

Event proceeds to benefit Children's Library and Project Self Sufficiency

Friends of the Children's Library

"A Taste of Huntington Beach" has provided an opportunity for the Friends of the Children's Library (FOTCL) to greatly expand the assistance they provide to the Children's Library. They are instrumental in planning and funding books, programs and services that are not provided for in the Children's Library budget. They subsidize the wonderful monthly programs that are always "standing room only," as well as several major events throughout the year.



The Authors Festival in January, which brings authors into the local schools, reaches more than 16,000 children. The Festival of Folktales in June features eight different performers and a chance for more than 1,000 children to sign up for the Summer Reading Program. And The Tree Trimming Party every December rounds out the year's activities.

The FOTCL has also funded replacement of worn furniture and new shelving to accommodate the expanding children's book collection. Every year they contribute a large sum to supplement the buying of books. This year, due to budget cuts, they will be donating \$60,000 toward purchasing books. They are counted on to buy prizes and supplies for the Summer Reading Program, awards for the Teen Volunteers, and even a new laminator and sound system to enhance library programs.

Thank you Rainbow Disposal

Rainbow Disposal is one of Huntington Beach's premier sponsors of non-profit organizations. They have been a leader in this area for several years, and the Friends of the Children's Library and many other non-profit organizations owe this company a huge debt of gratitude for their community awareness and their support of the children of Huntington Beach.

Thank you Rainbow Disposal for giving back to the children of your community through your generosity.

Giving back to Project Self-Sufficiency

Proceeds from the Taste will also benefit Project Self-Sufficiency, which assists low-income, single parents in achieving economic independence from governmental assistance through a network of community and county services. It is coordinated through the Community Services Department and both public and private agencies are involved in the program.

The public sector, involved through the Project Self-Sufficiency Task Force/Single Parent Network of Orange County, coordinates access to resources, such as housing subsidies, childcare, education, job training and a variety of other benefits.

The private sector is involved through the Project Self-Sufficiency Foundation, a nonprofit organization with non-profit 501(c)3 status.

The purpose of the foundation is to raise funding for child care, transportation, tuition, job training and other needed services. Rental assistance is provided through the Orange County Community Housing Corporation (OCCHC), while job training and educational resources are provided by a variety of public and private entities.

From recipes to video visit the HBRA website

The new website for the Huntington Beach Restaurant Association (HBRA) – hbrestaurants.com – is the newest resource guide that features members of the HBRA, as well as other eateries in Surf City. The site, which is supported by Clockwork Agency of Huntington Beach, lists restaurants with member links going to their respective websites. Also included are updated restaurant news, views and promotions, chef recipes and videos.

So ... check it out!

Spark Woodfire Grill's Lobster Macaroni and Cheese



Serving: 3 Portions

Ingredients

22 oz cream	11 oz penne or macaroni
1 yellow onion, peeled	1 oz bread crumbs (Panko)
1 bay leaf	3/4 oz melted butter
2 tsp cornstarch	1 oz grated parmesan cheese
4 oz cheddar cheese, shredded	1 diced lobster tail (8-10 oz.)
2 oz asiago cheese, shredded	2 tbsp butter
2 oz gruyere cheese, shredded	1/2 tsp kosher salt
2 tsp kosher salt	1/4 tsp sweet paprika

Scale off all ingredients. In a sauce pot, heat the cream with the bay leaf and onion over medium heat until it boils, reduce heat and simmer 15 minutes.

Make a slurry with the cornstarch and a little water and whisk into the cream to thicken. Season with the first amount of salt and turn off the heat. Strain the cream over the shredded cheeses and whisk smooth. Cook the pasta in boiling salted water. Strain the pasta and combine with the cheese sauce and mix well. Separate into baking dishes in 3 portions.

Combine the bread crumbs with the first amount of butter and mix well. Divide the bread crumb mixture over each of the macaroni portions. Sprinkle each portion with 1/4 oz of grated parmesan cheese. Place the portions into a 350° oven while you cook the diced lobster in a medium hot sauté pan. Melt the butter and add the diced lobster. Season the lobster with the salt and paprika and cook gently until firm and cooked through. Divide the lobster over each portion of macaroni and cheese along with the butter in the pan and serve immediately.