

# Cook for the Cure starts this summer

Starting this summer, those with a passion for cooking can support the fight against breast cancer while engaging in their favorite culinary pursuits, thanks to a new philanthropic partnership between KitchenAid and the Susan G. Komen Breast Cancer Foundation.

Cook for the Cure, presented by KitchenAid, will unite consumers, retailers, lending magazines and noted culinary professionals and organizations in raising funds for breast cancer research through a year-long series of special events and product offers. Plans include cooking classes and gala fund-raising dinners with noted chefs and cookbook authors, and a KitchenAid donation-with-purchase program in October honoring National Breast Cancer Awareness Month.

A limited edition, pink Cook for the Cure KitchenAid Stand Mixer - inspired by the pink ribbon symbolizing breast cancer

awareness - will be available via <http://www.kitchenaid.com> or by calling 1-800-541-6390. Each sale will generate a \$50 donation to the Komen Foundation. The pink KitchenAid Stand Mixer is available for \$289.99.

KitchenAid has committed to raising up to a million dollars in the first year of the program, according to Brian Maynard, director of integrated marketing for KitchenAid. Partners in Cook for the Cure events will include the prestigious International Association of Culinary Professionals and such magazines as Bon Appetit, Gourmet, House & Garden, Victoria and O, Oprah Winfrey's magazine. Participating retailers will contribute by promoting the KitchenAid donation-with-purchase offer and directing consumers, via point-of-sale materials, to a website containing information about Cook for the Cure activities.

"Like the Komen Race for the Cure and other successful pro-

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grams that benefit the Komen Foundation, Cook for the Cure will serve as a rallying point for mobilizing grassroots support for breast cancer research," notes Maynard. "Beyond our own direct contributions, the ultimate goal is to give everyone with a passion for cooking an opportunity to support the breast cancer cause in their own way."

For further details on Cook for the Cure visit [www.kitchenaid.com](http://www.kitchenaid.com).

Since introducing its stand mixer in 1919 and first dishwasher in 1949, KitchenAid has expanded its offerings to include a full line of cooking, refrigeration, laundry and other major appliances, as well as such premium countertop appliances as food processors, blenders, hand mixers, toasters and coffee makers.

The Komen Foundation was established in 1982 by Nancy Brinker to honor the memory of her sister, Susan G. Komen, who died of breast cancer at the age of 36. Since its inception, the Foundation has raised more than \$300 million for breast cancer research, education, screening and treatment programs nationwide. The Foundation is an international organization with a network of more than 70,000 volunteers.

## Grill questions answered

There are a variety of places to turn to with questions on grilling. These sources also offer grilling instructions, recipes, tips and techniques and product information.

Among sources to tap for help are: The U.S. Department of Agriculture's Meat and Poultry Hotline at (800) 535-4655 provides information on safe food handling, the prevention of food-borne illness and the labeling of meat, poultry and egg products. Backyard grill cooks can ask for information about safe food temperatures, for example.

Technical information specialists answer the phone from 10 a.m. to 4 p.m. Monday-Friday. At all other times, 24 hours a day, recorded information is available, with messages designed to answer the most frequently asked questions.

On the Net

[www.fsis.usda.gov](http://www.fsis.usda.gov). Offers a wide range of information. For example, visitors may call up and read USDA publications online.

The Weber Grill-Line at (800) 474-5568 (GRILL-OUT) is a toll-free consumer barbecue-information hotline run by Weber-Stephen Products Co., is. Home economists who are also qualified grill specialists answer questions, live, 7 a.m. to 11 p.m., seven days a week through Labor Day. Callers to the Grill-Line receive a free copy of the colorful booklet "Weber's Book of Grilled Pizzas," written and illustrated by Bob Blumer, "The Surreal Gourmet."

The Dial-A-Chef grilling hotline at (888) 723-4468 (BBF-HINTS), run by Shady Brook Farms, specializes in turkey lore. Through Sept. 1, recorded messages are available 24 hours a day with a flow of chefs' recipes.

## Match tenderloin up with grilled vegetable salad

BY THE ASSOCIATED PRESS

"Hot off the grill" sounds great, but for those watching the weight, the phrase doesn't have the same welcome ring if it adds up to a high fat content.

Pork tenderloin can be the basis of an easily prepared dish with a grilled salad included, as this recipe shows. It's from the Gourmet Every Day feature in the June issue of Gourmet magazine, and it's a low-calorie treat.

Many packages of pork tenderloin contain two tenderloins weighing about 3/4 pound each, as described in the recipe's ingredient list. If you happen to get a package with one larger tenderloin, the magazine says, simply cook it a little while longer.

