



Hours:
 M-F: 10-7
 Sat. 9:30-7
 Sun 11-4
www.thegarlicpress.com

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Well, most of you know that by the time you read this the Cafe side of our business will be closed. This was a hard decision

to make, but once we said it out loud we knew it was the right one for us, our families and the future of the Garlic Press. Our eyes have filled with tears along with yours. A lot about running the Cafe has been fun and some has been stressful, but all of you and the staff have been the really good part, the reason we kept doing it! The Garlic Press needs to make changes, Dotti is working less, a new computer system needs to be installed, but we are still the same place that welcomes you to our small piece of the community. Once we say our goodbyes and sweep up we'll be able to devote more time to preparing for the new venture and we'll let you know what we're planning, we promise! -Dotti, Pam & Sarah



Fall 2017

FALL OPEN HOUSE

The chilly nights have arrived and Fall is really upon us, so we're having our annual **Fall Open House on Saturday, Oct. 14th**. Things may be changing at the store, but you can still count on our traditions and this is one of them! Come sample one of our delicious warm soups, nibble on cheese, and sip on spiced cider while you get the first glimpse of our seasonal displays. This years Old World Ornament collection will debut with a one day special sale! Jewelry artist **Deana Rose will be here in person with a special display from 10-4** and we host our 7th annual **Pie Making Contest!**

THANKSGIVING TOOLS

Looking ahead to what may be the best holiday of all, Thanksgiving! We've got a gourmet store *exclusive*—a **Tri-ply 18" Roaster and Rack Set**. Perfect for top-of-stove gravy making, rack is stainless steel for easy cleaning, 3" high sides and big easy-grab handles. **SALE price \$99!**



MARK YOU CALENDAR
Cooking Class in store Registration
 Saturday, October 7, all day!
Fall Open House & Pie Contest
 Saturday, October 14th
Deana Rose Jewelry Trunk Show
 Saturday, October 14th 10am-4pm
Uptown Holiday Open House
 Saturday, Nov. 11

HELIX POTATO RICER



An award winning design from Joseph & Joseph, has a unique twisting mechanism that multiplies the force requiring much less pressure on your hands. Dishwasher safe, You'll need a *reliable* thermometer, fat separator, coil pan whisk for lump-free gravy, a baster for keeping the bird moist and a large wooden carving board, all found in one place!



IT'S HIGH TIME FOR PIE

Dust off your rolling pin and strap your apron on, we're hosting our annual **Pie Making Contest on Saturday, October 14th**. Choose your apples, squeeze some lemons, melt some chocolate or whatever it takes to win the grand prize \$100 gift certificate! New this year...we can accept single crust refrigerated pies as we have plenty of room in our cafe fridge to accept them. Drop off your entry anytime before 1:00pm for our panel of judges and we will announce the winner at 4:00pm! After we announce the winners we will sell the pie by the slice with ALL proceeds this year going to the United Way of McLean County. Full details and contest rules are available at the store.

DINNER IN A FLASH

It's like having an extra pair of hands in the kitchen! The highly rated and top quality **Multi-Cooker from Fagor** is perfect for all kinds of cooking as a pressure cooker, slow cooker and heat to sauté. It will make a creamy risotto without standing over the pot stirring, cook a frozen roast or rack of ribs in half the time, cook & simmer a soup made from dry beans after work, but in time for dinner! The Multi-Cooker can cook rice and other exotic grains perfectly and even make yogurt! It's well insulated and perfectly portable for potlucks too! Available in 6qt & 8qt with recipes to download, from \$139. From now until the end of the year we'll give you 3 of our Frontier Soup mixes from Illinois with every purchase!



LE CREUSET® FOR ALL

Baking for fall just got a whole lot more fun with our bonus gift on the **9"x14 3/4" Rectangular Baker with serving Lid, reg. \$225, SALE \$99.** We'll give you a **\$10 Garlic Press Gift Certificate** with the purchase of each one! And to inspire you to use it in different ways we'll give you a foolproof recipe for baking



focaccia in it! Cut and serve it right on the platter lid!

JOSEPH & JOSEPH

Let's make cooking fun with useful tools from this great design team! A specially priced pair, the **Solid Spoon and Flexible Turner** with signature red heat-resistant silicone handles for \$16.95 that normally sell for \$11.59 each!



