

Alamance Arts
213 South Main Street
Graham, NC 27253

NON-PROFIT
ORGANIZATION
U.S. POSTAGE
PAID
PERMIT NO. 15
GRAHAM, NC



Alamance à la Carte

2017

Have You Purchased Your Reverse Raffle Ticket Yet?

Are you feeling lucky? Then consider purchasing a ticket or two for the Reverse Raffle to benefit the Arts in our community. Alamance Arts is now selling raffle tickets at \$100 each, and only 320 tickets will be sold. All proceeds support Alamance Arts' efforts to create public art in public spaces, provide art education and enrich our community with the Arts. For each \$100 given, Alamance Arts Council will offer one numbered ticket in a supervised benefit drawing that entitles the holder of the winning tickets to receive cash prizes ranging from \$100 to \$5,000. The raffle drawing will be held on Saturday, April 8 at the Historic Depot in downtown Burlington beginning at 6:30 p.m. A barbecue dinner is available to each person who purchases a raffle ticket, and guests can attend the dinner for \$25 each.

For more information about purchasing your winning raffle ticket, please call Alamance Arts at 336-226-4495 or visit our website at

www.alamancearts.org.

**Win Big With
Alamance Arts!**

No. 320



ALAMANCE ARTS
WHERE ART LIVES

Name: _____
Address: _____
Phone: _____
Sold by: _____

Dinner: Yes Guest: Yes \$25.00
 No No

No. 320



Reverse Raffle
To benefit the Arts in our community
Historic Depot Lawn • Saturday, April 8, 2017
6:30PM Dinner - Drawing starts at 7:30PM

ALL PROCEEDS SUPPORT
Alamance Arts efforts to create public art in public spaces,
provide art education and enrich our community with
the ARTS.

For each contributed \$100.00 donation, The Alamance Arts Council offer one numbered ticket in a supervised benefit drawing that entitles the holder of the winning tickets to receive:

1st Ticket Drawn Out Wins	\$100
20th Ticket Drawn Out Wins	\$150
40th Ticket Drawn Out Wins	\$175
60th Ticket Drawn Out Wins	\$200
80th Ticket Drawn Out Wins	\$225
100th Ticket Drawn Out Wins	\$250
120th Ticket Drawn Out Wins	\$275
140th Ticket Drawn Out Wins	\$300
160th Ticket Drawn Out Wins	\$325
180th Ticket Drawn Out Wins	\$350
200th Ticket Drawn Out Wins	\$375
220th Ticket Drawn Out Wins	\$400
240th Ticket Drawn Out Wins	\$425
260th Ticket Drawn Out Wins	\$450
280th Ticket Drawn Out Wins	\$475
300th Ticket Drawn Out Wins	\$525
320th Ticket Drawn Out Wins	\$5,000

PAID OUT.....\$10,000
*A maximum of 320 tickets will be issued.
There will be a BBQ Dinner & Refreshments.
(ONE TICKET ADMITS ONE PERSON)
Winner responsible for taxes - 1099's will be issued to winners*

TICKET HOLDER COPY

No. 320



ALAMANCE ARTS
WHERE ART LIVES

Alamance à la Carte

2017

THANKS

Alamance à la Carte Committee

Lyn Moser

Amy Pendergraph

Karen Williams

We acknowledge with gratitude
our Chefs and Hosts
who make Alamance à la Carte possible.
and
Blaine Highfill,
For All Occasions

Treat yourself to a special evening with **Alamance à la Carte!** This event on Friday, March 17, pairs talented volunteer chefs who provide and prepare food with gracious hosts in some of the most beautiful and interesting homes in Alamance County. Each gourmet menu lists the number of guests served, and will be accompanied with wines especially selected to compliment each dinner. We invite you to peruse these menus and select the dinner that you find the most intriguing.

Eighty-five dollars per person covers the evening's festivities. All proceeds benefit Alamance Arts. On Friday, March 17, our guests will be welcomed at 6:30 p.m. with a reception at the Captain White House, when they will learn the name of their chef and their host! Dinner will be served beginning at 7:30 p.m. in the host home.

Beginning Friday, February 24 at 9 a.m., reservations will be accepted for entire tables and must be made in person at Alamance Arts in the Captain White House, 213 S Main Street, Graham. On Monday, February 27, remaining menu selections will be available for individuals, couples and smaller groups. Seating is limited, so get your group together and make your reservations on opening day, February 24! **At 9 a.m., a drawing will be held at the Captain White House to determine the order in which reservations are made. No need to arrive early, the luck of the draw will determine the order!** Those arriving after the 9 a.m. drawing will be served on a first-come basis. Be sure to have alternate menu selections for your group, should your first choice be taken! Reservations must be accompanied with cash, check or credit card for the full amount and may be made at the Captain White House, or by calling Alamance Arts at 226-4495. Office hours are Monday through Saturday, 9 a.m. until 5 p.m.

