



Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

JANUARY/FEBRUARY 2016

Volume 30 Issue 1 & 2

www.ajijiccasa.org

casalakeside@yahoo.com



CASA MISSION STATEMENT

CASA members, associates and guests are provided a monthly forum to share foods; learn new preparation techniques; stimulate culinary ideas and meet new people who enjoy the wonderful world of food in a competitive atmosphere that encourages creativity and rewards excellence.



MEET 2016 CASA BOARD OF DIRECTORS

2016 BOARD OF DIRECTORS

- President - Monica Molloy
- Vice-President - Michele Lococo
- Secretary - George Lindahl
- Treasurer - Leslie Yanko
- Director at Large - Judith Greenberg

2016 COMMITTEE CHAIRS

- Judge Recruiter - Catherine Suter
- Newsletter Editor - Janine Kirkland
- Program Chair - Monique Grossman
- Membership Director - Shawn Lindahl
- Record Keeper - Rick Feldmann

PRESIDENT'S MESSAGE

CASA President - Monica Molloy

So much has happened since the beginning of the year I am not certain where to begin.

On Jan. 18th we welcomed 3 new members and 3 returning members. New Members were Greg Byers, Janice Taylor and Carol Westbrook. Returning Members were Hazel Tash, long time member and multiple Bing Winner who won third place in Desserts first time back. Sally Meyers, another long time member and multiple winner, came back with a vengeance and took 1st Place for Presentation, 1st Place for Taste and People's Choice. Well done Sally! Returning Past President Patrick Winn walked away with Peoples' Choice in Category A. Congratulations and welcome back!

We had a very informative panel presentation at the Jan. 18th meeting called: "Presentation on the Plate, You eat with your eyes". The distinguished

panel consisted of 4 members that excel at Presentation, Mary Ann Waite, Amy Friend, Hazel Tash and myself standing in for Rick Feldmann. We will send out a separate e-mail with suggestions made by the panel. Very interesting and I know I learned a few new tricks.

Casa also has organized a 46 passenger Bus Tour to Guadalajara on March 8th called "Saveur de France". We only advertised this within the Club and we are sold out and could have filled another ½ bus. We are delighted and are looking forward to it.

On January 27th the CASA dinner for eight, which was donated at the Live Auction for Ninos Incapacitados Gala last March, was held. It was time to deliver and deliver we did with only 3 weeks notice. The menu was Creole/ Cajun with an old southern plantation mansion theme at the gorgeous home of Tony & Roseann Wilshere. We could not have had a better plantation mansion background. Our theme was complete with George Lindahl as the Butler, door man and wine server complete with tux and tails. He was very popular and throughout the evening the repeated call was, " George, George, more wine George". Our CASA Culinary Team consisted of Monique Grossman, Catherine Suter, Michele Lococo, Leslie Yanko, Judith Greenberg - Chief table & menu designer and me.

Below are the e-mails received from the 2 couples that purchased the dinner:

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Culinary Arts Society of Ajijic

Meet our January 2016 Judges

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Sandra Murr and Margery Eddington

CASA Judge Sandra Murr

Sandra grew up watching her Mom and Dad in the kitchen and spent MANY years cooking for her family despite never having had any formal training.

You can't count school home economics classes as she managed to sew the skirt she was hemming to the skirt she was wearing and cooking at school was not much more successful.

Sandra was the Senior Commercial Lines Underwriter for an insurance company for 30 years.

Coming from Saint John, New Brunswick in Atlantic Canada, Her favorite dish was seafood casserole with lobster, scallops and shrimp. Yumm!!

Sandra has been fortunate to sample foods from all over the world while travelling and she says even though English Pub food is delicious, Thai is her favorite.

Sandra Murr
sandra.murr13@gmail.com

CASA Judge Margery Eddington

Margery has been involved with cooking for over 50 years. She was first influenced while staying with a family in Paris as a teenager. She had a catering company in the US for thirty years, called Kent Street Caterers in Newburyport, Massachusetts, north of Boston. Kent Street was a high end, full service company, providing cuisines and menus from all over the world. They were custom caterers, event planners and consultants, and worked in the movie and TV industry, providing both food, and set design. For example, they worked on

the set of The Witches of Eastwick. They also had a cooking school, The Chef Voyageur, as well as a retail business, The Fruit Basket Deli and Cafe.

