

April, 2



## Brunch...or lobster...or maybe both - for Dad!

We can't think of any better way to honor Dad than by bringing him to the **firefly grill** on Father's Day, Sunday, June 21. We've got something for every dad, from lobster to brunch to gift certificates...whatever you choose, the **firefly** is a great way to celebrate!

We're flying in some delicious, fresh Maine Lobster for a New England-style lobster bake, scheduled from 11 a.m. - 8 p.m. Four courses for \$49.95 per person, and for those whose appetite may not be as large, we'll have la carte selections as well. Since the lobster is ordered for each individual, reservations are absolutely necessary, so please call today 217-342-2002. Visit our website for the entire menu, [www.ffgrill.com](http://www.ffgrill.com).

If lobster is not Dad's style, we'll be hosting brunch and dinner specials in honor of dad. And of course, there's always **firefly** gift certificates if you can't make it in to celebrate. **Show Dad how much he means to you by choosing the firefly grill!**



Mmmm, that smell...

## Upcoming Events

### June

**Showers, weddings, concerts, June is just brimming with activities!**

#### Tues 6/2 & Wed 6/3

Birdhouse Factory @ Rosebud. Dine with us before you enjoy this mysterious show

#### Thurs, June 4

Before your eyes adore him, come on over for dinner before you see Frankie Valli and the 4 Seasons

#### Fri - Sun June 5 -8

Mid-America Motorworks Funfest lands in Effingham! Join us for some festival fun!

#### Thurs, June 11

Support the Effingham County Humane Society by attending our wine tasting fundraiser!

#### Fri, June 19

We can Do Magic at the firefly grill! Experience us before or after the America show!

#### Sun, June 21

Father's Day! Treat dad to some fresh Maine lobster at the firefly grill!

Show nights tend to be busy nights for us at the firefly, so please don't let us disappoint...call for dinner reservations in advance of the show!

See more at [www.ffgrill.com](http://www.ffgrill.com)

In late spring, if you walk outside the **firefly**, you'll often see Nick Alwerdt from Alwerdt's Gardens hard at work on the **firefly** garden. The smell of the earth is absolutely tantalizing this time of year. That deep, oaky aroma that speaks of the richness of the soil, providing just a hint of what is to come. It's a lure for anyone who loves to garden, or for that matter, to eat the fruit of it. Nick has been busy all winter planning the garden and now it's beginning to take shape. The **firefly** plants a French Intensive Production Garden which maximizes space and gets great production from a small area.

And what crops there will be! The earth is already bursting forth with early King Richard leek and old-fashioned bunching onions. The spring crop of lettuces are rising from the earth; Green Forest romaine, small heads of Paris Island, and Green Butterhead. Easter-egg radishes, in hues of reds and purples, are matching their growth and will soon be topping the salads. This year we're experimenting with cabbage, planting a dangerously pointed mini, Caraflex, which is unique in both shape and taste. Broccoli will round out the spring harvest as the cool weather turns to warm.

Then we'll move onto the mid-season crops, starting with the savory blossoms of zucchini that we use for our Fried Zucchini Blossom appetizers. Don't be surprised to see some really round zucchini as we're planting 8-Ball green and Floridor yellow which both grow in a round shape. Of course we'll also plant Soleil, a traditional elongated squash.



Cucumbers, Nasturtiums and Calendulas, yes, those flowers you can eat - and herbs are all going in as well. We'll enjoy these early season delights all summer long. You'll notice several types of eggplants gracing our dining room this season. We'll have Fairytale, a variegated, flavorful mini eggplant, along with Oriental Express, a larger

fruit which is great on the grill. Gretel will also make an appearance - you'll notice her because of her white coloring, and Nadia, a traditional eggplant, will round out the selection.

Tomatoes will be in abundance starting with Goliath as our early bloomers. They're a big producer, giving us large, beefy tomatoes on their 6-foot frames. Park's Whopper is another favorite; Nick has grown it for over 25 years and finds both it and Goliath to be the most disease resistant and tolerant plants. We have several heirlooms going in, Brandywine is a favorite staple, and new this year is Japanese Trifel Black, a dark, plum-shaped beauty. Green Zebra, a striped, green tomato, will provide much of the base for our tasty fried green tomatoes, and Lemon Boy, a low-acid yellow, and Kellogg's Beefsteak, an heirloom orange, will grace our salads. Pink Girl and Amish Paste, both Roma tomatoes, will find their way into many of our sauces, and Juliet, a delicious, sweet grape tomato will adorn our plates. Two new varieties we'll be trying this year are Purple Calabash and Arkansas Marble, a red and yellow striped bi-color. Nick promises that eating an Arkansas Marble will be like eating a piece of watermelon.

