

ChicaGourmets!

Sunday, March 11, 2007

11:30 A.M. til 1:30 P.M.



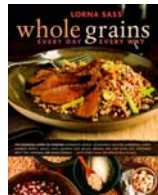
4518 North Lincoln Ave, Chicago

A Sneak Preview

of the soon-to-be-open

Crust: Eat Real Restaurant and Crust Bread Bakery

Both enterprises share a vision of excellence in organic food quality, innovative flavor combinations, and customer nutrition education. These two ventures are, indeed, separate entities under the same roof. The restaurant will offer wood-fired flatbreads, fresh sandwiches, and a full-service bar for lunch and dinner. Crust Bread is the exclusive in-house provider for the sandwich bread and retail sales.



Guest of Honor Lorna Sass is the award-winning author of more than a dozen cookbooks. She holds a doctorate in medieval literature from Columbia University and lives in New York City. Her book, *Whole Grains Every Day, Every Way*, introduces readers to elegant, irresistible whole-grain recipes. She will discuss *Whole Grains...* The book will be available for purchase, and she will gladly sign copies.



Bistro Campagne Chef-Owner Michael Altenberg (l) and Baker-owner of Crust Bread, Charles Foulkes

LUNCH AND LEARN

With Wines from Candid Wines

Samples of the sandwiches to be offered on the menu at Crust: Eat Real—The Restaurant

Selections from the following sandwiches:

Turkey meatloaf and cranberry chutney with rocket greens ◊ BLT ◊ Prosciutto, mozzarella, basil pesto ◊ Wood-oven roasted chicken breast, fontina, spinach, oven-roasted tomato ◊ Wood-oven roasted Tallgrass beef, horseradish crème fraîche, Walla Walla sweet onion ◊ Homemade tuna salad, red onion, celery, sea salt, black pepper, Vermont cheddar ◊ Applewood-smoked bacon, avocado, spicy fire-roasted New Mexico green chiles, lettuce, tomato and mayo ◊ Tonington smoked Atlantic salmon, Traders Point cream cheese, tomato and red onion ◊ assorted grilled cheeses ◊ Fresh avocado spread, spicy fire-roasted new Mexico green chiles, Wisconsin Muenster cheese, and tomato ◊ Grilled Haloumi cheese, Kalamata olives, red onion, tomato, lemon zest, and greens

The sandwiches will be presented on the following breads:

Bistro Multi-grain ◊ Laughing Crow Five Seed ◊ Light Brown Wheat ◊ 100% Whole Wheat ◊ Classic Sourdough ◊ Flax Seed/wheat germ



ChicaGourmets! Hosts Don Newcomb and Jim Price

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

Make check payable to *ChicaGourmets!* Prepaid reservations (check only) must be received by 03/07/07; no refunds after that date.

Mail to: *ChicaGourmets!* UPS Store, PMB 362, 333 W North Ave, Chicago, IL 60610-1293

E-mail: donaldnewcomb@comcast.net Web Site: www.chicagourmets.org Tel: 708-383-7543 Fax: 708-383-4964

BISTRO CAMPAGNE
03/11/07

Reserve _____ at \$39 per person, inclusive = \$ _____ enclosed.
_____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____