

Divertimento in Cucina!

In other words, Fun in the Kitchen! That's what a group of Charlevoix area women have been having thanks to the Charlevoix Circle of Arts sponsored Italian Culinary classes.

"Cooking reflects one's innermost feelings, the joy, the sadness... it is a reflection on how one feels! What I cook or prepare cannot hide any emotions but rather augments my feelings in the taste, in the sweetness and in the bitterness of what I serve."

These are the reflections of Chef Marc Berarducci of Florence, Italy who is teaching a series of classes on the fine art of pasta-making and Italian cooking in general.

On Saturday, Feb. 12, seven aspiring chefs got together in Rebecca Glotfelty's kitchen and made fresh Tagliatelle and Ragu Meat Sauce a la Provence. Best of all, they got to sit down with a bottle of wine afterwards and enjoy the fruits of their labor. On Saturday, Feb. 19, another group met to make ravioli with two different fillings - spinach & ricotta and walnut.

The next two classes in the Italian Culinary series are still open.

Saturday, Feb. 26: Eggplant Parmigiano and Lasagna

Saturday, Mar. 5: Tuscan Chicken, Antipasti and Focaccia Breads

The classes are from 9:00 a.m. - 12:30 p.m. and cost \$50 per class. If interested, you must pre-register by contacting Ann Henricksen (Charlevoix Circle of Arts Education Chair) at ahenricksen@hotmail.com. She will give you details including class location.

Chef Berarducci grew up with his Italian grandparents who owned an Italian bar / restaurant. At his grandmother's side, he made fresh pasta, ravioli and sauces since the day he was born. Growing up, he always had a passion for food but never thought of using it as a tool with which to build a career - to him it was more of a life-style. Now in his 40s, he sees the importance of enjoying life and doing what one loves to do.

While Chef Berarducci loves teaching, he hopes to one day open a cafe or small restaurant and offer catering services. He also does coffee shop and restaurant consulting, helping entrepreneurs with all start-up related responsibilities from product sourcing to store planning to marketing and image creation. His background includes receiving a masters degree in Marketing Management from a school in Switzerland, working in Paris for 4 years and London for 2 years, and then moving to Italy where he started an art school.

To read more about Chef Berarducci and to add some delicious recipes to your file, visit: myculinaryspot.blogspot.com.

To learn more about the Charlevoix Area Circle of Arts classes, exhibits and events, visit: www.charlevoixcircle.org.

Photos by Rebecca Glotfelty of Cycling Salamander Gallery (US 31 South) and Real People Media Center (Taylor Road, Charlevoix)

Photo 1: Susan Jackson lays out her sheets of homemade pasta.



Photo 2: (L to R) Liz Taylor, Chef Marc Berarducci, Ann Henricksen, Margaret Seligman and Susan Jackson enjoying the fruits of their labor.



Photo 3: Too many cooks do NOT spoil the homemade Tagliatelle and Ragu Meat Sauce a la Provence. (L to R) Chef Marc Berarducci, Liz Taylor and Margaret Seligman.

