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## Teacher hosts a cook's tour of California

**Author(s):** Sharon Sanders   **Date:** March 21, 1991   **Page:** 8   **Section:** FOOD

**Jill Prescott**, director of Ecole de Cuisine, a fine French cooking school in Mequon, Wis., near Milwaukee, will conduct a food and wine tour of northern California from May 17-23. The wining and dining program will begin with two days of tours and meals in San Francisco, followed by visits to the Napa and Sonoma valleys.

Highlights will include a luncheon, tour and seminar with French chef Madeleine Kamman at Beringer Vineyards' School for American Chefs in Napa Valley and a private tour of Fetzer Vineyards in Mendocino County, with a private dinner prepared by chef John Ash. Round-trip airfare, lodging and 11 meals is \$1,750 (direct from Milwaukee), based on double occupancy. For the complete program, call (414) 241-8066, or write: Ecole de Cuisine, 1515 W. Mequon Rd., Mequon, Wis. 53092.

**GETTING GOATS:** The Chicago chapter of the American Institute of Wine and Food will sponsor a seminar and tastings of Midwestern goat cheeses from 6 to 8:30 p.m. Monday at the Cooking and Hospitality Institute of Chicago, 361 W. Chestnut.

Gerd Stern, a third-generation cheese importer and member of the American Cheese Society, will moderate. Tom Dietrich (Dietrich Dairy, Fowler, Ill.), Judith Shad (Capriole in Greenville, Ind.), Ann Topham (Fantome Farm, Ridgeway, Wis.), Daniel Considine (Mount Sterling, Portage, Wis.), Bruno Bardet (Bresse Blue, Watertown, Wis.) and Mary Doerr (Dancing Winds, Kenyon, Minn.) will discuss and offer samples of their cheeses prepared by some of Chicago's finest chefs.

Tickets are \$24; \$5 for students with ID. For reservations, call CHIC at (312) 944-0882.

**SIZZLIN' COMPETITION:** The National Live Stock and Meat Board is sponsoring its second Makin' Bacon recipe contest with \$3,000 first prizes and \$1,000 second prizes offered in each of three categories: appetizers, salads and breakfast entrees.

Entry deadline is June 15, and the winners will be announced by Aug. 1. For a copy of the contest rules, send a self-addressed, stamped envelope to: Makin' Bacon Recipe Contest, Edelman Public Relations, 211 E. Ontario, 13th floor, Chicago 60611.

**TINKERING WITH TRADITION:** Land O'Lakes Light Sour Cream, which has two-thirds less fat and one-third fewer calories than regular sour cream, is offering a free illustrated brochure on creating new social traditions around contemporary recipes and quick, easy party tips.

Menu recommendations for teen parties, for example, include a taco party, homemade pizza, potato sundae bar and salad bar.

For a copy, call (800) 782-9602.

If you have news of new products, classes or other food events open to the public, send the information at least two weeks in advance to Bits and Pieces, Chicago Sun-Times Food Department, 401 N. Wabash, Chicago 60611.

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