



Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

December 2018

Volume 32 Issue 7

www.ajijiccasa.org



2018 Board of Directors

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Membership • Laure Hilden
Speaker Chairperson • Open
Director of Judges • Judith Greenberg
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Retail Cookbook Sales • Mike & Sally Myers

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

As the song goes "Who knows Where the time goes?" This girl from NYC is finishing up a year as President and what a time it has been! I've gone from barley creating a decent dish to winning awards and being part of exciting, creative culinary events for charity.

This month we celebrate the season by presenting Botanas and Desserts. The main dishes of either Chicken Pepian or Sea Bass Almondine will be prepared by the Chef at the Montecarlo. The Estancia will be decorated for the holidays and should be so festive and fun. In addition, in lieu of a "Secret Santa" we will donate up money to our charities and spend more time socializing and trying some wonderful food.

Coming up - Our Abastos tour plans are being finalized now and will have more details to share at the meeting. We continue to work on the Cooking Classes for 2019 as well. The premier event for CASA will be our creation of the "Last Meal on the Titanic" fundraiser for Ninos Incapacitados.

It has been an amazing year for me and I look forward to working side by side with our new President, Carol Westbrook, she has lots of great ideas.

See you all on December 17th - Cheers and Thank you for a great year!

Roberta Kalan

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, December 17th, 2018.**

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

Location: Montecarlo Hotel in Chapala, located in Chapala entrance before Farmacias Guadalajara.

December 17th Categories

HOLIDAY PARTY WITH BOTANAS

Culinary Arts Society of Ajijic

Meet our November 2018 Jugdes

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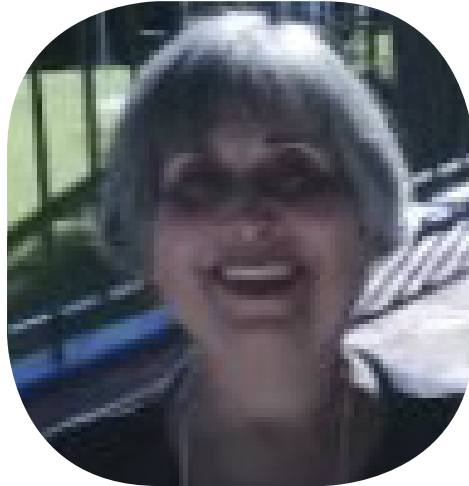


Collette Clavadetscher

Collette was born in England and went to Canada and the US as a child, then spent the majority of her life in Switzerland, where she was married. Then moved to Ajijic in 2010 and became a member of CASA in August 2013 until December 2015. During that time she won 2 first prizes, 1 second prize and 4 third prizes all in the dessert category. She likes to cook for guests and loves to bake. She now has a wonderful kitchen and can't resist buying cook books at every bazaar she visits here at Lakeside, though has rarely tried any of the recipes!

A busy gal, she is very involved in Lakeside Little Theatre, there is a good chance we have all seen her on stage!

collette618@icloud.com



Nalini Ramanlal

Nalini was born and raised in Singapore until age 16 when she left for boarding school in England.

Her love for cooking started long before then. From her early teens on, she would read cook books and experiment while everyone was having their afternoon siestas.

While at boarding school in England she spent her school holidays with an Indian family. Their own children would avoid kitchen duty but Nalini was more than happy to chop, stir and learn.

Her taste for a variety of cuisines developed while traveling extensively.

While not having had any formal training, Nalini doesn't find it too difficult to follow a recipe. However, she gives herself room to change a recipe to suit her own tastes.

Nalini likes cooking because at the end of all the hard work, there's something good to eat, enjoy and share with friends. And what better accompaniment to a good bottle of wine than good food.

naliniramanlal@yahoo.com



Donna Blackburn

Donna has spent her entire career working in the food industry. She first worked in the bar: The Golden Totem and then graduated to the five-star Dining Room catering to VIPs only at Ottawa International Airport. Spending endless hours waiting for customers she found herself in the kitchen with Chef Lee Ares. Here she was trained to cook an entire meal at the table and that was the beginning of her great interest in Gourmet Cooking.