Questions regarding reservation procedures are welcome prior to the February 24 reservation day. Please call Alamance Arts at 226-4495.

Darren Atkins was born in Australia, then moved to New York City in 1991. While working in the NYC fashion business as a model agent and casting director, he developed an interest in Italian culture and food and decided to go to culinary school. He attended the International Culinary Center in Soho NYC in 2000. After graduating in 2001, he went to work for acclaimed chefs—Cesare Casella of Beppe and Salumeria Rosi, Michelin Star Chef Fortunato Nicotra of Felidia-Food and Wine Magazine's 2008 Best Chef Jim Burke of Caffè Storico, to name a few. Chef Darren recently moved to Burlington with his wife, Jan. He is the Chef/Owner of il Centro Kitchen/Private Chef/Catering and Prepared Provisions in Burlington, NC.

ACC Culinary Chef Brian Bailey, Alamance Community College's Culinary Department Head, has been coaching the Hot Foods Student Competition Team for 12 years. Chef Todd Wanless has been the assistant coach for the Hot Foods Student Competition Team for 9 years. Their 2017 culinary team includes Adriana Carreon, Ian Macklin, Oscar Perez Mata, Maria Guadealupe Limon-Cruz and Trevor Slosek.

Doris DeSarro is a well-known cook in Alamance County. She studied at Johnson & Wales in Norfolk, Va. **Ann Honeycutt** and **Anne Maynard** are retired educators at ABSS who enjoy cooking with friends and family. Doris, Ann and Anne have participated in numerous cooking classes at Proximity Hotel and O'Henry Hotel in Greensboro with executive chef Leigh Hesling.

Willard Doxey has held the position of Food and Beverage Director at Duck Woods Country Club, Kitty Hawk, NC and Brook Valley Country Club, Greenville, NC. He then spent 17 years as Housewares Buyer and Store Manager at A Southern Season, Chapel Hill, NC. Willard is now the NC sales representative for Caspari paper. **Laurie Watts**, a Delaware native, has spent most of her adult life in two of her favorite places, Florida or North Carolina. Associate Director at Credit Risk Management Analytics, LLC she barely has time for her favorite hobby - the love of food and wine! Laurie and Willard became instant "foodie" friends while working at Cook's and Connoisseurs in New Bern, NC. **Philip Bernard**, their mutual friend from Raleigh, joins them this year. Philip, classically trained in Europe, caters small dinner parties and wedding receptions in addition to running his own landscape design company.

Village At Brookwood Chefs **Arthur Gardiner** has a passion for simple, great tasting farm to table fare with locally grown and sourced ingredients. **Matt Eaton** believes that quality and freshness is the key to any great dish. **Lori Norwacki** reports that the highlight of her career came when her team had the opportunity to feed President Obama and his full staff and entourage. **Anthony Ricciuti** traces his love for food to growing up in a first Italian home. "My drive for food and love of cooking started when my great grandmother taught me how to make homemade potato gnocchi."

Southern Comfort



Deviled Eggs
with country ham bits

Pimento Cheese
with savory benne crisps

Seasonal Pickled Veggies

Sweet Corn and Goat Cheese Soup
with shrimp and brown butter chanterelles

Nashville Hot Chicken
Porky Collard Greens
Ultimate Mac-n-cheese
Grown-up Banana Pudding Ice Cream

Dinner For 10

Nuevo Southern Cuisine



Fried Black Eyed Peas
Southern Cocktails

Crab Cakes
with remoulade sauce

Early Spring Salad

Crown Roast of Pork
Parmesan Grit Cakes
Roasted Asparagus

Bananas Foster

Dinner for 8

Springtime in Alamance

VIII

North Carolina Fried Peanuts

Shrimp Salad in Crispy Cornmeal Cups

Amuse- Bouche

Grilled Cantaloupe

with honey yogurt sauce

Julia Child's Beef Bourguignon

with whipped potatoes and asparagus bundles

Bread Pudding

with bourbon sauce

Coffee

Dinner for 8

IX

Salt to Smoke A Taste of North Carolina Regional Cuisine

Black & Blue Oysters on the Half Shell

*freshly shucked oysters baked
with a Cajun butter and finished with a blue cheese glaze*

