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## Prescott

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Prescott, Ecole de Cuisine leaving Kohler for Chicago

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With a PBS cooking show, successful cookbook and established cooking school, classically trained chef Jill Prescott is broadening her horizons and heading to Chicago -- and, in a few years, to a 1,000-year-old abbey in the Loire Valley to run yet another school.

Her Kohler school, Jill Prescott's Ecole de Cuisine, closed at the end of September.

The new school will open in spring 2002 in a Gold Coast location that has yet to be chosen.

Prescott, who has trained at prestigious culinary schools in France and Italy, is considering three locations for the school, which will grow from its 2,000 square feet in Kohler to 8,000 to 9,000 square feet.

"It's going to be a dream-come-true cooking school," she said.

New facets of the school include a shop featuring the wares of artisans who make professional quality cooking equipment "scaled back for home use," Prescott says. They include such things as boxwood rolling pins made in France.

### Quality not quantity

"We're going to show people why they're good. My goal is to show people how little they need in the kitchen. You need very few tools, but you need the very top quality tools," she says.

The school will have an expanded curriculum and more room for cooking classes, including a room devoted just to pastry and a "participation room" where teams of students will have individual cooking stations with their own cooktops and sinks. It will also have a theater-style classroom for the PBS show. It will keep the Ecole de Cuisine name.

This will be the fourth move since the school's inception in 1988. Prescott, a Pewaukee native, started out in Elm Grove and then moved to a Mequon spot. She's been at the Kohler site at Woodlake Market for seven years.

"We decided to go because of our PBS show and the success of the PBS show, and the cookbook. It just created a lot of opportunities. It (Chicago) is a much larger market," she said.

Chicago is an appealing destination, too, for couples: One can go to the cooking school and the other can find lots of other things to do.

With the Kohler school, "on a consistent basis, it was difficult to get to for many people," Prescott said.

French site

Then there are the plans in France. She was approached by "an American investor" and the French government to run a satellite school, to be called "the Petit Maison," at a former Benedictine abbey in a small French village.

Prescott will have her own house on the grounds, and a guesthouse will accommodate up to 20 couples. They will study French cuisine of the region, and delicious field trips are planned: vineyards, castles, mushroom caves, goat cheese farmers.

"This is a huge dream," says Prescott. "It was just this miracle phone call I got one day."

Plans also call for some filming in France for her PBS show, which is now seen in Dallas, Denver, Atlanta, Minneapolis, New Orleans and Washington, D.C., as well as many other markets. In January, it will be seen in Chicago.

The abbey school -- she declines to name the abbey until details are worked out -- should be open in 2003.

For the moment, she is looking for a suitable condo in Chicago for herself and her dog, a Scottie named Dundee. She has found an interim apartment in Chicago while she looks.

And she just might keep her Kohler home, as "my up north house."

For updates on her plans and information on her book, "Jill Prescott's Ecole de Cuisine: Professional Cooking for the Home Chef," (Ten Speed Press, 2001, \$24.95) visit her Web site, [www.jillprescott.com](http://www.jillprescott.com).

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