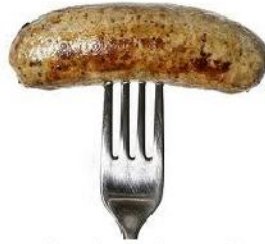


June
2011

Findlay
Foods (Kingston) Ltd.

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New Topline Pure Pork Sausage
Just tastes great!

DATES TO REMEMBER:
*June 19 - Father's Day
*June 21 - Summer Begins
JUNE IS...
- National Turkey Month
- National Dairy Month
- National Seafood Month
- National Ice Tea Month
- National Strawberry Month
- National Beef STEAK Month

Findlay's Monthly Features

Prices in effect while quantities last

- 1) 24590 Pure Pork Sausages 12/lb 1/5kg TOPLINE
- 2) 22116 Sweet Potato Lattice Style Fry 1/3lb *Lamb Weston*
- 3) 36625 Pretzel Buns sliced 6/12   
- 4) 36289 Maple Blondie Bombshell 10" 1/16cut 
- 5) 35310 Duck Breast Smoked 8/.17kg  
- 6) 73400 Glass Cleaner R.T.U. 1/4lt  

Maple Blondie Bombshell

Gina's Corner Buffet & Catering Ideas

"Think out of the box" when planning your next buffet or catering function.

1. Use a lattice screen and hang mini baskets or aluminum tins filled with dips, veggies or crackers. This is great for an off beat presentation and to utilize space more effectively. Your guests will be amazed at this vertical food station! Most of the items to achieve this look can be purchased locally at reasonable prices.
2. Try using unusual serving pieces such as; a tealight holder and shot glasses to serve appetizers, a flat clock or a ceramic tile as a serving tray or a tin buckets to serve salads.
3. Using roll top silver chafers makes a statement for upscale buffets. Also, incorporate lots of contrasting colours and use candelabras, mirrors, candles, fountains, risers, mirrored boxes, silk and fresh flowers, and lots of greenery.
4. Serve salmon on a bed of colourful vegetable slaw, served on a white platter is eye-catching and attractive.
5. Serving entrees on a bed of vegetables helps to keep them moist and adds a little extra to the presentation.
6. Garnish with fresh herbs at the last minute; greens will wilt and turn brown in warmers and under chafers lids.
7. Action stations not only add an element of freshness to buffets, but they also save you time and food cost.
Try a southern BBQ station and serve pulled pork sliders with blue cheese or pulled brisket.
Try a sushi station, noodle bar or a pizza station.
8. Set out fresh pans in the chafers after all guests have gone through once; they will see and appreciate this service.

By taking a few minutes to customize your buffet displays, you'll boost your client's perception of the value of your venue. In this economy, people are only willing to pay a premium when they believe they are getting good value for their money.

For more recipes and ideas go online
and check out our new website:
www.findlayfoods.com

Dip for Sweet Potato Fries

INGREDIENTS

- 1/2 cup sour cream (#44156)
- 1/2 cup mayonnaise (#05165)
- 1 Tbsp horseradish (#06442)
- 1 Tbsp honey (#12876)
- 1 tsp paprika (#14020)
- 8oz sweet potato lattice fries (#22116)

DIRECTIONS

- combine all ingredients, chill for 2-3 hours & serve on the side with sweet potato lattice fries!

PROFIT POTENTIAL

Approximate Cost-\$2.61

Suggested Sell-\$7.49

Profit-\$4.88

A great appetizer!



Dip for Sweet Potato Fries

INGREDIENTS

- 1/2 cup Sour Cream (#44156)
- 2 1/2 tsp Prepared Horseradish (#06442)
- 2 1/2 tsp Ketchup (#06980)
- 1/2 tsp Seasoning salt (#14100)
- Pinch of Crushed Red Pepper Flakes (#13897)
- 1 tsp Brown Sugar (#09603)
- 1/4 tsp Paprika (#14020)
- 1 tsp fresh of dried Chives

DIRECTIONS

- Mix all the ingredients together and refrigerate until ready to use!



Cajun Dip

INGREDIENTS

- 2 c. mayonnaise (#05165)
- 2 tbsp. sugar (#09580)
- 4 tbsp. vinegar (#07270)
- 3 tbsp. ketchup (#06980)
- 1/2 tsp. pepper (#14031)
- 1/4 tsp. cayenne pepper (#13880)
- 2 tbsp. minced onion
- 1 tbsp. garlic powder (#13955)
- 1/2 tsp. oregano (#14016)
- 1/2 tsp. basil (#13870)

DIRECTIONS

- Mix all ingredients with wire whip. Chill and serve.
- Keeps refrigerated 1 week.



Chipotle Dip

INGREDIENTS

- 1/4 cup mayonnaise (#05165)
- 1-2 tsp chipotle hot pepper sauce

DIRECTIONS

- Mix all ingredients with wire whip. Chill and serve.



Spicy Apricot Dipping Sauce

INGREDIENTS

- 1 cup apricot jam
- 1/4 cup orange juice
- 1 tbsp prepared mustard
- 1/4 tsp ground red pepper

DIRECTIONS

- Melt jam in small saucepan over medium-high heat.
- Whisk in orange juice, mustard and red pepper.
- Purée sauce with immersible mixer.



Happy Father's Day!

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