilla Chips, Hot Chocolate, Chocolate powder, garlic, namely, powdered and minced garlic. Almond paste, Mixes for making bakery goods, Barbecue sauce, Biscuits, Bread sticks, Bubble gum, Caramels, Breakfast Cereals, Cheese sauce, Chicory based coffee substitute, Chili seasoning, Flour-based Chips, Chocolate Chips, Chocolate syrup, Chow chow, Flavored and sweetened Gelatins, Artichoke sauce, Grain-based food Beverages, Bran, Buns, Cake mixes, Candy coated popcorn, Catsup, Processed Cereals, Cheesecake, Dried chili peppers, chimichangas, Grain-based Chips, Dried Chives, Chocolate covered nut, Chocolate topping, Crystallized Ginger, Bagels, Baking powder, Bread, Brioches, Burritos, Cakes, Capers, Cereal based snack food, Chalupas, Chervil, Chili powders, Taco Chips, Chocolate, Chocolate fondue, Chocolate truffles, Preserved Ginger, Powdered spice Ginger, Granola-based snack bars, Grits, Hot chocolate, Ice, lce cream substitute, lced tea, Lasagna, Macaroni, Marshmallow topping, Mayonnaise, lce Milk, Candy Mints, Noodles, Pancake mixes, Pasta, Pastries, dried chili peppers for use as a seasoning; Mincemeat Pies, Ham Glaze, Gravies, Hamburger sandwiches; processed herbs in general. Hot dog sandwiches, Soy-based Ice cream substitute, Flavored Ices, Licorice, Macaroni and cheese, Malt for food purposes, Marshmallows, Milkshakes, Nutmeg, Pancake syrup, Pasta salad, Danish Pastries, Pot Pies, Processed Grains in general, Gravy, Chewing Cum, Honey, Hot sauce, Ice cream, Ice cubes, Icing, Macaroni salad, Marzipan, Meat pies, Bases for making Milkshakes, Molasses, Pancakes, Pasta shells, Peanut Butter confectionery chips, Pickle relish, Fruit Pies, Pimiento used as a condiment, Granola, Gravy mixes, Halvah, Horseradish, Hushpuppies, Ketchup, Non-medicated Lozenges, Malt extracts for food, marinades, Matzo, Meat tenderizers, Muffins, Oatmeal, Parfaits, Pasties, Pepper, Pies, Meat Pies, Pizza, Pizza crust, Caramel Popcorn, Pretzels, Rice, Rusks, Pasta Salad, Salt, Not Sauce, Tartar Sauce, Seasonings in general, Sherbet, Cereal-based snack food, Soy Sauce, Spaghetti sauce, Stuffing mixes containing bread, Sweetmeats, Maple Syrup, Table syrup, Tacos, Tea, Tomato sauce, Pizza dough, Popped Popcorn, Processed unpopped popcorn, Quiche, Rice-salad, Pizza Sauce, Tomato Sauce, Processed Semolina, Sloppy Joe sauce, Rice-based snack foods, Sopapillas, Spices, Sugar, Tamales, Tea for food purposes, Teriyaki sauce, Chocolate Topping, Puddings, Ravioli, Sago, Sandwiches, Sauces, Shakes, Sloppy Joe seasoning mix, Wheat-based snack foods, Sorbet, Spaghetti, Sushi, Corn Syrup, Taco seasoning, Tapioca, Thickening agents for use in cooking, Candycoated, Popcorn, Pot pies, Relish, Rolls, Macaroni Salad, Salsa, Chili Sauce, Pasta Shells, Snack

mixed consisting primarily of crackers, pretzels, candied nuts and/or popped popcorn. Dessert Souffles, Spaghetti and meatballs, Natural Sweeteners, Flavoring Syrup, Taco shells, Tea-based beverages with fruit flavorings, Topping syrup, Tortilla chips, Chocolate Truffles, Waffles, Yeast, Tortilla shells, Vanilla, Processed Wheat, Tortillas, Vinegar, Wheat germ other than a dietary supplement, Zwieback, Treacle, Wafers. FIRST USE: 19920000. FIRST USE IN COMMERCE: 19920000

Mark

Drawing

(1) TYPED DRAWING

Code

Serial Number

75686466

Filing Date

April 19, 1999

Current

1A

Basis

Original 1A Filing Basis

**Published** 

for

September 3, 2002

Opposition

Registration

2653059

Number

Registration

Date

November 26, 2002

Owner

(REGISTRANT) El Burrito Market, Inc. CORPORATION MINNESOTA 175 Concord Street St. Paul

MINNESOTA 55107

Attorney of

Record

David C. West

Disclaimer

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "BURRITO" APART FROM THE MARK AS

SHOWN

Type of

Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

**Affidavit** 

**Text** 

SECT 15. SECT 8 (6-YR).

