

## Upcoming Events Supporting The Culinary School

On Wednesday, September 8<sup>th</sup> from 5:00 p.m. to 7:30 p.m., Nicholas/Tobin Insurance along with The New Milford Chamber of Commerce will once again sponsor "A Taste of New Milford." This popular event was developed four years ago to highlight all the fine restaurants and catering companies that are located in the area. Last year there were over 20 restaurants and caterers represented and this year more are expected. Once again it will be located on the Green in New Milford, CT. We encourage everyone to come down and sample the fine food.

In addition to the food sampling on the Green, many of the shops will remain open in the downtown business district where fun activities will be offered. Proceeds from this event will be donated to the Community Culinary School of Northwestern CT. Bring your family and friends and enjoy the delicious food!

On Saturday, September 25<sup>th</sup>, the Congregational Church will sponsor the second annual "Local Food Festival" on the New Milford Green. Join students and staff of the Community Culinary School to watch the competitors in the "Cook-off Competition" create dishes utilizing locally produced food items purchased at the Farmer's Market. Our students will be on hand to coach each team and our staff will judge the culinary creations. Come and enjoy the day...support locally grown produce and cheer on your favorite competitor.

*Thanks to Sally Talarico, Editor, and Gail Slupatchuk, layout and design.*



**Community Culinary School  
of Northwestern Connecticut**  
40 Main Street  
New Milford, CT 06776

*Help the Community Culinary School of Northwestern Connecticut reduce our costs and save on rising postage costs by signing up to receive our newsletter via email. Please contact [culinaryschool@sbcglobal.net](mailto:culinaryschool@sbcglobal.net) to be placed on the email list. Thank you!*

## Board of Directors

Peg Molina, *President*  
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Linda Malarkey, *Treasurer*  
Diana K. Broderick  
Carl Dill  
Dawn Hammacott  
Ivan Shiffman  
Sally A. Talarico

## Catering!

Did you know that the Community Culinary School of Northwestern Connecticut has a catering business? Our catering business was established to provide a revenue stream to help sustain the culinary job training program and all catering proceeds benefit our program . . . another way to help fund our school. For information and a copy of our catering menu, contact Dawn Hammacott, Executive Director, at [culinaryschool@sbcglobal.net](mailto:culinaryschool@sbcglobal.net) or call her at 203-512-5791.



## Community Culinary School of Northwestern Connecticut

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*"Food is our common ground, a universal experience" ~ James Beard*

Summer 2010

Newsletter No. Three

## An Evening of "Dinner With Friends"

The room filled with excitement on April 9<sup>th</sup> as approximately 150 guests arrived at the Candlewood Inn for the fourth annual "Dinner With Friends" fund-raising event, once again sponsored through the generosity of Union Savings Bank. Old friends returned and new friends gathered to share in a wonderful evening of great fun, fine dining, exciting live and silent auctions and dancing to the music of the ever popular band, *Flashback*. You could feel the energy of lively competition as guests placed their bids in support of the Community Culinary School of Northwestern CT. This continued support and generosity helped raise \$21,650, all of which will support the school. We extend our deepest gratitude to our donors, sponsors, and all who attended this year's event for believing in our school and its mission.

We look forward to your continued support and hope that you will mark your calendars now for the fifth annual "Dinner With Friends". It promises to be the best yet, with an expanded silent auction and so much more dancing as *Flashback* makes their return.



Bonni Manning selling drawing tickets to Ivan Shiffman, Vice President, Union Savings Bank.

**Save the date!**  
Friday, April 8, 2011  
Same time, same place,  
but bigger and better than ever!  
Expanded silent auction!  
Lots of dancing!



Dr. and Mrs. Peter Daubner dancing to the terrific tunes played by *Flashback*.



Peg Molina, Board President, CCSNC, welcoming everyone to "Dinner with Friends"



Carl Dill, Board Member, kneeling, teaching students how to build a stone wall. This workshop was just one of the terrific auction items up for grabs at the 2010 "Dinner with Friends" fund raising event.

## Want Another Class?

Carl has agreed to do another stone wall building workshop to benefit the Culinary School. If you are interested, please contact Carl at [carlgrierdill2@aol.com](mailto:carlgrierdill2@aol.com). He can accommodate 10 to 12 students and the workshop will cost \$40 per person.