Wild Game Consommé

*served tableside with a wild mushroom royale and a brunoise of carrots,
mushrooms, and spring onions*

Salad of Local Field Greens

with beer braised pork belly, pears, and a creamy Meyer lemon vinaigrette

Fresh Caught Speckled Trout a la Menuiere

*pan seared with a white wine, lemon, butter sauce
with a polenta cake
sautéed collard greens*

Dark Chocolate Irish Potato Cake

with Bailey's Cream filling and macerated raspberries

Dinner for 8

After graduating top of his class in 2008 from the Culinary Program at Alamance Community College, **Sean Nelson** gathered a variety of experience. He has five years of banquet experience at the Washington Duke Inn, and then became the food & beverage manager at The Challenge Golf Club. Shortly after, he took on the role as sous chef at Vimala's Curryblossom Café in Chapel Hill. For the last four years, he has been the Chef/Food and Beverage Manager at Mill Creek Golf Club.

Nixon Parker has enjoyed cooking for his family and friends for as long as he can remember. When he can take time away from his State Farm agency, he enjoys spending time with his wife (Cherri), four kids, three grand kids and then cooking and eating all types of foods. In 2012 he completed his culinary degree at Alamance Community College and enjoyed being a part of the competition team under Chef Brian Bailey. As a part of the culinary degree, he worked in the kitchens of Il Palio's in Chapel Hill and The Eddy Pub in Saxapahaw. **Susan Hearn** has over 30 years of experience in clinical and administrative health and wellness as a nurse, administrator, consultant, and fitness enthusiast. Following her passion for health, wellness, and the love of food, she attended Alamance Community College's Culinary School and graduated in 2010. She excelled in individual and group competitions winning several American Culinary Federation medals. She also began teaching classes at A Southern Season in Chapel Hill, and launched her own food company Satisfy Your Soul.

Jeff Parsons (alias Dr. Pepper, because of his love of peppers, the hotter , the better) became interested in cooking Cajun food after experiencing it during his first trip to Mardi Gras in his twenties. He was nominated as Cook of the Month for the Times News, where he shared some of his favorite hot recipes. Although Cajun/Creole food is one of his favorites, he is always looking for a new recipe to try on his fortunate family and friends. During the day, he is Superintendent Of Grounds and Cemeteries for the City of Burlington. He is also an assistant Scout Master and enjoys Dutch oven cooking with his fellow scouts. His sous chefs will be his wife Karyn, and son Aaron, who also are handy in the kitchen. Aaron bakes delicious breads and Karyn likes to make dishes she finds in Cooking magazines.

Jill Sharpe is Southern born and bred. Her love of food began while being raised in her grandfather Mac's Soda Shop. Jill works long and chaotic hours and uses great music, a glass of fine wine, and cooking to unwind. Where as Jill learned from her Grandfather; **Jimmy Moss** learned to cook from his Ma Maw Ginger. He was born and raised in Alabama; throughout school Jimmy worked in local restaurants perfecting his love for cooking but his true calling--he would later discover--would be pastries and designing bridal cakes. His recipe for decadent Raspberry Brownies has been published in numerous cookbooks and were served at the Neiman Marcus Café' in Atlanta. Both Jill and Jimmy believe that a love of good food and great friends is the finest of all southern traditions.

Chris Russell is an American chef and restaurateur. In addition to his culinary expertise, he enjoys the outdoors, music, woodworking and spending time with his wife, children, and family. He is the chef and owner of B. Christopher's "The Great American Steakhouse" in Greensboro, NC. His restaurant experience has included stops in Washington, D. C., Chapel Hill, and Burlington.

Dr. Ron Shive is the senior pastor of First Presbyterian Church in Burlington where he has served for the past 14 years. Ron is a long time foodie who has always enjoyed cooking for family and friends. During a sabbatical entitled the Creeds, Cultures, and Cuisines of the Three Abrahamic faiths, Ron was thrilled to cook alongside a chef in a cooking school in Umbria, Italy and a Palestinian woman in Israel Palestine. His cooking style is based in his Southern roots and enhanced by the experiences he has gained through his extensive travels. A native of Long Island, NY, **Heidi Norwick** is currently the President of United Way of Alamance County. She has presented many cooking demonstrations and classes both at the Herb Festival and at the Arts Council to support local nonprofits. Heidi is pleased to be cooking again in support of Alamance Arts and is doing so in memory of her mother Elaine who was by her side for many previous A la Carte dinners. A long-time Alamance County resident, **Susan Osborne** has worked in the human services field for more than 34 years, including 17 years as Director of the Department of Social Services. Cooking is a stress reliever for Susan. She was a *Times News* Cook of the Month in June 2015. Catering family weddings and events has lead her to establish a small catering business called Sunny Side Up Catering.



