



# Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

February 2019

Volume 33 Issue 2

[www.ajijiccasa.org](http://www.ajijiccasa.org)



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Speaker Chairperson • Judith Greenberg  
Director of Judges • Geanie Tilley  
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Member Data Coordi. • (redefining position)  
Retail Cookbook Sales • Mike & Sally Myers

## PRESIDENTS MESSAGE

What a busy month February has turned out to be. CASA was asked to put on a dinner for some of the Northern Lights benefactors, and even though it was a last minute request we said yes. We have been working hard putting it together and it will happen on February 22. Then there is the Chili Cookoff that we have our aprons and cook books for sale at. The Cook off is a fun event to go to. Many people come and talk to us about the club. It is always a pleasant way to spend a few hours

Next month will again be busy for us. We are doing pairs cooking, which is such a fun presentation event. I encourage as many of you to sign up for this presentation as can. It is so much fun to cook with a

partner, and a nice way to get to know another member. We have so many good cooks, and two together can be dynamite. You never know who you will get to cook with, which makes it interesting and fun. The Fusion category leaves so much to the imagination and creativity of everyone. It would be wonderful to have the tables full with ten in each category.

We also have our Awards Banquet happening next month too. I hope all will sign up to come to that also. We will auction off our Titanic Dinner at the Ninos Gala in March. Let's all keep our fingers crossed that it is a huge success at the auction. We love that we are able to raise a good amount for the children in need.

I look forward to seeing all of you at this months meeting. If you have any needs, requests or thoughts on CASA please let me know. I am open to all and want to help if I can

Thank you for all that you do to make the club great.

Sincerely, Carol Westbrook, President

## NEXT CASA MEETING

**Please confirm** your attendance at the next CASA meeting **Monday, February 18<sup>th</sup>, 2019.**

**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.

## February 18th categories

**Category A** - French entree  
**Category B** - French dessert

## 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.*

# Culinary Arts Society of Ajijic

## Meet our January 2019 Jugdes

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**Marie Lyse Jacobmuhlen**

Marie-Lyse has been cooking since the age of 7, encouraged by her English Grandmother who was a London Cordon Blue Cook and baker. Her Grandmother encouraged her culinary skills by entering Marie-Lyse's home baked chocolate cake in a children's radio cookery contest - and she won. She also picked up a lot from watching and helping her grandmother manage a home-based catering business.

Her French grandmother added to her repertoire with all things french, and from living and working in Paris and Provence, she learned the correct way to prepare and flavour food from many regions of France.

She travelled to Greece, Italy, Germany, Portugal, Spain and Dubai. She was influenced by the flavours of Morocco, India, Philipines, and Sri Lanka, in addition to Thailand Japan, Singapore, South Africa, Cape Malays, Jamaica and Cuba.

Armed with all of these skills and interests she innovated her first International TV cooking show in Sri Lanka where she presented themed meals along with table decor, incorporating various methods of basic

cooking using local ingredients and with a budget in mind.

With such a varied repertoire she finds it difficult to name any favourite dish. She lives her life by recreating any dish that her memory suddenly causes her to crave!

Marie-Lyse has had a huge draw of participants at her Cooking classes with CASA and we hope she will return and teach us more of her delicious dishes.



**Amy Friend**

Amy earned her B.Sc. degree in Human Ecology at the University of Manitoba in 1959. She went on to own and operate a Natural Foods store long before it became trendy. She acquired the exclusive rights to import French natural essence to fabricate liqueurs, and distributed these across Canada.

The next venture was with husband Bill, they incorporated ATS, Aeronautical Training Systems, for the creation of computer-based training systems, for both defense and civil personnel, largely air traffic controllers. Canada designated Bill and Amy "Entrepreneurs of the Year" in 1997.

Mexico beckoned, and they retired to Paradise at the turn of the millenium.

Amy was a award winning member of CASA for many years and simply adores ethnic food, and enjoying it with friends.



