

## **What's Cooking at the Battenkill Kitchen**

**E-Newsletter**

**December 2009**

### **Battenkill Kitchen Annual Meeting and New Officers**

The BKI had a great annual meeting on November 18 at the kitchen. Congratulations to this year's officers.

President – Mary Ann Marschhauser

Vice Pres – Bruce Ferguson

Treasurer – Charlie Burd

Secretary – Paula Schafer

### **Welcome to Our New BKI Producer**

Mrs. B's Bakery – specialty cookies

### **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 1<sup>st</sup> 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.

### **BKI to Hire Part Time Kitchen Manager**

The BKI is beginning to do interviews for the kitchen manager position. We are very excited about the opportunity to hire some help as the kitchen continues to grow and expand with producers.

### **New BKI Website Now Live**

Visit newly re-designed website at [www.battenkillkitchen.org](http://www.battenkillkitchen.org).

### **Upcoming Programs and Workshops**

#### **Recipe to Market and Acidified Foods Classes**

May 21 and 22, 2010

**\*\*\*Please note the date change\*\*\***

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](http://www.battenkillkitchen.org) soon for more information and registration materials. For questions, please contact Paula Schafer at [pjb11@cornell.edu](mailto: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](mailto: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](http://www.battenkillkitchen.org)