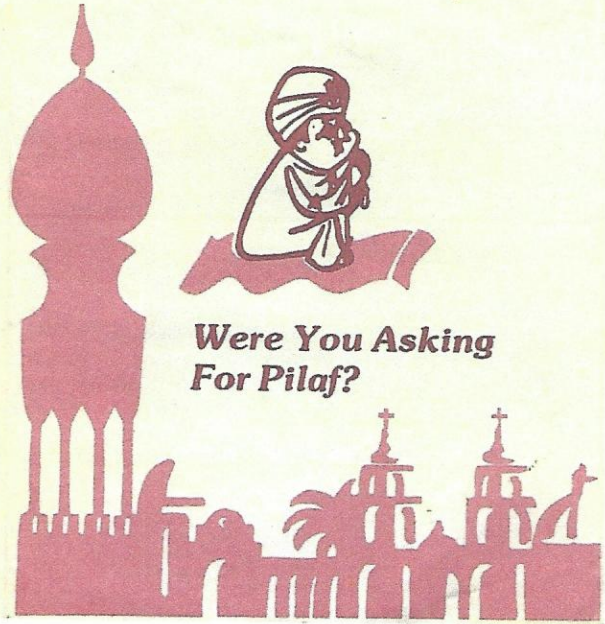


# TURK'S INN

Hayward, Wisconsin 54843

TO:



**Were You Asking  
For Pilaf?**

## The Turk's Inn

The Turk's Inn was originated in 1934 when George and Mom Gogian first started in business. On May 28, 1938, they moved to a new location only two miles north of Hayward on Highway 63. It's been owned and operated by the Gogian family ever since. The Turk's Inn is beautifully landscaped with pine trees - fifty thousand of which were originally planted on the barren land by George the Turk himself. The Turkish theme is carried throughout the entire inn with its elegantly appointed dining areas - The Harem Lounge, The Kismet Dining Room, and The Gogian Room for private parties. Specialties of the house include prime and aged steaks and chops cut to size by George, seafood, and fine chicken.

The new Sultan Room is a dream out of the Arabian Nights. The decor of gold and Turkish red adorning a Bizantine bar reminds one of the old world in a modern atmosphere, overlooking the beautiful Namekagon River as if it were the Black Sea. While George is mixing your favorite cocktail before dinner, he's often quoted as saying, "Don't worry 'bout!" Dining at the Turk's Inn is more than an experience; it's a journey you'll take pleasure in remembering. And don't forget - The Turk never forgets. And once you've been there - You'll never forget.



The Turk's Inn  
"A World In Itself"  
Open All Year

## Recipe

### CRACKED WHEAT PILAF

- 1 cup cracked wheat
- 2 cups chicken broth
- ½ tsp. salt
- ¼ tsp. pepper
- ¼ lb. butter
- ½ cup Chow Mein Noodles (broken up)

Stir well and cook over medium flame until broth is absorbed. Add butter and Chow Mein noodles; let simmer for 5 minutes over a lower flame. Ready to serve. (Do not stir while cooking.)

#### Try — TURK'S PILAF BREAKFAST

Any leftover pilaf may be used to make a delicious breakfast dish. Reheat in skillet with butter; drop eggs on top and let simmer until eggs are cooked soft.



## Recipe

### CRACKED WHEAT WITH TOMATOES (burghul bi bandoura)

- 2 cups cracked wheat
- 1½ cups ground or minced meat
- 2 cups peeled ripe tomatoes
- 1 cup minced onions
- 1 cup shortening
- ¼ cup pine nuts
- 1½ tsp. salt
- ½ tsp. pepper
- ¼ tsp. cinnamon

Brown onions and pine nuts in shortening with meat. Add chopped tomatoes and seasonings. Cook until tender. Add water as necessary to keep from burning. Remove a cup of this sauce. Add cracked wheat to remainder. Cook over medium flame until wheat has softened. Lower flame to finish cooking. Melt shortening. Mix it carefully into wheat so that it will not become pasty. Add seasoning. Serve with the sauce.



## Turk's Pilaf

The nutlike flavor of the cracked wheat product which Turks call bulgar enhances many dishes in the Middle East and is a superb dish that sets off a dinner of steak, wild game, Guinea hen, turkey, chicken, or Cornish hens. In the Middle East villagers buy a sackful of wheat each Fall. They wash the grain and dry it in the sun. Some is preserved as whole grain to be boiled with sugar and raisins for a wintertime dessert. Some of it will go to the mill and be ground into flour. At least half of it will be converted into bulgar. The wheat must be softened before it is ground. To do this, it is placed in a large pan and covered with water. It is boiled until slightly soft and just until it is about to crack open. Then it is drained and spread on a clean cloth to dry outdoors. Its easy handling qualities and its very high nutritional value have made it an important item in every household. The Turk claims this originated in the mountains of Kurdistan, known for their strong and healthy warriors. Their diet consists almost purely of cracked wheat pilaf.



Fill in and Mail, Enclosing:

Check  Money Order

Please Send Me Postpaid:

- \_\_\_\_\_ 1-Lb. Pkg. CRACKED WHEAT..... \$2.00
  - \_\_\_\_\_ 2-Lb. Pkg. CRACKED WHEAT..... \$4.00
- [PLUS \$1.50 postage for 1 lb. and 25c for each additional pound.]

Name \_\_\_\_\_

Address \_\_\_\_\_

City, State & Zip Code \_\_\_\_\_

**THE TURK'S INN Box 639  
HAYWARD, WISCONSIN 54843**