



Hours: CAFE: **The Garlic Press**  
 M-F: 10-7 T-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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 SIMPLIFIED, INC.

Summer 2010



**CAFÉ IS OPEN MONDAYS!!**—In case you haven't heard yet the Market Café celebrated its 5<sup>th</sup> Anniversary by finally opening on Mondays.

That's right, Portabella Goat Cheese Panini, Grilled Ruebens, Artichoke Garlic Tuna Salad, pies, chocolate crinkles and our specialty, Iced Toddy Coffee is now available on Mondays! We thought we should go one step further to really kick things off, **starting June 7<sup>th</sup> every Monday** will be **MANIC MONDAY** featuring a different sandwich each week **"Buy One Get One 1/2 OFF"**! While we're at let's have **Weekday Happy Hour** with **Buy One Get One FREE Coffee OR Espresso Drink** from 2-5pm mon-fri. Thank you to all our really great customers for supporting us and spreading the word!

**Sugar Creek Arts Festival**  
 (Jewelry Trunk Show with Deana Rose, Sat. Only 10-4)  
 July 10th & 11th  
**Sweet Corn Blues Festival & Annual Sidewalk Sales**  
 Aug. 28th & 29th  
**Uptown Normal Farmers Market**  
 Beaufort Street in front of Children's Museum  
 Every Tuesday 3:30-6:00, June 1st—Sept. 14th


**Saturday, June 26th**  
 Solar Car Challenge 8-11am  
 Check out the Deck  
 Local Authors Book Signing 12-3pm

Please Deliver to Present Occupant

## FARMERS MARKET IS BACK

Now that the streets are OPEN and the landscaping is blooming, the **Uptown Farmer's Market** is back on the street, along East Beaufort from Linden (Cosi) to the Children's Discovery Museum. Markets are **Tuesday evenings from 3:30 to 6:00 starting June 1st through September 14th**. Stop by to hear live music, visit with friends, find great local produce, flowers, baked goods and more. During the market we'll be having **Café Happy Hour, buy 1 coffee or espresso drink and get one FREE from 2-5pm!**



 **NEW CUTLERY**

For over a century the Wenger company has produced the genuine Swiss Army Knife as well as professional butcher's knives. They bring their knowledge and experience to the production of the **Wenger Grand Maitre collection of kitchen knives**. We are confident that our new Wenger knives will fill the need for dependable quality and **affordable cutlery** in your home. These stamped knives are lightweight, yet well balanced for less fatigue and ease of use. Blades are manually sharpened with a superior cutting edge, easily maintained with a honing steel or ceramic sharpener. Ergonomic and non-slippery handles are injection-molded onto the blades. You have loved the parer and a serrated utility knife we have carried for some time. Now you can add larger chef's knives, bread knives, and even a santoku knife. Prices range from \$9 to \$53.

## LOCAL TWIN AUTHORS VISIT



Our beloved children's author, **Deborah Ruddell** and her twin sister illustrator **Robin Luebs** have come together on the creation of one book, **"Who Said Coo?"**. The books star is a pig named Lulu and she is one seriously sleepy pig. But every time she snuggles in her cozy bed, she's disturbed by the noises of two naughtily birds outside her window. Brimming with pitch-perfect rhymes, fun-to-say animal noises and heaps of humor. Come meet the twins and get your copy of the book personally signed on Saturday June 26<sup>th</sup> from 11am til 3pm.

## Also on Saturday, June 26th

Uptown will be home to our first Solar Car Race from 8-11am. Cars from far and wide will be along the West Beaufort Road. Join in cheering on Team Mercury (ISU's entry in The American Solar Challenge). Beginning at 8 a.m., you may talk to drivers, look under the "hood" and learn about these cars of the future...today!





## COFFEE LOVERS

We've been so impressed with the quality and the easy operation of the Jura Capresso Coffee Centers that we are branching out again with the introduction of the **Jura Impressa C5 Automatic Coffee Center**.

The flavor and freshness of the coffee is truly hard to beat. Within 60 seconds it grinds your beans, tamps the coffee, brews the size cup you prefer (1oz. —16 oz.) and cleans out the grounds...with a push of a button! We love to use it for making the freshest hot coffee, but it's great for espresso and lattes. A larger 64oz. water chamber, 18 bar pressure, bypass funnel for pre-ground coffee when needed. Just come in and ask for a demo and sample a fresh cup of great coffee!

