



Culinary Arts Society of Ajijic

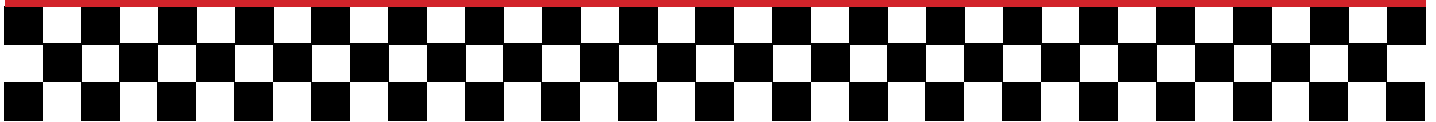
MONTHLY NEWSLETTER

AUGUST 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

I hope everyone had fun at the Independence Day celebrations. Hopefully the parties inspired us to cook Mexican, our category for September. I can't wait to try everyone's dishes!

Thanks to the many members who cheered on our globo. Although there was smoke escaping when they first tried to launch it, some last minute repairs were made, and our large globo with the CASA logo on it sailed high in the sky! It was a beautiful day and a fun time was had by all. I really enjoyed getting a chance to socialize with everyone. I tend not to have much time to do that at our monthly meetings. We have such wonderful members!

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

2017 Committee Chairs

- Judge Recruiter • Catherine Suter
- Membership • Shawn Lindahl
- Speaker Chairperson • Patrick Winn
- 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, September 18th, 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 ½ blocks down

September 18th Categories

- Category A - Mexican Main Dish
- Category B - Mexican Dessert

Please register at casapresentations@gmail.com



CASA Globo in the air!

Photo compliments of Allison Quattrocchi.

Culinary Arts Society of Ajijic

Meet our August 2017 Judges

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**CASA Judge
Barb Duffus**

Barb was born and raised in London, she went to culinary art school in the UK at age 18, learnt the basics and how to run a professional kitchen. As women did way back then they put their career on hold to get married and have kids. Years later in Vancouver she went to many cooking lessons given by professional chefs. Then she started her own catering company. With her team, they would go to the clients house to cook and serve dinner...including clean up. She had her own pie company.... it started with making 30 steak and kidney pies for a British theatre night and grew from there. She had so many orders for pies of all kinds it turned into a company called HEAVENLY PIES. She has made thousands of pies over the years and still makes the odd one for people who request them. Had the big house in Vancouver, kids were grown and left home, husband died, she turned the house into a B&B. Cooked the typical English breakfast which meant she had to get up at 5 am to start the prep for breakfast at 8 am for sometimes 10 people.

In 33 years of married life Barb had many dinner parties. She loves to cook. Unfortunately days of standing for all those hours are over but she still loves to cook on occasion. And then ten years ago she retired to Mexico. What a wonderful story.

Barb Duffus
barbsemail4u@gmail.com



**CASA Judge
Thomson Rogers**

Thomson career in business spanned just over 50 years in the Risk Management & Insurance Brokerage Industry in Canada where he was the principal of the company.

During this period he had the opportunity of being a director of the Toronto Granite Club, a very large family sports & social private club in the city of Toronto.

One of Thomson's responsibilities was Chairman of the food & beverage committee, which involved the hiring of chefs and the tasting of the various menus put out by the kitchen staff and Other management situations.

During this period the club had 8,000 members with formal & casual dining areas catering as well to many weddings & other events.

He also enjoys cooking himself.

Thomson Rogers
rogers.t@icloud.com

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



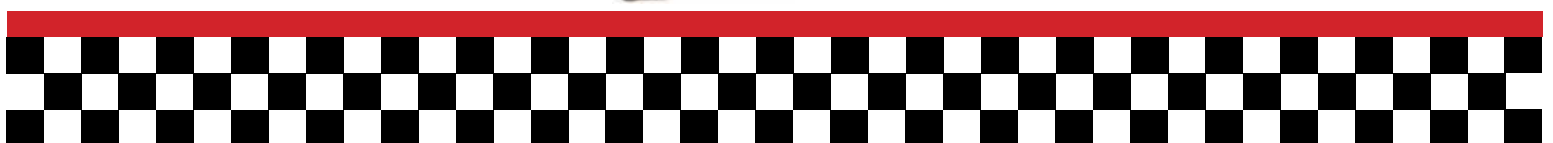
**CASA Judge
Thayne Madrid**

Thayne has worked in the culinary arts since 1995. He received dual associate's degrees in culinary arts and culinary management at The Oregon Culinary Institute in 2013. His respect for the origins of food, as well as his keen attention to balancing both flavor and aroma, make his dishes healthy, distinctive and mouthwatering. Thayne was born in Germany, then grew up in México, the United States and Asia. He currently resides in the Lake Chapala area, operating the Greek restaurant Opa! Serving authentic Greek gyros!

