



Hours: CAFE: **The Garlic Press**
 M-F: 10-7 M-F: 7-7 **108 North Street**
 Sat. 9:30-7 Sat. 9:30-7 **Normal, IL 61761**
 Sun 11-4 Sun 11-4 **309-452-8841**
www.thegarlicpress.com Cafe 309-452-0987



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November 2011

PIE CONTEST WINNERS—We had a great time with our first ever Pie Contest at the store on Oct. 1st. Thank you to everyone who rolled out dough, cut up fruit and baked beautiful and tasty pies!! It was wonderful to see such an array of local talent.

Grand Prize-Diane Skidmore- Apple Cranberry Walnut; 1st Prize-Eilene Bogar- Apple Almond; 2nd Prize-Joy Schuler-Blackberry; 3rd Prize-Michelle Maurer- Apple Cranberry. **We raised \$412 for the Midwest Food Bank** with the proceeds from the pies! Keep baking because we want to raise even MORE money next year! Thank you to our judges Mayor Chris Koos, Linda Healy-WGLT radio and our very own Laura Jackson- baker extraordinaire!



HOLIDAY OPEN HOUSE—Be sure to join us at the store for our **Annual Open House, Sat & Sun, Nov. 12th & 13th**. Every year the store gets all decked out for the Christmas season, carriage rides roll down the streets, Santa always comes to town and caroling can be heard bringing good cheer. We'll have **discounts on clothing, ornaments and cards**, sample **seasonal foods, cheeses and coffee** and generally get in the spirit. Get a little holiday shopping done early and check out our **Garlic Press Ultimate Favorites List** and you won't get wrong!

Please Deliver to Present Occupant

“CIVILIZED” SHOPPING SPECIAL



Many of you are familiar with our version of “Black Friday” at the Garlic Press, it's much more civilized, in fact it's just fun. The day after Thanksgiving doors open at 10am, **the first 35 customers get 25% off their purchases and the second 35 customers get 20% off!** You'll receive a coupon at the FRONT DOOR ONLY and it's good to use anytime that day, but just once through the register (some exceptions apply).

KYOCERA CERAMIC KNIVES

We get so many enthusiastic customers telling us how much they love their Kyocera ceramic knives. Kyocera developed the technology and uses the highest standards resulting in knives which are stronger and stay sharp longer than other ceramic cutlery. While the supply lasts, we are offering a great gift set containing **the perfect size 5 1/4" slicing knife packaged with two beautiful bamboo cutting boards, 8 1/2" x 11" and 9 1/2" x 13."** All this for the price of the knife alone, \$39.95.

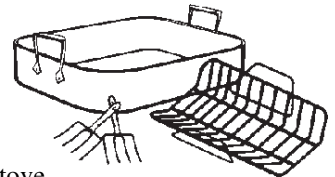


SPICE UP THE HOLIDAYS

Adding that secret ingredient to your holiday dishes or simmering pot of winter soup just got easier with our new collection of **Lesley Elizabeth Herb Seasoning Blends & Dipping Oils!** These full-flavored blends are made from quality whole dried herbs & spices—nothing artificial, no preservatives, and great to use in all of your favorite recipes. Stir a tablespoon of the **Rosemary & Garlic** into olive oil & rub on a fall pork roast; perk up your favorite pasta sauce recipe with the **Sun-Dried Tomato-Pesto Seasoning**; or blend the **Garden Vegetable** with sour cream or yogurt for a full-flavored vegetable dip (we sold out of this one at our Fall Open House!) Gorgeous dipping oil like **Fig-Balsamic** or **Provence** with lavender is perfect for flatbreads or dressing. What a nice addition from our specialty “grocery” shelves to your pantry! From \$6.59

SUPER SPECIAL

Just in time for the Thanksgiving turkey, family feasts or brisket for the home team, we are offering the large **All-Clad Roaster** at the lowest price. The heavy stainless 16x13x3 Roaster comes with a large rack and a pair of turkey lifting forks. Use on top of the stove for gravy making with no worry about warping. This beautiful roasting pan is a treasure sure to be handed down in the family. Reg. \$330/Sale price \$159.99



CHRISTMAS TRADITIONS

We look forward to displaying our new German Smoker figures again this year and we also have a festive collector of traditional **Swedish “Tomte”**, legendary Christmas figures.



