Guess what — you can find the best New York-style bagels in Berkeley.

SonomaFeast

WEDNESDAY, MARCH 17, 2021 • THE PRESS DEMOCRAT • SECTION D

WINE OF THE WEEK

Alma de Cattleya red blend offers great structure and plenty of fruit.

SEASONAL PANTRY

Culinary Heroines

M.F.K. Fisher, Paula Wolfert and Madeleine Kamman: Trio of women who changed the way Wine Country thinks about food

STRAWBERRIES

Days getting longer — and sweeter

IN SEASON

Enjoy St. Patrick’s Day without corned beef

OPS! IT’S ST. PATRICK’S DAY, AND YOU FORGOT to snag a corned beef when you went to the market. No problem. It’s not too late to prepare an almost authentic Irish meal to celebrate the death of St. Patrick, who shuffled off this mortal coil on March 17, 461. St. Patrick is believed to have brought Christianity to Ireland, which is why he is celebrated. He was not Irish but was kidnapped and enslaved by pirates in Ireland for 6 years. After escaping, he became a Christian missionary and eventually returned to Ireland. And that is why we drink green beer on March 17.

IN SEASON » SEASONAL PANTRY »

MICHELE ANNA JORDAN
LIZA GERSHMAN

These Braised Leeks with Mustard Vinaigrette are from “The Good Cook’s Book of Mustard.”

By JOHN ASH
FOR THE PRESS DEMOCRAT

There are three women who changed the way we think about food here in Northern California’s wine country. Many have not heard of them, but we owe them so much.

Two of them, M.F.K. Fisher and Paula Wolfert, spent a big part of their lives in California wine country. The third, Madeleine Kamman, was here for a shorter time but changed the art of cooking for a generation of professional chefs.

From 1990-2000, Kamman was the co-founder, sole instructor and curriculum and course director of The School for American Chefs at Beringer Vineyards in St. Helena, teaching professional chefs with 2 to 15 years of experience.

As described by one student, she was “short-tempered, demanding ... and (had an) intolerance for mediocrity.” To be able to attend was a culinary coup and a dream for many of us.
“Good alone or with a sandwich, chopped watercress is a fine addition, and why not a spoonful of fresh caviar?”

“Today’s Oven-steamed Salmon recipe is from multiple James Beard Award-winning author Paula Wolfert of Sonoma. This is an example of an influential chef whose writing was inspired in childhood by hisship with Mary Frances Ellen. We had a “Tuesdays with Morrie” kind of relationship long before I met her for many, many years. She loved talking with her. Madeleine Kamman, an excelling teacher and catering chef. She authored seven books, including ‘Women Cook’ (Athenaeum, 1976), to writing down her recipes, most regarded for the first time, in an attempt to preserve a record of a French long-lost cuisine. She was also determined to work with women hands-on and to recapture. For lunch, she carosed the kitchen before Women’s liberation. I think that more than any other writer, she helped me understand life in general. She had more than any other writer, she helped me understand sex and the pleasures of love, travelogues. She believed by the 1990s she was human, tender, enjoyable, and fine reality of hunger seems to me that our three senses are entwined that we cannot unfaithful to the honor of our craft.

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The easiest answer to that question is to say that, like most of the meats, cheeses and fine reality of hunger seems to me that our three senses are entwined that we cannot unfaithful to the honor of our craft.

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