GRIND IT FRESH

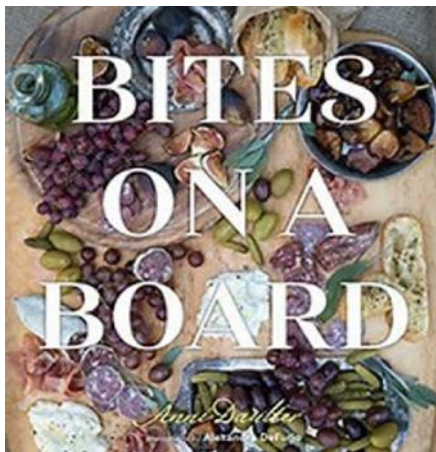


Our favorite salt & pepper mills have a new addition to the family... the

Cole & Mason Horsham Salt & Pepper Mills with a unique top grinding copper colored design to keep counters clear of stray seasoning. Features a precision hardened carbon steel mechanism that cuts the peppercorns and a diamond-sharp ceramic for the salt. Multiple easy adjustments between fine and coarse grinds. Beautiful on the table! \$24.99 ea.

ENTERTAINING IDEAS

A beautiful new book is on the shelf that will inspire you to invite friends over to nosh with wine and cocktails. "**Bites on a Board**" is brimming with assorted styles and themes for you to choose from. Recipes include Smoked Paprika Almonds, Shrimp stuffed Mexican Chile Peppers, roasted Heirloom Tomato Chutney with toast, mini Mahi-Mahi Tacos and Mango & Chile Margaritas! We've got the **slate or wood boards, spreaders, bowls and small plates** to serve with style!



WUSTHOF KNIFE SPECIALS



As the weather turns, we turn to our kitchens to make comforting food for ourselves and our family. Enjoy the process, cook together and *use a good knife!* Get rid of those old dull knives and take advantage of these specials. **Two piece carving set, regularly over \$200, SALE \$99, a 6" Cooks Knife, reg. \$110, SALE \$69.99,** and tackle a weeks worth of vegetables at one time with the **8" Santoku, reg. \$187, SALE \$99.**

STAYING SHARP

For those of us that love our **Kyocera Ceramic Knives**, there's now a handheld portable **Sharpener** to keep it in shape. Made with an internal Diamond Wheel that is set at just the right angle you simply hold your ceramic knife steady and pull it through from base to tip. \$19.99 Also suitable for steel knives.



In honor of all the great friendships we have made in the cafe, here is one of the most asked for recipes:

ARTICHOKE GARLIC TUNA SALAD

- 4 (6-oz.) cans chunk light tuna in water, well drained
- 1 cup artichoke hearts, squeeze out excess liquid & coarsely chop
- 1/4 cup red onion, finely chopped
- 2 T fresh garlic, minced
- 1/2 cup mayonnaise
- 1/4 cup olive oil (good quality)
- 1 T red wine vinegar
- 2 tsp freshly ground pepper
- 1/2 tsp. Kosher salt

Gently mix all ingredients together.
Do not over-mix or artichoke hearts will break down.
Refrigerate at least 2 hours before serving.



CLASS REGISTRATION POLICIES: WALK-IN REGISTRATION ONLY on Saturday, October 7th at 9:30am in the retail store. NOTE: even though the cafe is closed, we will open the space for you with baked goods and FREE coffee starting at 8:30am. Call or come in to register starting Mon., October 9th @ 10am. **Maximum of 2 Classes, 2 People per Class until October 21st. After Oct. 21, you may register for as many classes as you wish.** CLASS PAYMENT DUE UPON REGISTRATION. Students get a 10% storewide discount during class, some exceptions apply. **Refunds:** Only given if cancellation is received 3 days before class date, otherwise you will receive the recipes.