**Barbara Passerello**

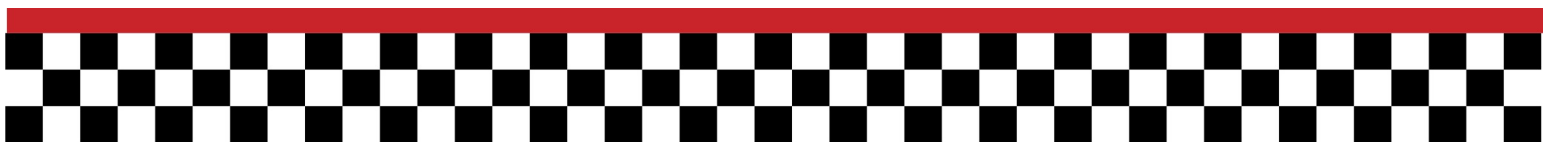
Food and fashion have been Barbara's lifetime passions. She was a member of the opening team for Macy's Houston Galleria, where she managed the Women's Shoes, Women's Dresses, and Lingerie departments before being tapped to manage its restaurant

She went on to manage the private dining room of Dallas's Crow Holdings. She was also an asso-ciate at Sur La Table in Dallas, where her responsibilities included its cooking classes and its traveling chef program.

Barbara moved to Ajijic in 2007 and began offe-ring gourmet cooking classes in 2009 and in 2011 she launched a line of freshly made ready-to-heat gourmet foods

Currently Barbara is continuing with her wearable art.

[barbarapassarello@yahoo.com](mailto:barbarapassarello@yahoo.com)





# Culinary Arts Society of Ajijic

## Meet our January 2019 Winners

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First Place taste  
*Allegra Willis*  
AJIACO



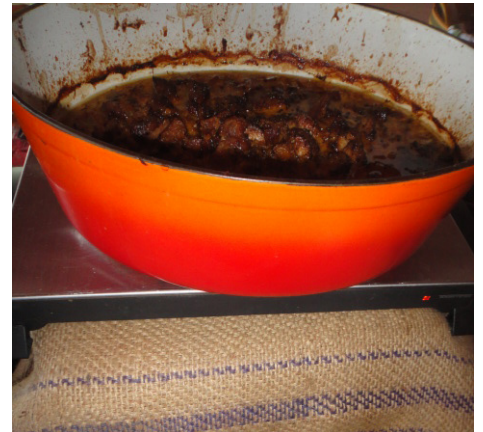
### CATEGORY A

#### Soups and stews

Second Place  
*Geanie Tilley*  
ORANGE CURRY PORK STEW



Third Place  
*Monica Molloy*  
CASSOULET DE TOULOUSE  
W/DUCK CONFIT AND  
TARBAIS BEANS



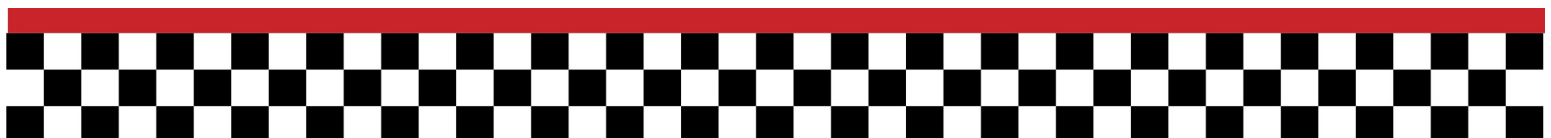
Best Presentation  
*Laure Hilden*  
OLD SAN JUAN PR WHITE  
BEAN SOUP



Peoples Choice  
*Patti Taylor*  
SEAFOOD GUMBO



Winners: Allegra Willis, Geanie Tilley & Monica Molloy





# Culinary Arts Society of Ajijic

## Meet our January 2019 Winners

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First Place taste & Best presentation

