

You create the memories; we put the cherry on top

MEZZALUNA
PERSONAL CHEF SERVICE

Moon and Stars

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Mezzaluna at NW Food & Wine Festival

Mezzaluna had the opportunity to participate in the first annual Northwest Food and Wine Festival held at the Oregon Convention Center on September 30. This one-day celebration was created to provide the ultimate experience for food and wine lovers showcasing the bounty of the Northwest. The festival was well attended with over 1,000 people enjoying the event.

The Grand Wine Tasting event included over 300 wonderful wines, 100 restaurants, and gourmet vendor booths. Attendees had the opportunity to taste wines and food offerings and ask questions of sommeliers, winery producers, chefs and gourmet vendors.

Mezzaluna was one of only three personal chef services invited to participate in this prestigious event. Executive Chef John Paulk and Sous Chef Becky Gravenmier set up a booth and provided festivalgoers with information about Mezzaluna's personal chef, dinner party and

catering services.

John and Becky mingled with attendees and had the opportunity to meet numerous local wine producers.

"Attending the event was fun and enabled us to talk personally with potential clients about Mezzaluna's array of services including cocktail & dinner parties, cooking classes, team building events, and custom meal plans," Becky said. "Several exhibitors and attendees were familiar with Mezzaluna and

had heard about our events."

We will definitely participate in this food and wine event in coming years, and hope to see you there! Please visit our website to see our brand new holiday party offerings and menus.

Please let us know how we can make your holiday brighter by inviting us to serve you and your guests in your home. Remember, you make the memories...we put the cherry on top!



MEZZALUNA HAPPENINGS



Chef John had a great time cooking for LA Weight Loss last month on KATU's *AM Northwest*. He prepared a low-fat omelet stuffed with fresh asparagus, red peppers, scallions, herbed feta cheese and basil. "It was a great challenge to prepare food and engage the audience in less than five minutes," John said. "I look forward to appearing on the show again."

RADIO SCHEDULE

Listen to Chef John, on *The Georgene Rice Show*, 93.9 KPDQ FM, at 5:00 PM

Date	Topic
Nov 9	Turkey tips
Dec 7	Christmas foods
Dec 28	New Year's entertaining
Jan 11	Healthy eating
Feb 8	Valentine treats
March 1	Anticipating spring



Setting the Thanksgiving Table

Possibly the grandest meal you'll cook all year, Thanksgiving dinner deserves to be served on a table set and decorated with extra care. Your best china, silver, crystal, and linens certainly need to make their appearance.

Place Settings

Take the time to plan the table setting. Several days before the meal, inventory the plates, flatware, glassware and serving pieces you'll

need. Then, whether you'll be serving the meal family-style or from a buffet table, arrange the empty platters and bowls on the table to make sure everything will fit. And be sure to allow space for wine bottles and an ice bucket.

Feel free to assign seats in advance, giving thought to which arrangements will spark the most enjoyable conversation. Seating can be designated with place cards on the plates or in special holders. Setting a sprig of fragrant rosemary, the

traditional token of love and remembrance, on each napkin is also a wonderful gesture of welcome.

Linens

Tablecloths can create a unifying backdrop for everything on it. If you plan to use place mats with trivets and a runner, give your tabletop a good polishing. Having the tablecloth and napkins laundered and pressed well in advance will allow you to concentrate on cooking the meal and decorating the table.

The Centerpiece

Flowers and candles always make lovely centerpieces, so long as they allow for eye contact among your guests. As a space-saving alternative, substitute pillar candles for tall tapers and displaying colorful seasonal produce instead of flowers. The pillar candles can be placed in saucers down the center of a long table, interspersed with pears, persimmons, pomegranates or tiny gourds from a farmers' market. And whatever decorations you choose, be sure to include objects of varying sizes for greater visual interest.

Turkey tips



The information that follows includes general guidelines for roasting a turkey. To ensure ample servings for Thanksgiving dinner as well as generous leftovers, allow for 1 to 1 1/4 lb. of turkey per person.

For best results, roast your turkey on a wire rack in an open roasting pan. If you use a foil roasting pan, double it for extra strength and take special care when transferring it into and out of the oven.

Remove your fresh turkey from the refrigerator 1 to 1 1/2 hours before roasting.

Roast unstuffed turkey at 400°F, breast side down, for the first 45 minutes, then turn breast side up and roast at 325°F until done.

Turkey Weight	Roasting Time (approx.)
10 to 12 lb.	2 1/2 to 3 hours
12 to 14 lb.	2 3/4 to 3 1/4 hours
14 to 16 lb.	3 to 3 3/4 hours
16 to 18 lb.	3 1/4 to 4 hours
18 to 20 lb.	3 1/2 to 4 1/4 hours
20+ lb.	3 3/4 to 4 1/2 hours

After taking the turkey out of the oven, let it rest for 20 to 30 minutes. This allows time for some of the juices to be absorbed back into the meat, which makes it easier to carve and more moist.

Pumpkin Gingerbread Trifle

Mezzaluna's featured dessert of the month

If you're looking for an alternative to the usual pumpkin pie for your Thanksgiving table, try our pumpkin Gingerbread Trifle. It's elegant and delicious, but really simple to make. We served this to clients in the past, and look forward to preparing it again this Thanksgiving holiday. If you email us at: www.paulkcuisine@aol.com, we'd be happy to send you the recipe.



About Us

Mezzaluna Personal Chef Service caters to upscale or down-home tastes using Portland, Oregon's finest available ingredients. From intimate dinner parties for two, to lavish soirées for 40 people, let us pamper you with privacy and personal service.

John Paulk Executive Chef
 Becky Gravenmier Sous Chef
 Megan Jeans Sous Chef
 Shawn Harlow Kitchen Assistant
 Cliff Breathour Kitchen Assistant
 Reid Stewart Bartender
 Sherri Newill Graphic Design

"Mezzaluna made such a positive impression on my VIP customers. Their food was the center of attention, and personable presentation was refreshing. Our store's event was the best of my 14-year retail career. Thanks John, your professionalism, advice, and results put you at the top of my list."

Holly Heidebrecht
 Owner, Compleat Bed & Breakfast