

reciepts

~~Culinary Club~~

Ker Rose  
OSC-A1 L36  
APO AE 09356



Free

The Bryn Mawr College  
Culinary Club  
c/o Zahra Reynolds  
101 N. Merion Ave  
C-1334  
Bryn Mawr, PA 19010

C020



The image shows a decorative card with a grey background featuring a repeating floral and scrollwork pattern. In the center is a rectangular tan-colored panel with a thin gold border. The words "THANK YOU" are printed in a black, serif, all-caps font on the tan panel. Two small black squares are positioned above and below the text, centered horizontally.

THANK YOU

172 DRAYDEN → THANK YOU FOR THE COOKIES.  
I WOULD LIKE TO COORRESPOND WITH YOU ALL VIA  
EMAIL. JD\_FPC@HOTMAIL.COM

ON BEHALF OF THE SOLDIERS,  
AIRMAN, AND NAVY PERSONNEL  
OF THE OSC-A / C36 SHOP,  
I WISH TO THANK YOU FOR  
THE DELICIOUS COOKIES. AS A TESTAMENT  
TO THEM, THEY DISAPPEARED IN  
ONE DAY. THANKS AGAIN

MASKED ROSE

- ROBERT VELARCO - THANK YOU!

- BRIAN ROOF - THANK YOU! ARE YOU HOT?

OFFICE OF SECURITY COOPERATION - AFGHANISTAN

## Request for SFC Reimbursements

Date \_\_\_\_\_

Club/Organization \_\_\_\_\_ Event Description \_\_\_\_\_

Club Treasurer \_\_\_\_\_ Treasurer's Extension \_\_\_\_\_

Amount Requested \_\_\_\_\_

### **Fill in one type of reimbursement.**

1. *Student Payee – Please include original receipts with this form.*

Student Name \_\_\_\_\_ I.D. # \_\_\_\_\_ Box # \_\_\_\_\_

2. *Vendor Payee – Please include vendor invoices with this form.*

Vendor Name \_\_\_\_\_

3. *Bryn Mawr College Departmental Payee – Please include a receipt/invoice.*

Department Name \_\_\_\_\_ Budget Number \_\_\_\_\_

4. *Third/Outside Party – Please include a copy of the signed contract and W-9 form.*

Payee Name \_\_\_\_\_

Address Check Should Be Sent To: \_\_\_\_\_

\_\_\_\_\_

**Bryn Mawr College Culinary Club, Spring 2010**

Purpose: The Bryn Mawr Culinary Club was created to give students an opportunity to make their

|  | Amount Requested            |
|--|-----------------------------|
| <b>Staples:</b><br>(Need to re-stock basics such as flour, sugar, olive oil etc. to be used throughout the year) | <del>\$45</del> 25          |
| <b>Supplies:</b><br>(muffins pans, oven mitts, aprons etc.)  | <del>\$100</del> 35         |
| <b>Meetings:</b> (groceries)   |                             |
| Julia Child  | \$75.                       |
| Soup/Stew Night  | \$75.                       |
| Comfort Food   | \$75.                       |
| Cupcakes   | \$75.                       |
| Bittman Night  | \$75.                       |
| Tapas  | \$75.                       |
| Moroccan Night   | \$75.                       |
| <b>Special Events:</b><br>Trip to Chinatown<br>train tickets for 10<br>food                                      | <del>\$83</del> 0<br>\$100. |
| <b>Total</b>   | <b>\$853</b> 683            |

Co-Presidents: Miranda Bennett  
C-36  
[mebennett@brynmawr.edu](mailto:mebennett@brynmawr.edu)  
434 960-5404

Laurel Lemon  
[llemon@brynmawr.edu](mailto:llemon@brynmawr.edu)  
847 858-3873

To: Miranda  
The Sacred Never  
Culinary Club really  
Binder used  
xoxo, Catherine

To Laurel  
The Sacred (never  
Culinary Club really  
Binder used)  
Love, Miranda

**Bryn Mawr College Culinary Club, Fall 2009**

Purpose: The Bryn Mawr Culinary Club was created to give students an opportunity to make their own food

**Staples:** \$45 <sup>30</sup>  
 (Need to re-stock basics such as flour, sugar, olive oil etc. to be used throughout the year)

**Supplies:** \$100. ~~200~~ <sup>50</sup> Amount Given  
 (muffins pans, oven mitts, aprons etc.)

|                  |             |      |        |
|------------------|-------------|------|--------|
| <b>Meetings:</b> | (groceries) |      | \$45   |
| Crepe /World     | \$85        | \$55 | \$100. |
| Soup/Stew Night  | \$65.       |      | \$65.  |
| Moroccan Night   | \$65.       |      | \$65.  |
| Cookie Night     | \$85.       |      | \$65.  |
| Super food night | \$85.       |      | \$65.  |
| Chinese/Vietnam  | \$65.       |      | \$65.  |
| Fall Food        | \$65.       |      | \$65.  |

**Special Events:**

Raspberry  
 (van rental + milegae = \$60)  
 (picking = \$40)

\$100.

**Total \$700**

Co-Presidents: **Miranda Bennett**  
 C-36  
[mebennett@brynmawr.edu](mailto:mebennett@brynmawr.edu)  
 434 960-5404

**Laurel Lemon**  
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 847 858-3873

— Julie + Julia Night

**Asparagus with Tarragon Vinaigrette**

*Makes 4 servings (I doubled it for this party)*

I improvised this dish using my newfound Julia technique of tying the asparagus into bundles, and finished it with a tried and true tarragon vinaigrette I often use with simply prepared vegetables.

*Ingredients*

1lb asparagus  
1 tbsp Dijon mustard  
1 tbsp white vinegar  
1 tbsp tarragon  
¼ cup olive oil  
Salt  
Kitchen Twine

Bring a large pot of salted water to boil. Wash the asparagus and separate into two bundles. Tie each bundle together with a piece of kitchen twine. Once secure, chop off the bottom inch of the asparagus. When the water has come to a rolling bowl, place the bundles in the pot. Blanch the asparagus until bright green and barely tender, about 2-5 minutes depending on the size of the asparagus. Be careful not to over cook.

Remove the bundles to an ice bath, or rinse under cold water in a colander until cool. Arrange on a plate or platter. Sprinkle with salt.

Meanwhile, combine the mustard, vinegar, tarragon and salt in a small bowl. Gently pour the olive oil in a thin stream into the mixture while whisking briskly with a whisk or fork. When the mixture is fully emulsified, pour the vinaigrette over the asparagus.

Serve at room temperature as a light side dish.

# Triple Ginger Cookies

*Feel free to use all-purpose flour if that is what you have on hand. Again, in regards to the ginger - mince it as if you were trying to turn it into a paste. Two sugar coating. In my most recent batch of these I used a big, flaked, smoked sea salt along with sugar to finish the cookies, so that is something to experiment with as well, but totally optional. I grind whole star anise in my spice grinder and then do a bit of sifting.*

- 1/2+ cup large-grain sugar (i.e. turbinado)
- 2 cups spelt flour OR whole wheat pastry flour
- 1 teaspoons baking soda
- 1 teaspoon star anise, finely ground
- 4 1/2 teaspoons ground ginger
- 1/2 teaspoon fine grain sea salt
- 1 stick (1/2 cup) unsalted butter, room temperature
- 1/4 cup unsulphured molasses (I use Wholesome Sweeteners brand)
- 2/3 cup fine grain natural cane sugar, sifted
- 1 1/2 tablespoons fresh ginger, peeled and grated
- 1 large egg, well beaten
- 1 cup crystallized ginger, then finely minced
- 2 lemons, zest only

Preheat the oven to 350F degree - racks in the top and bottom 1/3 of the oven. Line a couple baking sheets with unbleached parchment paper or a Silpat mat, place the large-grain sugar in a small bowl, and set aside.

In a large bowl whisk together the flour, baking soda, star anise, ground ginger, and salt.

Heat the butter in a skillet until it is just barely melted. Stir in the molasses, natural cane sugar, and fresh ginger. The mixture should be warm, but not hot at this point, if it is hot to touch let it cool a bit. Whisk in the egg. Now pour this over the flour mixture, add the crystallized ginger (make sure it isn't too clumpy), and lemon zest. Stir until just combined.

I like these cookies tiny, barely bite-sized, so I scoop out the dough in exact, level tablespoons. I then tear those pieces of dough in two before rolling each 1/2 tablespoon of dough into a ball shape. From there, grab a small handful of the big sugar you set aside earlier and roll each ball between your palms to heavily coat the outside of each dough ball. Place dough a few inches apart on prepared baking sheets. Bake for 7-10 minutes or until cookies puff up, darken a bit, get fragrant and crack.

*Makes about 4 dozen or so.*



## Heirloom Tomato Bruschetta

Makes 10-12 pieces

In the film, Julie Powell fixes her husband (pre-blog) a plate of tomato bruschetta that just makes your mouth water. Her trick: frying the bread into crispy olive oil-saturated bliss. As delicious as this looked, it didn't really seem like an efficient technique when tackling appetizers for 10. Below are two versions for preparing the bread, my way and Julie's.

### Ingredients

4 heirloom tomatoes (preferably multi-colored), seeded and roughly chopped  
1 clove garlic, minced  
2 tbsp chopped basil  
½ tbsp balsamic vinegar  
1 tsp sugar  
olive oil  
¼ tsp crushed red pepper flakes  
salt  
1 rustic loaf of country or Italian bread, cut into ¾ inch slices and halved

Combine tomatoes, garlic, basil, balsamic, sugar, and a glug of olive oil in a medium mixing bowl. Season with salt and red pepper. Set aside to marinate.



Option 1: Julie (recommend this technique if you are halving the recipe)

Coat a large skillet with a thin layer of olive oil. Get the oil nice and hot, and add the bread (in batches if necessary, you can fit about 4 at a time). Cook on both sides until lightly browned and toasty. Add additional oil and repeat for the remaining slices.

Option 2:

Preheat the oven to broil (you can also use a flat bed toaster if you have one).

Arrange the bread slices on a cookie sheet. Brush both sides with olive oil. Toast in the oven for a few minutes per side, until golden brown and crisp. Allow to cool enough to handle, then rub each slice with a raw clove of garlic to infuse it with flavor.

Using a slotted spoon (you don't want the bread to get too soggy), top each slice with a generous amount of the tomato mixture.

## Reine de Saba

### cake

- 4 ounces semisweet chocolate, finely chopped
- 2 tablespoons rum or brewed coffee
- 1/2 cup (1 stick) unsalted butter, room temperature
- 2/3 cup plus 1 tablespoon sugar
- 3 large eggs, separated
- Large pinch salt
- 1/3 cup finely ground almonds
- 1/4 teaspoon almond extract
- 3/4 cup sifted cake flour (sifted, then measured)

### chocolate butter icing

- 1 ounce semisweet chocolate, finely chopped
- 1 tablespoon rum or brewed coffee
- 3 tablespoons unsalted butter, room temperature

### Preparation

#### Cake

- Position rack in center of oven and preheat to 350°F. Butter and flour 8-inch-diameter cake pan with 2-inch-high sides. Combine chopped chocolate and rum in medium metal bowl. Set bowl over medium saucepan of barely simmering water. Stir until chocolate is melted and smooth. Remove bowl from over water. Cool melted chocolate, stirring occasionally.
- Using electric mixer, beat butter and 2/3 cup sugar in large bowl until fluffy and pale. Add egg yolks and beat until blended.
- Using clean dry beaters, beat egg whites and pinch of salt in medium bowl until soft peaks form. Add 1 tablespoon sugar and beat until stiff but not dry.
- Fold chocolate mixture, then almonds and almond extract into yolk mixture. Fold in 1/4 of whites to lighten batter. Fold in 1/3 of remaining whites. Sift 1/3 of flour over and fold in. Fold in remaining whites alternately with flour in 2 more additions each. Transfer batter to prepared pan. Push some batter 3/4 inch up sides of pan with rubber spatula (batter will slip down).
- Bake cake until puffed and gently set in center and tester inserted into center comes out with a few moist crumbs attached, about 25 minutes. Cool cake in pan 10 minutes. Cut around pan sides and carefully turn cake out onto rack. Cool completely, about 2 hours.

