



Callears R&R Bar-B-Que News

January 8, 2008

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Restaurant 570-888-1088 ----- Catering 570-888-2927

There is no feature article this month but just a personal note by Roxy C. On CNN this morning I heard a Club Med advertisement that said and I quote, "In America it is hard to find happiness....." The ad goes on to tout the 80 Club Med locations as the place to find happiness. I disagree! If you have someone in your life who loves you, if you go to bed at night and are not hungry, if you can get out of bed in the morning or if you can view the amazing sights God created you have every reason to be happy. I vote for being happy with the simple pleasures around us each and every day.

10% OFF

CALLEARS R&R BAR-B-QUE RESTAURANT
 "We do bar-b-que and that's just a great beginning!"

THANK YOU FOR YOUR LOYALTY!
 CATERING SERVICES AND MENUS AT
www.bbqez4u.com

Expiration date: 02/15/08

- 10% off any order of \$5.00 or more

LIMIT ONE PER CUSTOMER
 Not Redeemable for Cash

THANK YOU



Pig Roast – January 12 3:30 PM to 8:00 PM

If you have ever wanted to attend a pig roast now is your chance. Ron will be roasting a pig in the parking lot on Saturday, January 12.

Menu: Roasted Pork, Pulled Pork, Salt Potatoes, Applesauce, Coleslaw , Cookies ...	\$8.59/person
<u>Served Family Style</u>	

Please come join us for something a bit different. The meal will be served family style. You won't go away hungry!

*A nutritious meal in just
30 minutes.*

**Remember, Callears'
Barbecue Chicken
Is, well, to quote our
customers, "the best!"
And it is diet friendly!
The large halves will
feed 2 people at only
\$5.09**

Callears R&R Bar-B-Que Catering and Restaurant

882 Macafee Road
Milan, PA 18831
PHONE:
570-888-2927
Catering

92 Winslow Street
Sayre, PA 18840
PHONE:
570-888-1088
Restaurant

"We do bar-b-que and that's
just a great beginning!"

PICK – CLICK – PARTY!
www.bbqez4u.com/Menus/

Island Shrimp Bog

Roxy C.

½ Pound Diced Bacon
1 Small Chopped Onion (about ½ cup)
1 ½ cups rice
2 ¼ cups chicken broth
1 ½ cup tomatoes
2 teaspoons lemon juice
1 ½ teaspoons Worcestershire sauce
¾ teaspoon salt
¾ teaspoon nutmeg
¼ teaspoon cayenne or black pepper

2 pounds shrimp
1 cup chicken broth

1. Fry down bacon
2. Add onion just before bacon is done and cook until translucent
3. Drain grease; blot on paper towel and set aside
4. Combine rice, chicken broth, tomatoes, lemon juice, Worcestershire sauce, salt, nutmeg and pepper in 2 qt. covered pan and cook for approximately 20 minutes
5. Stir in bacon and onion, 2 pounds of shrimp and 1 cup chicken broth and cook for another 10 minutes.

Customer Survey -- Results

We began the Customer survey last month and received great response – thank you! You are very complementary about the quick, friendly service and food portions and quality.

You believe we need more signage and lighting. We are getting a lit awning with our business name installed next month and hope this will help. You suggest the dining room temperature should be warmer. Judd and Ron have added more insulation overhead and we believe it is now more comfortable. Again, thank you! And keep those comments coming!

We drew from the comment cards received in December. The Winner of a free dinner (\$15 value)

is

*Malcolm Mulvaney, Burlington, PA
Congratulations!*

We are anxious to hear from you. If your Server forgets the comment card, please ask for one!