OUR FAVORITE THINGS

We've been having a good time amongst the staff discussing the finer points of what is on our "Top 10 Garlic Press Kitchen Gadgets" list (Yes, we are super kitchen "geeks" and love to debate our favorite things and why). So, here goes...

1. **Joyce Chen Scissors**- unbelievably tough, flexible, versatile with lifetime warranty
2. **Wustoff 8" Cooks Knife**- can do just about any cooking job with this, lifetime use
3. **Kyocera 4.5" Utility Knife**- the sharpest, finest knife for precise slicing
4. **Microplane Grater**- super sharp, makes fine zest for citrus, hard cheeses and more
5. **All-Clad 5qt. Saute Pan**- lifetime use stainless pan for caramelizing onions, browning chicken, sautéing vegetables. Use on the stove and in the oven. Cleans up like a dream.
6. **Kuhn Rikon Can Opener**- simply well designed and works every time
7. **Silicone Spatula**-high heat resistant & flexible, use for all types of cooking, easy to clean
8. **Spaghetti Scrubber**- super durable pot scrubber made from corncobs, eco friendly
9. **Joseph & Joseph Colander**- easy use one handle control, lots of holes so it drains well
10. **Le Creuset Dutch Ovens**- absolutely the BEST lifetime piece of cookware for on top of the stove & in the oven. Roast chicken, make chili, cook risotto, soups and you can even bake bread in it! And, it comes in beautiful colors for serving at the table (It will not clean your house or fold laundry).



A CUT ABOVE

AWe're really excited to offer commercial quality cutting boards for your home. Introducing **Epicurean natural wood fiber Cutting Boards** in a variety of useful sizes.

These boards have so many positive attributes we want to list them all: made in the USA in Duluth, MN, knife friendly surface won't dull your knives, heat resistant to 350 degrees, NSF certified (health dept. approved!), Forest Stewardship Council certified, dishwasher safe and simply attractive! So, what do skateboarders and foodies have in common? They're both "cutting it up" on the same durable surface. Epicurean was founded by skate part manufacturer TrueRide as a way to re-purpose excess skating surface material. So, it goes without saying, these boards can take a lot of abuse! Available in natural, slate black and nutmeg, \$12.99-\$32.99.



WÜSTHOF CUTLERY

A new knife! Wusthof has developed a new Classic knife and it is being offered exclusively in independent stores, **a 4.5" Utility**. The first 3 cm. of the blade closest to the handle is serrated with the balance of the knife being smooth. This is a great knife for citrus, breads or tomatoes. Use the serrated portion to pierce the tougher skins or crusts, and continue slicing with the smooth edge to make clean cuts. Reg. \$80, **SALE \$59.99**. (Look for another great Wusthof special on Black Friday Weekend.)



COOK'S CORNER

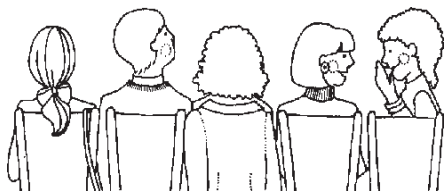
Our bookshelves are overflowing with so many new delicious new titles that you won't want to miss. Stop in, grab a latte in the café and take a seat on one of our comfy "cubes" and peruse the books...

