

What's Cooking at the Battenkill Kitchen
E-Newsletter
June 2010

Cookbook and Kitchen Item Sale a Success

Thank you to all who donated or even purchase the many items at the BKI tent during the Salem Town Wide Tag Sale weekend on May 29. The BKI raised \$216.50 for our youth classes we plan to have in the coming months.

Food Processing Workshops Well Attended

The BKI and Cornell Cooperative Extension of Saratoga and Washington County co-hosted the Recipe to Market and Acidified Foods workshop on May 21 and 22. We had 20 participants for the Recipe to Market workshop and 10 for Acidified Foods workshop. Many thanks to Olga Padilla-Zakour from the Northeast Center for Food Entrepreneurship.

www.nysaes.cornell.edu/necfe Olga and her staff provide assistance to beginning and established food entrepreneurs in New York State. If you are ever interested in starting a food business, your first step should be contacting NECFE. We hope the BKI has new food producers using the kitchen thanks to the workshops.

BKI Aprons

The BKI has ordered aprons and they are available for sale for \$15. The aprons will also be available to those who participate in our upcoming Chef Cooking classes. If you would like to purchase one, contact Trish at the BKI office.

Zoe Bakes Mentions the BKI

Crazy-Good Chocolate Brownies with Mint Ice Cream! (A Giveaway from King Arthur Flour!)
[http://zuebakes.com/?p=2896&utm_source=feedburner&utm_medium=feed&utm_campaign=Feed:+ZoeBakes+\(Zoe+Bakes\)](http://zuebakes.com/?p=2896&utm_source=feedburner&utm_medium=feed&utm_campaign=Feed:+ZoeBakes+(Zoe+Bakes))

Chef Cooking Class 2010

Don't miss out on our future chef classes. More information to come as they are planned.

Rose Levy Beranbaum

2 Cake Demo Class

October 9, 2010

Rose has been called the "Diva of Desserts" and "the most meticulous cook who ever lived." And add this recent accolade -- "If ever there was a cookbook author who could place her hands on top of yours, putting you through the proper motions, helping you arrive at just the right touch, Beranbaum is the one."

Rose's first book, The Cake Bible, was the 1988 winner of the IACP/Seagram Book of the Year and the NASFT Showcase Award for the cookbook that has contributed most to educating the consumer about specialty foods. A culinary best-seller, The Cake Bible is currently in its 45th printing.

Rose's newest book, *Rose's Heavenly Cakes*, is a return to cakes with a comprehensive four color book for Pam Chirls, Senior Editor at Wiley. She also has a product line, Rose Levy Bakeware, and has produced *Rose's Heavenly Cake Strip*, a silicone halo that produces more even layer cakes, both distributed by Harold Imports.

Rose is a popular guest on major television shows (The Today Show, The Early Show, Martha Stewart, Charlie Rose, The Food Network, and PBS: Master Classes of Johnson & Wales, and Seasonings with Dede Wilson). Rose has taped 13 episodes for a public television cooking series called Baking Magic with Rose Levy Beranbaum. The series started in 2004 on PBS stations across the country and continued for three years.

For more information about Rose visit www.realbakingwithrose.com.

Seeking New BKI Board Members

The BKI is now seeking new volunteers to join the board who have an interest in fulfilling the BKI's mission. The BKI's mission is: To provide educational seminars and instruction in the areas of food preparation to local farmers and food producers; to provide area residents information and educational assistance in the creation and packaging of food products; to use the kitchen as a teaching platform to educate local school children about food; and to provide the community with a kitchen to be used for community events.

If you are interested in serving, please contact Mary Ann at manager@battenkillkitchen.org or 518-854-3032.

Battenkill Kitchen, Inc. Membership

Thanks to the support from you and others, the Battenkill Kitchen, Inc. was been renovated and is open for business. We are using the kitchen as a teaching platform for a variety of classes. Farmers, individuals, businesses and community organizations are welcome to use the commercially equipped kitchen to do processing of products for individual use, events or retail sale. With your commitment, our kitchen and our community can prosper and grow.

Please consider joining (or renewing) at one of these membership levels:

\$100.00 Level

Executive Chef

- Receive a BKI newsletter and placed on our e-mail list, keeping you posted on upcoming events/activities.
- Voting privileges at the annual meeting.
- Receive a 10% discount on rental of the kitchen and all classes offered by Battenkill Kitchen, Inc.
- Annual "Gift of the Bounty" – a selected item from one of our many BKI producers.

\$75.00 Level

Chef de Cuisine

- Receive a BKI newsletter and placed on our e-mail list, keeping you posted on upcoming events/activities.
- Voting privileges at the annual meeting.
- Receive a 10% discount on rental of the kitchen and all classes offered by Battenkill Kitchen, Inc.

\$50.00 Level

Pastry Chef

- Receive a BKI newsletter and placed on our e-mail list, keeping you posted on upcoming events/activities.
- Voting privileges at the annual meeting.
- Receive a 10% discount on all classes offered by Battenkill Kitchen, Inc.

\$25.00 Level

Sous Chef

- Receive a BKI newsletter and placed on our e-mail list, keeping you posted on upcoming events/activities.
- Entitled to voting privileges at the annual meeting.

\$10.00 Level

Chef de Partie

- Receive a BKI newsletter and placed on our e-mail list, keeping you posted on upcoming events/activities.

Make checks payable and send to Battenkill Kitchen, Inc.
PO Box 784, Salem, NY 12865

Battenkill Kitchen, Inc. is a 501(c) (3) not-for-profit corporation chartered by New York State.
Donations are fully tax-deductible
www.battenkillkitchen.org