



What's COOKING

RESTAURANT 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

CALENDAR OF EVENTS

Mother's Day May 8

Adult History Tour June 11

Father's Day June 19

Grandparents' History Tour
June 20

Texas Beer Dinner June 20

Steak School June 25

Adult History Tour August 27

Adult History Tours October 15

Steak School October 22

Wine Dinner November 7

Christmas Tours November 12

Christmas Tours November 19

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

HAPPY MOTHER'S & FATHER'S DAY

Celebrate MOTHER'S DAY May 8th and FATHER'S DAY June 19th at the Taste of Texas! We will open at 10:30 a.m. and serve continuously until 10 p.m. on both days.



Honor mom and her love for her family by bringing her to the Taste of Texas on Mother's Day. Mom will receive a complimentary long-stemmed rose and a family picture as a gift from our family to yours. "Her children arise and call her blessed." – Proverbs 31:28

On Father's Day, dad will be presented with a Taste of Texas grilling apron and family photo. There is no better way to celebrate Father's Day than to treat him to a great steak dinner with his family.

Did you know?



Jane Long is known as the Mother of Texas. She survived insurmountable odds after the death of her husband and opened a boarding house in early Texas. She was always known for her hospitality to struggling immigrants in Texas.



We have Jane Long's signature just above the hostess stand.



The Father of Texas is Stephen F. Austin. He led the successful colonization of Texas by bringing 300 families to the region in 1825. Stephen F. Austin said on

learning of his own father Moses Austin's death in 1821, "This news has affected me very much. He was one of the most feeling and affectionate fathers who ever lived..." A father's legacy can last for generations.



Last month, Edd and our management team traveled to Bern's Steakhouse in Tampa.

BERN'S STEAKHOUSE: *A Benchmark for Excellence*

Last month, Edd and our management team traveled to Bern's Steakhouse in Tampa for a delightful field trip. Bern's is known as one of the finest steakhouses in the country and a benchmark for excellence in our industry. Bern and Gert Laxer bought a small luncheonette in Tampa in 1953, where they served only the freshest and best ingredients. They later began a steakhouse and grew the business to 350 guest seats and eight dining rooms. What makes Bern's so exceptional is that they strive for excellence in every single thing they do. Servers are trained with great pride and passion for one year. They grow what they can organically on their own farm. Seafood is flown in daily. Coffee is hand-sorted and roasted in small batches. Everything, including baked potatoes, is prepared to order. Beef is dry-aged for 55 days and hand-trimmed. Bern's offers 600,000 bottles of wine. Bern Laxer was always an inspiration for us, and mentored us in the early days of our business. We were honored to get to share this amazing place and Bern's legacy with our management team. If you are ever in Tampa, please make a point to dine in this fantastic restaurant.



★★★★ FAMILY NEWS

As many of you know, about a year ago, a nearby county airport mis-fueled Edd's prop airplane, causing both engines to fail. We are so grateful that God spared the lives of Edd and our two great friends, Danny Lee and Karl Mead. This past fall, Second Baptist Church made a video about this miracle and released it on Vimeo: <https://vimeo.com/147209914>. It is worth a watch!

Nina is staying busy with school tours, remodeling the restaurant, and enjoying her EIGHT grandchildren. She was recently asked to be one of the first female principle speakers at San Jacinto Day and her inspiring speech is not to be missed! We are so proud of her! You can access Nina's speech on our website – [www.tasteoftexas.com/Events/San Jacinto Speech](http://www.tasteoftexas.com/Events/San_Jacinto_Speech).

Corbin and Kristin, who have both joined the restaurant full-time, recently welcomed their first child. Weighing 7 pounds 3 ounces and measuring 19 inches, Henry Kellum Blackford entered the world in the early morning of April 3rd. Henry has five namesakes. His first name comes from Corbin's brother, uncle, and grandfather. His middle name is a tribute to Kristin's brother, Edd Kellum Hendee, and her grandfather Kellum Johnson. We are so excited for you and the restaurant family to be a part of Henry's life.