#### Chocolate Butter Icing

- Combine chocolate and rum in small metal bowl. Set bowl over small saucepan of barely simmering water and stir until melted and smooth. Remove bowl from over water. Using wooden spoon, beat in butter, 1 tablespoon at a time, until icing is smooth. Place bowl over medium bowl filled with ice water. Continue to beat until icing is cool and thickened to spreading consistency.
- Place cake on platter. Scrape icing onto top center. Using small offset spatula, spread icing evenly and thinly over top and sides of cake.

Spring has sprung!



### Spring Panzanella

I'm not going to lie: it is a little awkward to slice and cook leeks like this. But I love them, and I love them in this. If you're eeked out by trying to slice the slippery guys into segments, you might swap them out with an extra pound of asparagus, green beans, or even lightly cooked carrots.

#### For the croutons:

1/4 cup olive oil

2 cloves garlic, finely chopped

6 cups day-old bread, crust removed, cubed

6 tablespoons finely grated Parmesan, plus more for garnish

Salt and freshly ground black pepper

4 ounces Spanish chorizo (but Portuguese chouriço will work as well), cut into 3/4-inch pieces

#### For the vinaigrette:

Half a red onion, finely diced

2 to 2 1/2 tablespoons champagne or white wine vinegar

Juice of half a lemon

1/4 cup olive oil

1/2 teaspoon Dijon mustard

#### For the salad:

4 large leeks

2 teaspoons salt

1 pound asparagus

1 19-ounce can of white beans, rinsed and drained or 1 1/2 cups cooked white beans

Preheat oven to 400°F.

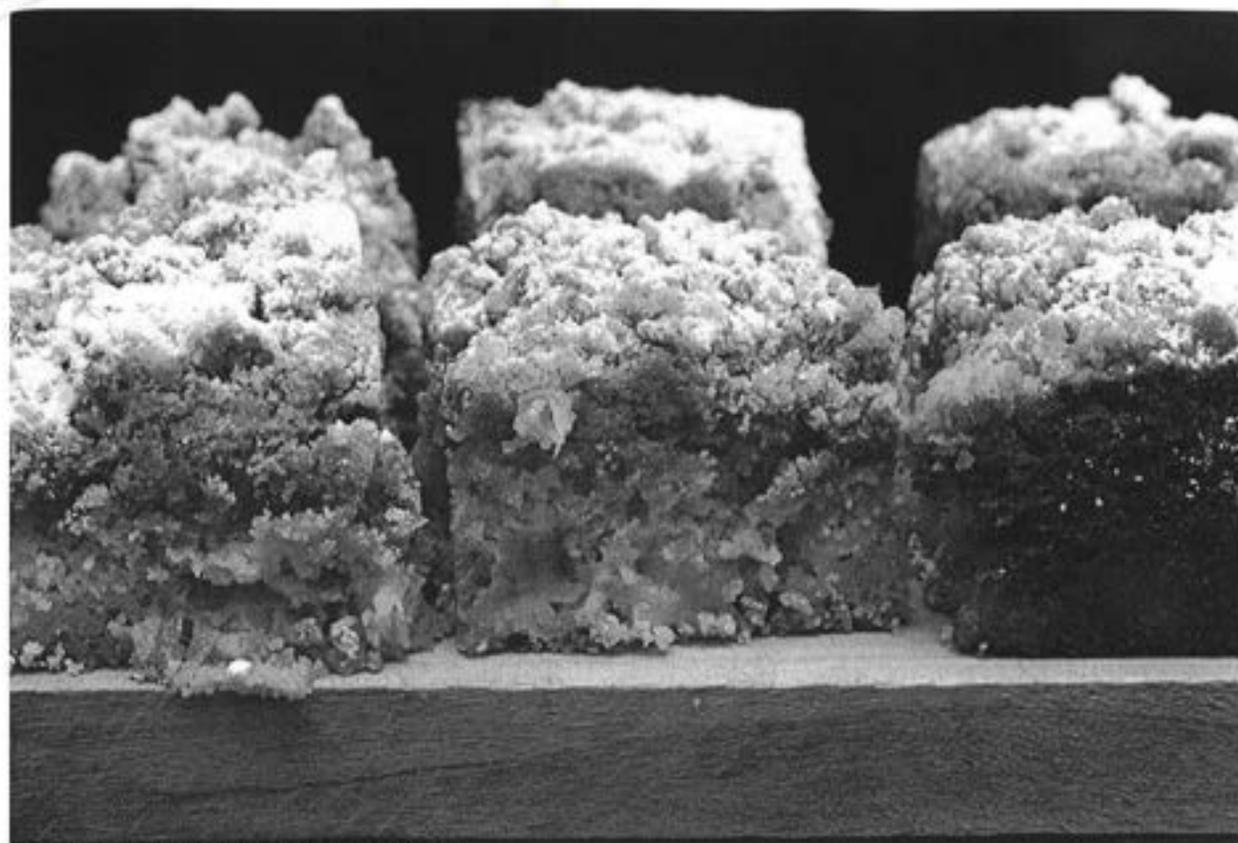
Mix the bread cubes with the garlic, olive oil, parmesan, salt and pepper in a large bowl. Toss to coat well. Transfer bread to a baking sheet and sprinkle with salt and pepper. Bake stirring once or twice, until the croutons are crisp and lightly colored on the outside but still soft within, about 10 to 15 minutes. Set aside and let cool.

Cover and sauté chorizo over high heat for 5 to 6 minutes tossing or stirring the mixture a few times, so it browns and cooks on all sides.

Keep  
croutons  
for  
vegetarians

cent.





**'Big Crumb' Coffeecake with Rhubarb**

Adapted from The New York Times 6/6/07

Not rhubarb season? Don't fret. I think this cake would be amazing with a blueberry, raspberry, sour cherry or any other tangy fruit filling you can think of. Simply adjust the sugar level accordingly—most of these will need far less than rhubarb does to make them palatable.

Butter for greasing pan

For the rhubarb filling:

1/2 pound rhubarb, trimmed

1/4 cup sugar

2 teaspoons cornstarch

1/2 teaspoon ground ginger

For the crumbs:

1/3 cup dark brown sugar

1/3 cup granulated sugar

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/8 teaspoon salt

1/2 cup (1 stick or 4 ounces) butter, melted

1 3/4 cups cake flour (I was out and used all-purpose and it worked great)

For the cake:

1/3 cup sour cream

1 large egg

1 large egg yolk

2 teaspoons vanilla extract

1 cup cake flour (ditto on the all-purpose flour—worked just fine)

1/2 cup sugar

1/2 teaspoon baking soda

Cont →

1/2 teaspoon baking powder  
1/4 teaspoon salt  
6 tablespoons softened butter, cut into 8 pieces.

1. Preheat oven to 325 degrees. Grease an 8-inch-square baking pan. For filling, slice rhubarb 1/2 inch thick and toss with sugar, cornstarch and ginger. Set aside.
2. To make crumbs [this step now updated, see comment #150] in a large bowl, whisk sugars, spices and salt into melted butter until smooth. Then, add flour with a spatula or wooden spoon. It will look and feel like a solid dough. Leave it pressed together in the bottom of the bowl and set aside.
3. To prepare cake, in a small bowl, stir together the sour cream, egg, egg yolk and vanilla. Using a mixer fitted with paddle attachment, mix together flour, sugar, baking soda, baking powder and salt. Add butter and a spoonful of sour cream mixture and mix on medium speed until flour is moistened. Increase speed and beat for 30 seconds. Add remaining sour cream mixture in two batches, beating for 20 seconds after each addition, and scraping down the sides of bowl with a spatula. Scoop out about 1/2 cup batter and set aside.
4. Scrape remaining batter into prepared pan. Spoon rhubarb over batter. Dollop set-aside batter over rhubarb; it does not have to be even.
5. Using your fingers, break topping mixture into big crumbs, about 1/2 inch to 3/4 inch in size. They do not have to be uniform, but make sure most are around that size. Sprinkle over cake. Bake cake until a toothpick inserted into center comes out clean of batter (it might be moist from rhubarb), 45 to 55 minutes. Cool completely before serving. Yield: 6 to 8 servings.

# Lemon Gnocchi with Spinach and Peas

Serves 4

- Active time: 10 min
- Start to finish: 20 min

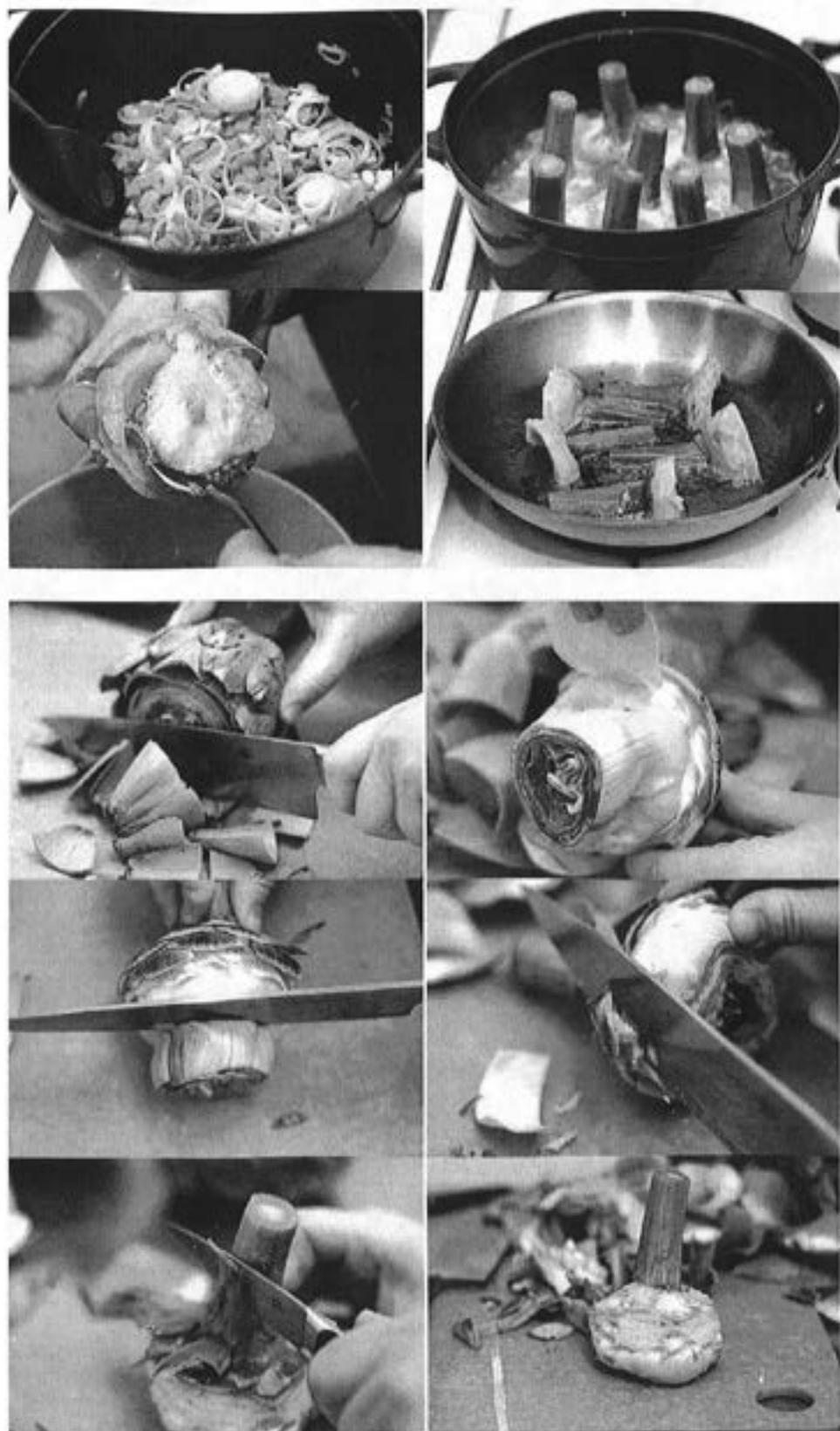
*The zing of fresh lemon enhances both the peas' sweetness and the natural flavor of the spinach. The whole quick, creamy dish is bolstered by soft pillows of potato gnocchi.*