## CLOTHING CORNER

Summer has arrived at the Garlic Press, just come see all the beautiful breezy "stay cool" **linen & cotton tops and dresses**. **Cut Loose** has outdone themselves this year with cute tuck sleeve tops, sophisticated **floral dresses**, and **long tunic tanks** to wear alone or over Capri pants. From **FLAX**, great new longer soft **thin cotton tees** and button front **summer cover-ups** for staying cool with "coverage". Beautiful floral print long tank/dresses are "cool" over a pair of jeans for an outdoor summer concert!



## In the Jewelry Case

From across the pond, accomplished artist, **Hazel Atkinson**, exhibits her own colorful style using anodized aluminum to create stunning **cuff bracelets and earrings**. Hazel introduced her first collection of this inventive jewelry in 2005, an immediate success, from her studio in the shadow of Nottingham Castle. \$22-\$62



## THE SEASON'S ON HENRY'S FARM

One of the first encounters we had with Henry's Farm (Congerville, IL) was several years ago when we participated in a local tour of small sustainable farms. We have been proud to know the Brockman family and thrilled to offer **The Seasons on Henry's Farm**, a stunning book celebrating a year of food & life on the farm. Terra Brockman, the author and ISU Alumni, whose brother Henry runs the five-generation family farm, takes us on a year-long journey of life on the farm, with mouth-watering recipes, stories, photos, and more. A book to appeal to all "who care about the food we eat, the land we live on and the environment that sustains us." A prestigious 2010 James Beard Award nominee, \$25.



## ORGANIC EGGS

Just arrived in our café retail refrigerator, **Local Certified Organic Eggs** from PrariErth Farms of Atlanta, IL. Yeah! Higher in Omega-3's and much lower in cholesterol than factory eggs! Great for your morning scramble or goat cheese omelet. \$4.99 dozen.

## HIGH TEA?

Enjoy a big glass of iced tea on a hot afternoon. New **Republic of Tea Hibiscus Teas** are so refreshing, naturally caffeine-free and full of heart healthy African Hibiscus! With notes of berry & citrus in the **Natural Hibiscus**; get a taste of the tropics with the **Key Lime** blend; or enjoy the deep flavor of **Blueberry** in a glass! The Superflower tea trio would make an excellent hostess gift. \$10.69 each



## TAKE ME WITH YOU



New this year is a fantastic line of BPA-free coffee, water and food containers that make bringing your own beverage and packing your lunch a lot smarter. Our staff favorite for work and on the go is the **double-walled cold drink cup** that doesn't sweat, has a built in straw and a rubber sealed lid to prevent accidents at your desk, \$8.95. **Bye-Bye Baggies** is a slim 10 oz. recycled & recyclable container for snacks for your desk, purse or backpack, \$6.95.

## Designs from the Garden

Always trying to spot great design along with practical & functional, we found it in the **Blooming Garden Rose nesting bowls** and condiment sets in bright cheerful colored melamine. Also new this year is the perfect summer gift "basket", **Rose Berry Colanders** in red, raspberry, poppy and sunny yellow. Matching **Rose Trivets** are "darling" too! All are dishwasher safe. From \$6.99.



## Local Cheese Fresh from the Farm



The Garlic Press is proud to offer Normal's own **Ropp Jersey Cheese**, made only from the creamy milk of golden Jersey cows on their family farm just northwest of town. Choose from the **great cheddars** including **Tomato Basil Garlic**; **Bacon Garlic**; **Horseradish**; **Green Olive**; **Smoky Southwest**; and **Natural White Cheddar**. Try any one on a grilled burger, bratwurst, rustic grilled cheese or grated on top of mile high nachos. And we know you'll love the **Soft Cheese Spread**, with garlic, horseradish & Colby cheese.

## SUMMER PARTY FOODS



What a variety of quick delicious Dip Mixes for easy entertaining! How about **Fire Roasted Ranch**, **Popeye's Passion**, **Thrill of a Dill**, **Cheesy Bacon or Roasted Red Pepper Dip**. Check our retail freezer case for **mini Layered Tortes** such as **Pesto Tomato**, **Sweet Pepper Chipotle** or **Gorgonzola with Cranberries**. Great to take on a picnic!! We also sell the BEST quality **frozen Tail-on Shrimp** from Dixon's of Peoria to toss on the grill!

