



Peppercornz Press

September 2007 / Vol. 9

Well summer has come to an end ... I'm sure you can't believe it is already over, just like us! I do think there's something to the expression that "time flies when you're having fun"... because we certainly have had a great summer. Thanks to all of you, we've had our busiest summer, yet and are looking forward to an even better fall and holiday season! This year we are very excited to be offering complete Thanksgiving Dinners. Take a look at the info in this newsletter and be watching out for the complete details in the next few weeks. We'd love to help make your holiday season the most restful and enjoyable ever! Cheers!



Taylor & Linda, Proprietors

10 Ways to have a Safe Start to the School Year

Might seem obvious but worth repeating

- 1. PHONE NUMBERS** - Be sure your child knows his or her home phone number (including area code), address, your work number, the number of another trusted adult, and how to use 911 for emergencies.
- 2. WALKING ROUTE** - Plan a walking route to school or the bus stop. Choose the most direct way with the fewest street crossings & use intersections with crossing guards. Test the route with your child.
- 3. TRAFFIC SIGNALS** - Teach children--whether walking, biking, or riding the bus to school--to obey all traffic signals/signs, traffic officers, and safety patrols and to be extra careful in rainy, foggy, or snowy weather.
- 4. DON'T WALK ALONE** - Make sure children walk to and from school with others (a friend, neighbor, or sibling).
- 5. CHECK-IN** - Make sure your child checks in with you or a neighbor immediately after school.
- 6. WATCHFUL EYES** - When car-pooling, drop off and pick up children as close to school as possible. Don't leave until they have entered the schoolyard or building.
- 7. IF CHILD LEFT ALONE** - Set up rules for locking doors & windows, answering the door or phone.
- 8. LISTEN** - Take time to listen carefully to children's fears and feelings about people or places that scare them or make them feel uneasy. Tell them to trust their instincts. Take complaints about bullies and other concerns seriously.
- 9. FRIENDS OVER** - Agree on rules for inviting friends over & for going to a friend's house when no adult is home.
- 10. STRANGERS** - Teach your child never to talk to strangers or accept rides or gifts from strangers. Remember, a stranger is anyone you or your children don't know well or don't trust.



Recipe of the Month Charleyville Crustless Quiche

(serve with a salad or hearty bread)

Ingredients:

- 1 lb. Jack Cheese (any mild white cheese will do)
- 1 lb. Provolone Cheese
- 6 eggs
- 1 cup lowfat or whole milk
- 1/4 cup green chilis (chopped)

Instructions:

1. Preheat oven to 350°
2. Grate cheese into 13"x9" pan
3. Combine eggs and cream, beat
4. Distribute evenly over cheese, sprinkle with chopped green chilis and bake 45 minutes to an hour until golden brown

This recipe is a Taylor favorite. Taylor is Linda's partner and co-owner of Peppercornz. Many of you know her if you stop by the restaurant on Friday nights; that's the only night she works in-house since she needed to keep her "real job"! Taylor is from So. California and during her teen years worked at Pasadena restaurant named Charleyville. This recipe comes from one of their most famous offerings. We didn't ask how she got it but since they're closed we're guessing it's okay to share! Enjoy!

Try our September Dessert Special!

Well, we struggled a bit not knowing if we should save the apple dessert for October. But after talking with many of you, it was clear that an apple dessert is on the top of your lists! So, apples it is! What better way to enjoy apples than a delicious Homemade Apple Cobbler.

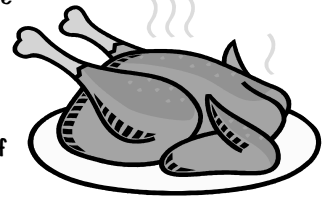


COMPLETE THANKSGIVING DINNERS

Leave your Thanksgiving Cooking To Us!! That's right, after many requests and much debate, we will offer **COMPLETE THANKSGIVING DINNERS** this year. It's something other restaurants, caterers and supermarkets have done for years and can never seem to meet the demand. So, we thought we'd help by joining in! Peppercornz will offer small (8-12 guests) or large (14-16 guests) **COMPLETE THANKSGIVING DINNERS**. Whole roasted turkeys, homemade stuffing, cranberry sauce, fresh butternut squash, real mashed potatoes, homemade gravy and a choice of pies. We'll also offer a few additional side items like sweet potato casserole (you know... the yummy one with the marshmallows!).

We've been warned, however, that there are so many folks out there who do this that we better make sure we know our limitations. So, we have figured out how many of these we think we can handle and will have to cut off all catering items once we reach our limit. That's ALL items... so even if you want to order something from our regular catering menu, I urge you to get it in early as we will not be able to handle anything besides the complete dinners and any catering items that are ordered prior to us reaching our limit.

A full menu & price list will be in next month's newsletter and will be available at the restaurant or on our website by the end of September. All dinners will be picked up cold with full heating instructions. Give yourself a break this year! You know Peppercornz will make sure it's delicious!



PZU NIVERSITY COOKING CLASS

Space is limited, sign up soon!!

It's that time again! We're scheduling 2 cooking classes during the last quarter of the year. Join us for one or both!

Italy in Autumn
Monday, October 15th
6:30 pm - 9 pm

We'll be making Autumn Minestrone a class favorite, but also introduce you to porcini mushrooms with an appetizer and a ravioli sauce. We'll also show you simple Chicken Piccata and finish things off with a warm apple pie pizza!

We also still have a few dates available for private classes Give us a call to plan and schedule your class today!

5 CATEGORIES

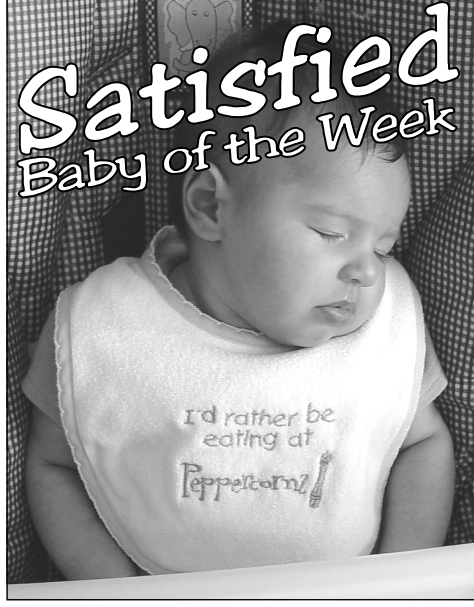
Download our full menus on our website
www.peppercornz.com

FOURTH YEAR IN A ROW!



THANK YOU!

FOR ANOTHER SPECTACULAR YEAR



"Cooking is like love. It should be entered into with abandon or not at all." ~Harriet van Horne

Peppercornz

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