Thayne Madrid
thayne_madrid@@Hotmail.com



August Judges at work!



Culinary Arts Society of Ajijic

Meet our August 2017 Winners

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Category A

Mediterranean Main Dish



Category A First Place Winner
Judith Greenberg



First Place Category A
Judith Greenberg
Eggplant Parmesan



Second Place Category A
Sally Myers
Emilia Romagna Lasagne Verde



Third Place Category A
Best Presentation & People's Choice (tie)
Patrick Waite
Presto Pasta Penne

People's Choice Category A (tie)
Julie Miller
Tuscan Shrimp with Spaghetti

People's Choice Category A (tie)
Rick Feldmann
Fussilli with Porcini Mushrooms & Beef

Category B

Mediterranean Dessert



Category B First Place Winner
Marina Benz



First Place Category B & People's Choice
Marina Benz
Cappuccino Delight



Second Place Category B
Best Presentation & People's Choice
Carol Westbrook
French Chocolate Mousse Cake



Third Place Category B
Roberta Hilleman
French Apple Almond Tart

August 2017

Category A Winners



Judith Greenberg, Sally Myers, Patrick Waite

Category B Winners



Marina Benz, Carol Westbrook, Roberta Hilleman

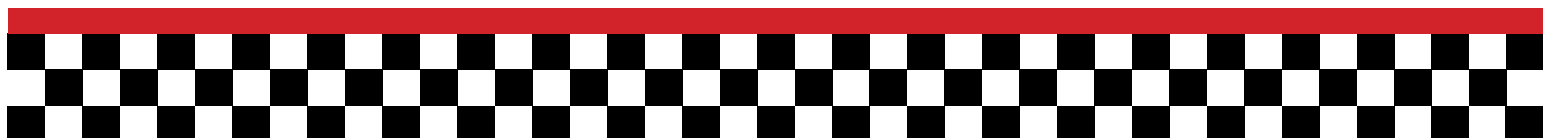
Best Presentation A & B



Patrick Waite and Carol Westbrook



Congratulations August 2017 Winners



Culinary Arts Society of Ajijic

August 2017 Winning Recipe

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FIRST PLACE CATEGORY A EGGPLANT PARMESAN

Judith Greenberg

Ingredients:

6 eggplants
1½ TBS oregano
1½ TBS salt
12 mushrooms sliced
1 stalk rosemary
1 large box of tomato sauce
1½ TBS basil
2 - 14 oz cans of whole tomatoes
½ tsp fennel seeds
3 chopped garlic cloves
½ tsp cinnamon
1 chopped onion
½ tsp Black pepper
1 small can of sliced black olives
½ tsp cayenne
3 TBS flour
1½ cups mozzarella
2 cups olive oil
1½ cups parmesan

Directions:

Slice eggplants horizontally. Lay slices flat on paper towels. Sprinkle with salt. Cover with another layer of paper towels. Let rest for 30 minutes.

Meanwhile combine tomatoes, tomato sauce, garlic, onion, mushrooms, herbs and spices over low heat for about 30 minutes. Add olives. Cook another 30 minutes.

Pour 3 TBS olive oil in frying pan over medium heat. Press moisture out of eggplant. Sprinkle and rub with thin layer of flour. Brown slices on both sides.

Ladle one scoop sauce on the bottom of large Pyrex dish. Top with a layer of eggplant. Cover with more sauce. Sprinkle on layer of both cheeses. Repeat all layers until dish is full. Bake at 350 for 45 minutes.



