Black Friday Sale

After a day of thanks, feasting and napping... get to the Garlic Press for our “Civilized” Progressive Sale that starts at the late hour of 10:00am on Friday. The first 30 customers get 25% OFF STOREWIDE and the second 30 customers get 20% OFF STOREWIDE! Make your wish lists, put on your comfy shoes, and check off your Christmas list! Line starts at the front door only to get your discount COUPON. Your coupon is good to use anytime that day, but just once through the register. (Some exceptions apply.)

THE POPCORN SHOP

So many choices of really fresh, crunchy, sweet and salty popcorn that makes for an easy gift that everyone enjoys getting! There are 3 sizes of Popcorn Tins to fill (and we can ship), 8 sizes of bags and more than 50 flavors to choose from, but don’t worry we’ll help you narrow down your decision with free tastings! And then there’s our rich smooth Fudge made from cream and butter. Check out the new holiday packaging options we’ve added this year and the Penuchi, that’s made with brown sugar!

THE SECRET STONE

Keep spare keys safe and sound with this inconspicuous Secret Stone that has a hidden cavity underneath. Handmade in Maine from locally sourced New England stones that have been naturally rounded by waves and water. Never get locked out again!

DECKING IT OUT

It’s the happiest of times and our Happy Everything Christmas Collection is ready. We’ve got 4 great attachments just waiting to pop on to platters, serving bowls and plates for the season. These embellishments include Merry Tree, Vintage Ornament, Happy Santa, Jolly Snowman and well priced at $16.99. The collection of easy transitional serving-ware were created with celebrations in mind, big or small, and are perfect gifts for the holidays, weddings and birthdays.

LIKE NO OTHER

There’s a new sauce in town, TRUFF Hot Sauce. Quickly getting rave reviews, this sauce is loaded with umami from the Italian Black Truffle oil that hits your nose as soon as you open the bottle. This hot sauce is not about being the hottest, it’s about pairing with food and enhancing the flavor in your dishes. It’s silky smooth, gorgeous color and made with chilies and organic agave nectar and a touch of cumin. And... the bottle cap is really cool too, like a cut crystal abstract of a truffle that puts it at the top of the gift list this year.
End of the year Wusthof specials are seriously good! Crafted in the renowned cutlery center of Solingen, Germany, these Classic knives are made from high-carbon-steel that holds a sharp edge. We’ve got the **Classic 6pc Knife Block set** that is normally $500, **SALE priced $199**! This set includes a 3.5” paring, 8” chef’s, 8” serrated bread knife, 9” honing steel for sharpening, kitchen shears, the storage block and a bonus 8” stainless cooks spoon. Or add one of the new favorites, the **7” Classic Nakiri**, a wizard with all sorts of veggies and thinly slicing meats; normally $139, **SALE priced $79.99**.

A brand new pot from our beloved Le Creuset is an early favorite, the **Cast Iron Rice Pot**. Already on the reorder list this little beauty is 2.5 quarts with tall slightly rounded sides, two easy to grab handles (like a set of cute ears poking out) and the most special feature is the stoneware lid insert with steam vents to prevent boil overs to perfectly cook and steam your rice and other grains. Of course it will be the perfect little performer to make a small pot of soup or keep a gooey cheesy dip warm at the party table! **Need to know: 8qt. Enamel & Steel Stock Pots at a very special price for soup season. Reg. $145, Sale priced $75.99** We’re “stocked” up with lots of colors to choose from!

**COFFEE LOVERS**

A recent addition to our coffee gear line-up is the **Hario Hand-Crank Coffee Grinder**. Highly rated by many in the industry, it sets the standard of performance for achieving a uniform quality grind for the best cup of coffee. Also available is the tempered glass **Hario V60 Pour Over** and the larger white ceramic V60. We are stocked up on the filters for both sizes. Already on the re-order list is their compact **Thermal Carafe** to keep your brew hot. For precise pouring we have both an electric and stovetop model **Tea Kettle** with the iconic long thin goose-neck pour spout for optimum saturation of water.

**SALT OF THE EARTH**

Big bold flavors come from the Salt Sisters “magic” seasoning blends. Check out 3 new rubs including **Memphis BBQ Rub**, get this one on your baby back ribs, stir into baked beans or flavor up your rice with the taste of chilis, applewood smoked sea salt and coconut sugar. Can't resist anything called **Southwest Ranch Dip** with ancho chili, garlic, red pepper, coriander and lime and finally **Charmane’s Bread Dip** to mix with olive oil for crusty bread or stir into pasta with parmesan cheese.