December 2007

- 1 cup frozen baby peas (not thawed)
- 1/2 cup heavy cream
- 1/4 teaspoon dried hot red-pepper flakes
- 1 garlic clove, smashed
- 3 cups packed baby spinach (3 oz)
- 1 teaspoon grated lemon zest
- 1 1/2 teaspoons fresh lemon juice
- 1 lb dried gnocchi (preferably De Cecco)
- 1/4 cup grated parmesan
- Simmer peas with cream, red-pepper flakes, garlic, and 1/4 teaspoon salt in a 12-inch heavy skillet, covered, until tender, about 5 minutes.
- Add spinach and cook over medium-low heat, uncovered, stirring, until wilted. Remove from heat and stir in lemon zest and juice.
- Meanwhile, cook gnocchi in a pasta pot of boiling salted water (3 tablespoons salt for 6 quarts water) until al dente. Reserve 1/2 cup pasta-cooking water, then drain gnocchi.
- Add gnocchi to sauce with cheese and some of reserved cooking water and stir to coat. Thin with additional cooking water if necessary.

Recipe by Andrea Albin

hearts are in the right place, that is, center and endlessly delicious.



# Fruit Desserts

## Old Fashioned Apple Pandowdy

Serves 6

- Active time: 20 min
- Start to finish: 1 3/4 hr (includes cooling)

August 2009

*At first glance, a pandowdy is as homey as it gets. But the reality—tender, lightly spiced fruit interspersed with pieces of pastry, some crisp, some softened with the fruit juices—tastes much more complex and satisfying than you might imagine. This particular version, apples sweetened with molasses, is traditional and absolutely delicious, especially with a cool splash of heavy cream.*

For fruit filling

- 1/3 cup molasses (not robust or blackstrap)
- 2 tablespoons water
- 2 teaspoons fresh lemon juice
- 1/2 teaspoon grated nutmeg
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon salt
- 5 Gala or Granny Smith apples (2 to 2 1/2 lb), peeled, cored, and cut into 1/2-inch wedges
- 1 tablespoon all-purpose flour
- 1/2 cup sugar
- 2 tablespoons unsalted butter, cut into bits

For biscuit top

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 3 teaspoons sugar, divided
- 1/2 teaspoon salt
- 3/4 stick cold unsalted butter, cut into 1/2-inch pieces
- 1 cup heavy cream plus additional for brushing
- Accompaniment:  
heavy cream

Make fruit filling:

- Preheat oven to 375°F with rack in middle. Stir together molasses, water, lemon juice, nutmeg, cinnamon, vanilla, and salt in a large bowl. Add apples and stir to coat, then stir in flour and sugar.
- Transfer apple mixture to a 9-inch square baking pan and dot with butter. Bake, covered with foil, 25 minutes.

Make biscuit top while filling bakes:

- Whisk together flour, baking powder, 1 tsp sugar, and salt in a large bowl. Blend in butter with your fingertips until mixture resembles coarse meal. Add cream and stir with a fork just until a dough forms.
- Turn out dough onto a lightly floured surface and knead 4 or 5 times to bring dough together. Pat or roll dough into an 8-inch square. Brush with a little additional cream and sprinkle with remaining 2 tsp sugar.

Finish pandowdy:

- Cover hot fruit with dough and bake, uncovered, until biscuit is just golden, about 20 minutes. Use a spoon to break up biscuit top and mix slightly with filling, drizzling some of apples and liquid over biscuit.
- Continue to bake until apples are tender and biscuit is golden brown in spots, 5 to 10 minutes more. Cool to warm, about 20 minutes.

## Crust

Makes 1 double-crust or 2 single-crust 9- to 10-inch pies

- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 cup (2 sticks) unsalted butter, chilled and cut into small pieces
- 1/4 to 1/2 cup ice water

### Directions

1. In the bowl of a food processor, combine flour, salt, and sugar. Add butter, and process until the mixture resembles coarse meal, 8 to 10 seconds.
2. With machine running, add ice water in a slow, steady stream through feed tube. Pulse until dough holds together without being wet or sticky; be careful not to process more than 30 seconds. To test, squeeze a small amount together: If it is crumbly, add more ice water, 1 tablespoon at a time.
3. Divide dough into two equal balls. Flatten each ball into a disc and wrap in plastic. Transfer to the refrigerator and chill at least 1 hour. Dough may be stored, frozen, up to 1 month.

1 w/ w/s sugar + spinach  
1 for nutmeg  
1 w/ chocolate

Cognac

- **Nutmeg-Maple Cream Pie**

Adapted from the New York Times

- 3/4 cup maple syrup
- 2 1/4 cups heavy cream
- 4 egg yolks
- 1 whole egg
- 1/4 teaspoon salt
- 1 teaspoon freshly grated nutmeg
- 1 teaspoon vanilla extract
- 1 9-inch pie crust or tart shell.
- 1. Par-bake pie crust: Preheat oven to 350°F. Line pie refrigerated pie shell with foil or parchment paper and fill with pie weights or dried beans. Bake 10 to 12 minutes or until beginning to set. Remove foil with weights and bake 15 to 18 minutes longer or until golden. If shell puffs during baking, press it down with back of spoon. Cool on wire rack. Lower temperature to 300 degrees.
- 2. Prepare filling: In a medium saucepan over medium-high heat, reduce maple syrup by a quarter, 5 to 7 minutes. Stir in cream and bring to a simmer. Remove from heat.
- 3. In a medium bowl, whisk together egg yolks and egg. Whisking constantly, slowly add cream mixture to eggs. Strain mixture through a fine-mesh sieve into a cup or bowl with pouring spout. Stir in salt, nutmeg and vanilla.
- 4. Pour filling into crust and transfer to a rimmed baking sheet. Bake until pie is firm to touch but jiggles slightly when moved, about 1 hour. Let cool to room temperature before serving.

### All Butter, Really Flaky Pie Dough

Makes enough for one double-crust pie.

**Gather your ingredients:** Fill a one cup liquid measuring cup with water, and drop in a few ice cubes; set it aside. In your largest bowl, whisk together 2 1/2 cups flour, 1 tablespoon of sugar and a teaspoon of salt. Cube two sticks (or 8 ounces or 1 cup) of very cold unsalted butter into 1/2-inch pieces. Get out your *pastry blender*.

**Make your mix:** Sprinkle the butter cubes over the flour and begin working them in with the pastry blender, using it to scoop and redistribute the mixture as needed so all parts are worked evenly. When all of the butter pieces are approximately the size of peas — this won't take long — stop. Yes, even if it looks uneven; you'll thank me later.

**Glue it together:** Start by drizzling 1/2 cup of the ice-cold water (but not the cubes, if there are any left!) over the butter and flour mixture. Using a rubber or silicon spatula, gather the dough together. You'll probably need an additional 1/4 cup of cold water to bring it together, but add it a tablespoon at a time. Once you're pulling large clumps with the spatula, take it out and get your hands in there (see how that big bowl comes in handy?). Gather the disparate damp clumps together into one mound, patting it together.

**Pack it up:** Divide the dough in half, and place each half on a large piece of plastic wrap. I like to use the sides to pull in the dough and shape it into a disk. Let the dough chill in the fridge for one hour, but preferably at least two, before rolling it out.

### Apple Crostata (serves 6)

For the pastry (2 tarts):

2 cups all-purpose flour

1/4 cup granulated or superfine sugar

1/2 teaspoon kosher salt

1/2 pound very cold unsalted butter, diced

For the filling (1 tart):

1 1/2 pounds McIntosh, Macoun, or Empire apples

1/4 teaspoon grated orange zest

1/4 cup all-purpose flour

1/4 cup granulated or superfine sugar

1/4 teaspoon kosher salt

1/4 teaspoon ground cinnamon

1/8 teaspoon ground allspice

4 tablespoons cold unsalted butter (1/2 stick), diced

raisins, chopped nuts

For the pastry, place the flour, sugar, and salt in the bowl of a food processor fitted with a steel blade. Pulse a few times to combine. Add the butter and toss quickly with your fingers to coat each cube of butter with the flour. Pulse 12 to 15 times, or until the butter is the size of peas. With the motor running, add the 1/4 cup ice water all at once through the feed tube. Keep hitting the pulse button to combine, but stop the machine just before the dough comes together. Turn the dough out onto a well-floured board and form into 2 disks. Wrap with plastic and refrigerate one of the disks for at least an hour. Freeze the rest of the pastry.

Preheat the oven to 450 degrees.

Roll the pastry into an 11-inch circle on a lightly floured surface. Transfer it to a baking sheet lined with parchment paper.

For the filling, peel, core, and quarter the apples. Cut each quarter into 3 chunks. Toss the chunks with the orange zest. Cover the tart dough with the apple chunks, leaving a 1 1/2-inch border.

Combine the flour, sugar, salt, cinnamon, and allspice in the bowl of a food processor fitted with a steel blade. Add the butter and pulse until the mixture is crumbly. Pour into a bowl and rub it with your fingers until it starts holding together. Sprinkle evenly on the apples. Gently fold the border over the apples, pleating it to make a circle.

Bake the crostata for 20 to 25 minutes, or until the crust is golden and the apples are tender. Let the tart cool for 5 minutes, then use 2 large spatulas to transfer it to a wire rack.

### Make biscuit top while filling bakes:

- Whisk together flour, baking powder, 1 tsp sugar, and salt in a large bowl. Blend in butter with your fingertips until mixture resembles coarse meal. Add cream and stir with a fork just until a dough forms.
- Turn out dough onto a lightly floured surface and knead 4 or 5 times to bring dough together. Pat or roll dough into an 8-inch square. Brush with a little additional cream and sprinkle with remaining 2 tsp sugar.

