

What's Cooking at the BKI October 2010

Battenkill Kitchen to be Featured on CBS 6 and CW15

A few weeks ago, CBS 6 reporter Alexandra Field came to the Battenkill Kitchen to do a story on the organization and kitchen. She interviewed BKI secretary and Cornell Cooperative Extension educator Paula Schafer along with BKI producer Lisa Boehle from Mrs B's Bakery. The interview is tentatively planned to air on Monday, October, 25. It will run on The CW15 News at 10pm on Monday night. It will re-air the following day at 5pm and 6pm on CBS 6 News.

BKI Annual Meeting November 3 at 6 pm

Join us for BKI's annual meeting on November 3 at 6 pm. We will be celebrating another successful year at the kitchen and having our election of officers. All are welcome to attend. Desserts and beverage will be served. Come and meet the board and BKI producers. RSVP is appreciated. Call Trish at 854-3032.

Better Process Control School for Acidified Foods – November 4 & 5

The Better Process Control School (BPCS) certify supervisors of thermal processing systems, acidification, and container closure evaluation programs for low-acid and acidified canned foods. Each processor of low-acid or acidified foods must operate with a certified supervisor on hand at all times during processing.

FDA's regulations in 21 CFR 108, 113, and 114 became effective May 15, 1979. These regulations are designed to prevent public health problems in low-acid and acidified low-acid canned foods. The BPCS provide the practical application of the principles set forth by these regulations. These FDA regulations also apply to low-acid canned pet foods. Similar regulations and training requirements, 9 CFR 318.300 and 381.300 for thermally processed meat and poultry products, were implemented by the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) on June 19, 1987. This school satisfies the training requirements specified in both the FDA and USDA regulations for Acidified Foods only. It is designed to provide additional information and focus on critical issues that affect acidified foods production.

The seminar will be held at the CCE-Orange County office in Middletown, NY from 8am-5pm. To register contact Nancy Long at 315-787-2288 or visit <http://www.nysaes.cornell.edu/>

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.

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