



Chef George Reis

By Johanna Clemons



Thursday Nov. 29th Chef George Reis, Executive Chef and Owner of Ocean and 26 in Birmingham, prepared a culinary work of art to all who attended the Culinard Gala Dinner. The evening began with a Lobster Rangoon which absolutely melted in your mouth. What a wonderful way to entice your taste buds while anxiously awaiting the next course. The next course consisted of sweet leafy greens and a delectable crab salad. The service for the evening was impeccable and the energy in the room was bubbling with conversation. It was hard to believe that each dish just kept building up to the delightful salmon entrée, which left us completely full, but not overly stuffed. Each course was perfectly paired with its own wine.

Chef Reis certainly lives up to his reputation as a true artist of food. If you were unable to be a part of this fabulous evening, make your own memories at Chef Reis's restaurants: Ocean and 26.



Special Events Awards Dinner

Photos compliments of Wilma Yu

The Special Events Awards Dinner was held on Nov. 26th at the Restaurant. Culinard students who volunteered throughout the year received recognition and were presented with certificates, medals, Scoop, and *Student of the Year* awards.



The *Student of the Year* received the *Silver Whisk* award and special recognition on the Wall of Fame in our Hallway. Chef Grey and Chef Reidy's class provided the meal and service for this special evening. Congratulations to Culinard's **STUDENT OF THE YEAR**, Barbara Higgins!!!



(please see Special Events on page 4)

UPCOMING EVENTS

Dec 14th – Jan 13th Winter Break

Unusual Foods & Contest articles will return in the next issue

Jan 14th 1st Day of Class

Barbara's Blogs coming next year

Eco Fest at Workplay

By Kay Collier

Chef Gray assisted by Brandi Brooker, Hayes Barnett, Stephen Vallejo, Brennen Winters and I participated in the Eco Fest at Workplay event here in Birmingham on October 11th. We served marinated asparagus with red peppers and feta, orzo pasta salad with roasted vegetables, zucchini roulade with tomato and feta, smoked salmon tartar, chicken crustini with sun dried tomatoes and chives, and pork skewers with button mushroom and dijon aoli. I encourage all students to volunteer for these events. The opportunities are endless and you will enjoy the experience.

Phyllis Norris' Tablespoon Tidbits



- Blender Cleaning – Fill the blender halfway with water and add a couple of drops of detergent. Put the lid on tight and pulse, puree or whatever to get it going! Blades and blender come out clean. Rinse well.
- Cleaning the Microwave – Wet your dish cloth with ammonia and place it in the microwave for about 20 seconds. Let the fumes sit for 5-10 minutes. Now you can wipe it down easily with the dish cloth.
- Grater Cleaning – Try keeping a toothbrush handy...it is perfect for getting zest out of the small holes. If you need to grate 2 or more items for one dish, try grating the softer items first. The harder item can help clean and reduce your workload.
- Grease Fire – Sprinkle baking soda on a grease fire on the stove or in the oven to put it out.
- A muffin pan can be used as a tray for cold drinks. You can carry 6 at a time without worrying about them sliding off.

Southern Foodways Symposium

By Kay Collier

Photos compliments of Cherelle Santos & Kay Collier

Zach Young, Cherelle Santos, and I were chosen to assist Chef Danks, Chef Melvin and Chef Reidy at the Southern Foodways Symposium, held at the University of Mississippi in Oxford, Mississippi on Oct. 26th. Culinary was well represented and was the only culinary school invited to participate.

On Friday night we met several Culinary Celebrities and while riding on the Double Decker bus we met Mrs. Shirley Corriher, a food scientist that makes frequent appearances on Alton Brown's "Good Eats" program on the food network.

On Saturday, while we were preparing for the evenings dinner, we had the honor of meeting Chef Frank Stitt and his lovely wife. We helped Chef Stitt prepare his pig ears with mustard sauce dish. He was a very personable chef and we enjoyed the opportunity. We prepared and served the side items for Saturday night's dinner using recipes from the cookbook "Southern Cooking" by author and southern food writer Craig Claiborne. He once worked with the famous culinary icon Julia Childs. The recipes featured at the dinner were; eggplant casserole, spoon bread, succotash with fresh hominy from Ansen Farms, collard greens and rutabaga and sweet potato gratin. For dessert Chef Danks prepared pecan blondie's topped with white chocolate mousse and a peach jelly garnished with white chocolate, sliced strawberries and pralines.