**FOR THE BAKER**

If it must be cold and snowy outside you must be stocked with all the best ingredients for baking. We have always carried the very best **Neilson Massey Bourbon Vanilla Extract**, we also have **Vanilla Paste** with all the delicious flecks of vanilla, tubes of **Vanilla Beans** when you need to infuse the flavor into reach creamy desserts. Important as well is the **Orange, Lemon and Almond Extracts** and to pump up the coffee flavor in your muffins, cakes or scones we offer **King Arthur’s Powdered Espresso**. And **Almond Paste** for really delicious desserts.

**2nd ANNUAL COOKBOOK SWAP**

Bring in cookbooks from your personal collection (five books maximum) and trade them for a cookbook from the **Cookbook Swap table**. Drop them off in advance and receive a voucher for trading on **January 11th, 12-4pm** or bring them in that day. You’ll also receive a 20% off Coupon towards a brand new cookbook! Unclaimed books will be donated to the Normal Public Library Book Sale. Our newest Cooking Class teacher, Rodney Litwiller, will have a wonderful warm soup to sample from our stove and we’ll have plenty of hot coffee and kitchen chit chat while you peruse the recipes. A good reason not to hibernate this winter!

**FRESHLY GRATED**

There is absolutely no substitute for freshly ground nutmeg or cinnamon. When you want to dust the top of your signature cocktail, crush the competition at the cookie exchange or just cozy up with some eggnog reach for the Microplane Spice Mill. An ultra sharp blade to pulverize fresh spices and airtight storage in the top.
POLISH POTTERY

Many of you have seen the distinctive blue hand painted pottery in our store, for the past 40 years. These blue decorative, fully functional bakeware pieces are meticulously hand painted in Poland. We just received the largest shipment we’ve ever ordered since we started carrying Polish Pottery in 1980! We’ll have plenty of large baking dishes, teapots, canisters and platters. Mugs of all shapes and sizes, breakfast bowls, dinner plates, pitchers and of course adorable tiny boxes, bowls and dishes. So many patterns to mix and match! These are authentic, not to be confused with mass produced factory look-a-likes. Some pieces labeled Ikat on the bottom are the best of the best Signature pieces with the name of the artist painted on the bottom. Needless to say, they make a most precious gift.

SHARP GRAPHITE

Many of you have already discovered our historically famous Blackwing Pencils, sharpeners, erasers and journals. But for those that need an introduction, we have brought in the Blackwing Starter Box Set for the season. Also arriving is the Blackwing 602 Summit Notebook, 160 pages of high quality paper sewn bound between a graphite grey soft cover giving you room for brainstorming sessions, ledger notes, story writing, list making, sketches and anything else your work demands.

THE ART OF QUILLING

This paper art form has existed since the invention of paper, Quilling is the art of cutting paper into long thin strips, rolling and pinching the pieces into different shapes and gluing the shapes together to form an image. There are many intricate Quilling Gift Cards to choose from at the store, also available is a perfectly sized metal and glass frame that’s suitable for hanging on the wall.

PARTY TIME SNACKS

You know you gotta’ have a Popcorn Buffet at the party table this season, but you should make sure to put out a good sized bowl of Dot’s Pretzels too! The right size pretzel for dipping, seasoned with a magically addictive garlic butter dusting that makes you reach for just one more! We’ve got the one pound bag.

Puzzling Choices

Give the gift of “less stress” with one of the many creative Puzzles we have in stock this year. What is old is new again and in our high paced electronic world people are re-discovering this simple joy. The very first puzzle is credited to an English map maker in 1767 and the cardboard cutout version we know came at the turn of the 20th century. We’ve got all sorts of puzzles in stock from artist paintings to cats to cars, even round puzzles for every level. Maybe a family puzzle night is in your future!

