



HHF News - April 2007

Spring has finally sprung, and we're in a grillin' mood. We have some tasty new products to show you and are preparing for our next set of tastings.

Events

Brian's Barbeque Blast

Sun., May 20, 2007, 5 p.m. Heather's Heat & Flavor, Legacy Village, Lyndhurst

Mon., May 21, 2007, 6:30 p.m. Heather's Heat & Flavor, First & Main, Hudson

February's salt tastings were so much fun, we decided to try some more. The Brian's Barbeque Blast tastings will feature our favorite sauces and spice blends/dry rubs on short ribs. As with our salt tastings, you won't go home hungry! Brian has already been giving our grill a workout testing all the different possibilities. You'll see what a difference the spice and sauce can make to the flavor of your ribs and savor how much the flavors develop with cooking. We'll help you find the perfect sauce or seasoning for your upcoming barbeque adventure. **Please call the store to reserve a spot (Lyndhurst: 216-291-3450. Hudson: 330-653-5131.) so we can plan how many samples to prepare. Only 12 spots are available per store.** Event fee is only \$5 and includes 8 tasting menu items and drinks.

New Products

Torchbearer Sauces - I just love the flavors and textures of these sauces, and have never seen more unique labels. Each sauce comes with its own story. The number tells you how hot it is (the higher, the hotter).

- **#1 Every Day Sauce** is great for an omelet or over mac & cheese for the kids.
- **#4 Tingly Sauce** can be added to anything from stroganoff to stir fry.
- **#10 Sombrero Salsa** is fruity with a medium heat.
- **#7 Sultry Sauce** packs a kick for crab dip or fajitas!
- **#37 Tarnation Sauce** and **#42 Slaughter Sauce** are for true real chile-heads.

Hartzell's Spicy Southern Style Bar-B-Que Sauce - Made with fresh jalapeno peppers, garlic and onions. Not too hot and just a little bit sweet, this is a great sauce for everyday use. Made locally in Minerva, Ohio.

Uncle Dougie's Torpedo Juice: The Sure-Fire Tomato Juice Cocktail - This has become a new favorite of ours for Bloody Marys. A nice kick and thicker consistency than some other mixes. Remember, you can order any of these items online at www.heatandflavor.com.

Visit our store online.

Thinking about what to make for your first big blowout barbeque of the season? Check out our virtual store and order up some great dry rubs, barbeque sauces, salsas and spices... www.heatandflavor.com. If you have any trouble with the Web site, please let us know (e-mail service@heatandflavor.com or call one of our stores).

Buy logo shirts and other fun stuff at www.cafepress.com/heatandflavor

Yours in adventure,

Heather Marks

CEO, Heather's Heat and Flavor

www.heatandflavor.com

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First & Main ~ 94 First St. ~ Hudson, OH 44236 ~ Phone 330.653.5131

We want you to enjoy these newsletters, which we plan to publish monthly. We will NEVER share our e-mail distribution list.