Margery's favorite food is Asian. She says, there is no accounting for taste. She enjoys cooking dishes that cannot be found in this area.

She was a member of Casa several years ago. She has lived in Ajijic for nearly 12 years, and is closely involved with helping an extended local family with 13 children. Soon to be 14! They bring her great pleasure, and endless challenges.

Margery Eddington
ajijicmargery@gmail.com

CASA Judge Dr. Joe deLeon

No photo - he had to leave early

Dr Joe was born in Port Arthur ,Texas the last of 8 children.

He started his private practice in 1965 there. Then went on to get his Master's Degree in Environmental medicine and became a Consultant to Diving companies working offshore USA.

In Medical School there were few lectures available in nutrition. He learned that most nutritional information was provided by the beef, pork ,poultry and milk companies and supported by US Department of Agriculture and the American Heart Institute and the American College of Cardiology . The information was erroneous and unhealthy and aided the advance of diseases such as heart, vascular system, diabetes, immune diseases were the result.

With the assistance of a certified dietitian he started teaching nutrition classes for patients and those who were willing to change their life style and follow a vegetarian and or vegan diet had remarkable results.

DR. Joe has been a member of Casa in the past and we welcome him back to Judge for us today.

Dr. Joe deLeon
supermexmd007@gmail.com

CASA January Panel Discussion "Presentation on the Plate, you Eat with your Eyes"



Mary Ann Waites demonstration

NEXT CASA MEETING

REMINDER:

Please let us know if you will be attending the CASA meeting next **Monday, March 21st, 2016**. Remember that it begins promptly at 4:00 pm, and will be at "**La Mision**" restaurant at Rio Bravo #7 (turn down toward the lake like going to the current Tabarka Restaurant. La Mision is the former Villa de Arte. Presenters, please be set up no later than 3:45 pm.

March 21st Categories

Category A - Chopped Pairs Main Dish
Category B - Chopped Pairs Desserts

Please register at
casalakeside@yahoo.com

Culinary Arts Society of Ajijic

Meet our February 2016 Judges

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CASA Judge Colin Smith

Colin's first adventures in the kitchen were right at home with Mom and Dad in England. Started with the washing up chores first and then over time became a cook.

In his late twenties he worked cooking for a family as they travelled through Holland, Switzerland and Germany.

He has lived 30 some years in Mexico, at the beach in PV. and in Guadalajara, settling in Ajijic for the last 10 years.

Colin was a member of CASA in 2003 and won with his Cold Strawberry Souffle.

We are happy to have him back with us today.

Colin Smith Bio
colin smith1940@hotmail.com



CASA Judge Jose Melendrez

Jose's inspiration in cooking was his grandmother, Maria. She introduced him to different kinds of food while traveling together throughout Mexico, Europe and Asia. They discovered many different kinds of food and flavors, from the typical moles in Oaxaca to the peppers from Veracruz, the curries of Asia, and many different types of bugs. Jose continued his culinary education, taking workshops in Oaxaca, Mexico City and Guerrero. Jose and a friend started their own catering company and events business with a considerable success in Reynosa, McCallen, Matamoros and Monterrey; which they ran for five years. He moved to Lakeside 15 years ago and started giving cooking lessons at LCS and focused his lectures on Mexican food; Mexican herbs, chilies and other ingredients that were new to the foreign community. Jose also started catering private parties and events and giving private lessons as he loves to innovate and create new dishes. Six years ago he started working as a consultant for organic and sustainable farming for the Agarpa & Seder Assn. and was also the head of the productive projects board in the state of Jalisco. Three years ago Jose began selling his own line of pickles, preserves and gourmet foods at the Tuesday Farmer's Market where he acts as a Board founding member. Most of Jose's ingredients are obtained from local farmers or grown by himself in his garden. He has since added soups to his list of gourmet foods. Two years ago Jose took a workshop in Mexico City specializing in desserts and chocolate making with Mexican Chocolatier Jose Ramon Castillo.

