

What's Cooking

HOURS

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

Friday 11:00 am to 11:00 pm

Saturday 3:00 pm to 11:00 pm

Sunday 3:00 pm to 10:00 pm

Mother's Day

Open 10:00 a.m. until 10:00 p.m.

Father's Day

Open 10:00 a.m. until 10:00 p.m.

Memorial Day

Open 4:00 p.m. until 10:00 p.m.

UPCOMING EVENTS

Mother's Day

Sunday, May 13th

Open 10:00 a.m. until 10:00 p.m.

Father's Day

Sunday, June 17th

Open 10:00 a.m. until 10:00 p.m.

Grandparents & Grandchildren Texas History Tour

Monday, July 23rd

9:00 am - 11:00 am

Steak School

Saturday, August 18th

9:00 am - 11:00 am

Wine Dinner

Monday, September 10th

6:00 pm - 9:00 pm

Adult History Tour

Saturday, September 15th

9:00 am - 11:00 am

Cooking School with Chef Horacio

Saturday, September 15th

10:00 am - 12:00 pm

Adult History Tour

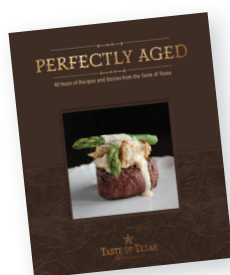
Saturday, October 20th

9:00 am - 12:00 pm

Special Events must be reserved
online at tasteoftexas.com/events



3 Great Gift ideas for Mother's and Father's Day AT TASTE OF TEXAS.COM



Cookbook Special:

For a limited time, we are offering special pricing for our award-winning cookbook *Perfectly Aged: 40 Years of Recipes and Stories from the Taste of Texas*. Buy 3 books for \$99.95 at the restaurant or at tasteoftexas.com, saving \$40 off the price. Buy one for you, one for mom, grandmother, or dad and father-in-law. Be sure not to miss this special as it ends the day after Father's Day.



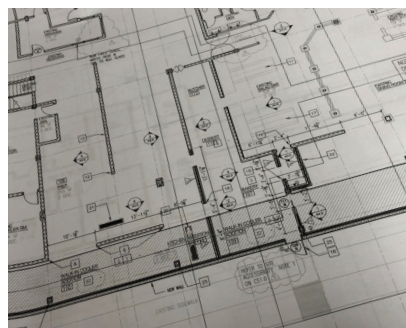
Personalized Steak Knives for Father's Day:

Give Dad the most memorable gift of all: laser-engraved steak knives with his initials. Our new gift shop will have a laser engraver to personalize sets of Taste of Texas steak knives with the message of your choice. Personal engraving will make our already wildly popular steak knives the perfect gift! Watching the new engraver work is quite the light show!

Mother's Day and Father's Day Gift Boxes:

Forget the flowers or tie - Order a ready-made steak gift box for Mom or Dad! Our Mother's Day and Father's Day gift boxes feature perfectly trimmed *Certified Angus Beef®* steaks aged for 40 days and packaged beautifully with our signature steak seasoning, cinnamon coffee, Davy Crockett mugs, and your choice of cookbook or knives. The best gift ever!

We are Expanding



Our new kitchen expansion and gift shop addition has begun! When we built this location 27 years ago, we served 3,000 meals per week out of our kitchen. Today, we serve over 7,000 meals out of the same space. So, after two years of planning we have begun construction, and it is going beautifully. Our original architect, Carl Reed, along with original kitchen designer Tom Cook drew up the plans and we selected Endurance Builders as our contractor. Now our new best friend is Construction Superintendent Thomas Flowers who is working 'round the clock to make this project happen. This project includes a Gift Shop, bathrooms in the front of the building, a few more dining tables, and a much needed expansion of the kitchen. This has brought us all a lot of memories when we worked night and day to build this restaurant 28 years ago. Other than the kitchen, we are most looking forward to our gift shop, where you will be able to grab fresh steaks and sides for easy grilling and dinners at home. Come see our progress and visit our Facebook page for time-lapsed videos of the project.

FAMILY NEWS

Nina's favorite activity is wearing a hard hat and directing the construction project. As many of you know, Nina has hosted over 400,000 Texas fourth graders on complimentary school tours of the restaurant and now has second generation visitors! In 1998 Adriana Alvarado attended one of Nina's school tours with Ridgcrest Elementary, and in April of this year, her daughter Naima attended with Hollibrook Elementary. We love that legacy. Speaking of legacy - Nina and Edd are blessed by their 9 grandchildren and have racked up some points on United for the 22 hour one way flight to Singapore!

Edd is spending a lot of time this spring coaching their grandsons at West U Little League for the fourth season. He also serves on the Heart of Texas Foundation for prison ministry, and the Memorial Hermann Foundation.

