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FLAVORS OF THE SEASON:

- ◆ black truffles
- ◆ brussel sprouts
- ◆ cabbage
- ◆ chestnuts
- ◆ grapefruit
- ◆ clementines
- ◆ endive
- ◆ leeks
- ◆ lentils
- ◆ lobster
- ◆ potatoes
- ◆ rosemary
- ◆ sausages
- ◆ winter squashes
- ◆ veal shank
- ◆ yams

CELEBRATING WINTER

The corks are all popped, holidays have come and gone, and football season is winding down. Cool, short days are getting colder and shorter, and nightfall comes before 6pm. Okay, so winter may not be your favorite season, but it sure is a nice time to be in Texas. Our winter weather is just fine. In fact, many Austinites are transplants from the north, here to escape the unbearably long, cold season. We'll see a few cold spells of course, but the occasional perfectly crisp, refreshing sunny afternoon is fabulous. And with daily weather reports reminding us how much worse others living elsewhere have it this time of year, it's easy to get out and appreciate a break from the persistent, intense heat, which will return to Texas soon enough. For the next month and a half we can actually wear sweaters and coats without breaking a sweat.

Along with cooler weather, the new year always begins with a time of reflection and promise. What stories will unfold? What history will be written in 2008? On the edge of past and future events, we see things in a different light. The road ahead appears wide open with endless possibilities and there is a sense of will and determination to affect positive change on ourselves, in our lives and our communities. Whether you plan to eat better and exercise more often, or enjoy life and stop taking yourself so seriously, it seems that now is the time to start.

We can be sure of so much that will definitely happen in 2008, and Word of Mouth is ready

to help you celebrate all your new beginnings. Nearly six billion people will turn one year older. Over two million babies will be born in the United States alone. How many of those birthdays will be truly celebrated? How many will marry or retire? Americans will celebrate democracy as we elect a new leader to the White House. So what events will make this year special for you? How will you mark them in your memory?

There is one other very special milestone in 2008. Word of Mouth Catering will celebrate 25 years of service in the Austin community. Thank you for inviting Word of Mouth to share in so many of your special moments over the last quarter century! We have enjoyed the opportunity to serve

you, and we are looking forward to your next special occasion. The staff of Word of Mouth Catering invites you to enjoy this winter season, and another year full of life worth celebrating in Austin.



## RECIPE OF THE MONTH

### GRAPE COMPOTE AND CARAMELIZED PEARS: THE PERFECT CHEESE COMPANIONS



#### Caramelized Pears:

12 Ripe pears  
 ½ c Sugar  
 Lemon water

Peel the pears. Slice them into quarters lengthwise, then seed and toss peeled quarters in lemon water. Strain and toss pears in sugar. Roast pears at 350 degrees in a convection oven on a parchment covered sheet pan until lightly browned. Flip and rotate as needed to ensure consistent color.

Cool and dice into desired size.

Serve at room temperature with blue cheese and nuts of your choice.

#### Grape Compote:

¼ c Lemon juice  
 ¼ c Seasoned rice wine vinegar  
 1 c White grape juice  
 1 T Brandy  
 ½ tsp Ground ginger  
 ½ tsp Nutmeg  
 ¼ tsp Allspice  
 ¾ c Sugar  
 4 c green grapes, 4c red grapes

Combine all ingredients except for the grapes in a pot and reduce by ¾<sup>th</sup> (yields about ½ c).

While the glaze mixture is reducing, wash grapes and slice in half lengthwise.

Combine the warm glaze with the grapes and cool.

Serve at room temperature with a sharp cheese.

Visit [wordofmouthcatering.com/recipes](http://wordofmouthcatering.com/recipes) for more cheese accompaniments and serving suggestions for your next gathering.

## EVENTS TO REMEMBER

*LEFT:* Word of Mouth staff put the finishing touches on the elegant table setting and decoration in the Gallery of the Lady Bird Johnson Wildflower Center for the University of Texas President's Dinner on November 8.



*RIGHT:* Word of Mouth Senior Staffer, Tom Stone, arranges a colorful cocktail buffet just before guests arrive.



*TOP RIGHT:* Our signature Carrot Cake Cookies, Pumpkin Cheesecake Bites with Whipped Cream and Chocolate-Dipped Pecan Bars headlined the dessert buffet at the Brown McCarroll client holiday party at One Plaza Center on December 6.

## A WORD FROM THE EDITOR

MYRA L. ADKINS,  
 GENERAL  
 MANAGER



This year, Word of Mouth Catering celebrates 25 years of service in the Austin community. We have many of you to thank for our success and for the quarter century of wonderful memories and special occasions we

have shared. This second issue of *Garnish*, our new seasonal newsletter, welcomes the new year with a celebration of new beginnings and all that we have to look forward to. Word of Mouth is excited about the many memories we will create in the year to come and all the fresh and innovative

ideas that will make it unique. We hope that *Garnish* introduces useful and inspiring entertainment ideas for 2008, and we look forward to hearing your feedback.

