

Kitchen Notes

Vol.4 Issue 2 Summer 2017

5th Annual Feast!!



Can you believe it? Five years! We're halfway to the 10th annual Feast of the Falls!

Saturday, June 25th is the date, 5pm to 9pm is the time. The place is, as always, beautiful Hemlock Gorge in idyllic Newton Upper Falls. If you're an Upper Falls resident or alumni go to: www.feastofthefalls.org to secure a ticket or two while they last... or you can make a donation to the Echo Bridge Railings Project and secure a ticket at www.echobridgerailings.com

First Course:

Flat Breads from Stone L'Oven Pizza Co.

Second Course:

Garden Fresh Asparagus Salad with a Lemon and Locally Grown Herb dressing & Fresh Bread with Olive Oil for dipping

Main Course:

Grilled Chicken Cacciatore with Bowls of Steamed Rice

Dessert:

Rhubarb and Strawberry Crumbles

We Don't Just Eat Our Greens

We love the Earth. It's the source of all of our great ingredients. In an effort to show that love, we make every effort to use sustainable methods and materials.

- We go as local as possible in season, even growing our own herbs and greens
- All menu items are served in baskets, ceramic, metal and/or bamboo platters
- When clients must have disposable place settings we use starch, corn and sugar-based biodegradable, compostable goods.
- All paper products used are derived from sustainable forestry, recycled and renewable resources.

We recycle all things possible and compost • kitchen food waste.



Summer Means BARBEQUEII

So, maybe you can't make the Feast of the Falls, but luckily for you, Better Life Food has Summer Outings, our unique take on the Summer barbeque! Featuring food that's fresh, delicious and served more beautifully than you'd imagine, we're ready to fire up your grill (or bring our own if you don't have one) and serve up something truly special.

Be a guest in your own backyard and leave the grilling to us!



DEBOT SUCE TAR Beauty

Speaking of grilling, y'know what tastes great on anything and everything savory on the grill? You're right! Depot Spice! Order at: www.depotspice.com

Spring/Summer 2017 Menu Ideas

Here's some of the cool and sizzling food options we're making this season.

Rosemary Chicken Cigars with brown rice, parmesan & roasted tomato

Asparagus and Brie Crostini with crispy prosciutto

Braised Short Rib
On a mini biscuit

Mushroom Ragout on a polenta crisp

Oven Fried Chicken Brochette with BBQ sauce

Brie and Lemon-Berry Jam On a mini biscuit

Go to: www.betterlifefood.com for select recipies