## What's Cooking In Our Kitchen?

*A Note from the Executive Director*

Dear Friends,

Food! Glorious food! It nourishes, it comforts, it plays a central role in life celebrations, and it is, in fact, essential to life. This is why employment in the food service industry can make for such a rewarding career. In the career path that our students have chosen and through the food that they prepare, they will have the opportunity to directly affect people's lives in a very positive way. They will make people happy on a daily basis with the meals that they serve. Whether it be dinner served to a restaurant patron, lunch served to a nursing home resident, or take-out at the local deli, that meal may very well be the bright spot in that person's day. Now that's a great reason to go to work every day.

While enrolled at CCSNC our students prepare meals that are distributed to the needy in our community through the New Milford Food Bank creating a real bright spot in the day for these grateful recipients. To date, over 22,000 meals have been distributed. These meals are prepared with all of the care and skill that would be used in any restaurant kitchen providing delicious and nutritious relief for someone who is struggling to put food on the table for their families. Many of these meals utilize ingredients donated by area farms and food purveyors. Recent offerings, drawing on a wide variety of cuisines, have included Chicken Pommadora with Roasted Vegetables and Pasta, Cuban Chicken and Rice, Pulled Pork with Rice & Beans, Vegetable Burritos, Swedish Meatballs and Ratatouille. Our students take great pride in preparing these meals and are gratified to have the opportunity to give back to their community in this way.

Visit us on Facebook for our Ratatouille recipe, a French Provencal dish that utilizes the summer bounty of vegetables from your own garden or your local farmer's market or farm stand. Serve it as a side dish or a meal with pasta, rice or bread. It may also be used as a filling for crepes or omelettes. Make a large batch and freeze some to have on hand for a quick meal. Prepare this wonderful dish, sit down to dinner with your family and friends and *you* will create a bright spot in someone's day. Bon Appetit!

Dawn Hammacott  
*Executive Director*

## School News

All the students in the recent graduating class received Congressional Certificates of Recognition from Congressman Christopher Murphy. Congressman Murphy is a strong supporter of the Culinary School and its mission.

## We Have a Website . . . follow us on Facebook and Twitter, too

Thanks to Dan O'Neill, an advisory board member, the Community Culinary School has a website. Log on to [communityculinaryschool.org](http://communityculinaryschool.org) and read all about us. We'd like to take this opportunity to thank Dan for creating the website and agreeing to maintain it for us. We are extremely grateful!

## Liz's Story

Many students excel in our program but there are some who are real stand-outs. At graduation these individuals are awarded the "Community Culinary School Certificate of Excellence for Best Overall Performance". A recent recipient of this award is the very deserving Liz Paola.

Liz performed outstandingly well in all aspects of the CCSNC program including knife skills, creativity, classroom work, team-work and so much more. She exhibited a true talent for the culinary arts.

This talent was evident to her friends and family members who were consistently wowed by her cooking skills. After being laid off and unable to find work in her field, she was encouraged by these same individuals to enroll in the Community Culinary School job training program. Liz was intimidated by the prospect of embarking on this new venture but their faith in her abilities helped her to realize that this was the right road for her. From day one she knew that she had made the right decision. She was a natural.

Liz's outstanding performance during her internship at Candlewood Valley Rehabilitation led to a job offer. The full time cook's position came with a good salary, full benefits, opportunity for advancement and the chance to contribute suggestions and ideas that have resulted in many compliments from clients and staff alike. In fact, she received a raise after just one month of employment. And, most importantly, she loves her job!

An appreciative Liz had the following to say about her time at the School: "I miss it. I really enjoyed my time there. Because of my financial circumstances, I couldn't afford to go to culinary school. CCSNC gave me the opportunity to do what I love in a field where I will have job security. I will always be grateful for that opportunity."

We wish Liz all the best in her life and in her culinary career. We know, without a doubt, that she will find great success in the field. She has made us very proud.

Dawn Hammacott  
*Executive Director*

## Look for Our Annual Appeal Letter . . .

In our upcoming annual appeal this fall, we look forward to sharing information about how the Community Culinary School has impacted area households affected by the recession. We hope you will read it with great interest and continue to support this inspiring program.

