



Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

DECEMBER 2015

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www.ajijiccasa.org

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CASA MISSION STATEMENT

CASA members, associates and guests are provided a monthly forum to share foods; learn new preparation techniques; stimulate culinary ideas and meet new people who enjoy the wonderful world of food in a competitive atmosphere that encourages creativity and rewards excellence.

2016 CASA BOARD OF DIRECTORS

President - Monica Molloy

Vice-President - Michele Lococo

Secretary - George Lindahl

Treasurer - Leslie Yanko

Director at Large - Judith Greenberg

2016 CASA COMMITTEE CHAIRS

Judge Recruiter - Catherine Suter

Newsletter Editor - Illona de Borhegyi

Photographer - Carole Wolff

Program Chair - Monique Grossman

Membership Director - Shawn Lindahl

Record Keeper - Rick Feldmann



NEXT CASA MEETING

REMINDER:

Please let us know if you will be attending the CASA meeting next **Monday, January 18th, 2016**. Remember that it begins promptly at 4:00 pm, and will be at **"La Mision" restaurant** at Rio Bravo #7 (turn down toward the lake like going to the current Tabarka Restaurant. La Mision is the former Villa de Arte. Presenters, please be set up no later than 3:45 pm.

January 18th Categories

Category A - Vegetarian Main Dish

Category B - Mousses, Puddings, Custards

Please register at
casalakeside@yahoo.com

PRESIDENT'S MESSAGE

CASA President - Margaret Ancira

On the shores of Lake Chapala in the town of Ajijic

Gourmets and gourmands are always 'tres chic'!

The fare and the wine found on every table

Is delicious and healthy and is always so able

To satisfy the appetite and soothe the soul

As well as maintain its steady firm hold

On the spirit and heart that makes it so tasty

Whether it's a salsa, a main dish, or a Scottish pasty.

If you're an old pro or a talented amateur

Cooking and entertaining are always 'de rigueur'

Which makes every gathering a pleasant treat

No matter how many or how few that you seat.

For all so enjoy the happy chance to consume this

Unequalled bounty that seems to renew

The joys of good company and friendly discourse

Which can range from competitive to aggressively coarse.

It's always in good fun and joy thus abounds

When all get together and partake the mounds

Of every good soul's thoughts and opinions unique

Which always celebrates the spirit of CASA in Ajijic.

Happy New Year!

Margaret Ancira

CASA President 2015



Culinary Arts Society of Ajijic

Meet our December 2015 Judges

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CASA Judge Catherine Suter

Catherine is a Canadian from St. Catharines, Ontario.

She learned most of her cooking skills through trial and error. But never lost interest. Anything new would go on the menu.

Her son once remarked, "Will we ever see this dish again?"

There was always soup in the fridge to Heat and Go.

Travelling, especially to Europe opened new doors and ideas so she began to seek out areas in Toronto for a new taste and to find ingredients.

Likes to Bake as well as Cook.

Both Grandmothers were good cooks, but seldom by the book.

She has been a CASA member for 2 years and enjoys the challenges and the Friendship within the Group.

Catherine Suter



CASA Judge Leslie Yanko

Leslie has lived most of her life in California. Her baking started at a young age of six and it was her grandfather who taught her. He was a Professional Baker. And her Grandmother was the Cook at the Catholic School she attended. She learned much from her as well.

Leslie went on to Phoenix where she owned her own Bakery for three years.

And now she is an accomplished Bing Baker here at Casa. Being a member for three years as well as our trusted Treasurer for that time.

Leslie Yanko



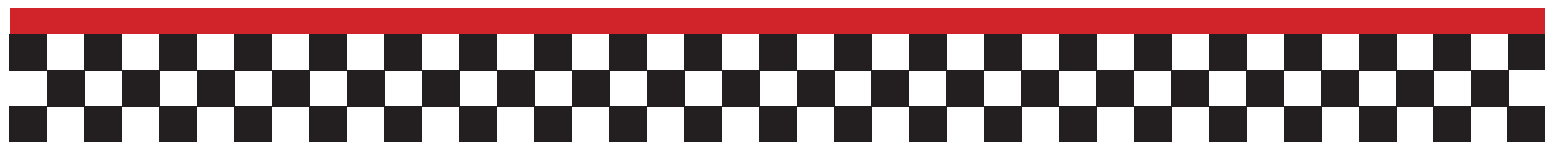
CASA Judge Sandy Feldman

Sandy Feldmann was raised in St. Joseph, Missouri, where both her parents worked different shifts at a hospital. At the age of 13, Sandy decided that her father's cooking dinner was a little too much "meat and potatoes" so she started fixing dinner for her father, sister and brother. It was a challenge at first for her to time the dishes so everything was finished at the same time, but eventually she got that part down. Most of her dinner menu came from cookbooks. Some dishes came out very well and others not so well. This may be why Sandy never tastes while she is cooking. She figures if it's a good recipe there should be no surprises, plus her taste preference may not be that of other family members.