*Judith Greenberg*

APPLE CINNAMON MUFFINS



### CATEGORY B

## Savory/sweet muffins



Second Place

*Carol Westbrook*

GINGER LEMON MUFFINS



Third Place

*Charlotte Donaldson*

BLUEBERRY LEMON MUFFINS



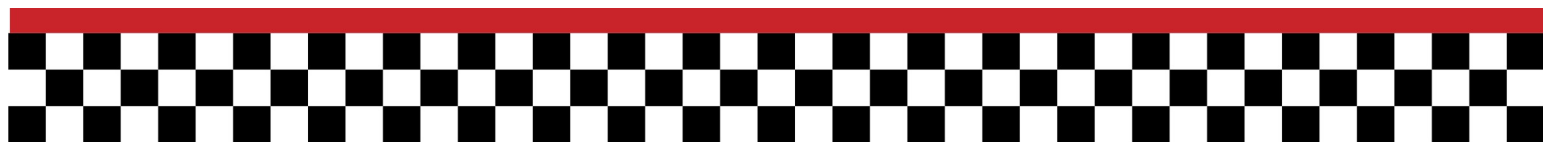
Peoples Choice

*Paco Rincon Camara*

PESTO SPINACH MUFFINS  
W/ITALIAN SAUSAGE



Winners: Judith Greenberg, Carol Westbrook  
& Charlotte Donaldson



# Culinary Arts Society of Ajijic

## January 2019 Winning Recipe

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### FIST PLACE CATEGORY A AJIACO BOGOTANO (COLOMBIA)

*Allegra Willis*

#### Ingredients

- 3 pounds (~1.3 kilos) chicken breast, on the bone with skin (or 1 whole chicken, cut into parts)
- 6 quarts (~6 liters) water
- 3 pounds (~1.3 kilos) russet potatoes, peeled and cut into 1-inch chunks
- 6 pounds (~2.7 kilos) new red potatoes, peeled and cut into 1-inch chunks ( I used white potatoes)
- 3 pounds (~1.3 kilos) papas criollas (in the U.S. use Dutch Creamer, Baby Dutch Yellow, Yukon Gold, or
- Yellow Finn potatoes), cut into 1-inch chunks ( I omitted these since they are not sold here)
- 4 ears corn on the cob (fresh or frozen), cut into 3-inch pieces
- 2 handfuls of quascas (about 5 g dried or 10 g fresh)Dried herb sold in packages.

#### SERVE WITH

- shredded chicken
- Crema Mexicana (or regular heavy cream if you can't find the other)
- capers
- avocados, sliced or cubed
- corn

#### Preparation

1. Place the chicken breasts in the bottom of a large stock

pot, sprinkle with a handful of quascas, and add water. Bring to a boil and cook until the meat is tender. Remove chicken and set aside. Cover with foil and keep warm.

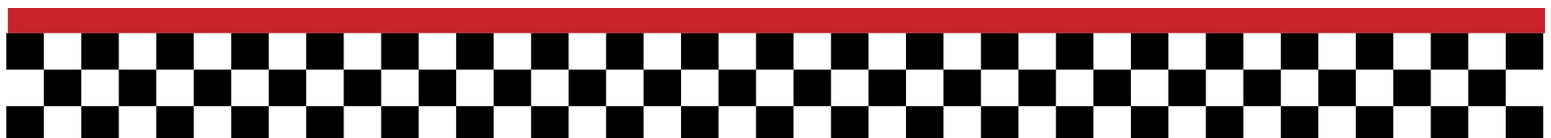
2. Add the potatoes and bring to a boil. Reduce heat and simmer, covered, for at least a couple hours, 4 hours is best. The yellow potatoes should start to break up in the soup, but if not, you can help the soup along by mashing some of the yellow potatoes in the pot.
3. Once the cooked chicken is cool enough to handle, remove the skin and bones. Cut the meat into small pieces and drop them back into the pot or reserve separately and add to the soup once it is being served.
4. About 5 minutes before serving, add the remaining quascas and let it cook for 5 minutes, then serve.
5. Serve in deep bowls, making sure that each bowl gets some chicken and a piece of corn on the cob.
6. Garnish with a dollop of heavy cream, capers, and avocado.



