



# What's COOKING

## CALENDAR of EVENTS

### MAY

**08** **Mother's Day**  
*Open 10:45 am serving until 10 pm*

### JUNE

**18** **Father's Day**  
*Open 10:45 am serving until 10 pm*

### JULY

**16** **Grilling School**  
*with Chef Lisa begins at 9 am*

### AUGUST

**29** **Adult History Tour**  
*with Nina begins at 9 am*

### SEPTEMBER

**17** **Adult History Tour**  
*with Nina begins at 9 am*

### NOTE:

Sign up for special events  
online @ [www.tasteoftexas.com](http://www.tasteoftexas.com)

## TEXAS! The Exhibition

Do not miss the exhibit at the Museum of Natural Science marking the 175th Birthday of our great State. Now through September 5th you can "Find Out Why You Are So Dang Proud!" Discover the people, the legacy, diversity, the stories and events through the artifacts and documents this exhibit holds for Texans.

Happy 175th Birthday, Texas!



**MOTHER'S DAY – Sunday, May 8**

**FATHER'S DAY – Sunday, June 18**

### **SUPER TIME OF CELEBRATION (S.T.O.C.)**

Whenever we celebrate a special event in our family, an engagement, graduation, a milestone birthday or new baby coming, we have been known to show up in t-shirts with this quote marking the occasion. Although it began as a family joke it is now a tradition.



Mother's Day and Father's Day at the Taste of Texas is a Super Time to celebrate Mom and Dad. Once again, the Taste of Texas will set the table for a wonderful time the whole family will cherish.

We will open for lunch Sunday May 8th at 10:45 am. Mom will receive a complimentary rose on her visit and treasured time with her family.

On Father's Day we continue our tradition of celebrating Dad with a Taste of Texas Grilling Apron and family photo. We also open for lunch at 10:45 am on Sunday June 18th.

No one does it better. Come join us for a **SUPER TIME OF CELEBRATION!**

## The BIG Texas Steakhouse Cookbook

The BIG Texas Steakhouse Cookbook is a beautiful hardcover edition with over 200 pages of recipes from the best Steakhouses in Texas. We are so honored to have some of our best recipes featured in this book. This full-color cookbook also includes lore and legend of beef and our state's long love affair with steaks and beef dishes. The contributor's best recipes also include side dishes and desserts from favorite Texas restaurants. This makes a great gift for Mom or Dad! This gorgeous cookbook is for sale at our gift shop as well as online at Amazon.com.





## FAMILY NEWS

God continues to bless our family with His loving kindness each and every day! Our fourth grandchild, Hannah Leigh Blackard, was born on December 22, 2010 to proud parents Lisa and Chris Blackard. Hannah weighed 5 lbs 9 oz. and was 18.5" long. She brings us all great joy and blessing.



Kristin Hendee married her sweetheart Corbin Blackford on March 19 in Houston. The wedding weekend was such fun, and as you can see, she is a beautiful bride! They will move to Charlottesville, VA this summer where Corbin will begin UVA Law School.

Claudine and the children are doing very well, and the kids are growing up so fast! Campbell (5 ½) and Hudson (4) are playing T-Ball, and Edd (a.k.a. Biggee) is the coach. Reagan will turn two years old in June and is becoming quite the charming young lady, commanding attention from all. What a blessing it is to have them in our lives daily as we all live together. The house is full and alive again with the sound of children, and it is such a blessing.

We stay very busy with daily life, and we continue to marvel at God's abundant mercy and love for each of us. Thank you for your steadfast prayers and friendship over the many years you have been a big part of our lives.

## TASTE OF TEXAS WELCOMES Offshore Technology Conference Visitors

Each year we have the honor of hosting first time visitors to Texas. OTC brings thousands of international visitors and gives us the opportunity to show our guests some "Real Texas Hospitality" along with a GREAT steak dinner.