QUICK & DELICIOUS FALL FAVORITES—with Collin & Sara Riley. The waiting list was so long for this class in the last session that we’re offering it again right away. Join them for this Chef’s menu of Tomato Bisque with Parmesan & Basil Crostini, Roasted Chicken with Gravy and Roasted Root Vegetables and fall in love over Bourbon Bread Pudding with vanilla, cardamom and cherries! **\$40 11-12:30pm, Saturday, October 14**

HEARTY ITALIAN DINNER--with Sandi Knapp. Once the weather stays cold you’ll want these terrific go-to recipes at the ready. Join Sandi for the Italian favorites from her heritage: Winter Panzanella Salad, Turkey and Artichoke stuffed Pasta Shells, Spinach Fettuccini with Clam Butter Sauce and for a sweet finish, Caramelized Pears with rum Raisin Mascarpone. **\$40 6-8:00pm, Monday, October 16**

TRIPLE CHOCOLATE --with Sandi Knapp. One of the most loved ingredients of all time is chocolate and this class has it in spades. Join Sandi for 3 chocolate treats (no tricks this Halloween) including a signature Chocolate Soufflé Cake, a touch of spice in her Chocolate Cayenne cookies and a quick, but luxurious Chocolate Pot de Creme. **\$40 6-8:00pm, Monday, October 23**

AUTUMN DINNER--with Carol Hiebert. What a lovely seasonal dinner menu to enjoy at home! Let Carol inspire you to set the dinning table and make a homemade meal. Join her for Roast Pork Shoulder with white beans, bacon & greens, Arugula Salad with grapes & avocado, her famous Quick Focaccia and Baked Apples with Caramel Sauce and Pie Crust top! **\$40 6-8:00pm, Thursday, October 26**

CHILLY NIGHT SUPPER--with Carol Hiebert. Another winning dinner menu plan from Carol to shake off the cold evenings. Bring friends and family to the table for Roast Chicken with a Black Pepper-Maple glaze, decadent 3 Cheese Potato Gratin, a salad of Winter Greens & Spiced Pecans and something sweet to finish! **\$40 6-8:00pm, Wednesday, November 1**

MEDITERRANEAN FLAVORS--with Collin & Sara Riley. This is a favorite class we thought bared repeating with lots of great tastes! Join our only husband and wife Chef duo for Potato and Kale Soup with Kalamata Olives, hand-made Falafel and Vegetable Salad with Roasted Red Pepper Aioli and for a sweet and nutty finish, Mixed Fruit Baklava! **\$40 11-12:30pm, Saturday, November 4**

SIMPLY GREAT WEEKNIGHT MEALS--with Carol Hiebert. At her best when it comes to quick and easy weeknight dinners that will up your game in the kitchen. Join Carol for Chipotle Soy Sauce Marinated Pork Tenderloin, Chinese Noodles with (leftover) Pork Tenderloin & Nappa Cabbage, juicy braised Chicken with Fennel, Green Olives & Tomatoes over creamy baked Polenta. **\$40 6-8:00pm, Thursday, November 9**

KIDS IN THE KITCHEN--with Brandy Jo Rossiter. Class is in session and Brandy Jo is the kids favorite teacher! Her specialty is her ability to work with kids and match them with her high energy level. Sign up your young chef for Bacon & Spinach Quiche, Chicken Taquitos, Chocolate Turtle Apples and even Baked Banana Bread Donuts! (**Ages 10-16, Limit of 10 kids per class with accompanying adult**) **\$40 6-8:00 pm, Monday, November 13**

COOK THE BOOK--with Trish Ranello. Le Creuset is releasing a brand new Cookbook that we can’t wait to arrive for fabulous cooking this Fall. Trish is choosing a collection of recipes from this new publication for you to see and taste. She’ll be using the heirloom Cast Iron icon pieces and the high quality ceramic bakeware to make a guaranteed winning menu! We’ll be giving away a free Le Creuset gift too! **\$40 6-8:00pm, Wednesday, November 15**

TAKS GREATEST HITS--with Tak Cheung. In the last session, Tak taught four Chinese cooking classes with different themes and techniques. We thought picking our favorite dish from each class for one “greatest hits” compilation class would be fun! So here it is: Stir Fry Chicken & Broccoli, Shrimp Fried Rice, Ramen Noodle bowl and steamed Pork Dumplings! **\$40 6-8:00pm, Thursday, November 16**

TURKEY LEFTOVER DILEMMA--with Lynda Detmers. Here are some great ideas to put your turkey to good use, you may consider cooking a bigger turkey just to make them all! Join Lynda (and her stories!) for Turkey, Brie & Apple Butter Panini, Roast Turkey Pho (Vietnamese noodle soup), Turkey & Mushroom Gnocchi and even Turkey Pot Pie! **\$40 1-1:00pm, Saturday, November 18**

FOUR DINNERS DONE--with Sandi Knapp. If you are familiar with Sandi, you know that she’s a seasoned traveler, add to that her restaurant experience with her husband years ago and you’ve got a love for all flavors of food. Here are four diverse sure fire hits to make in your kitchen: Cajun Chicken Noodle Soup, Spicy Coconut Salmon, Indian Butter Chicken and 40 Cloves of Garlic Chicken & Pasta. **\$40 6-8:00pm, Monday, November 27**



KEEP TRACK OF US ON FACEBOOK!

