

Joe Jurgielewicz & Son, Ltd. Newsletter

Volume II

May 2010



Arbor Day

Hamburg School District's first Arbor Day program was held at the Tilden Elementary Center in Hamburg, Pa. Dr. Joe Jurgielewicz was nominated and chosen along with 5 other members of the



community. The Honorees were chosen for their impact on children.

Dr. Joe is well known throughout the community as a businessman and also a man concerned about education. He provides educational programs for the children in our local schools.



The program concluded with the Honorees planting the Arbor Day tree.

Letter Of Thanks

Chef Sharyn at Pampered Palates wrote this letter to Dr. Joe concerning "Tasty Ducks" Pekin Duck - [Thank you Chef Sharyn](#)

Hi Joe,

I finally have a chance to say "thank you" from Bruce and me for your wonderful customer service and for providing us with such a fabulous product.

Your duck breasts (and legs) were great to work with and using them with our savory recipe made for very happy clients. (At the end of the evening, we received a round of applause from the hosts and their guests)

In our refrigerator, we had a D'Artagnan duck breast that we bought at Wegman's to use as a trial for our recipe but never got around to it until after our catering event. The next day, we compared your product with D'Artagnan's and yours won "hands-down" for both taste and tenderness.

We look forward to using your products again in the future when our clients request it on their menu.

Thank you so much and thanks to Patti.

Sharyn

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Pampered Palates

A PERSONAL CHEF SERVICE

Recipe of the Month

Memorial Day picnic will be coming up. Wanting to try something new? Bring Duck Shao Mai to your picnic.

Duck Shao Mai

Ingredients:

- 300g (approx. 10 oz) duck breast, chopped
 - 125 ml (1/2 cup) bamboo shoots, drained and chopped
 - 2 green onions, chopped
 - 15 ml (1 tablespoon) water
 - 2 drops of sesame oil
 - 1 egg
 - 1 ml (1/3 teaspoon) sugar
 - Pinch of salt
 - Pinch of pepper
 - 24 wonton wrappers
- ❖ Mix all ingredients except wonton wrappers in large bowl.
 - ❖ Stir in one direction to form a sticky paste. Divide into 24 portions.
 - ❖ Place one portion on each wonton wrapper. Brush edges of wrappers with water and seal. Steam over high heat for 8 minutes.

Serves: 6

Interesting Fact:

Want a lofty cake? Try duck eggs. Duck eggs have more Albumen (protein in the whites) than chicken eggs.