



Summer is here... and Brian's been making headlines! Just before Memorial Day, our own Brian Marks (my smokin' hubby) was featured in the Free Times in a really well-written article about barbeque. Check it out online: <http://www.freetimes.com/stories/15/55/smoking-is-good-for-you>

Visit our Blog <http://heatandflavor.blogspot.com/> My latest post is a report on the Memorial Day Rib Cook-offs in the Cleveland area.

Help Wanted Our Hudson store at First and Main is looking for permanent part-time help, days, nights or weekends. Stop in the store to fill out an application or contact Karen Marks at 330-653-5131.

Events

Art in the Village ~~ THIS WEEKEND at Legacy Village. This is a big weekend and a great time to take a walk around the art show tents and shops! Just a reminder that if for some reason you have trouble finding parking, the valet is always only \$5... heck, this weekend, show them a \$20 receipt from our store and we'll take care of the bill.

- **Art Show -- Saturday, June 7, 10 a.m. - 8 p.m.**
 - **Live Music** - 12-3 p.m. Saborit Latin Soul (Swing/Blues), 4-6 p.m. Joe McBride (Jazz), 7-10 p.m. The Classic Rock All-Stars (Classic Rock)
- **Art Show -- Sunday, June 8, 10 a.m. - 6 p.m.**
 - **Live Music** - 11 a.m.-3 p.m. Colin Dussault's Blues Project (Blues), 4-6 p.m. Cats on Holiday (Cajun Pop)
- **HHF Tasting** - 12-3 p.m. Representatives from Charlie Horse Salsa will be here sampling this tasty salsa that hails from just down the road in Youngstown!

Knife Sharpening ~~ Thursday, June 12, 3:00-6:00 p.m. – Heather's Heat & Flavor, Legacy Village, Lyndhurst – 216.291.3450 – Expert knife sharpener and instructor, Steve Bottorff, joins us **every second Thursday of the month**. Bring your favorite straight-edge, serrated knives and scissors to be sharpened while you wait! Fee varies by the size of the blade, starting at \$2 for a paring knife and \$5 for a chef knife. If you can't make it during that time, but are desperate for a sharpening, call the store ahead to arrange a time to drop-off and pick-up your knives.

Get 'Em While It's Hot...

Barbeque Sauces from the Rib Cook-offs ~~ We picked up an "oodle" of BBQ from both the Berea and Marc's Great American Rib Cook-offs on Memorial Day weekend. Some sauces include Cowboy from Austin, TX, the ever-popular Pigfoot, **Stutphen's Texas Thunder (which won Greatest Sauce this year at the Marc's Cook-off)** and Mojo, who has given us an extra hot version to try. Others will be on the way, but we could only buy so many cases of each sauce, so get them while they last!

Give your Kitchen a Burst of Fun and Color ~~ Check out the bright, whimsical designs of a new line of accessories displayed in our windows. From Toasters and graters to shakers, tea infusers, mini staplers and puppy leashes... this is one of the most creative vendors we've found yet.

Chicago Sport Peppers ~~ Several of our customers have asked for these tangy pickled peppers and we finally found a source. Made by the same folks who created the wonderful Il Gardiniera relishes.

Cool Summer Recipes Adapted from The Ginger People Simply Ginger Vinaigrette

Combine 1/2 cup vegetable oil, 1/2 cup white vinegar, 1 teaspoon sugar and 1 teaspoon shredded or finely chopped fresh ginger root. Drizzle over mixed greens. For a sweet alternative, substitute the sugar and fresh ginger with finely chopped crystallized ginger and a dash of honey.



Ginger Iced Tea

Boil 4 cups of water and remove from heat. Add 8-10 thin slices of fresh ginger root and steep until the flavor of the ginger is infused through the hot water, approx. 6-8 minutes. For stronger flavor, steep longer. Remove ginger before serving. Add a squeeze of fresh lemon and a spoonful of honey to complete this soothing beverage. Of course, it's Summer, so this is perfect served chilled over ice!

...and Two of Our Own Favorites!

Cucumber-Onion Salad

Salad:

- 2 English Cucumbers, peeled and thin sliced
- 1 pint cherry or grape tomatoes, halved
- 1 small green bell pepper
- 1 medium sweet onion chopped

Dressing:

- 1/3 cup veggie oil
- 1/4 cup balsamic vinegar
- 2 Tbl capers
- 2 tsp Heather's Heat and Flavor Italian Seasoning or Herbes de Provence

Jerk Tomato, Peppers and Bread Skewers

- 3 Tbl olive oil
- 2 Tbl Heather's Heat and Flavor Jerk Rub
- 1/4 tsp kosher salt
- 1 pint cherry or grape tomatoes
- 4 thick slices of large-cubed tuscan or hearty crusty bread (approx. 2.5 cups)
- 1 large yellow bell pepper, cut into 1" squares
- Thin wood skewers soaked in warm water for 30 min.

In a medium bowl, combine olive oil, salt and jerk rub. Mix in tomatoes, pepper pieces and bread chunks. Toss to coat. Skewer in alternating rows tomato, bread and pepper. On medium grill, toast skewers until bread is golden brown, 5-6 minutes and serve.

Visit our store online – 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.

Fight the heat with your flavors of Summer!

Heather Marks

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