Jewelry Trunk Show

We are welcoming Deana Rose of Chicago on Saturday, October 14th from 10-4 during our annual Fall Open House. Come chat with Deana and see her beautiful display of one of a kind jewelry that is elegant and simple, personal and timeless made from gem stones, pearls, sterling silver and more.



SLIM STYLE

No matter what your size, it feels good when you're looking slim (ladies know what i'm talking about)! We carry all sorts of natural linen tops, crinkle blouses, soft warm knit shrugs and artistic layering pieces for your wardrobe, but a gal still needs a solid core of good looking classic pants. Discover Krazy Larry pants, we absolutely love them. High quality stretch fabric that holds it's shape and it's slight sheen to keep you looking professional with a slim silhouette. Available in black, white, stone grey, navy and more. Sized from 4-16 and most people wear a size down. \$98

PAMPER YOUR SKIN

A new line of Handmade Soaps and Push-up Stick Lotions from Good Earth of Wisconsin, you will love how they smell! The soaps are made in small batches without synthetic fragrances or dyes. Gentle on your skin, yet cleansing. Made from certified sustainable palm oil in a range of scents that include *Lavender Patchouli*, *Sweet Basil Vanilla* and *Rosemary Mint*. The Push-up lotion is really easy to apply on the go! It's loaded with shea butter, cocoa butter and almond oil. So good!

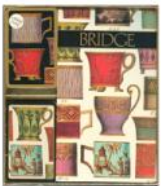


HOLDING ITS TEMP

An unbelievably high quality double-walled Hydration Bottle is designed to take a hit. Vacuum sealed, made of heavy gauge 18/8 stainless steel and easy to carry with the removable paracord lanyard handle. Cold beverages stay cold up to 40 hours (personally tested, next day my iced coffee still had ice cubes in it!) and hot drinks maintain temp up to 12 hours. Variety of great colors, 18oz \$34.99, 25oz \$39.99



PLAY BRIDGE?



Our customers have told us they are surprised to find we carry a variety of hard to find Bridge Tallies. So, if your friends play, or maybe your Aunt Sally, let them know we've got them covered. Sets of tallies with matching Card Decks and Score Pads too. To complete your bridge party pick out a sweet or salty snack. Are small prizes

involved? We can help with that too!

Light Beer?

No, we have not applied for a liquor license, we'll leave that to others.

Instead, we have sweet smelling candles crafted from upcycled amber beer bottles, *inspired* by tasting notes of craft beer and cider. Choose from Blood Orange IPA, Pinewood Pilsner and Spiced Apple Hard Cider. Made from quality soy wax, 60 hour burn time, hand-poured in Tampa, Florida. We also added the Illinois Beer Cap Map to hang in your home bar or "man cave" to collect and display all your favorite brews.



KEEPING WARM

Whether you're a lefty or a righty, the Hand warmer Mug will warm your hands and your heart. Unlike traditional coffee cups, it's unique design features a pocket to keep your fingers toasty. Perfect for porch sitting on a chilly morning or curling up by the fire with a hot toddy. Handmade in a family-owned studio just south of the Oregon-Washington border since 1981. Holds a generous 14 ounces, dishwasher, oven and microwave safe. \$19.99



FIRE UP THE FUN



It's time for fall leaf piles, hot apple cider and roasting hotdogs and marshmallows over an open fire with friends! The Fire Fishing Pole looks like a fishing pole, but it has four prongs on it to attach your marshmallows! The unique feature is the counterweight metal fish that allows you to jig the pole (fishermen know what i mean!) and flip your food over for even roasting. What fun! \$22.99.

STEAMPUNK INDUSTRIAL STYLE LIGHTING

From an artist in Texas, bring a little personality to your place. Each lamp is handmade using salvaged wood and comes with a touch sensor that lights and dims the Edison style bare bulb when the lamps metal ornament is touched. From \$120