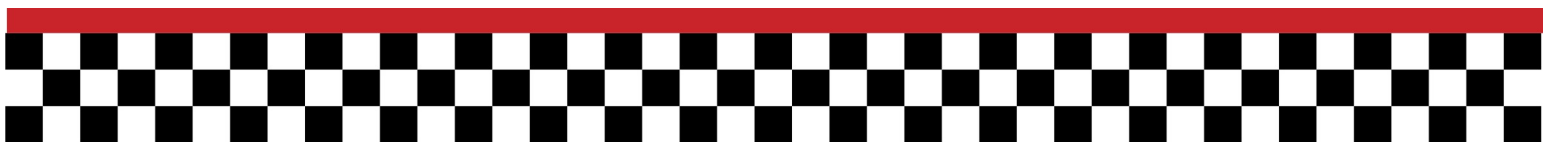
Donna went on to open her own Catering Company called "Diners Delights" which she owned for 20 years. At that time some of her customers were with her for 16 years.

She says the most exciting thing about cooking is the fact that you can change your recipe every time you cook it and make it better. There are so many little tricks you can learn to make your work easier and faster.

Having no sense of smell Donna relies on her taste buds to perfect the food she cooks.

She feels that the best thing about cooking is watching the people you cook for, enjoying the meal.

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Meet our November 2018 Winners

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CATEGORY A

Squash main dish

First Place taste, Best Presentation
& People's choice

Laure Hilden

GALETTE OF BUTTERNUT SQUASH W/
CARAMELIZED ONIONS AND GRUYERE



Second Place

Tracy Reuter

SQUASH GRATIN
W/POBLANOS AND
CREAM



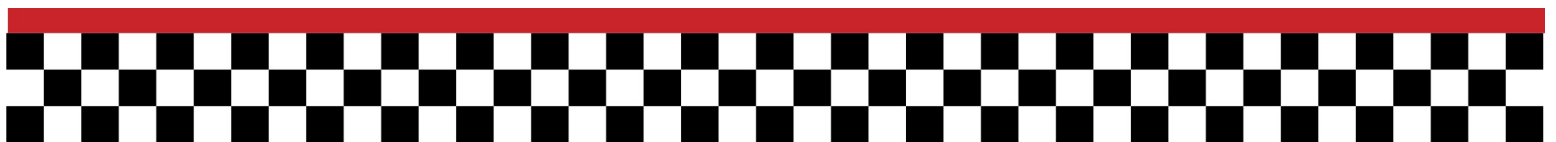
Third Place

Larry Youell

CAPONATA AND
BURRATA



Winners: Larry Youell, Tracy Reuter & Laure Hilden



Culinary Arts Society of Ajijic

Meet our November 2018 Winners

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CATEGORY B

Soaked sponge desserts

First Place taste & Best
Presentation & People's
Choice

Janet Jorch

BANANA SPLIT TRIFE



Second Place

Judith Greenberg

PUMPKIN TRES LECHES CAKE



Third Place TIE

Patti Taylor

TIRAMISU



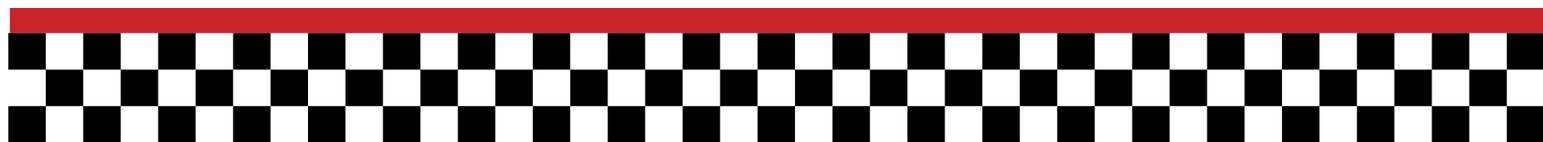
Third Place TIE

Geanie Tilley

MEMBRILLO SOAKED ITALIAN
CAKE W/PASTRY CREAM AND
CANDIED FRUIT



Winners: Janet Jorch, Judith Greenberg,
Patti Taylor & Geanie Tilley



Culinary Arts Society of Ajijic

November 2018 Winning Recipe

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FIST PLACE CATEGORY A BUTTERNUT SQUASH, CARAMELIZED ONIONS AND GRUYERE GALETTE

