



What's Cooking?

July 28, 2008

Volume 13, Issue 04

Important Dates for your Daily Planner

Thursday, July 31st
NRAEF-Undergraduate Scholarship Deadline

Monday, August 4th
Deadline for all ACF scholarships

Monday, August 4th
ACF Dinner Meeting 4pm
Royal Palm Yacht Club

Thursday, August 7th
CityPlace Uncorked 7pm

Friday, August 15th
Chefs 4 Students Scholarship Deadline

Wednesday, August 27th
Fire & Ice student competition



Planet Smoothie is offering 99-cent smoothie days this summer, on the first Wednesday of each month, next day, August 6th, The closest location is:
4366 Okeechobee Blvd.

What's Cooking?
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Fire & Ice



Culinary Competition Wednesday, August 27th

The theme is fire and ice. You figure out what that means to you. Teams of 2 or more, pick up your official registration form at the FCI lobby. Registration deadline is Thursday, August 21, 2008.

The competition will be held in the grassy area next to the FCI break area. You may bring just about anything that you think will help your team reign supreme. No alcoholic beverages (OK for cooking), fireworks, firearms, or live animals. If there are any questions concerning the exciting Student Team Competition, direct them to the message board in the downstairs hallway.

Be Creative!!

ServSafe Class



There will be a one-day ServSafe review and exam on:

Friday, September 5th, 2008
Begins at 8:00 AM

Located In the Practicum

If you have taken ServSafe previously at F.C.I. and did not pass or if it is time to renew your certification, you are invited to take the exam. Please come prepared with your bubble sheet, from the bookstore, and bring your ServSafe textbook.

The signup sheet is located in the lobby, starts today and last until all 25 spots are taken.

Knife Superstitions

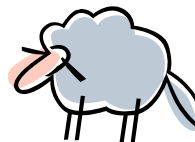
Some cultures believe that a knife does not belong to an individual until it has 'bit' them, or tasted their blood. Believers in such superstitions may intentionally prick a finger on the blade of a knife rather than risk a later, accidental cut. According to this superstition, the knife will stay sharp longer and is less likely to accidentally cut its owner once it has tasted his or her blood.

ServSafe Question

What Ph level is best for bacteria to grow?

RECIPE FOR MUTTON

Preheat oven to 475 degrees.



1. Take your mutton quarter, sized for the family, put it in a turkey pan on an oak board.
2. Bake for 4 hours, basting every 20 minutes with a mixture of 4 eggs, one quart of apple brandy, two jiggers of good vodka.
3. Remove from oven and let sit for 10 minutes.
4. Throw away the mutton and eat the board.

In some countries it is traditionally believed that the giving of a knife as a gift to a friend will cut or sever the relationship. To avoid such ill luck, the receiver should give a coin in return, as to "pay" for the gift. It is common to include a penny, often taped to the blade, with a knife given as a gift which the receiver is to return as "payment".

Trivia



Question: What is an Alligator Pear?

If you know the answer, place it along with your name, instructor's name, and class in the "What's Cooking Toque" at the reception desk by Thursday.

Last weeks question: Freestone and Clingstone are two main types of what?

ServSafe Answer:

4.6-7.5

★ **Last Week's Winner:** ★

★ **"Jacob Anderson"** ★

★ Chef Birney/AM Class ★

★ Answer: ★

★ **"Peaches or Stone Fruits"** ★

★ **Congratulations!** ★

★ This week you win a gift certificate to Café Protégé. ★

★ -See Star in the lobby to claim your Prize! ★

★ 10 correct answers ★

★ Thanks for your participation! ★

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www.schneblywinery.com

For more information on local wineries contact the Florida grape growers association.



WOMEN IN TRANSITION. WOMEN MOVING UP.

The Deana Kendrick Foundation (TDKF) offers scholarships to women over thirty who are returning to college, are currently in college seeking a degree, or are starting college after a lengthy break from school. You must be admitted into a college or university at the time of your application. This scholarship is best suited for community colleges but may be used at a four-year university. Applications are located at the front desk and must be postmarked by August 15, 2008.

Volunteers Wanted!

ACF is still looking for volunteers on Sunday, August 2nd and Monday, August 3rd at the Royal Palm Yacht & Country Club.

Sign up sheet located at the front desk.

Free-stone and Clingstone

The classic example of a clingstone fruit is the peach. Many people are undoubtedly familiar with the stubbornly clinging flesh of a clingstone peach. When a peach is being eaten out of hand or sliced for a puree or jam, mangling the fruit to get the pit out is not a big issue. However, when uniform and attractive slices of fruit are needed, the clinging pit can be very frustrating. Fortunately, freestone varieties are available for this very need. Some common freestone peaches include, Redtop, Elegant Lady, O'Henry, Angelus, Bounty, and Cresthaven. Many peaches sent to market are freestone fruits, since consumers prefer them, although the flavor of clingstone fruit tends to be more complex than in freestone fruits.



★ **"Stressed" spelled backward is "desserts".** ★

'Bring it t-ON-g! Pork Grilling Challenge'

Deadline: August 17, 2008 The National Pork Board's "Bring it t-ON-g Pork Grilling Challenge" is a search for the most creative, fun and boldest grilled pork recipes in the country.

From May 9 through August 17, grilling enthusiasts everywhere can throw their tongs into the ring by visiting TheOtherWhiteMeat.com to submit a recipe, along with a summary on why their dish is the nation's boldest. Three finalists with the boldest recipes will win a trip to New York

City to compete in a live finale grill-off for Fieri, who ultimately will help decide which recipe packs a flavor punch to make it the boldest in America. Fieri will crown the grand prize winner, who will take home \$5,000, the all-new Char-Broil® RED™ Infrared Gas Grill, grilling accessories, and a two-night stay and airfare for themselves and a guest. **TheOtherWhiteMeat.com**

