

May at The Cafe

A lot going on this month. On top of all this, Chef Adam (28th) and Kerri (1st) both celebrate birthdays!



Fridays: The Amazing Front Porch Show

Coordinated by Jim Koweek

Join us every Friday evening for "The Amazing Front Porch Show," curated by Jim Koweek. Enjoy live performances from some of Arizona's finest musicians while relaxing with your favorite Sonoita wines.

May 2: Kevin Pakulis - One of Arizona's premier county blues guitarists and songwriters

Evening Special: BBQ Ribs

May 9: Greg Morton - Former Tennessee and Arizona State Guitar Champion

Evening Special: Fish & Chips

May 16: TBA - Stay tuned for announcement!

Evening Special: Chicken Cordon Bleu

May 23: Jess Barry - Exceptional vocalist and former Arizona State Champion Fiddler

Evening Special: Shipwreck Shrimp (Honey Walnut)

May 30: Tim O'Connor and Oliver Dewey - Featuring Tucson Musicians Hall of Famer Tim O'Connor alongside his talented grandson Oliver, an emerging star in the Tucson music scene

Evening Special: Honey Fried Chicken with Mac & Cheese



If You Want to Dance...

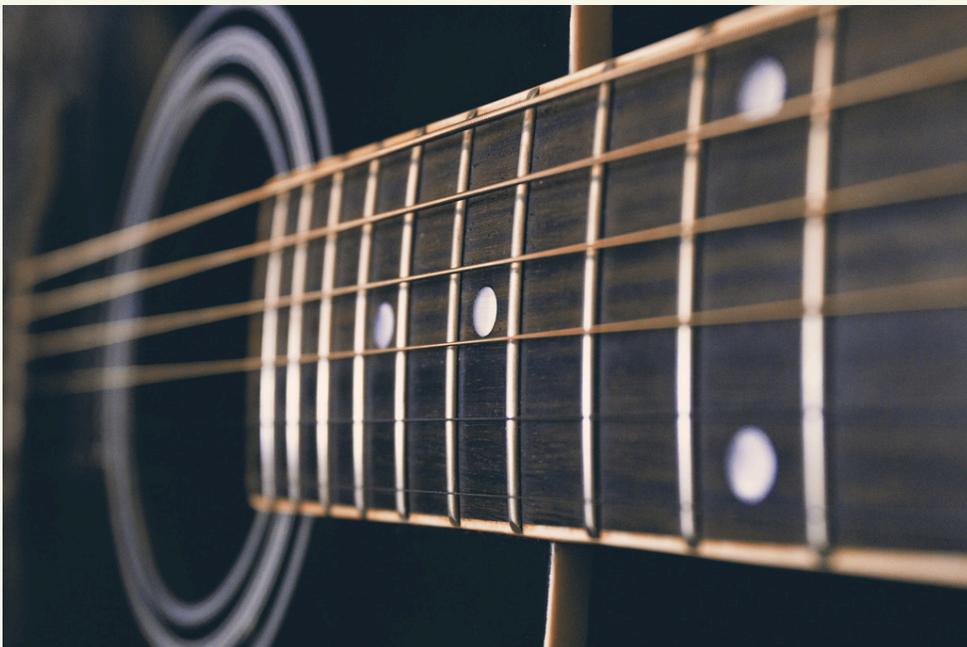
A note from Jim Koweek:

Music, whether playing or listening, is a gift, one of life's true pleasures. Music business, however, is not always so much fun. One of the music business' little secrets is that every venue that holds musical events must pay a fee, called a PRT or Performing Rights fee. If you play or broadcast music anywhere, for anything other than personal use, you must pay. The fees that are paid go (allegedly) to the folks that wrote the songs being played.

The fees paid are based on seating capacity, and not insignificant. Even a small place can have to pay up to \$2000 a year. That is before they pay the musicians anything.

I bring this up to say that small businesses need your support to keep on doing this. If you value live music, come on out.

Everybody wins. You didn't want to cook on Friday night anyway, did you?



Mother's Day at Twisted Union

Greek Salad
Smoked Salmon with lemon, caper and dill
Icelandic Yogurt with honey, and fresh berries



Saturday Menus/Events

Closed for Dinner 3rd Charity Gala

10 May - Lemon Dill Swai

17 May - Moco Loco Meatloaf

24 May - Autumn Sage Event

3 May - Deep Sky 12 - 2

Caprese Sliders

17 May - Hops & Vines 11 - 2

Elote Dip with Chips



Chef's Words

What do you get if you mix a citron and a bitter orange? You get, in my never so humble opinion, one of the most versatile fruits ever created, a lemon! Lemon's have been around since 200 bce used from everything from cleaning, cooking, and medicine. I enjoy using it to help brighten up dishes. A lot of the time if people feel like their food tastes under seasoned it's normally missing either salt or a fruity acid. Don't sleep on this wonderful evolutionary treat.

