



Culinary Arts Society of Ajjic

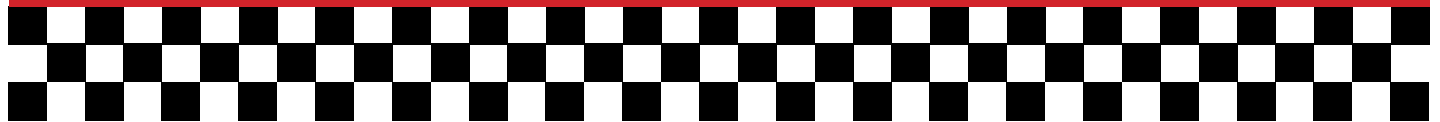
MONTHLY NEWSLETTER

JULY 2016

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www.ajjiccasa.org

casalakeside@yahoo.com



NEW MEMBERS SPOTLIGHT



CASA MISSION STATEMENT

In the wonderful world of food CASA, Culinary Arts Society of Ajjic, 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.

In order to allow all members of CASA to get to know some of our new members joining the Club, this month for our Newsletter we have chosen to spotlight a new member, Garth Bogart and his wife Orilla.

Garth and Orilla purchased a home in Ajjic and moved here in April, 2016 and were introduced to CASA through Michele Lococo. The first time he presented was July 18th, 2016 and he won First Place in Category A and People's Choice with his Greek Riblets with Grilled lemons and Brown Butter Sauce. To top it off he WON our largest pot in the history of our 50/50 raffle!! Congratulations Garth.

Garth is a Canadian, born in Saskatchewan but went to school and University in Calgary, Alberta, Canada where he graduated with a Chemical Engineering Degree and worked for Imperial Oil (Esso). His company transferred him to Toronto where he met his wife, Orilla and they lived there for approximately 15 years. Orilla chose to join the Ministry of the United Church and Garth left his job and joined Orilla as a Minister of the United Church as well. They both stayed with the Ministry in Canada for 20 years before retiring.

They moved to Cuenca, Equador, a city of approximately 500,000 people with 4,000 Expats, at an altitude of 8200 feet. The climate is similar to the Lakeside area, but more rain. As there are very few imported items they learned to make everything from scratch, even puff pastry. Garth & Orilla hosted many large dinner parties over the 4 1/2 years they lived there.

They then moved to Ajjic a few months ago. Garth & Orilla both love cooking and Garth says his inspiration for cooking was from his Grandmother. Garth's goal now is to create an incredible garden and to create dishes! He sources almost all his recipes from the internet.

Please welcome Garth & Orilla Bogart as one of CASA's newest members.



2016 BOARD OF DIRECTORS

- President* - Monica Molloy
- Advisor to the President* - Rick Feldmann
- 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* - Michele Lococo
- Membership Director* - Shawn Lindahl
- Record Keeper* - Rick Feldmann

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, August 15th, 2016.**

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 and Tabarka Restaurant, turn south towards the Lake, La Mision is on the right hand side about 1 1/2 blocks down

July 18th Categories

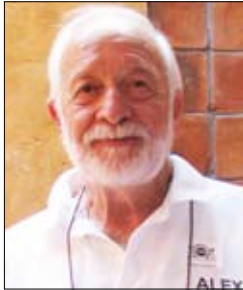
- Category A** - Seafood
- Category B** - Filled Pastries

Please register at casalakeside@yahoo.com

Culinary Arts Society of Ajijic

Meet our July 2016 Judges

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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 restaurant.

Alex Sgroi
alexsgroi@gmail.com



CASA Judge Nalini Ramalal

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.

Nalini was fortunate that while she loved to cook, she had a ready and willing audience in her late husband who loved to eat. They also liked to entertain so it allowed her to show off her many culinary skills.

While not having had any formal training, Nalini doesn't find it too difficult to follow a recipe. However, no need to always follow a recipe exactly. 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.

Nalini Ramalal
naliniramanlal@yahoo.com



CASA Judge Gosha Hernandez

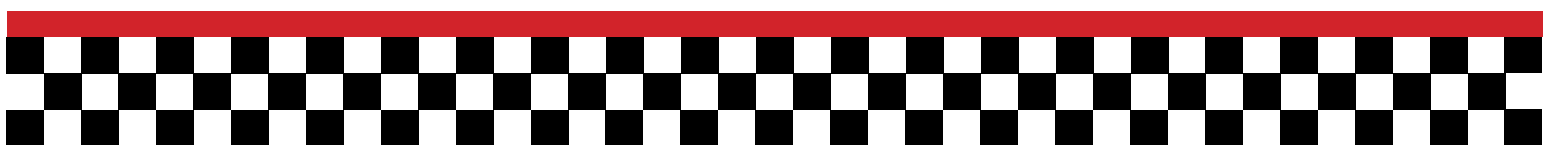
Gosha comes to us from Lodz, Poland, her native land, by the way of Toronto, Canada and Michigan, USA. Arriving here last Oct. 2015. She and her husband Carlos opened their restaurant on the Carretera in March of this year.

