

Fall 2006



Caileigh's Culinary Courier

Caileigh's Honored with Wine Spectator's Award of Excellence

Caileigh's restaurant has recently been recognized by Wine Spectator Magazine. The Award of Excellence honors dining establishments who are committed to a fine wine list along with a thematic match to the menu in both price and style. Winning wine lists are based on the number of wine selections offered as well as overall presentation and appearance of the list.

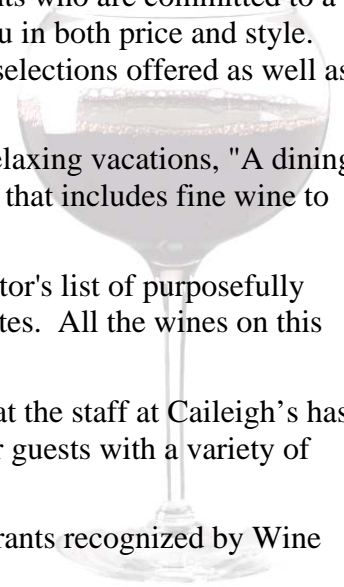
Chef Joe believes in dining experiences that mirror relaxing vacations, "A dining experience should be enjoyed from start to finish and that includes fine wine to complement each course."

For wine connoisseurs, the restaurant offers a proprietor's list of purposefully chosen wines from several different countries and states. All the wines on this list were rated 85 points or higher by the magazine.

Renee Leon, Wine Director of Caileigh's, believes that the staff at Caileigh's has made a "concentrated effort to match the tastes of our guests with a variety of top quality wines."

Caileigh's Restaurant is one of only eight new restaurants recognized by Wine Spectator Magazine in Pennsylvania.

Caileigh's is the first independent restaurant in Fayette County to receive the award.



Runners World Magazine Honors Chef Joe

The nationally acclaimed magazine, *Runner's World*, featured Chef Joe Carei and the local favorite, Chef Joe's 5K Omelet Run.

In the August 2006 edition, *Runner's World* author Kelly Bastone researched Chef Joe's hectic life to find out when he has time to run. Carei's answer is simple for anyone who knows the "cooking coach."

"I love midnight runs. It's a great way to inventory the day," Chef Joe said.

Exercise aside, the main reason for the article was to discuss one of Carei's most treasured charity events.

In 2002, Carei launched the first Chef Joe's Omelet Run to benefit a 4-year-old child with leukemia. After the 5K, all participants are welcome to Caileigh's for a healthy breakfast featuring his delectable omelets.

Since June 2002, Chef Joe's 5K Omelet Run has been a permanent fixture in Uniontown every Summer.

To view Chef Joe's hearty recipe for Omelet Tart with Dill Polenta Crust, visit www.runnersworld.com and search for "Chef Joe."



Fall Hours

Tuesday-Saturday 4pm-10pm

Sunday 11am-8pm

Sunday Brunch 11am-2pm

We will open for private groups of 10 or more for lunch



105 East Fayette Street
Route 40
Uniontown, Pennsylvania
15401

Caileigh's Restaurant is named for the young daughter of Chef Joe and his wife and is located in the historic Barton-Grey Home.

Phone: 724-437-9463

Website: www.caileighs.com

E-mail: caileighs@caileighs.com

Holiday Parties

It's hard to believe but the holidays will be over in three short months...wait a minute...We still have lots of partying to do! Book your Holiday parties in October to get the best dates for a shindig to remember!



The priority room

Caileigh's Restaurant has recently added an upscale addition to the Barton-Gray home.

The Priority Room offers guests the finest spirits in a private, comfortable setting. The room will be open several nights a week, with a "members only policy" on Wednesday evenings. Membership provides guests with several amenities, including priority reservations on special events and dinners, invitations to private tastings and a premium 5-course dinner every second Wednesday of the month. For more information or to become a member, call Chef Joe at 724-437-9463

Autumn Area Activities

The autumn season is the perfect time for sightseeing in Western Pennsylvania. Take a ride on the National Historic Road (Route 40) after a long day at work (or on a weekend) and take in the autumn atmosphere while the leaves are still beautiful.

Caileigh's is the perfect stop before or after for a delicious, warming meal. A few exciting attractions in the area are Fallingwater, Fort Necessity, Kentuck Knob, Ohio State Park, Laurel Caverns, Touchstone Center for Crafts, Christian W. Clay Winery, or Rich Farms.

For more information on these fun attractions, visit www.caileighs.com.



For our guests who are 65 years of age or older.

Become a Seasoned Diners Card member!