Laure Hilden

- 1 medium butternut squash, halved, seeded, peeled and sliced 1/4"
 - 2-3 TBS. olive oil
 - salt and pepper to taste
 - 1/2 cup unsalted butter
 - 2 large onions, peeled, halved stem to root and sliced
 - 2 tsp. fresh thyme leaves
 - 4 cups gruyere cheese, coarsely grated
 - 2 Tbs. pomegranate seeds, if desired
 - 1 bunch of fried sage leaves, if desired
 - 1 egg
1. 1 recipe all butter double crust pie dough, rolled out into two 13" circles and chilled
 2. Preheat oven to 425 F
 3. Cut a slice off of each end of the squash. Cut it in half crosswise just above the round end. Peel them both and cut in half lengthwise. Remove the seeds and slice into 1/4" pieces. Shake in a zip-lock bag with olive oil, salt and pepper. Line two rimmed baking pans with foil

and distribute the squash in a single layer between them. Roast for 15 to 20 minutes. Remove and cool completely or chill overnight. Melt the butter in a heavy bottom pan and cook the onions over med heat stirring frequently until caramelized but not burned. Drain and reserve and chill.

4. Set oven to 450F
5. Line two rimmed baking pans with parchment paper. Unwrap chilled dough circles and place on parchment. Sprinkle 1/4 of grated gruyere in center of each and spread out leaving 1 1/2 " edge bare all around. Do the same with 1/4 of the onions and 1/2 half of the squash. Sprinkle with some of the thyme, more of the cheese and the rest of the onions and gruyere and thyme. Bring up the edges and pinch to pleat all around. The center will be exposed. Beat the egg with a little water and brush on the rim of the galette. Bake for 40 to 50 minutes, switching pans top to bottom and bottom to top, half way through until golden brown. Remove and serve warm.
6. Top with fried sage leaves and pomegranate seeds.

FIST PLACE CATEGORY B BANANA SPLIT TRIFLE

Janet Jorch

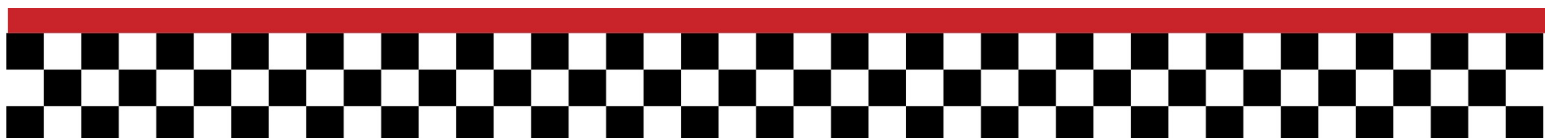
Sponge Cake

- 6 egg yolk
- 1 c. white sugar
- 1 tsp. vanilla
- 3 tbsp. water
- 1 c. flour
- 1 tsp. baking powder
- 6 egg whites beaten until stiff
- 2 tbsp. reserved cherry juice
- 2 tbsp. each of banana, cherry and chocolate liquor

Beat egg yolks and sugar together until fluffy, add water and vanilla. Mix in flour and baking powder. Fold in egg whites. Divide evenly between two eight inch layer pans lined with parchment paper. Bake at 350 degrees for 30 minutes or until done. Cool and remove from pans. Can be baked two days in advance. Half and hour before assembling your trifle mix liquors and cherry juice together and sprinkle over cake layers.

Sour Cherry Topping or Filling

- 1 jar of pitted sour cherries drained (reserve juice), about 3 c. of cherries
- 1/3 c. white sugar
- 1/4 c. cherry juice
- 1 tbsp. cornstarch
- 1 tbsp. cherry liquor



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November 2018 Winning Recipe

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In saucepan, combine cherries, sugar, cherry liquor and 3 tbsp. of the cherry juice; cook over medium heat, stirring frequently, until slightly thickened. Stir cornstarch with remaining 1 tbsp. of cherry juice; whisk into cherry mixture and cook stirring, until thickened, about 1 minute. Remove from heat and let cool completely. Cover and refrigerate for up to two days.

Whip Cream and Pudding

- 1 litre of whipping cream
- 4 packages of Dr. Oetker Whip It
- 3 c. vanilla or banana pudding homemade or packaged
- 1 tbsp. banana liquor
- 1 banana sliced

Sprinkle Whip It over whipping cream and beat until stiff; when partially whipped add in 1 tbsp banana liquor. Divide whipping cream into two bowls; into one bowl mix in cut up banana and fold in pudding.

Remaining Ingredients

- 1 c. chopped pecans for layers and garnish
- banana sliced for layers and garnish
- 4 c. sliced strawberries sprinkled with sugar; keep 3 whole strawberries for

garnish

- maraschino cherries for garnish
- chocolate sauce for layers
- Chocolate shavings or tiny chocolate balls or sprinkles

Layers-Assemble trifle the day before it is to be served so flavours will mingle.