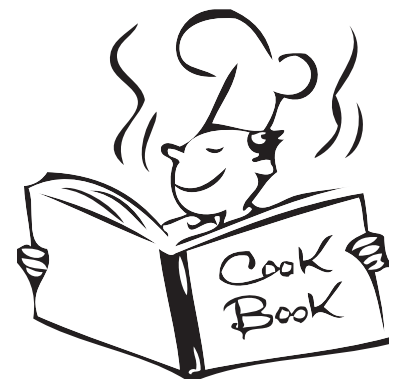
In 2015 he opened Mandragora, a pop up restaurant, an experience of six to seven course meal, a gastronomic experience, the first pop up restaurant in the lakeside.

Good Luck with all your ventures Jose.



CASA Judge Ruth Baker

Ruthie is from Combine, Texas, a small town east of Dallas. She and her husband visited Lakeside several times before retiring full time here. During their visits they learned about and worked with the Hope House Boys Home, which was instrumental in their decision to spend the first part of their retirement here at Lakeside. While still young and healthy, their goal is to work with Sheperds Heart Ministries to help provide for the boys. Ruthie donates 100% of the profits from her baking to Hope House and she and her husband have started a Dental Health Care Program where all of their donations go for the boys. Ruthie has been making specialty cakes for weddings and birthdays, personal design cookies and fancy chocolates for 16 years. In August of 2015 she opened Sweets & Treats Ajijic located at 10 de Septiembre #4C. Things are going very well with the profits providing many things needed at Hope House.



A SPECIAL
Thank You to our
JANUARY &
FEBRUARY
Judges!



Culinary Arts Society of Ajijic

Meet our January 2016 Winners

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Category A

Vegetarian Main Dish



Category A First Place Winner
Monica Molloy

Category B

Mousse, Puddings, Custards



Category B First Place Winner
Sally Myers

Category A Winners

Vegetarian Main Dish



Jose Fernandez, Catherine Suter, Monica Molloy

Category B Winners

Mousse, Puddings, Custards



Hazel Tash, Paulette Coburn, Roberta Hilleman,
Sally Meyers



First Place & Best Presentation
Monic Molloy
Eggplant & Chile Relienos with Red
Pepper Balsamic Sauce



First Place, Best Presentation,
Peoples Choice
Sally Myers
Ebony and Ivory Mousse

Second Place Category A
Catherine Suter
Forest Wellington

Second Place Category B
Paulette Coburn
Sticky Toffee Pudding
with Toffee Sauce

Third Place Jose Fernandez
Morocan Vegetarian Tajin
with Couscous

Third Place (Tie) Roberta Hilleman
Chocolate Berry Mousse

Peoples Choice Patrick Winn
Gluten Free Spinach Lasagna
with Spicy Arrabbiato Sauce

Third Place (Tie) Hazel Tash
Bailey Irish Cream Mousse

CASA Ninos dinner table with floral arrangement



On January 27th the CASA dinner for eight, which was donated at the Live Auction for Ninos Incapacitados Gala last March was held. Our CASA Culinary Team consisted of Monique Grossman, Catherine Suter, Michele Lococo, Leslie Yanko, Judith Greenberg, and Monica Molloy.



Culinary Arts Society of Ajijic

Meet our February 2016 Winners

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Category A Cajun/Creole Main Dish



Category A First Place Winner
Monique Grossman



First Place & Peoples Choice
Monique Grossman
Chef Paul Prodhomme's
Chicken & Smoked Sausage Gumbo

Second Place
Marina Benz
Cajun Blue Plate

Third Place & Best Presentation
Monica Molloy
Crab Stuffed Shrimp Viala with Sauce
Acadian & Roasted Red Pepper Cream

Category B Anything Chocolate



Category B First Place Winner
Hazel Tash



First Place
Hazel Tash
Chocolate Hazelnut Mousse Cake

Second Place
Roberta Hilleman
Chocolate Crepe Tower d'Amour

Third Place & Best Presentation
Michele Lococo
Chocolate Raspberry Love

Peoples Choice
Catherine Suter
Chocolate Frangelico Roulade

February Speaker Ismat Jivani - Gossips Owner



ISMAT JIVANI

BORN IN KENYA, JIVANI'S COOKING JOURNEY BEGAN AT THE PRESTIGIOUS NAIROBI HILTON HOTEL IN 1979 AS AN APPRENTICE. THE FIVE AND A HALF YEARS AT THE HILTON TOOK HIM ON A JOURNEY THROUGH NORTH AFRICA, MIDDLE EAST AND EUROPE.