### Finish pandowdy:

- Cover hot fruit with dough and bake, uncovered, until biscuit is just golden, about 20 minutes. Use a spoon to break up biscuit top and mix slightly with filling, drizzling some of apples and liquid over biscuit.
- Continue to bake until apples are tender and biscuit is golden brown in spots, 5 to 10 minutes more. Cool to warm, about 20 minutes.

### Fall Fruit Crumble

Serves 6

- Active time: 15 min
- Start to finish: 50 min

November 2008

*Cranberries, pears, and apples form a sweetly irresistible autumn trinity beneath a crisp oat topping.*

- 2 cups fresh or thawed frozen cranberries
  - 2 firm-ripe pears such as Bartlett, peeled and cut into 1/2-inch pieces
  - 2 apples such as Gala, peeled and cut into 1/2-inch pieces
  - 1 cup sugar, divided
  - 1 1/2 tablespoons cornstarch
  - 3/4 teaspoon pure vanilla extract
  - 1 cup old-fashioned oats
  - 1/2 cup all-purpose flour
  - 1/4 teaspoon salt
  - 1 stick unsalted butter, softened
- Preheat oven to 425°F with rack in middle.
  - Stir together fruits, 1/2 cup sugar, cornstarch, and vanilla and place in a buttered shallow 2-quart baking dish.
  - Stir together oats, flour, salt, and remaining 1/2 cup sugar. Blend in butter with your fingertips until mixture forms small clumps. Scatter over fruit and bake until juices are bubbling and topping is golden brown, about 20 minutes. Cool slightly before serving.

- Active time:20 min
- Start to finish:1 3/4 hr (includes cooling)

August 2009

*At first glance, a pandowdy is as homey as it gets. But the reality—tender, lightly spiced fruit interspersed with pieces of pastry, some crisp, some softened with the fruit juices—tastes much more complex and satisfying than you might imagine. This particular version, apples sweetened with molasses, is traditional and absolutely delicious, especially with a cool splash of heavy cream.*

#### For fruit filling

- 1/3 cup molasses (not robust or blackstrap)
- 2 tablespoons water
- 2 teaspoons fresh lemon juice
- 1/2 teaspoon grated nutmeg
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon salt
- 5 Gala or Granny Smith apples (2 to 2 1/2 lb), peeled, cored, and cut into 1/2-inch wedges
- 1 tablespoon all-purpose flour
- 1/2 cup sugar
- 2 tablespoons unsalted butter, cut into bits

#### For biscuit top

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 3 teaspoons sugar, divided
- 1/2 teaspoon salt
- 3/4 stick cold unsalted butter, cut into 1/2-inch pieces
- 1 cup heavy cream plus additional for brushing

- Accompaniment:

heavy cream

#### Make fruit filling:

- Preheat oven to 375°F with rack in middle. Stir together molasses, water, lemon juice, nutmeg, cinnamon, vanilla, and salt in a large bowl. Add apples and stir to coat, then stir in flour and sugar.
- Transfer apple mixture to a 9-inch square baking pan and dot with butter. Bake, covered with foil, 25 minutes.

### Spinach Quiche

Adapted from Adapted from Bon Appetit, October 1991

I generally use one half-recipe of Martha Stewart's Pate Brisee, minus the sugar, rolled out and pressed into either a 9-inch round pie dish or removable-bottom 9-inch round tart pan as the base. You can par bake this if you wish, though I generally do not. The original recipe calls for a sheet of puff pastry as the shell. It is not my preference to do it this way, but I am sure others would like it.

- 1 3-ounce package cream cheese, room temperature
- 1/3 cup half and half (or milk)
- 3 eggs
- 1 10-ounce package frozen chopped spinach, thawed and drained
- 1/2 cup grated cheddar (gruyere works well, too)
- 1/4 cup grated Parmesan
- 4 to 6 green onions, thinly sliced (1/2 cup finely diced red or white onion or shallots work as well)
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Preheat oven to 425°. Beat cream cheese in medium bowl until smooth. Gradually beat in half and half and eggs. Mix in remaining ingredients. Pour mixture into prepared crust. Bake until crust is golden brown and filling is set, about 25 minutes. Cool 10 minutes before serving.

### Crust

Makes 1 double-crust or 2 single-crust 9- to 10-inch pies

- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 cup (2 sticks) unsalted butter, chilled and cut into small pieces
- 1/4 to 1/2 cup ice water

### Directions

1. In the bowl of a food processor, combine flour, salt, and sugar. Add butter, and process until the mixture resembles coarse meal, 8 to 10 seconds.
2. With machine running, add ice water in a slow, steady stream through feed tube. Pulse until dough holds together without being wet or sticky; be careful not to process more than 30 seconds. To test, squeeze a small amount together: If it is crumbly, add more ice water, 1 tablespoon at a time.
3. Divide dough into two equal balls. Flatten each ball into a disc and wrap in plastic. Transfer to the refrigerator and chill at least 1 hour. Dough may be stored, frozen, up to 1 month.

### Old Fashioned Apple Pandowdy

Serves 6

## Roasted Vegetables

### Ingredients

Serves 8; Makes about 12 cups.

- 2 pounds (about 1 medium) butternut squash, peeled, seeded, and cut into 1 1/2-inch pieces
- 2 pounds red new potatoes (12 to 14), well scrubbed and quartered
- 1 pound medium red onions (about 2 to 3), peeled and quartered
- 1 pound carrots (6 to 8 medium), halved lengthwise, if thick, and cut into 1 1/2-inch lengths
- 4 to 6 garlic cloves, peeled and smashed
- 3 tablespoons olive oil
- Coarse salt and ground pepper

### Directions

1. Preheat oven to 450 degrees. Divide vegetables and garlic between two rimmed baking sheets (or line with parchment paper, if desired, for easy cleanup); dividing evenly, toss with oil, 2 teaspoons coarse salt, and 1/4 teaspoon pepper.
2. Roast until vegetables are tender and beginning to brown, 40 to 50 minutes, tossing them and rotating sheets from top to bottom halfway through. Serve hot or at room temperature.

## Pizza

### Ingredients

Serves 4.

- Olive oil, for baking sheet and drizzling
- Flour, for dusting surface
- 1 pound store-bought pizza dough, fresh, or thawed if frozen
- 8 ounces part-skim mozzarella cheese, grated (about 2 cups)
- 6 cups (about 1/2 recipe) Roasted Fall Vegetables, drained and coarsely cut
- 1 cup part-skim ricotta cheese
- 1 tablespoon fresh rosemary leaves (optional)
- Coarse salt and ground pepper

### Directions

1. Preheat oven to 475 degrees. Brush a large baking sheet (preferably rimless) with oil, or line with parchment paper, if desired, for easy cleanup.
2. On a lightly floured surface, roll and stretch dough into a 12-by-16-inch oval (or as large as will fit on baking sheet); transfer to sheet.
3. Sprinkle dough with half the mozzarella. Scatter vegetables on top, and dollop with ricotta; sprinkle with remaining mozzarella and, if using, rosemary. Drizzle with olive oil; season with salt and pepper. Bake until bubbling and golden, 20 to 25 minutes. Serve.

Paulova

butternut squash + hazelnut

or butternut squash ravioli (Gourmet 236) lasagne (Gourmet 234)

full meals

1 - crepe night  
• double choc. crepes (David 230)  
• Martha May

2 ~~so~~ Soup / stew / pot pie  
curried lentil (Gourmet 112)  
tarts - apple pie w/ cheddar cheese crust

3 moroccan night - harira (Gourmet 112), jeweled rice (Gourmet 259)  
Carrots (Gourmet 529)  
apple<sup>(?)</sup> - key ingredient

noodle night : ravioli (Gourmet 236), noodle pudding (Bittman)

4 ~~fruit~~ fruit desserts - bûche (Gourmet 816)  
(fall desserts)  
dessert fruit

5 cupcake , boston creme (Martha)

6 Cookie (Christmas cookies)

# Culinary Club

| <u>Name</u>         | <u>email</u>                |
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# Culinary Club, cont.

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Yani Robinson  
FARRAH ICHEN  
Christina Winberry  
Cristi Francis  
Julia Ardis  
Julie Mazziotta  
Megan Labouff  
Katie Nash  
Lauren Chan  
Roseelyn Appenteng  
Trang Hoang-le  
Paoli Roman-Borrero  
jliu #4 @bmc  
Vicki Sear  
MORGAN TURNER



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Bryn Mawr College Culinary Club, Spring 2008

Purpose: The Bryn Mawr Culinary Club was created to give students an opportunity to make their own food, share recipes from home, learn new cooking techniques and make use of the student kitchen.

Co-Presidents: Catherine Down  
Box C-633  
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Miranda Bennett  
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Treasurer: Ani Hatza  
[ahatza@brynmawr.edu](mailto:ahatza@brynmawr.edu)

Budget:

| Need/Activity  | Amount Requested |
|--|------------------|
| Ingredients for 7 meetings at \$65 per meeting (examples of meetings: comfort foods night, taste of Britain, Valentine's Dessert Buffet, Dumpling Night) | \$455            |
| Non-Food supplies and general SGA Kitchen improvement (muffin pans, baking cups, cleaning supplies lock for kitchen cabinet etc.)                        | \$75             |
| Field Trip to The Reading Terminal Market (gas, parking, food)   | \$125            |
| Special Event: Greek/Armenian Dinner with Special Guest Sheryl Santerian (mother of treasurer Ani Hatza)   | \$200            |
| Total:   | \$855            |

Number of Members: 45

Bryn Mawr Culinary Club Budget- Fall 2007

Purpose: The Bryn Mawr Culinary Club was created to give students an opportunity to make their own food, share recipes from home, learn new cooking techniques and make use of the student kitchen.

Co-Presidents:

Pinky Farnum  
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Sarah Westbrook  
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Treasurer:

Ani Hatza  
[ahatza@brynmawr.edu](mailto:ahatza@brynmawr.edu)

Budget:

| <b>Need/ Activity</b>   | <b>Amount Requested</b> | <b>Amount budgeted</b> |
|---|-------------------------|------------------------|
| Ingredients for 7 meetings at \$65 a meeting(examples of meetings: soufflé night, Halloween treats, Italian night, afternoon tea, fondue) | \$455                   | 300                    |
| Basic food supplies to restock kitchen (spices, flour, baking powder, etc)  | \$40                    | 30                     |
| Basic non food supplies we always end up replacing in communal kitchen (i.e. mixing spoons, spatulas)                                     | \$100                   | 50                     |
| October apple picking tradition/ pie night(vans, gas, apples, additional food)  | \$200                   | 0                      |

Total: \$795

\$380

[Click here to return to http://www.dianaskitchen.com/page/recipes03/a31013h.htm](http://www.dianaskitchen.com/page/recipes03/a31013h.htm)

## German Chocolate Cake

- 2 1/4 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 1 1/2 teaspoons baking soda
- 1/4 teaspoon salt
- 1 cup butter, softened
- 1 cup sour cream
- 4 large eggs
- 4 ounces sweet baking chocolate, melted
- 1/2 cup milk
- 3/4 teaspoon vanilla extract

$\frac{9}{4}$   
 $\frac{3}{2}$

## Topping

- 3/4 cup evaporated milk
- 1/2 cup light brown sugar, firmly packed
- 1/2 cup butter
- 1 can (3 1/2 ounces) flaked coconut, or about 1 1/3 cups
- 1 cup chopped pecans

Grease and flour two 8-inch square baking pans.