Live/Dead Indicator

**DEAD** 

Date

Cancellation June 28, 2013

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NEXT LIST	First Doc	PREV DOC	NEXT DOC	LAST DOC					



Home | Site Index | Search | FAQ | Glossary | Guides | Contacts | eBusiness | eBiz alerts | News | Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

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NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

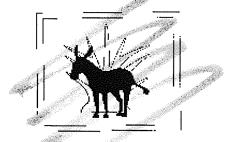
Logout Please logout when you are done to release system resources allocated for you.

List At: OR Jump to record: Record 232 out of 261

TSDR ASSIGN Status TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)



Goods and Services

(CANCELLED) IC 029. US 046. G & S: Processed fruit; ground almonds, processed apricots, baked beans, dried beans, roast beef, bouillon, peanut butter, canned pork and beans, cheese food, processed cherries, chile con queso, processed almonds, processed avocados, processed beans, beef stock, soup broth, butter substitutes, cheese in general, cheese spreads, chicken, chili, processed apples, bacon, bean dip, beef, processed beets, butter, candied fruit, cheese and cracker combinations, cheese substitutes, chicken and dumplings, banana chips, applesauce, bacon rinds, bologna, chocolate nut butter, processed cabbage, candied nuts, cheese fondue, maraschino cherries, chicken stock, dairybased chocolate food beverages, chowder, flaked coconut, cole slaw, corned beef hash, crayfish, egg nog mixes, powdered eggs, vegetable-based, chocolate food beverages; clam juice, cottage cheese, whipping cream, dairy-based dips, edible fats, eggs substitute product; frozen, prepared and package entrees consisting primarily of meat, fish, poultry or vegetables; non-dairy cream; dips, excluding salsa and other sauces used as dips; edible oil, meat extracts, yucca chips; meat, fish and vegetable based chow mein; desiccated coconut, coconut oil, corned beef, cranberry sauce; chicken, meat and fish croquettes; processed dates, egg nog, eggs, edible fats, fruit-based fillings for cakes and pies; fish stock, fruit chips, fruit rinds, fruit-based spreads, sandwich spread, namely, meat-based spreads, vegetable based spreads, and dairy based spread; unflavored and unsweetened gelatins, ham, jams, meat juices, lard, lentils, margarine, meat, meat jellies, mincemeat, processed olives, fish; dairy, vegetable, whey and soy-based food beverages; fruit conserves, fruit peels, fruit topping, guacamole, hamburger meat, jellies, kefir, laver, liver, margarine substitutes, luncheon meat, meat juices. milk, processed mushrooms; shelled and roasted nuts; salads oil, omelets, fish and chips, foie gras, frankfurter meat, fruit leathers, jerky, processed kelp, lemon curd, liver past, marmalade, textured vegetable protein for use as a meat extender, meat paste, acidophilus milk, non-dairy creamer, coconut oil, vegetable oil, onion rings, fruit paste, fruit pulps, fruit-based snack foods, half and half, not dog meat, clam juice, processed lamb, processed lemons, meat substitutes, chocolate milk, nut topping, cooking

oil, processed onions, processed oranges, guava paste, processed peaches, processed peels, french fried potatoes, poultry substitutes, black pudding, quenelles, rennet, salmon, cranberry sauce, sausages, shrimp; snack mix consisting primarily of processed fruits, processed nuts and/or raisins; sour cream substitute, dried soybeans, oysters, meat paste, peanut butter, processed peppers, processed pimientos, potato chips, instant potatoes; fruit pulp, processed quince, pickled watermelon rind; fruit sauces, processed edible seeds, soups mixes, soy-based food beverage used as a milk substitutes; food package combinations, consisting primarily of cheese, meat and/or processed fruit; tomato paste, fruit pectin, pickled vegetables, pork, potato crisps, processed potatoes, fruit preserves; processed pumpkin seeds, raisins, bacon rinds, salad oil; salads except, macaroni, rice, and pasta salad; sardines, sauerkraut, processed pumpkin seeds, soups, soybean oil for cooking, vegetable paste, pickles, potato pancakes, vegetable protein bits having a bacon flavor, tomato puree, refried beans, fruit salads, salami, apple sauce, blood sausage, shortening, sour cream, canned soybeans, tunafish, whipped dairy topping, turkey, whipping cream, stews; canned, cooked or otherwise processed tomatoes, tripe, veal, vegetable paste, pickled vegetables, whey, yogurt, preserved truffles, veal stock, canned and bottled vegetables. FIRST USE: 19790000. FIRST USE IN COMMERCE: 19790000