Sandy and husband Rick retired in 2006 to Ajijic and in 2007 they both joined CASA. Sandy was "elected" to be the judge coordinator (she found judges, did their bios, and helped them through the tasting). In 2009, Sandy was the program chairman. Today she is happy to let Rick be the cook, both in CASA and at home.

Other than really spicy, there is no food she won't at least taste. According to Sandy, the boiled "Black Beetles" she tasted in Ankor Wot tasted "just like chicken".

Sandy Feldman



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Meet our December 2015 Winners

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Category A Botanas/Appetizers



Category A First Place Winner
Arleen Foster



First Place & Best Presentation
Arleen Foster
Salmon & Green Peppercorn Terrine



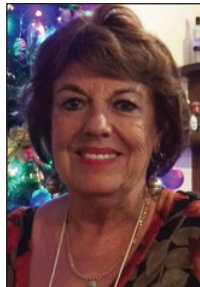
Second Place Carole Wolff
Bacon Wrapped Thai Shrimp

Honorable mentions Category A

Third Place Monique Grossman
Coquille St. Jacques

Peoples Choice Jose Fernandez
Spanish Omelet with
Red Peppers and Olives

Category B Holiday Desserts



Category B First Place Winners
Avril Stephenson and Mary Ann Waite



First Place (Tie) & Best Presentation
Avril Stephenson
Sherry Trifle



First Place (Tie) Mary Ann Waite
Chocolate Shortbread with
Caramel Sauce and Toffee



Second Place & Peoples Choice
Judith Greenburg
Chocolate Truffles

Honorable mentions Category B

Third Place Kinna Bilavarn
Flan

Category A Winners



Category B Winners



CASA Welcomes NEW MEMBERS



Please help us
welcome our newest
members

Janice Taylor
and

Carol Westbrook
and welcome back

Sally Meyers & Hazel Tash
and CASA past president
Patrick Winn

Culinary Arts Society of Ajijic

December 2015 Winning Recipes

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FIRST PLACE CATEGORY A

SALMON & GREEN PEPPERCORN TERRINE (Microwave recipe)

Arlene Foster

This cooks in a fraction of the time it would take in a conventional oven.

Ingredients

- 12 large spinach leaves
- 1 shallot finely chopped
- 12oz plaice or sole fillets, skinned
- 1 lb. salmon
- 1 cup fresh white breadcrumbs
- 5 tbsps light cream
- 1 egg white lightly beaten
- Salt
- 1 cup heavy cream, lightly whipped
- 1 tbsp green peppercorns

Wash spinach leaves and remove stalks. Place leaves in a bowl, cover loosely with plastic wrap and cook on HIGH for 30seconds to 1 minute.

Rinse with cold water and pat dry with paper towels. Use the leaves to line the base and sides of a terrine or loaf pan, the ends of the leaves overhanging the sides of the dish.

Place shallot in a small bowl and cover loosely. Cook for 1 minute on HIGH to soften.

Cut the plaice or sole fillets into long, thin strips.

Skin salmon and remove any bones. Cut into small pieces. Place in food processor or blender with the breadcrumbs, light cream, egg white, shallot and salt.

Process to a smooth puree. Fold in heavy cream and peppercorns by hand.

Spread one third of salmon mixture over the bottom of the terrine dish on top of the spinach leaves. Arrange half of the plaice or sole fillets on top and then cover with another third of salmon mixture.

Repeat with remaining fish strips and salmon mixture. Fold the spinach leaves

over the top of the mixture and cover the dish loosely with plastic wrap.

Place the terrine in a shallow dish half filled with hot water. Cook on MEDIUM for 14-16 minutes.

Remove the terrine and leave to cool slightly. Loosen the edges with a knife and invert the terrine onto a serving plate. Serving ideas. Serve hot with hollandaise sauce or cold with mayonnaise.



FIRST PLACE - TIE CATEGORY B

SHERRY TRIFLE

Avril Stephenson

This recipe came from my mother in-law years ago

Recipe

Use sponge cake or Swiss roll cut into slices and spread with strawberry jam soak with Sherry and leave overnight. I use lg can of fruit cocktail drained put on top of cake. Make a custard or use package of vanilla pudding and let it set. Whip cream for the topping and decorate with almonds and your choice of fruit I used Raspberry, individual choice. I was also generous with the sherry.