Lisa and Chris Blackard stay busy with daughters Hannah (5 ½) and Elizabeth (3). The girls are so much fun to be with and love spending time with their grandparents, Baby Henry, and all of their cousins.

Claudine and David continue to run from ballfield to ballfield as Sam, Campbell, and Hudson play in West University Little League. Edd has greatly enjoyed coaching Hudson's team along with David, and Claudine, Reagan, and Conrad are always in the stands cheering the boys on!

Getting the Gang Back Together

In 1990, we learned our landlord was cancelling our lease in the original Town & Country location and that we would have to vacate our building in six months. By the grace of God, we were able to purchase the land at 10505 Katy Freeway and built the new restaurant ourselves in record time with the help of a talented team: Edd, Richard Sanchez, 'Bic' Bicknell (Bic's Plumbing), Nina, Carl Reed and Tom Cook. Richard is the restaurant's maintenance manager and has been working with us since 1985. He is an integral part of the restaurant family. Carl Reed, then just 35 years old, was our architect, and the new Taste of Texas was one of the first restaurants he designed. Kitchen designer Tom Cook built the kitchen ensuring that we had the space necessary for excellent operations and service. In the years since, Carl and Tom have had amazing design careers.



When the new location opened, we served 3,000 meals out of the kitchen each week. We now serve 7,000 a week out of the same kitchen designed over 25 years ago. This summer, we are working on a new kitchen expansion with the same team that includes a larger bakery and butcher shop.

We recently renovated the men's and ladies' rooms and they are gorgeous! We have beautiful new décor including televisions built into the mirrors, playing ESPN and HGTV daily.

GRILLING QUIZ

- Our most popular cut, the filet, comes from which primal cut?
a. Rib b. Short Loin c. Sirloin d. Round
- What are the white flecks of fat in beef called, which make steaks especially tender, flavorful, and juicy when cooked?
a. Rendering b. Stria c. Marbling d. Tastiness
- What is the naturally occurring enzyme in beef that tenderizes the steak and enhances its flavor during the aging process?
a. Calpain b. Peptidase
c. Glucomylase d. Bromelain
- While the grill cooks at the Taste of Texas can check for doneness by the feel of the steak, the only fool proof method is to take the temperature of each steak. What temperature corresponds with a medium rare to medium steak?
a. 125-130° b. 130-140° c. 140-150° d. Over 150°
- The breakdown of what protein creates the browning reaction responsible for the beautiful brown crust on a grilled steak?
a. Collagen b. Fibronectin c. Insulin
d. Myoglobin
- How many days does the Taste of Texas age its steaks?
a. 14-21 b. 25-32 c. 51-58 d. 35-42
- Order the USDA grades for beef from best to lower quality grades.
a. Prime, Choice, Select, No Roll
b. A, B, C, D
c. Select, Prime, Choice, No Roll
d. Best, Good, Pretty Good, Taco Meat

ANSWERS:

1.b, 2.c, 3.a, 4.b, 5.d, 6.d, 7.a

GRILLING GRADES:

5-7 correct: Nicely done, Grill Master
3-5 correct: You're hired, Line Cook
0-3 correct: Our next steak school is June 25th!

SUMMER FUN!

Texas has so much to offer for fun summer days with the family. Here are a few of our summer plans:



There is a new waterpark opening in Katy. It's called Typhoon Texas, and we cannot wait to take our grandkids! For more information, please visit their website at: www.typhoontexas.com.



Space Center Houston has amazing space artifacts and new exhibits. We can't wait to revisit the wonders of space exploration and go behind the scenes at this amazing place. Visit www.spacecenter.org for more information.



The Texas coast is bustling this time of year, and a family favorite is Rockport. Consider hiring a fishing guide to take the family for an afternoon of redfishing. We recommend Captain Jay Watkins, and he can be reached at: <http://www.jaywatkins.com/>. But, remember, if you leave the boat and wade, be sure to do the "stingray shuffle."

