

# Herbs & Spice

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## We've Been Permitted

*And that's a good thing*

On July 28<sup>th</sup> Herbs & Spice and Everything Nice passed its final Health Department inspection. With this accomplished, Herbs & Spice and Everything Nice now has a permitted kitchen for creating an extensive list of food items. We hope to have product available for purchase by the third week of August. Here's a list of the products that will be offered. There will be six herbed vinegars; **Tarragon** (this vinegar will have a taste that will remind you of "the good ole days" and Grandma), **Simon & Garfunkle** (if you are old enough to remember the 60's then you will know that this vinegar contains Parsley, Sage, Rosemary, and Thyme), **Nasturtium** (this little flower gives the vinegar a peppery taste, it is guaranteed to spice up your life), **Chive Blossom Garlic** (a very potent combination, you will like this one), **Blueberry Mint** (yep, this one is sweet, you'll want to use it on fruit and melons), **Basil Pepper Garlic** (this is my own personal favorite, I tell everyone that I'll use it on anything, even cereal. I won't, but it sure makes you think.) We will also offer

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## We Are Pleased to Announce the Birth...

*Colonel De Ray is born*

Special thanks goes out to our good friend ArtBoy (also known as Steve Fine) for the creation of Col. De Ray. The Col. will be our product logo and mascot. Look in this issue for the first installment of the Legend Of Col. De Ray. Whew, this boy has been through a lot. For now we'd like for you to meet the Col. ❖



*This is the Col. as he appeared to the men under his command..*

three marinades; **Herbed Marinade** (this is great for beef, rabbit, or any kind of game), **Honey Soy Marinade**, (this Asian tasting treat is great for chicken or fish), **Barbeque Marinade and Baste** (you will want to use this one for hamburgers, steaks and chops). Let's not forget the dry rubs. We will also offer three dry rubs for your grill or stove; **Beef Dry Rub** (this is also good for rabbit or game), **Fish Dry Rub** (few of us have ever tried a dry rub on fish, it is a wonderful flavor that will leave you wanting it more often), **Pork Dry Rub** (this one is a classic). Finally, we are offering three complex seasonings. What is a complex seasoning? Well, it is a group of herbs and spices already mixed together in the proper proportions so that you may use it on the stove, as you are cooking, or on your plate. The three complex seasonings are; **Chef's Seasoning** (the simplest but some might say the best), **Chef's Seasoning Plus** (a slight variation on the original, very tasty), **Chef's Seasoning Plus Citrus** (this seasoning will make your mouth water when used on chicken or fish, you'll get an up-town restaurant taste everytime).

### Waiting on the Labels

With the health inspection completed, all we are waiting on now is the approval of our labels. They are in Frankfort and should be approved anytime now. In the meantime we will go ahead and start production and hopefully get a jump start on inventory. Once the labels are approved from Frankfort, we will then have to wait while they are printed. Eventually, everything should come together so that we may bring you some delicious products. ❖



## The Legend of Col. De Ray

*As told by Susan Stewart*

Well, you might say that Col. De Ray was born with cooking in his blood. Or at least in his nose, as the Col.'s first public appearance (in July of some yesteryear) was up over his granddaddy's fish and chicken market. The Col. spent his early years helping his Granddaddy at the store or working with his Daddy on the Farm. His chores were many including, for several years, milking a goat, as his younger brother had an allergy to cow's milk. Unfortunately, to this day, the Col. has a strong dislike for goats and has never quite forgiven his brother for the experience.

In addition to the hands-on farming experience, Col. De Ray also learned the finer culinary arts from his Mama and other family members. The Col.'s house was a frequent stopping place for relatives who were part of the "Hillbilly Diaspora". As a child he watched the family and travelers heading North, sit around the table, share recipes and drink more coffee than was probably legal.

The Col.'s first experience with unique blendings of herbs and spices occurred when he was still a young man trying to get some education. He held a part-time job cooking chicken for another Col. well known, in the Commonwealth, for his "11 herbs and spices".

For several years the Col. was unavailable to the cooking world as he was pursuing fame, fortune, travel and misadventure with his 'regiment' and the men under his command. During these times, however, the Col. was known for his ability to enjoy fine food and spirits. ❖

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*Don't miss the next exciting episode of the  
Legend of Col. De Ray*

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## APPEARANCES

This month De will be appearing at EQ. This is the new teaching kitchen at the Party Source in Bellevue, Kentucky. De's menu is called "Getting Fresh With Summer Herbs". The appetizer will be Oranges y Cointreau, The soup will be a Melon Soup with mint & thyme. The salad will be a Nasturtium Salad. The entrée will be Marinated Tilapia (with peppercorns, cloves, and garlic). The side dishes will be Carrot Sticks & Dill (steamed in packets) and sautéed Portabella Mushrooms with herbed vinegar. For dessert we will be having French Vanilla Ice Cream with Fried Basil and balsamic vinegar.

## CALENDAR OF EVENTS

### SPECIAL EVENT

EQ AT THE PARTY SOURCE, BELLEVUE, KENTUCKY

WEDNESDAY AUGUST 24<sup>TH</sup> FROM 6-8 PM

Register early for this event, as these sell out quickly. Call 859 291 4007 or e-mail [eg@thepartysource.com](mailto:eg@thepartysource.com).

### SPECIAL EVENT

PENN'S GENERAL STORE IN GRAVEL SWITCH, KENTUCKY

SOMETIME IN OCTOBER

The 11<sup>th</sup> annual Outhouse Races. Pickin' & Grinnin', crafts, food, and a whole lot more. You don't want to miss this one.

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*Don't miss the Outhouse Races coming up in October. Come with us to Gravel Switch, Kentucky. There will be picking and grinning and many craft and food booths.*

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*The Col. says, "We take the common and make it uncommon."*

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