



## Your Bi-Monthly Newsletter October 4, 2022

### UPCOMING EVENTS TO PUT ON YOUR CALENDAR

- **October 6:** Guild-sponsored EatUp at Cafe Vanak in Belmont
- **October 20:** Culinary Guild Book Club
- **December 8:** Annual Holiday Cookie Swap at home of Anne Rarich
- **January 8:** Annual Yankee Swap at home of Nancy Manzollillo

### EVENTS IN THE WORKS

- Guild-sponsored EatUps: Middle Eastern food crawls at Baba Al Yemen and Anoush'ella: November & December
- Pulling of the peanut brittle with member Shari O'Leary: December
- Armenian food tour & cooking class with Lisa Kouchakdjian
- Wine tour & tasting at Aaronap Cellars in Westford

### COMMUNITY EVENTS

- Inspiring Local Female Entrepreneurs Panel featuring Goodnow Farm Chocolate's (& Guild partner) Monica Rogan: October 12
- Wellfleet Oyster Feast: October 12

## Upcoming Events

### Guild-sponsored EatUp at Cafe Vanak in Belmont

**Thursday, October 6, 6:30 PM**

**Location:** Cafe Vanak  
271 Belmont Street, Belmont

**Cost:** Pay your own way



### Next Culinary Book Club: LESSONS IN CHEMISTRY by Bonnie Garmus

**Thursday, October 20, 6:30 PM**

**Location:** TBD (possibly on Zoom)

**Cost:** Bring a dish, preferably something  
from the book

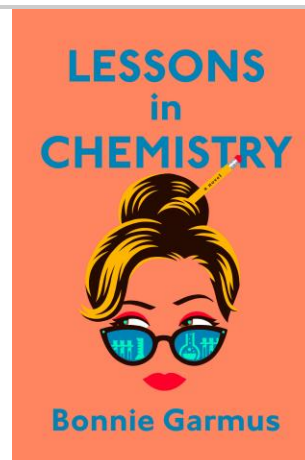


When *Conde Nast Traveler* asked food experts—including chefs, cookbook authors, and food show hosts—where travelers should dine, a Massachusetts restaurant landed on the worldwide list: Cafe Vanak, a Persian restaurant located next door to an international market that is heavy on fresh and packaged ingredients imported directly from Iran.

It is the only New England restaurant on the map.

The menu offers such dishes as saffron chicken with barberry rice made with basmati rice, saffron, pistachio and almonds; and lamb shank with fava beans and dill rice. For vegetarians, there's orange peel rice made with orange peels, carrots, pistachios, almonds, sugar, barberries, rose water, saffron and cardamom.

And if you arrive early, you can shop next door while you wait!



Chemist Elizabeth Zott is not your average woman. In fact, Elizabeth Zott would be the first to point out that there is no such thing as an average woman. But it's the early 1960s and her all-male team at Hastings Research Institute takes a very unscientific view of equality. Except for one: Calvin Evans; the lonely, brilliant, Nobel-prize nominated grudge-holder who falls in love with—of all things—her mind. True chemistry results.

But like science, life is unpredictable. Which is why a few years later Elizabeth Zott finds herself not only a single mother, but the reluctant star of America's most beloved cooking show *Supper at Six*. Elizabeth's unusual approach to cooking ("combine one tablespoon acetic acid with a pinch of sodium chloride") proves revolutionary. But as her following grows, not everyone is happy. Because as it turns out, Elizabeth Zott isn't just teaching women to cook. She's daring them to change the status quo.

Laugh-out-loud funny, shrewdly observant, and studded with a dazzling cast of supporting characters, *Lessons in Chemistry* is as original and vibrant as its protagonist.

# Community Events

## Inspiring Local Female Entrepreneurs

**Wednesday, October 12, 7 PM**

**Location:** Goodnow Library  
21 Concord Road, Sudbury

**Cost:** Free



Featuring:

**Melissa Clayton**, CEO and founder of Tiny Tags

**Louise Mawhinney**, owner of Sudbury's Duck Soup and Sky Bar Confectionary Company

**Monica Rogan**, co-founder of Goodnow Farms Chocolate (as well as one of the Guild's partners)

Come out to support one of the Culinary Guild's partners and learn how these driven and energetic women have succeeded in owning their own businesses: what motivates them, their perseverance and passion, hurdles they have overcome, advice, and how female entrepreneurs can better support fellow women in business.

## Wellfleet Oyster Feast

**Wednesday, October 12,**

**4:30-9 PM**

**Location:** CShore Kitchen and Bar  
554 State Highway Route 6, Wellfleet

**Cost:** \$125/person

The poster for the Wellfleet Oyster Feast features a green and white color scheme. At the top, it says "C-SHORE &amp; DEVIL'S PURSE" with a fish logo and a circular logo for "DEVIL'S PURSE". The main title "OYSTERFEAST" is in large, bold, white letters. Below it, the date "OCTOBER 12" and time "4:30-9:00PM" are listed. A line of text says "4 Drink tickets for Devils Purse beer or Liquid Geography wine". The menu is divided into two columns: "Raw Bar" (Wellfleet oysters), "Deviled Egg" (topped with a fried oyster + hot sauce), "Oyster Bread Pudding", "Baked Oyster Rockefeller" (Spinach, bacon + crème fraiche), and "Oyster Mushrooms Roasted" (vegetarian). The other column lists "Oyster Boil" (Local oysters, clams, and shrimp Steeped in Devils Purse Kolsch), "Oyster Stew" (With whipped potato and crispy potatoes), "Oyster Po Boys" (Fried oysters, toasted baguette, lemon garlic aioli), "Pizza Rockefeller" (Spinach, bacon, onion pizza), and "Oyster Pie". At the bottom, it says "TICKETS \$125 AVAILABLE ON CSHOREWELLFLEET.COM \$30 of each ticket goes directly to Wellfleet SPAT +more for non-oyster eaters!".

Celebrate the local shellfish harvest with Chef Bob Willis's culinary interpretations of the Quintessential Oyster, as grown by Wellfleet's Bob and John Wallace.

A portion of all ticket sales will support Wellfleet Shellfish Promotion and Tasting.

[Get tix](#)

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