

In brief

Railyard Saloon offers freebies

OK. So maybe there's no free lunch. But there are free soups, salads and side dishes at Louis Moskow's **Railyard Restaurant and Saloon** (530 S. Guadalupe St.) this month.

Love that mac & cheese? That creamy spinach? The chipotle chicken soup? It's yours. The catch? You have to order an entrée to go with it.

The freebies are part of The Railyard's second anniversary celebration. To show its appreciation to its loyal local (and out-of-town) clientele, the eatery is offering diners their choice of any soup, salad or side off its regular menu at no charge with the purchase of an entrée during the month of November.

For more information or reservations, call 989-3300.

Donate to help feed the hungry

The hungry are often invisible in a community like Santa Fe. But one in six New Mexicans is at risk of hunger, and our state was recently ranked first in food insecurity — which means New Mexico has more households that don't have enough to eat or don't know where their next meal is coming from than any other state in the country.

Local businesses and community groups are stepping up to help **The Food Depot** — the non-profit that serves as the food pantry for seven Northern New Mexico counties — provide holiday meals to hungry families this month.

You can bring donations of canned or packaged holiday goodies to **Smith's Food and Drug Stores**, 2308 Cerrillos Road and 2110 S. Pacheco St., through November. **Chico's**, 328 S. Guadalupe St., is offering a 10-percent discount with every food donation made at the store on Saturday.

Several local galleries have organized the first **Canyon Road Food Drive**. Participants include Altermann Galleries, Deloney Newkirk Galleries and the Waxlander Gallery.

Drop-offs can be made at each of the galleries during regular business hours. Suggested donations include canned fruits and vegetables, canned meats or juices, canned yams, pumpkin and cranberry sauce.

Other collection sites for The Food Depot include **Hava Java**, 1650 St. Michael's Drive; the **Santa Fe Reporter**, 132 E. Marcy St.; and **Shidoni**, 1508 Bishop's Lodge Road in Tesuque. You also can bring your donations directly to The Food Depot, 1222 Siler Road.

For more information — and other ways to help — call The Food Depot at 471-1633.

Indoor market gets new space

The **Santa Fe Farmers Winter Indoor Market** opens at a new location — 519 Cerrillos Road — on Nov. 12. It's the old Club Luna site where Cerrillos Road and Sandoval Street merge at the corner of Manhattan Avenue. There is parking nearby. (Because of construction in the Santa Fe Railyard, the market can't return to its usual winter home at El Museo Cultural de Santa Fe.)

Winter market hours are 9 a.m. to 1 p.m. Saturdays. Locally produced foods available through most of the winter include lamb, beef, chicken, buffalo, goat cheese, mushrooms, honey, nuts, dried chile and beans, baked goods, jams and other condiments, storage crops like apples and hard squashes, and greenhouse-grown greens and tomatoes.

December's special holiday markets will add local crafts to the food mix.

For more information, call the Santa Fe Farmers Market at 983-4098 or log onto www.santafefarmersmarket.com.

Got local food news? E-mail it to pwest@sfnewmexican.com; fax it to 986-3040; or call 986-3085.

Mix: Event to mark anniversaries of Girard Wing, birthday

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projects with John Deere and Co. and General Motors.

On Saturday, the museum's Folk Art Committee honors the silver anniversary of the Girard Wing — and the 100th anniversary of Alexander Girard's birth — with a "Celebrate Girard!" gala and fundraiser.

Gala chairman Jonathan Parks says this year's event is extra special. "We're honoring the Girard Wing as well as Girard the artist," Parks said. "(Girard's) interest was in ethnographic art, but he treated it like fine art."

Parks, who owns Jonathan Parks Limited Antiques, Decorative Arts and Textiles in the Santa Fe Design Center, has been a docent and volunteer with the museum for more than 10 years.

According to Parks, Girard was known for quoting the Italian proverb, "The whole world is hometown." The phrase, painted in Italian and English, graces the entry to the Girard Wing at the museum.

"We're celebrating his love of the world, his accomplishments," Parks said. "And we're delighted that his son and daughter-in-law, Marshall and Alexis Girard, honorary co-chairs of the event, will celebrate with us."

"On this 25th anniversary I give thanks," Marshall Girard said, "as I do each time I visit the collection, for his brilliant gift of visual beauty, cultural understanding and desire for peace that he has shared with all of us and generations yet to come."

