

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

E-Newsletter

August 2009

### **Battenkill Kitchen Recipient of a Newman's Own Foundation Grant**

The BKI (Battenkill Kitchen, Inc.) is pleased to announce we have once again received funding from the Newman's Own Foundation of \$2,000 to be used for kitchen equipment.

Newman's Own Foundation is a private, independent foundation established by Paul L. Newman. The Foundation continues the commitment of Paul to donate all net profits and royalties earned from the sale of Newman's Own products to charity. As of June 2009, over \$267 million has been donated to thousands of charities around the world. We are very thankful for the continued support of the staff at Newman's Own.

### **Department of Health Approval**

The BKI is hoping to gain NYS Department of Health certification. Currently, BKI is a NYS Dept. of Agriculture & Markets approved kitchen, necessary for licensed food production. We are looking to gain the Board of Health certification in an effort to expand our services to include caterers and more community/fund-raising events. Achieving these additional standards will require some alterations and improvements to the kitchen. Thanks to the Newman's Own Foundation funding the kitchen will be able to make the improvements.

### **EOC Summer Youth Employment Program**

Battenkill Kitchen, Inc. has been extremely fortunate to have a 19-year old woman working with us throughout the summer. She was placed with BKI and is paid with funding from Washington County EOC Program. The program is designed to provide work-place experience and training to local, eligible young adults who have little prior work experience.

Leslie, a Salem resident, was placed at BKI because of her interest in the culinary field. She had previously attended the BOCES Culinary Art Program while in high school. Leslie has assisted the BKI in a wide range of tasks: assisted with food prep for the 6-week Lunch & Learn program, participated in the cleaning and painting the storage area, manned the hors d'oeuvres station at the Al Fresco fund-raising event, honed her clerical skills while learning many of the duties necessary to running BKI.

We were very happy to have Leslie as part of the kitchen family and hope she will continue to help out as a volunteer at our culinary classes.

### **Al Fresco Weekend Another Success**

July 25, the BKI once again was used to prepare, cook, and stage the annual Al Fresco Dinner and weekend, a fundraiser event for the Salem Historic Courthouse. Under the direction of BKI board member and Salem Historic Courthouse President Dottie Schneider, the kitchen was used to prepare a meal to 400 guests using all locally grown food. For more information visit [www.salemcourthouse.org](http://www.salemcourthouse.org). Don't miss next years Al Fresco Weekend on July 24 & 25, 2010.

### **Cookbook and Kitchen Implement Fundraiser**

The BKI plans to do a cookbook and kitchen implement fundraiser in the coming year. Please consider donating your used cookbooks and various kitchen implements and utensils to the BKI.

Details of when to donate and drop off will be planned soon. The fundraiser sale is planned for 2010.

### **BKI Website to Undergo Change**

We are pleased to announce we will be working with Sara Kelly from Over The Moon Graphics and Design in Cambridge ([www.overthemoongraphics.com](http://www.overthemoongraphics.com)) to redevelop our BKI website. Visit the website at [www.battenkillkitchen.org](http://www.battenkillkitchen.org) and check out our new site in the coming months.

### **Upcoming Harvest Bounty Seasonal Cooking Series Classes**

#### **Monday, August 31st (6-9 pm): Corn**

Sheldon Farms Market's amazing sweet corn, a summer staple, tastes great on the cob, however you can explore beyond the traditional with salads, chowder, salsa, pudding, and breads that employ this versatile vegetable. Participants will also learn proper preservation methods for home use to enjoy the flavors throughout the year. Light supper included and product to take home.

#### **Monday, September 21st (5-9 pm): Raspberries**

Start the class at Gardenworks, a local u-pick farm with the sweetest raspberries, where participants will pick the primary ingredient used in class. From sauces for savory dishes, coulis, vinegar, vinaigrettes, fruit leather, and a rustic cobbler, expand your recipe repertoire beyond traditional desserts. Light supper included and product to take home.

Each class is \$35 per person and class size is limited. Classes are conducted by local food writer and community organizer, Annette Nielsen and take place at the Battenkill Kitchen, 58 East Broadway, Salem, New York. Call to reserve your space at 518.854.3032 or visit [www.battenkillkitchen.org](http://www.battenkillkitchen.org).

### **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)**