(CANCELLED) IC 030. US 046. G & S: Allspice; chow mein noodles; seasoned Coating for meat, fish, poultry Coffee substitutes, Cookies, Corn flakes, Corn syrup, Crackers, Custard-based fillings for cakes and pies, Candy Decorations for cakes, dough conditioners, Eclairs, Prepared, frozen and packaged entrees consisting primarily of pasta or rice, Chutney, Cocoa, Cones for ice cream, Corn chips, Corn meal, Couscous, Crepes, Custards, Edible Decorations for cakes, Dough Stabilizers, Egg rolls, Malt extracts for food, Cinnamon, Cocoa mixes, Confectionery chips for baking, Corn curls, Puffed Corn snacks, Crab boil, Crumpets, Frozen Custards, Dessert Souffles, Doughnuts, Empanadas, Malt extracts used as flavoring, cloves, Coffee, Frozen confections, Corn dogs, Cracker and cheese combinations, Curry, Danish pastries, Dough, Dumplings, Enchiladas, Extracts used as flavorings, fajitas, Fish sandwiches, Flour, Frankfurter sandwiches, Fruit ice, Salad Dressing, Farina, Flavoring syrup, Chocolate Fondue; herb tea, namely, herbal food beverages; Com and apple fritters, Fruit pies, Chocolate-based fillings for cakes and pies, food flavorings; Food additives for non-nutritional purposes for use as a flavoring, ingredient or filler; Chocolate food beverages not being dairy-based or vegetable-based; Frosting mixes, Frozen yogurt, Flavorings for tobacco, Ready-to eat cereal derived food bars, Food starch, Frostings, Bakery goods, Baking soda, Breadcrumbs, Brownies, Candy, Caramel popcorn, Cheese Flavored puffed corn snacks, Chewing gum, Chili sauce, Corn Chips, Tortilla Chips, Hot Chocolate, Chocolate powder, garlic, namely, powdered and minced garlic. Almond paste, Mixes for making bakery goods, Barbecue sauce, Biscuits, Bread sticks, Bubble gum, Caramels, Breakfast Cereals, Cheese sauce, Chicory based coffee substitute, Chili seasoning, Flour-based Chips, Chocolate Chips, Chocolate syrup, Chow chow, Flavored and sweetened Gelatins, Artichoke sauce, Grain-based food Beverages, Bran, Buns, Cake mixes, Candy coated popcorn, Catsup, Processed Cereals, Cheesecake, Dried chili peppers, chimichangas, Grain-based Chips, Dried Chives, Chocolate covered nut, Chocolate topping, Crystallized Ginger, Bagels, Baking powder, Bread, Brioches, Burritos, Cakes, Capers, Cereal based snack food, Chalupas, Chervil, Chili powders, Taco Chips, Chocolate, Chocolate fondue, Chocolate truffles, Preserved Ginger, Powdered spice Ginger, Granola-based snack bars, Grits, Hot chocolate, Ice, lce cream substitute, lced tea, Lasagna, Macaroni, Marshmallow topping, Mayonnaise, lce Milk, Candy Mints, Noodles, Pancake mixes, Pasta, Pastries, dried chili peppers for use as a seasoning; Mincemeat Pies, Ham Glaze, Gravies, Hamburger sandwiches; processed herbs in general. Hot dog sandwiches, Soy-based Ice cream substitute, Flavored Ices, Licorice, Macaroni and cheese, Malt for food purposes, Marshmallows, Milkshakes, Nutmeg, Pancake syrup, Pasta salad, Danish Pastries, Pot Pies, Processed Grains in generaT, Gravy, Chewing Cum, Honey, Hot sauce, Ice cream, Ice cubes, Icing, Macaroni salad, Marzipan, Meat pies, Bases for making Milkshakes, Molasses, Pancakes, Pasta shells, Peanut Butter confectionery chips, Pickle relish, Fruit Pies, Pimiento used as a condiment, Granola, Gravy mixes, Halvah, Horseradish, Hushpuppies, Ketchup, Non-medicated Lozenges, Malt extracts for food, marinades, Matzo, Meat tenderizers, Muffins, Oatmeal, Parfaits, Pasties, Pepper, Pies, Meat Pies, Pizza, Pizza crust, Caramel Popcorn, Pretzels, Rice, Rusks, Pasta Salad, Salt, Not Sauce, Tartar Sauce, Seasonings in general, Sherbet, Cereal-based snack food, Soy Sauce, Spaghetti sauce, Stuffing mixes containing bread, Sweetmeats, Maple Syrup, Table syrup, Tacos, Tea, Tomato sauce, Pizza dough, Popped Popcorn, Processed unpopped popcorn, Quiche, Rice-salad, Pizza Sauce, Tomato Sauce, Processed Semolina, Sloppy Joe sauce, Rice-based snack foods, Sopapillas, Spices, Sugar, Tamales, Tea for food purposes, Teriyaki sauce, Chocolate Topping, Puddings, Ravioli, Sago,

