



## HHF News June 2007

The heat is on this Summer, and we're ready with all sorts of fun new products for grillin' and chillin' with your friends. Check out what's new, what's coming soon and visit our virtual store at [www.heatandflavor.com](http://www.heatandflavor.com).

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### July Events

**Poultry Madness! Tastings** We're crazy about chicken and turkey, and you will be, too, after this tasting. Join us to sample Chicken Legs, Buffalo Wings, Turkey Breast and Chicken Thighs prepared using different methods, sauces and spices. Ever wondered: How do you know when you should brine something and how do you do it?... What's spatchcocking?... How do I keep chicken and turkey breast from drying out?... Brian and Heather will be on hand to answer all of your poultry preparation questions. Call early to reserve a spot, as each event is limited to 12 people. Tasting fee is \$5 per person.

- **Sunday, July 8, 2007, 5:00 p.m.** - Heather's Heat and Flavor, Legacy Village, Lyndhurst 216-291-3450
- **Sunday, July 22, 2007, 5:00 p.m.** - Heather's Heat and Flavor, First & Main, Hudson 330-653-5131
- **Sunday, July 29, 2007, 5:00 p.m.** - Heather's Heat & Flavor, Legacy Village, Lyndhurst 216-291-3450

**Knife Sharpening** There's nothing more dangerous in the kitchen than a dull knife. Your slicing skills will improve dramatically if your knife is good and sharp. Bring your favorite straight-edge, serrated knives and scissors to our store, where local blade expert, Steve Bottorff, will hone them to perfection while you wait! Fee varies by the size of the blade, starting at \$2 to sharpen a paring knife and \$5 for a chef knife.

- **Thursday, July 12, 2007, 3:00-6:00 p.m.** - Heather's Heat & Flavor, Legacy Village, Lyndhurst 216-291-3450

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### Featured Products

**Southern Delights Apple Honey Salsas** (Mild, Medium & Hot) The sweetness of apple and honey combine beautifully in this lovely salsa. It has been a best-seller since we brought it in several weeks ago. Not your usual salsa, but one everyone is sure to enjoy.

**Grilling Accessories** Brian has found some of the best and coolest accessories to make grilling easy. Several of these items have been listed as favorites by *Cook's Illustrated* magazine.

- **Bear Paws for Pulling Pork** These plastic claws are a great finger & fork substitute for pulling a pork shoulder into the perfect consistency. Never burn your fingers again!
- **3-Prong Kabob Skewers** Three is better than one when you want your kabobs to cook evenly on both sides. Take the tension out of turning the skewers by only having to do it once.
- **Scissor Tong**s Most grilling tongs are too short or flimsy for macho meats like ribs, pork shoulder, whole chickens or roasts. These tongs are solid, strong and long enough to keep your arm hair from getting singed over the fire!
- **Grill Brush with replaceable stainless scrubber** When the grilling is done, scrape off the char from your grill with this great combination scraper and brush. The scrubbing side is a stainless mesh that you can replace when it gets dirty.

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Visit our store online -- [www.heatandflavor.com](http://www.heatandflavor.com). If you have any trouble with the Web site, please let us know (e-mail [service@heatandflavor.com](mailto:service@heatandflavor.com) or call one of our stores).

Buy logo shirts and other fun stuff at [www.cafepress.com/heatandflavor](http://www.cafepress.com/heatandflavor)

**Yours in flavorful adventures,  
Heather Marks**

CEO, Heather's Heat and Flavor

[www.heatandflavor.com](http://www.heatandflavor.com)

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