Suncoast Tropical Fruit and Vegetable Club Meeting Notice

Next Meeting:

April 10, 2013

Where:

Big Room Nokomis Community Center 234 Nippino Trail East, Nokomis, FL 34275

Agenda:

6:30 pm Tasting Table and Chat

7:15 pm Quick Update of Events and Presentation

8:15 pm Questions and Clean-up

Topic:

The Art of French Cooking with Vegetables and

Fruits from Your Garden

Do you take fundamental delight in the pleasures of cuisine that can be presented in the simplest terms possible using your own vegetables and fruits? Do you want to cook for a purpose other than pleasure through the enjoyment of producing something wonderful to eat?

Today the culinary compass points to locally grown and organically produced vegetables. In that regard, it might be said that anyone with a "natural and local" bent for fine cuisine can become a refined cook in some areas of French gastronomy by following the details of our speaker, Chef Robert Pouget.

Chef Pouget was born in Clermont Ferrand, France, where he began his first apprenticeship at the age of 14. While in France he worked and trained at renowned establishments including Michelin 3-star rated restaurants. With 11 years of experience in France, Chef Pouget moved to the United States where he began as sous-chef at Le Chambord in New York City, and later became Executive Chef of Maud Chez Elle for nearly 11 years.

After his time in New York, Chef Pouget opened Le Chambord in Westport, CT. Robert said he wanted to "bring haute cuisine, solicitous service, and a pleasing atmosphere, without pretentiousness, to Connecticut. He received numerous awards and the accolades of food critics including "Best French Restaurant" from Connecticut Magazine. His recipes have been published in books and magazines. He has been a food judge for various organizations and catered banquets for charitable organizations in addition to making television appearances in New York and Connecticut.

The tasting table will feature Chef Pouget's creations. We will provide a menu of Chef Pouget's creations at our meeting along with the recipes for their preparation.

Bon Appétit.