



Dedham | Watertown | Marlborough | Canton | Holbrook | Maynard

Cafe Talk

Winter 2011



Ask Babs

This is a chance for you, our curious customers, to "Ask Babs" anything about the Halfway or life in general. Be fore-

warned that Babs knows a little about a lot, and is an expert on nothing!

With that said, email your questions to: askbabs@thehalfwaycafe.com

Q: Babs, my husband and I happened to stumble upon the Brunch offered at your Maynard location one Sunday morning. It was great and we will definitely be back for the Breakfast Quesadilla, but we usually go to the Marlboro Halfway. Are there any plans to offer brunch in any of your other locations?

-Michelle, Sudbury, MA

A: Oooooohhh Michelle, isn't the brunch menu just fabulous? I am a huge fan of the Banana Nutella French Toast, although I definitely need help finishing it!

We rolled out brunch on Sundays from 10am-2pm in Maynard to see how it goes. If we decide it turns out to be a success, we will definitely try it out in some of the other locations as well.

I hope you will be back soon as we will be revising the menu and adding some great Brunch Drinks to it as well!

Happy Brunching!

~Babs



Our Promise to You

To Our Loyal Guests:

We are marking the twentieth anniversary of the purchase of our original location, the Halfway Cafe in Dedham. I would like to acknowledge this occasion by personally thanking you, our guest, for your loyalty and continued patronage over the years.

We try hard to provide quality, value and exceptional service each and every time you visit one of our Halfway Cafe locations.

We believe our commitment to service along with our goal to have each guest feel welcome is what sets us apart from the other restaurants competing for your dining dollar.

I want to assure you that our goal is to provide a positive experience every time you walk through our doors and spend your hard earned dollars. We truly want to hear about your experience. If we fail to meet your expectations, we want to know so we can correct it and have you depart happily. Your satisfaction is our number one priority. Without you, our guest, we do not exist. If you have any suggestions, comments or complaints, please speak directly with our manager on duty or contact me directly at comments@thehalfwaycafe.com. I want to listen to what you have to say.

Our sincerest thanks for your continued support over the past twenty years. We look forward to providing you with many enjoyable dining experiences in the future.

Sincerely,

John Grasso, Owner/Operator, Halfway Cafe

Halfway Cafe Donates \$1,408 to the Jimmy Fund

Thank you for your support!

Over the holidays the Halfway raffled off multiple sports memorabilia photographs in all locations.

Thanks to the support of our guests and employees leading up to and during our holiday parties this winter, we were able to donate \$1,408 to the Jimmy Fund and Dana Farber Cancer Institute!

We look forward to many more successful fundraising events this year!





Featured Halfway Cafe Employee: Dawn Burton – Server – Dedham

If you have been to the Halfway in Dedham at any point over the last nine years, you have most likely been greeted with a smile by our one and only Dawn Burton (or "DB" to us)! With a smile that lights up a room, she greets all of her customers by name, and knows just how to make them feel at home. Some of these guests have been coming in for years just to see Dawn, and we don't blame them.

Dawn was born and grew up in Hyde Park & Roslindale, both neighborhoods surrounding Dedham, so she knows the area inside and out, and has that much more in common with her guests. Dawn is a member of the Halfway Cafe Hall of Fame, since she has worked as a server (along with a short cameo as a bartender) at the Halfway for nine years. Still, after all these years she still loves the Halfway's Buffalo wings and blue cheese dressing. Dawn has been known to go above and beyond for many of her customers, but especially for the "Thursday Night Boys" who have been her regulars for years. She always has different baked goods ready for them to try when they come in, and they love her for it. Dawn thinks of the Halfway as her family, and as you can tell she's great at making our guests a part of our family as well!

Dawn also leads a very busy life outside of the Halfway! She tries to spend as much free time as she can with her beautiful three year old niece, Jaydyn Rose. In her "spare" time Dawn loves to read, cook, play with her dogs and drink iced coffee (we all know she prefers wine, but let's keep this PG!) Dawn has twin brothers (26), Marcus and Joey, who love to frequent the Halfway and harass her! Even Dawn's mother, Stephanie (aka "Crazy Stevie" – trust us it's a term of endearment!) frequents the

Halfway at least once a week, but typically NOT when Dawn is working! We always know when she comes in though, because those are the days when comment cards are filled out about Dawn saying things like "Dawn is the best server at the Halfway!" when Dawn didn't even work that day! Dawn also has three "children", Chloe (her 8 yr old cat), Lolah (her 6 yr old black lab) and Trooper Hank Mardukis (her 1 ½ yr old mutt she rescued from outside the Halfway)! As if they didn't keep her busy enough, she has been a nanny for the same family for the last eight years AND attends Quincy College, pursuing a nursing career!

One of Dawn's fondest memories at the Halfway was about three years ago when one of her regulars, fourth grader Aidan, wrote a beautiful essay about her and the Halfway! Dawn is, by far, one of the most pleasant, engaging and professional servers we have working with us at the Halfway. We know that sooner or later we will lose her to her successful and rewarding nursing career, but until then we consider ourselves very lucky to have her!



We Must Sell TONS of This Stuff!

That was my thought when I saw a recent delivery of our world famous turkey tips come through our doors. So I wondered (as I always seem to do) how much do we really sell. Well I figured it was an easy task to find out so I added a few other items to the research project and here is what I found.

I took the sales figures from all our locations for 2010.

We do sell tons of this stuff, 9.1 tons of turkey tips to be exact. But that was the low end of what I discovered. Our sirloin tips sold an amazing 13.2 tons last year or the equivalent of the bell inside London's Big Ben (bonus fact alert!!!). If you think that is a lot, we sold a whopping 38.2 tons of boneless chicken tenders or 3 school busses worth. Not surprising, the biggest seller is our famous hand cut fries. However I couldn't properly track the sales, since our guests have them as a side dish on almost everything we offer, so I simply added up what we bought for 2010. We purchased a mind boggling 103.3 tons of potatoes from our local produce company to make sure that your favorite fries would always be there. It's even more surprising that I found something that actually weighs 103 tons, the Norfolk & Western locomotive #475 out of Strasburg, PA. So there you have it, tons of info on tons of food from a guy with apparently tons of free time to find this stuff out...

Ideas for future segments? Email me at milky@thehalfwaycafe.com and I'll get to the bottom of it!

Halfway Cafe Recipe for the Season

from the Halfway Cafe's
Executive Chef, Steve Allegro

Seafood Fra Diavolo

- 1 Tbsp Olive Oil
- 1/4 Cup Chopped Garlic
- 1 Tbsp Crushed Red Pepper
- 1 Tbsp Dry Oregano
- 1/4 Cup Chopped Cherry Peppers
- 1 Qt Tomato Sauce
- 1 Gallon of Water
- 1 lb Linguine or Spaghetti
- 1 lb Mussels, cleaned
- 1/2 lb Raw Peeled Shrimp
- 1/2 lb Scallops

Sauce: Heat oil in pan. Add chopped garlic, soften. Add crushed red pepper, dry oregano and chopped cherry peppers; cook until garlic is browned. Add your favorite tomato sauce, blend well. Let simmer 10 minutes.

Meanwhile, boil 1 gallon salted water to cook the linguine or spaghetti.

While pasta is cooking add to sauce: Mussels, peeled shrimp and scallops. Cover and simmer until mussels are open and other seafood is cooked. Pour over cooked pasta and serve.

Serves 4 people. Enjoy!