She started cooking in her younger years, and then when her mother got sick, there was a necessity to feed the family. She had learned to always cook from scratch, no cans or packaged food for her. Gosha likes to do some Homestyle baking as well.

She enjoys watching the Food Channel, gaining inspiration and learning new techniques. As a couple the Hernandez's have always entertained friends who encouraged them to open a restaurant. And she likes to think the business is like "Court" -- come to eat and you be the 'Judge'.

Gosha's restaurant serves Breakfast and Lunch, all very Fresh and Flavourful. There are many unique items and she Roasts two Turkeys a week for her sandwiches.

Gosha Hernandez
polmexcan@aol.com



Culinary Arts Society of Ajijic

Meet our July 2016 Winners

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Category A

Mediterranean Main Dish



Category A First Place Winner
Garth Bogart



First Place Category A
People Choice
Garth Bogart
Greek Riblets with Grilled Lemons
and Brown Butter Sauce



Second Place Category A
Catherine Suter
Keftedes, Melitzanes Tiganites Kai Tzatziki

Third Place Category A

Liz Conover
Eggplant Rollatini

Best Presentation Category A

Laure Hilden
Paella Valenciana

Category B

3 Ingredient Desserts



Category B First Place Winner
George Cheatham



First Place Category B
& Best Presentation
George Cheatham
Pecan and Orange Pie



Second Place Category B
Roberta Hilleman
Tippy Banana Walnut Cake

Third Place Category B (Tie)

Amy Friend
Babba au Rhum with Orange Dust Cream

Leslie Yanko
Third Place (Tie) & Peoples Choice Category B
Amaretto Cherry Cobler with a Nut Crust

Category A Winners

Mediterranean Main Dish



Lizzie Conover, Laure Hilden, Garth Bogart
and Catherine Suter

Category B Winners

3 Ingredient Desserts



Amy Friend, Roberta Hilleman, George Cheatham
and Leslie Yanko

July 50/50 Raffle

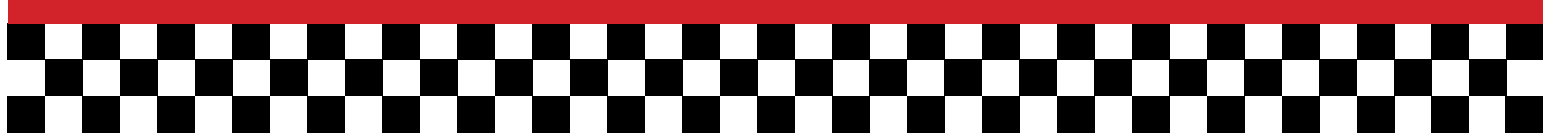


Monica dressed up as a Sound Speaker



50/50 raffle doantion to Tepehua
George Cheatham, Michele Lococo, Moonyeen King,
Garth Bogart and Monica Molloy

Congratulations July 2016 Winners



Culinary Arts Society of Ajijic

July 2016 Winning Recipes

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FIRST PLACE CATEGORY A

GREEK RIBLETS WITH GRILLED LEMONS & BROWN BUTTER SAUCE

Garth Bogart

Greek Ribs with grilled lemons and brown butter sauce. Serves 4-6

INGREDIENTS

4 pounds pork spareribs (you can use beef, too). I used the small pork riblets from Wallmart (costillas de cerdo) because they were small, and because they are also fatty, they protected the ribs a little from drying out and from overcooking.

1/4 cup packed brown sugar

1 teaspoon salt

2 teaspoons lemon pepper

1 teaspoon ground coriander

1 teaspoon oregano

1/2 teaspoon fennel seeds

1 teaspoon ground cumin

1 teaspoon anise

1 teaspoon ground mustard

1 tablespoon garlic powder

1 teaspoon ground cinnamon

1/2 teaspoon whole black peppercorns (leave intact)

4 whole cloves (leave intact)

1 tablespoon honey

1/4 cup orange juice

Lemons – 2-3 – for grilling

Brown butter sauce – use your own favorite recipe.

DIRECTIONS

For simplicity, and for quick preparation, I put the ribs in a pressure cooker with water, and cooked for 30 minutes. You could also cook the ribs in a slow cooker for a number of hours, or in the oven on low heat covered.

After the ribs are cooked, in a mixing bowl, combine the brown sugar with all of the ground spices. Mix together the honey and orange juice in a separate bowl. Dip each rib individually in the honey/orange

juice mixture, then roll each rib in the spice mixture, and put on a plate.

Put the spiced ribs onto a hot grill/barbecue and cook for a few minutes on one side, then the other, until meat has started to caramelize, but not so long that they dry out.

I suggest that you cut the lemons in half, and grill them on the barbecue until they brown. Serve one half lemon per person, to be used to squeeze the lemon juice over the cooked ribs.

Prepare a traditional brown butter sauce in a frying pan to be used as a dipping sauce for the ribs.



FIRST PLACE CATEGORY B

PECAN AGAVE ORANGE PIE

George Cheatham

Crust

- 3 cups all-purpose flour
- 2 tablespoon sugar
- 1 teaspoon salt
- 12 tablespoons unsalted butter, chilled, cutup into small pieces
- 6 tablespoons solid vegetable shortening, chilled, cutup into small pieces
- 4 table spoons ice water and have another 5 or 6 tablespoon of ice water on the side to add if needed.

