



Culinary Arts Society of Ajijic

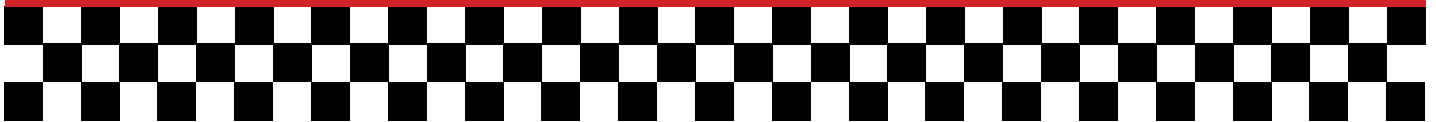
MONTHLY NEWSLETTER

JULY 2017

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CASA MISSION STATEMENT

In the wonderful world of food CASA, Culinary Arts Society of Ajijic, is committed to stimulating the exchange of gourmet culinary ideas and creativity in a friendly, social, Lakeside forum that rewards unique methods of presentation and the creation of delicious flavors.

PRESIDENTS MESSAGE

We are all excited about sponsoring our culinary students! Thanks to all of our members who have contributed extra funds. Maybe we should all think about hiring these students for some of our events. Do you have a dinner or party planned? Need extra help with prep, serving, plating or last minute cooking so you can enjoy your guests? Why not hire one of our students! I already have two events scheduled that I plan on hiring our students for.

Michele Lococo
CASA President 2017



2017 Board of Directors

- President • Michele Lococo
- Vice-President •
- Secretary • Roberta Kalan
- Treasurer • Bev Denton
- Director-At-Large • Carol Westbrook
- Special Events Coordinator • Monica Molloy

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- Membership • Shawn Lindahl
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- Hospitality Director • Patrick Winn
- Director of Judges • Judith Greenberg
- Webmaster • Nancy Seagall
- Newsletter Editor • Janine Kirkland
- Member Data Coordinator • John Hawks

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, August 21st, 2017.**

Note: Meeting begins promptly at 4:00 p.m. Presenters must be set up no later than 3:45 p.m.

Location: La Mision Restaurant (on Rio Bravo) formerly Villa de Arte Restaurant. Go west on the Carretera, until you see the signs Rio Bravo and La Mision Restaurant, turn south towards the Lake, La Mision is on the right hand side about 1 1/2 blocks down

August 21st Categories

- Category A - Mediterranean Main Dish
- Category B - Mediterranean Dessert

Please register at casapresentations@gmail.com



Scholarship students that attended July Casa meeting: from left to right Ali Hammurabi, Ochoa Velazquez, Eduardo Andres, Perez Espiritu



Culinary Arts Society of Ajijic

Meet our July 2017 Judges

Page 2



**CASA Judge
Alex Sgroi**

Alex has spent all his career involved in the food industry. Having Diplomas from Losanne and Geneva hotel Schools, he has had a fascinating career.

His creativity has taken him from the Vatican for 12 years to Toronto where he was Head of Catering for Marriot/Four Seasons Co. of Canada to his own restaurant in Elora to here in Mexico for the last 8 years. Alex has been busy educating us on Food Trends, teaching us to eat locally and pairing up dinner extavaganzas with Jazz vocalists.

He has a quest to continue to learn, and enjoys watching people enjoy his dishes.

One of the most exciting experiences for him was cooking in his own restaurant with produce grown in his own garden.

And now here in Ajijic a new venue, his Pasta Bar, walking down the street, let your nose guide you to this Fresh and modern resto.

Alex Sgroi
alexsgroi@gmail.com



July Judges at work!



**CASA Judge
Amy Friend**

Amy was born on a Manitoba prairie farm and grew up there, not a glamorous beginning, but there were advantages: they produced and prepared their own food, so they always had the best of ingredients. Her father even produced their own honey and cured the bacon.

Her education was at the University of Manitoba, where she earned a B.Sc. in Home Economics, now known (in a more modern context) as Human Ecology. This is where she dipped her toes in the more disciplined aspects of food and nutrition.

