



What's COOKING

RESTAURANT HOURS

Mon - Thurs 11:00 am to 10:00 pm

Friday 11:00 am to 11:00 pm

Saturday 3:30 pm to 11:00 pm

Sunday 3:00 pm to 10:00 pm

FATHER'S DAY

June 21 Open 10:00 am serving until 10 pm

CALENDAR OF EVENTS

Steak School

June 27 Includes lunch, begins at 9 am

Grandparents & Grandchildren TX History Tour

July 16 Includes lunch with Nina, begins at 9 am

Adult TX History Tour with Nina

August 15 Includes lunch, begins at 9 am

Adult TX History Tour with Nina

September 12 Includes lunch, begins at 9 am

Wine Dinner

October 19 Featuring Frank Family Vineyards
& Chef Fritz Gitschner, begins at 6:30 pm

Christmas Decorations Tour with Nina

November 14 Tours offered @ 10, 11, 12,
1, & 2. Refreshments served

**Sign up for special events
online @ www.tasteoftexas.com**

FATHER'S DAY Sunday, June 21

Honor Dad on Father's Day by treating him to a great steak lunch or dinner. We will open at 10:00 am and serve through 10 pm. All Dads will receive a Taste of Texas grilling apron and memorable photo to capture the fun day. Happy Father's Day to all our Dads!



TASTE OF TEXAS ONLINE

"Cowboys & Gentlemen" Package For Father's Day & Graduation

Celebrate Dad this Father's Day with the "Cowboys and Gentlemen" package - a combination of **four 24 oz. bone-in Ribeyes** and **four tender 10 oz. Filets**. This flavorful and 'Dad size' package will delight the special men and grillers in your family. Each steak gift box includes our Taste of Texas seasoning and expert grilling instructions. This gift is also a special and easy way to celebrate your graduate this Spring. In addition, Taste of Texas gift cards make great gifts for dads and graduates, who will love being treated to a great steak lunch or dinner. Please visit us at www.tasteoftexas.com for everything you need for special occasions with family and friends.



New Menu Items by Certified Master Chef and Friend Fritz Gitschner

We are often asked how we develop our recipes and new menu items. We rely on friends, customers, our daughter Chef Lisa Blackard, and Certified Master Chef Fritz Gitschner for recipes and new additions. Chef Fritz recently spent three weeks in our kitchen to improve and update our menu, and the results are spectacular! Working closely with Senior Manager Stephen Edelstein, Fritz has added Brussel Sprouts with Bacon Jam as a new side order along with more training for our staff to make each entrée even more spectacular than before. Don't miss the new Oscar Topping for our Center Cut Filets – great addition to this incredible steak.

Chef Fritz is one of only 67 Certified Master Chefs in the nation. The title of CMC is the highest level of certification a chef can receive. Fritz is a longtime friend, and the staff loves to work with this gracious and talented man. We are thankful for his friendship and influence in our kitchen!

Chef Fritz will be our guest chef for the October 19th Frank Family Vineyards wine dinner. You won't want to miss it!



FAMILY NEWS



"Give thanks to the Lord for he is good, his love endures forever."

— PSALM 107:1

Thank you for your prayers for Edd as he recovers from a back injury resulting from a forced landing on Highway 59 near Diboll, TX. On his flight back to Houston from Kansas, both engines failed after take-off from Lufkin, TX. We are truly blessed and thankful for the thousands of emails, messages, and prayers of support and praise. This serves as a strong reminder of what is important in our lives: God, our families, and our dear friends. Thank you all for your love and support, and thank YOU LORD for a miracle over Lufkin, TX.

Lots of Little League is the best description of our Spring 2015! Grandsons Sam, Campbell, and Hudson are all playing West University Little League on three separate teams this year! Edd is assisting David (son in law) in coaching Sam's 11 year old team and it has been non-stop baseball since February. Campbell is 9 years old and Hudson just turned 8. Reagan is now 5 and played soccer this past spring. Newest addition to the Hartland family, Conrad, just turned 1 and walking everywhere.