## SUMMERTIME FUN



Play a little, toss the cotton crocheted **Pocket Disc** around with a friend. Brightly colored handmade discs fly like a Frisbee, are simple fun and safe anywhere. Stuff them in your pocket and go play! \$16.99



# DEMO DAYS in the KITCHEN

How many times have you wondered how a kitchen tool (gadget) really works, or just how well it works? Many times you want to ensure a special jarred sauce or seasoning tastes good before you buy it. So we're introducing **Demonstration Days in the Cooking Class Kitchen, every Thursday**, anytime during that day the staff will give you a hands-on Demo of a particular tool, knife, appliance, food...the possibilities are endless!

## SLICE! DICE! DONE!

The new German made **Borner V-Slicer** is a joy to use. It provides **10 different cuts** with only three inserts. When you see how easy it is to produce lovely thin slices and precise shreds and cubes you will be inspired to make beautiful salads and appealing vegetable dishes. A patented push button allows size and thickness adjustments without removing the blade. The plane slicing insert can be set at "0" for completely safe storage. Ask us to demonstrate this convenient mandoline. \$49.95



## GARLIC with a TWIST

Given our name you know we have to keep up on the latest and best garlic gadgets. We are enthusiastic about our newest gadget, the **Garlic Slicer**. Drop peeled garlic cloves in the container, cover and twist. The sharp blade makes lovely thin slices with ease. Actually, this nifty gadget is ideal for other tasks such as parmesan cheese, chocolate, nutmeg, and ginger as well. Very easy to clean, ask for a demo in our kitchen, \$10.99.



## HONEY, CAN YOU HELP?

Maybe you won't need to call for help if you have this new **jar opener** from Leifheit. It has simple one hand operation and is continuously adjustable up to 4". Finally, a jar opener that really works. \$14.99

## Time to Weigh In

You never realize how useful a kitchen scale can be until you have one. A good baker often weighs ingredients for consistent results. When changing the size of recipes or dividing food into even portions a scale can be a huge help. **Our newest scale, the "Franca,"** allows multitasking at its best with a removable measuring beaker so you can weigh and measure by volume in the same vessel. The 34 fl oz. beaker snaps on to the base and is easy to lift off. Large digital display is located on top of handle for easy viewing. Over 6 lb. capacity. \$29.99



If you haven't tried one of our Swiss Diamond fry pans yet this is a great time to do it. We have a **limited number of 10 1/4" open fry pans** at a super special introductory price. Regularly \$105, the very **special price is \$59.95** This diamond reinforced non-stick cookware is some of the most durable non-stick cookware available. We've had rave reviews from our customers. The cast aluminum body will never warp and is very even heating because of the thickness of the pan. Come see other pieces of Swiss Diamond, including a 10 pc. Set.



## AH! CHERRY PIE!

But ohh the pits! This looks like a great year for cherries. If you have your own cherry tree or have a generous friend with one you need this **Cherry Pitter** from Leifheit. You can process up to 25# of cherries per hour. \$30. If you've only enough cherries for one pie the Leifheit hand pitter is the best. \$12 with a 5 year guarantee.



## SKRAPR

The ultimate surface **Skrapr** safely cleans and scrapes cooked on food from cooktops without leaving a scratch. Guaranteed not to break with a lifetime warranty. The Skrapr is also great for BBQ grills, scraping off burnt foods from stainless cookware, cleaning caulk off tile flooring and much more! \$16.95

## GRILLING FLAVORS & FLAIR

Spice up your grilling this summer with new sauces from our market shelves. Grab a flask of our new **Rufus Teague BBQ Sauces** to slather over a slowly smoking pork roast for

out-of-this-world Pulled Pork. For lighter fare, we love the new **Lollipop Tree Grilling & Glazing Sauces**. Try the **Sweet Pepper** over chicken breast & grilled veggies or infuse your salmon filet with the **Honey Bourbon** prepared on one of our

**Cedar Planks** for a flavor punch! Don't miss fun new tools including a **Jalapeno Popper Grilling Rack** with a super handy corer, \$14.95 and a **Mini Slider Basket** - make 9 mini burgers at a time - great for the kids or an outdoor summer buffet, \$22.95.



