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Dine with Chefs dinner a well-done success

BY ADELE MACKANOS
adelem@nwtimes.com
219.933.3248

Whether you were a chocoholic or just an aficionado of fine wine and excellent cuisine, the fifth annual Dine with Chefs fundraiser attracted well more than 200 to Avalon Manor.

Sandra Noe, executive director of Meals on Wheels of Northwest Indiana, credits the support of the American Culinary Federation and local chefs for making the event possible every year.

Noe said it is because of the chefs' culinary talents and their generous donation of food that an extraordinary dinner was created to satisfy the diner and benefit the mission of Meals on Wheels.

In fact, Noe said the federation was the very first donor to contribute to the new building fund. The money will be applied to construct a new facility in Merrillville that will serve hundreds of patrons in Lake County. Plans are to move into the facility in July.

Participating in the art of fine cuisine this year were Purdue University Calumet students Nicole Akins, Ashley Clark, Nicole Garza, John Harwood, Dan Hinshaw, John Joppek, Mindy Lakich, Megan Langel, Alena Magee, Tim McHugh, Josh Means, Ashley G. Reason, Tiffany Reason, Bojean Rybarski, Bob Szafranski, Amanda Valentino and Kristen Venturelli.

Jerry Mahshie, director of operations of Adams Mark Hotel in Indianapolis, once again made the trek back to the region to serve as the quintessential master of ceremonies. Mashie always lends a touch of class in that role.

On the menu were tasty hors d'oeuvres that included scallop sevice in a cucumber cup crostini and rolled sushi with an assortment of sauces. Appetizers made to tickle the palate included a chicken salad swan with pineapple walnut vinaigrette and a five-spice seared duck breast.

Soups on the menu were chicken with hominy and delicious shrimp bisque. Salads were seared ahi tuna nicoise and baby arugula and pomegranate seed with fennel, goat cheese and white balsamic vinaigrette.

Entrees included a succulent lamb rack with wild mushrooms puree wrapped with prosciutto. The fish course consisted of mahi-mahi and grilled shrimp with black bean mango topped with vanilla sauce.

For the sweet tooth there was kirsch-infused Black Forest torte and panna cotta. The cascading chocolate fountain was garnished with fresh fruit.

Chefs who can take a bow for this culinary work of art were Elida Abeyta, Jon Anne Bernal, Rik Deby, Terry Zych, Scott Farrell, Peter Jeschke, Nicholas Luna, Hipolito Sanchez, Peter Kaiafas, who also is in charge of the Avalon; Joesph Trama, Glennard Books, David Siano, Joshua Barth, Jim Galligan, Cheryl Molenda, Tim Merkel, Jack Mix, Michael Haas, Barbara Henning and Alice Pickford.

Among guests were Christy Adney, Jeff Adney, Lori Adney, Stephen Adney, Judy and Bob Ahlheit, Josephine Alvarez, Marcia Anderson, Richard Anderson, Cindy Beckman, Joe Beckman. Jodi Bella, Rick Bella, Cathy Bellamy, Kathleen and Larry Berda, Bob and Susan Bieker, Jacqueline Black, Jennifer and Nick Bravos, Theresa Brock, Adam Brown, Bev and Keith Bruxvoort, Anita and Ron Busic, Hobart Mayor Linda Buzenic, Deb and Henry Bykerk, Marc Campbell, Shirley Campbell, Megan Ciszewski, Anna and John Claussen, Robert and Sharon Cornwell, Andrew Covert, Adam Decker, Rebecca Decker, Sue DeGan, John and Louise Diederich, Anna and Eric Dorris, Judy Drackert, Tom Driver, Sally Anguiano, Karen and Steve Enochs, Jack and Mrs. Jack Farling, Amanda and Dale Fieldhouse, Manuel Fuentes and Patti Fuentes, Karen and Ray Garcia, Christine and John Gesiakowski.

Also, Pat Giannini, Bill and Shirley Green, Jim Griener, Bridgette Gyure, Peter Gyure, Ruth and Wayne Gyure, Wade Gyure, Bill and Kathy Hasse, Kathy Hasse, Marie Higgins, JoAnn and Robert Hite, Betty Hobson, Donna Hubinger, Nancy Johnson, Nick Katich, Sharon Kerzy, Donald Kirincic Crown Point Mayor Dan Klein, Vicky Klein, Mr. and Mrs. George Korellis, Jackie and Russ Kraft, Debbie Blahunka, Leanna Bartz, Renee' Erb, Chuck and Karen Lansdowne, Bruce and Mary Leep, Lori and Mark Maddack, Connie Mahshie, Dorothy Malkowksi, Mike and Pam Marasco, Karen and Robert Marben, Ann and Bill Marsh, Lou Martinez, Aria Maria Mazer, Rick Mazer, Brian McShane, Kaia McShane Gary and Shar Miller, Alexandra and Jeff Mills, Micki Pavnica, Matt Valuckis, Holly Matthews, Kathleen Moy and Kato Moy.

Others were Michael Murphy, Vicki Murphy, Lew Noe, Peggy and Tom Ogren, Jay Olson, Patti Olson, Barb Oetter, Ken Oetter, Shawn Pettit, Barb Pfister, Doris Reed, James Richards, George Rogge, Daniel Rohder, Laurie Rohder, Sue Rutscen, Daniel and Regina Salmon, Martha Sandoval, Katie Sarbowski, Mike Schrage, Dr. Pam Seaman, John Seaman, Verne Seehausen, Betty Shafer, Stephannie Shappel, Joan and Ron Sherrington, Bob Shoemaker, Barb Silingas, Linda and Mike Spiccia, Isabella Stephan, Jim Stephan, Dick Sterk, Michael Suggs, Judy and Mark Sulka, Daniel and Jean Szany, Jeff Thompson, Morag Thompson, Ijunia Vaillancourt. Robert Vaillancourt, Ivy Tech Community College Chancellor J. Guadalupe Valtierra, Barb VanProoyen, Jordan VanProoyen, Ryan VanProoyen, Tom VanProoyen, Chrysta Walker, Monty Walker, Lou Walsh, Eugene and Jean Wease, Gloria and Herb Weissman, Ed Williams, George Williams, Sonja Williams, Donna Williamson, Joe Williamson, Mary Margaret Worhhoff

Merrill Yalowitz, Warren Yalowitz Kim Yekel, Pam Young, Rick Young, and Candice, Jean and Ken Ziese.

Serving on the Board of Directors of the Meals on Wheels are Sue Riester, James Greiner, Andrew Kyres, Thomas Ogren, Jim Donovan, Steve Teibel of Teibel's Restaurant and Eugene and Jean Wease. Members include

Kathleen Berda, GERALYN Farley and Charles Goetz.

Kudos to Melissa Castle-Kirincic, new public relations director, who helped to coordinate the benefit.