Filling

- 1 7/8 cups light brown sugar
- 1 1/8 stick unsalted butter
- 3 teaspoons pure vanilla extract
- 1 teaspoon grated orange zest
- 1/2 teaspoon salt
- 1 1/4 cup agave liquor or nectar
- 4 large eggs

- 2 1/4 cups pecan halves
- 1 orange sliced
- 2 table spoons orange juice

Crust

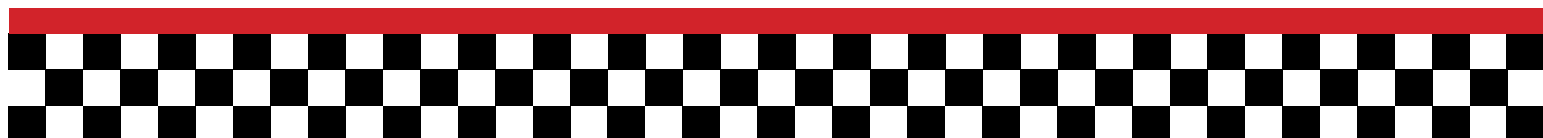
Take the Flour, sugar, and salt Blend in food processor. Then add the butter and shortening pulse until it looks like coarse meal. Drizzle in the 4 tablespoons of ice water process until moist clumps form adding ice water if needed if dough is dry. Make a ball roll out and fit into 12 inch pie plate with fork prick bottom all over. Chill 30 minutes or put in Freezer 15 minutes

Filling and finish

Preheat oven to 350 F with the backing sheet in the center. Melt the butter in heavy saucepan over medium heat add the brown sugar whisking until smooth. Remove from heat and whisk in the vanilla, zest, orange juice, salt and agave liquor or nectar. Lightly beat the eggs in bowl, then whisk in the butter and brown sugar. Put the pecans in the pie shell and pour the brown sugar mixture over them. Place on the hot baking sheet bake at 350 F for an hour. Allow to cool minimum one hour before serving. During this time dry the orange slices in the oven on low heat. Before serving place the orange slices on top of the pie.



See You There...



Culinary Arts Society of Ajijic

July 2016

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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 (1)

Category B - Chopped Main Dish Dessert (1)

November 14th*

Category A - Poultry

Category B - Anything Pumpkin (sweet only)

December 19th

Category A - Botanas/Appetizers

Category B - Holiday Desserts

(1) 4 Ingredients will be selected at the September meeting, and these must be included in the main dishes and desserts. Unlike March, Cooking Members must prepare their dishes without pairing with another member.

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

September 10th, 2016

CASA Outting - Globo Regata, CASA outing At Ajijic Soccer field on Caraterra

October 5th, 2016

Purely Canadian International S.A. de C.V. & CASA, Culinary Arts Society of Ajijic will be hosting another one-of-a-kind Bus Tour to Guadalajara:

First stop: El Salto - ROMERTOPF FACTORY, <http://romertopfonline.com>, (LAST CHANCE to purchase before they close); incredible deals on clay bakers natural and glazed, garlic keepers, etc. *See attached photo.*

2nd & 3rd Stop: MAANGCHI Asian Market - A Korean/Asian Import ingredient Store & TOYO, a Japanese/Asian Import Ingredient store (within walking distance of one another)

4th & final stop: SUEHIRO Restaurant, offering a unique luncheon including tip, beverages not included (menu choices to be announced in September), great ambiance, best Japanese restaurant in Guadalajara consistently over the years since opening in 1975 - very good quality, fresh fish, seafood, meat & vegetables. Gorgeous authentic decor, Japanese garden and koi pond. <http://suehiro.com.mx>

Tour Includes:

- All day Tour
- First Class 46 passenger Bus with Insurance
- 2 bottles of water per person
- A welcome Surprise for those Early birds that arrive well before departure from Ajijic
- Unique luncheon at SUEHIRO Japanese Restaurant including tip (no beverages included)

Cost: CASA Members - \$1000.00 pesos

Public - \$1100.00 pesos

Please contact Monica at casalakeside@yahoo.com for further information or reservations.

NOTE: No refunds/ No cancellations

**Reserve early, our Tours sell out quickly!

July Speaker Gustavo Arce

Gustavo owns a wonderful new store on Parroquia, Galeria de Dulce, which is the street Bancomer is located on. His store is between the church and the plaza on the mountain side. This is his third store in Mexico, The first in Bucerias, and the second in Puerto Vallarta.

The store has wonderful Mexican taste treats, a few of which you will get to try today. He has brought the culture of Mexico into his store by bringing artisanal foods from eight different states in Mexico. He has everything from flavored nuts, fruits and vegetables, sauces, gum that looks like art, and the most amazing pomegranate tequila!

Gustavo has lots of experience in the food industry. His family grew and distributed produce, he has managed restaurants in Mexico and the United States, and he has travelled extensively. We are lucky to have him with us in Ajijic!



CASA Bus Tour to Guadalajara and ROMERTOPF FACTORY

