



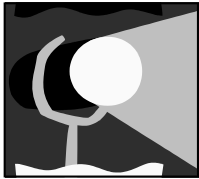
# Peppercornz Press

April/May 2008 / Vol. 13

Can you believe the first quarter is over already?! It feels like just yesterday I got my Christmas bills but the third payment's already due! Well the bright side of things is that spring is finally here and that's enough to make me smile. So to celebrate that happy thought, I've included a great recipe for you to try. I was invited to teach a cooking class on herbs at the Braintree Gardener's Guild last month and I shared this recipe for a delicious tomato salsa. It's easy and full of fresh ingredients that you can grow in your own garden this summer! Enjoy!



Taylor & Linda, Proprietors



## EMPLOYEE SPOTLIGHT

# Mark

You've all seen him behind the counter or stopping in to make your delivery. He's been a fixture here at Peppercornz since

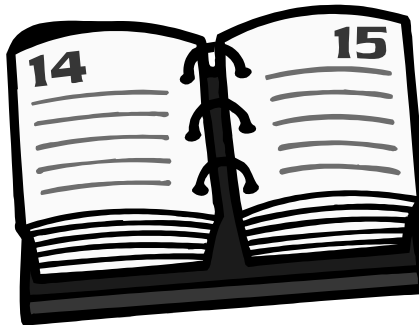
the day we opened and we'd be lost without him. Mark is from Marshfield but makes the trek north to work part time for us. Truth be told, he is kind of stuck with us since he's our nephew and that pretty much means he's either going to be around for a while or deal with that famous Italian guilt so many of us have experienced! But in all seriousness... Mark is a fantastic kid. He's incredibly thoughtful and kind and lucky for us, inherited that good-worker gene. He's an avid golfer and hopes to be a local pro one day and to help with that goal he's recently

accepted a position at the new Boston Golf Club in Hingham. No...that doesn't mean he's leaving here... but we will have him a lot less than we'd like! So next time you see Mark, congratulate him on his new job and if you need a few golf pointers... I'm sure he'll be happy to help!



## Bi-monthly it is!

As you could probably tell...we've been trying to figure out how often we'll be sending out our newsletters. We get great feedback and comments from folks ... but to be honest... it's a lot of work trying to pull these together each month! So... we've decided that every-other-month makes the most sense for us and will allow us to "talk" with you all on a regular basis and introduce new items or events as they occur without becoming too difficult for us to handle. So... you're reading the April/May newsletter and you'll hear from us again in June! If you have any thoughts or ideas for future letters... please let us know!



## Recipe of the Month Easy Tomato Salsa

### Ingredients:

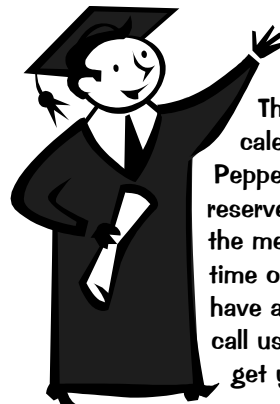
- 2 medium garden tomatoes, seeded, chopped fine (approximately 1 cup)
- 1/4 cup red onion, chopped fine
- 1 clove garlic, minced
- 2 Tbsp fresh cilantro, minced
- 2 Tbsp fresh lime juice (approximately 1 lime)
- 1 sm Jalapeno, seeded and minced



### Preparation:

1. Place all ingredients in non-reactive bowl (plastic or glass) and toss well.

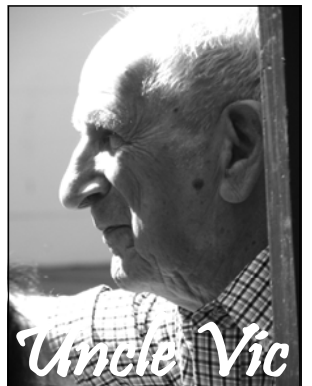
## It's Graduation Season!!



That's right...it's that time again and our catering calendar is already filling up! If you are planning on having Peppercornz help with your graduation party, do call and reserve your spot today! Although we don't have to finalize the menu or guest counts for several weeks, it's our busiest time of year and we want to make sure our good customers have a secure spot on the list. So, we highly recommend you call us as soon as you have a date for your event so we can get you on the calendar! Call Linda at 781-331-9931.

## In Memoriam

It was a very sad time for us at Peppercornz in early March when we had to say goodbye to our beloved Uncle Vic. He had been struggling with illness since the end of last year and he ultimately lost the battle. Uncle Vic will be sorely missed by all of us here as he always provided a reason to smile in our crazy hectic days! His adorable smile and heartfelt laughs were enough to make any day brighter and we will miss him and remember him for that, always.



Uncle Vic

Peppercornz!  
Restaurant & Catering  
www.peppercornz.com

# SPRING SAVINGS

Buy one large any topping pizza and receive a small cheese free!

Dine in/Pick Up Only  
Cannot be combined with another offer  
Expires 5/31/08

# PZU UNIVERSITY COOKING CLASS

## Upcoming COOKING CLASSES

Next cooking class is **Sunday, May 18<sup>th</sup>**! We'll be learning how to make fresh pasta with marinara and/or meat sauce! We'll be making homemade raviolis and fettuccine and angel hair pastas. And the best part is you'll get to eat it too! Only 8 people maximum for this class... sign up quickly!



Our **January** Monthly Drawing Winner of a \$10 Peppercornz Gift Card is **Steve Iannelli of Braintree**

Our **February** Monthly Drawing Winner of a \$10 Peppercornz Gift Card is **Lois Hawkins of Weymouth**

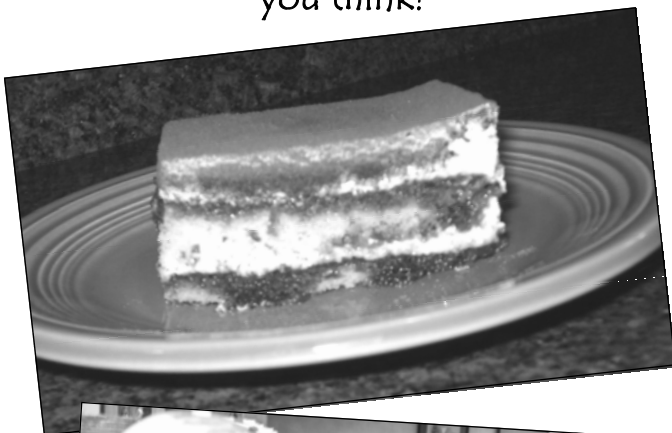
# Try our NEW Dessert Specials

We're testing out a new line of desserts!

Try a

Tiramisu Square or a Cookies & Cream Trifle Cup

We'll keep those on board that you make most popular! Let us know what you think!



"My doctor told me to stop having intimate dinners for four. Unless there are three other people." ~Orson Welles

Peppercornz!

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GRADUATION SEASON is HERE!  
Get on our calendar soon!