## Who's New on the Board



We are pleased to announce that Ivan Shiffman, a New Milford native, and Vice President at Union Savings Bank has joined the Board of Directors of the Community Culinary School of Northwestern Connecticut. Ivan also currently serves on the boards of the New Milford Rotary Club, the Pratt Nature Center, New Milford Recreation Association and Temple

Sholom in New Milford. He is passionate about New Milford and is part of a team of volunteers working to increase accessibility and availability of recreational facilities throughout New Milford. This includes being part of the Friends of the Reservoir, which is building and maintaining hiking trails around one of the precious protected reservoirs in town. In addition, working in conjunction with the New Milford Recreation Association and the New Milford Park and Recreation Department, Ivan helped the dream become reality in replacing the Creative Playground on John Pettibone School Field. Among other things, Ivan volunteers for the United Way's Day of Caring, the American Red Cross Breakfast on the Green and in the computer lab at John Pettibone Elementary School in New Milford. Ivan, his wife Dawn and children, Emily and Charlie, reside in New Milford with their trusted golden retrievers, Annie and Colby.

## How Can You Help the School?

The success of the Community Culinary School is dependent in part, on the support of the generous donors who believe in our vision. Your donation is an investment in a life-changing experience. Here are a couple of ways to make that happen...

## Have a Party . . . and Help Us Out!

Whatever the occasion, consider hosting a party for your friends and family to benefit CCSNC. It's a unique way for you and your guests to donate to the School.

Here's how it works:

Get the party started anyway you like. What's your style?  
BBQ by the pool?  
Cocktails & hors d'oeuvres?  
Wine tasting?  
Alternative "gift" birthday party?  
Holiday party?

Do your own thing or purchase food at cost from the School.

Request a suggested donation from your guests in lieu of gifts or in support of the program. All donations will support students in the CCSNC job-training program. It's a great way to get together with family and friends with the added benefit of enabling us to continue to do the important work that we do.

For more information contact Dawn Hammacott at 203-512-5791

## Welcome Advisory Board Members

Advisory Board Members are the eyes and ears of the Culinary School in our community. They are strong supporters of the program and many of them volunteer their time for specific projects involving the school. They are a key asset to the success of the school and we thank them for their support. They are:

State Representative Clark Chapin, 67<sup>th</sup> District  
Carolyn Haglund, Registered Dietitian  
Ruth Henderson, The Silo and Hunt Hill Farm Trust  
Deborah Luongo, Business Development Manager  
New Milford Visiting Nurses Association  
Bonni Manning, Chef/Owner, Bonni Manning Catering, Inc.  
The Honorable Patricia Murphy, Mayor, New Milford  
Daniel O'Neill, Network Engineer, New Milford Hospital  
Pat Reise  
Barbara Reynolds, Esq.  
Jack Russell  
Andrea Rynn, Manager, Community/Government Relations, Danbury Hospital  
Gail Slupatchuk, Watershed Graphics  
Lynn Strawson, Cruise Holidays  
Jean Suddaby

## Our Wish List

If you would prefer to donate towards something on our "Wish List", please choose something and send us a donation to purchase one...or two...or more of the items listed below. Thank you!!

Small, medium and large sauté pans @\$20, \$25, \$30 respectively  
Three large roasting pans - \$75 each  
Offset spatula - \$10  
Two large ice paddles (for cooling food) - \$25 each  
Chef coats for a graduating class of 10 students (presented to them at graduation - \$120)  
Ice machine - \$500  
Candy and deep fry thermometer - \$15  
China cap sifter - \$25  
Rolling pan rack - \$380  
Wire security cage to lock up our supplies in a kitchen that is used by multiple people - \$300

Or send us a donation...nothing is too small...and it will be deeply appreciated!

Name \_\_\_\_\_  
Address \_\_\_\_\_  
Town \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
Email address \_\_\_\_\_  
Donation amount \$ \_\_\_\_\_

Please make your checks payable to Community Culinary School and mail to: Community Culinary School of Northwestern Connecticut, 40 Main Street, New Milford, CT 06776