Infinite expressions of beauty and love

A recent e-mail from Alexander Girard's granddaughter, Aleishall Girard Maxon, describes the artist as a "... magical amalgamation. An adult who inexhaustibly understood the suspension of disbelief that makes childhood so rich. A man who could depict scenes where cocks fight and men gamble just as accurately as he could capture the sentiment of two sisters sharing a grooming ritual, or a baby being christened in a bath of holy water. He was a father and a husband, a friend, a boss, someone who worked with incredible discipline and a person who knew how to play," Girard Maxon wrote.

Alexander Girard's eye for detail is perhaps what made his collection of folk art "so spectacular," Girard Maxon noted.

An artist and designer herself, Girard Maxon said she draws inspiration from the collection's rich display of craftsmanship, texture and



Jane Phillips/The New Mexican

Smoked Trout with Cilantro, Mango and Tomatillo Salsa on Plantain Chips and Duck Confit and Basil Chiffonade in Mini Corn Taco Shells are two dishes that Adobo Catering will serve at the 'Celebrate Girard!' fundraiser Saturday at the Museum of International Folk Art.

color. "It is his ultimate motivation that I find most important. His desire to unite people of the world through his work is what I admire most," she said.

"In bringing together rituals, religions, architecture, crafts and daily life from around the world together under one roof, one can begin to see the threads of similarities that cross over borders of culture, race, religion and social class," Girard Maxon said.

Perhaps her grandfather's own words express it best, she said. On a panel that once hung in Alexander Girard's home — and now hangs in Girard Maxon's — the designer had painted: "Infinite are man's expressions of beauty and love. Open your eyes, your ears, and your heart to them and you will unite the peoples of the world."

Time for a party

On Saturday, the Girard Wing, which opened to the public on Dec. 5, 1982, will be host to cocktails and a "smooth and swinging vibe" in a specially constructed replica of the lounge Girard designed for Braniff International Airways.

"Girard was responsible for over 18,000 designs for the airline," Parks said, "from matchbooks, to silverware, to the executive lounges."

Dancing will follow in the auditorium — for this night dressed up as La Fonda del Sol, a famous restaurant/club in New York City's Time-Life building that featured Girard's noted "sun theme" design.

Mirroring the international theme of the Girard collection,

this year's participating chefs and caterers are creating varied menus, sampling American, Asian, Himalayan, Indian, Mexican and New Mexican fare. Those providing food for the event include Adobo Catering, Celebrations Village West, C.G. Higgins Confections, The ChocolateSmith, Himalayan Cuisine, India Palace, Jinja Bar and Bis-tro, La Boca, La Casa Sena, Peas 'n' Pod, Rio Chama Steakhouse, San Miguel/Los Mayas, Santa-café, Someone's in the Kitchen and Walter Burke Catering.

"It's our second year participating in the event," said Kari Keenan, owner of The ChocolateSmith. "This year we're bringing piñon caramels hand-dipped in dark chocolate, classic almond bark, and peppermint drops."

Keenan, who feels the museum's annual fundraiser is important to the community, noted that it "brings a lot of fabulous people together for an important event."

"I've participated every year they've had the event — since the beginning," said Sylvia Johnson, owner of Celebrations Village West, formerly Celebrations restaurant on Canyon Road.

"The first year I was in Santa Fe, 21 years ago, I visited the Girard collection and fell in love with a miniature Chinese village in the exhibit ... So I'm doing Szechuan classics (on Saturday). Traditional appetizers from that region, including seafood pots, wonton mounds, scallion pancakes and other delights."

Chef Alain Jorand of Adobo Catering said this is his company's fifth or sixth year catering

the fundraiser. "It's a fun event," Jorand said. This year Adobo will be serving smoked trout with mango and tomatillo salsa on plantain chips. They also will offer a duck confit with a basil chiffonade on a mini taco shell to partygoers.

A silent auction, notable for its creative gift baskets containing a variety of goods and services from trips to cooking lessons to gift certificates, rounds out the evening.

Auction items include original "sun-themed" works, which pay homage to the La Fonda del Sol design. Local and international artists who have contributed to the auction include Karen Ahlgren, Carol Anthony, Charles Carrillo, Marshall Girard, Nance Lopez, Thomas Morin, Barbara Doraba Ogg, Ford Ruthling and R.C. "Doc" Weaver.

