

**The Copper Angel's** *Chef Beauregard is proud to be supporting local farmers for the past 13 years. Specializing in eclectic multicultural cuisine and American fare with an international flair.*

*Vampire Chasers*

1 lb. Brie cheese      2 T. Parmesan cheese  
¼ c. garlic, roasted      cracked pepper

Roast garlic. Peel brie. Place brie, roasted garlic, and parmesan cheese in food processor. Process until smooth; spread on crostini. Put under broiler until slightly browned (watch carefully!)

**The Copper Angel**

199 E. Main Street  
Erving, MA  
(413) 422-2885

**The Farm School's** *Executive Chef, Christopher Pullin, hales from Texas, and taught more than 1700 children the knowledge about the beauty of food grown and cooked with care.*

*Garlic Gazpacho Soup*

12 garlic cloves, chopped  
2 c. red grapes, chopped  
6 c. light cream  
½ loaf of favorite fresh bread (preferably some style of white), chopped  
salt & fresh ground pepper

Puree and chill. Serves 4 hungry farmers!

**Christopher Pullin**  
*Executive Chef*

**The Farm School/Chris' Catering**  
(603) 313-1939

**Deja Brew Café & Pub** *offers local microbrews on tap, fine wine, gourmet style pizzas, paninis, pasta, and sensational salads in a family friendly atmosphere.*

*Indoor and outdoor dining available. Local musicians play every Thursday, Friday, and Saturday nights. What more could you want?!*

*Maria's Salsa*

1 28 oz. can tomatoes, crushed or diced  
½ red onion  
½ green pepper  
¼ c. cilantro  
½ c. parsley  
3-5 cloves garlic  
1 dash cider vinegar  
¼ t. salt  
⅓ t. fresh ground black pepper  
1 t. sugar

For **chunky** salsa, add ½ can tomatoes and all other ingredients to blender or food processor for a few seconds, to blend. Mix in remaining tomatoes by hand.

For **smoother** salsa, add all ingredients to blender or food processor, to blend.

**Deja Brew & Pub**

57 Lockes Village Road  
Wendell, MA  
(978) 544-2739



Fieldstone Press

Very kindly provided the paper, ink, and printing of this brochure, which itself was the creation of Suzanne Lain.

*Original  
Recipes from the  
2006*

NORTH QUABBIN 7<sup>TH</sup> ANNUAL  
**GARLIC & ARTS FESTIVAL**

**Featuring:**

- **Garlic Gazpacho Soup**  
— Farm School/Chris' Catering, Athol, MA
- **Steamed Mussels with Chorizo & Roasted Garlic Rouille**  
— The Night Kitchen, Montague, MA
- **Super Garlic Fromage avec Herbes de Provence**
- **Minestrone with Garlic**  
— Stockbridge Herbs & Stitches, South Deerfield, MA
- **Maria's Salsa**  
— Deja Brew Café & Pub, Wendell, MA
- **Vampire Chasers**  
— The Copper Angel, Erving, MA
- **Thai Garlic Fried Rice**  
— Hattaporn's Kitchen, Greenfield, MA

Only true garlic-lovers beyond  
this point . . .

**Hattaporn's Kitchen** is a quaint and tiny eatery located on Main Street in Greenfield.

Chef Hattaporn Wattanarat cooks a wide variety of Thai delicacies that will satisfy the palate of anyone with a hankering for true Thai food. The smell alone will call you in off the street!

### *Thai Garlic-Fried Rice* (serves 1)

carrots, chopped  
onions, chopped  
snow peas  
green & red peppers, chopped  
celery, chopped  
broccoli, cut-up  
(all of above, to make one handful/serving)  
5-8 oz. chicken, cut-up (or whatever meat you prefer)  
½ t. garlic, minced  
1 T. sesame oil  
2 T. soy sauce  
1 t. sugar, to taste  
1½ c. cooked rice

Stir fry chicken and garlic in sesame oil. Add vegetables and continue to stir fry until slightly brown (less than a minute). Add rice, soy sauce, squirt of sesame oil, and heaping t. of sugar. Resume stir frying until vegetables are just cooked and color is brown. Serve and enjoy!

