

## Chefs Letter 3/2019

Is spring finally coming? Let's hope. What a winter! Sorry I'm thinking one more good snow.

We did ok. Only closed 1 weekend for ice. I am really tired of moving snow.

Time for me to start thinking of planting. I'm thinking to put some raised beds in, if anyone wants to help Let me know. I know you do!

So the new thing I am seeing talked about is the processed vegetables that are to come out soon that look and taste like every day foods. They have veggie imitation tuna already out. Working on salmon, Chicken and Beef. Some of the stuff is made from vegetables and kelp or seaweeds I heard. I have not tried any yet. This is your future I hate to say. 80 % of the fish in the oceans are being fished to extinction. We have chicken Breast sizes that belong on I don't know what animal. Pork is now being mass produce in new state of the are places holding tens of thousands of animals.

Oh, what does the future hold?

We are going to throw in a few more Wednesday nights in if we can. Everyone seems to enjoy the themed nights. So far we have or are doing Cajun night, Bistro night, Ladies night and German night. Let me know what else you would like to see.

Ok so I hate wearing Hats ! I need someone to find me a hat that I might like! I will give a prize to the best hat.

As always thanks for your support and look forward to seeing you soon..

Thanks

Kurt

Chef , Owner and soon to be Gardener, Lawn boy, Landscaper and everything out side

## Chefs Letter 3/2019

Is spring finally coming? Let's hope! What a winter, I know you don't want to hear it, but I'm thinking we may have one more good snow. I'm tired of moving snow and the impact it has had on business, only a couple of nights, but still.

While being stuck inside, I watched a news story that talked about processed vegetables that are to come out soon, that look and taste like every day foods. They have a veggie imitation tuna already out! Also they are working on salmon, chicken and beef. Currently vegetables, kelp and/or seaweed are being used. I have not tried any yet, but will let you know when I do! With 80% of our fish in the ocean being fished to extinction; chickens breasts the size of what animal I don't know; and pork being produced in "state of the art" facilities that hold thousands of hogs (at least 30 in western Missouri, I have been told).....what does the future hold for the food industry? It will be interesting that's all I can say.

Let's talk about the near future....Spring! Time for me to start thinking about planting. I'm looking into putting in some raised beds for vegetables and herbs, if anyone wants to help, let me know. I know you do!

Also in upcoming months, we are going to throw in a few more Wednesday nights when we can. Everyone seems to enjoy the themed nights. We did Cajun night a couple weeks ago, and next Wednesday, March 13 is Bistro night (homemade soups, sandwiches and beef burgundy). Other possibilities would be Ladies night and German night. If you have ideas, let me know what else you would like to see.

Lastly, OK so I hate wearing hats, but I have to wear them in the kitchen! I need someone to find me a hat that I might like. I've tried a chef hat, baseball hat and now Diane's got me wearing a beanie! I will give a prize to the person that comes up with the best hat for me to wear.

As always thanks for your support and look forward to seeing you soon!

Thanks,

Kurt

*Chef, Owner and soon to be Gardener, Lawn boy, Landscaper and everything outside!*