LIGHT UP YOUR LIFE

With the shorter darker days of winter we all could use a little more light to warm our hearts. Set out some candles and reach for the USB-Rechargeable Lighter. No more flammable butane lighters that get tossed into the landfill... grab this completely rechargeable flameless lighter. Simply plug the USB cable (included) into the lighter and plug it into your phone charger or computer! Long and slim, will reach into a long candle holder, light a pilot light or even your outdoor grill. Features a safety cover and retractable tip. Up to 300 lights per charge. Choice of colors.
WINTER MAIN DISH MEALS—with Sandi Knapp. There’s no question these hearty full flavored dishes will warm your kitchen and the hearts of those you cook for. Join Sandi for these winning dishes; Italian Chicken Stew, Pumpkin & Sausage Pasta, Classic Shepherd’s Pie, Penne Pasta with Shrimp & Herbed Cream, and Inside-Out Chicken Cordon Blue. $40

SOUPS ON THE STOVE—with Lynda Dtems. Forever influenced by her trip to Italy Lynda’s stirring the soup pot making Pasta Fagioli with Italian sausage & beans, Chicken Potato Gnocchi with cream & parmesan and Italian Wedding Soup with a rich chicken stock, meatballs, pasta and greens. $40

Southwest Dinner Party—with Diane Skidmore. Some of you know Diane as she has worked at the store for many years, more now that she is retired from ISU. She is a fiber artist and exemplary pie maker. A favorite menu of her friends and family, join her for Chiles Rellenos with Marinara Sauce, traditional Refried Beans, a crisp Mayan Salad with Cumin & Lime Dressing and Spiced Flan with Toasted Almonds. $40

ASIA WITH FRIENDS— with Tak Cheung. Loaded with enthusiasm to teach others, Tak, a retired ISU biology professor, has been teaching “grown-ups” Wok Cooking for several years and has his own YouTube channel! Kids will learn (hands-on) how to make fried rice, veggie stir fry with chicken or beef and Asian style noodles choosing from a palate of ingredients. $40 (age 11+)

THE VEGETARIAN KITCHEN—with Chef Chad Sanders. Whether you’re vegetarian, thinking about becoming vegetarian or just want to incorporate more veggie meals into your life, Chad will give you tips and strategies on how to set up your pantry. Join Chad for Butternut Squash Soup, Baba Ghanoush, General Tsao’s Tofu, Smothered Cauliflower and Puerto Rican Coconut Pudding. $40

Easter Dinner with Friends—with Rodney Litwiller. Welcome Rodney back to the class roster with this perfectly Spring menu featuring a savory Herb Roasted Rack of Lamb as the centerpiece with wine pairings. You can always make potatoes, but how about Parmesan Fennel Gratin and a side of Peas & Pancetta. For a sweet finish, Aunt Jen’s Rhubarb Dessert. $45

Happy Leap Year!—with Colin & Sara Riley. A couple of Culinary Institute of America graduates, Colin & Sara show off their skills with silky Carrot Ginger Soup, Pan Roasted Alaskan Salmon with Rosemary Hollandaise, Butternut Squash & Chanterelle Mushroom Panade and finish with a Spiced Bourbon Pecan Tart with Vanilla Whipped Cream. $40

Bring on the Soup!—with Sandi Knapp. I don’t think I know anyone with more delicious soups up her sleeve than Sandi. Warm, filling and nutritious soups to slurp and to share at the table, join Sandi for Roasted Tomato Soup with Grilled Cheese Croutons, Barley-Leek Soup with Chicken Meatballs, Wintertime Chicken & Dumplings and finally Baby Bok Choy & Beef Noodle Soup. $40

The Sweeter Side of Bread—with Chef Chad Sanders. With winter’s chill still lingering keep your kitchens warm with sweet yeast breads in the oven. Learn from a pro and former baker at our cafe as he makes handmade Cinnamon Rolls, egg based Challah bread, Dinner Rolls (for Easter perhaps?) and Cinnamon Raisin Bread for toasting. $40

A Box of Chocolates—with Melinda Baur. In time for Valentines Day Melinda’s back in the kitchen with chocolate! A professor of Bio-Chemistry at IWU by day, and a passionate chocolate truffle maker by night! This hands-on class will cover how to temper chocolate, different filling options, decorating AND you’ll take home a box to share! $40

Wisconsin Supper Club—with Lynda Dtems. Memories of when your grandparents took you out for a nice dinner and a sprig of parsley was the garnish of choice. Join Lynda as she celebrates the tradition with Cream of Mushroom Soup, Roasted Brussel Sprouts with Bacon, Pork Loin with Apples & Hard Cider and Chocolate Hazelnut Mousse Cups. $40