This year we treated our OTC and Taste of Texas customers to Texas tunes in the new Wagon Barn by John Pickul who delivers old cowboy music and legends beautifully. Our other special guests were Haywire and Hot Shot, two fine Texas Longhorns complete with saddles for a great photo. Thank you for allowing us to host your special guests when they are in Houston!



## TEXAS TRIVIA

- 1 What university became one of the richest schools in the US when its Santa Rita No. 1 struck oil in Big Lake, TX?
- 2 What was the profession of King Ranch owner, Richard King, before purchasing 75,000 acres of land?
- 3 Texas Declaration of Independence was signed when and where?
- 4 What famous German sculptress is buried in Hempstead TX at Liendo Plantation? Her works are exhibited in Europe, The Smithsonian and the Texas State Capital.
- 5 What sparked the Mason County War, also known as the Hoodoo War between German settlers and native Texans?
- 6 What Texas town was "Pretty Woman" singer and songwriter, Roy Orbison, from?
- 7 Mission San Antonio de Valero was the original name of what famous Texas site?
- 8 At the end of 1839, ten percent of the population of Houston had died from what recurring epidemic?

**Answers:** 1.University of Texas 2.Riverboat Captain 3.Washington on the Brazos 1836 4.Elizabeth Ney 5.Cattle Thieving 6.Wink 7. The Alamo 8. Yellow Fever



## Favorite Pie Places

Hit the road for great pie destinations around Texas this summer.

**Franks in Schulenburg.** For 80 years Franks has offered homecooking for travelers on the road and homemade pies made daily, you won't be disappointed. The Chocolate Meringue and Coconut sell out fast.

One of Washington County's best restaurants is **Bever's Kitchen.** Located in charming Chappell Hill, a favorite pie dessert is Sawdust – Really. It is a creamy dream of sugar, coconut, pecans, graham crackers, and egg whites on a bed of graham crackers and under a canopy of bananas and whipped cream.

Around Marble Falls the **Blue Bonnet Café** is famous for their pies, making 100 cream pies and 40 fruit and pecan pies daily. They also host Pie Happy Hour between 3-5 pm to help wind down the day. Choose from a dozen flavors every day.

**Tootie Pie Company** in Boerne sells a dozen varieties of pies. Stop by the bakery in town or order by mail. "Tootie" has an Apple Pie, a 6-pounder that feeds 12-15 serious pie-eaters. Don't miss the buttermilk and lemon velvet creations.

For local pie fare we love **Flying Saucer Pie Company,** their pies are really *out of this world.* The Flying Saucer Pie Company has proudly served fresh pies to customers since 1967, making them the oldest pie shop in Houston. They are famous for their Strawberry Cream Pie and seasonal favorites.

No drive from Houston would be complete without a trip to Round Top and **Royers Round Top Café** for pie. Can't make the drive? Order pies to be shipped right to your door from their website. Check out their [Operation: Desert Pie](#) supporting the Fisher House Foundation and our military serving overseas. Thanks, Bud!

## Texas, Our Texas

In 1923, Governor Pat Neff sent out a call. Texas needed a state anthem and the chosen song would receive \$1000. 286 songs were submitted. Gladys Wright, wife of a Fort Worth judge and Bill Marsh, a native of Liverpool, England had been working on their song since 1918. Their submission was chosen in 1924 but was not officially adopted until 1929. John Phillip Sousa called it the finest state song he had ever heard.

The song Bill and Gladys gave us is *Texas, Our Texas*

Texas, Our Texas! All hail the mighty State!  
Texas, our Texas! So wonderful so great!  
Boldest and grandest, withstanding ev'ry test  
O Empire wide and glorious, you stand supremely blest.

Texas, O Texas! Your freeborn single star,  
Sends out its radiance to nations near and far,  
Emblem of Freedom! It set our hearts aglow,  
With thoughts of San Jacinto and glorious Alamo.

Texas, Dear Texas! From tyrant grip now free,  
Shines forth in splendor, your star of destiny!  
Mother of heroes, we come your children true,  
Proclaiming our allegiance, our faith, our love for you.