RECIPES

From Adobo Catering:

SMOKED TROUT WITH CILANTRO, MANGO AND TOMATILLO SALSA ON PLANTAIN CHIPS

2 boneless smoked trout
1 small mango
2 peeled shallots
6 peeled tomatillos
2 bunches cilantro
2 plantains
Vegetable oil
1 lime

Salt and pepper

Peel the plantain and thinly slice the size of a potato chip. Dip-fry until brown in hot vegetable oil. Drain on a paper towel.

Peel and dice mango. Purée tomatillos in a blender. Thinly chop shallots and mince the

cilantro (save a few nice leaves for decoration). Skin the trout.

Over a mixing bowl, crumble the trout meat into small pieces. Add the shallot, mango, cilantro, lime juice, tomatillo purée, and salt and pepper to taste.

Spoon over the plantain chips and decorate with a cilantro leaf.

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You can make the duck confit (as in the recipe that follows) or buy it already prepared. If you make your own, you need to start at least three days before you plan to serve the dish.

DUCK CONFIT AND BASIL CHIFFONADE IN MINI CORN TACO SHELLS (Makes about 80 pieces)

3 tablespoons salt
4 cloves garlic, smashed
1 shallot, peeled and sliced
6 sprigs thyme
Coarsely ground black pepper
4 duck legs with thighs
4 duck breasts, trimmed
4 cups rendered duck fat
10 large corn tortillas
Vegetable oil
6 springs basil

Sprinkle 1 tablespoon salt in the bottom of a dish large enough to hold the duck pieces in a single layer. Evenly scatter half of the garlic, shallots and thyme in the container. Arrange the duck, skin-side up, over the mixture. Sprinkle with the remaining salt, garlic, shallots and thyme and a little freshly ground black pepper. Cover and refrigerate for two days.

Preheat the oven to 225 degrees. Melt the duck fat in a small saucepan. Brush the salt and seasoning off the duck. Arrange the pieces in a single snug layer in a high-sided baking dish or ovenproof saucepan. Pour the melted duck fat over the duck pieces — they should be covered by fat — and place the confit in the oven. Cook the confit at a very slow simmer — just an occasional bubble — until the duck is tender and can be easily pulled from the bone, about 4 hours. Remove from oven. Cool and store the duck in the fat in the refrigerator until ready to serve the dish. Bring to room temperature before proceeding.

With a 3-inch round cookie cutter, cut eight circles off each corn tortilla. Place them in a taco shell mold, then dip-fry in hot vegetable oil till brown. Drain on a paper towel.

Slice the basil into chiffonade (very thin strips).

Scrape the fat and remove skin and bone from the duck. Lightly pull the meat and sauté in a pan with a little duck fat. Fill the taco shell with the confit and top with basil chiffonade.

World: Students have developed special bond, teacher says

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rite that she said is very special.

In a recent class they prepared dishes, joked and pitched in to do the not-so-glamorous jobs — washing pots, pans and dishes, and mopping the floor.

The two-year associate's degree in Culinary Arts offered by SFCC — which includes classes in English, math, psychology, Spanish and other core subjects — doesn't promise students they will immediately land jobs as executive chefs. That isn't realistic, Retzer said, because so much needs to be learned on the job.

"We can't plan for every eventuality, but what we can do is send them out into the world with confidence and a strong skill set to make their way in the industry," Retzer said. "We have several students who are working in restaurants."

Trevor Kondor has been a chef at Tribes Coffee House — which moved this year from its downtown location to the new plaza housing the Regal Stadium 14 movie theater on Zafarano Drive — for six years. He said he decided to get his associates degree with a major in culinary arts because Tribes wants to expand. Kondor hopes the degree, combined with a second location for the restaurant, will increase both his responsibilities and his creativity in the kitchen.

As he talked to a visiting reporter, Kondor prepared the filling for *dolmades* (also known as *dolmas*, or stuffed grape leaves). He mixed lamb, mint, garlic and lemon juice, which he simmered with onions, rice and stock to produce a savory blend of Mediterranean flavors.

Student Brianna Dennis works at Cafe Café, a new pizzeria and Italian grill on Sandoval Street. Dennis is working on an associate's degree in culinary arts and a baking certificate. Her goal is to become a baker.

Callie Bennett talked about what she called her "pipe dream." She plans to work in the food industry for a few years before opening a restaurant with a friend who is now working on a business degree at The University of New Mexico.

Bennett took a soups and sauces class with instructor Tanya Story and a class in Southwestern cuisine with Retzer, but her true passion, she said, is baking.