Sandwiches, Sauces, Shakes, Sloppy Joe seasoning mix, Wheat-based snack foods, Sorbet, Spaghetti, Sushi, Corn Syrup, Taco seasoning, Tapioca, Thickening agents for use in cooking, Candycoated, Popcorn, Pot pies, Relish, Rolls, Macaroni Salad, Salsa, Chili Sauce, Pasta Shells, Snack mixed consisting primarily of crackers, pretzels, candied nuts and/or popped popcom. Dessert Souffles. Spaghetti and meatballs, Natural Sweeteners, Flavoring Syrup, Taco shells, Tea-based beverages with fruit flavorings, Topping syrup, Tortilla chips, Chocolate Truffles, Waffles, Yeast, Tortilla shells, Vanilla, Processed Wheat, Tortillas, Vinegar, Wheat germ other than a dietary supplement, Zwieback, Treacle, Wafers. FIRST USE: 19790000. FIRST USE IN COMMERCE: 19790000

Mark

Drawing Code

(2) DESIGN ONLY

Design

03.05.02 - Burros; Donkeys; Jackass; Mules 03.05.24 - Stylized horses, donkeys, zebras

Search

Code 05.13.25 - Bales of hay or straw; Hay in bales; Other plants including bales of hay or straw; Straw in

26.11.20 - Rectangles inside one another

Serial Number

75684942

Filing Date

April 19, 1999

Current

1A **Basis** 

Original 1A

Filing Basis

**Published** 

for

January 1, 2002

Opposition

Registration

Number

2551510

Registration

Date

March 26, 2002

Owner

(REGISTRANT) EL BURRITO MARKET, INC. CORPORATION MINNESOTA 175 Concord Street St.

Paul MINNESOTA 55107

Attorney of

Record

David C. West

Type of

Mark

**TRADEMARK** 

Register

**PRINCIPAL** 

**Affidavit** 

Text

SECT 15. SECT 8 (6-YR).

Live/Dead

DEAD

Indicator

Cancellation November 2, 2012

Date

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG

Top

HELP

PREVILIST CURR LIST

NEXT LIST FIRST DOC PREV DOC NEXT DOC

LAST DOC



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alorts News Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSE DICT SEARCH OG Воттом HELP PREVIUST CURR LIST NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC Please logout when you are done to release system resources allocated for you. Logout

Start List At:

Jump to record: Record 253 out of 261

(Use the "Back" button of the Internet Browser to

TSDR **ASSIGN Status** return to TESS)

#### Typed Drawing

**Word Mark** NOBODY KNOWS CHICKEN LIKE THE FOLKS AT WEAVER

TTAB Status

Goods and Services

(CANCELLED) IC 029. US 046. G & S: Refrigerated Poultry Products-Namely, Chicken Roll, Sliced Chicken Roll, Turkey Rolls, Chicken Hot Dogs, Chicken Bologna, Sliced Chicken Bologna, Turkey Ham, Sliced Turkey Ham, Raw Chicken Livers; Frozen Poultry Products-Namely, Fried and Raw Chicken Breasts, Thighs, Drumsticks, Wings, Wing Sections, Frozen Raw Chicken Livers, Chicken Skin and Finely Ground Chicken Meat, Chicken Croquettes, Chicken AuGratin, Chicken Patties, Luncheon Meats and Turkeys. FIRST USE: 19820404. FIRST USE IN COMMERCE: 19820427

Mark

Drawing (1) TYPED DRAWING

Code

Serial 73383052

Number

**Filing Date** Current

1A

Original

**Basis** 

for

1A

Filing Basis

Published

August 14, 1984

September 1, 1982

Opposition

Registration 1301964

Number

Registration Date

October 23, 1984

Owner

(REGISTRANT) Victor F. Weaver, Inc. CORPORATION PENNSYLVANIA 403 S. Custer Ave. New

Holland PENNSYLVANIA 17557

Attorney of Frank P. Presta

Record

Prior

Registrations 0972512;1130523

Disclaimer No claim is made to the exclusive right to use the word "Chicken", apart from the mark as shown.

