



Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

October 2018

Volume 32 Issue 5

www.ajijiccasa.org



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CASA MISSION STATEMENT

In the wonderful world of food CASA, Culinary Arts Society of Ajijic, is committed to stimulating the exchange of gourmet culinary ideas and creativity in a friendly, social, Lakeside forum that rewards unique methods of presentation and the creation of delicious flavors.

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, November 19th, 2018.**

Note: Meeting begins promptly at 4:00 p.m. Presenters must be set up no later than 3:45 p.m.

Location: Montecarlo Hotel in Chapala, located in Chapala entrance before Farmacias Guadalajara.

November 19th Categories

Category A - Squash main dish
Category B - Soaked sponge deserts

Please register at
casapresentations@gmail.com

PRESIDENTS MESSAGE

This fall season has been full of so many wonderful events. We celebrated Dia de Independencia with our Mexican friends and neighbors and presented Mexican main dishes and desserts at our September meeting. Congratulations to Michele Lococo for her amazing dish and congratulations on the BING Award! Steve Parker created delicious mini Mexican Chocolate Cheesecakes for the first place dessert.

Our Sri Lankan cooking classes were a great success! Many thanks to all who attended and Chef Marie-Lyse for creating a unique, savory menu. A special "shout out" to Michele Lococo, whose incredible, help, kitchen and

home made the classes all that more special, our Culinary Arts Students and Adam Reuter for being great sous Chefs for Marie-Lyse and to Laure Hilden and Monica Molloy for arranging the many details for this event.

Coming up - a guided tour of Abastos and lunch trip, and a very special event for the next Ninos Incapacitados dinner.

Our next meeting will be on Monday, November 19th and the presentation categories will be Squash, Main Dish and Soaked Sponge Desserts.

Please let me know if you will be presenting or attending. This category will be fun.

See you on November 19th!!!

Roberta Kalan

We are experiencing some issues with ajijiccasa.org domain, meanwhile use **ajijiccasa.site**

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Meet our September 2018 Jugdes

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Héctor España

Hector began his cooking career 30 years ago where his first and only job in the States was working with “What’s Cooking”, a restaurant in New Port Beach California for years.

After years, Hector returned to Ajijic and opened Manix restaurant in 1987 with his brother Manuel. Manix is the oldest restaurant in Ajijic.

What Hector says about creating a dish; You can fantasize about any dish but to create it and have it taste great is the ultimate. His favourite cuisines are Italian and Gourmet International.

The most thrilling event in his cooking experience was while he was Assistant Chef at “What’sCooking”. They were contracted to serve two thousand threecourse meals at an onsite location. The challenge was to transport the meals. Although each course was served cold, transporting that amount of food was especially challenging.



Eduardo Ramos

Eduardo “Lalo” is a food expert and a cousin of Hector España. Also, he is founder and director of the Easter Passion Play since 1980.

To support the Easter Passion Play he created two food events: “Verbena o Jamaica del Pasado” which is an annual kermesse every Palm Sunday in Ajijic Main Square. He and his team go around Ajijic, house by house, collecting the ingredients, and later, they use those ingredients to prepare all the typical Mexican food to sell during the kermesse

The other event is called “Raíces Gastronómicas” which means “food roots” and is an exhibition of dishes prepared with ancient recipes in Ajijic, usually fish and fruits and vegetables that the ancients used to locally seeded and harvested.



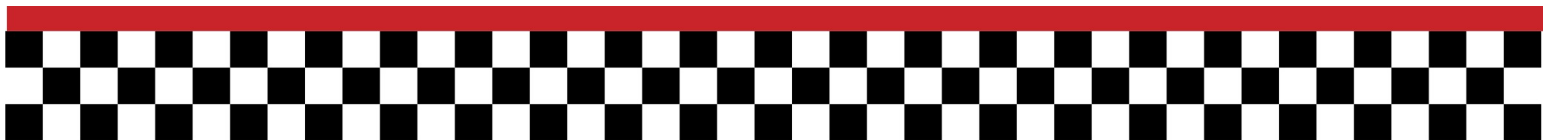
Andrew Robertson

Chef Andrew Robertson has a cooking career that spans 34 years. After experiencing various cooking positions and reviewing the opportunities he decided it was time to attend culinary school in order to accomplish his career goals as a certified Chef.

His first assignment was for the Essex Park Hotel in Toronto, followed by the Royal Canadian Yacht Club.

From here he moved up to the fine dining room and was very proud to be the one that could work every station; grilling, prep. for vegetables, and sauces. He felt very fortunate there to have worked an event for Prince Edward, the Queen of England’s third son.

He was about to be made Banquet Chef when he decided



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to move to Mexico and start his own

restaurant which was successful for 3 years. He then partnered with Tom from Tom's Bar for 2.5 years and was the first restaurant to offer Thai food. He has worked in many restaurants such as Number 4 and Roberto's, in addition to catering many events. His favorite events are for the musicians of the Northern Lights Music Festival.