In a large bowl, combine flour, sugar, baking soda, salt, butter, sour cream, eggs, chocolate, milk, and vanilla. Beat with mixer at low speed until blended. Increase mixer to high and beat 2 minutes longer. Spoon batter into prepared pans. Bake in a preheated 350° oven for about 35 minutes, or until a wooden pick or cake tester inserted in center comes out clean.

Remove to racks to cool completely.

Make topping.

In a saucepan over medium heat, bring evaporated milk, brown sugar, and butter to a full boil; remove from heat. Stir in coconut and pecans. Set aside to cool to room temperature.

When cake is cool, place one layer on cake platter; spoon half of the coconut mixture onto the layer. Top with remaining cake layer and top with remaining topping.

[Click here to return to http://www.dianaskitchen.com/](http://www.dianaskitchen.com/)



## Devil's Food Cake

CDKitchen <http://www.cdktichen.com>

**Category:** Devil's Food Cake

**Serves/Makes:** 12 | **Difficulty Level:** 3 | **Ready In:** < 30 minutes

### Ingredients:

1/2 pound Butter  
2 cups sugar  
5 eggs – separated  
4 ounces chocolate – melted  
2 1/4 cups flour  
1/2 teaspoon salt  
1 teaspoon soda  
1 teaspoon vanilla  
1 cup sour milk

### Directions:

Cream butter, add sugar gradually & mix well. Add chocolate melted over hot water and and mix in well.

Add beaten yolks. Beat mixture thoroughly. Sift flour, measure and sift twice with salt & soda. Add to the first mixture alternately with sour milk beating well after each addition. Add vanilla, fold in beaten whites.

Bake in 3 greased 9 inch pans. Bake in moderate oven 375 F. about 25 minutes.

Recipe Location: [http://www.cdktichen.com/recipes/recs/273/Devils\\_Food\\_Cake2658.shtml](http://www.cdktichen.com/recipes/recs/273/Devils_Food_Cake2658.shtml)

Recipe ID: 14665

This recipe is from CDKitchen <http://www.cdktichen.com>

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Bryn Mawr Culinary Club Budget - SPRING 2005

Purpose: The Bryn Mawr Culinary Club was created to give students an opportunity to make their own food, share recipes from home, learn new cooking techniques and make use of the new student kitchen.

President: Zahra Reynolds  
zreynold@brynmawr.edu  
 x5966

Treasurer: Kara Rosania  
krosania@brynmawr.edu

Budget:

*Handwritten:* \$149.00 left over from last semester  
 Feb. 5<sup>th</sup>

| Need/Activity  | Amount Requested | Amount Budgeted |
|--|------------------|-----------------|
| Meeting publicity  | 10               |                 |
| Ingredients for 7 meetings at \$60 per meeting   | 420              | 300             |
| Non-food supplies and general SGA Kitchen improvement (utensils/equipments, bundt pan, parchment paper, standing grater, zester, mandolin, spoonula) | 70               |                 |
| Field Trip to the Italian Market in South Philly in February (includes transportation, 2 vans, and cost of food purchases to bring back and cook)    | 200              | 200             |
| Field Trip to Linvilla Orchards to pick strawberries in April (includes transportation, 2 vans, and cost of food purchases to bring back and cook).  | 200              |                 |
| <b>Total:</b>  | 900              |                 |

*Handwritten:* Aly + Dasha -  
 Zahra - \$47.63  
 Catherine - 41.23  
 Christi - 102.28  
 Zahra - Feb. 18  
 } 191.14

*Handwritten:* \$159.-

Number of Members as of Fall 2005: 510  
 31

Meets bi-weekly for regular meetings and occasionally for other events

*Handwritten:* Meetings left: March 25<sup>th</sup> - Italian Market

From: "John Forsyth" <wheresthefuninthat@hotmail.com>  
Subject: recipes  
Date: Mon, September 18, 2006 7:31 pm  
To: cforsyth@brynmawr.edu

---

#### Plain Muffins

##### Mix together:

2 eggs

1 C milk

1/2 C oil

##### Add:

3 C flour

1 C sugar

4 tsp baking powder

1 tsp salt

Bake in greased muffin tins at 350 for about 20 minutes. Add blueberries, cranberries, or whatever you want to the batter.

#### German Pancakes

2 T butter

4 eggs

2 C milk

2 C flour

1 tsp salt

2 T sugar

1 T vanilla

Place butter in pan and put in heating oven to melt. Mix remaining ingredients in a blender and then pour into pan after butter has melted. It is important to melt the butter in the pan because the pan needs to be hot when the egg mixture is poured in. Bake in 400 degree oven for about 30 minutes.

Hope this helps. Have a great FHE and culinary club.

Love,

Mom

---

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# Shopping List

- bread
- eggs (2 doz)
- cream
- fruit
  - strawberries
  - blueberries
  - peaches
  - oranges
  - cranberries
- cream cheese
- jam
- ham
- crisco
- butter
- cinnamon
- salt
- pepper
- cheese
- flour
- sugar
- milk
- oil
- baking powder
- juice
- surprise for muffins
- mushrooms
- pie pan

## Menu

- stuffed french toast
- ham quiche
- fruit + cream
- muffins: lemon lavender, blueberry, orange cranberry

# *epicurious.com*

## **BROWN SODA BREAD**

1 3/4 cups all purpose flour  
1 3/4 cups whole wheat flour  
3 tablespoons toasted wheat bran  
3 tablespoons toasted wheat germ  
2 tablespoons old-fashioned oats  
2 tablespoons (packed) dark brown sugar  
1 teaspoon baking soda  
1/2 teaspoon salt  
2 tablespoons (1/4 stick) chilled unsalted butter, cut into pieces  
2 cups (about) buttermilk

Preheat oven to 425°F. Butter 9x5x3-inch loaf pan. Combine first 8 ingredients in large bowl; mix well. Add butter; rub in with fingertips until mixture resembles fine meal. Stir in enough buttermilk to form soft dough. Transfer dough to prepared loaf pan. Bake until bread is dark brown and tester inserted into center comes out clean, about 40 minutes. Turn bread out onto rack. Turn right side up and cool on rack.

Serves 8.

Bon Appétit  
May 1996

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# Kelly's Pot Stickers Recipe #18359

I adapted this recipe from the back of the package of wonton wrappers. They can be a little "putsy" to make, but SO good - I get asked to make them again & again! Be creative with the meats & veggies - chicken or shrimp will work. Add any other firm veggies you have on hand - celery, beans sprouts, water chestnuts, etc. You can make these ahead & just reheat for guests. Enjoy!!!

- 1/2lb **ground lean pork**
- 1 cup **cabbage** (finely chopped)
- 3 **green onions** (finely chopped)
- 1 **carrot** (finely chopped)
- 1 clove **garlic** (minced)
- 1 1/2 teaspoons **soy sauce**
- 1/2 teaspoon **ground ginger**
- 1/2 teaspoon **sesame oil**
- 1 package 3inch square **wonton wrappers**
- vegetable oil** (for frying)
- chicken broth** (for steaming)
- cornstarch**
- water**

**50 appetizers** Change size or US/metric

**45 minutes** 30 mins prep

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1. Combine first 8 ingredients (pork thru sesame oil).
2. Lay several wonton wrappers on a flat surface and place 1 tsp of filling in the center of wrapper.
3. (Do a few at a time so wrappers don't dry out).
4. Make a paste of constarch& water (to seal dumplings).
5. Fold& seal into a triangular shape.
6. Then fold all three "points" in (makes a "diaper" shape!) making sure to seal all seams with paste.
7. In a large nonstick skillet with a tight fitting lid, place 2 tbs of veggie oil.
8. Heat oil& fry dumplings, a few at a time, until golden brown on both sides.
9. Add about 1/3 cup chicken broth to skillet, cover& steam about 8 minutes.
10. Repeat, adding oil& broth as needed, until all stickers are done.
11. Dipping sauce: Reduce a mixture of brown sugar, soy sauce and minced garlic until it is thick enough for dipping.

## Stovetop Spinach and Artichoke Dip Recipe #80881

This sounds more complicated than it is. Got this recipe off Good Morning America. The dip is WONDERFUL!!!!

- 2tablespoons extra-virgin olive oil
- 1tablespoon butter
- 3cloves garlic, chopped
- 1/2onion, chopped
- 2tablespoons chopped fresh thyme or 2 teaspoons dried thyme
- 1/2small red bell pepper, seeded and chopped
- 2tablespoons all-purpose flour
- 1/2cup dry white wine

- 1 cup **chicken** or vegetable stock
- 1/2 cup **half-and-half** or **heavy cream**
- 1 (15 ounce) can **water-packed artichoke hearts**, drained and coarsely chopped
- 2 (10 ounce) boxes chopped **spinach**, defrosted and squeezed dry in kitchen towel
- 1 1/2 cups shredded italian **four cheese blend** (10 oz, provolone, Parmesan, mozzarella and asiago)
- salt & freshly ground black pepper**
- 1 loaf crusty round **bread**
- 1 loaf **multigrain bread** or wheat **baguette**, sliced

**8 servings** Change size or US/metric

**30 minutes** 10 mins prep

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1. To a medium saucepot, preheated over moderate heat, add about 2 Tbs extra virgin olive oil, 2 turns of the pan in a slow stream.
2. Add butter to oil.
3. When butter melts, add garlic and onions to the pot.
4. Sprinkle in thyme leaves.
5. Saute 2 minutes, add chopped red pepper.
6. Saute mixture a minute more.
7. Sprinkle in flour, stir to coat vegetables.
8. Cook flour a minute.
9. Whisk in wine and reduce by half.
10. Whisk in stock and thicken sauce 1 minute.
11. Stir in half-and-half or cream.
12. When sauce returns to a bubble, add artichokes, spinach and cheeses.
13. Keep stirring until cheeses melt and sauce is well combined.
14. Add salt and pepper and adjust seasonings to your taste.
15. Remove the top from the round loaf and cube.
16. Hollow bottom out to use as serving bowl Pour dip into hollow bread bowl on serving platter and surround with sliced multi or whole grain bread for dipping.
17. Reserve extra dip to warm and refill as necessary.
18. Cut up bread bowl when baguette slices are gone.
19. The bowl is the best part as it absorbs juices from the dip.

## Tortilla Soup

- 4 cups chicken stock
- 1 large onion chopped
- 3 cloves garlic, minced
- 1/2 can chopped green chiles
- 2 tomatoes, peeled + finely chopped
- 1 1/2 cups finely chopped cooked chicken
- 12 corn tortillas
- 1/2 finely chopped ripe avacado
- Sour cream

Saute onion + garlic in 2 tab. oil until soft. add chicken broth to pot along with green chiles, tomatoes, chicken and 8 corn tortillas torn into small pieces. Simmer about 30 minutes until tortillas are broken up. season w/ salt and pepper.

cut remaining tortillas into thin strips + fry until crisp. Serve soup with sprinkling of avacado, dabs of sour cream + tortilla strips.

serves 6

## Mexican Bean Dip

- 1 small pkg. pinto beans (cooked in salted water until soft)
- 1 large can tomatoes w/ liquid
- 2 small cans chopped green chiles
- 2 large onions chopped
- 4 cloves garlic, minced
- 2-3 T. chili powder
- 1 tab. cumin
- tabasco, salt + pepper to taste
- 1 lb. hamburger, browned + drained
- 2 cups grated cheddar cheese
- 1 1/2 cups diced green peppers

Mash beans w/ some liquid w/ potato masher. Add tomatoes w/ liquid + green chiles. In skillet add 2 tab. oil, saute onions and garlic until transparent. Add to bean mixture. Add chili powder, cumin, tabasco, salt + pepper. In earthenware casserole spread half the bean mixture, top w/ half the hamburger, cheese + green peppers. Repeat layers. Bake covered 30 mins @ 350° + uncovered 10 mins more.