ARRIVING IN CANADA IN 1985, HE STARTED WORK AS THE CHEF AT AN UPSCALE FRENCH RESTAURANT 'CHEZ MARIE' AN OVERNIGHT SENSATION AS ONE OF THE BEST WILD GAME RESTAURANTS IN TORONTO.

AFTER A FIVE YEAR STINT JIVANI JOINED DENISON'S RESTAURANTS AS A CONSULTANT AND OPENED DENISON'S BISTRO, CONCHY JOE'S OYSTER BAR AND GROWLER'S PUB.

IN 1991 JIVANI JOINED THE FRED LUK GROUP TO DEVELOP AND OVERSEE FIVE CONCEPTS. FRED'S NOT HERE RECEIVED WIDE ACCLAIM AS ONE OF TORONTO'S BEST RESTAURANTS.

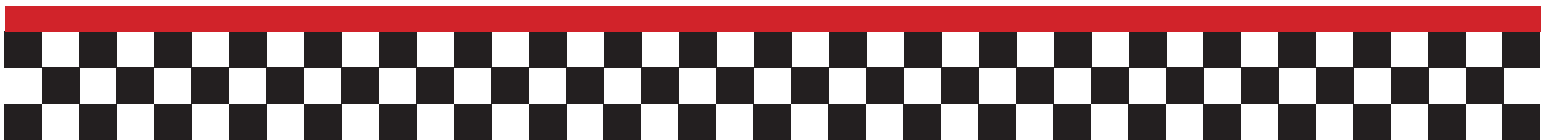
WITH THE 1998 OPENING OF 'CHA CHA CHA, JIVANI ONCE AGAIN RAISED THE BAR WITH AFRO - MIAMI CUISINE, LEAVING CRITICS LIKE JOHN FITZGERALD AND JAMES CHATTO SAYING A 'HARD ACT TO FOLLOW.

JIVANI CONTINUED HIS JOURNEY WITH HIS CATERING COMPANY 'FRED'S NOT HERE CATERING, SATISFYING DISCRIMINATING PALATES AT THE TORONTO FILM FESTIVAL AND OTHER CELEBRITY FUNCTIONS.

IN 2004 JIVANI JOINED THE LONE STAR GROUP AS THE CORPORATE CHEF FOR TWO BRAND'S, TEX - MEX AND CAJUN, AFTER STINT IN MEXICO JIVANI THEN OPENED GOSSIPS AND THE JOURNEY CONTINUES.



See You Next Month...



Culinary Arts Society of Ajijic

January 2016 Winning Recipes

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FIRST PLACE CATEGORY A

EGGPLANT & MANCHEGO CHEESE CHILES RELLENOS with Red Pepper-Balsamic Sauce

Monica Molloy

Serves 6

3 Japanese eggplants, cut into ½ inch dice
4 cloves garlic, coarsely chopped
2 tsp. finely chopped fresh oregano leaves and more for garnish
3 Tbsp. Olive oil
Kosher salt & freshly ground black pepper
1 ½ cups (6 ounces) grated manchego cheese
¼ cup finely chopped flat leaf parsley, plus whole leaves for garnish
1(12 ounce) bottle dark beer
3 large eggs
½ cup plus 2 Tbsp. all purpose flour, plus more for dredging
6 poblano peppers, roasted & carefully peeled
1 ½ cups white or yellow cornmeal
4 cups canola oil
Red Pepper Sauce(recipe follows)
Balsamic Reduction(recipe follows)

Preheat oven to 425 degrees

Toss the eggplant, garlic, and oregano with olive oil on a rimmed baking sheet, and season with salt & pepper.

Roast, stirring once, until light golden brown and soft, about 20 minutes. Transfer to a bowl and let cool slightly. Then fold in the cheese and chopped parsley.

Whisk the beer, eggs, and flour together in a medium bowl until smooth, and season with salt & pepper.