Chef Andrew enjoys preparing a dish that came from his own creativity and from the satisfaction and appreciation of

his clients. The one item he has learned the most from cooking is that he seems to get the best results when the pressure is on and the clock is ticking! Also, that it is not about quantity but rather quality, less is more. And that it is important not to over season but to stay at just the right amount.

Chef Andrew enjoys catering as it allows him the flexibility to work and raise his 2 daughters, Andrea and Allison, as he is a single parent.

331-517-8930

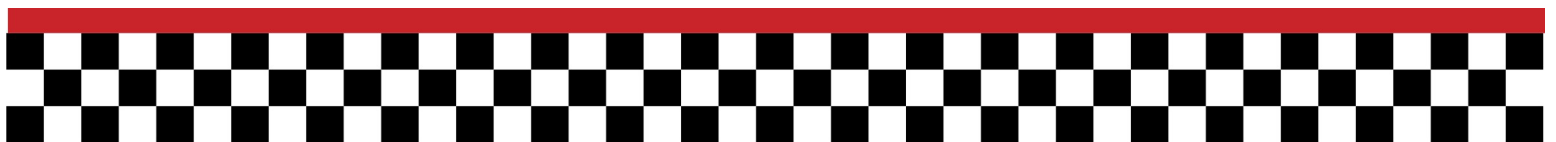
ChefAndrew@gmail.com



LET'S GET COOKING



Judges: Eduardo Ramos, Héctor España & Andrew Robertson



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Meet our September 2018 Winners

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CATEGORY A

Mexican main course

First Place taste & Best Presentation

Michele Lococo

HOJA SANTA STUFFED W/
POLLO HUITLACOCHÉ AND
POBLANO CREAM SAUCE



Second Place & People's choice

Tracy Reuter

CHICKEN POZOLE VERDE



Third Place Tie

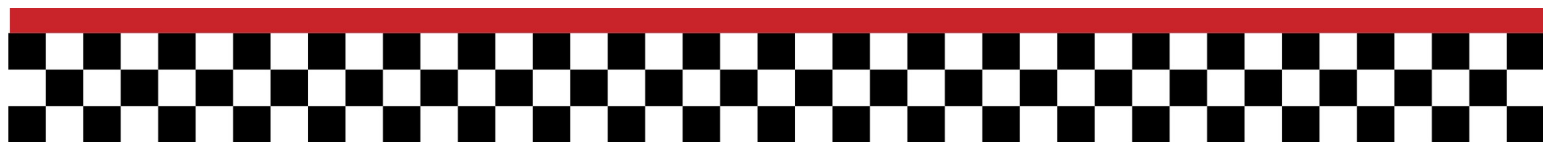
Lydia Cortes

RICA TINGA



Winners: Michele Lococo, Tracy Reuter, Lydia Cortes & Dennis Brann

Third Place Tie
Dennis Brann
HUITLACOCHÉ NOPALES
LAYERED CAZUELA



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Meet our September 2018 Winners

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CATEGORY B

Mexican desserts

First Place
Steve Parker
MINI MEXICAN
CHEESECAKES



**Second Place / Tie for Peoples
Choice**
Roberta Kalan
OUT OF THIS WORLD CAJETA
FILLED CUPCAKES WITH
BUTTERCREAM FROSTING



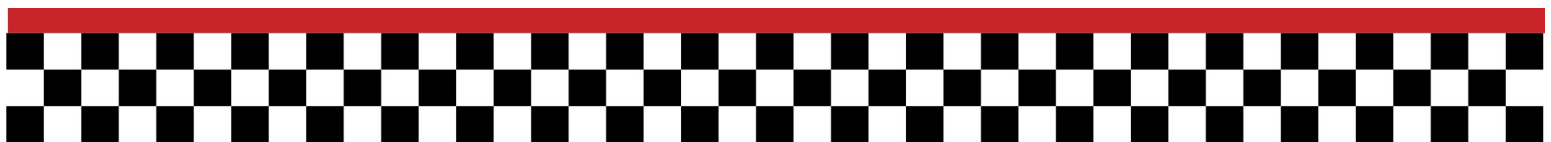
**Third Place and Best
Presentation / Tie for People
Choice**
Pierre Paquette
ZUCCHINI RASPBERRY
MEXICAN CHOCOLATE CAKE



Tie for Peoples Choice
Darleen Pike
MEXICAN CHOCOLATE TORTE



Winners: Steve Parker, Roberta Kalan & Pierre Paquette



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September 2018 Winning Recipe

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FIST PLACE CATEGORY A

HOJA SANTA STUFFED W/ POLLO HUITLACOCHÉ AND POBLANO CREAM SAUCE

Michele Lococo

POBLANO SAUCE

- char 3 poblano peppers and then peel off skin
- sauté 1 chopped shallot in ½ butter and ½ olive oil
- add 1 ½ tbsp flour
- stir until roux is lightly cooked
- slowly add 3 cups of heavy cream
- cook until it starts to thicken
- put cream and poblanos in blender and purify

