

What's Cooking at the Battenkill Kitchen

E-Newsletter

March 2010

Chef Cooking Class 2010

The BKI is starting to plan a variety of Chef Cooking Classes for the 2010 year. More classes will be announced soon.

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.

Food Processing Workshops

Don't Miss these workshops. We only offer them every other year!

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.

Cookbook & Kitchen Item Sale – Saturday, May 29

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 tag sale of these items on Saturday, May 29 during Salem Town Wide Tag sale. 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.

Opportunities

Lake Paradise Entertainment is looking for passionate food entrepreneurs for a new television series!

<http://bakingfix.com/thefix/?p=1186>

Baking for Profit Class

<http://bakingfix.com/thefix/?p=1171>

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