- Girl in the Kitchen***—Chicago native and Top Chef Winner Stephanie Izard takes you inside her culinary world and her amazingly successful Girl & The Goat restaurant. You need to make reservations far in advance to get in to this Chicago hotspot, but in this book, she shares recipes, techniques, spirit & food pairings, the need to use sustainable ingredients and so much more. This just released title is a must have for the culinary artist on your gift list! \$29.95
- Big Vegan***—We see it every day in the café, from valued customers & our own staff, more people look towards a healthier lifestyle with a vegan diet. Whether it be for nutritional purposes or a philosophical pursuit, vegan fare is on the rise and this new book offers over 350 recipes for "no meat/no dairy/all delicious" options. Not intimidating, just healthful plant-based recipes with high flavor. \$29.95.
- The Cookiepedia***—The height of baking season is upon us and this cookie lover's cookbook offers recipes for mixing, baking and reinventing the classics. With a hidden spiral binding, it opens flat, making it easy to use, with space to make notes. From chocolate, to fruity, to fancy and more, "C" really is for Cookie, and you'll want a baker's dozen! \$18.95



PRIVATE COOKING CLASSES

Some of you may not know that besides our regular Cooking Class list we also offer **Private Cooking Classes**. These usually consist of a group of 10 or more people that may have a theme in mind or just want a fun night out together. We've hosted bridal showers, co-worker groups, church clubs and more. They need to be scheduled well in advance so



we can match you up with the right teacher and a menu that suits you. The fee structure is a little different, so "text" your friends and then

SOUP'S ON!!

If you haven't stopped in the **Market Café** for a made-from-scratch steaming hot bowl of soup it may be about time you did. In conversations with café regulars recently their words speak volumes; "You know...if I broke into the Garlic Press to steal something, I would steal all the Soup Recipes!"-Ginni. A few days later another customer said, referring to the soup; "This is so good...I could swim in it!"-Cathy. Well, needless to say, Jackie and the kitchen crew consistently make the best soup anywhere. Check our soup of the day on Facebook!



THE PERFECT WINE

The search is always on. No matter the wine, the perfect temperature makes a difference. Keeping your wines at just the right drinking temperatures is a challenge. Too cold and it could mask the complexities. Too warm and the flavors may take a back seat to the alcohol. The answer, try the **CORKCICLE**, a long icicle shaped tube filled with water, frozen and inserted into the wine bottle. Wine is chilled from the inside of the bottle. Reusable, non-toxic and BPA-free. \$22.99

ROCK 'N' ROLL

Tis' the season to enjoy time with your friends. The **6 ¾ oz Rocking Whiskey Glass** will bring smiles to your party. It won't tip, it won't spill, it will add to the fun. Boxed set of 6, \$26.95.



LAZY SUSAN

This 13 ¾ " **oak Lazy Susan** will make serving at a buffet or dinner table more gracious and convenient as guests serve themselves to a variety of condiments, appetizers, or cheeses. "Let's see, do I want that herbed goat cheese, or a bit of the enticing Stilton on the other side?" A unique gift to friends that like to entertain. \$35.95



Cat Lovers

We know there are a lot of you out there. In fact we have several on our staff. We couldn't resist this **interactive Laser Toy** that will provide hours of fun for you and your feline friend. Simply hold the toy in your hand or place on a flat surface, turn it on and watch your cat pounce, chase and bat at the skittish laser patterns. \$22.95



Game Time

A short game of Ping Pong sure can take the stress out of the day! The boss won't supply the office with a game room? No worries, we've got **PONGO**, the portable **Ping Pong game** you can set up in a flash. At the office or in your cool studio apartment, just clear off a table and let the games begin! Set includes 2 paddles, adjustable length net, 2 balls and a drawstring pouch for storage. Keeping score is up to you, \$44.95.



The Perfect Crust...Baked to Order

The freshly baked Katic' Bread has been such a hit in the café we're going to help insure you get what you want! NEW, **a sign-up sheet so you can pre-order and pre-pay for a loaf** and we'll hold it for you to pick up on your delivery day. **Orders MUST BE PLACED by NOON on the SATURDAY before** you need to break bread! Interested? Inquire at the café! We will still offer a variety to choose from if you just pop in to satisfy a last minute craving.

