



Wow! July was a very busy month for us. Patter Fam was at the Ohio State Fair, Jungle Jim's Weekend of Fire and the WV Hot Dog Festival all in a span of 4 days! In addition to all the other activities we took part in we were busy preparing for the launch of a brand new sauce! We will announce it in the September newsletter.

August looks like a very busy month as well as we ramp up for the big fall schedule. This month we will be at the Union Centre Boulevard Blast in West Chester, OH August 13-15<sup>th</sup>; the Meigs County Fair August 16-21; and the Snowshoe Food, Wine and Jazz Fest on August 21<sup>st</sup>. We hope to see you at an event soon.

We continue to pick up additional retail outlets and restaurants. We appreciate your patronage of those businesses. Our latest is Southern Moon Barbecue in Portsmouth, OH. They now have smoked Jamaican Jerk chicken wings and boy are they delicious. Go by and tell Wynn we sent ya!

### Where to find us

[www.patterfamsauces.com](http://www.patterfamsauces.com)

[patterfamsauce@yahoo.com](mailto:patterfamsauce@yahoo.com)

Twitter – patterfamsauce

Facebook – Patter Fam Sauces

As we continue to grow our retail locations, we now invite you to go to our website and facebook to find a location near you. It is exciting for us to have so many new retail partners and we encourage you to patronize them often. If they run out of your favorite flavor, be sure and tell them to order more!

### Recipe of the Month



#### Fish Tacos w/ Jamaican Jerk Aioli

**Ingredients:**

2 lbs fresh fish

8 corn tortilla shells

½ cup Patter Fam Jamaican Jerk Sauce

½ cup mayonnaise

1 T lime juice

1 T olive oil

1 jalapeno diced

¼ cup minced red onion

1 tsp. cilantro

Salt

pepper

Baby spinach

Grated cheddar cheese

1 tomato diced

2 T Canola oil

Make a marinade of the Jamaican Jerk Sauce, lime juice, olive oil, jalapeno, and half of the red onion. Whisk all ingredients together.

Marinate the fish for 3-4 minutes. Add canola oil to a cast iron skillet and fry the fish over medium-high heat 2-3 minutes each side. Remove to a plate and cut into large chunks.

Toast each side of the corn tortillas until lightly browned on the edges. Remove to a plate.

Make the Jamaican Jerk Aioli by mixing the remaining marinade with the mayonnaise and cilantro. Season with salt and pepper to taste. Mix thoroughly.

Take each tortilla shell and place 3-4 leaves of spinach on the bottom. Add some of the fish, top it with cheese and the aioli sauce. Garnish with tomato and a little of the remaining red onion. Makes 8 tacos.

### Patter Fam Fan Corner



In July we attended a couple of great BBQ events. The first was the second leg of the Ohio Triple Crown events at the Veterans KCBS competition in Kettering, OH. As always we had a wonderful time with new friends and old ones.

We then traveled the farthest we have traveled to date – the MBN competition in Galax, VA. Both events were great.



Then we were at the Ohio State Fair where Patter Fam himself was one of the guest chef's cooking at the Ohio Proud mobile kitchen. The Fair was just as awesome as ever.

Mrs. Patter Fam and friends worked the WV Hot Dog Festival in Huntington, WV. So many friends came and supported us there – it was awesome.



We were also at Jungle Jim's International Market in Fairfield, OH for the Weekend of Fire event. The highlight for us was the competition we co-sponsored – the Patter Fam PBJ S sammich Stackdown. Ten

contestants were given 5 minutes to chow down on a stack of PBJ's with Patter Fam's Berry Hot Jelly. Only one contestant was able to complete the task. The winner (Greg) received a sweet trophy courtesy of ILoveItSpicy.com and a gift pak of Patter Fam sauces and other sweet gifts.

Here are some other pictures from the Fair and Jungle Jim's...



## Heatnik of the Month CC Hoy Congratulations!!!!



-Patter Fam

### Patter Fam Happenings

As the summer winds down I'm sure we're all beginning to think about that Labor Day cookout to close it out. Be sure and keep plenty of Patter Fam Sauces around. Keep your eyes focused on our Facebook page, Twitter and our web site for all of the events that we will be at and of course some great bargains, coupons and recipes. Life is a wonderful gift given to us from God – I hope you're making the most of every moment. Friends, family and special events make life a real joy. Remember to tell those you love how much they mean to you and always be thankful for every good and perfect gift sent from above. Blessings to all of you from Patter Fam Sauces.

Get your sauce on!

Sam Peters – Patter Fam Sauces

Proverbs 3:6

