

AUGUST GOURMET DINNER
“SIMPLE AND SEASONAL”
by Bonnie Kulke

On Monday, August 11th, the Herb Society will host another gourmet dinner for members. The theme for this summer is based on the now famous food revolution started by Alice Waters. In 1971, Alice Waters a young 27 year-old woman with a dream and no professional cooking experience, opened Chez Panisse in Berkeley, California. Her French bistro was dedicated to using fresh seasonal ingredients from local growers. This was her innovation! An offshoot of this successful restaurant has been a program she inaugurated for school children called “Edible Schoolyard.” She uses this program to teach kids to grow and cook food they eat. We see this garden to table concept here in Madison now, too.

Working hand in hand with the community-sustainable agricultural movement and local farmers’ markets, chefs today often work closely with those who grow the fruits and vegetables and raise the meat or produce the dairy products they use in their kitchens.

Many have also taken on the credo “less is better”. Forgoing rich sauces, complicated technique and numerous exotic ingredients in favor of simple taste treats. We will pay tribute to that intelligent, economical and environmentally responsible ethic in our menu planning.

Recipes with lots of fresh fruits and vegetables with a minimum of fuss and frill with pure flavor is the goal. Garden fresh produce is the perfect showcase for the numerous fresh herbs also available in August. The committee is excited to accept this challenge and we hope you will be too. Plan to participate and attend!