

December 2008



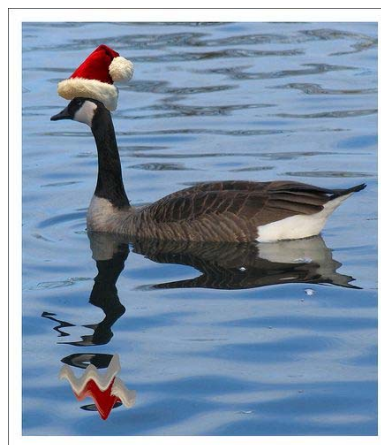
Looking for the perfect holiday gift?

From Mom & Dad to the paperboy, a firefly gift certificate is always appropriate. Available in all denominations, come in & pick one up today!

Available soon via [the firefly website](#) and Paypal.

No Jello here!

Okay, let's face it. This is not the time of year to be counting calories. With all of the holiday events, food is plentiful and easily accessible. Rich meats, savory vegetables, cookies and cakes at every turn. And don't forget the drinks. Buttered-rum Toddies, mulled wine, eggnog, mintinis and Sugar Plum martinis - they're the perfect complement to all the delicious foodstuffs. The holiday season is a time for indulgence. And indulge we do, with Christmas eve supper, or Christmas dinner, being the culmination for many families.



But Christmas dinner hasn't always been so tasty, at least not by our standards. Prior to 1550, most food was game and vegetables that were heavily spiced, salted, pickled or otherwise preserved to try and keep it fresh longer. Peacock and swan, complete with feathers, could be found on the holiday table of kings and queens. A pie referred not to something sweet but rather to a food, usually meat and vegetables, baked within a

Upcoming Events

December

4th Be Tempted!

To drop by the firefly before or after the show!

9th Wine Tasting
TREC

Wine tasting & food pairing to benefit TREC, tickets \$15 per person

18th Phil Vassar @
Rosebud

Join us for dinner before the show!

25th firefly closed for Christmas!

31st New Year's Eve Bash!

See more at
www.ffgrill.com

Ring in the

scarcely edible crust. In fact, up until about 1680, live birds, rabbits, frogs, turtles - and occasionally beautiful women and dwarves, were baked in large pies and served at the table. British nobles enjoyed the shock value of handing the carving knife to an unsuspecting guest and having them burst from the pie when it was cut open.

Although animals were domesticated, many families couldn't afford to keep them. Chicken was seen as a poor man's food, and although turkeys were raised in Britain in the 1600's, they were reserved for nobility. In Germany, Christmas carp appeared on the table, and boar's head was the traditional celebratory meal for many families. But boar grew out of fashion by the mid-1600 as it took a week to prepare and besides, they were hard to catch and the population grew smaller every year.

The French didn't really hit their culinary highpoint until the reign of King Louis XIV, who raised cooking to an art form with the employment of 50 chefs at Versailles. Up until that point, the French ate whatever meat and fish was available, usually cooked on a spit. It wasn't until the mid-1800's that the French began the tradition of Le Réveillon, a long night of feasting on gastronomic delights.

Although geese were wild as well as domesticated in Europe and Britain, they too, were only for the rich. Okay, now you're wondering about Tiny Tim. Dickens's popular character had no money, so how did they afford the goose? They, like many families in Victorian times, belonged to a goose club, where working class Londoners made a weekly contribution towards a goose. Maybe that was really the start of modern day Christmas club accounts?

The Christmas feast has come a long way in just a few hundred years. Most of us now sit down to a dinner of pork, turkey, and the occasional Christmas goose. But at the firefly, we like to make sure we can all go back to our roots. So you will see game and other non-traditional items on our menu. And definitely plenty of tempting sweets and pastries. But we promise no live birds or dwarves popping out of pies. There are some places we just won't go.

Season!



with a **Mintini!**

***Our minty martini is
the perfect way to
start the holiday
season!
Stop in and share the
spirit!***

***Celebrate with
a bang!!***



The **firefly grill** is the place to be this New Year's Eve!

Join us for an incredible evening of fine dining. Your choice of a 4-course, 6-course, or the ultimate, 8-course dinner, paired with 3, 4 or 6 courses of wine.

It's a fabulous way to ring in the new year! Visit our website for the full course listing, www.ffgrill.com

**Last year we sold
out all tickets, so**

Mmmmm, the smell of just baked cookies...

The holidays are all about desserts, and we've got something special baking at the **firefly** during the month of December. Even if you can't make it in for dinner, we'd like to invite you to take some time to stop in with a group of friends and sit back and relax for a while.



So we're serving up a variety of baked-to-order cookies, including chocolate chip, oatmeal raisin, almond cherry bombs, snowballs, and snickerdoodles, served hot with hot chocolate fondue!!!

Kick back, enjoy your friends and the tastes of home, at the **firefly**!



firefly's #1 Fan...

Maddie Brummer had a "show and tell" in preschool last week where each child was asked to name their favorite food. When asked, Maddie responded without a pause that her favorite food in the whole wide world was **firefly grill's** cheese pizza! Way to go Maddie! The picture above is Maddie and her classmates enjoying some **firefly** pizza.

Maddie is one of a group of kids that are literally growing up in **firefly**. It is so much fun and so satisfying to be part of their lives - it always puts a smile on their faces and ours.

We're looking forward to a warm, relaxed holiday season and hope you'll stop in and join us for a meal or a holiday libation.

Sincerely,

Kristie & Niall Campbell

firefly grill

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make your
reservation.**

217-342-2002



It's time!

to book your holiday parties! Call us today to reserve space for your lunch, dinner or private party.

Don't wait, time is running out!

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