## SUMMER 2010 COOKING CLASSES

**CLASS REGISTRATION POLICIES: First Date For Phone Registration:** (Strongly Recommended!) Tuesday, June 29. On 6/29, please Call: 452-8841 (OR 454-1983 on 6/29 only) from 6–7:30 p.m. Phone registrations always accepted after 6/30. **First Date Mail Registration Accepted:** Wed., June 30.  
**Class Limitations:** Maximum of 2 Classes, 2 People per Class from June 29-July 27. After 7/27, you may register for as many classes and people as you wish. **Payment:** Classes are \$35 each, except where noted. Payment must be made in **Cash or Check ONLY!** (No credit/debit cards accepted!) Payment must be received within 5 days of registration, Monday, July 5 for those who register on 6/29. After 5 days, unpaid seats will be released to those on waiting lists. **Times/Policies:** Classes are from 6-9 p.m. **No** alcohol is allowed at classes. **Refunds:** ONLY issued if cancellation is received 3 days before class - if less than 3 days, recipes will be issued.

**Summer at the Uptown Normal Farmer's Market**—with Carol Hiebert. This is the height of the season for fresh produce at the Uptown Normal Farmer's Market and you can learn how to utilize our local farmers' efforts by turning their bounty into beautiful meals for your family. Join Carol for a Garlic Press favorite class as you shop the Normal Market with her, meet the local farmer's that grow food right here in our area, then return to our classroom for a meal made from the fresh produce you helped select. We never know what the dishes will be, but we promise a full dinner from salad through dessert. If you haven't taken this class before, it showcases what we love about a Midwest summer. PARTICIPANTS MUST MEET AT THE STORE AT 3:30 P.M. TO SHOP THE MARKET. Be a locavore!  
**Tuesday, August 3**

**Summer's A Snap**—with Margaret Cordill. How happy we are to have Margaret back in our kitchen. She is quite an accomplished home cook who is enthusiastic about great food and has the taste buds to match. Tonight's menu is perfect for casual summer entertaining for family & friends, taking advantage of all the great flavors of the season. Join her for Wine Country BLT's with Applewood Bacon, Heirloom Tomatoes & Basil-Pine Nut Mayonnaise; Couscous Salad with Summer Vegetables; Asparagus with Lemon-Herb Sauce; and a decadent Cream Cheese Pound Cake with Balsamic Strawberries. **Wednesday, August 4**

**Cocktail on the Patio – No Fork Required!**—with Sandi Knapp. Summer means longer days and is a time to get together with friends and celebrate those warm evenings. Tonight's menu is ideal for casual entertaining with treats like Roasted Eggplant Spread; Chicken Sausages in Puff Pastry; Mini Crab Cakes with Homemade Cocktail Sauce; Grilled Lemon Chicken Skewers with Satay Sauce; Pan-Fried Onion Dip; Cheese Puffs; and Chocolate Dipped Shortbreads. With this finger feast your party is sure to be a hit!  
**Monday, August 9**

**You Tart!**—with Gretchen Norton. Whether sweet or savory, a tart is always a welcome treat for dinner, a buffet or a party. Join Gretchen this evening as she prepares some of her favorite recipes, soon to become your favorites too! You'll love the fresh Summer Tomato & Fontina Cheese Tart; Mixed Wild Mushroom Tart; Fresh Plum Tart with Yeast Dough; Chocolate Hazelnut Tart with a Nut Crust; and a Golden Key Lime Tart with a Graham Crust. Great take-along dishes for upcoming summer potlucks & picnics.  
**Wednesday, August 11**

**Pedaling through Provence**—with Michael Pullin. You may not be able to make it to Provence this summer, but with this light, heart-healthy menu you'll still enjoy the flavors of the South of France. Tonight Michael shares tasty specialties including a light Salad Nicoise with Tuna, Olives & Haricot Verts; Vegetable Soup with Pistou; Pasta with Fresh Tomato Sauce & Wild Mushrooms; Zucchini Gratin with Goat Cheese; and Melon Ice with Fruit & Mint Garnish. Don't travel alone, bring a friend to share your culinary journey!  
**Monday, August 16**

**Quick & Easy Outdoor Summer Fare**—with Gene Larson. The season is upon us and tonight Gene will prepare summer specialties for the next class in his continuing series of quick & easy meals. Whether you're having friends over for a Labor Day feast or simply entertaining on a warm summer evening, this menu of American classics are sure to please. Join us this evening for a light salad of Tomato & Mozzarella Fans; never fail to please with Chicken Breasts with Garlic & Parsley; Gene's Favorite Potato Salad; Summer Harvest Sweet Corn Casserole; and fruit filled Red, White & Blue Shortcakes. You won't believe how fast you can entertain with flavor & flair!  
**Tuesday, August 17**