LIGHT THE WINTER

Perhaps it's the long winter nights that have made Scandinavians masters at candle making. Some say these are simply the best candles in the world. Each 8" candle has hollow channels for molten wax to flow into the core of the candle making the **Kanalljus Taper Candle** extraordinarily dripless, smokeless and long burning! \$2.79 each



Wrap up in Fleece

Just in time for the colder months ahead, we've brought back a customer favorite, pleated fleece—PLEECE! With a warming touch and a luxurious feel, come see the large **Throw** to cuddle up with on the couch and **Scarves** to wrap up against the wind. In two great colors of tomato red and dark grey, you will hear deep sighs of joy from anyone on your gift list, \$49 and \$150



CONCEALED BEAUTY

Just arrived from the New York market, personal sized silk fabric pouches and bags in gorgeous color combinations. So attractive, you'll want to pick them up and tuck an assortment of personal treasures inside the two sizes of **fan shaped zippered bags**. Also available are matching silk **drawstring pouches** with sewn in pockets to keep your jewelry from getting tangled and a larger **handled bag** with three removable zippered mesh bags inside, \$8.99-\$26.99.



BAGGALLINI LATEST

New designs in water resistant quilted fabric. The **CARRYALL BAGG** gives your iPad a place to hang out and is the perfect size for a messenger bag with room for all you need, \$82.99. The **EXPLORER BAGG** is super versatile and can be your backpack, your cross body carry all or handbag, \$79.99.



NEW CRABTREE & EVELYN

Antioxidant-rich **Pomegranate**, available in **Skin Quenching Body Lotion, Bath & Shower Gel, Body Bar Soap** and our all-time favorite; the intense **Hand Therapy Lotion** in two sizes. The scent is inspired by the succulent fruits, nourishing oils and restorative shea butter. Nothing harmful, just good ingredients for healthy comfortable skin. \$10-\$22



WINTER 2012 COOKING CLASSES

CLASS REGISTRATION POLICIES: WALK-IN REGISTRATION ONLY: Saturday, December 3 at 9:30 a.m. in the RETAIL section. **PHONE-IN or MAIL Registration Accepted:** Begins Dec. 5 at 10 a.m. Call (309) 452-8841. **Class Limitations:** Maximum of 2 Classes, 2 People per Class from Dec. 3 – Dec. 27. Beginning Dec. 27, you may register for as many classes and people as you wish. **CLASS PAYMENT POLICIES:** DUE UPON REGISTRATION. Payment s may be made by CASH, CHECK or CREDIT CARD. Classes are \$35 each, except where noted. **Times/Policies:** Classes are held from 6-9 p.m. **No** alcohol is allowed. **Discounts:** 10% storewide discount offered at class. Some exceptions apply. **Refunds:** ONLY given if cancellations received 3 days before class date. If you cancel at other times class recipes will be issued. **Saturday Cooking Classes: From 1:00-2:30p.m. Limit 10 people. Cost is \$25 per person, except where noted.** All other registration policies are the same.

Louisiana Low Country Lunch—with Michael Pullin. Start the New Year off right and celebrate your health while indulging in the lighter side of Southern cooking. Today Michael shares a light & delicious menu for our first **“Saturday Savories”** class of the year. Enjoy delicious Chilled Strawberry-Orange Soup; Loaded Cajun Seasoned Skillet Supper; Nutty Wild Rice Salad; and Nawlins Bread Pudding with Peaches & Brown Sugar Sauce. Students attending Michael’s “Healthy Eating” classes will receive a complimentary 30-day membership to The Workout Company, 419 Kays Dr., in Normal, locally owned & operated! Eat light & exercise right! **Class begins at 1 p.m.; limit 10 students; \$25. Saturday, February 4**

Great Bowls of Flavor—with Sandi Knapp. Nothing says winter like a simmering pot of soup on the stove – with such great aromas filling the house, you can’t wait to savor a big bowl! Join Sandi for a terrific night as she prepares Mexican Chicken Soup; Creamy Shrimp Bisque (I can’t wait to try this one!); Cheddar Corn Chowder; Cream of Wild Mushroom Soup; Roasted Potato-Fennel Soup; Quick White Bean Soup with Red Bell Pepper Crostini; and Freshly Baked Irish Soda Bread. What a perfect class to treat yourself to a new soup pot & take advantage of your class discount! **Monday, February 6**

