

HHF News – August 2010



It's Ghost Pepper Madness at Heather's! - We lucked out and got our hands on some of the hottest chiles around. **ONE DAY ONLY** -- Come into our **Legacy Village store on Saturday, August 21**, with a printout of the first page of this newsletter and receive one whole, fresh Jolokia "Ghost" pepper to take home and try in your favorite recipe that calls for a fresh hot chile pepper.

Supplies are limited, and these will only be available at the Legacy Village store. Careful, now, these things are **HOT!!!**



In Stock Now



Our favorite Barbeque tool is back in stock – **Bear Paws** – one of the best BBQ tools made! Don't use forks to shred your meat, and don't risk dropping the turkey or roast when moving it from the grill or pan to the cutting board. Use BEAR PAWS instead. These claw-like extensions of your hands are used by the pros in BBQ competitions around the country to pull pork and manage large cuts of meat on the smoker.

After a lengthy hiatus, **Walkerswood Jerk Paste** is back! Come in and pick up a jar for your next Caribbean-style meal.

NEW: Make Your Own Tracks!

Drunkin' Moose was developed in Chef Mark's kitchen in Berlin Center, Ohio. Family and friends couldn't get enough so Chef Mark said... "ENOUGH...I'll give you enough" ...and the rest is history.



Sloppy Joes Moose Style

- 1 Pound lean ground beef or ground turkey
- 1/4 Cup chopped onions
- 1/4 Cup chopped green bell pepper
- 1 Teaspoon yellow mustard
- 3/4 Cup Drunkin' Moose Barbecue Sauce

In a medium skillet over medium heat brown meat, onion and pepper and drain off excess liquid. Stir in mustard and Drunkin' Moose Barbecue Sauce and simmer 15 minutes. Serve on kaiser buns with shredded cheddar cheese.

Events



Taste of Legacy Village – August 29

Sunday, August 29 from Noon - 5 p.m. Don't miss this fun event, featuring live music with TWIST (Pop/Dance/Motown), a Kids Zone and the opportunity to experience cuisine from many of Legacy Village's restaurants and specialty food retailers. We'll be out making fresh caramel corn – original, cinnamon or spicy jolokia corn!



6th Annual Taste of Hudson – September 5 & 6

The Taste of Hudson is returning for its 6th year to historic Downtown Hudson, Ohio for a two-day celebration of food and fun. Sunday and Monday, **September 5 & 6**, 2010 will be another Labor Day weekend to remember as you leisurely stroll amongst acres of delectable food, music, entertainment, fine arts, family and children's fun, luxury cars and the great specialty and boutique shops and stores that make downtown Hudson such a unique experience.

The 2009 Taste of Hudson attracted over **30,000 food and fun loving patrons**, making The Taste one of the biggest and most successful events ever held in the entire region. Join us this Labor Day Weekend and experience The Taste. Please make your plans to visit our community during 2010 Taste of Hudson. Experience the best of the Western Reserve!