

Wine & Cheese by TCC

603 W. Lockport Street, Plainfield, IL 60544 (815) 436-3499 www.wcbytcc.com



LESS CLUELESS



Monday –Wednesday 11 AM to 7 PM, Thursday & Friday 11 AM to 8 PM, Saturday 10 AM to 8 PM, Sunday Noon to 5 PM

VOLUME 2, ISSUE 7 APRIL, 2006

AND THE SURVEY SAYS...!

Many, many thanks those who filled out our survey! We really appreciate your comments and suggestions. As promised, we would like to share the general results of our survey so far. Please check our website for the exact tally of responses. We have received 30 survey submissions to date. Of those surveys, the majority of you drink wine 1-2 times a week and visit TCC/downtown monthly. Our hours are convenient and during your visits, you mostly purchase wine and cheese for yourself. When you shop, you like to by for the evening and to stock up. You purchase wine, cheese, and beer elsewhere at grocery stores primarily for convenience. “Grab and go” cheese was not something you were interested in but fresh products were very important to you. The event days and hours appear to be convenient and you are interested in both wines you can cellar and pre-ordering limited wines.

A lot of you had some great, specific suggestions and comments. We will address one item per newsletter until we get through them all. Look for our responses and action items in the customer corner each month. Thanks,

again, for taking the time!

Since fresh products are important to an overwhelming majority of you, we thought we would take a moment to let you know what we currently feature.

Bread: we have French, Pretzel, and Harvest (multi-grain) baguettes.

Fresh Mozzarella: perfect for your Caprese salad and homemade pizza.

Pate: Spinach, Smoked Salmon, Country (chicken & pork), and Eggplant. All fresh with no preservatives.

Mascarpone: spread some on Boston Biscotti & Arancelli orange wafers.

Cream cheese: no preservatives. You’ve never had cream cheese like this before!

Robiola Rochetta: three milk cheese with an amazingly rich flavor.

Stuffed olives: stuffed with fresh gorgonzola blue cheese and mascarpone. Mmm!

Please note—it’s not too late to submit your survey! We will be constantly monitoring the results to help serve you better. You can find the form on our website www.wcbytcc.com.

Hope to see you soon and thank you for your support!
The Gang at TCC

Recipe of the Month

Mascarpone Cheesecake with Balsamic Strawberries—a perfect Easter treat!

Ground crumbs from 1 almond Boston Biscotti
6 tablespoons unsalted butter, melted
2 pounds cream cheese, room temperature
1 8.8 ounce container mascarpone cheese
1 1/4 cups sugar
2 large eggs
3 cups quartered hulled strawberries
1/4 cup balsamic cream
Tightly wrap outside of 9-inch-diameter springform pan with 2 3/4-inch-high sides with 2 layers of heavy-duty foil. Mix biscotti crumbs and butter in bowl. Press mixture evenly onto bottom of prepared pan. Chill 30 minutes. Preheat oven to 350°F. Using electric mixer, beat cream cheese, mascarpone and sugar in large bowl until smooth. Add eggs 1 at a time; beat just until blended. Spread cheese mixture evenly over crust in pan. Place springform pan in large roasting pan. Pour enough hot water into roasting pan to come halfway up sides of springform pan. Bake until cheesecake is golden and center of cake moves only slightly when pan is shaken, about 1 hour 10 minutes. Transfer cake to rack; cool 1 hour. Chill overnight. Mix strawberries and balsamic cream and let stand at room temperature until juices form, about 30 minutes. Serve alongside cheesecake.

What’s Doing Downtown

As the wedding season approaches, don’t forget about downtown’s very own Village Flower Shop located at 612 W. Lockport Street. After 21 years in the business, they certainly know how to treat a bride right! Visit Rita Clark in her absolutely lovely store and check out her extensive range of fresh flowers, plants, candles, and other great give ideas. They are open Monday through Friday 9 AM to 5:30 PM and Saturday 9 AM to 4 PM. You can reach them at (815) 436-9525 or visit their website at www.villageflowershop.us.

WINE GLOSSARY

Appellation

An appellation is a wine growing region. In every country, there are a set of laws that a wine must adhere to in order to have the appellation name put on the label. Each country has different rules and requirements. For example, in France, a wine must be made from 100% of the grape, if the name appears on the label. In the United States, the requirement is only 75%.

