



The Frederick Basket Company

Free Wine Tasting Saturday July 2nd from 5-8 p.m. Featuring Bordeleau Vineyards & Winery



COME TRY:

- * Wicomico Red
- * Pinot Grigio
- * Chardonnay 06
- * Chambourcin
- * Voignier



STARS & STRIPES- FIRST SATURDAY JULY 2nd 5-9pm

Schedule of Events: This newly minted First Saturday theme offers a variety of All-American activities. Downtown Frederick will be flooded with American flags, live music, members of our armed forces and patriotic storefronts. Wear your best red, white & blue to show your patriotic spirit. Write a note to one of our servicemen or women overseas at one of several letter-writing booths set up throughout downtown. Take part in a city-wide photo op at the square corner. Most importantly, stick around for Sunday's Great Frederick Float!

Great Frederick Float:

Begin your Independence Day early with the Great Frederick Float, Sunday, July 3rd from 5 - 8pm! Enjoy children's activities, music, dancing, the annual Boat Parade & Contest. Prizes to be awarded! Individuals, organizations, companies and families can enter a non-motorized boat into the contest. Decorate your boat in Red, White, and Blue and compete with your friends, neighbors, and the Downtown Frederick community! Entry deadline is June 29, 2011. Great fun for everyone! The 2011 Great Frederick Float entertainment includes 9 Lives Band, Citizen's Brass Band, DJ Tyler Joyce, the Great Frederick Float Divas, Jessica Bowers and more. For more information go to DowntownFrederick.org



Come Float Your Boat!!



The Great Frederick Float



Happy Independence Day

The Meaning of Independence Day

What does July 4 mean for your family? By Melanie Fleury

Fireworks, barbecues and other summer activities are all a part of Independence Day weekend. So much so that the real reason for lighting the sky on fire is sometimes completely missed. So even though we are on summer break, here is a history refresher course for parents and kids alike.

The Fourth of July is federal holiday that commemorates the United States winning its freedom from Great Britain. The original 13 colonies (Georgia was one) separated from Great Britain on July 2, 1776. On July 4, the Declaration of Independence was approved.

This freedom did not come without cost. Many soldiers lost their lives to give us the freedom that we have today. In today's world, soldiers all over the world are still protecting the United States' freedom.

So while fireworks are going off above every major city, family members gather together to play with sparklers in the front yard, and festivals cover mall parking lots or baseball fields, do you take a moment to explain to your children what the Fourth of July is all about?

How is your Fourth of July different than the other summer holidays?



UPCOMING EVENTS

Frederick County Corvette Club Car Show July 9th Noon to 5pm

Hot cars and great music by Willie Barry!

Parents Day July 24th

Parents' Day is an American Holiday celebrating parents who provide for strong families to make a strong America.

Slowriders Vintage VW Meet First Saturday - Featuring Dog Days of Summer August 6, 2011, Noon-9pm

These beloved vehicles are back to delight people of all ages. Enjoy toe-tapping sounds by FM Sounds and the live tunes by Prophets of the Abstract Truth.

From 5-9pm, bring your pooch for one of downtown's most popular summer events. Check back for more details! Free trolley rides from 5:30-8:30.

Friendship Day August 7th

Friendship Day is to honor the special meaning of friendship. We should all take the time to appreciate our friends!

Golden Gears Car Club Show - First Saturday September 3, 2011, Noon-8pm

Wonderful variety of cars driven by wonderful people. This eclectic car show is not to be missed! Enjoy toe-tapping sounds by FM Sounds and the live tunes by the Tone Hounds. Free trolley rides from 5:30-8:30.

Jewelry and Wearables Show October 1, 2011, 10am - 5pm

First Saturday - Into the Night 5pm-9pm

Get started on your holiday shopping or treat yourself - this popular art and craft show featuring handmade jewelry and accessories of all kinds is back again!

Music by That Raucous Crew from 2-5pm. FM Sounds lights up the night from 5-8pm. Free trolley rides from 5:30-8:30.





WE HAVE AN APP FOR THAT...

