



INVITE YOU TO A GARDEN PARTY LUNCHEON WITH GUESTS OF HONOR KAREN ADLER & JUDITH FERTIG
AUTHORS OF *WEEKNIGHT GRILLING*
WITH THE *BBQ QUEENS*

At the Home & Garden of
Proprietor & Chef Jorgina Pereira
2018 W Adams, Chicago 312.491.8200
Free Self-parking in Adjacent Lot to the West

Saturday, July 15, 2006
12:30 P.M. Reception in Garden with Tropical Drink and BBQ Treats Off the Grill
1:15 P.M. Luncheon in Dining Room
Live Brazilian Music by Paulinho Garcia
Entertainment by Shirley Vieira



The BBQ Queens' playful yet practical approach shakes up the monotonous routine of cooking dinner and offers loads of options to help busy people feed themselves and their families. The user-friendly recipes in *Weeknight Grilling with the BBQ Queens* harness the power of the grill to make tasty, nutritious meals easily achievable all week long!

Special Guest
New Zealander
Chris Nathan,
Founder & CEO of
Olivado Gourmet Foods,
 who will provide us a tasting of Olivado Gold Brand Infused Avocado Oils (lemon, rosemary, basil, chili and bell pepper).



Join *ChicaGourmets!* Membership is \$40 per year per household.

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 7/12/06; no refunds after that date.

Don Newcomb 708.383.7543 Email: DonaldNewcomb@comcast.net Web Site: www.chicagourmets.org

Mail to: *ChicaGourmets!* UPS Store, PMB 347, 47 W Division St, Chicago, IL 60610-2220

JORGINA—BBQ
 7/15/06

Reserve _____ at \$45 per person, inclusive = \$ _____ enclosed.
 _____ Membership/Renewal payment enclosed (\$40)

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

CHEF JORGINA'S MENU
Served with Wine



Espetinho de Carne & Vegetal
 (Beef & Vegetable Skewers)
 Grilled Turkey, Cranberry & Brie Quesadillas
 With Cranberry Orange Salsa (pp.164-5)

Black Beans
 Basmati Rice
 Salpicão de Pato
 Tunisian Spice Chicken Filet (p. 146)
 Served with Couscous
 Grilled Multicolor Sweet Peppers
 Grilled Endive Salad
 Jamie Oliver's Pasta Salad with Avocado Oil
 Grilled Pineapple & Lychee with Ice Cream
 Homemade Cookies

Join us for a Summer Garden Party at **Sinhá** (Seen-yah'), which means "lady of the house." Jorgina's food preparation is totally authentic and so is she. Born, raised, and educated in Brazil, Jorgina began small-scale catering 12 years ago for friends and acquaintances. For her, cooking is a source of personal enjoyment and an outlet for artistic expression
 Jorgina's delectable gourmet dishes are always prepared from the freshest ingredients and presented in the most elegant manner.

ChicaGourmets! Hosts Don Newcomb and Jim Price