

ROCKY MOUNTAIN

# Alert



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# Table of Contents

Association News By President Paul Meroz, Denver Colorado .....	4
For the Chef Who Cares . . . Foods With Flavor By Dick Richardson, Executive Secretary, Chefs de Cuisine Association of California .....	5
Colorado Chefs de Cuisine's Association's Minutes for February, 1965 .....	10, 14
Executive Chef Edmond Johnson Presents Cake to Olympic Skating Star, Broadmoor Hotel, Colorado Springs, Colo.....	12
Recipe of Cake Presented to Skater Nicole Hassler.....	12
Will This Be Your Year, Chef? By Ekhard Meier, Vice President, Chefs de Cuisine Asso- ciation of California.....	13
Chef Eddie Doucette, of Independent Grocers Association of Chicago, Gives Demonstration in Blackpool, England.....	16
Sue-Ellen's Hi-Country Kitchens, Ltd. ....	16



## COVER PICTURE

Executive Chef and Shriner Paul Fantappie  
Presenting Cake to Mr. Charles Gore, Potentate  
El Jebel Stewards

## ROCKY MOUNTAIN CHEFS

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OUR MEMBERSHIP ROSTER COVERS COLORADO — WYOMING—  
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## Gateau Nicole Hassler

16 Egg Yolks

1 lb. of Powdered Sugar

Warm to 98° F. and Beat until  
Light and Fluffy.

16 Egg Whites

Beat until it stands in peak  
and fold into egg yolk mix-  
ture..

9 Ounces Argo Cornstarch

5 Ounces Cake Flour

5 Ounces Powdered Sugar

Sift and fold carefully into egg  
mixture.

Flavor with 4 Teaspoons of Orange  
Flower Water.

To Bake

Divide in 4 equal parts. Pour  
into 4 10" Layer Tins, but-  
tered and floured. Bake at  
375° 25 minutes.

To Present

Cut each cake in 3 parts,  
lengthwise, on 2 of the layers.  
Make 5 circles with Vanilla  
Butter Cream. Starting at the  
edge finishing at the center  
with the smaller one.

Fill the space between each  
Butter Cream circles, with a  
marmalade made of  $\frac{3}{4}$  of  
Quoins,  $\frac{1}{4}$  of Raspberries.  
Reform each cake; Sprinkle  
top one with Tripple Sec;  
cover each cake with a thin  
coat of Butter Cream, deco-  
rate with stars made with  
Creme Chantilly, and on each  
star a nice raspberry.

E. C. Johnsen



Dear Mr. Lockman:

Among the participants in the 1965 World Figure Skating Cham-  
pionships was a young girl by the name of Nicole Hassler, who comes  
from the same county where I was raised.

To honor her here at the Broadmoor I concocted this cake that was  
served at the dinner for the French Press, and Radio.

It would also be a honor to her to have this picture published in the  
Chef's magazine with the recipe, and I would appreciate it.

Hoping you are well and until I have the pleasure of seeing you  
again, I remain

Sincerely yours,  
Edmond C. Johnsen

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*A Leukemia Memorial Fund is being  
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loved member Ralph Schlegel. Contri-  
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