Chorus:

God bless you Texas! And keep you brave and strong,  
That you may grow in power and worth, throughout the ages long.



## STAFF UPDATES

Butcher Blake Hewitt (Senior at Morton Ranch High School) had a great showing of his steer in the KatyISD Livestock Show & Rodeo. Proceeds from the sale went to Blake's college fund.

We love to celebrate graduations with our staff! Door Hostess Mindy David is graduating from HBU along with Kevin Satterwhite. Kevin is going to work with Cameron. Jason Riley graduates from UH with a degree in Supply Chain Management. Brandy Frye will be receiving her degree from Baylor University.

Congratulations to Waiter and Bartender Christian Jackson and former waiter Kristen Tidden. They will be married in October.

Congratulations to expecting parents Ben and Emily Duckett and Andrew and Stacey Indihar. Both couples are expecting baby girls in the very near future!

Wait Staff members Ben Duckett, Jay Fox, Jon Garcia and Steve Jones will be participating in the Texas Water Safari in June. It is a grueling 262 miles trip down the Guadalupe River to the Gulf by canoe. Good Luck, Guys!

Waiter Emerson Ng and wife Antoinette will be performing in the live musical Wizard of Oz at Chapelwood Methodist Church May 6-8 with their theater company, Center Stage Academy.

Congratulations to our long time Kitchen Manager Alfredo Rodriguez, who has opened his own Mexican Restaurant, La Placita. Alfredo was part of our team for 26 years, and we wish him all the best on his new venture. For great Mexican food visit La Placita at 8518 Hwy 6 N, and say hello to Alfredo!



On November 19, 1977 Taste of Texas opened its doors, and the first plate of food served was by a young waiter Brad Schweiss. Pictured here with Edd is Brad who is now the owner of Houston Gold Exchange. Brad was in recently and got the full tour of the building. Congratulations Brad on your business – thanks for being part of the Taste.



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## TASTE OF TEXAS ALWAYS A GREAT VALUE!

We always appreciate a great value and work to make excellent dining affordable. As you can see, we take pride in bringing you an award winning wine list at a great price! Here are 5 price comparisons of same wine and vintage from fine steakhouses in our area. We compare prices twice a year, and these prices are as of February 10, 2011.



Wine	Vintage	Our Price	Their Price
Chateau Ste. Michelle Merlot, Washington State	2007	39.95	58.00
Flora Springs Merlot, Napa	2007	46.95	60.00
Newton "Unfiltered" Cabernet Sauvignon, Napa	2006	99.95	140.00
Silver Oak Cabernet Sauvignon, Napa	2006	169.95	230.00
Opus One, Napa	2006	299.95	470.00

At Taste of Texas, you can enjoy a phenomenal bottle of wine starting at just \$39.95. In addition to being an incredible value, our list has received 17 consecutive Wine Spectator Awards of Excellence. What an honor! You can be sure that your selection at Taste of Texas is a great bottle of wine at a tremendous value. Please visit [www.TasteofTexas.com](http://www.TasteofTexas.com) for more updates on our wine list.

### UPCOMING EVENTS:

Please check our website for details and register online at [www.tasteoftexas.com](http://www.tasteoftexas.com)

[WWW.TASTEOFTEXAS.COM](http://WWW.TASTEOFTEXAS.COM)

#### July 16: Grilling School

Chef Lisa will once again fire up the grill and has a fun and informative time planned for all. Take an in-depth look at the components of a great steak. Grading, Aging, Cut and Preparation. Great gift for Dad too! Purchase online for the Saturday event 9 am - 11:30 am. Cost is \$65 plus tax per person and includes Steak lunch.

#### August 20 & September 17

Adult Texas History Presentation with Nina. Texas History and our great Texas heroes come to life as Nina presents our rich Texas history. \$20 plus tax per person. We include lunch. Sign up online for either Saturday 9 am - 11:30 am tour.