Claudine & David Hartland:

Claudine and David Hartland are staying busy now that baseball season is in full swing. Campbell, Hudson, and Reagan are all playing this Spring and loving it. Sam and Campbell are also enjoying playing lacrosse. Conrad is four and loves playing with his preschool friends. The whole family is looking forward to a summer mission trip joining Nina and Edd in Zambia, Africa at Camp Hope orphanage with Family Legacy.

Lisa & Chris Blackard:

Lisa and Chris Blackard are enjoying their life in Singapore. They are



there with Shell Oil until 2020 along with Hannah, Elizabeth, and new baby Madeline. Singapore is such a fun and dynamic place to live, and the best part is getting to see the Pacific region. They have loved taking advantage of the neat places to travel nearby, and the girls are delighted by their adventures in Asia!

Kristin & Corbin Blackford:

Kristin and Corbin are having a ball working on an updated website for the restaurant and growing our online business. Their son Henry is now TWO and wakes up in the mornings asking to go see the elephants at the Zoo, his favorite activity. Kristin loves her time volunteering with the Junior League of Houston, and, now that the Houston Livestock Show and Rodeo has wrapped up for 2018, Corbin is busy making preparations for another great event with Project Healing Waters, which offers fly fishing outings for veterans.

Perfectly Aged Cookbook Wins 20 Awards and Counting!

Here are a few of our favorites:

- Gold - Cookbook - 2018 International Book Publishers Association Benjamin Franklin Award*
- Gold - Corporate History / Milestone - 2018 Axiom Business Book Award*
- Winner - Cookbook - 2017 London Book Festival*
- Gold - Independent Publisher Book Awards IPPY Cover Design
- Best in Show - Print - American Advertising Federation (AAF) Houston's 56th American Advertising Awards*
- Runner-Up - Photography - 2017 London Book Festival*
- Winner - Photography - 2018 Los Angeles Book Festival*
- Winner - Cookbook - 2018 Great Southwest Book Festival*
- Winner - Photography - 2018 Great Southwest Book Festival*
- Winner - Wildcard - 2018 Great Southeast Book Festival*
- We are awaiting the results of the 2018 Gourmand Cookbook Awards in China and the 2017 Foreword Reviews INDIES.
- Perfectly Aged is available for purchase at the restaurant, at tasteoftexas.com, Amazon.com, and at fine Houston retailers. Special pricing through Father's Day - don't miss it!



Summer Recipe

Shrimp and Crab Ceviche

Serves 8 to 10

2 pounds small raw shrimp, peeled
1 pound jumbo lump crab meat
Juice of 6 limes
Juice of 4 lemons
4 large tomatoes, seeded and diced
1 cup fresh chopped cilantro
1 fresh jalapeno, seeded and chopped
1 red onion, diced
2 large avocados, peeled and diced
Coarse kosher salt and ground black pepper to taste
3 tablespoons tomato sauce



In a shallow baking dish, spread out the shrimp and crab. Pour the lemon and lime juice over the shellfish while pressing down with a spoon, making sure it is covered completely with juice. Refrigerate for 3 hours.

The acid in the citrus juice will actually cure or "cook" the shellfish. Drain half the juice from the shrimp and crab then mix the remaining ingredients. Serve immediately with tostadas or plantain chips.

For more of our favorite recipes, please check out our award-winning 40th anniversary cookbook, *Perfectly Aged: 40 Years of Recipes and Stories*. It is available for purchase at the restaurant, at tasteoftexas.com and Amazon.com, and at fine Houston retailers.

MOTHER'S AND FATHER'S DAY at the TASTE OF TEXAS

Mother's Day: Celebrate that special Mother on Sunday, May 13th at Taste of Texas Restaurant. We will open at 10:00am and serve continuously till 10:00pm. We will celebrate your "Mom" with a rose and a complimentary family picture as a gift from our family to yours. Her children will arise and call her Blessed! Proverbs 31:28

Father's Day: June 17th - There is no better way to celebrate Father's Day than to treat "Dad" with a great steak dinner surrounded by family. We open at 10:00 am and serve continuously to 10:00 pm. Each Dad will receive a complimentary Taste of Texas Grilling Apron and a photo with his family.

