

What's Cooking at the Battenkill Kitchen

E-Newsletter

February 2010

Welcome to Our New BKI Kitchen Manager

The BKI is excited to have Trish Kozal from Shushan join the BKI as our part-time Kitchen Manager. Trish will be working 5 hours a week functioning as primary contact for current and potential users, perform client orientation and training, oversee and carry out maintenance of the kitchen and processing equipment, organize scheduling of users, and assisting BKI Board of Directors in capital and operating fundraising. To contact Trish, email her at manager@battenkillkitchen.org.

Upcoming Programs and Workshops

The BKI is starting to plan a variety of Chef Cooking Classes for the 2010 year. Stay tuned for more details.

Recipe to Market and Acidified Foods Classes

May 21 and 22, 2010

The BKI will once again host the Recipe to Market and Acidified Foods classes.

Recipe to Market

Friday, May 21

9:30 a.m. to 3:00 p.m.

Location: Proudfit Hall, Route 22, Salem

Are you wondering if you're ready to bring your recipe to market? If you are considering launching a specialty food business, then this workshop is for you! This one-day seminar will provide future food entrepreneurs with knowledge of critical issues needing consideration before launching a food manufacturing business. You will leave this seminar with a good grounding in food business basics, and a road map pointing to where you need to go before launching that business

Acidified Foods

Saturday, May 22

8:30 am to 4:00 pm

Location: Battenkill Kitchen, Inc., 58 East Broadway, Salem

This is a hands-on practical training designed to provide current and future small processors with the basic elements needed to understand the main processing steps, critical control points and record keeping to safely manufacture specialty food products for the marketplace. We will provide both technical information and practical training by demonstrating the production of BBQ-type sauce and pickled vegetables.

Visit the www.battenkillkitchen.org soon for more information and registration materials.

For questions, please contact Paula Schafer at pjb11@cornell.edu or 885-8995.

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.

Cookbook & Kitchen Item Sale

Do you have used cookbooks and kitchen implements you no longer use? Let Battenkill Kitchen, Inc help give them a new home. We plan to have a sale of these items at a future date, not yet determined. We ask for donations to be in good condition.

You can drop off items at The Battenkill Kitchen on the 1st Wednesday of each month from 5pm to 6pm. To request a more convenient time for drop off, call BKI at 854-3032. Proceeds from the sale will help support youth cooking classes.

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