



**Dallas/Ft. Worth Chapter, the American Institute of Wine & Food**  
*We enhance quality of life through education about what we eat and drink*

## NEWSLETTER

### “Hail Caesar!” XX Annual Caesar Salad Competition Debuts in Dallas

#### Caesar Winner Chef David Holben wears Laurel Wreath Crown

by Helen Kittie Smith

#### The Recipe

- Mix together enthusiasm & anticipation.
- Fold in equal parts tenacity & hard work.
- Stay on goal: food nutrition & education for kids.
- Bake for one year.

#### If not jelled:

- Manage unforeseen challenges.
- Marshall more talent as needed.
- Pull out all the stops.
- Thank all contributors.

Caesar Salad organizers took this recipe to heart. They threw open the oven door on October 30 which began the festivities for the 2011 XXth Annual AIWF D/FW Caesar Salad Competition. They had also thrown in a few extra dashes of this and a little pinch of that. But all foodies recognize great chefs simply must indulge the urge.



The resulting steamy dish made its ‘pièce de résistance’ début: 650 attendees filled the Dallas Westin Galleria ballroom.

#### The Chefs

Twelve past Caesar Winners participated as the 2011 Chef contestants, their Caesar salads accompanied by amazing palate-teasers that showcased their creativity. Herewith, a review of the Caesar menus cum palate-teasers, times twelve:

### CALENDAR

Nov 11-Late Lunch at Nick & Sam’s

Nov 28-Dinner at Del Frisco Double Eagle Steakhouse with Caesar Magnus Winner - Chef David Holben

Dec 1- Christmas Party at Lakewood Country Club

**Chef Kent Rathbun**, 1994, from Abacus, Jasper’s, Rathbun’s Blue Plate Kitchen, Zea’s Woodfire Grill: Caesar + Grilled olive oil marinated shrimp, topped by white bean and white truffle purée, offered on toasted bruschetta.

**Chef George Brown**, 1996, from George Brown Catering: Caesar + Ancho chile-infused bacon square served on a skewer.

**Chef Jim Severson**, 1997, from Sevy’s: Caesar + cup of Tomato Dill soup with a goat cheese crisp, ++ a purple Hershey’s chocolate kiss for Halloween.

**Chef James Neel**, 1998, from Tramontana: Caesar + cup of Wild Mushroom soup with truffles.

**Chef Samir Dhurandhar**, 2000, from Nick and Sam’s Steakhouse: Caesar + Lobster burger with Char Sui beef, caviar, tomato confit and sprouts.

**Chef Gilbert Garza**, 2001, from Suze: Caesar with caramelized onions and fresh garlic + Seasoned turkey meatball.

**Chef Doug Brown**, 2002, from Beyond The Box, Dish: Caesar in a parmesan cone + Serrano ham, black pepper rocks and a cup of Tomato Bisque.

**Chef Brian Luscher**, 2003, from The Grape; Caesar served on a toast + slice of roasted Kobe beef and oven-dried grape tomatoes.

**Chef David Holben**, 2004, from Del Frisco's Double Eagle Steakhouse: Caesar + cup of Lobster-Saffron broth with smoked bacon and fresh tarragon.

**Chef Janice Provost**, 2007, from Parigi: Caesar + Lobster sandwich enclosed in fried bread.

**Chef John Tesar**, 2008, from The Commissary: Caesar + Tempura-fried avocados with Heineken shots.

**Chef David C. Smith**, 2010, from the Westin Galleria Dallas: Caesar + Onion brulée with Shiner Bock braised short ribs.

## The Goodies

Emcee Scott Murray focused on three fundraising items, and urged high bidding for:

-The Raffle: Weekend shopping package and overnight at the Dallas Westin Galleria;

-The Sponsor a Kid Auction: A new auction to increase monies for more Days of Taste® DISD students to participate each fall and spring;

-The Live Auction: A luxury land-package for 2 in South Africa's Wine Country, offered by Ralph Iantosca of GoGirl Travel.

-The Silent Auction's culinary items rounded out the many dilettantes' or amateur chefs' kitchens, along with a stunning variety of dinner packages, wines and several furs.

## The Winners

**XX Caesar Salad Winner is Chef David Holben.**



The first runner-up is Chef David C. Smith.

Chair Laura Carr presented Chef Holben with a glass bowl that featured a Caesar laurel-leaf motif, designed and blasted by world-renowned glass artist Polly Gessell.



All chefs received a medallion engraved with his and her winning year, that hung on a green ribbon and was worn over their chef jackets.

## The Post-Caesar Winners

Proceeds support AIWF D-FW's Days of Taste® program which is

dedicated to food education and food nutrition for kids. The D-FW chapter is distinguished for having hosted over 800 4th and 5th graders at this program, featured at the Dallas Farmers Market.

## The "Hail Caesars!"

To our original recipe, include these to top it off:

Add several pounds of "Thank You!" to Jackie Glauberman -who initiated all Caesar XX plans as Chair, until she resigned due to illness late in the year.

Give a huge dollop to recognize Laura Carr - who assumed Caesar XX Chair, in media res, amidst a challenging time.

Their exceptional leadership contributions - and all the hard work of volunteers - resulted in the pièce de résistance that defined the AIWF D/FW's XX Caesar Salad Competition in 2011.

## American Institute of Wine & Food (AIWF)



AIWF is a non-profit, educational organization founded by Julia Child, Robert Mondavi, Richard Graff, and others in 1981 to advance the understanding, appreciation and quality of what we eat and drink.

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