Exceptional Wines at the Best Value

With 23 consecutive Wine Spectator Awards of Excellence we are committed to bringing you the finest wines available at the greatest value. Manager Norman Faust constantly searches for excellent additions to our wine list to make your dinner memorable. But you may not know how hard we work on keeping the price down for the best value to our customers. Our most recent price comparison with other fine Houston steakhouses showed our average bottle price \$30 lower than the competition. www.tasteoftexas.com/price-comparison



Traveling Texas



- **Best Stargazing in Texas:** The Stars at Night are Biggest and Brightest at the George Observatory in Brazos Bend State Park. hmns.org/george-observatory/
- **San Antonio Tricentennial Celebrations:** This year, San Antonio celebrates its remarkable 300 year history. Visit SanAntonio.com
- **Texas Festivals:** Each summer, small Texas towns hold big festivals and parades. Our favorites are the Yoakum Tom Tom Festival (June 1) and the Luling Watermelon Thump (June 21).
- **Galveston Grand 1894 Opera House:** The Grand survived the Hurricane of 1900 and remains a testament to the determination of the people of Galveston and is a fun evening out! thegrand.com

Growing Our State Flower



Bluebonnets (*Lupinus Texensis*) hold a special place in every Texan's heart for their hardiness and beauty. Deep blue petals resemble a pioneer bonnet, white tips add beautiful contrast, and velvety green leaflets blanket the ground below. Nina planted bluebonnets all over the restaurant's grounds this Spring, and they were spectacular! Here are instructions for growing this iconic and enchanting wildflower:

We like to get our seeds from Wildseed Farms in Fredericksburg, which is the largest wildflower farm in the nation and well-worth a visit. Plant in early October through November in tilled, slightly alkaline soil with full sun. Before planting, nick the seeds with a knife or rub with sandpaper to allow them to germinate more quickly. It is also helpful to add rhizobium to the seeds before planting to improve plant growth.

Drop about 5-10 seeds per square foot and press the seeds into the ground by walking over the soil. Water lightly and be careful not to mow the area until eight weeks after flowering, which allows the plants to reseed each year. Visit www.wildseedfarms.com and www.wildflower.org for more information.

Staff Updates

We believe that we have the best employees in the 40 years history of the Taste. This spring we have added to our management staff from the wait staff and are so proud of the job they are doing. Amanda Battaglini, Lemuel Restauro, and Ben Duckett are our newest managers and doing so well. Congratulations to these three.

Weight Loss Challenge: 30 employees have signed up for an 8 week weight loss challenge including working out together at Orange Theory! There are weekly prizes and a cash prize for the biggest loser. You can encourage them, but don't offer them dessert! On second thought, go ahead - I want to win!!

Dalia and Bill's engagement

Best wishes to Manager Bill Clark and fiancée Dalia Carrizales! We cannot wait to celebrate with you two October 20th.



Staff outing to the Skeeter's Game:

We are taking our staff to see the Sugarland Skeeters June 25 and 26!

Management trip to Tony's to see Houston's finest restaurant.

What a treat it was to take our management team to Tony's of Houston and meet Tony & Donna Vallone. These two are such dear friends and our managers got to enjoy a memorable dinner at one of our favorite restaurants!

Lets Connect

Be our Facebook Friend & Win!

This past month we held a grilling and cooking Perfectly Aged photo contest on Facebook and were completely delighted by your entries. Here is the winning photo from the Ory Family. We especially love Susan Ory's custom-made shirt! Grilling and Cooking from Perfectly Aged? We want to see your photos! #tasteoftexas #perfectlyaged



EST. 1977

TASTE OF TEXAS®

Restaurant

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Houston, Tx 77024

www.tasteoftexas.com
713.932.6901
#tasteoftexas

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Arriving Father's Day: Laser Engraved, Custom Steak Knives!

We've purchased a laser engraving machine, and it will arrive in time for Father's Day! We can't wait to personalize our Taste of Texas steak knives for your loved ones. More information will be coming soon, so be sure to sign up for our eblasts at tasteoftexas.com and follow us on Facebook.

UPCOMING EVENTS

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

July 23rd

Grandparent and Grandchildren History Tour with Nina: Grandparents, bring your grandchildren to Nina's wonderful Texas history tour and lunch on Tuesday, June 6th! Nina will entertain everyone with true stories from our state's colorful past. Lunch is included. Space is limited and cost is \$40 per adult and \$25 per child plus tax.

August 18th

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 gift for any steak lover or grill master in your life. Cost is \$75 plus tax per person and includes a steak lunch. Come hungry!

September 10th

Taste of Texas Wine Dinner: Please join us for our next Taste of Texas Wine Dinner. This will be another amazing 5 course dinner and wine pairing. Cost is \$149.95 per person plus tax. Space is limited.

September 15th

Adult History Tour with Nina: Please join Nina for a morning of exciting stories about Texas History and Legends of our beloved state. Lunch is included. Cost is \$40 plus tax per person.

September 15th

Cooking School with Chef Horacio: Please join us to learn how to make our most requested recipes, many of which are straight from Perfectly Aged: 40 Years of Recipes and Stories from the Taste of Texas. Cost is \$95 plus tax per person and includes lunch and a complementary copy of the cookbook.

October 20th

Adult History Tour with Nina: Please join Nina for a morning of exciting stories about Texas History and Legends of our beloved state. Lunch is included. Cost is \$40 plus tax per person.

Proceeds from these events benefit our employee scholarship program at the Taste of Texas. Space is limited, so please reserve early. Thank you for your support!