

What's Cooking at the Battenkill Kitchen

E-Newsletter

April 2009

Greetings from From the BKI President

With the onset of spring, the BKI has been sowing many seeds. Many of the board of directors recently gave up a Sunday to hold a Strategic Planning Session, focusing on the coming year. We anticipate a growing number of culinary classes offered, some continued upgrades in the kitchen, as well as, some upcoming surprises for our friends and neighbors. BKI was excited to be a part of HSCPA's Sap is Running event in March. The kitchen was full of hors d'oeuvres, with nearly a morsel left over. The evening brought many new visitors to the courthouse and the kitchen. Thanks to all who lent a hand. Wishing you a happy and healthy spring!

Mary Ann

2009 BKI Board of Directors

The BKI is please to announce its 2009 Board of Directors and Elected Officers:

President - Mary Ann Marschhauser, Hebron Hills Farm Products, Ltd

Vice President - Bruce Ferguson, Scott Hill Farm

Secretary - Paula Schafer, Cornell Cooperative Extension Saratoga/Washington County

Treasurer - Charlie Burd, American Masala Farm

Karen Hess, Old Scidmore Farm

Judy Provo, Pa's Pistols BBQ Sauce

Dottie Schneider

Bob Nopper, Bear Enterprises

Seeking New BKI Board Members

The BKI is now seeking 2 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.

Mediterranean Cooking Class – June 13

The next cooking class at the BKI will be held on June 13 from 10:00 - 2:00 pm and will feature Mediterranean Cooking with Joyce Goldstein. Joyce Goldstein is a former executive chef of Chez Panisse, founder of Women's Chefs of America, award winning chef/owner of Square 1 in San Francisco, Board Member of the James Beard Foundation, and author of several cookbooks.

Joyce will be giving class participants a culinary tour of the Mediterranean using fresh, local produce and teaching hands-on the process of bringing these flavors into your home kitchen. Pre-paid registration is \$110 and includes one signed cookbook from Joyce Goldstein. For more information about Joyce, visit her website at www.joycegoldstein.com. To register for the class contact Mary Ann at manager@battenkillkitchen.org or 518-854-3032.

Chef Suvir Saran Cooking Class Benefits the BKI

On November 16, 2008, Chef Suvir Saran of highly acclaimed Dévi restaurant in Manhattan and resident of working American Masala Farm in Hebron, NY taught a hands-on cooking class "Dishes for the Holidays and After" at the Battenkill Kitchen featuring a delectable menu taken from his widely acclaimed cookbooks, American Masala and Indian Home Cooking.

The proceeds of this special class were donated to the BKI. The festive menu featured:
Guacamole with Toasted Cumin
Day After Turkey Hash Masala
Sweet Tart Cranberry Chutney
Grandma Hayes' Corn Bread
Brussels Sprouts with Apples and Almonds
Sweet and Sour Butternut Squash with Ginger and Chiles
Susan Aunty's Orange Flan

Chef Suvir Saran signed his two cookbooks: American Masala: 125 New Classics From My Home Kitchen (Clarkson Potter/Publishers) and Indian Home Cooking: A Fresh Introduction to Indian Food, with More Than 150 Recipes (Clarkson Potter/Publishers).

Suvir Saran is co-chef/owner of Dévi restaurant located at 8 East 18th Street, New York, NY, (212) 691-1300. For more information, visit www.devinyc.com. Saran is also a cookbook author, lecturer and teacher as well as the Chairman, Asian Culinary Studies for the World Cuisines Council at The Culinary Institute of America. For more information, please visit www.suvir.com.

To view pictures from the class go to:

http://www.kodakgallery.com/ShareLanding.action?c=notmj9d.1ecpeq0h&x=1&y=-tjkecv&localeid=en_US&cm_mmc=site_email--site_share--core--view_photos_button

Farm to Table Program held for Head Start Food Service Providers

The Battenkill Kitchen was the proud host of a Farm to Table cooking hands-on cooking class focusing on foods available at our local farms on March 13, 2009. The class was part of a "Meet the Farmer" grant that Gardenworks received from the Dept. of Ag & Markets. Washington County Head Start Food Service providers participated in the busy, fun-filled day. It began with a stop at Slack Hollow Farm to get a taste of what is growing this time of year, Seth surprising them all with his wonderful greens. They grabbed some tender greens and spinach and met up with Annette Neilsen and Mary Ann Marschhauser in the kitchen. Recipes were prepared showcasing Slack hollow Farm's bounty, Mapleland's maple syrup and Jailhouse Mustard emphasizing the health and economic benefits of buying local and, of course, the unparalleled taste. The day concluded with a visit to Mapleland Farm. We all learned a great deal that day with so much experience and enthusiasm all in one kitchen!

3 Day Master Food Preserver Training - Train the Trainer Program

Food Preservation has become a hot topic! We anticipate this to be a growing trend as people plant gardens to save money on food, and then want to safely preserve their harvest.

Cornell Cooperative Extension (CCE) and the USDA's National Center for Home Food Preservation have a long history of being reliable, research based sources of information on food preservation. Saratoga County is offering this workshop taught by CCE's Food Preservation Expert Team, retired CCE Educators Judy Price and Katherine Humphrey.

Class size is limited to 18, so register early to reserve your space.

Training includes a handbook, the scientific basis of food preservation; canning, freezing, drying and other methods of preservation; hands-on experiences and how to teach the topics. Register by May 4, 2009.

Where: Cornell Cooperative Extension Saratoga County

50 West High Street, Ballston Spa, NY

When: May 12, 13, 14, 2009 8:00 am-4:00pm

Cost: \$170.00 includes lunch each day.

Contact: Diane Whitten 518-885-8995

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**

UpComing Dates and Events

Mediterranean Cooking Class – June 13

Historic Salem Courthouse Al Fresco Dinner Fundraiser– July 25

Other Future Cooking Classes – To Be Announced

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