Mardi Gras Party Menu—with Linda Coker. You may not be able to travel to the Big Easy for Mardi Gras this year, but you can celebrate in Bayou style with this decadent menu of Southern fare. Tonight Linda will prepare soul-warming Jambalaya with Chicken & Shrimp; Lighter Crab Cakes; Southern Greens with Red Bell Pepper; Quick & Easy Cream Biscuits; and learn how to safely flambé’ with a classic Bananas Foster dessert. Turn up the heat & enjoy the feast! **Tuesday, February 7**

Comforting Foods to Savor—with Sandi Knapp. Chase away the winter chill and enjoy these delicious comforting main course meals. So hearty & delicious your family will thank you with big smiles at first bite! Join Sandi for a delicious Roasted Vegetable Meatloaf; Chicken & Crunchy Polenta Pot Pie; decadent Lobster Mac & Cheese; Coffee & Molasses Pork Chops; and Beef & Butternut Squash Stew. Add a nice mixed greens salad and a crusty loaf of Katic bread & you’ve got a meal! **Monday, February 20**

Hearty French Supper—with Michael Pullin. Enjoy a classic French bistro meal that will transport you to a Parisian café for the evening. Join Michael as he starts the evening with Potage Crecy Carrot Soup; Chicken Marengo; Potatoes Savoyarde; Salad Frisee aux Lardons (with Endive & Bacon); and dessert Crepes filled with Caramelized Apples to finish the meal. What a delightful menu to share with friends during the cold winter months! **Tuesday, February 21**

Refined to Ribs—with Sara & Colin Riley. Start with elegant & finish with decadent as Sara & Colin take us through an evening of delicious dining. You will start with Creamy Sweet Corn Bisque paired with Croquet Monsieur; follow the course with a Composed Salad featuring local Prairie Fruits Farm cheese; learn the technique to prepare perfect BBQ Ribs, paired with crunchy Asian Slaw; and finish with a rich Black Magic Cake. Bring a friend & make a night of it! **Monday, February 27**

Chicken Chili Supper—with Michael Pullin. This a great, light menu perfect for a fun, Friday night “in” with friends. Low labor, low-calorie and HIGH flavor! Join Michael for this **“Saturday Savories”** heart-healthy class including Chicken Chili with Cheese; Triple Cabbage Slaw; Mexican Seasoned Cornbread; and yummy Orange Cappuccino Brownies. Students attending Michael’s “Healthy Eating” classes will receive a complimentary 30-day membership to The Workout Company, 419 Kays Dr., in Normal, locally owned & operated! Eat light & exercise right! **Class begins at 1 p.m.; limit 10 students; \$25. Saturday, March 3**

Tex-Mex Party Foods—with Linda Coker. It was just over a year ago that Linda joined our talented crew of cooking class instructors with this spicy party menu of Tex-Mex inspired dishes. It was a big hit and a great collection of dishes to add to your party repertoire. Join her again for the party as she prepares dueling chilis - White Chicken or Beef with Black Bean & Bacon; Spicy Jalapeno Cheddar Cornbread; Mixed Greens Salad with Cilantro-Lime Vinaigrette; and a Trio of Dips including Fresh Pico Salsa, “Lightened Up” Guacamole, and Chipotle Lime Dip with Scallions. If you missed this debut class, here’s your chance to join the fun! **Monday, March 5**

Family Style Dinner...with STYLE!—with Michael Pullin. Celebrate the flavors of the winter season with this elegant menu full of wonderful aromas. Family & friends will appreciate Parmesan Chicken over Mixed Greens Salad with Lemon Vinaigrette; slow-cooked Creamy Risotto with Butternut Squash; Baked Tomatoes with Gruyere; Pasta with Roasted Red Peppers; and delicious Stewed Winter Fruit with Ice Cream. From start to finish, an evening you won’t want to miss! **Tuesday, March 6**

