

Richards Reader

July 2016



Celebrating July

National Blueberry Month
National Ice Cream Month
National Hot Dog Month

Independence Day

July 4

National Fried Chicken Day

July 6

National Strawberry Sundae Day

July 7

Different Colored Eyes Day

July 12

Tapioca Pudding Day

July 15

National Ice Cream Day

July 17

Hammock Day

July 22

National Hot Dog Day

July 23

Cousins Day

July 24

International Day of Friendship

July 30

*HAPPY BIRTHDAY TO ALL OF OUR
RICHARDS RESTAURANTS CUSTOMERS
AND TEAM MEMBERS*

National Blueberry Month

According to the U.S. Department of Agriculture, July is National Blueberry Month! Native to North America, blueberries are grown in 35 out of 50 states. That translates into supplying roughly 95% of the entire world's crop. With flavors ranging from puckery tart to mildly sweet, blueberries are in full seasonal swing somewhere from April through October, but July is prime blueberry season.

When shopping, be sure to look for firm blueberries with even coloring. Shake the container gently to make sure they move easily and are free of mold, moisture, and damage. Once you get them home, don't wash them until ready to eat or use in a recipe. Try to eat them within three to five days. If you've got extra on hand, freeze them in an air-tight plastic bag for later.

Celebrate National Blueberry Month and Independence Day with this Patriotic Berry Trifle.

Directions

Heat 1/4 cup sugar, the lemon juice and 1/4 cup water in a saucepan over medium-high heat, stirring, until the sugar dissolves. Remove from the heat and stir in the almond extract.

Brush both sides of each slice of cake with the syrup. Cut the slices into 1-inch cubes.

Beat the remaining 2/3 cup sugar and the cream cheese with a mixer on medium speed until smooth and light. Add the cream and beat on medium-high speed until smooth and

the consistency of whipped cream.

Arrange half of the cake cubes in the bottom of a 13-cup trifle dish. Sprinkle evenly with a layer of blueberries. Dollop half of the cream mixture over the blueberries and gently spread. Top with a layer of strawberries. Layer the remaining cake cubes on top of the strawberries, then sprinkle with more blueberries and top with the remaining cream mixture. Finish with the remaining strawberries and blueberries, arranging them in a decorative pattern. Cover and refrigerate 1 hour.

Ingredients:

- 1/4 cup plus 2/3 cup sugar
- 1/4 cup fresh lemon juice
- 1/4 teaspoon almond extract
- 1 premade angel food cake, cut into 1-inch slices
- 1 pound cream cheese, at room temperature
- 2 cups heavy cream, at room temperature
- 2 pints blueberries
- 2 pints strawberries, hulled and sliced

*Sign up for our birthday club at
www.richardsrestaurants.com*

Fun Facts About Summer

The dog days of summer refer to the weeks between July 3 and August 11 and are named after the Dog Star (Sirius) in the Canis Major constellation.

The ancient Greeks blamed Sirius for the hot temperatures, drought, discomfort, and sickness that occurred during the summer.

In the United States, over 650 million long-distance summer trips are made.

In the United States, the top 5 most popular summer vacations are beach/ocean (45%), a famous city (42%), national parks (21%), a lake (17%), and a resort (14%).

In the summer heat, the iron in France's Eiffel Tower expands, making the tower grow more than 6 inches.

The word "season" is from the Old French season, which means "sowing/planting" or "seed time."

Ancient pagans celebrated midsummer with bonfires. It was believed that the crops would grow as high as a couple could jump across the fire. Additionally, bonfires would generate magic by boosting the sun's powers.

A popular summer treat is watermelon. Watermelon is part of the cucumber, pumpkin, and squash family and consists of 92% water. On average, Americans consume 15 pounds of watermelon annually.

Popsicles, a popular summer treat, was accidentally invented by an 11-year-old boy in San Francisco in 1905. He left a glass of soda sitting outside and by the next morning the soda had frozen. He began selling them at an amusement park in New Jersey. In the U.S., cherry is the number 1 flavor.

July, the hottest summer month in the Northern Hemisphere, is National Ice Cream Month. Americans eat an average 20 quarts of ice cream a year. Vanilla is the most popular flavor, with chocolate coming in a distant second.

National Fried Chicken Day is July 6th

Don Strong, founder of Richards Restaurants, was one of the first restaurateurs to begin using Broaster's brand of pressure frying equipment in the 1960's. To this day, Richards Restaurants continue to handle our Broaster-fried chicken the same way. We only use fresh cut chicken, marinate it for that perfect flavor, hand bread each piece daily, and then pressure-fry it, so each piece is cooked to a crispy golden brown.

Summer is here and with it comes picnics and family gatherings! Richards fried chicken is cooked to order, so call ahead and take some home to your family or friends. We can prepare 8 pieces or 180 pieces of fried chicken and supply your other fixins as well.

Employee Milestones

Without dedicated team members, Richards would not have been in business for over thirty years. So hats off to the following employees who have shown dedication and hard work in serving our customers on a daily basis.

Decatur:

Stanley Fraughter 15 years

Muncie:

Juanita Weaver 26 years

Ashley Watters 10 years

Bluffton:

Julie McKee 24 years

Kendalville:

Linda Powers 5 years

New Haven:

Francisca Reyes 8 years

Warsaw:

Christine Hench 21 years

Kokomo:

Erin Marr 11 years

Are you a Richards VIP?

You can be when you sign up to be included on our email list or like your favorite location on Facebook!

Watch for our VIP specials to celebrate National Fried Chicken Day, Ice Cream Day, and Hot Dog Day.