Scenes from
2015
A la Carte!



Cocina Sabrosa

Truffle Potato Bruschetta

with chipotle aioli

Tuna Tartar Sopa

*with guacamole, cilantro-preserved lime aioli, radish,
and micro greens*

Roasted Lamb Over Chocolate-Espresso Grilled Dumpling

*with tomatillo puree, queso fresco, marinated and fire roasted onions,
and crispy black beans*

Crème Caramel Over Sweet Fried Tortilla

Dinner for 12

The Finer Taste of Life

Lobster Bisque

Foie Gras/ Suckling Pig Sausage

with whole grain mustard, sliced pears, and fig jam

Roasted Veal Tenderloin

with horseradish potatoes, grilled asparagus, and a foyot sauce

Flourless Chocolate Torte

with raspberry coulis

Dinner for 8

Mediterraneo

Fig Pizzette

with proscuitto gorgonzola cream and balsamic glaze

Spring Pea Soup

with Creme Fraiche and mint

Amuse- Bouche

Wild Caught Salmon

*with fennel apple salad
roasted saffron cauliflower puree*

Sea Salt Caramel Gelato

with seasonal fresh berries

Dinner for 8

Mediterraneo was selected by Michael and Trina Holt, winner of "First Choice, Alamance a la Carte" at the Captain White's Low Country Bash and it is not available for reservations.

Classical French Bistro

Filets de Sole Lady Egmont #1972

poached flounder fillets, button mushrooms, asparagus tips and fleuron

Mixed Green Salad

fig vinaigrette, apple-fig chutney, goat cheese custard, grilled parchment cracker, radishes, toasted spiced pumpkin seeds and apple cider reduction

Rosemary Focaccia

Italian style bread

Chicken Roulade

braised purple cabbage, glazed butternut tournees, butternut puree, rosti potato, provencal style sauce and crispy chicken skins

Chocolate Hazelnut Marquise

chocolate mousse, hazelnut brittle, hazelnut diplomat cream, ribbon cake, chocolate tuile, orange segments, coffee anglaise, orange sauce, candied orange zest and cranberry ice cream

Dinner for 12

YOUR HOSTS

Marlene and Bob Carter

2446 Pineway Dr.

Burlington

Joy Albright

323 Woodlawn Drive

Mebane

Rose and Jim Fleming

4374 Nire Valley Dr.

Burlington

Laine and Gerald Francis

2427 Pineway Dr.

Burlington

Alison and Eddie Gant

2306 Hickory Ave.

Burlington

Marlene Joyce

2578 Keck Rd.

Burlington

Laurie and Leo Lambert

2423 Pineway Dr.

Burlington

Carole Moore

2805 Moorgate Dr.

Burlington

Anne Patterson and

Melissa Kirkpatrick

4201 Friendship-Patterson Mill

Burlington

Pat Richmond

Waterford

Burlington

Linda Shirley

5009 Gleneagles Court

Elon

I Irish Country House Cuisine

Boxty and Smoked Salmon

crispy potato cake, horseradish crème fraiche and chive

Irish Cheese Board

Roasted Leek and Thyme Soup

Ballymaloe brown bread and Irish butter

Kerry Pie

wild mushroom, root vegetable and pastry

Herb-crusted Lamb Chops

colcannon and Irish whiskey glaze

Spring Green Salad

edible flowers, Irish cheddar and oat crackers

Dessert Trio

raspberry fool, shortbread, chocolate Guinness torte

Dinner For 14

Down On The Bayou

Jalapeño Hot Crab Dip
with cajun croutons

Shrimp Étouffée

Louisiana Starburst Salad

Toasted Pecan Pie
with bourbon whipped cream

Three Chocolate Bark
with pistachios and dried cherries

Assorted Craft Beers
Cafe Au Lait

Dinner for 8

III

Southern Belle

Amuse- Bouche

Sunburst Salad

*baby greens, dried cranberries, candied pecans, gorgonzola cheese,
blood orange vinaigrette*

Shrimp and Grits

*sautéed shrimp, bell peppers, and onions
white cheddar grits
with cajun velute sauce*

Bread Pudding

*brioche bread
with vanilla crème anglaise*

Dinner for 8