Following her marriage, they lived for three years in Quebec City, then for forty years in Montreal. These two marvelous cities host some of the most outstanding restaurants and cuisine in North America. French cuisine of course, but a wealth of ethnic offerings as well. The eateries were supported by an enthusiastic and adventurous clientele, you could wander downtown and have a superb meal even at midnight.

They have always been blessed with good friends who enjoy preparing and sharing great food.

Amy's family has always loved dishes which are 'different' and even exotic. No food was out-of-bounds. The adventurous approach has been passed on to their children and grandchildren.

And finally, here in Paradise, they are inspired by CASA!

Amy Friend
amy@thefriends.info

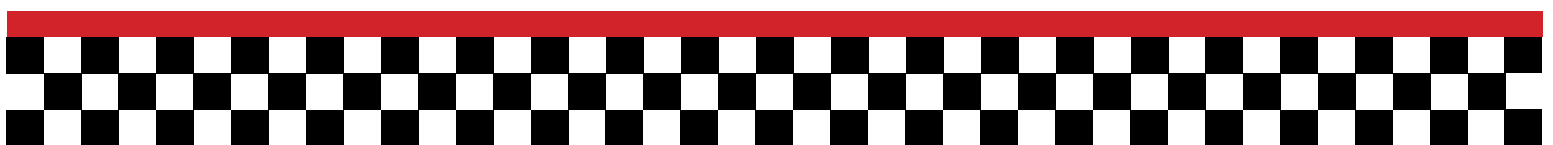


**CASA Judge
Margo Eberly**

Margo had one grandmother who was a down-home cook (nothing fancy), another grandmother who wasn't certain where the kitchen was and a mother whose ideal house included no kitchen. She never cooked until her junior year of college when she had her first apartment. Margo's mother gave her Irma Rombauer's Joy of Cooking and said, "Everything you need to know is in here." She was right. Since then Margo has taken cooking lessons when travelling to places such as India, Morocco, Sicily and France. In Ajijic she at has attended many of Chef Ian's classes. She has just returned from a 3-week culinary trip in France that included a stay in the Dordogne, known for its truffles (out of season), fois gras (ubiquitous), and walnuts (trees in bloom). At a tiny hotel with a Michelin-starred restaurant, they celebrated her BFF's birthday (my treat)...a 10-course meal, taking over 3 hours, ending with a walnut birthday cake...and a \$500 USD tab. It was worth every Euro. What a meal to remember...but nothing finer that the artful dishes prepared by CASA members!

Margo Eberly
mae0210@aol.com

**A SPECIAL Thank You
to our July Judges!**



Culinary Arts Society of Ajijic Meet our July 2017 Winners

Page 3

Category A

Pates, Terrines & Spreads



Category A First Place Winner
Laure Hilden



First Place Category A
Laure Hilden
Louisiana Hoghead Cheese



Second Place Category A
Best Presentation
Monica Molloy
Veal & Ham en Croute Alsacienne with
Cumberland Sauce



Third Place Category A
Marina Benz
Provençal Topenade Spread

People's Choice Category A
Rick Feldmann
Sundried Tomato, Basil & Goat Cheese
Spread

Category B

Cookies & Bars



Category B First Place Winner
Mary Ann Waite



First Place Category B
Mary Ann Waite
Terrific Toffee Bars



Second Place Category B
Judith Greenberg
Lemon Brownie Bars



Third Place Category B
Best Presentation & People's Choice
Sally Myers
Bacon Brownies

July 2017

Category A Winners



Laure Hilden, Rick Feldmann, Marina Benz,
Monica Molloy

Category B Winners

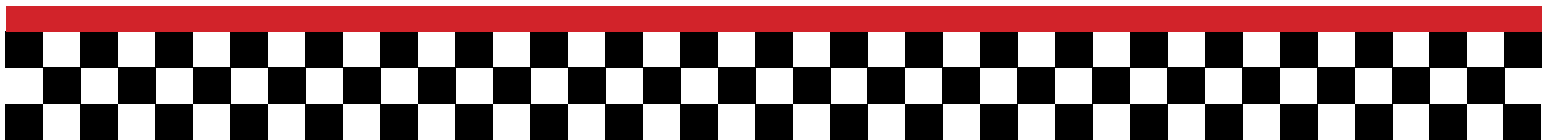


Mary Ann Waite, Judith Greenberg, Sally Myers



Thanks Carol for keeping watch
over all the dishes!