**Summer Sweets & Savories**—with Sandi Knapp. If you want to impress family & friends with a fancy summer dinner, join Sandi this evening as she prepares a full menu of dishes sure to delight. You'll enjoy Grilled Shrimp with Roasted Garlic Herb Sauce; Macadamia Nut Crusted Sea Bass with Mango Cream Sauce; Potato Salad with Lemon & Herbs; Grilled Cornbread Salad with Arugula, Onions & Vinaigrette; Brown Butter Almond Torte Sour Cherry Sauce; and Strawberries with Chocolate Caramel Sauce. Sounds fantastic!  
**Monday, August 23**

**From the Farm to the Fork, A Chef's Connection**—with Chef Ken Myszka & Epiphany Farms. Continuing the seasonal cooking series featuring farm fresh fare, join Epiphany Farms chefs for a culinary journey of dishes that connect sustainability, seasonality and locally grown foods directly from their farm near Downs! Ken & other chefs from Epiphany will develop a full menu close to the date of each class to capitalize on what's growing at that time, with a focus on how to make a local harvest turn into amazingly balanced dishes that you and your family will enjoy. What a treat to have them back!  
**Tuesday, August 24**

**It's a Wrap!**—with Carol Hiebert. Ready yourself for flavorful summer wraps, great for making ahead and enjoying on a hot summer evening or a quick lunch. No need to stick to your same old sandwich routine with these handy combos, both nutritious & delicious, Try Greek Salad Pitas with Olives, Cucumber & Feta; Asian Style Chicken Wraps with Sweet Hoisin Dressing; Pork Carnitas Burritos with Chipotle Mayonnaise; Chicken Soft Tacos with Summer Corn & Avocado; and Vietnamese Fresh Spring Rolls with Peanuts and Sweet & Spicy Dipping Sauces. New dishes your family is sure to enjoy!  
**Monday, August 30**

**Sunday Night Sicilian Supper**—with Michael Pullin. Rich in heritage, Sicilian cuisine is a reflection of family recipes handed down from one generation to the next. Join Michael this evening for a traditional menu suitable for a family gathering. Creamy Rigatoni with Broccoli Rabe; Italian Style Fried Wild Mushrooms; Chicken & Orzo Pasta Soup with Vegetables & Herbs; Sweet Roasted Red Pepper Salad; and rich, dark Chocolate Almond Cake. Now That's Sicilian!  
**Tuesday, August 31**

**Rustic French Cooking**—with Sandi Knapp. What a tempting menu Sandi is offering tonight, suitable for a big-deal dinner with a French influence. Tonight you'll start with Soup Pistou; Layered Eggplant Gratin; Endive, Pear & Roquefort Salad; Chicken with 40 Cloves of Garlic; Vegetable Couscous; Pasta with Five Cheeses; and a Dense Chocolate Tart with Crème Anglaise. An evening you won't want to miss!  
**Tuesday, September 7**

**Essentials of Thai Cooking II**—with Gretchen Norton. Attention Thai food lovers – Gretchen has compiled a new menu of Thai favorites, expanding on her popular original class. Turn up the heat with Hot & Sour Prawn Soup; Crisp Spring Rolls with Spicy Dipping Sauce; authentic Hot Green Curry Beef with Eggplant and a master recipe for Green Curry Paste that can be addictive! Glass Noodle Salad with Mushrooms, Peppers, Peanuts & Tofu; and a creamy Fresh Mango & Coconut Tart. Make your favorite take-out at home!  
**Wednesday, September 8**

**Breakfast on the Cape**—with Michael Pullin. Sleep in a little and imagine yourself enjoying a lazy summer morning with this New England-inspired brunch. Farmer's Omelet with Sausage, New Potatoes & Peppers; regional Black Dog Sauce (a spicy red sauce served with breakfast, but great over everything); Asparagus with classic Hollandaise Sauce; Sweet & Spicy Homemade Breakfast Sausage Patties; and Fruit-Filled Blueberry Butter Cake. Delicious breakfast treats to share with friends & family.  
**Monday, September 13**

**Mark Your Calendars for Class Registration Tuesday, June 29th!!!**