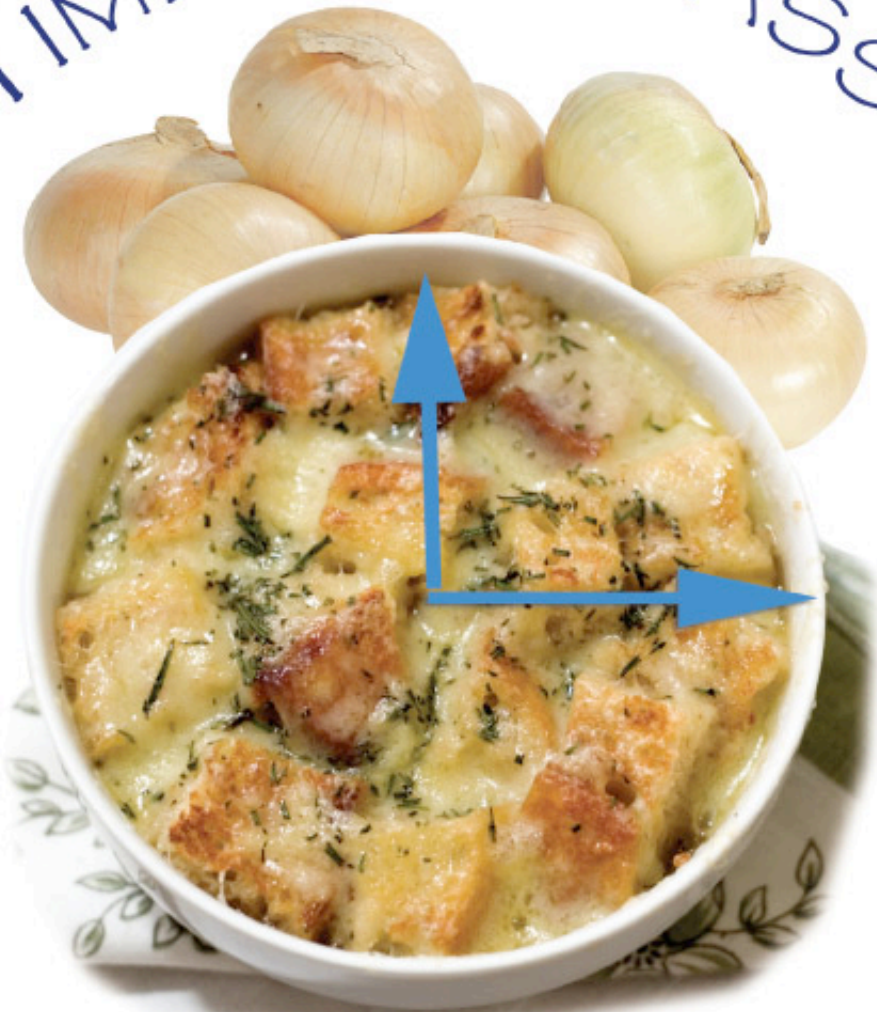


TIME FOR CLASS



Story by Ellen Gardner

Specialty store
in Festus offers
seminars for
cooks of all skills

As Jefferson County continues to grow and attract more and more people from “up north,” businesses are adjusting their inventories to make sure supply meets demand.

Mary Hatfield, 53, of Festus is one of those people who moved to Jefferson County but missed some of the products readily available in bigger cities “like my flavored coffees,” she said.

So, she and her husband, Joe, began working on a business plan to determine whether the area would support a gourmet food shop. That was about 18 months ago, and so far, so good.

The Chef’s Stop at 1170 Gannon Drive, in the Gannon Regional Shopping Center in Festus, opened in November 2006, and the store’s compact space offers everything from cookbooks to coffee grinders to clay garlic bakery to classes for amateur chefs of all skill levels.

For those who enjoy cooking, kitchen gadgets and gourmet goodies, it’s wonderful to have a place nearby to peruse and purchase top-of-the-line products.

Almost as soon as the shop opened, Hatfield began drawing on her chef friends to offer small cooking demonstrations. The intimate setting (part shop, part Hatfield’s office divided by a clever counter and doors) limits class sizes to 10.

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Chef's Stop spring schedule

Class size is limited to 10 participants. To make a reservation, call 937-3333. You can also check the shop's Web site at www.chefsstop.com.

Tuesday, May 6, 6:30 p.m. – Spectacular Summer Salads taught by personal chef Damian Woodhams will include pasta salad, fruit salad and strawberry-spinach salad with fresh strawberry vinaigrette. Cost: \$30.

Thursday, May 15, 6:30 p.m. – Personal chef Debbi Gordon will demonstrate updated versions of fondues including wine pairings. Cost: \$30.

Tuesday, June 3, 6:30 p.m. or **Wednesday, June 4, 6:30 p.m.** – Clark Stone, a representative for Wusthof cutlery, will demonstrate knife skills. Cost: \$35 (includes a free Wusthof paring knife)

Class: Chef's Stop keeps them small

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That small size allows the participants "to get as involved as they want to be. Some just want to watch; others want to get right in there and work," Hatfield said.

In addition to regularly scheduled classes (see box on this page), Hatfield also will set up demonstrations for private parties. Now there's a great idea for

More recipes from Stonewall Kitchen are available at the Chef's Stop or by visiting www.stonewallkitchen.com.



Mary Hatfield, owner of Chef's Stop in Festus, with some of the soup mixes offered in the shop.

a birthday party or wedding shower.

One of the perks of joining a demonstration is access to recipes from the chef du jour, and no amount of compliments, cajoling and plain, old sucking up could wrest the recipes from Hatfield's skilled hands.

However, she did agree to share her recipes for soups made from gourmet jams, salsas and other preserves available in the shop.

And, she sells ready-to-cook soup mixes in darling jars that would make tasty gifts or special take-home fare for customers.

"I've tasted everything in here and the soup mixes and recipes are all good," she said.



Ellen Gardner photos
A jar of Stonewall Kitchen roasted garlic onion jam and a covered, flame-proof ceramic soup bowl from Emile Henry — both offered at the Chef's Stop.

STONEWALL FRENCH ONION SOUP

3 large sweet onions, sliced thin
3 tablespoons extra virgin olive oil
5 cups (42 ounces) beef broth
1/2 teaspoon salt
1/2 teaspoon pepper
3/4 cup Stonewall Kitchen roasted garlic onion jam
1 loaf French bread cut in 1-inch-thick slices and toasted
4 to 6 ounces Gruyere cheese, grated (you may substitute Swiss or Provolone)
Fresh chives, parsley or thyme, chopped (optional)

Warm oil over medium heat in large stockpot or Dutch oven. Add onions and cook for 15 minutes, stirring occasionally until lightly browned.

Reduce heat to low and cook onions for 35 to 45 minutes until deep, golden brown. Add roasted garlic onion jam, beef broth and salt and pepper. Bring to a boil and then reduce heat to low and simmer for 20 to 25 minutes.

Ladle soup into oven-proof soup bowls or ramekins. Top with bread slice and grated cheese.

Place bowls under broiler until cheese is bubbly and browned — about 2 or 3 minutes.

Optionally, you can garnish with fresh, chopped chives, parsley or thyme. Serves 12 to 16.

(Recipe for Famous-Barr French Onion Soup, see Page 2C.)