Rustic French Cooking—with Sandi Knapp. Sandi is offering this delightful French-inspired meal that would be perfect for a gathering with friends and family. Join her for a full menu starting with Soupe Pistou; Layered Eggplant Gratin; Endive, Pear & Roquefort Salad; Whole Roasted Chicken with 40 Cloves of Garlic; Moroccan Vegetable Couscous; and a Dense Chocolate Tart with Crème Anglaise. Such rich & heady aromas to fill your house! Don’t miss it! **Monday, March 12**

Lazy Day Breakfast—with Michael Pullin. Oh how we all relish those lazy weekend mornings when can sleep in and wake up only to make a nice big breakfast in our pajamas! Tonight Michael shares a menu that will make you plan THAT weekend! Join him for Sour Cream Pancakes; Potato & Fresh Basil Frittata; Best-Ever Hashed-Brown Potatoes; Fresh Berries with Honey-Vanilla Yogurt; and Creamy Whipped Hot Chocolate. A day none of us want to miss! **Tuesday, March 20**

Springtime Holiday Entertaining—with Linda Coker. What a perfect menu for Easter, an elegant engagement party or a special weeknight meal. Join Linda for a meal that is sure to impress including Glazed Spiral Ham with Cherry Port Glaze; Salad with Fennel, Cherries, Walnuts & Blue Cheese; Roasted Tarragon with Tarragon-Lemon Pan Sauce; a quick & easy Stovetop Macaroni & Cheese; and moist, but oh so much lighter Carrot Cake with Cream Cheese Frosting (MY favorite!). **Wednesday, March 21**

Special Sunday Dinner—with Sandi Knapp. There is nothing better than chicken roasting in the oven & soup simmering on the stove on a Sunday afternoon. This beautiful menu will impress family and tempt taste buds all day long. Start the meal with Spinach Dumpling Soup; Elegant Carrot Flans on Mixed Greens; Roast Chicken with Leeks, Apples & Pine Nuts; Potato Leek Gratin; Onions in Marsala Glaze; and heavenly Warm Chocolate Hazelnut Polenta Cakes with White Chocolate Sauce. We don’t know how Sandi does it all, but she certainly does with this bountiful menu you’re certain to savor! **Monday, March 26**

Spring Dinner Party—with Sara & Colin Riley. Join this CIA trained dynamic duo in our class kitchen for a beautiful spring menu suitable for any holiday or special occasion. Tonight they will prepare Creamy Crab Bisque; a cheese course featuring local cheeses from Prairie Fruits Farm (Champaign-Urbana); Braised Lamb with Seasonal Vegetables & Red Wine Reduction; and truly, classic Crème Brulee. Invite a few friends to dinner & raise your glass to Spring – its coming! **Monday, April 2**

Easter Buffet Brunch—with Michael Pullin. It’s that time of year when we are all anxious for Spring’s budding flowers, singing birds and Easter egg hunts. Celebrate the holiday this year with a delightful springtime brunch of Pear Nectar Spritzers; Scrambled Eggs with Smoked Salmon; Cornmeal Pancakes with Capers & Chive; Potato-Beet Salad with Dill, and a luscious Apple Cake. We’ll keep our fingers crossed for beautiful weather too! **Tuesday, April 3**

Lighter Springtime Meals—with Linda Coker. Get ready to enjoy the freshness of Spring with meals that add flavor with fewer calories. In tonight’s class Linda will teach you how to poach & steam properly with moist, flavorful results as she offers Shrimp Salad with Avocado & Grapefruit; Chicken with Zucchini & Tomatoes en Papillote; Pasta with Garden Vegetable Sauce; Salmon Salad Nicoise; and a de-lite-ful Sour Cherry Cobbler to finish the night! Delicious, lighter dishes you will want to add to your Spring meals and take into the summer too! **Wednesday, April 4**

MARK YOUR CALENDARS FOR CLASS REGISTRATION SATURDAY, DECEMBER 3rd!!!