Lisa and Chris Blackard stay busy with daughters Hannah (4 ½) and Elizabeth (2). The girls are a delight and love spending time with "Honey & Biggee" (Nina & Edd) as well as with their cousins.

Kristin and Corbin Blackford are enjoying being settled in Houston.



TEXAS TRIVIA

1. What was Texas Ranger Ira Aten best known for?
2. What do Husky Field in Seattle, Heinz Field in Pittsburgh, and McLane Stadium in Waco have in common?
3. Where was the world's first rodeo held?
4. What famous country singer was from Turkey, TX?
5. Complete the following: Only a buzzard feeds on his _____.

ANSWERS:

1. For his involvement in the "Fence-Cutting Wars." When barbed wire was introduced on the range, people took exception – free-range was now fenced. In 1886 Aten was assigned to capture fence cutters. In 1888 Aten placed dynamite bombs along some of the fences that had been cut. Word spread that the bombs were planted on all of the fences in Navarro County, effectively stopping the fence cutters in that area. **2.** These stadiums are located on rivers where fans can arrive at the stadium by boat and "sail-gate" next to the stadium. **3.** Pecos, TX. In 1883 prizes were awarded to the winners for bronco riding and steer roping. **4.** Bob Wills **5.** Friends

Where Did the BEAR Come From?



One of our favorite things in the restaurant is the Taste of Texas Bear. This giant Grizzly Bear towers over the front hallway at 7.5 feet tall, and his massive claws and impressive teeth are always a shock to see up close. This popular spot for guest photos was actually a 17th wedding anniversary gift from Edd. Edd made calls from Canada to Alaska to find such a bear for Nina and wound up finding him in an antique store in Poth, Texas, near San Antonio. This unusual trophy Kodiak Grizzly immediately won Nina's heart, and became an instant hit at the Taste. When we decorate for Christmas, the Bear leaves to "hibernate," making room for the Christmas store, but he always returns in January to everyone's delight.

New Treasures Added to Taste of Texas Museum



pictured: William Barret Travis

Edd's 40th wedding anniversary gift to Nina was a treasured probate document of the Old Three Hundred of Austin's first colony! It dates 1834 and carries the signatures of two Texas legends: William Barret Travis and David Burnet.

William Barret Travis was a hero of the Texas Revolution and died fighting at the Alamo.

Judge David Burnet came to Texas in 1826 to join Austin's colony in Mexican Texas. He served as interim President of Texas.

The probate document is the result of a feud over a section of land along the Brazos River. The document grants Jesse Thompson's heirs the probate of his properties by Judge David Burnet and witnessed by William B. Travis. Thompson was killed by Thomas Borden, brother of Gail Borden.

Nina also adds two new documents capturing the story of one of her favorite figures, General Jose Urrea. Urrea was a military man of honor. He served in the Mexican Army under Santa Ana. After his objection to Santa Ana's Massacre at Goliad and his revolt against the dictator, he was arrested and imprisoned.

The first document is a secret letter to the Mexican Secretary dated 1838. It advises the apprehension of Jose Urrea, who was traveling as a muleteer. The second document is a printed circular dated August 1840 regarding the escape of Jose Urrea after his imprisonment.

Please come and see these interesting insights into the history of our beloved state!

Taste of Texas Management Staff

The 'Taste' maintains a consistent level of excellence to detail thanks to the expertise of the management staff. We have been blessed with a loyal and long-serving staff that are committed to your dining experience.