July's Top 3 Free Apps from the
Frederick Basket Company Apps Store!!!



Jalapeno Poppers

Ingredients:

- 6 jalapeno peppers, cut in half and seeded
- 1/2 cup cream cheese
- [Stonewall Kitchen Red Pepper Jelly](#)

Directions:

1. Place prepared jalapeno peppers on a foil lined baking pan, cut side down.
2. Place pan under broiler and cook peppers until charred and tender.
3. Remove peppers from oven. Fill peppers with cream cheese.
4. Return to oven and heat under broiler until cheese begins to melt. Top with [Stonewall Kitchen Red Pepper Jelly](#). Serve warm.



Layered Dip

Ingredients:

- 8 oz. Black beans, drained
- 8 oz. Cream cheese, cut thin
- 1 small Red onion, chopped
- 1 jar [Robert Rothschild Farm Raspberry Chipotle Salsa](#)
- 8 oz. Monterey Jack cheese, grated
- Robert Rothschild Farm Tortilla Chips

Directions:

1. Preheat oven to 325 degrees F. In oven-safe casserole or quiche dish, layer ingredients as listed above starting with black beans. Bake in the oven for 20 to 30 minutes or until bubbly. Serve with Tortilla Chips.



Blue Crab Bay Recipe : Chesapeake Crab Cake

Ingredients:

- 1/2 to 1 lb. fresh crabmeat
- 1 Tbsp. water
- 1 egg
- 1/4 cup mayonnaise
- Butter and/or oil
- [Blue Crab Bay Co.® Chesapeake Crab Cake Mix](#)

Directions:

1. Soak air-dried vegetables in 1 Tbsp. water for five minutes. In a large mixing bowl, whisk egg and add seasoned cracker crumbs, mayonnaise and rehydrated vegetables. Mix well. Make sure crabmeat is clean of shell and gently add it to mixture, coating well. Form into 4-8 evenly sized cakes.
2. To sauté: lightly coat skillet with butter and/or oil and cook over medium heat for a few minutes on each side until golden brown.
3. To broil: place cakes in broiling pan. Broil until golden brown, turning once. Serve with tartar sauce and lemon wedges or garnish with favorite sauce.

A few of our favorite things...



NEW! Champagne Bottle Cork Cage®

A fun and innovative way to keep and cherish all of your wonderful Champagne memories. Just drop your treasured corks in the top. Artfully sculpted metal work with colored glass spheres. Reverse side depicts two cheering glasses of bubbly. Bottom hinges open to release corks, or to insert a “gift bottle” of Champagne.



Mouth Party Caramels

Voted Baltimore’s Best Caramels! We carry both their salted and original caramels in a variety of different size packages. This caramel is unlike any you’ve ever tasted before. It is rich, creamy, soft, and velvety... leaving your dental work intact. If you must know, they are made with heavy cream, corn syrup, butter, sugar, and vanilla... mmmmm.



CosmoRitas

A sophisticated twist on a trendy city classic, with a combination of the cosmopolitan and a frozen cocktail. Blend with white wine or vodka. Our favorites our Sauvignon Blanc and Pinot Grigio.



Moravian Cookies

Explore Salem Baking’s brand new line of Moravian Cookie boxes, in an array of scrumptious flavors that are perfect for everyday. From Toasted Coconut and Pomegranate Lime to Spicy Ginger and Artisan Blend Chocolate, these wondrously thin and flavorful cookies will make every day seem a little more extraordinary. Pair them with desserts, or enjoy them alongside coffee or teas for a moment that’s all about you.



NEW! Artichoke & Asiago Ready to Serve Dip

Serve heated in the microwave or cold from the jar. A delicious combination of chopped artichokes and tangy asiago cheese. Great on crackers or as a dipping sauce. We’re sure you are going to love it too!



Ashby's Of London Tea

Exquisite English quality. Sublime flavor. Ashby Tea has become a standard among English teas. They offer quality, freshness and packaging that reflects the heritage and reputation that the English have come to expect of a great tea. We carry a wide variety and at 5 tea bags for \$1.00 you too can a great selection of teas!