Congratulations July 2017 Winners



Culinary Arts Society of Ajijic

July 2017 Winning Recipe

Page 4

FIRST PLACE CATEGORY A

LOUISIANA HOGSHEAD CHEESE

(Fromage a Tete)

Laure Hilden

Day One:

- 1 pigs head
- 4 -6 ham hocks
- 2-4 pigs feet

Have the butcher cut all in half lengthwise. This will make boning much easier.

- 2 onions, quartered
- 1 large head of garlic, sectioned
- 4 stalks of celery, cut up
- 4 bay leaves

Combine all in a large stockpot with water to cover. Bring to a boil and reduce to a simmer for 3 to 4 hours, until the meat is falling apart. Skim and discard foam that collects on top. Remove meat to a large rimmed baking sheet for cooling. Discard vegetables. Reduce stock until you have 5 to 6 cups. Meanwhile, bone the meat and chop into small dice. Discard the bones, fat and skin. Strain the stock through a fine mesh strainer lined with a few layers of cheesecloth. Bring to room temp and then refrigerate both the stock and the meat overnight.

Day Two:

Remove stock from refrigerator. Scrape off congealed fat layer and discard. Reheat the jellied stock to a liquid state. Transfer diced meat to a large bowl and add the following, mixing well.

- ½ to ¾ cup chopped parsley
- ½ to ¾ cup chopped green onions
- 1 tsp. fresh thyme leaves
- 1T minced garlic
- 2T worchestershire sauce
- 2T ground red pepper
- 1T smoked paprika
- 2 tsp. salt

Add stock to the seasoned meat. Ladle mixture into 2 or 3 prepared 4" x 8" loaf pans. (lined with plastic wrap if not using

nonstick pans) Allow to set in refrigerator overnight.

HINT: Mine would have turned out better had I chopped the meat smaller and used less meat to broth ratio. I made one large loaf and should have made two smaller ones. It would have made cleaner slices.

Day Three:

Turn loaf out onto a board. Slice and serve on crusty bread with coarse mustard and cornichons. Enjoy! Or as they say in Louisiana...It's sooo good, it broke da mouth!



FIRST PLACE CATEGORY B TERRIFIC TOFFEE BARS

Mary Ann Waite

Ingredients:

- 2 sticks of butter, softened
- 1 cup packed brown sugar
- 1 teaspoon vanilla extract
- 1 large egg yolk
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 8 oz milk chocolate chips
- 1/2 cup chopped nuts

Directions:

Preheat oven to 300 degrees F. Lightly grease a 10 x 15-inch baking dish. Beat butter, brown sugar, vanilla extract, and egg yolk in a large bowl; stir in flour and salt. Press dough into prepared baking dish. Bake in preheated oven until crust is light brown, 25 to 30 minutes. Immediately sprinkle chocolate chips over hot crust. Let stand until soft, about 5 minutes, and spread evenly; sprinkle with nuts. Cool pan on wire rack for 30 minutes.



JULY SPEAKER PEDRO PALMER



Chef Pedro

Pedro Palmer, owner/chef of "Go Restaurant" has 35 years of culinary experience. He studied for 3 years at the Cordon Blue cooking school in Paris and since that time he has travelled the world taking cooking classes wherever he visits.

He calls his cuisine "world fusion". The Cordon blue school was superb for learning the basics, especially making sauces, but their foods are rich with butter and cream and seem outdated with today's palates.

Pedro states he studied in Toronto under Chef Jacques Marie and follows his cooking Philosophy- Ours is not to recreate past glories but to create glories of our own."

Pedro has a rich and mixed ancestry: Scot/Brit/Mexican/Spanish and is fluent in both Spanish and English languages. Past Restaurant laurels include Toronto establishments as: "Filet of Sole", "The Whistling Oyster", "Fred's Not Here", and "The Red Tomato".

