

## **What's Cooking at the BKI November 2010**

### **2010 Annual Report from Our President**

It has been another very busy and productive year at BKI thanks to the generous support of the Board of Directors, volunteers, visiting chefs and the producers who make our kitchen their kitchen. Some of the highlights of the past year are outlined below.

One of our greatest accomplishments to date is the hiring of a part-time kitchen manager, Trish Kozal. Though this creates additional economic hardship on this organization, it was necessary in order for us to provide consistent, efficient services and will allow us to move forward in our mission. Trish has been an outstanding addition to this group; we are fortunate to have her assistance, creativity, input and patience.

New equipment and improvements at BKI:

- Automated dishwashing and floor cleaning soap dispensers
- New 40-quart stand mixer bowl
- Dishwasher servicing and repair
- Extensive plumbing work improving consistent hot water
- Work is underway to improve water pressure issues
- New commercial can opener
- New, more comprehensive web site
- Streamlined, web-based scheduling process
- Fully-equipped, functional kitchen office
- Battenkill Kitchen aprons have been created for sale

Programming at BKI this year:

- Guest Chef Program- BKI was very fortunate to have two celebrity chefs donate their time to raise funds for us and to provide exciting experience for many: Zoë François and Rose Levy Beranbaum.
- In partnership with Cornell Cooperative Extension and NECFE, BKI was host to our biannual classes: Recipe to Market and Acidified Foods
- BKI held its first Cookbook and Kitchen Implement sale as part of Salem's town-wide tag sale.
- HSCPA's Al Fresco Dinner was again prepared in our kitchen, and we greatly appreciate their business.
- CBS 6 Reporter Alexandra Field, taped a story about the organization and kitchen on October 8<sup>th</sup> to be aired on the television news program.

BKI Gives Back:

*The following programs were given a reduced rate, 10% to 50% off the rental price*

- Salem's Lunch, Learn & Play was back for an expanded summer session this year utilizing the kitchen to prepare meals for the participants.
- HSCPA rented the facility as part of Beat the Winter Blues event, two youth spring break events: Rock Geology and Soup Making and a Gingerbread

- decorating class.
- Salem Fire Department for food-prep as part of the Tour of the Battenkill Race.
- Krissie Breen has organized a series of classes for home-schooled students: Cake decorating and cheese making.
- SACC expressed pleasure in being able to rent the kitchen for some of the Harvest Fest food preparations.

*The following programs were offered free of charge and all costs incurred were covered by BKI*

- Salem Food Pantry was given kitchen space to prepare pies to give for the holidays.
- Nahid and Anosha, two Afghani exchange students, led a free class showcasing traditional foods of their culture.
- Senior Citizens groups have toured the kitchen to learn more about this community treasure.
- BKI Kids provided cooking classes with children attending Salem's Lunch, Learn & Play for 6 weeks during the summer. The classes provided 40-70 children, from grades K-6, the opportunity to create dishes highlighting items harvested from the Courthouse Community Garden and other local products.
- A *Battenkill Bounty* basket of items produced at this facility was donated to SACC for the Harvest Fest silent auction.

Looking ahead we are working to expand our youth programming, provide more classes that continue to focus on local, nutritious foods while continuing to help grow new, food businesses.

Battenkill Kitchen, Inc. Producers

Adirondack Pickle Lady – pickled sausage  
 Bald Mountain Garlic Farm – salsas & roasted nuts  
 Dickinson's Delights – baked goods  
 Farm House Gourmet- Sweet & Savory Butters  
 Flying Pigs Farm – leaf lard  
 Hebron Hills Farm Products – Jailhouse Mustard  
 Mrs. B's Bakery – specialty cookies and cakes  
 Oats \$ Oil – dipping oils \$ granola  
 Pa's Pistols – Hickory Sauce  
 Santa's Attic – mustard  
 Vermont Bake Shop - granola

Farewell to KD Energy – energy bars, she has returned home to Massachusetts, and we wish her well.

**New Officers and Board Members Elected**

Welcome to our new BKI board members Jennifer Baumstein and Chris Kopec.

### **Elected BKI Officers**

President- Mary Ann Marschhauser  
Vice President- Bob Martin  
Treasurer- Charlie Burd  
Secretary- Paula Schafer

Thank you to our continuing Board members Dottie Schneider and Bruce Ferguson.

### **Battenkill Kitchen Was 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. Go to this link to view the interview that aired on TV.

<http://www.cwalbany.com/video/?bcpid=65582211001&bclid=66991288001&bctid=649931127001>

### **BKI offers Gingerbread House Decorating**

Decorate a Mosaic Gingerbread House, at the 5<sup>th</sup> Annual Arts and Crafts Sale, December 4, 10am – 2 pm. in the Activities Room at the Salem Courthouse. Children and adults alike are invited to decorate a tile that will then become a part of a large gingerbread house. The end result will be a crazy quilt like house with lighted windows and door. There will also be gingerbread people for the little ones to decorate and enjoy as a snack. A drawing will be held for Gingerbread House on December 11. Drawing tickets will be available at the event.

### **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](http://www.battenkillkitchen.org)