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VERMONT CHEF MAKES ROASTING SIMPLE TO BENEFIT VNA MEALS ON WHEELS

Molly Stevens, Vermont culinary author and cooking teacher, demonstrated the fine art of roasting at a November 1 luncheon held in the Patrick and Beatrice Haggerty Center to benefit the Visiting Nurse Association's Meals on Wheels program.

Ms. Stevens, winner of the James Beard Foundation Award, as well as Cooking Teacher of the Year accolades from "Bon Appétit" and the International Association of Culinary Professionals, showed guests how to create simple, appetizing vegetable dishes by roasting with tomatoes, garlic, and herbs.

Luncheon guests also feasted on cuisine from recipes created by Ms. Stevens that included sear-roasted mushroom stuffed flank steak, herb-roasted root vegetables, and maple-roasted butternut squash and apples. The scrumptious meal was topped off with a flavorful desert of orange scented honey-roasted figs.

In addition to raising funds for Meals on Wheels, the luncheon celebrated publication of Ms. Stevens' cookbook "All About Roasting: A New Approach to a Classic Art." The event also featured a V.I.P reception, book signing, and a tour of the Beatrice M. Haggerty Kitchen, the largest single Meals on wheels kitchen in the United States.

Helen Nixon chaired the luncheon with Fanchon and Howard Hallam serving as honorary chairs. Other host committee members were Molly Byrne, Sara Crismon, Astrid Merriman, Jay Oppenheimer, Chris Popolo, Gayle Sands, Pat Schenkel, and Sue Wayne Strauss. Sponsors included Molly Byrne, The Freeman Companies, Gold Crown Valet Parking, and Astrid Merriman.



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