Make a 3 inch slit lengthwise down the centre of each chile, and carefully remove the seeds using a small spoon. Divide the egg-plant filling among the chiles, compressing it into the shape of the pepper (the roasted chillies are very delicate and may begin to tear), if so just push together and when you bread and fry them they will remain in one piece.

Scoop about a cup of flour onto a plate,

and season with salt & pepper. Scoop the cornmeal onto a plate, and season with salt & pepper. Dredge the chiles completely in the flour and tap off any excess. Dip the chillies into the beer batter and allow excess to drain off. Then dredge the chiles in the corneal and tap off excess.

Heat the canola oil to 370 degrees in a large frying pan or shallow pot. Fry the peppers in batches, turning them, until lightly browned, about 4 minutes. Drain on paper towels.

Ladle the Red pepper sauce onto the centre of 6 plates, drizzle with some balsamic glaze and oregano leaves and place chiles rellenos on top. Garnish with parsley.

Red Pepper Sauce

3 large red peppers, roasted & chopped
6 cloves roasted garlic
3 cloves fresh garlic, chopped
1 to 2 chipotle in adobo, to taste
3 Tbsp. red wine vinegar
¼ cup canola oil
3 Tbsp. Crema, or creme fraiche or sour cream
Kosher salt & freshly ground black pepper
Combine the red peppers, roasted and fresh garlic, chipotle, vinegar, and oil in a blender and blend until smooth. Transfer to a bowl, whisk in the crema, and season with salt & pepper

Balsamic Reduction

3 cups balsamic vinegar
1 Tbsp. honey
Kosher salt & freshly ground black pepper
Bring the vinegar to a boil in a small nonreactive saucepan and cook, stirring occasionally, until thickened and reduced to about ¾ cup. Stir in the honey and season with salt & pepper.

FIRST PLACE CATEGORY B

EBONY AND IVORY MOUSSE

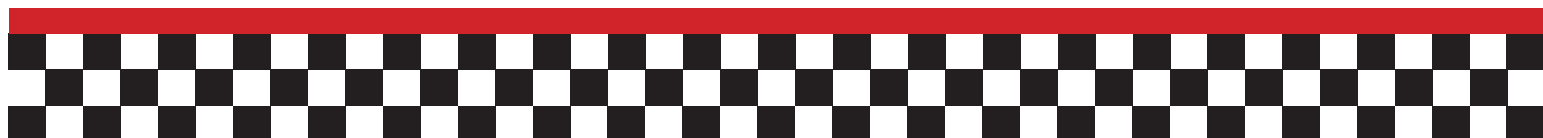
Sally Meyers

Ingredients

6 ½ cups chilled whipping cream, divided
12 ounces high quality white chocolate
12 ounces high quality dark chocolate
2 teaspoons vanilla extract, divided
1 cup chopped nuts, your choice
1 cup raspberries or strawberries

Preparation

Prepare white chocolate mouse first. Bring 1 cup of the whipping cream to simmer in a double boiler. Add the white chocolate, and whisk until smooth. Cool for 10 minutes. Beat 2 ½ cups whipping cream and 1 teaspoon of vanilla in a large bowl to soft peaks. Fold in the white chocolate mixture. Refrigerate while you prepare the dark chocolate mousse. Use the exact preparation method, just using the dark chocolate instead of the white chocolate. Place half of the white chocolate mousse in your serving bowl. Sprinkle with ¼ cup chopped nuts. Place half of the chocolate mousse on top of the nuts, and sprinkle with another ¼ cup of nuts. Repeat the layering process with the white chocolate, nuts and dark chocolate and the rest of the nuts. Decorate with raspberries or strawberries. This recipe can be cut in half.



Culinary Arts Society of Ajijic

February 2016 Winning Recipes

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FIRST PLACE CATEGORY A

CHICKEN & SMOKED SAUSAGE GUMBO *Monique Grossman*

Ingredients

- 1 (2-3 pound) chicken, all visible far removed, cut into 8 pieces
- 2 tablespoons + 2 teaspoons Chef Paul Prudhomme's Poultry Magic® OR
- 2 tablespoons (see note) Chef Paul Prudhomme's Meat Magic®
- 1 cup finely diced onions
- 1 cup finely diced green bell peppers
- ¾ cup finely diced celery
- 1¼ cups all-purpose flour
- Vegetable oil for frying
- 7 cups chicken stock
- ½ pound Chef Paul Prudhomme's Regular Andouille Smoked Sausage, diced into 1/4 inch cubes
- 1 teaspoon minced fresh garlic
- 2 cups hot cooked white rice

How to prepare

Sprinkle the chicken evenly with 2 tablespoons of the Poultry Magic® (or 1 tablespoon plus 1 teaspoon of Meat Magic®) and rub it in well. Let stand at room temperature while you dice the vegetables.