## *Our drink of the month..*



***martini or rocks...***

*firefly house-infused raspberry and strawberry vodka*

*...either way, it rocks!*  
***Stop in and try it before it's gone!***



***It's for the cats and dogs...***

Support the "We Need A Home" campaign of the Effingham County Humane Society in their initiative to build a new, "no-kill" animal shelter! Presently housed in a small storefront, the Humane Society has launched a \$350,000 capital campaign to construct a new, larger facility.

On Thursday, June 11, from 5 - 6:30 the firefly grill will host a wine tasting with proceeds going to the Humane Society. Lime-marinated Scallop Tempura, Curry-

The heat of the summer will bring out the peppers. Mandarin, an orange bell, and Early Sensation, a yellow bell, are two of our favorite sweet peppers, while Fat & Sassy is a green bell that is a great producer. Round of Hungary, a specialty Pimento type, will give us one of the best grilled sweet peppers, while Apple is another sweet, juicy and fruity Pimento roaster. Carmen is an Italian Bull's Horn pepper whose sweet flavor is great for roasting or in salads. Serrano del Sol and Conchos will be our hot and semi-hot jalapenos, used mainly for stuffing as poppers. Garden Salsa is our preferred salsa pepper and Mixi-Bell is a hot bell pepper that we use in many of our dishes to add a little heat.

Rounding out the garden this year will be several varieties of melon and heirloom pumpkins. We'll have Long Island Cheese, an heirloom that Nick swears to be the best pie pumpkin he's encountered; and Naples Long, and Italian Heirloom - lots of pumpkin for our **firefly** ice cream.



If space permits and Nick can figure out a way to work the North bank, the **firefly** will be sporting some honeydew on our menu. Honey Yellow and Honey Orange are in the plans, two super sweet melons that will be perfect on the firefly menu!

We're thankful for all of Nick's work and the many, many hours he has spent planning our garden. We can't wait to have you all see, smell and taste the results!

### Keeping our fireflies close...

We know the economy is a little tough right now for many of us and we're so thankful for all of the fireflies who patronize our restaurant and help us continue to grow. Hosting fundraisers for local organizations like TREC and the Humane Society are one way that we enjoy giving back to the community, something that we firmly believe in. Another way we can give back is to our fireflies themselves, by giving you something to help defray the economic stress.

We'd like to do this by recognizing significant dates in the lives of our regular fireflies. If you're reading this, you're considered a "regular", and we hope that the next time you dine with us you'll take a moment to update us on your birthday and your anniversary. We want to stay current with our patrons, but we'd also like to do what we can to make sure you know



braised Pork Askew and BBQ Chicken Pincho are just a few of the delicious samplings. Tickets are \$20 per person and available by calling the firefly at 217-342-2002. Sponsored by Firefly grill, Koerner's Distributors and Lyon's Liquors.

For the complete menu visit [www.ffgrill.com](http://www.ffgrill.com)

## The Good Ole Summertime



June 21 marks the beginning of the summer in the Northern Hemisphere. This is the day when the sun's rays directly strike one of Earth's two tropical latitude lines, creating the longest light-filled day of the year for us. The firefly outside porch is the perfect place to sit back and relax with a cocktail and enjoy these warm summer evenings. We invite you to come on by and kick back. And for those with a little more energy, we're putting together some

## Summertime fun!

Once the ground is a little firmer, we may see another side of some of our fireflies as we let the games begin. Bocce ball, lawn darts, croquet, washers and whatever else we can find, they'll all be part of our new, outdoor get-togethers. Not to mention the food...great grilled items, some bakes, we're working on all of the details now. Summertime at the firefly - a great way to spend time with friends.

**Our first gathering will start**

how thankful we are for your patronage and help you to have a truly special day.

[www.ffgrill.com](http://www.ffgrill.com).

Sincerely,

Kristie & Niall Campbell

**firefly grill**

with a bang, we're making plans for a July 4th bash!

Stay tuned for more details!



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