



Culinary Arts Society of Ajijic

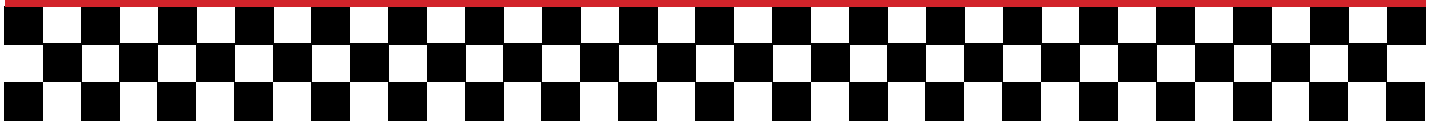
MONTHLY NEWSLETTER

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www.ajjiccasa.org

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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

When we moved to Ajijic, I described myself as “the girl from New York City”. The city that not only doesn't sleep but serves all kinds of food 24 hours a day. As a busy executive, I relied upon the Chinese takeout, Pizza Parlors and restaurants for my lunches and dinners, but always longed to have the time and great ingredients to learn how to cook like all the Chefs on the Food Network. Well here I am, President of CASA for 2018!! So excited about working with our wonderful group creating new dishes using fresh, local ingredients while showcasing the beauty of the cuisine. I have learned so much since joining and can't wait to jump right into creating new dishes. This year we will have some fun, new presentation categories including Food Truck Meals and a “create your own picnic basket”. We will continue to support our wonderful charities - Ninos Incapacitados, Tepehua and our five Culinary Arts Students. Soon we will be launching our newly revamped, upgraded website www.ajjiccasa.org. We hope to make it easier for our members to participate monthly, send questions, offer cooking tips and advice, maintain our calendar, and publish our monthly Newsletter. Stay tuned! So here is to a great 2018, I would love to hear your suggestions/ideas on how best to keep our meetings fun and our presentations fresh, and exciting.

See you on January 15, 2018.
Thank you for your support!
Roberta Kalan



2018 Board of Directors

President • Roberta Kalan
Vice-President • Carol Westbrook
Secretary • (has to be voted on)
Treasurer • Bev Denton
Director-At-large • Tracy Reuter
Special Events Coordinator • Monica Molloy

2018 Committee Chairs

Judge Recruiter • Carol Westbrook
Membership • Laure Hilden
Speaker Chairperson • Open
Director of Judges • Judith Greenberg
Webmaster • Nancy Seagall
Newsletter Editor • (Leslie Yanko - ?)
Member Data Coordi. • (redefining position)
Retail Cookbook Sales • Mike & Sally Myers
Updating CASA Rules & Regulations,
By Laws 2017 • George Lindahl

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, January 15th, 2018.**

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

January 15th Categories

Category A - Soups and Stews

Category B - Yeast Breads

Please register at
casapresentations@gmail.com

Culinary Arts Society of Ajijic

Meet our December 2017 Judges

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CASA Judge
George Lindahl

George first became interested in cooking when living in Peru, helping his father prepare family meals on Sunday. After that, when attending university, there was no option but to prepare decent food or subject oneself to the likes of 'mystery meat' and Jello in the cafeteria! Self-teaching and attention to what others did lead to learning more and more about cooking.

The first part of life was spent growing up in Europe and Latin America, where exposure to a variety of food and food cultures was a given. Even though some may think Latin America as somewhat 'homogenous', the cuisines are vastly different moving through the regions of Mexico, Central America and South America, each having a wealth of indigenous ingredients.

The second part of life dealt with working internationally, either long distance out of Dallas or being posted in London and Sydney. From London, not only was the EU covered, but also the Middle East and N. Africa, which offered additional fascinating cuisines. From Sydney one becomes acquainted with down-under cooking [e.g. Moreton Bay Bugs, filet of kangaroo and Wichetty Grubs], as well as the flavors of S.E Asia, China and the Philippines.

The third part is focused here at Lakeside, finally having time to reproduce favorite dishes and explore new ones, trying out new cooking techniques, and picking around the local markets for great fresh produce. We should count our blessings!