Sunday morning before leaving, we had the chance to hear Chef Alice Waters. Chef Waters is the Executive Chef and Owner of Chez Panisse in Berkley, California. She is also an International Governor of the Slow Foods Movement. She spoke about one of her educational programs called the Edible School Yard, which demonstrates the growing, cooking, and sharing of foods with young elementary school children. She expressed how important it is to use local farmers and growers to procure fresh products.

We had a fantastic time at this event. Being able to meet all the talented and interesting people there is something that you cannot put a price on. If you are given a similar opportunity in the future, don't miss it!



***Cherelle Santos, Shirley Corriher, & Chef Danks
Headed to the Catfish Dinner on a Double Decker Bus***



Chef Melvin Never Shared His Secret About Bacon Trees



Chef Reidy Serving Up Some Cotton Candy



***Zach Young, Cherelle Santos, Kay Collier,
Chef Melvin & Chef Danks***



***Chef Melvin Finds the Ideal Student – One Who Gives Him
Undivided Attention***

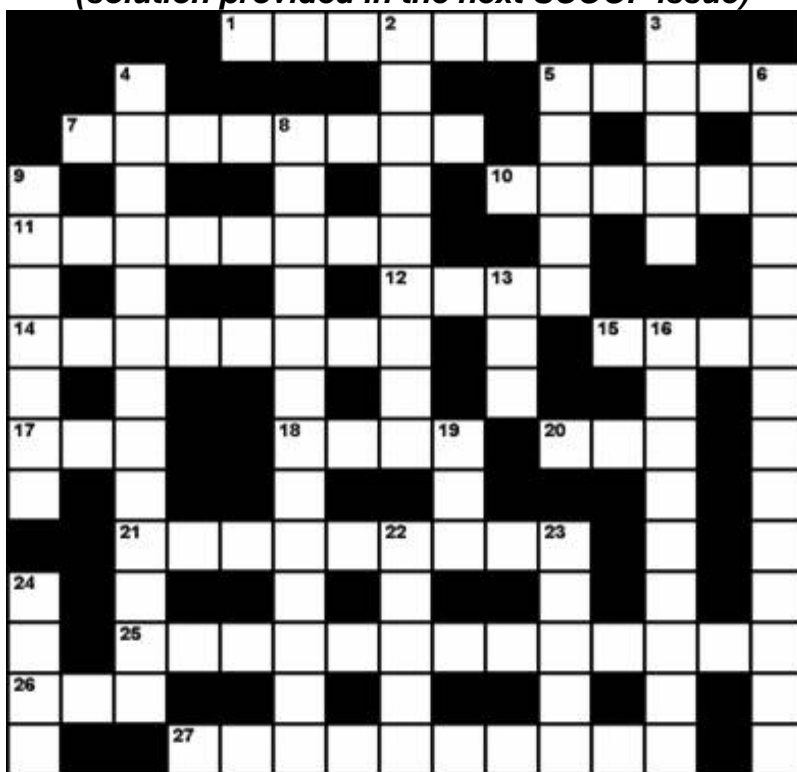


***Alice Waters' Life Long Dream Finally Comes True
... Her Picture Being Made With Kay & Cherelle***



Culinary Crossword

(solution provided in the next SCOOP issue)



Across

1. Citrus fruit
5. Fresh
7. Refurbish
10. A liqueur made with a brandy base flavored with a variety of fruits and bitter almond.
11. Turnip cabbage
12. A meal eaten by service personnel
14. Sweetened beverage of diluted lemon juice
15. A city of northwest Italy southeast of Turin noted for its sparkling wines.
17. Soft-finned fish
18. Sweet edible fruit of a palm with a single long woody seed
20. Dish baked in pastry-lined pan often with a pastry top
21. Plant whose succulent young shoots are cooked and eaten as a vegetable
25. A wooden board where meats or vegetables can be cut
26. Leaves sometimes used for flavoring fruit or claret cup but should be used with great caution: can cause irritation like poison ivy
27. Beef, lamb or pork cooked for a long time in liquid'

Down

2. A source of nourishment
3. Supply food ready to eat; for parties and banquets
4. Milk thickened with a butter and flour roux
5. Wet feed (especially for pigs) consisting of mostly kitchen waste mixed with water or skimmed or sour milk
6. Used to tie a bird before cooking
8. Veau and jambon baked in pastry lined pan with a pastry top
9. Frying pan
13. Most highly proteinaceous vegetable crop known
16. A square flat stainless steel instrument with handle used for flattening cutlets
19. Easter ____
22. Native to Egypt but cultivated widely for its aromatic seeds and the oil from them used medicinally and as a flavoring in cookery
23. A rich short cookies similar to shortbread.
24. A utensil with two or more prongs, used for eating or serving food.

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