- 1. Pudding and whip cream mixture
- 2. Sponge cake cut into pieces
- 3. Cherry sauce
- 4. Whip cream
- 5. Pecans
- 6. Sliced Strawberries
- 7. Chocolate sauce

Repeat layers until bowl is almost full. Top with plain whip cream and sprinkle with pecans. Top with reserved strawberries and maraschino cherries and some sliced bananas dipped in lime or lemon juice to prevent browning.

Enjoy! Trifles are a very easy and flexible dessert. You can substitute and replace any ingredients.



SPECIAL GUEST CHARLOTTE DONALDSON

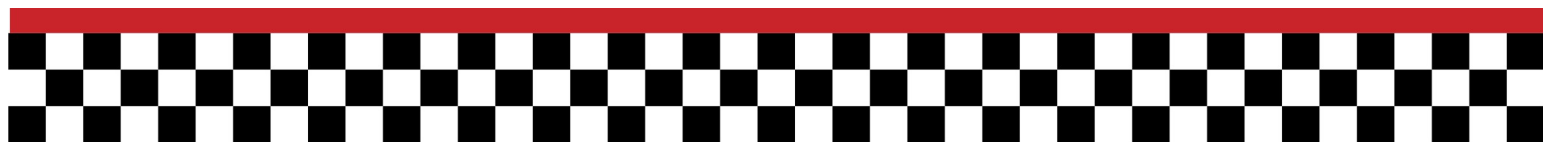
President of Donaldson Design Consulting and a cookbook author, we welcome Charlotte and look forward to many wonderful dishes



**SQUASH AND SAUSAGE
CASSEROLE (SERVES 6)**

Ingredients:

- 3 chayote squash (or 1 butternut squash), peeled, seeded, cleaned, and cut into bite-size chunks
- 4 cups chicken stock
- 1 teaspoon dried sage (or 1 tablespoon fresh sage, chopped fine)
- 1 tablespoon olive oil, divided
- 1-pound mild sausage (breakfast links are good, but remove casings and cut into bite-size pieces; roll into small "meatballs" if you would like)
- 1 cup diced onion
- 1 diced apple (sweet, like Gala or Golden Delicious, for example – do not peel)
- 2 cloves garlic, minced
- 1 cup RAW Arborio rice
- ½ cup dry wine



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- 1 teaspoon chopped fresh thyme
- Cooking spray, juice from ½ lemon
- 1 cup grated Parmesan

Directions:

1. Place squash on a greased baking sheet and bake at 350 for about 30 minutes, or until fork tender. Set aside.
2. In a medium saucepan, over low heat, bring stock and sage to a simmer, but do not boil. In a large hot skillet, heat 1 teaspoon of the oil over medium high heat. Brown all sausage. Set aside.
3. In the same skillet, add remaining oil and saute onion over medium high heat until tender, and slightly caramelized. Add the apple and garlic and cook and stir for 2 additional minutes. Add the rice and saute and stir for 2 minutes.
4. Into the large skillet, stir in sausage, squash, stock mixture, wine, chopped thyme, salt and pepper to taste. Cook for 5 to 7 minutes.
5. Spray 11x9x13 pan with cooking spray and place all casserole ingredients (except cheese) into the baking dish.
6. Bake at 400 for 30 minutes. Remove and squeeze juice from one-half lemon; then, gently stir in half the cheese into the casserole, and place the remaining cheese on top. Return to oven and cook about 5 to 7 more minutes, until cheese is melted. Cool for 10 minutes before serving.

CONGRATULATIONS

JANET JORCH

OUR LATEST BING AWARD WINNER



Announcing our 2019 CASA Board of Directors

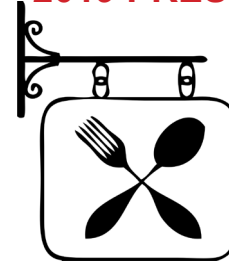
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2019 PRESENTATIONS



CATEGORY A
MAIN DISH

CATEGORY B
DESSERT

January 21th

Category A - Soup and stews

Category B - Savory/sweet muffins

February 18th

Category A - French entree

Category B - French dessert

March 11th

Category A - *With a partner

Category B - *Fusion "mashup main and dessert"

March 25th

Annual awards dinner

April 22th

Category A - Brunch main course

Category B - Fruit dessert

May 20th

Category A - Cold soups/salads

Category B - Cookies and bars

June 17th

Category A - Picnic basket main

Category B - Tarts and pies