**Hattaporn's Kitchen**  
221 Main Street  
Greenfield, MA  
(413) 774-5304

**The Night Kitchen** is located in an early 20<sup>th</sup> century mill overlooking the Sawmill River waterfall in Montague, MA.

Chef Max Brody prepares creative American country fare with local seasonal ingredients in a beautiful historic riverside setting.

### *Steamed Mussels with Chorizo & Roasted Garlic Rouille* (serves 4)

Ingredients for Rouille:

2 c. whole garlic cloves, peeled  
¼ c. vegetable oil      1 red bell pepper  
½ t. saffron              1 egg yolk  
1-1½ c. olive oil        2 t. red wine vinegar  
crushed dried chile flakes, to taste  
salt & fresh ground pepper, to taste

Place garlic cloves and ¼ c. oil in crock pot. Turn on low for 4 hours, or until garlic is brown and tender. Remove, cool, and reserve. On a grill or gas burner, char the pepper; remove skin and seeds, reserve. Place garlic, pepper, saffron, egg yolk, and vinegar in a food processor, drizzling with remaining olive oil, as ingredients mix. If necessary, thin with a few tps of water. Season with chile flakes, salt, and pepper. Remove from processor and refrigerate.

Ingredients for mussels:

3 dozen mussels, washed, with beards removed  
8 oz. chorizo sausage, sliced and sautéed  
3 T. lemon zest      1 c. chopped tomatoes  
3 T. parsley, chopped      3 T. butter, cubed  
2 T. onion, minced      2 c. white wine  
salt & fresh ground pepper, to taste  
1½ c. prepared rouille (above)

Place all ingredients (except rouille) in medium-size soup pot; season with salt & pepper. Cover pot and place over medium heat for 5-8 minutes or until wine begins to boil. Lower heat, and continue to steam until mussels open. Remove from heat, portion mussels into serving bowls, removing any unopened mussels. Serve with rouille and crusty bread on the side.

**Night Kitchen**  
440 Greenfield Road  
Greenfield, MA  
(413) 367-9580

**Stockbridge Herbs & Stitches**, owned by John and Mary Ellen War-chol, and Denise Lemay, is a home-based herbal enterprise dedicated to exploring the flavors and wonders of herbs.

### *Super Garlic Fromage avec Herbes de Provence*

1 small log of soft chevre cheese  
8 oz. cream cheese, softened  
3 large garlic cloves, crushed, chopped  
2 T. dried herbes de Provence blend (or  
1 T. each fresh lavender, rosemary,  
savory, marjoram, and fennel seed

Mix all together; serve on crackers or bread.

### *Minestrone with Garlic*

1 large onion, coarsely chopped  
4 T. fresh marjoram leaves  
2 T. extra virgin olive oil  
4 large garlic cloves, chopped  
1 large fennel bulb, thinly sliced  
2 med. carrots  
1 c. chicken or vegetable stock  
1 med. red potato, washed, cut into ½" pieces  
2 large ripe tomatoes, coarsely chopped  
1 c. fresh corn, cut from cob  
2 small zucchini, cut into ¼" moons  
1 c. fresh green beans, sliced into 1" diagonals  
1 c. cooked Italian white beans or limas  
1 c. basil leaves, sliced into chiffonade

Heat oil in heavy stock pot over medium heat. Add onion and garlic; sauté until translucent (about 8 mins.) Add marjoram, fennel, and carrots. Cook until fennel begins to soften (~15 mins.), stirring frequently. Add soup stock and 1 t. salt and pepper, to taste. Add potatoes and tomatoes; simmer for 10 mins. Add corn and beans; continue to cook until potatoes are tender. Raise heat to high, add white beans; cook for 2 mins. Remove from heat, add zucchini and basil chiffonade. Adjust seasoning; add splash of lemon juice, to taste. Ladle into bowls, garnish with remaining basil chiffonade. Serve with freshly grated Parmesan cheese.

**Stockbridge Herbs & Stitches**  
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South Deerfield, MA  
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