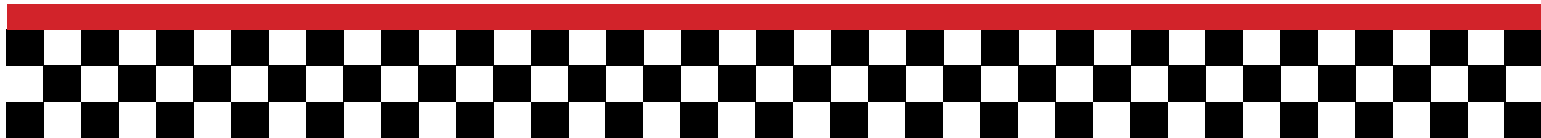
He has studied cooking in many diverse places such as Italy, France, Thailand, India, Turkey, Canada and the U.S. as well as Oaxaca where he studied the exotic and complicated dish, Mole.

In Ajijic he founded "Pedro's Gourmet" and "Go Restaurant". His current restaurant reflects all of these International interests and flavours, featuring weekly culinary themes from around the world.

Pedro Palmer



See You There...



Culinary Arts Society of Ajijic July 2017

Page 5

SPECIAL EVENTS

Hola CASA Members & Associates,
Can you believe it, already mid-June and our rainy season has started with a vengeance! We do not have much planned for the summer, but we'd like to update you on a few events to that we are working on:

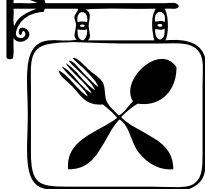
1) Globo Regatta – CASA will once again launch our own CASA Globo in early September, (I believe the 2nd Saturday in September, date to be confirmed) in the Bullring in Ajijic. This year we will be better organized and will hopefully have a make shift plastic tent cover where people can bring their own drinks and we would like to hear what you think about having a catered buffet so we do not have to haul tables, dishes etc. and prepare food? This is meant to be a fun CASA event where we just visit with our fellow CASA Members, enjoy the festivities around us, watch another CASA balloon launch by Globo Master Maestro Lalo and his team. It really is exciting! Our launch last year was one of the most successful of the day!

2) Another event we are working on for late November (when all the snow birds return so we can fill the bus) is an all day Tour to Atotonilco El Alto (about a 2 hour drive) where we will have a private tasting at the Ques Art cheese factory (bring your cooler pacs and stock up) we will be sampling many cheeses that are not sold in Ajijic, then a private Tour of Tequila Siete Leguas factory followed by lunch at Charlie's (Swiss owned) restaurant . It will be an action packed day! More details to follow.

Until then, enjoy your summer and the rainy season. We are off to Canada for 6 weeks mid-July so I will not be reporting back until early September with all the details on the Globo Regatta.

Warmest regards,
Monica Molloy
Special Events Coordinator
& Past President

2017 Categories



August 21st

Category A - Mediterranean Main Dish

Category B - Mediterranean Dessert

September 18th

Category A - Mexican Main Dish

Category B - Mexican Dessert

October 16th

Category A - Savory Brunch Main Dish

Category B - Meringue Desserts

November 13th***

Category A - Eastern European Main Dish

Category B - Eastern European Desserts

December 18th

Category A - Botanas/Appetizers

Category B - Holiday Desserts

*** The 3rd Monday in November is a Mexican Holiday, so the CASA meeting will be one week earlier.

***Eastern European Main Dishes & Desserts

Members may prepare a main dish from select Eastern European country. The board will provide a list of countries making up Eastern Europe.



CASA's sponsorship of the 5 Culinary students.



We are sponsoring: 3rd semester students in the Culinary Arts Bachelor Program of 9 Semesters. The five students are Ana Maria Del Refugio Bautista Trujillo, Eduardo Andres Perez Espiritu, Janet Corona Torres, Ali Hammurabi Ochoa Velazquez and Susana Monserrat Lopez Mercado. We require 2400 pesos per semester for 7 more semesters per student = 16,800 X 5 students = **84,000 total pesos required.**

Monies collected to date: Casa paid 2400 pesos x 5 students for 1 semester = 12,000 pesos. Anonymous Sponsor for 2 Students = 2400 pesos per semester x 6 semester = 14,400 x 2 students = 28,800, 2400 pesos donated from Laure Hilden & husband, 600 pesos donated from Sandy Feldmann. **Total of donations to date = 43,800.**

Monies required to finance balance of students' tuition = **40,200.**

Sponsorship Goal



Please help us reach our goal to help change the lives of these 5 students and their families for generations to come.