NEW

@ The Frederick Basket Company



Ariston is not simply an olive oil company. They offer a variety of products in a variety of serving sizes and options. From the rich tasting Balsamic Vinegar to the low acidity Ariston reserve limited, Ariston supplies products great for cooking, dressings, and items superb for gift baskets. We invite you to explore their vinegars and hope you'll try Ariston and see why it is the very best.

Sample Saturdays

**We are now sampling on Saturdays!
Come in & check it out!!!**



Wind & Willow Cheeseball of the Month Club 5-8 pm

Wind & Willow cheeseball of the month at **20% OFF!!!!** This month is their Spinach Artichoke Dip



- Be sure to print out the Spinach-Artichoke Hot Dip recipe in this edition of the newsletter!

The Basket Nook "How To" Videos

Have you ever wondered how The Frederick Basket Company creates such beautiful gifts? Well wonder no more! We have just launched our new **You Tube Channel** and will be adding videos every few weeks. Check out our new video series:

30 Baskets in 30 Days!

Every day for the next 30 days we will be introducing a new basket!



YouTube.com/TheFrederickBasketCo



There are lots of exciting things happening at **The Frederick Basket Company**. We just launched our new blog which keeps you up to date with all the new merchandise and baskets in the store, Youtube Channel featuring "How To" videos as well as Facebook and Twitter updates with prize giveaways! So please be sure to follow us.



Click on the links at the end of the newsletter.
You'll be very glad you did!!!!



Celebrate by pick up your "Berry" favorite Blueberry Yummies today!

It's National Blueberry Month!



The Frederick Basket Company Cookbook

Start compiling yours TODAY!

Every month we are now including 4 printable recipe cards featuring some of our favorite gourmet foods.

Below are the first four ... Bon Appetit!!!!

Tomato Bruschetta

Ingredients

- 1 French baguette, sliced ¼ inch thick
- Olive oil
- 1 cove garlic
- **Stonewall Kitchen Tomato Herb Bruschetta Spread**
- 2 Tbsp. basil leaves, chiffonade
- Parmesan cheese, shredded



Directions

Preheat oven to 350 degrees F. Place baguette slices on a baking sheet. Brush with olive oil and bake 5-10 minutes, until slightly toasted.

Rub garlic over warm toast.

Spread **Stonewall Kitchen Tomato Herb Bruschetta Spread** over each toast. Top with basil leaves and Parmesan cheese.

Serve at room temperature or heat under broiler until cheese melts.

Bourbon Molasses Crab Cakes over Field Greens w/Spicy Pepper Relish

Ingredients

- 1 lb. crab meat
- 1/2 cup mayonnaise
- 1/2 cup **Stonewall Kitchen Bourbon Molasses Mustard**
- 1/4 red bell pepper, diced
- 1/4 green bell pepper, diced
- 4-6 pieces fresh bread, crumbled
- Salt and fresh ground pepper to taste
- 3 TBSP canola oil
- 1/2 lb. mesclun greens
- 2-4 TBSP **Stonewall Kitchen Spicy Pepper Relish**



Directions

In a mixing bowl, flake crabmeat and combine all other ingredients. Form into equally sized cakes.

In a large sauté pan, heat oil on medium-high heat and brown cakes on both sides. Remove onto a plate, lined with a clean paper towel, to drain. Keep warm.

In a salad bowl, toss the greens and the **Stonewall Kitchen Spicy Pepper Relish** together and equally divide onto serving plates.

Place 2 cakes on each salad and serve immediately.

The Frederick Basket Company Cookbook

Barbecue Pulled Pork Sandwich – Serves 6



Ingredients

- Salt and Pepper
- 2-3 lb. trimmed boneless Boston pork butt or blade roast
- 2 tablespoons vegetable oil
- One bottle of **Stonewall Kitchen Roasted Peach Whiskey Sauce**
- 6 Sandwich Buns
- Optional – Cole Slaw

Directions

Rub salt and pepper over a 2-3 lb. trimmed boneless Boston pork butt or blade roast. Heat 2 tablespoons vegetable oil over medium-high heat in a heavy oven-proof cooking pot with a lid. Brown the roast on all sides.