### FIST PLACE CATEGORY B APPLE CINNAMON MUFFINS

*Judith Greenberg*

- 4 granny Smith apples, cored, peeled and diced
  - Set them aside.
  - 3 1/2 c flour
  - 2 tsps baking powder
  - 1c sugar
  - 1 box dry butterscotch pudding
  - 1/4 tsp salt
  - Zest of one large Orange
  - 1 1/2 tsp baking soda
  - 2 cups plain yogurt
  - 1tsp vanilla
  - 4 slightly beaten eggs
  - Sweet crumble topping
  - 1/2 c sugar
  - 1TBS cinnamon
  - 1/2 c toffee bits
1. Preheat oven to 350f Blend first five dry ingredients with a wire whisk.
  2. Combine yogurt with baking soda.
  3. Add eggs and oil into dry ingredients. Add yogurt mixture to batter. Mix together.
  4. FOLD IN DICED APPLES GENTLY.
  5. Combine 4 ingredients for crumble topping and put aside separately.
  6. Put paper cupcake liners into muffin tin. Add 1 Tbs batter to each cup.
  7. Sprinkle 1 tsp crumble on top.
  8. Add another spoon of batter until cups are 3/4 full.
  9. Sprinkle another teaspoon of crumble on top.
  10. Bake 30 to 35min. Optional: Top with edible glitter.





# Culinary Arts Society of Ajijic

## January 2019

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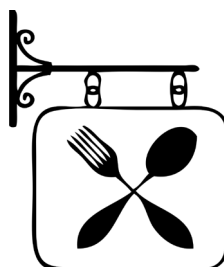


**Gerardo Pantoja Ramirez**

Former Director and Advisor for our five Culinary Arts Students at the Instituto Tecnológico here in Ajijic. Gerardo has been so helpful and cooperative with CASA and our students, we will miss working with him and wish him all the best of luck in his new business in Chapala.



### 2019 PRESENTATIONS



**CATEGORY A  
MAIN DISH**

**CATEGORY B  
DESSERT**

#### 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

#### July 15th

Category A - Non traditional asian  
main  
Category B - Non traditional asian  
dessert

*\*Indonesia, Bangladesh, Sri Lanka,  
Lebanese, Vietnamese, Philippine,  
Malaysia*

#### August 19th

Category A - Cajun/Creole main  
Category B - Southern desserts

#### September 23th

Category A - Mexican main  
course  
Category B - Mexican main  
dessert

#### October 21th

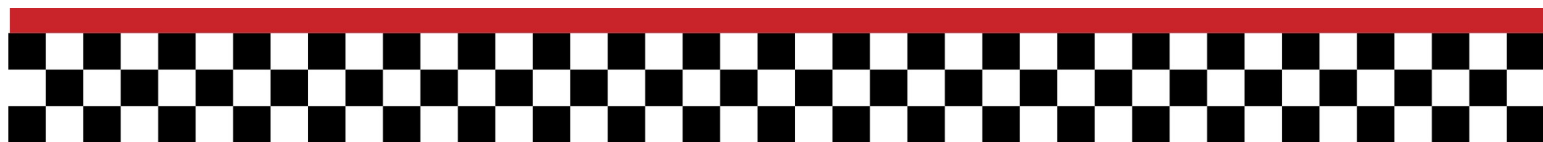
Category A - Non-traditional cuts  
of meat main dish  
*-i.e.- Beef-Beef Shin, Chuck Steak,  
Shoulder Tender. Pork -Pork Collar,  
Skirt Steak, Rib Chops. Lamb- Blade  
Chops, Rib Chops, Shank. Veal -  
Shoulder, Arm, Rib Chops, Blade  
Chops*  
Category B - Cakes

#### November 11th

Category A - Seafood/Shell fish  
main  
Category B - Custard, flan,  
mousse

#### December 16th

Annual Holiday Party with  
botanas and desserts



# Culinary Arts Society of Ajijic

## January 2019

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Dear Monica and Laure

Your Day trip to Guadalajara's famous Abastos Market was my first experience on tour with CASA, but it certainly will not be my last! What a sensational day it was!!

You thought of everything: The luxury bus transportation was truly first class including even prearranged "front of venue" parking!)

En route, the excitement mounted with your wonderful descriptions of the highlights in store for us. The bustle of the market did not disappoint! One could almost feel Anthony Bourdain there, talking and filming.

The Speciality Asian stores on the way to Lunch were intriguing too. I shopped a lot there!

The Luncheon you included at one of Guadalajara's signature best Restaurants, was superb: Colonial Spanish Ambiance, Polished Service, delicious tapas and main courses; all paired perfectly with their featured wines from Spain .

Sighs of contentment from everyone on the trip home . It's SO nice to sit back, enjoy and let the pros take care of every detail.

Please sign me up for the next CASA TOUR

Sandra Mullan

