



July 26th 2010



THE FABULOUS FOX



By the time William Fox opened his new theatre in St. Louis on January 31, 1929, he had parlayed an initial investment of \$1,660.67 for a 146 seat Brooklyn storefront theatre into a nationwide circuit of 305 theatres. Just two months later, on March 3rd, Fox shook the film industry with his takeover of the Loew's Corporation, swallowing up an additional 500 theatres and the Mighty Metro-Goldwyn-Mayer Picture Studios to boot.

No longer need residents of St. Louis look beyond their own city for the finest entertainment." This statement was coined by the William Fox Circuit of Theatres in 1929 for the opening of their newest, most exotic temple of amusement, and it still holds true!

Throughout the years, the Fabulous Fox, combining stage and screen shows, has been a showcase for movie premieres, great stage attractions, special events, and many of the famous personalities of show business.

In 1959, the world premiere of the movie St. Louis Blues was held at the Fox with Nat "King" Cole, Pearl Bailey, and the Nelson Riddle Orchestra performing on the stage. Pat O'Brien appeared in person to promote his movie Fighting Father Dunn (1948) and before he became a superstar, John Wayne played the Fox in conjunction with one of his early movies. The Spirit of St. Louis had its world premiere at the Fox (1957) and during the 1950s Marjorie Main and Percy Killbride, as Ma and Pa Kettle, came to entertain St. Louis audiences. For the world premiere of The Trouble With Angels (1966) both Rosaline Russell and Haley Mills appeared in person, and Liberace, with brother George, came to the Fox in 1955 to promote his one and only movie Sincerely Yours. In 1953, the Fox provided St. Louis with two thrills: its first 3D movie, House of Wax, and an 80-foot tall cut of Jane Russell on the marquee announcing The French Line. Twenty-four hours later Archbishop Ritter called the Fox "a place of sin", the Catholic Legion of Decency condemned the picture, and The French Line became a box office bonanza.

Dining-The Grand Buffet in The Griffin Room

For your next visit to the Fox, consider elegant pre-show dining with us. Our delectable Grand Buffet features all-you-care-to-eat Prime Rib, as well as an array of entrées, prepared salads, vegetables, freshly baked rolls, dessert selections and the non-alcoholic beverages of your choice, with refills (alcoholic drinks are available for an additional charge).

We look forward to seeing you at the Grand Buffet



Weekly Produce Newsletter

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PRODUCE SPOTLIGHT Summer Squash



Summer squash are a subset of [squashes](#) that are harvested when immature (while the rind is still tender and edible). All summer squashes are the fruits of the species *Cucurbita pepo* (although not all squashes of this species are considered summer squashes), but they are considered vegetables in terms of culinary use. The name "summer squash" refers to the short storage life of these squashes, unlike that of [winter squashes](#)

Yellow summer squash (one of several cultivated *Cucurbita pepo*) is a type of yellow-coloured [vegetable marrow](#) and is a member of the gourd family. It is also known as Summer Squash and Straightneck Squash. It has mildly sweet and watery flesh, and thin tender skins that for many recipes don't need to be peeled off. It was almost certainly domesticated in the eastern U.S. It is well known as an item in American cooking, and is often used in recipes interchangeably with zucchini in which it is fried, microwaved, steamed, or baked. Yellow crookneck squash is available all year long in some regions, but it is at its peak from early through late summer.

zucchini (pronounced /zu:'ki:ni/) or **courgette** (/kʊər'ʒɛt/ or [kɔ:'ʒɛt]) is a small [summer squash](#). Along with some other squashes, it belongs to the species *Cucurbita pepo*. Zucchini is the more common name in North America, Australia, Germany and Italy (zucchina/e), while courgette is more commonly used in [Britain](#), [New Zealand](#), [Ireland](#), [France](#), the [Netherlands](#), [Portugal](#) and [South Africa](#). Zucchini can be yellow, green or light green, and generally have a similar shape to a ridged [cucumber](#), though a few cultivars are available that produce round or bottle-shaped fruit.



In a culinary context, zucchini is treated as a [vegetable](#), which means it is usually cooked and presented as a savory dish or accompaniment. Botanically, however, the zucchini is an immature [fruit](#), being the swollen [ovary](#) of the female zucchini flower.

History and etymology

Zucchini, like all [summer squash](#), has its ancestry in the Americas^{[[citation needed](#)]}. However, the varieties of squash typically called "zucchini" were indeed developed in Italy, many generations after their introduction from the "New World".

In all probability, this occurred in the very late 19th century, probably near [Milan](#); early varieties usually included the names of nearby cities in their names. The alternate name *courgette* is from the [French](#) word for the vegetable, with the same spelling, and is commonly used in France, [Ireland](#), and the [United Kingdom](#). It is a [diminutive](#) of *courge*, French for squash. "Zucca" is the [Italian](#) word for squash and "zucchina" is its diminutive, becoming "zucchine" in the plural. However, "zucchino", the masculine form, becoming "zucchini" in the plural, is just as commonly used and is prevalent in Tuscany. Italian dictionaries such as "lo Zingarelli 1995, Zanichelli editor", give both forms. "Zucchini" is used in [Italy](#), and in [Australia](#), [Canada](#) and the [United States](#). 'Zucchini' is plural in Italian whereas in English it is singular. The first records of zucchini in the United States date to the early 1920s. It was almost certainly brought over by Italian immigrants and probably was first cultivated in the United States in [California](#).



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Make the Most of Summer Squash

Squash and spice make something nice

The mild taste of squash makes it perfect for all the tangy, tasty flavors of summer. Plus squash is healthy, inexpensive, and easy to prepare. Put your spice rack to use with these savory squash recipes.

Zesty Zucchini Spaghetti

This meatless masterpiece will have your taste buds jumping for joy. Using a winning combo of garlic, olive oil, and Parmesan cheese, this dish kicks it up a notch with chipotle chiles. The zucchini helps add plenty of waist-slimming fiber and more than 20% of your daily recommended iron. It's the perfect summertime supper to enjoy outside.

Ingredients

- 3/4 pound uncooked spaghetti
- 1 (7-ounce) can chipotle chiles in adobo sauce
- 2 teaspoons olive oil
- 2 garlic cloves, minced
- 4 cups shredded zucchini (about 1 1/4 pounds)
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons Parmesan cheese, shaved



Preparation

Cook pasta according to package directions, omitting salt and fat. Remove 1 chile (smaller for less spice, larger for more) and 1 tablespoon sauce from can (reserve remaining sauce for another use). Remove seeds from chile (for extra heat, leave seeds in); mince chile. Heat oil in a large nonstick skillet over medium-high heat. Add chile, sauce, and garlic; sauté 1 minute. Add zucchini; cook, stirring constantly, 4 minutes. Toss pasta with zucchini mixture. Sprinkle with salt, pepper, and cheese.