### PORK TENDERLOIN AND GRILLED VEGETABLE SALAD

(Preparation 1 hour, start-to-finish time 3 hours)

- Two 3/4-pound pork tenderloins
- 1 cup dry red wine
- 2-inch sprig fresh rosemary plus 1 teaspoon finely chopped
- 1 garlic clove, smashed
- 1/4 teaspoon dried hot red pepper flakes
- 1/4 cup red-wine vinegar
- 1 tablespoon mild-flavored honey

- 2 medium red bell peppers, quartered
- 3 medium zucchini (1 pound total), trimmed and cut lengthwise into 1/4-inch slices
- 1 medium onion, cut lengthwise into 6 wedges, leaving root ends intact
- 2 teaspoons extra-virgin olive oil
- 2 cups trimmed baby arugula (1 ounce)

Trim off tail ends of tenderloins to form two 8-ounce pieces, reserving trimmings for another use.

Boil wine, rosemary sprig, garlic and red pepper flakes in a small heavy saucepan until reduced to about 1/2 cup, 7 to 8 minutes. Pour through a fine sieve into a measuring cup, then transfer rosemary sprig, garlic and red pepper flakes to a sealable plastic bag along with 1/4 cup wine marinade and tenderloins. Marinate, chilled, turning bag occasionally, at least 2 hours or overnight.

Return remaining 1/4 cup wine marinade to saucepan and add vinegar, honey and chopped rosemary, then boil dressing until reduced to about 1/4 cup, 6 to 8 minutes.

Prepare grill for cooking. When fire is medium-hot (you can hold your hand 5 inches above rack for 3 to 4 seconds), put bell peppers, zucchini and onion on a

lightly oiled grill rack and place over fire. Grill zucchini and onion, turning, until tender, 8 to 10 minutes, then transfer to a cutting board. Grill peppers until skins are blackened and flesh begins to soften, about 8 minutes, then transfer to a bowl, cover and let steam 10 minutes.

While peppers are steaming, pat pork dry and season with salt and pepper. Grill on lightly oiled grill rack over medium-hot fire, turning frequently, until an instant-read thermometer inserted diagonally 2 inches into meat registers 155 F, about 20 minutes. Transfer to a cutting board, then tent loosely with foil and let stand 10 minutes before slicing.

Cut zucchini and onion into 1-inch pieces and add to peppers. Toss vegetables with 2 tablespoons rosemary dressing, 1 teaspoon oil, and salt and pepper to taste.

Toss arugula with remaining teaspoon oil. Mound grilled vegetables on 4 plates and top with sliced pork. Add any juices from cutting board to remaining 2 tablespoons dressing and drizzle over pork. Top with arugula. Makes 4 servings.

**Nutrition information per serving:** about 278 cal., 9 g fat. Cook's notes: If your grill is widely spaced, you may want to use a grill basket for the vegetables.

## Food from page D2

tion in Berrien Springs (July 28-29).

August brings the Ribfest in Kalamazoo (Aug. 2-4); the Pig Gig in Bay City (Aug. 2-5); the Glad Peach Festival in Coloma (Aug. 3-5); the Fish Sandwich Festival in Bay Port (Aug. 4-5); the Mint Festival in St. Joseph (Aug. 10-12); the Melon Festival in Howell (Aug. 17-19), and the National Pickle Festival in Linwood (Aug. 17-19).

Blueberry lovers have multiple

choices for a festival trip in August. Inlay City celebrates blueberries Aug. 2-5; South Haven does it Aug. 9-12; Monroe and Paradise do it Aug. 17-19.

Early September also offers some food-festival opportunities. On the Labor Day weekend, Fairgrove hosts the Michigan Bean Festival and Romeo is the site of the Michigan Peach Festival. The next weekend sees potato festivals in Edmore and Posen

and the beginning of Fall Mushroom Mania in Wellston Lake.

Phone numbers for more than 500 celebrations are available in the 2001 Directory to Michigan's Festivals, Fairs and Destinations, published by the Michigan Festivals and Events Association. It's free at all AAA Michigan full-service branches, or by sending a self-addressed envelope with 55 cents postage to the Association at P.O. Box 22, Cheesaning, MI 48816.

## WHAT'S COOKING

Send items for Taste calendar at least two weeks in advance of event to Ken Abramczyk, Taste Editor, Observer Newspapers, 36251 Schoolcraft, Livonia, MI 48150 or e-mail [kabramczyk@oe.hometown.net](mailto:kabramczyk@oe.hometown.net). Send files in a text format.

**SCHOOLCRAFT COLLEGE**  
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Schoolcraft College, 18500 Hagerty in Livonia, now offers the

following Continuing Education classes in the culinary arts department. Students can fax, walk-in or mail and, for repeat students, they can now phone-in, to register for any of these classes. For more information, call 734-462-4448.

**FRESH SALADS**  
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1016 W. Eleven Mile  
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Make Checks Payable to: WCSX-Cruise-a-Palooza

25558 Northwestern Hwy Suite 200, Southfield MI 48034

Sponsorship or Vendor Information: Joe Bell at 248-945-3737

Event Information: Jennifer Williams at 248-945-3713 or Ralph Haney at 248-280-0342