Chuck Heaton is in his 32nd year at the Taste of Texas. He serves as General Manager, and is the backbone of the restaurant's operations. Chuck is talented, trusted and respected by staff and customers alike. **Stephen Edelstein**, has 47 years of hotel and restaurant management experience. Stephen oversees all kitchen management and operations and has been with us 27 years. **Norman Faust**, our front door ambassador, has been a valued friend and employee for 25 years. He is passionate about the wine list and about educating the staff on our selections. **Michael Martinka** is from Victoria, TX and manages our wait staff operations. He has been with the restaurant for 21 years. **Scott Gerow** literally grew up in this neighborhood and has been with the Taste of Texas for 19 years. Scott, along with Richard Sanchez, is why the Christmas decorations are so spectacular here. **Jay Fox**, marking 19 years with the restaurant, is our most tenured server. Jay is our training manager and is exceptional in training our wait staff. **James Kane** is in his 18th year. James coordinates special events for the Taste of Texas and is a talented craftsman. **David Wilcox**, in his 16th year, when not working with staff orientations and trainings, is on the water fresh water fishing. **Bill Clark** is our 'go to' manager; versatile in management and service. Bill came to us 11 years ago from Royer's in Round Top. **Donnell McAllister** is our technology expert and keeps us all up and running. He celebrates 10 years with the Taste of Texas. **Patrick Dominguez** is the youngest member of the management team with 7 years' experience. Last, but not least, is our facilities manager, **Richard Sanchez**, marking 31 years. Richard maintains, constructs and repairs every inch of the building. He is gifted and skilled in everything he touches. Finally, Edd & Nina mark 37 years of ownership of Taste of Texas and daughter Lisa Blackard has been Chef and E-Commerce director for 9 years.

STAFF UPDATES

Congratulations to Manager **David Wilcox** and former server, Michelle Nguyen. They will be married in July, and we wish them many blessings.

Newly-engaged Manager **Patrick Dominguez** and Shelby Robinson are planning a Spring 2016 wedding. Best wishes to the happy couple!

Servers **Amanda & David Combs** are expecting their first baby, a girl, in July. We can't wait!

After 10 years as a server and bartender, we said good-bye to **Tyler Williams**. Tyler and his wife, Lupe, are expecting their second child. Tyler has joined his family's construction business and we wish them much success.

Server **Regina Warren** is graduating from UH with a degree in Communications and Graphic Communication Technology. She is the first in her family to graduate from college. Awesome, Regina!

Server **Jonathan McGilvery** is graduating from Sam Houston University this spring with a double major in Finance & Banking. Congratulations, Jon!



Our staff participated again this year in the HSLR Best Bites Competition and won Reserved **Grand Champion** for our food entry, Certified Angus Beef Tenderloin! Way to go James, Patrick, Lemuel, Cindy and Luis! Thank you for representing the Taste of Texas!



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TASTE OF TEXAS RESTAURANT

FIVE - TIME WINNER OF THE CERTIFICATE OF EXCELLENCE

Taste of Texas Restaurant was welcomed to the Certificate of Excellence Hall of Fame. This unique accolade is granted only to those businesses that have won the Certificate of Excellence for five years in a row. Thank you for your great reviews and patronage!



UPCOMING EVENTS:

Please check our website for details
and register online at www.tasteoftexas.com

WWW.TASTEOfTEXAS.COM

Proceeds from these events benefit our employee scholarship program at the Taste of Texas. Thank you for your support!

June 27

Steak School: You'll learn about USDA grading, trim specifications, the aging process and how to grill a perfect steak every time. This makes a wonderful Father's Day gift for the steak lovers and grillers in your life. Cost is \$75 plus tax per person and includes a steak lunch. Come hungry!

July 16

Grandparents & Grandchildren TX History Tour: Please join Nina for an exciting account of Texas history like you have never heard before. You are invited to bring your grandchildren ages 8 and older for a fun and memorable morning together. Cost is \$25 plus tax for adults and \$10 plus tax for children and includes lunch.

August 15 & September 12

Adult Texas History Tour with Nina: Please join Nina for a morning of exciting stories about Texas History and the Legends of our beloved state. Lunch is included. Cost is \$25 plus tax per person.

October 19

Wine Dinner featuring Frank Family Vineyards & Chef Fritz Gitschner: Join us for another amazing 5 course dinner and wine pairing. Cost is \$149.95 per person includes tax and gratuity. Space is limited.

November 14

Christmas Tour with Nina: Please join Nina for a special Christmas tour of her favorite Christmas collections. Enjoy the spectacular Christmas décor, holiday refreshments, and more! Tours are at 10:00, 11:00, 12:00, 1:00 & 2:00. Cost is \$15 plus tax per person. Space is limited.

Please note:

We do not ship tickets for the events. You will receive a confirmation email after registering and will be added to the event's roster.