APRIL'S CALENDAR OF EVENTS

Once again, TCC would like to thank you for attending our March events! Cost and reservation requirements are noted for each tasting. Please call (815) 436-3499 for more information.

Saturday, April 1st, 5-8 PM, Wine Accessories

Ever wonder about how our wine gadgets work and if they're worth the money? Come by tonight and we'll show you our favorites. Also, Dave Patterson will be on hand to demonstrate the amazing RoJaus Decanter. Not only is this decanter a great conversation piece for your home, it works instantly! Go to www.winedown.net for a sneak preview. All accessories will be discounted 15% this evening.

Thursday, April 6th, 5-8PM, Pinot Noir Tasting

We promised we would hold this tasting, again, in April for those of you who missed the March tasting. Same wines, same place, different date!

Saturday, April 8th, 5-8PM, Merlot Tasting

We're having another "there's nothing wrong with Merlot" tasting! Contrary to the bad press it received in the Sideways movie, we'll show you several reasons why you should like Merlot!

Thursday, April 13th, 5-8 PM, Easter Wines

Looking for something to pair perfectly with ham, turkey, deviled eggs, and our mascarpone cheesecake with strawberries? Stop by and taste our favorites for Easter dinner.

Saturday, April 15th, 10AM-2PM Bunny Hop

Downtown Plainfield
The downtown businesses are hosting this annual event which includes breakfast with the Easter Bunny at Magnolia's Coffee Shoppe (please call the restaurant directly for details). Bring your own basket and collect candy from all of the downtown businesses.

Saturday, April 15th, 5-8 PM, Tax Day Relief

We have some great ideas on how to use that refund check! Or, if you owe the IRS, this is a good way to forget about it for a while! Stop by and see what's new.

Thursday, April 20th, 5-8 PM, Beer Tasting

Taste the new seasonal beers and as well as our old favorites. We have a great selection of import and microbrews. Come try some. It may change your mind about beer!

Saturday, April 22nd, 5-8PM, Terroir Tasting

Since it's Earth Day, we thought we would feature the country who most honors the earth in its wine

production—the French. Come taste a variety from several regions and taste the difference the soil can make!

Thursday, April 27th, 5-8 PM, Less Clueless III

Talk about clueless, we forgot about our series when we planned our tastings in March! We're back on track this month with our third Wine 101 tasting event. This month, we'll give you the basics about the different grape varieties.

Saturday, April 29th, 5-8PM, Great Harvest Bread, Cheese & Wine Tasting

This is a quarterly event for us now! TCC is delighted to have Molly & Mike from Great Harvest Bread Company back here to sample some of their delicious home-baked breads. Of course, we'll pair them up with wine & cheese to round out the evening. Be sure to visit Great Harvest at 207 Vertin Boulevard in Shorewood, (815) 609-4527 and at their **new location in Oswego—1168 Douglas Road, (630) 554-5805**. Congratulations Mike & Molly!

Hope to see you soon!

P.S. Have you met Debby yet?

She's our new full-time employee! While she's only

been with us for a few weeks, you'd never guess it from how much she knows around here already! Look for the carrot top. (She's going to kill me!).

CUSTOMER CORNER

"Do you love to cook? Do you like trying new recipes and ingredients? Are you in need of willing "taste testers" and cooking partners? Then, we'd like you to join our cooking club!"

Debby Ingram has provided us with the brilliant suggestion of starting a cooking club and has provided us with a suggested format. Members could meet once a month at a different member's home. Each month you'll cook a different menu and each member will contribute ingredients. You'll cook and eat together and then discuss the menu for the upcoming month.

Please let TCC if you're interested and we'll get you all together. Thanks, Debby!

Don't forget to submit your favorites to Anna next time you're in the store so that we can feature them in future newsletters. Don't worry, you can remain anonymous if you must!

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April 2006

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1 Wine Accessory Demo 5-8 PM
2	3	4	5	6 Pinot Noir Tasting 5-8 PM	7	8 Merlot Tasting 5-8 PM
9	10	11	12	13 Easter Wines 5-8 PM	14	15 Tax Day Tasting 5-8 PM
16	17	18	19	20 Beer Tasting 5-8 PM	21	22 Terrior Tasting 5-8 PM
23	24	25	26	27 Less Clueless Tasting 5-8 PM	28	29 Great Harvest Bread, Cheese, & Wines 5-8 PM
30						