Combine the onions, bell peppers and celery in a bowl and set aside.

Combine the remaining Poultry Magic® (or Meat Magic®) with the flour in a paper or plastic bag. Add the seasoned chicken pieces and shake until the chicken is well coated. Reserve ½ cup of the seasoned flour. Heat 1½ inches of oil in a large, heavy skillet over high heat until very hot (375°F to 400°F), about 6-7 minutes. Fry the chicken, skin side down and large pieces first, until the crust is brown on both sides and the meat is cooked, about 5-8 minutes per side. You may have to fry the chicken in batches. Drain on paper towels. Carefully pour the hot oil into a heatproof glass measuring cup, leaving some of the brown bits in the pan, then return ½ cup of the hot oil to the pan.

Return the pan to high heat and gradually

whisk in the reserved ½ cup seasoned flour. Cook, whisking constantly, until the roux is dark red-brown, about 3½ to 4 minutes, being careful not to let it scorch or splash on your skin. Remove the pan from the heat and immediately add the vegetables, stirring constantly until the roux stops getting darker. Place the pan over low heat and cook, stirring constantly and scraping the pan bottom well, until the vegetables are soft, about 5 minutes.

Meanwhile, bring the stock to a boil in a 5½-quart saucepan or Dutch oven. Add the vegetable mixture by spoonfuls to the boiling stock, stirring between each addition until the roux is dissolved. Return to a boil, stirring and scraping the pan bottom often. Reduce the heat to low, stir in the Andouille and garlic, and simmer uncovered for 45 minutes, stirring often toward the end of the cooking time.

While the gumbo is simmering, pull the cooked chicken off the bones with your fingers and set it aside. When the gumbo has cooked for 45 minutes, stir in the chicken.

Serve immediately. To serve as a main course, mound 1 cup cooked rice in the center of a low soup bowl, and ladle about 1¼ cups gumbo around the rice. For an appetizer, place 2 heaping tablespoons cooked rice in a cup and ladle about ¾ cup gumbo on top.

NOTE: Adjust the seasoning if desired with additional Poultry Magic® or Meat Magic®.



FIRST PLACE CATEGORY B

CHOCOLATE HAZELNUT MOUSSE CAKE. *Hazel Tash*

INGREDIENTS

- 4 oz bittersweet chocolate, chopped
- 1/3 cup dark brown sugar
- 2 T unsalted butter
- ½ tsp grated orange peel
- ½ tsp kosher salt
- 2 large eggs

- 2 T sugar
- 1 T all purpose flour
- ½ c hazelnuts, toasted, husked, chopped
- 5 oz semisweet chocolate chopped
- 3 oz high quality milk chocolate
- 1 & 1/2 cups whipping cream
- ½ cup whipping cream
- 1 T light corn syrup
- 4 oz bittersweet chocolate chopped
- 1 T unsalted butter, room temperature

Large chocolate curls, few hazelnuts & candied orange peel strips for garnish

CAKE - Preheat oven to 325 deg. Line 13 x 9 x 1" baking sheet with parchment paper buttered. Combine first 4 ingred in bowl, microwave till melted, stir in salt. Beat eggs and 2 T sugar in another bowl until pale, about 6 mins, fold into chocolate mixture. Fold in flour, then nuts. Spread batter evenly on sheet. Bake until tester inserted into centre comes out with a few moist crumbs attached, about 17 mins (cake will be thin). Cool completely.

FILLING - Combine chocolates and 1 cup cream in microwave till melted and smooth (1 min +/-) Chill mixture until almost firm, about 1 hour. Using electric mixer, add butter to chocolate and beat until filling is thick and glossy, about 3 mins. Beat ½ cup chilled whipping cream in clean bowl until peaks form and then fold into chocolate filling.