Serve w/ tortilla chips.

## Crab

imitation crab

1 1/2 cup mont. jack shredded

3 green onions chopped

1/2 cup mayo

---

on flat tortilla chips - bake  
until melted.

- flake

# Bryn Mawr Culinary Club Budget - SPRING 2007

Purpose: The Bryn Mawr Culinary Club was created to give students an opportunity to make their own food, share recipes from home, learn new cooking techniques and make use of the student kitchen.

Co-Presidents: Catherine Down  
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 ext. x5440

Christine Forsyth  
 Box C-543  
[cforsyth@brynmawr.edu](mailto:cforsyth@brynmawr.edu)  
 cell 801-842-5558

Treasurer: Christine Forsyth & Catherine Down

2/13: 80.45  
 2/27: 56.59  
 3/20: 66.05

## Budget:

| Need/Activity  | Amount Requested | Amount Budgeted |
|--|------------------|-----------------|
| Ingredients for 6 meetings at \$65 per meeting (examples of meeting plans: soup night, a "romantic valentine's dinner" night, "Anne of Green Gables" night, Greek/Armenian food, bread making, Mardi Gras night, etc.) | 390              | 325             |
| Co-sponsored event with Mixed Company: Food Fusion   | 65               | 0               |
| Joint even with Chocolate Lovers Club: Chocolates and Cheeses of the World   | 65               | 65              |
| Italian Granny Dinner (a member's Italian grandmother will come in and show us some traditional recipes)   | 200              | 150             |
| Joint event with JSA: special shabbat dinner   | 65               | 0               |
| Joint event with the physics department: Liquid Nitrogen Icecream  | 50               | 30              |
| Non-food supplies and general SGA Kitchen improvement (utensils/equipments[\$70], aprons (for the kitchen)[\$50], food processor[\$150], Club Cook Book[\$30])   | 300              | 60              |
| <b>Total:</b>  | <b>1135</b>      | <b>630</b>      |

Number of Members as of Spring 2006: 35

Meets bi-weekly for regular meetings and occasionally for other events

Bryn Mawr Culinary Club Budget - FALL 2005

Purpose: The Bryn Mawr Culinary Club was created to give students an opportunity to make their own food, share recipes from home, learn new cooking techniques and make use of the new student kitchen.

(66-09)  
137.04

President: Zahra Reynolds  
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x5966

Treasurer: Elizabeth Shaw  
[eshaw@brynmawr.edu](mailto:eshaw@brynmawr.edu)

Budget:

| Need/Activity   | Amount Requested | Amount Budgeted |
|---|------------------|-----------------|
| Meeting publicity   | 10               | 10              |
| Club and event publicity including promotional ingredients, posterboard, printing, craft supplies   | 30               | 0               |
| Ingredients for 7 meetings at \$60 per meeting  | 420              | 250             |
| Non-food supplies and general SGA Kitchen improvement (utensils/equipments such as 9x13 pan, bundt pan, parchment paper, standing grater, zester, mandolin, spoonula) | 70               | 30              |
| Co-sponsored cooking demonstration with Mujeres during Hispanic Heritage Month (October)  | 70               | 60              |
| Member supplies -recipe binders for members - screen-printed aprons for presenters  | 300              | 0               |
| Field Trip to the Italian Market in South Philly in November (includes transportation, 2 vans, and cost of food purchases to bring back and cook)                     | 200              | 60              |

Buy can opener

→ Zahra 9/26 42.56  
~~11/29 99.70~~  
 " 11/29 32.01  
 → Zahra 9/26 2.89  
 " 9/27 12.71  
~~11/29 14.60~~  
 → Zahra 10/18 48.42

56.59  
80.45  
13704

|                                  |             |            |
|----------------------------------|-------------|------------|
| Printing of Dining Hall Cookbook | 20          | 0          |
| <b>Total:</b>                    | <b>1120</b> | <b>400</b> |

Number of Members as of Spring 2005: 30

Meets bi-weekly for regular meetings and occasionally for other events

High Tea

Apples

Salmon + veggie tart

Arabic

sushi

Bryn Mawr Culinary Club Budget - FALL 2006

Purpose: The Bryn Mawr Culinary Club was created to give students an opportunity to make their own food, share recipes from home, learn new cooking techniques and make use of the new student kitchen.

Co-Presidents: Catherine Down [cdown@brynmawr.edu](mailto:cdown@brynmawr.edu) ext. x5440  
 Christine Forsyth [cforsyth@brynmawr.edu](mailto:cforsyth@brynmawr.edu) cell 801-842-5558

Treasurer: ~~Kara Rosants~~ *Joanna Dauber* [krosania@brynmawr.edu](mailto:krosania@brynmawr.edu) *joauber@bmc*

Budget:

| Need/Activity   | Amount Requested | Amount Budgeted |
|---|------------------|-----------------|
| Publicity:  |                  |                 |
| Fall Frolic   | 20               |                 |
| Big Events (Apple Picking, Co-Sponsored)  | 10               |                 |
| Ingredients for 10 meetings at \$60 per meeting (examples of meeting plans: sushi night, gingerbread houses and holiday cookies, Italian Gravidy Dinner, etc.) <i>→ indiv events.</i> | 600              |                 |
| Non-food supplies and general SGA Kitchen improvement (utensils/equipments, bundt pan, parchment paper, aprons, food processor, Club Cook Book)                                       | 125              |                 |
| Field Trip for Apple Picking at Lirvilla Orchards (includes apples, ingredients, transportation[two vans and gas]....)  | 200              |                 |
| <del>Co-sponsored cooking demonstration with _____</del>  | <del>80</del>    |                 |
| Professional Training for Officers at Viking Cooking School   | 60               |                 |
| <b>Total:</b>   | 1095             |                 |

Number of Members as of Spring 2006: 35

Meets bi-weekly for regular meetings and occassionally for other events

## Bryn Mawr Culinary Club Budget - SPRING 2007

Purpose: The Bryn Mawr Culinary Club was created to give students an opportunity to make their own food, share recipes from home, learn new cooking techniques and make use of the student kitchen.

Co-Presidents: Catherine Down  
 Box C-633  
[cdown@brynmawr.edu](mailto:cdown@brynmawr.edu)  
 ext. x5440

Christine Forsyth  
 Box C-543  
[cforsyth@brynmawr.edu](mailto:cforsyth@brynmawr.edu)  
 cell 801-842-5558

Treasurer: Christine Forsyth & Catherine Down

### Budget:

| Need/Activity  | Amount Requested | Amount Budgeted |
|--|------------------|-----------------|
| Ingredients for 6 meetings at \$65 per meeting (examples of meeting plans: soup night, a "romantic valentine's dinner" night, "Anne of Green Gables" night, Greek/Armenian food, bread making, Mardi Gras night, etc.) | 390              | 325             |
| Co-sponsored event with Mixed Company: Food Fusion   | 65               | 0               |
| Joint even with Chocolate Lovers Club: Chocolates and Cheeses of the World   | 65               | 65              |
| Italian Granny Dinner (a member's Italian grandmother will come in and show us some traditional recipes)   | 200              | 150             |
| Joint event with JSA: special shabbat dinner   | 65               | 0               |
| Joint event with the physics department: Liquid Nitrogen Icecream  | 50               | 30              |
| Non-food supplies and general SGA Kitchen improvement (utensils/equipments[\$70], aprons (for the kitchen)[\$50], food processor[\$150], Club Cook Book[\$30])   | 300              | 60              |
| <b>Total:</b>  | <b>1135</b>      | <b>630</b>      |

Number of Members as of Spring 2006: 35

Meets bi-weekly for regular meetings and occassionally for other events

**Budgeting Guidelines 2004 – 2005**  
**An Addendum to SFC Bylaws on the SGA Blackboard Site**  
**\*\*PLEASE READ THE FAMILIARIZE YOURSELF WITH THE BYLAWS IN**  
**ADDITION TO THIS WORKSHEET\*\***

**Budgeting Overview**

Budgeting has a dual purpose for clubs and organizations. First and most obviously, budgeting secures funds for clubs to hold activities over the course of the semester. But perhaps, more subtly, budgeting forces clubs to sit down at the beginning of each semester to plan, in detail, their goals and objectives for the upcoming year. Think of budgeting as an opportunity to get a head-start on your club's agenda, creating a written outline of your activities, the more detailed the better.

**Budgeting Timeline for Fall Semester**

September 3 – Budgets due to the SFC office by 5:00; sign up for budgeting interviews  
September 5 through September 9 – Budgeting interviews, times / places TBA  
September 10 – Preliminary budget announced; sign up for grievances  
September 12 through September 15 – Grievances  
September 17 – Final budget announced  
September 19 – Fall Semester Budget voted on by the SGA Assembly

**Budgeting Logistics**

Submit the budget on a PC Disk with the budget saved as a MICROSOFT EXCEL FILE, in addition to **4 PAPER COPIES** of the budget. Files other than Microsoft Excel files will NOT be accepted. The PC Disk should be attached to the **4** hard copies and **put in an envelope**. Professionalism and planning (for example, stapling copies of the budgeting, instead of paper clipping them together, or using a brown manila envelope as opposed to taping sheets of paper together) go along way in presenting a club as solid and organized as well as ensuring pieces of your budget are all in one place and your disk is not lost.

## Budgeting Dos and Don'ts

### DO

- Do read the SFC by-laws on the SGA Blackboard site
- Include a brief descriptor of your club, including its size, and the contact information for both the president and treasurer on the budget proper. Label the budget with the semester and the year.
- Research events/activities as much as possible before you add them to budget – know prices, logistics, and locations because you will be expected to answer questions in regards to them during budgeting interviews.
- List your events/activities in order of priority on your budget. Think long and hard about what's important to your club – if you're requesting a lot of money for food for meetings or food for events, realize that this will detract from your other funds. What's more important to your club – pizza at your meetings or bringing an awesome speaker to campus?
- Look in to co-sponsoring larger events with other groups on campus – even if it initially seems like an unlikely combination.
- Create a separate budget for transportation to and from community service and activism activities as these funds, once approved by SFC, will be covered by the CSO rather than SGA.
- Read over last semester's budget for ideas and to get a general feeling of how to prepare the budget.
- Take advantage of special student rates of food purchased through Haffner catering.
- Try to find creative ways to cut corners or sponsor events outside of SGA funding and tell us about it so we can recommend your ideas to other groups.
- Keep events and activities on campus and open to the entire community – these are all the students' SGA dues and all students, not just members of a sponsoring organization, should benefit. Share with the entire community.
- Contact SFC if you have any questions or concerns. Email [smajor@brynmawr.edu](mailto:smajor@brynmawr.edu) with problems.

Prioritize

### DON'T

- Inflate your budget with the hopes we'll only cut a certain percentage – it's fairly obvious which budgets are inflated and excessive expenses will be eliminated no matter what the total amount requested is.
- Put co-sponsored events on your budget if you have not discussed in detail the events with the other sponsoring organization – if the event is not a part of both clubs budgets it will automatically be cut.
- Request more than \$100 for food for meetings for the semester (note: this does not guarantee you will receive the full \$100 for food for meetings).
- Request funding for t-shirts - it ain't going to happen.
- Request funding for a speaker/performer without consulting Mary Beth Horvath, head of student activities, and garnering a full understanding of scale, practicality, and logistics.
- Expect to receive the full \$250 if you're a new club.

appears?