George Lindahl



CASA Judge
Mary Ann Waite

I joined CASA when I moved here in 2006 from Houston. I heard about CASA through a friend who was writing an online blog. I started at CASA as the Speaker recruiter and did that for several years. Then I was VP for 3 yrs and my last position was as President. After that I was the Advisor for 3 years and I have since retired from the Board of Directors. I have achieved 7 BING awards since joining CASA and I like presenting in both categories, especially desserts. I love to make appetizers for dinner, since we don't eat large meals anymore, and appetizers fit the bill. I was thrilled when I found out what huitlacoche was and I have used that in many dishes. I also like to keep my cooking simple. If a recipe has more than 7 ingredients, I pass it up.

Mary Ann Waite



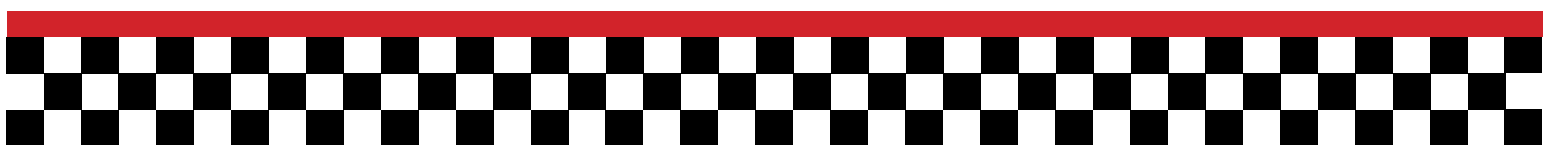
CASA Judge
Sally Myers

My Mother was a fearless cook! Since I was a young girl, I remember watching her work her magic all day to prepare a special meal. I still use some of her treasured recipes. I spent part of my adulthood nursing, but always loved trying new recipes and longed to learn more. My wish came true when the opportunity to work with a French chef in a small restaurant and catering business presented itself. I then worked in various restaurants in the front and back of the house.

I found I preferred catering because the menu could be changed all the time. I was able to take some informal classes and study a lot on my own, trying new things. Since moving to Mexico, I finally have the time to cook for friends who graciously try my dishes. I think French and Italian food are my favorite, and enjoy trying new things in our travels. The most important things I have learned are to use recipes as a very good guide, be generous with seasoning, and if you think something should be added or deleted from the recipe, follow your instinct.

Sally Myers
btrsaba@yahoo.com

A SPECIAL
Thank You
to our
December Judges!



Culinary Arts Society of Ajijic

Meet our December 2017 Winners

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Category A Holiday Botanas



Category A First Place Winner
Judith Greenberg



First Place Category A
People's Choice (tie) & Best Presentation
Judith Greenberg
Pomegranate Pistachio Relish



Second Place Category A
Hazel Tash
Mazatlan Smoked Marlin Plate



Third Place Category A
John Hawks
Mexican Spring Rolls

People's Choice (tie) Category A
Roberta Kalan
Mexican Botana Platter

Category B Holiday Desserts



Category B First Place Winner
Darleen Pike



First Place Category B
& People's Choice
Darleen Pike
Holiday Chocolate Mousse Pie



Second Place Category B
Carol Westbrook
Eggnog Mousse Pie



Third Place Category B
& Best Presentation
Marina Benz
Christmas Strudel

December 2017 Category A & B 1st Place Winners



Judith Greenberg and Darleen Pike

CASA December 18th Holiday meeting

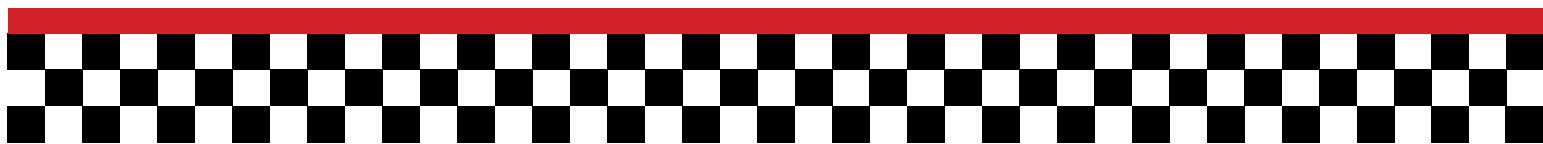
We had absolutely stunning presentations not to mention delicious dishes for our December Holiday meeting.

Judith Greenberg also qualified for her Bing Award (3 first Places in a Calendar year) Congratulations Judith on all of your wins! So well deserved.