Leslie Campbell developed the pastry program at the college and teaches all but one of the baking classes. She and her husband, chef James Campbell Caruso, own the popular La Boca restaurant on Marcy Street.

"We have three former students working there, two sous chefs and one pastry chef," Campbell said. "They're not hired for my connections alone, but because they have dynamite skills."

Although many culinary-arts students already work in, or aspire to work in, the food-service industry, others take classes simply because they enjoy cooking and want to expand their skills.

Antonio Mora, a criminal justice major at SFCC, is taking Culinary Arts Fundamentals as an elective.

"I saw my mom cooking and learned from her," he said. "The class is interesting. I enjoy it. I'll take another culinary-arts class next semester."

Retirees, hobbyists and special-needs students also attend the culinary-arts classes, Retzer said. During the summer, 11- to 14-year-olds go to cooking camp. There are four separate weeklong sessions, she said, and the kids love it.

SFCC's Culinary Arts Program has grown by leaps and bounds, Retzer added; there are now about 150 people taking classes, she said, stretching the program's ability to accommodate them.

"Thanks to the bond issue that passed on Sept. 18, we get a new culinary-arts lab (large commercial kitchen with multiple stations)," Retzer said. "This is an amazing time for us. We've basically outgrown our space. We don't have room for all the people who want to take classes."

Business is changing

The food-service industry has changed since she was a 14-year-old, rolling pasta after school at a family friend's restaurant in the San Francisco Bay Area, Retzer said.

"When I was 17 or 18, I got my first job in a white-tablecloth restaurant," she said. "I was the only woman in the kitchen, and the only English-as-a-first-language speaker."

"It was an intimidating environment and I took a lot of flak," she said. "But I stuck with it. I resigned myself that I wasn't going to leave until I became a sous chef."

By the time she achieved her goal six years later, Retzer had worked every station in the restaurant, including baking. "You're a girl, you can bake," the sous chef told her.

"I just worked my way up through the ranks," Retzer said.

That was in the days before celebrity chefs, when almost anybody who wanted to work hard enough could be hired as a dishwasher and work up to sous or even executive chef. But now, Retzer said, attending culinary school is what gives aspiring chefs an edge in the increasingly competitive industry.

RECIPES

The two recipes that follow were prepared by students in the International Cuisine class at Santa Fe Community College. This one is adapted from <http://marktanner.com/sudan-recipes/>.

BEETROOT SALATA Traditional Sudanese Salad (Serves 4)

1 raw beet, peeled
4 carrots, peeled
3 tomatoes
1 green bell pepper, seeds and ribs removed
Small head of lettuce
4 spring onions
1 tablespoon vinegar
Juice of 1 lemon
1 tablespoon sesame oil
Salt to taste

Chop all vegetables into even-size pieces and mix together. Sprinkle with vinegar, lemon juice and sesame oil. Add salt to taste and mix.

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This is a favorite dessert in many Middle Eastern and North African countries. Semolina flour can be found in most of Santa Fe's specialty markets and natural food stores. The recipe comes from www.recipezaar.com.

BASBOOSA Easy Semolina Cake

(Serves 9 to 12)

For the cake:
1 cup semolina flour
1 cup yogurt
1 cup sugar
1 cup butter
3 tablespoons baking powder
2 beaten eggs
For the syrup:
3 cups sugar
1 cup water
1 teaspoon vanilla
½ a lemon or lime
1 cinnamon stick
Optional: Lightly sweetened, freshly whipped cream for serving

Preheat oven to 350 degrees. Then make the cake: Mix together flour, sugar and baking powder very well in large bowl. Melt butter and add to mixture. Add yogurt and mix well. Add eggs and mix well again.

Beat mixture for two minutes until there are no lumps.

Pour into 9- by 11-inch baking pan brushed with very little oil. Bake on middle rack of oven for 45 minutes.

While the cake bakes, prepare the syrup: Mix 3 cups sugar and 1 cup water in a pot. Put on stove on high heat. Add vanilla and cinnamon stick. Stir well. Squeeze half lemon or lime into mixture and drop lemon in.

Mix well and let boil one minute before removing from stove.

To assemble the dessert: When cake is a golden color (about 45 minutes) remove from oven and let cool for about 5 minutes.

Pour syrup over the whole cake and let cool. Cut into as many pieces as you like.

If desired, top each slice with whipped cream when serving.