



Don't Forget:

Prepared Foods	Paper Cups
Picnic Basket or Cooler	Paper Plates
Blankets	Paper Utensils
Insect Repellent	Trash Bags
Sunscreen	Folding Chairs
Bottle Opener	Flashlight
Corkscrew	Camera
Napkins	

10 Tips For a Perfect Picnic

Picnics are a fun and fabulous way to enjoy an afternoon with someone special or to spend time with the whole family. Clarksville Cafe & Catering provides pre-made salads, sandwiches, entrées, sides, and desserts that make it easy to create a perfect picnic on the go. Here are some tips to help you plan your next picnic:

1. Choose a scenic spot where you'll be able to sit and relax for a few hours. Local parks (Mercer County Park), beaches, meadows, and rooftops are just a few places to try.
2. Although traditional picnic baskets are a nice touch, it's often easier to pack a small cooler. This will ensure that perishable items stay fresh.
3. Freeze water bottles and juice boxes the night before. Use these instead of cold packs to keep your food cold.
4. Picnics are a great alternative to traditional indoor celebrations. Family Reunions, Corporate Outings, Birthdays, Anniversaries, Holidays, Sporting Events, & Graduation Parties are all great occasions for a picnic.
5. Line the bottom of your picnic basket with plastic to prevent spills from ruining it.
6. Pack the foods you will eat last on the bottom and the foods you will eat first on the top.
7. Store bug repellent and sunscreen away from the food.
8. Bring plenty of napkins and handi wipes. Also, don't forget a trash bag!
9. Bring along extra layers, a flashlight, and extra blankets. You never know whether your daytime picnic will extend into the evening hours.
10. For added comfort, bring folding chairs, seat pads, and pillows.

Great Picnic Foods:

- Fried Chicken
- London Broil Sandwiches
- Wraps
- Bruschetta
- Balsamic Pasta Salad
- Authentic German Potato Salad
- Whole Fruit
- Cookies



A Gourmet Delicatessen

The Great Debate: Who Invented the First American Hamburger?

The hamburger is a beloved staple in the American diet. Its roots can be traced back to Hamburg, Germany, where they served steak patties mixed with spices and onions. But who decided to put a meat patty on a bun and served it as a sandwich? According to Adam Kuban of Serious Eats*, there is no clear winner. Here are the top 3 contenders:

Louis' Lunch: This New Haven, Connecticut, burger joint claims, "One day in the year 1900 a man dashed into our luncheonette and asked for a quick meal that he could eat on the run. Louis Lassen, the owner, hurriedly sandwiched a broiled beef patty between two slices of bread and sent the customer on his way, so the story goes, with America's first hamburger."

"Hamburger Charlie" Nagreen: He started selling meatballs at the age of 15 at the summer fair in Seymour, Wisconsin. After not experiencing much success selling the meatballs, he had an idea and located some bread. He realized people could take this meal with them if he simply smashed the meat together between two pieces of bread. He called it a "hamburger" and yes, in 1885 the burger was born at the fair in Seymour, Wisconsin.

Menches Brothers: Charles and Frank Menches invented the dish at an 1885 fair in Hamburg, New York. The brothers originally sold sausages but ran out and were forced to use ground beef, which at the time was considered declass . John Menches, in a Business-week story, says, "Faced with nothing to sell at all, they fried [the ground beef] up, but it was too bland. My grandfather decided to put coffee, brown sugar, and some other household ingredients in it and cooked up the sandwich. My great-uncle Frank served the first sandwich; a gentleman tasted it and said, 'What do you call it?' Uncle Frank didn't really know what to call it, so he looked up and saw the banner for the Hamburg fair and said, 'This is the hamburger.'"

*Article Source: Kuban, Adam. "The History of the Hamburger." Serious Eats. 2005. <http://aht.serioseats.com/archives/2005/08/the_history_of.php>

Create your own Burger Combo Meal!

1. Choose any of our Juicy 1/2 lb burgers
2. Choose a Soup or Salad
3. Choose French Fries, Sweet Potato Fries, Onion Rings, or a Baked Potato

Available for Lunch, Dinner & Take Out



Only
\$9.95

Meet the Staff: Ronaldo (Primo) Lopez



How long have you worked here?

2 1/2 years

Why do you like working at Clarksville Caf ?

I enjoy cooking and I like the people that work here. We're like family.

What do you do for fun?

I love soccer.

"No matter how long the winter, spring is sure to follow."

~Proverb

Favorite food?

Breakfast foods, especially omelets

Zodiac sign?

Cancer

