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The Gersky Gazette

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

November 2006

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Dear Howard,

Well the holidays are almost here. Yes, it's that time again! But don't panic, we have some tips and ideas for your holiday parties, a hearty winter soup recipe, and more!

Thanksgiving is only a few days away. But don't panic!! We'll save you from the dreaded "TSS". That's "Thanksgiving Stress Syndrome"

Click below for our menu. You can even pickup your order in Yorktown Heights.

Happy reading and eating - Howie, Joel, and Marysa

Food Saftey Tips Part 1

1. Wash your hands often with warm, soapy water before preparing any foods and after handling raw foods.
2. It's important to keep all kitchen surfaces clean including appliances, countertops, cutting boards, and cooking utensils.
3. Use separate cloths, sponges, and towels for washing dishes, wiping counters and tables, and wiping hands. Clean dishes should be air-dried. These practices prevent

• **Holiday Party Tips**

We know everyone is anxious when throwing holiday parties. So here are some tips to help you get through it!!

1. Guest List: Invite new and old friends, balance couples and singles
2. Setup your house before you make your drinks: a) shop, b)decorate, c)cook, d)drink
3. Keep plenty of ice handy in an easy to access ice chest
4. Clean as you prepare. You don't want to clean a huge mess just before your party begins
5. Keep lighting low: Use plenty of candles (unscented)
6. Decorate with fresh seasonal flowers
7. Use tablecloths instead of bare tables

cross-contamination with harmful bacteria.

4. Store raw meats and poultry at the bottom of the refrigerator so they do not drip on other foods.

5. Use two cutting boards in your kitchen: One for raw meats, poultry, seafood and the other for ready to eat foods such as breads and vegetables. Make sure to thoroughly clean the cutting boards after each use.

-Look for more safety tips in next month's issue!

8. Tasty, easy to eat, small sized food is the best.

9. Don't worry... You're party will be great!!!

• **Hearty Winter Soup**

For these upcoming cold, long nights we thought a delicious hearty soup would be the best solution!

Here is an easy to follow recipe that will help you keep warm.

Potato Sausage Soup

INGREDIENTS

2 onions, chopped
1/2 cup margarine
4 cups diced potatoes
2 large carrots, diced
1 pound Polish sausage, sliced
1 green bell pepper, chopped
3 cups water, chicken stock, or vegetable stock
1 teaspoon salt
1/2 teaspoon ground black pepper
3 cups milk
3/4 cup dry potato flakes

DIRECTIONS

Using a large saucepan, brown onion in butter.

Add potatoes, carrots, green peppers, sausage, water or stock, salt and pepper. Cook on low, for about 45 minutes or until the potatoes are creamy.

Add milk and cook until heated through and then add instant potato flakes. If you want a creamy potato soup add a 1/2 cup potato flakes, or if you want your soup thick like stew add 1 cup of potato flakes.

Let soup sit for approximately 5 minutes in order to thicken and then serve.

• **It's Contest Time Again**



Our inboxes were filled with responses from last



month's guess the vegetable contest. Most people guessed swiss chard. There were a few arugulas, sorell, and a broccoli rabe.

Yes, all good guesses but... None were right.

The correct answer is

"Chinese Broccoli"

We did have a winner in the most interesting Halloween treat contest. Marie Delawder gives out toothbrushes (not a kids favorite but parents think it's a good idea) and coloring books and crayons.

Enjoy your free dinner!!!

• **New Contest**

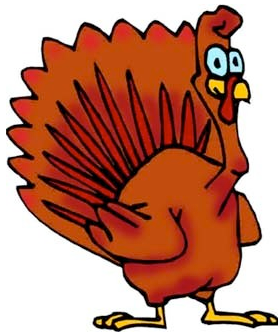
We'd like to hear what unique or traditional foods your family enjoys during the holiday season.

Send us your family's recipe and a photo of your family enjoying it.

We will select the most interesting and unique recipe and share it with all our readers next month. And the winner will receive a free take home dinner.

Happy Holidays... And get cooking!!

• **Don't forget about our Thanksgiving Menu**



Just a few scant days until Thanksgiving.

[Don't be stressed. Click here...](#)

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