

With a recipe for success, Valley 'Men Who Cook' event heating up
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By Patricia Villers, Register Staff

ANSONIA — Cooks taking part in the second annual "Men Who Cook" fundraiser next month are ready to stir things up.

Training, Education and Manpower of Derby, a community action agency, will hold the second annual culinary event to benefit its programs.

Diane Stroman, TEAM's vice president of development, said there are 64 chefs registered to create culinary delights from appetizers to desserts.

The event will be held from 6 to 10 p.m. March 21 at Warsaw Park, 119 Pulaski Highway.

Men from all walks of life gathered last week at John J. Sullivan's Restaurant to get their marching orders from the event co-chairmen, Charles Sullivan, co-owner of John J. Sullivan's, and David Grant, owner of David M. Grant Caterers of Shelton.

The fundraiser is the brainchild of Stroman, who had participated in such an event in New Jersey and wanted to bring it to the Valley.

TEAM President and CEO Richard Knoll said, "We kept getting feedback this past year that it was the most fun of all the fundraisers in the Valley."

Knoll said the last "Men Who Cook" netted \$28,000 for TEAM. "I want you to know how much we appreciate your coming out to support us once again," he said.

Stroman said more than 400 people attended last year.

Many of the same participants from last year have signed up, and there are some new faces as well.

Grant said cooks will follow strict food handling rules. Naugatuck Valley Health District will monitor the cooking procedures and make sure hot foods are cooked to the proper temperatures, as they were last year.

This year, cooks will be able to use the kitchen at Emmett O'Brien Technical High School from 11:30 a.m. to 4:30 p.m. the day of the event, Grant said.

TEAM's Meals on Wheels vehicles will transport cooked foods to Warsaw Park, he said. At 5 p.m., chafing dishes and food tables will be set up, he said. There is also a small kitchen at Warsaw Park, and participants may also cook tableside, Grant said. The cooks may make desserts at home. Grant said all the food used must come from an approved

source.

Sullivan said tickets, which are \$50, must be sold in advance, as they won't be sold at the door.

The price includes food, beer and wine, dancing to the music of disc jockey Seth Carley, a silent auction and viewing college basketball playoffs on a 50-inch TV screen, which will be raffled off at the evening's end.

Stroman asked participants to e-mail recipes to twigglesworth@teaminc.org as soon as possible for inclusion in a cookbook. Those who would rather not divulge a culinary secret may submit another recipe to be included in the cookbook, she said.

Marquee sponsors are Naugatuck Valley Savings & Loan Bank and TEAM Basement Systems. Wal-Mart is a Silver Plate Sponsor, and Bronze Plate Sponsors are Lindley Food Service Corp. and the Valley Community Foundation. Blue Plate Sponsors are TRIM, Iroquois Gas Transmission System, Sisca Northeast, Jenkins-King Funeral Home and AT&T.

For information or to become a sponsor, call Trish Wigglesworth at 736-5420, ext. 1221.

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