



[[Search again](#)]

About your archives purchase: Your purchase of **30** articles expires on **03/20/2006 9:12 PM**. You have viewed **7** articles and have **23** articles remaining.

Cooking school fulfills instructor's own dreams

Author(s): Grace Howaniec **Date:** May 13, 1998 **Page:** 4 **Section:** FOOD

The powerhouse behind Ecole de Cuisine at the American Club in Kohler, Wis., is **Jill Prescott**. As a young homemaker in suburban Milwaukee, Prescott, now 49, dreamed of studying cooking in France. While raising her children, she tackled cookbooks, clipped recipes and worked at honing her fledgling skills. "But the books I was using didn't teach techniques," she said, "so I was wasting ingredients and time until I took my first class in French cooking.

"Richard Grausman, who's internationally recognized from Cordon Bleu (cooking school) in Paris, taught the class at Carson, Pirie Scott in Chicago in the mid-1970s. He emphasized technique, not recipes, using the best food products and the whys behind the techniques. After that class, what I cooked turned out. His class changed my life."

Today, Prescott's classroom walls illustrate how profound that change was.

Framed certificates and advanced diplomas from three French culinary schools in Paris_Ecole Lenotre, Ecole de Cuisine La Varenne and Ecole de Gastronomie Ritz Escoffier_plus additional studies in Italy and in French restaurants and bakeries, attest to her skills and her dedication to her dreams.

"What I am most proud of is that our school is a pioneer in teaching professional-style cooking to home chefs," Prescott said. "Everything we've developed, including elusive classes like 'Wild Yeast Breads,' is designed for home use. It's what we are known for."

Technical problems: If you have a technical problem with your account please contact Newsbank at 1-800-896-5587 or by e-mail at newslibrary@newsbank.com.

Return to the
[Chicago Sun-Times](#)
? Digital Chicago Inc.