Cover 14 x 5 inch cardboard rectangle with foil. Invert cake onto work surface, remove parchment. Cut cake lengthwise in half. Place 1 cake half on foil-covered cardboard. Spread ½ cup chocolate filling over. Top with second cake half. Spoon remaining filling into pastry bag fitted with a large plain round tip and pipe filling in side by side lengthwise rows, and smooth top. Chill cake till firm, about 1 hour.

GLAZE - In microwave melt cream, corn syrup and chocolate 30 sec. Stir till smooth, then stir in butter. Let stand until barely warm but still pourable. Spoon glaze over cake. Mound garnishes over top and sides and refrigerate. Can be made one day ahead, covered and chilled.



Culinary Arts Society of Ajijic

January/February 2016

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2016 Categories



March 21st

Category A - Chopped Pairs Main Dish (1)
Category B - Chopped Pairs Desserts (1)

April 18th

Category A - French Main Dish
Category B - Cakes, Torts, Cheesecakes

May 16th

Category A - Pates, Terrines, Spreads
Category B - Yeast Breads, Buns, Crackers

June 20th

Category A - Fusion Main Dish (2)
Category B - Fusion Desserts (2)

July 18th

Category A - Mediteranian Main Dish (3)
Category B - 3 Ingredient Desserts (4)

August 15th

Category A - Seafood
Category B - Filled Pastries

September 19th

Category A - Mexican Main Dish
Category B - Mexican Desserts

October 17th

Category A - Chopped Individual Main Dish (5)
Category B - Chopped Main Dish Dessert (5)

November 21st

Category A - Outing - No Meeting
Category B - Outing - No Meeting

December 19th

Category A - Botanas/Appetizers
Category B - Holiday Desserts



Continued from Page 1

From *Gayle McGraw*
(received the same night as the dinner)

Big thankyou.

To you and all those involved that helped with tonight's event at the Wilshere's, it was truly a memorable evening for all. Our guests didn't stop talking about it all the way home.

Please pass on to all those involved, our biggest congrats to a fine evening very well done! Many thanks for all your time, knowledge and efforts.

Cheers, Gayle

From *Valerie & John Orviss*

John & I want to thank you and the CASA team for a beautiful evening on Wednesday. The food was outstanding, the wines perfect and the music topped the evening. Please thank everyone who was involved in making it one of the most special evenings we have had, Once again, thank you!!

Valerie Orviss

From *Rick McGraw*

Morning. It was a wonderful dining experience prepared by a Team of passionate and dedicated foodies with leadership, cooking and a lot of hard work provided by you. I was planning on standing up at the Gala when the auction item comes up and saying a few words. I think this could work very well!!

The floral arrangements on the table and in the powder room were donated by the Garden Guild.

March 1 is our **CASA Awards Banquet** and this year is particularly special as it is our 30th Anniversary. We have invited some old Alumni that either served on the Board, or who are Past Presidents or Bing Winners and so far we have 3 confirmed! We have asked all how many years they were involved with CASA and we will ask the person who was involved the longest on the Board and as a Member to present our # 1 Winner, Rick Feldmann his award as not only Bing Winner but most points for 2015. In addition, we have been in contact with one of the original founders of the Club

who is living in the US. We are sure many of you know Tod Johnson and he is writing the history of the Club with many anecdotes. It is quite different than what we have on record. We will be reading this at the Awards Banquet. So please sign up and join us at this very special occasion.

Date: March 1st, 2016

Time: 6:30 p.m.

Location: Roberto's Restaurant

Cost: \$250 pesos including gratuity.

Does not include any beverages.

Complete with a keyboard player throughout the evening for your enjoyment. Make sure you register in advance for this very special event or Awards Banquet and our 30th Anniversary. Please register and make your main course selection and email to:

casalakeside@yahoo.com

Attention: Shawn Lindahl.

One last item, our next meeting is March 21, 2016

Category A: Chopped Pairs Main Dish

Category B: Chopped Pairs Desserts

We had 4 pairs sign up at the February Meeting but want many more. This is going to be so much fun! For those of you that have not signed up a letter will be going out to you explaining what the ingredients are and who is left to partner with.

Warmest regards,

Monica Molloy

CASA President 2016



See You There...