

April, 2009



Easter Sunday - firefly opens at 9 a.m.! Come brunch with us!

And don't miss our special guest...the Easter Bunny is coming to the firefly grill!

Easter Sunday is April 12, and the **firefly** will be opening early this year for Easter Brunch. We'll start serving at 9 a.m. in order to accommodate everyone's church and family schedules.

Have the kids bring their baskets as the firefly lawn will be the site of three Easter egg hunts, one at 10 a.m., one at 12 p.m. and one at 2 p.m. We'll have a \$4.99 menu just for kids, and the adult menu will feature 3-courses, home-baked starters and your choice of six delicious entrees for \$19.95.

Word on the street is that the Easter Bunny plans on visiting the **firefly** on Easter Sunday. He's rearranged his busy schedule just to stop by and meet our fireflies. A crackerjack photographer caught a glimpse of him reading the latest **firefly** review...



So don't spend your day cooking, come to the firefly and enjoy this special day with your family. The complete menu is on our website at www.ffgrill.com. **Please call for reservations 342-2002, don't wait until it's too late!**



Uncle Dave Remembers Fin & Haddie

Kristie's Uncle Dave is firefly irregular. He regularly gives us advice, suggestions, and best of all, is an A# 1 story sharer, but we have to refer to him as "ir"regular because you're not going to see him in the restaurant very often. Uncle Dave lives out of town, so we can't refer to him as a firefly "regular". But you'll see him in now and then!

Upcoming Events

April

It's a very active spring. Here's a look at what's on tap!

3rd

Second City Theatricals presents Rod Blagojevich Super Star @ Rosebud

Reverend Robert plays the firefly

18th

Bye Bye Birdie @ the Rosebud

Join us for dinner before the show

23rd

Glenn Miller Orchestra @ the Rosebud

We'll fill up fast, book your reservations today!

25th

Matt Poss & Rolling Thunder @ the Rosebud

Come home with this country boy & join us at the bar after the show

April 24th & 25th

4th Annual Artisan Fair in downtown Effingham. Look for us on the courthouse square on Friday & Saturday!

After receiving a recent firefly flash, Dave shared a long-forgotten childhood memory. He recalled a meal in Benton, Illinois, at his grandparents, John & Mertus's. This was a non-traditional house at that time as Coal Miner John did most of the cooking. On this occasion, John had prepared a special Sunday noon meal for the family. Labeled the Very Special Traditional Samuel family meal, it was commonly known as Fin & Haddie. Seems Fin & Haddie was probably smoked cod, something that probably wasn't too easy to find in a rural downstate Illinois coal mining town back in the 1950's. It was a special occasion dish, definitely reaching back to the family's Irish roots, and it was as authentic as you could get in a melting pot society of poor immigrant farmers and miners.

At the time, Uncle Dave had no idea what it was, and like most kids, was totally grossed out by it. The fish was baked in a deep dish in the oven while immersed in milk with lots of butter on top. As Dave reflects "you have to appreciate that I was TOTALLY grossed out - mean - fish - swimming/floating in a bath of milk - I felt that some things were just 'wrong" - and that was one of 'em."

But now as an adult, he thinks about how hard John had to work not only to find the cod, but to prepare it. Cod is the common name for the Genus of fish Gadus. Cod is a popular food fish with a mild flavor, low fat content and a dense white flesh that flakes easily. Its relative, the Haddock, also has a firm white flesh, and although the two can be cooked in similar ways, Haddock cannot be salted like Cod. Which means to preserve it, it has to be either smoked or dried. Haddock and Cod, being cold, salt-water fish, are predominantly found in the Northern Atlantic. Which makes both fish the primary ingredients in those wonderful United Kingdom Fish N' Chips - and hence the Irish ancestry of the Fin & Haddie.

Something Uncle Dave may not know is that the Fin & Haddie of his childhood is most likely derived from the form of smoked haddock known as Finnan Haddie, named for the fishing village of Findon in Scotland., where it was originally cold-smoked over peat. Finnan Haddie is often served poached in milk for breakfast. Interestingly enough, Fin & Haddie is still found on dinner tables in New England. In Maine, it's evolved to fresh haddock, creamed and served with peas and potatoes.

Now we can promise you that we're not going to be poaching Fin & Haddie for breakfast - but we can promise some awesome fish dishes. Please check our menu, posted daily, to see the extra offerings during the season of Lent, www.ffgrill.com.

Join the firefly at the 4th Annual Artisan Fair!



The streets of downtown Effingham will be extra-busy as visitors attend the 4th Annual Artisan Fair. The celebration begins on Friday, April 24th from 5 to 10 pm with the Arts and Hearts Night. As a way of giving back to the

And a sneak peek into May:

Cinco de Mayo is **Tuesday, May 12** & we'll be hosting a tasting to celebrate this Mexican holiday!

Eastern Illinois graduation on **Saturday, May 9**

Mother's Day Brunch on **Sunday, May 10**

Willie Nelson plays the Rosebud **Thursday, May 21**

See more at
www.ffgrill.com

*We're hurrying
summer...*



with our Sandi-Tini,
only at the firefly!

*Our drink of the month is a Sandi-Tini
A refreshing collaboration of white cranberry juice, Alize Blue & citrus-flavored vodka topped off with a Swedish Fish and rimmed with some tarty Tang! Mmmm! Stop in and try one for yourself!*



Effingham community, the Arts & Hearts event features the ARC Art Auction, Wine Tasting, Sidewalk Chalk

Art, Local Food Fair Food Drive, community displays, and a blood drive. On Saturday April 25th the talents of many artists can be viewed at The Fourth Annual Artisan Fair from 10 a.m. to 5 p.m. This is a juried show featuring over 40 art vendors from across the region. The streets will be filled with live demonstrations, wine tastings from over 10 vineyards, live entertainment, and of course, our favorite, the Effingham Food Fair! The **firefly** will have a food booth on both Friday evening and Saturday. For more information visit the [Effingham Artisan Fair](#) web site.

The firefly's a special place...

for special events in your life. Not that we want to rush April, but May always seems to creep up on us, as it does many of you. Between Mother's Day, graduations and the start of the wedding season, it seems that many of our fireflies have a special occasion being celebrated this month. And the **firefly** is especially honored to be chosen as a celebration site!

So we'd like to remind you that in addition to our general dining area, we offer our wine room, our screened in porch, and the rear section of the **firefly** for private parties. We also offer off-site catering at your home or business, ideal for both small private luncheons or large celebrations. Whatever you need to make your event special, we'd love to work with you to make your day truly memorable. We're now taking reservations for high school graduations, Eastern Illinois (May 9) and Mother's Day, May 10th. www.ffgrill.com.

Sincerely,

Kristie & Niall Campbell

firefly grill



Returns!!!

Yep, that's right, Reverend Robert is coming by the **firefly**!

This FRIDAY, April 3, the Reverend joins us once again. This soulful purveyor of blues, acoustic and roots music, always rocks this house!

This Friday he'll play from 6:30 to 7:30 and 10 p.m. to midnight.

Then he'll be back for a return appearance on Thursday, May 21, surrounding Willie Nelson's Rosebud show. The Reverend will play the **firefly** from 6 p.m. to 7p.m. and then from 9 p.m. - 11 p.m.

He'll be a rambling, the **firefly** will be a rockin, so plan on stopping by!

www.ffgrill.com

We'll be

ROCKIN!

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