Cover pot and roast in a preheated 325 degree F oven for 2 1/2-3 hours until the pork can be pulled apart with a fork.

Shred the pork, removing excess fat, and toss with 1 bottle of **Stonewall Kitchen Roasted Peach Whiskey Sauce**.

Serve warm on a sandwich bun – as an option, top with coleslaw.



Spinach-Artichoke Hot Dip



Ingredients

- You'll need one package of **Wind and Willow Spinach-Artichoke Mix**
- 8oz cream cheese
- 1/2 stick (1/4 cup) softened butter or margarine*
- 1/4 cup sour cream
- 1/8 cup milk or cream

Directions

Combine and heat on top of stove stirring constantly until smooth.

For a spectacular presentation scoop out the center of a small, round loaf of bread and reserve the bread pieces.

Fill the scooped out area with hot cheese mixture and use the reserved bread pieces for dipping!





We have received a great deal of referrals from our loyal clients in the past few months and we want to take this opportunity to say **“THANK YOU!!!”** The Frederick Basket Company would like to send a special **Thank You Gift** to each and every one of our referring customers. Please be sure to have your friends mention your name and that they were referred by you so we can send you your gift right away!!!



Happy Birthday To You

The Frederick Basket Company is now offering Birthday Bonuses!

Please e-mail us your

- **Name**
- **Address**

Birth Date (No ladies the year is not necessary)



and we will mail you a **\$10.00 Gift Certificate** on your birthday to be spent any way you choose in our store. No minimum purchase required!

E-mail us at:

basket@frederickbasket.com

with **“birthday”** in the subject line.



We are always looking for new LOCAL ITEMS and we have found one more!

Zoë's Chocolate Company

They are located here in Frederick at 121A North Market Street and make delicious chocolates, salted caramels and bars! Come in & try one!!!!!!



Calling All Businesses!

Whatever the occasion, you can trust The Frederick Basket Company to put together an impressive executive gift.

Give us a call today!

Gift Baskets To Suit Any Budget

- Thank You for the Referral
- Customer Appreciation
- Birthday Wishes
- Anniversary Acknowledgement
- Congratulatory Wishes on a Promotion
- Relationship Building
- Holiday Gift Giving
- Promotional Gifts
- Retirement/Relocation
- Appreciation for a Job Well Done



Here's what "Another Satisfied Client" had to say; "Your holiday gift baskets & sleighs were beautiful and we were pleased to present them to our board members, centers-of-influence, and clients. Your service was exemplary! I appreciate your efforts to complete our orders so efficiently and professionally.

We look forward to a mutually beneficial business/client relationship in 2011."

Travis Brice, Commercial Lending, BB&T.



The Frederick Basket Company Wine Tasting Schedule 2011

DATE	TIME	VINEYARD
July 2nd - Stars & Stripes	5-8pm	Bordeleau Winery
August 6th - Dog Days of Summer	5-8pm	Boordy Vineyards
September 3rd - Around The World	5-8pm	St. Michaels Winery
October 1st - Into The Night	5-8pm	Basignani Winery
November 5th - Holiday Open House	5-8pm	Fiore Winery
November 25th - Frosty Friday	5-8pm	Linganore Winecellars
December 3rd - Cookie Tour	5-8pm	Bordeleau Winery
December 10th	4-7pm	Boordy Vineyards
December 17th	4-7pm	St. Michaels Winery

We proudly carry only Local Maryland Wines from the following vineyards; Basignani Winery, Boordy Vineyards, Bordeleau Vineyards & Winery, Fiore Winery, Frederick Cellars, Linganore Wine Cellars/Berrywine Plantations, Loew Vineyards, Solomons Island Winery, St. Michaels Winery & Sugarloaf Mountain Vineyards.

20% SAVE 20% OFF 20%

YOUR ENTIRE PURCHASE!

July 2nd ONLY!



* Not valid with any other coupons or promotions.

20%

20%