- Be scared of the budgeting process of the budgeting interviews, SFC is here to help!

***Student Finance Committee BY-LAWS***  
***Bryn Mawr College Self Government Association, Est. 1892***  
***Student Finance Committee***  
***101 North Merion Avenue***  
***Bryn Mawr, PA 19010-2899***  
***e-mail: sfc@brynmawr.edu***

**Budgeting Guidelines**

- Budget: Submit the budget on a labeled PC Disk with the budget saved as a MICROSOFT EXCEL FILE, in addition to 6 PAPER COPIES of the budget. **Files other than Microsoft Excel files will NOT be accepted.** The PC Disk should be attached to the 6 hard copies and put in an envelope.
- Budgets should include events for the semester the budgeting process is being taking place in as well as the first three weeks of the following semester.
- Requirements/Events: List in order of priority
- Community service activities: List transportation for community service activities on a separate Excel spreadsheet (with a separate total) from other transportation requirements. SFC decides what transportation is approved to be covered by the CSO. (This applies to all clubs including those that do not have community service as their sole emphasis, but as a component of their activities. The community service office will not honor from their budget, expenditures which have not been previously budgeted for in this process).
- Fundraised Monies: Must be included in your budget. Only fundraised money carries over from semester to semester. (money from the previous budget will close and go back to the general pot).
- Food at meetings: Budgeted amount for food at meetings should not exceed \$100.00 (depends on the size of the club)
- Size of Club: The budget should state the number of members and the frequency of meetings at the end of the budget.

• **Publicity:** Budgeted amount for publicity for regularly scheduled meetings, should not exceed \$10 (There is no limit for publicizing campus-wide events. The Student Activities office can also assist you in publicizing campus-wide events)

• Organize your needs concisely according to the following columns

Activities      Amount Requested      Amount Budgeted (Leave this blank)

• **Contact information:** Display the name, phone number, box number and email address of the club Treasurer and President

• **Off-campus events:** No funds are allocated for meals and airfare for students. However, if a conference or event is held in a hotel, a maximum of \$400 can be allocated for lodging

• **Parties and Teas:** Clubs must budget for DJ's, party costs and any teas in the semester's budget. A maximum of \$600 can be allocated for a DJ per party, regardless of the number of clubs sponsoring the party.

• **Speakers / Performers:** A well-estimated, itemized list of every expense associated with speakers must be invited guests. SGA covers the costs of speakers for up to \$400. For expenses exceeding this, joint presentations and other funding should be considered. More than \$400 may be given at the discretion of the SFC. The contract guidelines included below must be strictly adhered to.

• **New Clubs:** Receive a maximum of \$250 in their first semester of existence.

• **Outside Accounts:** Clubs are not allowed to have accounts outside the SGA, unless they have been granted permission by the SFC.

• **Charging for Events:** Organizations are not permitted to charge community members for event that have been funded by the SGA

• **CO-SPONSORSHIP: CO-SPONSORING EVENTS AND FUNDRAISING IS STRONGLY ENCOURAGED. IT IS AN EFFECTIVE MEANS BY WHICH TO MAXIMIZE YOUR CLUBS'S/ORGANIZATION'S RESOURCES. CONTACT INFORMATION FOR OTHER ON CAMPUS CLUBS/ORGANISATIONS MANY BE OBTAINED FROM THE ACTIVITIES OFFICE.**

• Upon submitting a budget at the appropriate time and place as designated by the SFC, all clubs are required to sign-up for a scheduled 15-minute long budgeting interview. **INTERVIEWS ARE MANDATORY FOR ALL CLUBS.** SFC

retains the right to refuse funding for any club which does not follow proper budgeting procedures.

- Grievances: After receiving the finalized budget, the club treasurer may come to Grievances to request a change in her awarded funds. An organization may only request a change if new information is presented to support the request.

### **Obtaining Budget Funds**

#### **I. Attendance at SGA meetings**

- One officer of each organization receiving SGA funds must attend one SGA meeting of their choice per semester in order to receive funds the following semester.
- At this meeting, the officer will be expected to introduce herself/himself and tell which organization they represent during community member introductions. They will provide the SGA Secretary with their email address following the meeting so their contact information will be included in the minutes.
- Any concerns should be brought to SGA at any meeting during the semester.

#### **II. Securing budget funds**

- Each organization is assigned an SFC Representative. All check requests and questions/problems are to be directed toward your SFC representative. The SFC representative will in turn contact the SGA Treasurer if necessary. It is required that you meet with your representative during an SFC meeting at least twice a semester to check records.
- One designated person, the treasurer, will be able to access the club's budgeted funds. This person will request and receive the checks from the SFC. The treasurer will then immediately distribute them to the appropriate person(s). Notify your SFC representative if there is a change in treasurer. All club treasurers are advised to have "unofficial assistants" (another club executive or member) who should be able to carry out transactions with the SFC when the treasurer is away. All treasurers should keep and refer to these guidelines throughout the semester.

- The SGA bulletin board in the campus center will have reimbursement and advance request forms that are to be filled out to receive funds.
- Select the appropriate form, fill it out completely, attach all pertinent receipts and turn everything into the SFC REQUESTS box at the SFC Office on the second floor of the SGA House at Cambrian Row.
- SFC will submit the requests to the Comptroller's Office who will send the checks to the designated persons within **two weeks** after the request was made to SFC.
- If a check is not received **within three weeks** of the request, please contact SFC. Do not contact the Comptroller.
- Monies are not guaranteed if funds are used before the budgeting process is complete. Reimbursement and advance requests will not be accepted until the semester budget is approved by the SGA Assembly.

### III. Reimbursement Procedures

- There are four varieties of reimbursement for student clubs and organizations and each should be handled in the appropriate manner, as follows:
  1. **Reimbursement to a student payee.** If a student representative for a club or organization needs to be *reimbursed* (the money has already been spent) for an activity or supplies, fill out a reimbursement form, including the student payee's pertinent information (full name, box number, and student ID number) and should be submitted to SFC along with the appropriate receipts.
  2. **Reimbursement to a Bryn Mawr College Department.** Checks are not written inter-departmentally within the college. For example, checks are not written to BMCDS, the transportation department, the dean's office, Wyndham, or academic departments. Inter-department reimbursement requests should include an invoice or proof of payment and the budget number to which the reimbursement should be credited to. When obtaining goods or services from BMC Departments, make sure to ask for their budget numbers.
  3. **Reimbursement to an outside vendor.** Vendors include *outside* providers of goods and services, for example, printing companies, bus companies, or suppliers of materials / food. Vendor reimbursement request should include an *invoice* as opposed to a

receipt as well as the vendor address to where the check should be sent from the Comptroller's Office.

4. **Reimbursements to speakers or performers.** In order to obtain reimbursements for speakers or performers (or any third-party individual not associated with the college) a contract (please see below for more details) and a completed W-9 form must be submitted with the request. In this instance, the signed contract acts as a receipt of payment. Note: Organizations are NOT permitted to have a check written out to a student payee if funds will then be turned over to a speaker or performer in order to avoid creating a contract / signing a W-9 form. This opens up the possibility for evasion of income taxes as well as student liability of a bounced check.

- The reimbursement request form should be filled out appropriately in accordance to which type of reimbursement is being secured.
- Reimbursements requests for under \$10 may be held by the SFC until they can be combined with another request in order to cut back on processing by the Comptroller's Office.

### III. Advances

- You must complete and submit an advance authorization form to be considered for an advance.
- **Advances for over \$100 will not be permitted.** Third-parties should be notified in advance that they will not necessarily be paid on-site for goods and services (as is the standard for colleges and universities). Students who intend on making large purchases from an outside vendor should request an invoice addressed to "Bryn Mawr College" to be turned in as a reimbursement (Please see above regarding reimbursements). Invoices can be requested from Staples, Acme, and other local vendors. In no circumstance will an advance for over \$100 be written in a student's name.
- **Advances are given at the discretion of the SFC and the Comptroller's Office.**
- Receipts must be turned in *to the Comptroller's Office* within three weeks of the date of your advance request. No future advances will be granted until you account for your current. **Failure to turn in receipts by the following semester will result in a repayment by the organization to the SGA of those funds that cannot be properly accounted for with a receipt.**

#### **IV. CSO Monies**

- Funds approved by the SFC during the budgeting process for community service transportation expenses (please see Budgeting Guidelines) should be obtained directly from the Community Service Office.

#### **V. Reallocations**

- After budgets are finalized, an organization may make further changes to their budget by requesting a reallocation of funds. Reallocations are not requests for more funds, but for changes to the club's existing budget.
- The club treasurer must complete and submit a reallocation request form to her SFC representative for approval. Therefore, all reallocation requests must occur before the expenditure; otherwise the club will not be reimbursed the full amount. Please allow adequate time for approval.

#### **VI. Contract Policy for Speakers/Performers and Coaches**

- With at least one month's notice, go to the Office of Student Activities when you need a contract. The Office of Student Activities will prepare the paperwork and send the contract to the college lawyer. **THE CONSULTATION WITH THE ACTIVITIES OFFICE IS MANDATORY!**
- The SFC will not approve a check to be written until a contract has been reviewed and signed by the appropriate College administrators. Please note that it is essential that adequate time be given for the process to be properly carried out.
- To protect yourself as a student, you consult with the Student Activities Director BEFORE entering into an agreement with the speaker/ performer. She will advise you of the procedures regarding the contract. **DO NOT SIGN THE CONTRACT.** The College's lawyer reviews any contract for a speaker or performer that your club is sponsoring. Then Jerry Berenson, the College Treasurer, will sign the contract. **DO NOT ASSUME THE LIABILITY! DO NOT SIGN THE CONTRACT!**
- It is recommended that you seek contracts for speakers/performers one month in advance for an event. (Two weeks is the absolute minimum time required to process a contract. Please contact the Student Activities office before beginning the event process).

#### **Other On-Campus Resources**

Other sources for Financial Resources:

- Career Development Office
- Deans' Office
- Presidents Office
- Community Service Office
- Bryn Mawr College/Haverford College academic departments
- Student Activities Office
- International Students' Office
- Arts Office
- Co-Sponsoring with other clubs
- The Center for International Studies
- The Center for Ethnicities, Communities and Social Policy
- The Center for Visual Culture
- The Center for Science in Society

Please also note that the College's administrative offices such as Community Services, Office of Student Activities, the Transportation Department, Dining Services, also have guidelines by which you must abide in order to have use of the services they offer. For your convenience, a short summary of procedures that will help you in your relations with these offices such as will be available at the time of your interview. You must conform to the regulations and procedures of these offices in order to access the resources and services they have on offer.

