



October 8, 2023

Upcoming Events

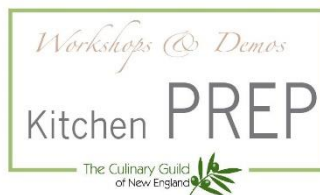
Last Call!
EatUp at Pagu
Tues., October 10, 6:45 PM
Location:
Pagu Restaurant
310 Mass. Ave., Cambridge
Cost: Pay your own way



You may be scratching your head...didn't we say that the EatUp was going to be at Oleana? The restaurant is still so popular that we couldn't get a reservation on October 10, so we're going to try a restaurant owned by another dynamic woman chef, Tracy Chang.

Tracy is a Boston College alum who also holds certificates in pâtisserie from Le Cordon Bleu Paris. She trained with three-star Michelin chef Martin

Israeli Cooking Demo
with Chef Avi Shemtov
Sun., October 15, 10:30 AM
Location:
Congregation Or Atid, 97 Concord Road, Wayland
Cost: \$18 in advance, \$20 at the door



We are excited to co-sponsor this wonderful event that one of our newest members, Debbie Yavner, is organizing!

New Member Tea
Sun., October 22, 3-5 PM
Location:
Home of Ellen Gitelman in Sudbury
Cost: Free for new members; old members are encouraged to bring a baked good



It's an annual Guild tradition to welcome new members with an event in October. For the last few years the event has taken the form of a quasi-traditional afternoon English tea.

Members both new and old are invited to this year's tea at the home of Guild President Ellen Gitelman (she has been to London four times in the last year, so she considers herself a veteran).

Berasategui in San Sebastian, Spain, and worked on his television programming, communications, and public relations. She is also a teaching fellow at the Harvard Science & Cooking Program, founded by Chef Ferran Adria. The Basque Culinary Center named her the among the top 10 nominees of its Basque Culinary World Prize. Prior to Pagu, she founded a pop-up restaurant, Guchi's Midnight Ramen, and hosted events with restaurants, startups, nonprofits, and universities.

Named a James Beard semifinalist this year for Outstanding Restaurant, the restaurant features food with influences from Spain and Japan, since Tracy trained primarily in those two cuisines. There is also influence from Taiwan, given her Taiwanese heritage, and on the sweet side, from France, since she trained in pâtisserie in Paris.

For those of you interested in Oleana, we'll be setting up a Supper Club at the restaurant in the near future so stay tuned!

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Experience a live cooking demo with chef and restaurateur Avi Shemtov of the **Chubby Chickpea Food Truck, Hummus v'Hummus** restaurants in Chestnut Hill and Sharon, and **Simcha** restaurant in Sharon, which features modern Israeli cuisine in the vein of Otam Ottolenghi!

Chef Avi will discuss his journey from Turkey to Israel to the United States, demonstrate several recipes from his restaurants and cookbook, **The Simcha Cookbook**, answer questions from the audience, and sign copies of his cookbook (books will be available for purchase at the event). Participants will also have the opportunity to sample the recipes that he demonstrates, as well as other Mediterranean and modern Israeli recipes from the cookbook that will be prepared in the Or Atid kitchen (if you're interested in helping prepare those recipes in advance, please contact Debbie Yavner at dlyav@aol.com).

The event is a fundraiser for the Linda A. Cohen Sisterhood Fund, created in memory of a longtime Sisterhood president who courageously fought breast cancer for almost two decades.

Notes: Please do not bring outside food or drinks. When you get to the door, mention that you are there for the Avi Shemtov demonstration to be let in, since the doors are locked at all times.

[Buy tix](#)

New members should come and relax while learning more about the Guild. Old members are encouraged to show off their baking skills by bringing a baked good!

Space is limited so act fast. If you can't make it, don't despair. We may offer another tea at a later date!

[Sign up here](#)

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