This Card will entitle you to privileged discounts, coupons and specials

Current Card Discounts Include:
\$2 OFF Sunday Brunch 11-2:00pm
\$5 OFF Sunday Dinner 2-8:00pm

Ask your server how to become a member and receive your card and discount today



Drying and Roasting Pumpkin Seeds

To dry: carefully wash pumpkin seeds to remove the clinging fibrous pumpkin tissue. Pumpkin seeds can be dried in a dehydrator at 115 to 120 degrees F for 1 to 2 hours or in an oven on warm for 3 to 4 hours. Stir them frequently to avoid scorching.

To roast: take dried pumpkin seeds and toss with oil and or salt and roast in a preheated oven at 250 degrees F for 10 to 15 minutes



Caileigh's Offers Catering Services

Caileigh's is pleased to offer catering for casual meetings or the most elegant affair.

Chef Joe will personally work with each group or individual to ensure that the menu selected perfectly fits the group's needs. The menus can be created by Chef Joe and his staff, or you can choose from standard menus covering all tastes and budgets.

Caileigh's will cater from 1 person to 150 people at any site that you desire.

If you are hosting an event at a remote location, Caileigh's can provide you with a full on-site staff, in addition to bartenders and on-site chefs. Chef Joe will work hard to accommodate your needs.

A few examples of events are:

- Class Reunions
- Bridal and Baby Showers
- Rehearsals
- Meetings
- Club Functions
- Weddings

- Brunches at your Home
- Garden Parties
- Intimate Dinners
- Office Parties
- Corporate Box Lunches
- Open Houses
- Buffets
- Backyard Events
- Company Picnics and much, much more

For more details and pricing, please call us at 724-437-9463

Calendar of Events



October

26-Halloween Wine Tasting

November

14-Caileigh's 14th Birthday
All dinners are \$14.95

18-Kids Turkey Camp-Ages 8-13



December

26-Carei Children Musical Concert

29- Introduction to Kitchen, ages 5-9



Early Bird Special

Veal Parmesan

Chicken Parmesan

\$10.95

Includes house salad

Tuesday-Friday

4pm-6pm

Fun Facts: Pumpkins!

- ~Pumpkin flowers are edible.
- ~Fastest pumpkin ever carved 1:14
- ~At one time, Pumpkins were widely recommended for removing freckles and curing snake bites.
- ~Pumpkins range in size from less than a pound to over 1,000 pounds.

- ~The largest pumpkin ever grown weighed 1,469 pounds in North Cambria, Pennsylvania.
- ~Pumpkins are 90 percent water.
- ~The name pumpkin originated from "pepon," the Greek word for "large melon."

- ~Colonists sliced off pumpkin tips, removed seeds and filled the insides with milk, spices and honey. This was baked in hot ashes and is the origin of pumpkin pie.
- ~Native Americans flattened strips of pumpkins, dried them and made mats.

Pumpkin Cookies

3/4 cup butter, 1 1/2 cups light brown sugar, firmly packed
2 eggs, 1/2 cup pumpkin puréed or canned pumpkin
1 t. vanilla, 2 cups all-purpose flour
1 1/4 t. ground cinnamon, 1/2 t. ground ginger
1/4 t. ground nutmeg, 1 t. baking powder
1/2 t. baking soda, 1/2 cup chopped pecans or other nuts

In a large mixing bowl, cream butter and brown sugar until light and smooth. Beat in eggs, pumpkin and vanilla. In another bowl, stir flour, cinnamon, ginger, nutmeg, baking powder, salt, and baking soda. Add to the first mixture and stir until smooth. Stir in chopped pecans or other nuts. Drop cookie dough in spoonfuls onto lightly greased cookie sheets. Bake pumpkin cookies at 375° for 10 to 15 minutes, or until lightly browned. Cool cookies on racks.

Want to know more about Chef Joe's recipes? Join Chef Joe and WMBS 590 AM radio on Wednesdays at 10 am and be sure to watch "The Cooking Coach" on HSTV News 19 for helpful hints in the kitchen. Check listing for times.

Join us for dinner & a show!

Caileigh's Restaurant &
The State Theatre Center for the Arts
offer guests two great performances
in one night!

October 22 *The Smothers Brothers*

November 12 *Wonderful Town*

November 19 *Club Swing*

January 28 *Urban Cowboy-The Musical*

March 10 *Tap City-On Tour*

March 31 *Lost in Yonkers*

Caileigh's Restaurant features a unique \$25, 3-course, prix fix meal before all State Theatre productions.

Show Menus available, www.caileighs.com

Show schedule available, www.statetheatre.info

Please make reservations



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For more information,
visit www.caileighs.com

Reservations Highly Suggested

