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## The Gersky Gazette

Tips, hints, and other fun stuff from Gersky's Catering and Event Planning

August 2005

### Greetings!

Having trouble with your homemade frozen drinks? Even if you're not having trouble, below are some tips to make yours even better.

No matter what, try the cookies and cream drink below. It's unbelievable!

Remember last month we mentioned that you'll see incomplete pages when you jump to our web site from the links in this newsletter... And that we would have it fixed by this the time we publish this issue... Well, we're still working on it.

To see all the pages on our site, first go to [www.gerskys.com](http://www.gerskys.com). Then click on the page you're looking for.

Happy reading and eating - Howie, Joel, and Michelle

### In this issue

- [End of the Summer Party Planning](#)
- [Tailgating Food Safety Tips](#)
- [Frozen Drink Fumbles](#)
- [Recipe of the Month - Zucchini Stuffed Tomatoes](#)

## *End of the Summer Party Planning*



It's that time of year again, the end of summer. And we can't think of a better way to mark this amazing time of year and upcoming changing of the seasons, than to eat and party of course. With the Labor Day holiday right around the corner, it's time to start planning our First Monday of September Party. But before we do, we just had to find out what exactly this holiday is all about, and since it isn't in commemoration of one of our illustrious presidents' birthday, what are we really celebrating.

So to find this out, we went right to the source, the United States Department of Labor.

"Labor Day, the first Monday in September, is a creation of the labor movement and is dedicated to the social and economic achievements of American workers. It constitutes a yearly national tribute to the contributions workers have made to the strength, prosperity, and well-being of our country."

[Read the full article here...](#)

## *Tailgating Food Safety Tips*

With football season right around the corner, here are a few tips to prevent food poisoning before you fire up that grill for the first parking-lot tailgate. After all, it's awfully hard to enjoy rooting for your favorite team when you're home sick in bed.

- Marinate food in the refrigerator, not on the counter. Discard the marinade



after use because it contains raw juices, which may have bacteria. Set aside some of the marinade before adding raw food if you want to use the marinade as a dip or sauce.

- Don't cut up vegetables or fruits on the same board just used for raw meat or poultry. That's a sure-fire way to lead to contamination and possibly a food-borne illness.
- Don't put your cooked burgers on the same plate you used when they were raw.
- Keep cold things cold and hot items hot. That means that cold food should be kept at 41 degrees F or less and hot foods at 140 degrees F or higher.

For more great tips to keep your food safe all season long, visit [www.foodsafety.gov](http://www.foodsafety.gov).

## Frozen Drink Fumbles



Frozen Drinks: Not only are they great throughout the summer, but anytime you're looking for a cold refreshing drink. What's not to love, they taste great, they're very colorful, and of course a smash hit at parties? But one thing you've probably noticed, is that when you try to make them at home, they never come out quite the same as how your favorite bar or restaurant does it.

Why is this you ask? Why are great frozen drinks so hard to come by at home?

To find out the answer to this puzzler and for a great recipe you can try at home read on...

[Click here...](#)

## Recipe of the Month - Zucchini Stuffed Tomatoes

This month's recipe comes to us from Sara Moulton, head chef of [Gourmet Magazine](#) and from her television show *Sara's Secrets* on the [Food Network](#).

Fresh vegetables are extremely plentiful this time of year, and tomatoes and zucchini are two of the most versatile in the kitchen. This recipe will be a great side dish to any of your favorite meals, or can be expanded for a vegetarian friendly entree.

[Get the recipe here](#)

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