See You There...

Congratulations December 2017 Winners



Culinary Arts Society of Ajijic

December 2017 Winning Recipe

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FIRST PLACE CATEGORY A

POMEGRANATE PISTACHIO RELISH

Judith Greenberg

Ingredients:

Seeds from 3 medium pomegranates
1 lb shelled and chopped pistachios
1 large jar of sliced green olives
4 tps balsamic vinegar
1 Tbsp grenadine
1 forth tsp salt
1 forth tsp pepper
1 forth tsp chipotle powder
Box of toast rounds with sesame seeds
2pkgs, 500grams of goat cheese
2 Tbspoons milk

Directions:

Combine the first 8 ingredients in a large bowl. Cover and refrigerate for 3 or 4 hours. Mix cheese and milk until easy to spread on each toast round. Spoon pomegranate mixture onto toasts and sprinkle with edible gold Glitter.



FIRST PLACE CATEGORY B

CHOCOLATE MOUSSE PIE

Darlene Pike

Mix together:

2½ cups chocolate wafer crumbs
¼ cup sugar
2 tps cinnamon
½ cup butter, melted

Press into bottom and ½ way up sides of 10" springform pan. Refrigerate.

In double boiler, melt:

16 oz. Semi sweet chocolate
½ cup butter

Beat in a bowl with:

2 cups icing sugar
6 egg yolks

Whip:

2 cups whipping cream
1 Tbsp vanilla or rum

Beat:

6 egg whites until firm peaks form

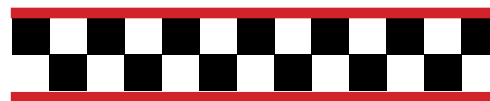
Add whipped cream and egg whites alternately to chocolate mixture, pour into prepared crust and refrigerate. Decorate with whipped cream and shaved chocolate. Can be frozen.



Farwell to my CASA friends!

As you know this will be my last CASA newsletter. The past three years has been a great experience. Thank you for your hospitality and friendship and for sharing your awesome recipes with me. You always made me feel like I was a part of the CASA family. I will miss you all.

Janine



CASA'S BING AWARD

CASA, Culinary Arts Society of Ajijic, was founded by Tod Jonson (President - 1986 & 1987 and again in the 90's) Ektor Carranza, Xavier Perez, Florence Pritikin (of the Pritikin Diet fame) and Pat Tanaka on February 26, 1986. Within 6 months Pat Tanaka had to return to the U.S. because of her husband's ailing health. Pat Tanaka was replaced by Charlotte MacNamara.

The first meeting was hosted on March 3rd. 1986 where 18 interested people attended with 7 entrees at a private home. It was wildly popular and all attendees joined.

Charlotte MacNamara (second President) introduced CASA to many sensational cooks, two of which were Lillibeth Nelson and Juanita Reed. Charlotte also introduced Bing Horn (creator of BING Ice Cream in Guadalajara), wife of Adolf Horn (a business man and for years Mayor of Tlaquepaque). Bing renamed herself because she only played Bing Crosby songs on her kitchen radio and house phonograph, even before they moved to Mexico.

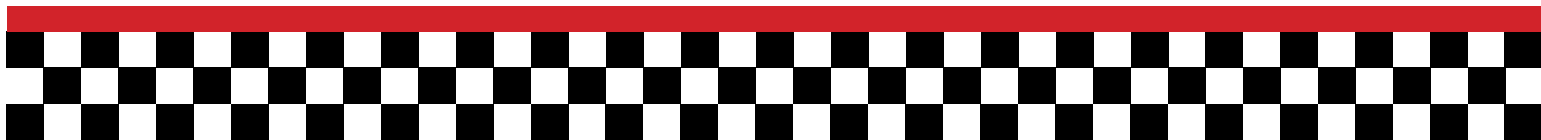
Bing Horn offered her name as the BING Award and financed all Trophies, given only to those that won 3 First Place positions in a calendar year.

Bing Horn was the organizer of a culinary group of only 12 people who met at different member's home once per month. No trophies, just dinners. BING admired what CASA was doing for culinary upgrading.

Meet our 2017 BING Winners:

**Laure Hilden, Michele Lococo,
Monica Molloy & Judith Greenberg**

Congratulations !!