Type of Mark TRADEMARK

Register **PRINCIPAL** 

Live/Dead

**DEAD** 

Indicator

Cancellation February 23, 1991 Date

9-00-1-11-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-	4.4 - All -	To control of the second second second second to the second popular project of the second popular project proj	ti order en de Salvin de Salvin de Company de Company de Salvin de Company de
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NEXT LIST FIRST DOC PREY DOC	NEXT DOC LAST DOC		



Home Site Index Search FAQ Glossary Guides Contacts eBusiness eBiz alerts News Help

### Trademarks > Trademark Electronic Search System (TESS)

TESS was last updated on Thu May 1 03:22:34 EDT 2014

TESS HOME NEW USER STRUCTURED FREE FORM BROWSEDICT SEARCH OG BOTTOM HELP PREV LIST CURR LIST
NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

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Start List At: OR Jump to record: Record 255 out of 261

TSDR

**ASSIGN Status** 

TTAB Status

(Use the "Back" button of the Internet Browser to

return to TESS)



Word Mark

**WEAVER** 

Goods and Services

(CANCELLED) IC 029. US 046. G & S: REFRIGERATED POULTRY PRODUCTS-NAMELY, CHICKEN ROLL, SLICED CHICKEN ROLL, TURKEY ROLLS, CHICKEN HOT DOGS, CHICKEN BOLOGNA, SLICED CHICKEN BOLOGNA, TURKEY HAM, SLICED TURKEY HAM, RAW CHICKEN LIVERS, LIQUID WHOLE EGGS AND SHELL EGGS; FROZEN POULTRY PRODUCTS- NAMELY, FRIED AND RAW CHICKEN BREASTS, THIGHS, DRUMSTICKS, WINGS, WING SECTIONS, FROZEN RAW CHICKEN LIVERS, CHICKEN SKIN AND FINELY GROUND CHICKEN MEAT, CHICKEN CROQUETTES, CHICKEN AUGRATIN, CHICKEN PATTIES, LUNCHEON MEATS, LIQUID WHOLE EGGS, BLENDED EGG PRODUCTS AND TURKEYS. FIRST USE: 19780111. FIRST USE IN COMMERCE: 19780111

Mark

Drawing

(3) DESIGN PLUS WORDS, LETTERS, AND/OR NUMBERS

Code

Design Search Code

26.13.01 - Quadrilaterals as carriers or as single or multiple line borders

Serial

73174180

Number

Filing Date

June 13, 1978

Current Basis

1A

Original Filing Basis

1A

Registration 1130523

Number

Registration

February 5, 1980

Date Owner

(REGISTRANT) VICTOR F. WEAVER, INC. CORPORATION PENNSYLVANIA 403 S. CUSTER AVE.

**NEW HOLLAND PENNSYLVANIA 17557** 

**Assignment** 

Recorded

ASSIGNMENT RECORDED

Prior

Registrations 0892542;0972512;1035445

Type of Mark TRADEMARK

Register

PRINCIPAL-2(F)

**Affidavit Text** 

SECT 15. SECT 8 (6-YR).

Live/Dead

Indicator

DEAD

Cancellation

Date

February 17, 2001

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NEXT LIST FIRST DOC PREV DOC NEXT DOC LAST DOC

## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

X		
GOYA FOODS, INC.	:	<b>Opposition No.: 91208141</b>
Opposer,	:	
V.	:	
	:	Mark: CASERA
MARQUEZ BROTHERS INTERNATIONAL,	:	Ser. No. 85430918
INC.	:	
	:	
Applicant.	:	
	:	
V		

DECLARATION OF JOHN M. RANNELLS IN SUPPORT OF OPPOSER'S MOTON FOR SUMMARY JUDGMENT

# **EXHIBIT 2**

Applicant responses to Request for Admissions

28

disclose only those responses which presently occur to Applicant. It is anticipated that further discovery, independent investigation, legal research, and analysis will supply additional facts, and meaning to the known facts, as well as establish entirely new factual conclusions and legal contentions all of which may lead to substantial additions to, changes in, and variations from the responses herein set forth.