# Culinary Club Email List Sign-Up (1)

| Name                   | email                 |
|------------------------|-----------------------|
| Priya Papp             | ppapp@bmc.edu         |
| Lea Rifkin             | LRifkin@BMC.edu       |
| Carina SANDRINI-COOPER | csandrini@bmc.edu     |
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| Amy Rives              | arives@bmc            |
| Emily Lewis            | el@Lewis@BMC          |
| Margaret Fraser        | mfraser@bmc           |
| Schurda Wasty          | swasty@bmc            |
| Colt Blaxson           | cblaxson@bmc          |
| Sarah T.G.             | stg@bmc               |
| Rushita Patel          | rpatel@bmc            |
| Olivia Schalit         | oschalit@bmc          |
| Emily Feenstra         | efeenstra@bmc         |
| Ellen McGonagill       | emcgonagill@bmc       |
| Hannah Curry-McDougal  | hcurrymcd@bmc         |
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| Katie Shetterly        | kshetterly@bmc        |
| Elle Wark              | ewark@bmc             |
| Flora Carey            | fcarey@bmc            |
| Lynsey Carbaello       | lcarbaello@bmc        |
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| RIVA MEHTA             | rmehta@bmc            |
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| amy case               | acase@bmc             |
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| Rachel Friden          | rfriden@bmc           |
| Heather Kelly          | hkelly@bmc            |
| Emma Shaw              | eshaw@bmc             |
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| Rico Debraut           | rdebraut@bmc          |
| Sam Haun               | shaun@bmc             |
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| Emily Myers            | emyers@bmc            |
| Sarah Harding          | sharding@bmc          |
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## Culinary Club Email List Sign-Up (2)

| Name                    | email                 |
|-------------------------|-----------------------|
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| Rob Korobkin            | rob.korobkin@bmc      |
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| Audrey Kuse             | skuse@bmc             |
| LP Hood                 | plhood@bmc            |
| Trina Banerji           | tbanerji@bmc          |
| Wai Wackwinda           | lwackwinda@bmc        |
| Catherine Judson        | cjudson@bmc           |
| David L. IFRB           | clfrb.lacpa@gmail.com |
| Marybeth Matlack        | mmatlack@bmc          |
| Eric Jones              | erijones@bmc          |
| Lavinia Jayakar         | ljayakar@bmc          |
| Willy SUNG              | WSUNG@BMC             |
| Melinda Bennett         | mebennett@BMC         |
| Heather Hanowitz        | hhanowit@bmc          |
| Rachel Park             | rspark@bmc            |
| Naya Mohamed            | nmohamed@bmc          |
| Maggie Powers           | mpowers@bmc           |
| Lucy Edwards            | LPEWARD@bmc           |
| Elana K. Gardner - Long | elgardner@bmc         |
| Jillian Brown           | jbrown@bmc            |
| Arianne Tsavaris        | atsavaris@bmc         |
| Jasha Dewitt            | adewitt@bmc           |
| Jessica Schwartz        | jschwartz01@bmc       |
| J Alexi                 | jaerastof@bmc         |
| Makulu Gauthier         | mgauthier@bmc         |
| Beth Curtiss            | ecurtiss@bmc          |
| Kelly Barnes            | kbarnes@bmc           |
| Anna Read               | aread@bmc             |
| Zelma-Lin Garcia        | zagarciag@bmc         |
| Paula Many              | phmany@bmc            |
| Amanda Pester           | apester@bmc           |
| Clare Wolfendal         | cwolfendal@bmc        |
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| LIZZIE PERRY            | lizperry@bmc          |
| Stefan Balbus           | sbalbus@bmc           |
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Katie Unger kunger@bmc

Marissa Pranti mpranti@bmc

Jenae Jones ajones@bmc

Di Wang dwang@bmc



# 10.24.06 Chocolate Party

3 other people

| Name                | email         |
|---------------------|---------------|
| Faith Pilacik       | fpilacik@bmc  |
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| Pinky Farnum        | lfarnum@bmc   |
| Roxanne Davoodbadeh |               |
| Honglin             | hlin@bmc      |
| Manjeth Matlack     | mmatlack@bmc  |
| Michelle Beard      | msbeard@bmc   |

# Culinary Club 10-3-06

| <u>Name</u>           | <u>email</u>   |
|-----------------------|----------------|
| Lavanya Jayakar       | ljayakar@bmc   |
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| Mariel Woods          | mwoods@bmc     |
| Liz Benilk            | ebenilla@bmc   |
| Priky Farnum          | lfarnum@bmc    |
| Carina Sandrini Cooke | csandrini@bmc  |
| Anell Purkayast       | apurkayast     |
| Shannon Johnson       | srichinson     |
| Mimi Nyugen           | mnyugen        |
| Jackie Marano         | jmarano@bmc    |
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| Maring Fradera        | mfradera@bmc   |
| Rebecca Pisciotta     | rpisciotta@bmc |
| ✓ Sofia Nitchie       | snitchie@bmc   |
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Carmen Chenwu

cchenwu

Hannah Waterhouse

nwaterhous

Scher Wasty

swasty

Chen Jodie Lin

clin

Tara Vyas

tvyas

Virginia Tseng

amanley

vtseng

Johara sealy

Jackie Lang

Priya Pappu

Natasha Eilbert

jsealy

jang

ppappu@

neilbert

Wb - 7 - 2019

NAME

Aly Hone

Jessie

Laura

Dasha

Jackie Lang

Aly Hone

Garrett

Joanna

Elise

Theresa

Theresa

Sharon

CRISTINE

Mrs. Baker

Emily

Kate

Leah

Sharon

Elizabeth

Theresa

Theresa

Beth

Garrett

Harriet

Elise

Chen

Tara

Yvonne

quinn

Jackie Lang

Aly Hone

Garrett

Joanna

Elise

Theresa

Theresa

Sharon

CRISTINE

Mrs. Baker

Emily

Kate

Leah

Sharon

Elizabeth

Theresa

Theresa

Beth

Garrett

Harriet

Elise

Chen

Tara

Yvonne

Wb - 7 - 2019

NAME

NAME

## AGENDA

- Make cookies - introductions + sign up  
- general overview of last year.
- bi-weekly
  - Soup and bread, Thai food, Italian food, <sup>x2</sup> cookies, Shauna's chicken,

### Ideas for this year

- 1st semester
- Budget
  - Co-sponsored event with Mujeres - enchiladas + flan  
- soup and appetizer
  - Field Trip - Italian market, farmer's market, apple picking  
- pick a day
  - Dining Hall recipes - table tents - set a day and everyone should submit a recipe to test
  - Bake cookies for the troops
  - volunteer at soup kitchen
  - food gifts for Christmas
  - nutritional meal
  - Iron chef
  - tour of a restaurant kitchen

### Fall Frolic

- cookies and recipe cards
- make a sign + bake on Thursday 7-10
- volunteers?

### Elections

- President
- Treasurer - help with budget and submitting receipts
- Secretary - set up Blackboard site to post recipes

Any volunteers to demonstrate at first meeting or find outside demonstrator for 27<sup>th</sup>? - Zahra

Oct. 18<sup>th</sup> - Mujeres

Nov. 1<sup>st</sup>

Nov. 15<sup>th</sup>

Nov. 29<sup>th</sup>

Dec. 13<sup>th</sup>

Ideas for this year

- Co-sponsored event with Mujeres - enchiladas + flan
- Field trip - Italian market, farmers market, apple picking
- Dinner hall recipes - table tents - set a day and everyone should submit a recipe to try
- Bake cookies for the troops
- Volunteer at soup kitchen
- Food gifts for Christmas
- Traditional meal
- Iron chef
- Tour of a restaurant kitchen

Fall Folic

- Cookies and recipe swaps
- Make a sign + bake on Thursday 7-10
- Volunteers?

Electrons

- President
- Treasurer - help with budget and submitting receipts
- Secretary - set up blackboard sign to post recipes

Sept. 20<sup>th</sup>

- Mujeres on Oct. 18<sup>th</sup>
  - Soup
  - Appetizer
- Apple Picking - Oct. 22<sup>nd</sup>? or a Friday
- Recipes for website

$$\begin{array}{r} 12.89 \\ 12.71 \\ \hline 15.60 \end{array}$$

$$\begin{array}{r} 12 \\ 12.67 \\ 11.60 \\ 89.90 \\ \hline \$117 \\ - 14.40 \\ \hline 99.70 \end{array}$$

Amish Cooking demo  
Apple picking + cooking  
Tour of restaurant kitchen  
Help with Hunger Banquet  
Dining hall Cookbook - monthly idea-different  
combos

Bake cookies for the troops

Soup kitchen

Food sculpture

Professors

Italian Market tour

Iron Chef - Ready, Set, Cook

Basic cookie combinations

Nutritionist - healthy meal

Recipe boxes or binders

food gifts

5  
Strawberry Picking @ Linvilla Orchards - April 22<sup>nd</sup>?<sup>15<sup>th</sup></sup>

Hallan Market Field Trip - Sat. Feb. 4<sup>th</sup>?

Feb. 11<sup>th</sup>?

March 18<sup>th</sup>

Valentine's Dinner

March 25<sup>th</sup>

7 x \$70 = \$490

Meeting Days

Jan. 24<sup>th</sup> - Elizabeth?

April 11<sup>th</sup> -

Feb. 7<sup>th</sup> - Aly + Dasha

April 25<sup>th</sup> -

Feb. 14<sup>th</sup>?

Feb. 28<sup>th</sup> - Kathryn

March 14<sup>th</sup> - Haybe Irish Dinner - Zahra

25<sup>th</sup> - Italian Market

March 29<sup>th</sup> - Catherine

Mead



## Supplies to Buy

- food processor (~\$50)
- 9x9 pyrex baking dish
- bundt pan
- stock pot
- saucepan
- mixing bowls

- Budget for a cooking book library



## Budget Fall 2006

- meeting ingredients
- kitchen supplies (non-food)
- coordinated event
- Apple Picking
- cook books

# Meeting Dates Fall 2006

Project 11/17 - 12/17

Meeting 11/17 - 12/17

(11/17 - 12/17) 11/17 - 12/17

11/17 - 12/17

11/17 - 12/17

11/17 - 12/17

- cutting boards (large)
- a knife block or knives
- mixer
- spoons / silverware
- mixing bowls
- oven mitts
- dish soap & scrubbers
- mixing bowls
- casserole dish
- cookie sheets

W

- photos (polaroids of what should go where)
- a list on each cabinet of what goes where
- big items such as mixers etc. can be signed out as well
- a big black marker attached to the refrigerator
- everyone must write their name on what they put in there.

Sept 5

Fri Sept 11 - budgets due electronically by Blackboard  
3 copies w/ ticket to SGA house 2<sup>nd</sup> floor  
had

Van certification \$20

7-8 Passenger van

\$70 /day \$1/mile

make reservation 30 days prior to rental

- need itemized receipt

- for online purchases - shipping receipt

~~due~~ Reimbursement

- Itemized receipt w/in 30 days of purchase

- expect payment w/in 3 weeks

- Submit receipts by Fri @ 5

See [treasurer@brynmawr.edu](mailto:treasurer@brynmawr.edu)

- ask to see if any budget left over

save budget as "name of db" full 2009



Nigella Night  
Comfort Foods  
Dessert Bar - Valentine's Day - ice cream

Greek / Armenian  
Indian Food

Field trip to Reading Terminal Mkt  
Cepogiro - field trip or Bassett's  
British Foods  
Musty Marmy, willy wicca  
Amish Canning

def. not men + def. not there

- ① Comfort Foods
- ② Dessert Bar
- ③ Indian Food
- ④ Nigella Lawson Night
- ⑤ British Foods
- ⑥ Dumping Night
- ⑦ Food Network Star Night

End of the Year Tea  
e-mail list + budget

Greek / Armenian Special Night  
Field Trip to Cepogiro