Culinary Arts Society of Ajijic

December 2017

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CASA 2018 Categories



**CATEGORY A
MAIN DISH**

**CATEGORY B
DESSERTS**

January 15th

Category A - Soups and Stews

Category B - Yeast Breads

February 19th

Category A - Valentines Special
*with seafood/fish

Category B - Your Hearts Desire!

March 19th

Category A - Vegetarian

Category B - Candy *Soft/Hard/Caramel/Nuts...

March 26th **CASA Award Dinner**

April 16th

Category A - Food Truck Meals *with a partner

Category B - Food Truck Desserts
*with a partner

May 21st

Category A - Poultry Main Dish

*Chicken/Duck/Quail/Turkey

Category B - Did someone say there will be pie?

June 18th

Category A - Salad Main Course

Category B - Sweet Breads

*Sweet rolls/Muffins/Scones/Doughnuts

July 16th

Category A - Asian Food

Category B - Asian Desserts

August 20th

Category A - Create a Picnic Basket/Picnic

Category B - Basket Desserts

September 24th

Category A - Mexican Main Dish

Category B - Mexican Desserts

October 15th

Category A - Comfort Foods *One Dish Wonders

*Lasagna/Tamale Pie/Pasta Casserole/Mac N Cheese ...

Category B - Cookies and Bars!

November 19th

Category A - Squash Main Dish with/without meat

Category B - Soaked Sponge Desserts

December 17th

Category A - Holiday Party with Botanas

Category B - Holiday Desserts

SPECIAL EVENTS

Feliz Año Nuevo Members & Associates

What a great way CASA ended 2017 with our Tour to Atotonilco El Alto on December 5th. 44 passengers were greeted with a glass of bubbly while enjoying visiting outside our 2018 bus. Our first stop was Siete Leguas Tequila factory where we were given a guided Tour of one of their distilleries using the old time method. They then took us into a tasting room where we tried 3 different types of tequila before departing for QuesArt cheese factory. It was quite a spread they laid out for us! A huge self-serve table with many of their cheeses, fruits, nuts, crackers and bread and a self-serve bar with a variety of wines. We then left QuesArt and arrived a few minutes later at the stunning Real Campestre Hacienda where we were treated to a delicious 3 course luncheon. The finale was being swooned by a mariachi group!

I can assure you no one left hungry!

It was a great trip and many asked where and when our next tour will be. I would like to ask why more CASA members/Associates did not attend? Out of 44 persons only 11 were CASA Members/Associates. This Tour would have been cancelled had it not been for support outside of the Club.

Could you please write your comments to
CASAlakeside@yahoo.com

This information will be kept confidential.

Was it price? Was it timing?

This is important information for your Board to know so we know what direction to take in 2018.

CASA Holiday meeting on December 18th

was another great success! La Mision never disappoints us and delivered a fabulous, delicious meal for all attendees. The Presentations were gorgeous with "no holds barred" with decorating your Presentation space.

Judith Greenberg walked away with her second Bing award, (3 First Place wins in a calendar year) Congratulations Judith! Darlene Pike, a relatively new Member walked away with First place & People's Choice in Holiday Desserts!

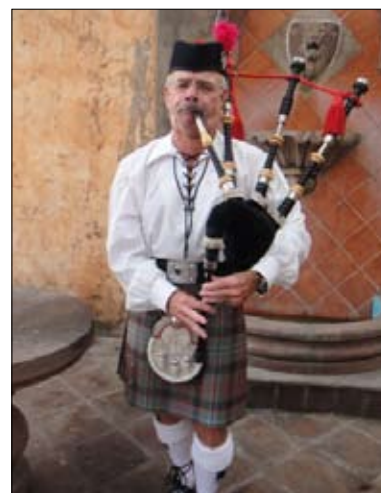
Congratulations to our 4 Bing Winners for 2017, Laure Hilden, Monica Molloy, Michele Lococo and Judith Greenberg.

We are looking at dates for our Annual Awards Banquet and are tentatively looking at March when Michele Lococo returns, stay tuned...

Thank you all for another exciting year at CASA, we have many new ideas for 2018 and cannot wait to share them with you in January.

Warmest regards,
Monica Molloy
Special Events Coordinator

CASA Christmas Dinner



Entertained by Bag Pipes!