- 2. The following responses are given without prejudice to Applicant's right to produce evidence of any subsequently discovered fact or facts which Applicant may later clarify, discover or recall. Applicant accordingly reserves the right to change any and all responses herein as additional facts are ascertained, analyses are made, legal research is completed, and contentions are made. Any response or partial response combined with an objection shall not be deemed a waiver of the objection and any such objections are expressly reserved.
- 3. The information set forth herein is true and correct to the best knowledge of Applicant as of this date, but is subject to correction for inadvertent errors, mistakes or omissions. These responses are based upon discovery and investigation conducted by Applicant to date. Discovery is continuing.
- 4. Applicant reserves the right to introduce at trial any and all documents produced by the parties in this action or by any third parties that support or tend to support Applicant's contentions at trial or in support of or in opposition to any motion in this case. To the extent that Applicant identifies certain documents or delineates facts contained within any document or otherwise, Applicant does so without prejudice to establish at a later date any additional facts that may be contained within or discovered as a result of subsequent review of such documents or as result of additional investigation or discovery.

# REDACTED

9	REQUEST FOR ADMISSION NO. 3: Admit that Applicant has never used the mark
0	CASERA on chorizo sold in the United States.
1 2	RESPONSE: Admit.
3	REQUEST FOR ADMISSION NO. 4: Admit that Admit that Applicant has never used the
4	mark CASERA on longaniza sold in the United States.
5	RESPONSE: Admit.
16	REQUEST FOR ADMISSION NO. 5: Admit that Applicant has never used the mark
17	CASERA on deli meats sold in the United States.
18	RESPONSE: Admit.

# REDACTED

27

3

APPLICANT'S RESPONSE TO OPPOSER'S FIRST REQUEST FOR ADMISSIONS

# REDACTED

4	
5	REQUEST FOR ADMISSION NO. 9: Admit that Applicant intends that chorizo bearing
6	Applicant's CASERA mark will be sold at retail in grocery stores in the United States.
7	RESPONSE: Admit.
8	REQUEST FOR ADMISSION NO. 10: Admit that Applicant intends that longaniza bearing
9	Applicant's CASERA mark will be sold at retail in grocery stores in the United States.
.0	RESPONSE: Admit.
1   2	REQUEST FOR ADMISSION NO. 11: Admit that Applicant intends that deli meats bearing
3	Applicant's CASERA mark will be sold at retail in grocery stores in the United States.
4	RESPONSE: Admit.

REQUEST FOR ADMISSION NO. 15: Admit that Applicant intends that chorizo bearing Applicant's CASERA mark will be sold at retail in bodegas in the United States.

**RESPONSE**: Admit.

REQUEST FOR ADMISSION NO. 16: Admit that Applicant intends that longaniza bearing Applicant's CASERA mark will be sold at retail in bodegas in the United States.

**RESPONSE**: Admit.

REQUEST FOR ADMISSION NO. 17: Admit that Applicant intends that deli meats bearing Applicant's CASERA mark will be sold at retail in bodegas in the United States.

**RESPONSE**: Admit.

1	The state of the s
22	<b>REQUEST FOR ADMISSION NO. 21</b> : Admit that Applicant intends that chorizo bearing
23	Applicant's CASERA mark will be sold at retail in supermarkets in the United States.
24	RESPONSE: Admit.
25	///
26	
27	5
	APPLICANT'S RESPONSE TO OPPOSER'S FIRST REQUEST FOR ADMISSIONS

REQUEST FOR ADMISSION NO. 22: Admit that Applicant intends that longaniza bearing Applicant's CASERA mark will be sold at retail in supermarkets in the United States.

RESPONSE: Admit.

REQUEST FOR ADMISSION NO. 23: Admit that Applicant intends that deli meats bearing Applicant's CASERA mark will be sold at retail in supermarkets in the United States.

**RESPONSE**: Admit.

16		ectfully submitted,
17	7	•
18	OWE	N, WICKERSHAM & ERICKSON, P.C.
19	,	
20	By	alkter downear
21	1	Gregory N. Owen Kathleen E. Letourneau
22	2	Attorneys for Applicant, Marquez Brothers International, Inc.
23	3	Marquez Bromers miernationar, inc.
24	4	455 Market Street, 19th Floor San Francisco, California 94105 (415) 882-3200
25	5	È-mail: gowen@owe.com
26	6	<u>kel@owe.com</u>
27		C FIRST DEOLUTET DOD A DAMESTON
28	APPLICANT'S RESPONSE TO OPPOSER'	5 FIR51 REQUEST FOR ADMISSIONS