STUFFING

- sauté one large chopped onion and 2 chopped shallots
- add 4 cups of huitlacoche and one package of chopped cremini mushrooms
- after mushrooms are browned add 3 large chopped garlic cloves and lime juice
- marinate chicken breasts in olive oil, garlic powder and assorted chili powders
- sear chicken breasts on high heat, do not cook through
- cut small pieces of chicken
- cut stems out of hoja santa
- wrap chicken and fungus mix in hoja santa
- bake at 350 for ½ hour

- top with poblano sauce and pomegranate seeds



FIST PLACE CATEGORY B

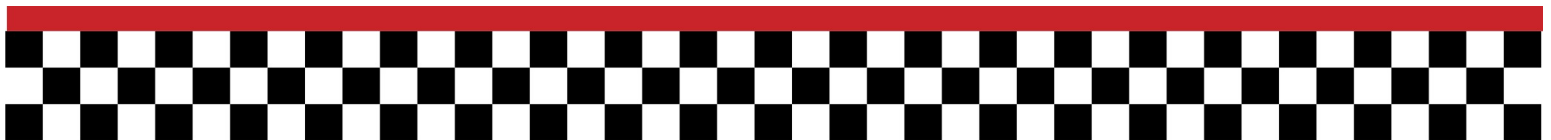
MINI MEXICAN CHEESECAKES

Steve Parker

Ingredients

- 1 (9-ounce) package chocolate and ginger cookies crushed
- ¼ cup sugar
- ¾ teaspoon ground cinnamon
- ¼ teaspoon ground cayenne pepper
- ¼ cup melted butter
- ½ cup whipping cream
- 1 (4-ounce) semisweet or bittersweet chocolate baking bar, chopped
- 2 (8-ounce) packages cream cheese, softened
- ½ (14-ounce) can sweetened condensed milk (about ⅔ cup)
- 1 teaspoon vanilla extract
- 2 large eggs
- Garnish: fresh raspberries and chocolate

1. Preheat oven to 325°. Place cookies in a food processor; pulse until fine crumbs form. Add sugar and next 3 ingredients; pulse until well blended. Press about 2 tablespoons crumb mixture into 24 greased muffin cups.
2. Heat cream in a small saucepan over low heat. Add chocolate and cook, stirring constantly, until melted.
3. Beat cream cheese at medium speed with an electric mixer until smooth. Beat in condensed milk and vanilla. Add eggs, 1 at a time, beating at low speed and scraping down sides with a spatula. Add chocolate mixture, beating until blended. Pour batter over prepared crusts.
4. Bake 15 minutes. Cool completely in pan on wire rack. Cover and chill 2 hours or until ready to serve. Garnish, if desired.



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SEPTEMBER SPEAKER

Paola DeWatterlot



Paola moved to Ajijic from Guadalajara when she was 7 years old. She is a mother of 4, sells Real Estate and in her spare time rescues every dog she can.

She is a member of the Asociacion de Cronistas Jalisco Michoacan

Paola has been a Member of this association for only 1 year but has been fascinated with preserving History about the Independence of Mexico told by the villagers surrounding the lake. This information is not taught in the history of Mexico within the schools.

The goal of this club of about 35 people is to publish a book about the History of the participation from the villages around the Lake on the Independence of Mexico .

Paola is extremely active with the Traditions of Ajijic & Michoacan where her mother is from.

CONGRATULATIONS

Michele Lococo
for obtain a Bing award



CASA'S BING AWARD



CASA, Culinary Arts Society of Ajijic, was founded by Tod Jonson (President - 1986 & 1987 and again in the 90's) Ektor Carranza, Xavier Perez, Florence Pritikin (of the Pritikin Diet fame) and Pat Tanaka on February 26, 1986. Within 6 months Pat Tanaka had to return to the U.S. because of her husband's ailing health. Pat Tanaka was replaced by Charlotte MacNamara.

The first meeting was hosted on March 3rd. 1986 where 18 interested people attended with 7 entrees at a private home. It was wildly popular and all attendees joined.

Charlotte MacNamara (second President) introduced CASA to many sensational cooks, two of which were Lillibeth Nelson and Juanita Reed.

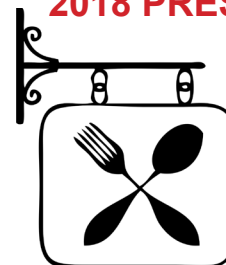
Charlotte also introduced Bing Horn (creator of BING Ice Cream in Guadalajara), wife of Adolf Horn (a business man and for years Mayor of

Tlaquepaque). Bing renamed herself because she only played Bing Crosby songs on her kitchen radio and house phonograph, even before they moved to Mexico.

Bing Horn offered her name as the BING Award and financed all Trophies, given only to those that won 3 First Place positions in a calendar year. Bing Horn was the organizer of a culinary group of only 12 people who met at different member's home once per month. No trophies, just dinners. BING admired what CASA was doing for culinary upgrading.



2018 PRESENTATIONS



CATEGORY A
MAIN DISH

CATEGORY B
DESSERT

November 19th

Category A - Squash main dish
Category B - Soaked sponge desserts

December 17th

Category A - Holiday Party with Botanas
Category B - Holiday Desserts

