

**RESOURCE INFORMATION
FROM CHEF CAL KRAFT
CULINARY INSTRUCTOR
LIFETIME LEARNING**

Albert Ulster – Supplier of sweet and savory items as well as dessert sauces and powders for the restaurant industry. Call for a catalog: 1-800-231-8154, e-mail: info@auiswiss.com. They do sell to folks outside the culinary field. They are located in Gaithersburg, MD, at 9211 Gaither Road.

Jessica's Biscuit – 1-800-878-4264 – Sells only cookbooks – a great company. Call and get on their mailing list. E-mail: ecookbooks.com

The Chef's Companion – A concise Dictionary of Culinary Terms – by Elizabeth Riely, printed by John Wiley & Sons, Inc. This is a great resource book.

J B Prince – The world's Finest Chefs' Tools – Vast array of chef's tools, pastry, candy and other assorted items for the cooking industry. They carry lots of molds, cutters, utensils and cookware. Phone: 212-683-3553; www.jbprince.com. Store located in New York City at 36 East 31st Street, NYC, NY 10016.

Le Cordon Bleu Complete Cooking Techniques – Morrow – Great resource book. This book answers a ton of questions on how to cook tons of items.

Culinary Artistry – **Andrew Dornenburg and Karen Page** – The secrets behind the artistry that allows leading chefs to compose a brilliant dish or spectacular menu.

Working the Plate – The art of Food Presentation – Christopher Styler – How to present food plates that look great.

You Eat With Your Eyes – Edward G. Leonard – Found at Fortessa – the simple art of presenting elegant food. A great reference book.

Glorious Garnishes – Amy Texido, Marianne Muller, Erik Pratsch & Hubert Krieg – Crafting easy and spectacular food decorations.

Catersource Magazine – Sign up to receive this free magazine from the catering industry. It is full of ideas and names of company's that supply goods and services to the catering industry. Call 1-877-538-4415 – info @ catersource.com. Let them think you own a small catering company.

Entertaining by Martha Stewart – This is one of the best of her books, full of ideas, a great resource book.

Hors D'Oeuvres – Treuille & Snell –Tons of ideas, if you like to give parties, this book is for you.

Do it for less Parties – Denise Vivaldo – great resource & information, especially when giving out various amounts for small to large parties.

Sauces & Salsas – Schwartz – Any good book on sauces is a must for anyone who loves to cook.

Fran's Cakes & Cookies – A specialty supply shop in the heart of Fairfax, located 10927 Main Street, Fairfax, VA 22030. (703) 352-1471. Complete line of accessories for the serious as well as home baker.

Sur la Table – A really great cooking supply store, located in Tyson's II or at Pentagon City Shopping Center. Web site is www.surlatable.com.

Williams-Sonoma – The other really great cooking supply store, located at most shopping malls in Northern Virginia. Note: They are also located at Tysons II just down from Sur la Table. They also have a web site at www.williamssonoma.com

Finally, spend a few hours a month in the Public Library going over cook books to get ideas, recipes, serving suggestions, etc. You need not buy a ton of cookbooks when you can review them for free in the library. Same is true for cooking magazines which will give you not only tons of recipes but also lots of ideas on plating and presentation. A rainy day is a great day to spend in the library if you are not cooking.

Famous Last Words from Chef Cal:

Use the Salad Bar at Giant for that little bit of garnish to make your plates look great. Why buy the whole pepper when just one ring will do.

Be creative – if it says to use chicken, know that you can probably also use turkey, ham, beef, pork and usually at least one or two different types of fish.

If you leave something out, REMEMBER – you are the only one who knows that!!!!!!! Just go on and next time, do it right.

Read the recipe through P R I O R to your starting to cook

Never, Never, Never add alcohol to a hot pot or pan while it is over an open flame.

If it looks bad, smells bad, then be assured, it will taste bad. When in doubt, throw it out!!!!!!!

Always bring cold or chilled liquids back to the simmer. Keep cold foods cold and warm foods warm. Remember - Bacteria can grow from a range of 41 degrees to 144 degrees – the food danger zone. Keep your food out of this zone.

Sharp knives cause less cuts than dull knives. If you receive a cut from a sharp knife, it will heal faster than if you receive a cut by a dull knife.

And – NEVER TRUST A SKINNY CHEF!!!!!!!!!!

Compliments of Chef Cal Kraft
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