FIRST PLACE - TIE CATEGORY B

CHOCOLATE SHORTBREAD WITH CARAMEL SAUCE & TOFFEE

Mary Ann Waite

Ingredients

- 15 ounces milk chocolate morsels (about 2 1/2 cups)
- 1 1/2 sticks butter
- 3 tablespoons honey
- 1/3 cup heavy cream

- 1 tablespoon bourbon (I used Canadian Mist)
- 2 cups coarsely chopped butter cookies
- Caramel Sauce
- English Toffee Pieces

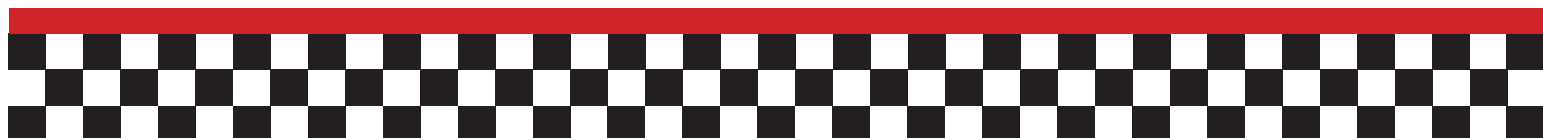
Preparation

1. Spray Pam into a 12 mini cheesecake mold & set aside.
2. Pour water to depth of 1 inch into bottom of a double boiler over medium heat; bring to a boil. Reduce heat, and simmer; place chocolate and next 2 ingredients in top of double boiler over simmering water. Cook, stirring occasionally, 5 to 6 minutes or until chocolate is melted. Whisk in cream and bourbon.
3. Remove from heat. Gently stir cookies into chocolate mixture, and pour into prepared pan. Chill 2 to 24 hours or until set.
4. Remove cakes from pan to a wire rack in a parchment paper-lined jelly-roll pan. Pour warm caramel sauce over cakes, spreading to edges. You can let it drip down the sides if you want.
5. Sprinkle toffee bits on top of caramel sauce
6. Chill 1 hour before serving.

DON'T MISS OUR JANUARY 2016 CASA MEETING

In lieu of a Speaker at our January meeting we have invited four CASA members that will lead a panel discussion called **Presentation, You Eat With Your Eyes**

Don't miss this chance to hear & see ideas from some of the best Presenters in our Club. They will be sharing their secrets with all of us!



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CASA'S BING AWARD

The BING Award is given to each CASA Presenter with 3 First Places throughout the year. The BING Award was instituted in 1987 by Charlotte MacNamara, CASA's first president, who is the founder of Vogue Magazine. Her best friend was Bing Horn of the BING Ice Cream Company in Guadalajara. Bing wanted to do something special for Charlotte and CASA, so he paid for the trophies. The 2 friends then decided that "in honor of CASA and BING Ice Cream" they would award a trophy to anyone who won 3 first places during that calendar year and named this the "BING" Award. To date, many have achieved this - a few more than once.

THIS YEAR WE HAVE 5 BING AWARD WINNERS!

Rick Feldmann 22 points

3 first places, 1 second place, 1 third place,
2 people choice, 2 best presentation

*This qualifies Rick for the Major CASA Award
presented at this years Awards banquet.*

March 1st, 2016

CONGRATULATIONS RICK!!!

Marina Benz 19 points

Monica Molloy 18 points

Leslie Yanko 18 points

Catherine Suter 17 points

2016 Categories



February 15th

Category A - Cajun/Creole Main Dish
Category B - Anything Chocolate

March 21st

Category A - Chopped Pairs Main Dish (1)
Category B - Chopped Pairs Desserts (1)

April 18th

Category A - French Main Dish
Category B - Cakes, Torts, Cheesecakes

May 16th

Category A - Pates, Terrines, Spreads
Category B - Yeast Breads, Buns, Crackers

June 20th

Category A - Fusion Main Dish (2)
Category B - Fusion Desserts (2)

July 18th

Category A - Mediteranian Main Dish (3)
Category B - 3 Ingredient Desserts (4)

August 15th

Category A - Seafood
Category B - Filled Pastries

September 19th

Category A - Mexican Main Dish
Category B - Mexican Desserts

October 17th

Category A - Chopped Individual Main Dish (5)
Category B - Chopped Main Dish Dessert (5)

November 21st

Category A - Outing - No Meeting
Category B - Outing - No Meeting

December 19th

Category A - Botanas/Appetizers
Category B - Holiday Desserts



DECEMBER MEETING



CASA DINNER

donated to
Niño's Incapacitados
is taking place on

January 27th, 2016

Thank you all for your
input and for volunteering
for preparing & serving of
this dinner.