FIRST PLACE CATEGORY B CAPPUCCINO DELIGHT

Marina Benz

Crust:

1½ cups chocolate graham cracker crumbs (about 8 whole crackers)
3 tablespoons sugar
¼ cup butter, melted

Filling:

4 (8 oz.) packages cream cheese, softened
1 ¼ cups sugar
¼ cup heavy whipping cream
3 tablespoons double mocha cappuccino mix
2 tablespoons all purpose flour
1½ teaspoons pure vanilla extract
3 eggs, lightly beaten
2/3 cup hot fudge ice cream topping, warmed

Cappuccino Cream Topping:

1 cup heavy whipping cream
2 tablespoons double mocha cappuccino mix
1 tablespoon confectioners' sugar
Chocolate curls, *optional*

Directions:

Place a greased 9 inch springform pan on a double thickness of heavy duty foil (about 18 in. square). Securely wrap foil around pan. In a small bowl, combine the cracker crumbs, sugar and butter. Press onto the bottom and 2 in. up the sides of prepared pan. Place pan on a baking sheet. Bake at 325 degrees for 7 to 9 minutes. Cool on a wire rack.

In a large bowl, beat cream cheese and sugar until smooth. Beat in the cream, cappuccino mix, flour and vanilla. Add eggs; beat on low speed just until combined. Pour half of batter into crust. Drizzle with 1/3 cup fudge topping. Repeat layers. Cut through batter with a knife to swirl fudge topping. Place springform pan in a large baking pan; add 1 in. of hot water to larger pan.

Bake at 325 degrees for 70 to 80 minutes or until center is just set and top appears

dull. Remove springform pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan.

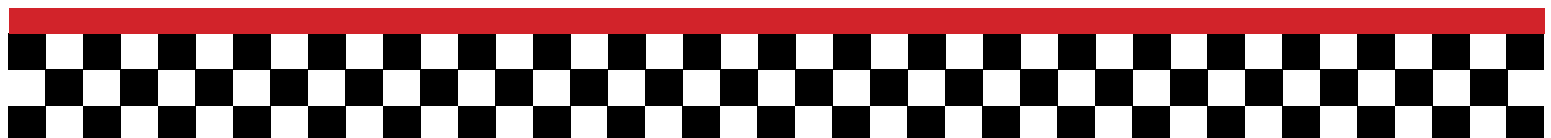
For topping, in a small bowl, beat cream until it begins to thicken. Add cappuccino mix and confectioners' sugar; beat until soft peaks form. Spread over cheesecake. Garnish with chocolate curls if desired



AUGUST SPEAKER MARITZA CAMARENA

Maritza has worked for newspaper and television here in Mexico. She had her own culinary show for twelve years. She is also very proud of a program she developed with the Junior League in Guadalajara educating children in healthy cooking called Kids in the Kitchen. The Program was so successful Maritza brought it to many areas of Mexico.

Maritza is a very talented chef. She has won 100 awards – her goal before she retired!



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SPECIAL EVENTS

Hola CASA Members & Associates,

Wow, what a day!

We arrived around 1:45 p.m. to an empty soccer field except for 2 tents, one of which was ours (thank goodness) and Lalo's our Globo Maestro. We drove up and saw Roberta Kalan and 3 out of 5 of our Culinary students smartly decked out in their uniforms sitting in our tent. They had arrived at 12:45 p.m. to ensure no poachers would occupy our tent. Nothing much happened until about 3:00 p.m. and the launching of Globos commenced around 3:40 p.m. My longtime girlfriend from Canada, Linda Craig arrived the night before and being a professional videographer was kind enough to take & edit all our footage of some of the happenings on Saturday, September 9.

We want to share with you how amazing our students are. First of all they were 15 minutes early, the other 2 students called me and said they had a school project in Guad. Saturday morning but would arrive about 6:00 p.m., which they did. The students walked around with a donation bottle designed by Roberta Kalan and collected 1075.10 pesos to go towards their scholarship fund, well done Students! If you are planning on hiring any of our students please be aware they are in class until 9:00 p.m. Monday - Friday. They are available for private events Saturday and Sunday.

So here it is, a short video of special happenings yesterday and the almost no launch of our CASA Globo as it caught fire on the ground. Maestro Lalo quickly repaired the burned area and we were off to a very successful launch.

Thank you CASA members that did show up and for those of you that didn't you missed an event of the year! So, so much fun!

Thanks so much to my dear friend Linda for this incredible short video, Enjoy!

Warmest regards, Monica Molloy
Special Events Coordinator
& Past President

CASA's Globo Photos

Photo compliments of Allison Quattrocchi.



This is the link to the u-tube video of the CASA Globo.

<https://youtu.be/NaBG0a47UhY>

2017 Categories



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.



See You There...