

DESERET Morning News

Table talk

Compiled by Valerie Phillips

Deseret Morning News

Published: August 15, 2007

The 5th Annual "Ferragosto" Italian festival takes place Saturday, 11 a.m.-10 p.m. at 300 S. 450 West. The public can enjoy Italian cuisine and drinks while being entertained with live music and dancing, free Italian films, bocce ball, Italian motor scooters and classic cars (ItalianCenterUtah.com).

"Party on the Boulevard" is Aug. 23, 6-9 p.m., at Heritage Park Boulevard in Layton. Roosters, Corbin's Grill, MacCools Public House and Bella's Fresh Mexican Grill are closing the street between their restaurants (near the Davis Convention Center) to celebrate with a outdoor food, live band, mini-farmers market, artists and a car show. Admission is free.

Jason's Deli opened last week at 1938 N. Woodland Park Drive in Layton. The restaurant chain includes more than 160 locations, including Orem and Murray. The menu features sandwiches, wraps, soups, pasta, a salad bar and baked potatoes. The restaurant, open seven days a week, offers takeout, delivery, online ordering and catering for any size group. Jason's Deli made national news in 2005 by becoming one of the first restaurant chains to eliminate partially hydrogenated oils from its menu (773-3024 or www.jasonsdeli.com).

The Grand America Hotel, 555 S. Main, is hosting a Chef's Farmers Market Dinner Aug. 24, 7 p.m. Called "Celebration of the Tomato," the dinner will feature local, natural and organic ingredients from Utah. Price is \$32 for dinner plus \$15 optional beer or wine pairings (258-6708).

Baker Mills, a Utah-based company, has added a whole-wheat brownie mix to its product line. Big Bear Brownies are available in some local supermarkets and nationally in Safeway stores. The company's main product is Kodiak Cakes, a whole-wheat pancake mix.

Beehive Cheese Co. of Uintah took first place in the flavored cheddar category at the 24th annual American Cheese Society's annual competition in Burlington, Vt. The winning cheese is Barely Buzzed Espresso Lavender Rubbed Cheddar. During the aging process, the cheese is hand-rubbed daily with a blend of coffee and lavender buds (www.cheesesociety.org or beehivecheese.com).

The Wing Coop has opened its first location in the Olympus Hills Shopping Center, 3971 Wasatch Blvd. The restaurant specializes in Buffalo chicken wings but also serves sandwiches, salads, wraps and vegetarian dishes. All dishes can be served in one of the restaurant's 15 signature wing sauces. One percent of the restaurant's revenue is donated to organizations that help people enjoy the outdoors in a responsible manner. The Wing Coop also is dedicated to minimizing its impact on the environment by using renewable energy, recycling, and minimizing waste (www.wingcoop.com).

Red Robin Gourmet Burgers is launching the second annual "The Next Gourmet Burger Kids' Recipe Contest." Kids ages six through 12 must come up with a recipe and a 100-word essay on it. Ten finalists will get a trip to Colorado to cook their burger, and the grand-prize winner gets a family vacation to Universal Studios Hollywood. Entry forms are available at all Red Robin restaurants. Deadline is Sept. 16 (www.redrobin.com).

E-mail: vphillips@desnews.com

© 2007 Deseret News Publishing Company | All rights reserved