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, leading 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 classes and gala fund-raising oct otters. Plans include cooking classes and gala fund-raising dinners with noted chefs and cookbook authors, and a kitchenAid donation-with-pur-chase program in October honor-ing National Breast Cancer

Awareness Month.
A limited edition, pink Cook for the Cure KitchenAid Stand

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.

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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 resulters will contribute by Winfrey's magazine. Participat-ing retailers will contribute by promoting the KitchenAid dona-tion-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

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grams that benefit the Komen grams that benefit the Aomen 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

For further details on Cook for the Cure visit www. kitchenaid.

the Cure visit www. kitchennuc. com
Since introducing its stand mixer in 1919 and first dish-washer in 1949, KitchenAid has expanded its offerings to include a full line of cooking, refrigera-tion, laundry and other major appliances, as well as such pre-mium countertop appliances as food processors, blenders, hand mixers, toasters and coffee mak-ers.

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 antionwide. 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) 535-4555 provides information on safe food handling, the prevention of food-borno illness and the labeling of meat, poultry and egg products. Backyard grill cooks can ask for information about safe food temperatures, for example.

about sate tood temperatures, for example.

Technical information spe-cialists answer the phone from 10 a.m. to 4 p.m. Monday-Pri-day. At all other times, 24 hours a day, recorded informa-tion is available, with mes-sages designed to answer the most frequently asked ques-tions.

On the Net

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-GUT) is a toll-free consumer barbe-cue-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 Pizza," written and illustrated by Bob Blumer, "The Surreal Gourmet.

The Dial-A-Chef grilling

by Bob Blumer, "The Surreal Gourmet."

The Dial-A-Chef grilling hotline at (888) 723-4468 (SBF-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

BYTHE ASSOCIATED PRESS

"Hot off the grill" sounds great, but for those watching their 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 saled 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.

azine, and it's a low-caloric treat.

Many packages of pork tender-loin contain two tenderloins weighing about 374 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 tender loins

- 1 cup dry red wine 2-inch sprig fresh rosemary plus 1 teaspoon finely chopped
- 1 gartic clove, smashed 1/4 teaspoon dried hot red
- pepper flakes 1/4 cup red-wine vinegar
- 1 tablespoon mild-flavored

quartered
3 medium zucchini (1 pound total), trimmed and cut lengthwise into 1/4-inch

1 medium onion, cut length-wise into 6 wedges, leav-ing root ends intact 2 teaspoons extra-virgin olive

2 cups trimmed baby arugula

(1 ounce) Trim off tail ends of tenderloins to form two 8-ounce pieces, reserv-ing trimmings for another use.

ing trimmings for another use.
Boil wine, rosemary sprig, garlie
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, garlie and red pepper
flakes to a scalable plastic bag
along with 1/4 cup wine marinade
and tenderloins. Marinate, chilled,
turning bag occasionally, at least 2
hours or overnight.

Betwee remaining 1/4 cup wine

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.

Propage 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, zacchini and onion on a

lightly oiled grill rack and place over fire. Grill zuechini and onion, turning, until tender, 8 to 10 min-utes, 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 eam 10 minutes.

steam 10 minutes.
While peppers are steaming, pat pork dry and season with salt and popper. Grill on lightly oliod 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 lossely with foil and let stand 10 minutes

cutting board, then tent loosely with foil and let stand 10 minutes before slicing.

Peel peppers and cut into 1-inch pieces. Transfer to a large bowl.

Cut zuechlni and onion into 1-inch pieces and add to peppers.

Toss vegetables with 2 tablespoons rosemany dressing, 1 teaspoon oil, and salt and pepper to taste.

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

Makes 4 servings.

Nutrition information per serving: about 247 ed., 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).

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 Bay Port (Aug. 4-6); the Mint Festival in St. Joseph (Aug. 10-12); the Melon Festival in Howell (Aug. 17-19), and the National Fickle Festival in Linwood (Aug. 17-19).
Blueberry lovers have multiple

choices for a festival trip in August. Imlay City celebrates blueberries Aug. 3-5; South Haven does it Aug. 9-12; Mon trose and Paradise do it Aug. 17-

Haven does it Aug. 9-12; Mon-trose and Paradiss 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 Festi-val, The nest weekend sees pota-to festivals in Edmore and Posen

and the beginning of Fall Mush-room Mania in Walloon Lake.
Phone numbers for more than,
500 celebrations are available in the 2001 Directory to Michigan's Festivals, Fairs and Destina-tions, published by the Michigan feetivals and Eventa Associa-tion. It's free at all AAA Michi-gan full-service branches, or by sending a self-addressed enve-lope with 55 cents postage to the Association at P.O. Box 22, Chesaning, MI 48616.

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.homecomm.net. Send files in a text format.

SCHOOLCRAFT COLLEGE

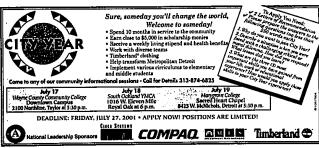
CONTINUING EDUCATION
Schoolcraft College, 18600 Haggerty in Livonia, now offers the

following Continuing Education classes in the culinary arts

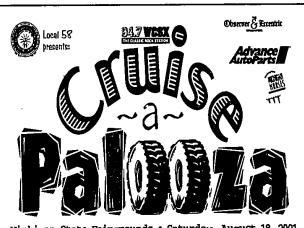
department. Students can fax, walk-in or Students can lax, walk-in or mail and, for repeat students, they can now phone-in, to regis-ter for any of these classes. For more information, call 734-462-4448.

FRESH SALADS
Learn to create salads you'll be proud to serve from this class 6-

9 p.m. Thursday, July 26. Salad 9 p.m. Thursday, July 26. Salad types such as composed salads, entree salads, and side salads, pasts and rice salads, and what salad would be complete without a great homemade dressing? Grace your fresh salad creation with a vinoigrette or an emulsified dressing that will make your salad a piece de resistance. your salad la piece de resistance. Class fee is \$52, \$41.60 for







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