

# Delicious! BITE

Seasonal Newsletter

## RECIPE CORNER

### Butternut Squash Soup

2 lbs butternut squash,  
halved  
1/2 oz butter  
8 oz yellow onion,  
chopped  
4 oz celery, chopped  
1 bay leaf  
4 cups vegetable or  
chicken stock  
salt & black pepper, to  
taste

Bake squash at 375°  
for 30 minutes or until  
tender. While squash  
bakes, melt butter in  
pot, add onion and  
celery, saute briefly.  
Add broth and bay leaf.  
Bring to boil. Reduce  
heat, cover and simmer  
for 30 minutes. Discard  
bay leaf. When squash  
is cool enough to han-  
dle, peel and discard  
seeds. Cut into chunks,  
add to soup and puree.



## GREEN TIP

Organic sugar keeps toxic pesticides off the planet and out of kids' bodies.

## GREEN AND DELICIOUS...

Thinking about catering an event? Check out Delicious Catering in San Rafael, the first and only catering company in Marin County to be certified by the Green Business Program. The company, headed by Jan Goldberg, Teresa Hammond, and Ed Schreiber, has been cooking since 1975. As Delicious! founding partner Jan Goldberg says, "Customers come to us because they want to do the right thing, and they recognize our dedication to green principles."

Our event consultants are trained to work very closely with you. Every event has its own unique flavor. We consider it a privilege to help bring that flavor out, offering you and your guests the opportunity to savor your event to its fullest. It is our pleasure to provide our clients with complimentary full-service consultation, including table and buffet design, floor plan layout, lighting, color coordination and a customized event timetable. We also provide on-site event management, accompanied by highly trained serving staff to ensure your event runs flawlessly.

Call us at 415.453.3710 or go to [www.deliciouscatering.com](http://www.deliciouscatering.com).

