

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

E-Newsletter

July 2009

The BKI has a great line up of cooking classes this summer!

### **Chef Cooking Classes at the Battenkill Kitchen**

#### **Summer in Provence: Cooking with Chef Kim Sunee**

Saturday, July 11<sup>th</sup>

From 5:00 pm to 8:00 pm at The Battenkill Kitchen

The festive menu will be created by the class participants and savored by them at the conclusion of the evening:

Chilled Blueberry Soup

Orange Couscous Salad

Midnight Pasta 3 Ways:

Spaghetti with Pancetta & Cream

Spaghetti with Zucchini, Mint & Pine Nuts

Penne with Popped Tomatoes, Anchovies & Onions

The \$110 class will be limited to 16 participants, and the proceeds from this special event will be donated to the Battenkill Kitchen. To reserve your place in the class or for more information, contact Mary Ann Marschhauser at (518) 854-3032.

Each participant will receive a copy of Kim's book *Trail of Crumbs: Hunger, Love and the Search for Home*.

#### **Japanese Flavors: Cooking with Hiroko Shimbo**

Saturday August 8, 2009 5:00 pm - 8:00 pm

Hands on Cooking Class including a copy of Hiroko's book *The Japanese Kitchen*

\$110 \*Discount may apply to BKI members.

Class limited to 16 participants. Reservation & Payment in advance.

More info on Chef Shimbo at [www.hirokoskitchen.com](http://www.hirokoskitchen.com)

To reserve your seat for any of the classes, contact the Battenkill Kitchen at 854-3032 or [manager@battenkillkitchen.org](mailto:manager@battenkillkitchen.org).

### **Harvest Bounty Seasonal Cooking Series**

#### **Monday, July 13th (6-9 pm): Seasonal Cooking**

You need look no further than the garden, local farm stand or farmers' market for fast, easy and fresh summer meal inspiration. From a light supper to more substantial fare, you'll learn about creating healthful and flavorful meals that won't put a strain on your summer schedule. Summer supper recipes will be prepared using local ingredients and will include Herb and Lemon Chicken, Roasted Vegetables, Salad with grains, tomatoes, cucumbers, and herbs, and Panna Cotta with fruit conserve. Tour of the Courthouse Community Garden and light dinner included.

#### **Monday, August 17th (6-9 pm): Tomatoes**

Tomatoes are a vibrant taste and color of summer -- gazpacho, salsa, chutneys, caprese, pomodoro, and marinara sauce are created in conjunction with learning preservation methods

through canning, freezing, and drying. Light supper included and product to take home.

**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).

*Join us for all four classes in the series for only \$120. BKI member discounts also apply.*

**Northeast Organic Farming Association (NOFA) Field Day at the BKI**

On August 19, NOFA will have a field day for farmers. What's Cooking at Battenkill Kitchen will be held from 1pm-4pm at the BKI. The Battenkill Kitchen, Inc. is not for profit shared use kitchen facility available for farmers to rent to process a value added product for retail sale. This field day will provide an overview of the kitchen facility, basics to developing a value added farm product, and provide a food processing demonstration.

Join Paula Schafer of Cornell Cooperative Extension and Annette Nielsen, Master Food Preserver as they prepare a farm fresh organic product for you to enjoy. Pre-registration preferred. Cost \$10/person. Please contact Bethany Wallis, NOFA-NY at 315-806-1180 or [bethany.organicdairy@nofany.org](mailto:bethany.organicdairy@nofany.org). <http://nofany.org>

**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](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**

**UpComing Dates and Events**

Summer in Provence: Cooking with Kim Sunee - July 11

Historic Salem Courthouse Al Fresco Dinner Fundraiser– July 25

Japanese Flavors: Cooking with Hiroko Shimbo - August 8

NOFA Field Day - What’s Cooking at Battenkill Kitchen - August 19

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)**