Summer Preserves



For the ladies in our family, summertime means canning time! All year long, Nina, Lisa, and Kristin look forward to summer days at the farmer's market and in Nina's kitchen, where we put up peach, strawberry, and blueberry preserves for the year. Great preserves begin with the best ingredients – that means peaches from Fredericksburg, Texas, where you can pick your own at Marburger Orchard from the end of May to the end of July. For great produce, we also love our early morning trips to the farmers' market at 2520 Airline

Drive, which always includes a stop for a great meal at the AAA Café next door.

Peach Preserves, Adapted from Ball

12 medium peaches, washed, peeled, pitted, coarsely chopped, then mashed with potato masher.

6 tbsp classic pectin

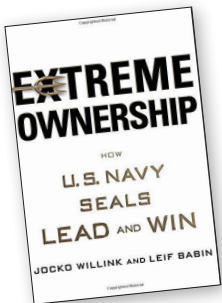
4 tbsp lemon juice

Pad of butter

6 2/3 cups white sugar

Sanitize 8 half-pint canning jars and lids by washing in hot soapy water. Rinse jars well and dry. Keep your jars warm in the oven, which prevents them from breaking when the hot jam is added. Measure 5 1/3 cups peaches into a stock pot, sprinkle pectin over the peaches, add lemon juice and a pad of butter. Cook on medium low heat for about 20 minutes, stirring constantly. Fill jars with the hot peach jam, leaving 1/2 inch of headspace for proper sealing. Wipe the top of the jars with a clean towel and tighten the lids. Carefully submerge the filled jars in boiling water for 10 minutes. Remove and listen for the pop! This means the jar has sealed properly. Enjoy!

Summer Reading



This summer, we are reading *Extreme Ownership: How U.S. Navy SEALs Lead and Win* by Jocko Willink and Leif Babin. Leif was a dear friend of our son, Edd, and both Leif and Jocko served as U.S. Navy SEAL officers in the most highly decorated special operations unit in Iraq. They have taken the principles they learned in Iraq and used to train new Navy SEALs and have launched their own leadership consulting firm, Echelon Front, which teaches businesses how to build high performing teams.

We have found their leadership principles to apply perfectly to running a highly accountable and highly effective business. We hope to have Leif and Jocko join us for an all-employee training this year. In the meantime, we are very much enjoying *Extreme Ownership*, and many on our team have taken their perspectives on leadership to heart. We highly recommend this great book on leadership.

Staff Spotlight

Ashleigh Deek has been with the Taste of Texas 11 years, and she started managing our social media sites in June 2012. As a Navy wife and mother of two young boys, Ashleigh works remotely and does an incredible job of keeping our friends and customers updated on all the fun things happening at the Taste. She is so creative, funny, and diligent, and has helped us gain Facebook's highest rating for business. Have you seen Ashleigh's posts? Please follow the Taste of Texas on Facebook, Twitter, Instagram, and Pinterest!



Staff Updates

Hannah Miller and Doug Millar were married March 11th in Georgia. Best wishes to the happy couple! We love you.

Wait staff members, Celeste Zubia and Robert Guillory, will welcome a baby boy in July. We are so excited for you!

Congratulations to Lydia Gregory and her fiancé Peter, who are engaged to be married this October. Edd is honored to be officiating the wedding of this precious couple.

Manager Lindsey Johnson and husband, Jeremy, are expecting a baby in November. Congratulations!

Rodeo Updates

Taste of Texas won the Houston Livestock Show and Rodeo Best Bites Champion Award again! Our favorite awards are those voted on by our customers, and we are so honored to be voted your favorite again. Thank you Houston!





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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 11, August 27, & October 15

Adult History Tour: 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.

June 20

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.

June 20

Texas Beer Dinner: Please join Chef Lisa Blackard for a delightful evening together featuring steaks and Texas beers. Cost is \$75 per person and includes tax and gratuity.

June 25 & October 22

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!

November 7

Wine Dinner featuring David Arthur Vineyards: Please 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 12 & November 19

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. Cost is \$20 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.