

 <p>Re-building of Garage Space for "Retrospective"</p>	<p style="text-align: center;">FOR IMMEDIATE RELEASE</p> <p style="text-align: right;">Contact: Mike Bancroft Director 1337 N. Maplewood Avenue Chicago, IL 60622 773.216.5580 garagespaces@gmail.com</p>
--	--

Force Meat Festival Fundraiser

Treat Restaurant (1616 N Kedzie Ave/Chicago, IL 60647)

April 26, 2010 5:00 p.m.-10:00 p.m.

Chicago, IL- Treat graciously hosts the **Forced Meat Festival Fundraiser** to support Garage Spaces a "community museum" in Humboldt Park.

Forced Meat Festival Fundraiser (FMFF) will feature house made forced meat treats and veg selections. This fundraiser will infuse a much needed boost to Garage Spaces future endeavors.

The menu will include **Humboldt Sausage**—fresh fennel sausage made in house, spiked with smokey original **Co-op Hot Sauce**, topped with crunchy Pickled Ramps drizzled with rustic Chimmichurri, nestled in a fresh **Crumb Bread** ciabatta roll; **Wedged Doner kabob**—zaatar seasoned grilled lamb kabob with iceberg lettuce and blue cheese tatziki in a warm whole wheat pita; and **Forced Fungi Burger**—roasted mushroom, cracked wheat, and caramelized fennel burger topped with blue cheese tatziki and pickled ramps on a Crumb ciabatta roll.

Treat, featured on WTTW's popular program *Check Please!*, is open seven days a week and offers seasonal contemporary Indian cuisine. Owner Tamiz Haiderali supports local food entrepreneurs especially in west Humboldt Park.

Chefs: **Tamiz Haiderali**, (Executive Chef, Treat), **Mike Bancroft**, (Co-op Hot Sauce) and **Anne Kostroski** (Crumb Bread) Sous-chef and table design, **Evan Plummer**

For more information, please email us at garagespaces@gmail.com.