Warmest Regards,  
 Myra Adkins  
 General Manager

## SPOTLIGHT ON: RENE NORMAN



René Norman is a relative newcomer to the Word of Mouth Catering event staff.

Having lived and traveled all around the United States and Europe, René was introduced to the Word of Mouth team a year ago when she moved to Austin from Los Angeles, California. An upbeat, energetic professional with excellent service skills and an eye for detail, she instantly made big impressions. At her first Word of Mouth event, René’s significant experience and expertise were obvious. The team immediately noticed and appreciated her skills, and she has quickly advanced to a Staff Supervisor

“THOSE I WORK WITH, AND FOR, ARE ALL THERE TO DO THE VERY

position usually trusted only to veteran Word of Mouth event staff. René got her start in the food service industry very early. She proudly served her father, a country club general manager, an hors d’oeuvres tray every night before dinner at age five. She served at restaurants and country clubs through her high school and college years, and still today we see her delight in service, now, of Word of Mouth clientele.

René loves working for Word of Mouth, “because of our superior level of expertise, quality and attention to detail. Add to that delicious, artful food and great clients.”

On and off the job, René is a gifted, passionate artist. Painting is her true passion, but clearly her creativity and appreciation for aesthetics also inspire her catering work in food presentation and buffet design.

“Those I work with, and for, are all there to do the very best job,” René says. “Oh, and did I say FUN? LOTS of fun!” Everyone on our staff wants to work with René. And who wouldn’t? Her bright smile is always on. It beams, and lucky for us, her joy is contagious. The addition of her uplifting personality can make a joyful experience of working even the most challenging events; events that have taught her to “be flexible, stay calm, and keep smiling!”

## A BITE FROM THE KITCHEN

ADAM GILROY, EXECUTIVE CHEF

Most of us feel that eating healthier is a chore because it means the foods we eat will be less enjoyable, and less flavorful or fulfilling. Actually, the opposite is true. In addition to innumerable healthy benefits, introducing a nutritious combination of fresh, seasonal ingredients to your diet can add an amazing burst color, texture and flavor to your meals. And you’ll find yourself much more energetic and satisfied. Fresh, raw foods, particularly fruits and vegetables, retain their natural vitamins and

minerals, and they won’t weigh you down or make you sleepy.

Our culture of convenience makes most foods available year-round, but selecting seasonal produce ensures that you get your food at the peak of its natural flavor, so it tastes great without all the extra salt or sugar. We are so fortunate to live in Austin, where the diverse food interests of our eclectic population are all at our fingertips. You just have to

know where to look. Austin’s own Boggy Creek Farms and Sunset Valley Farmer’s Market offer a great variety of seasonal, locally grown and organic produce. Pure Luck Dairy and Farm, an outstanding source for the freshest cheeses, is just down the road in Dripping Springs. So enjoy the endless menu of healthier, seasonal foods available and the energy they bring to your new year.



“UPDATE YOUR FAVORITE RECIPE BY CREATING A SMALLER PARTY BITE.”

# Word of Mouth

512.472.9500 [WORDOFMOUTHCATERING.COM](http://WORDOFMOUTHCATERING.COM)

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Word of Mouth Catering is a full-service custom caterer, setting the standard for quality food and excellent service in Austin, Texas for over 25 years.

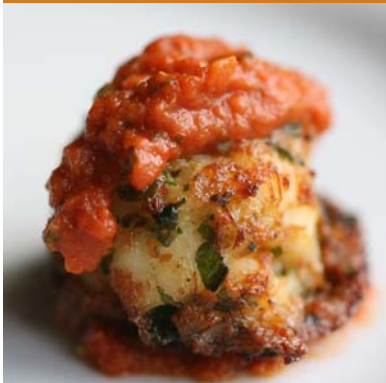
We are eager to start planning your next special occasion. Please call us at **512.472.9500** or visit us online at [wordofmouthcatering.com](http://wordofmouthcatering.com) for more information.

FAX: 512-692-1747 E-MAIL: [INFO@WORDOFMOUTHCATERING.COM](mailto:INFO@WORDOFMOUTHCATERING.COM)

## A NEW BEGINNING

*NEW HORS D'OEUVRES FOR A NEW YEAR*

*SEA BASS CAKE WITH SAFFRON  
TOMATO COULIS*



*CROQUES MONSIEUR*



*BUTTERNUT SQUASH SOUP SIP*

