

# Food for Thought



## Chef & Vintner Dinner Recognizes 25 Years of the Food Bank & 27 Years of Al Forno

**O**n Friday, June 15<sup>th</sup>, the Rhode Island Community Food Bank held its 5<sup>th</sup> Annual Chef & Vintner Dinner. This year's event jointly celebrated the 25<sup>th</sup> Anniversary of the Food Bank and Al Forno Restaurant's 27<sup>th</sup>.

The evening featured a wonderful cooking demonstration by guest chefs Johanne Killeen and George Germon of Al Forno. The pair prepared Orecchiette with Cool Chickpeas from their new book, "On Top of Spaghetti" during a special reception prior to dinner.



**George Germon & Johanne Killeen's "On Top of Spaghetti," a must-have for pasta fanatics, is available at your favorite local bookstore.**

### Signature Sponsor

Robert F. Stoico/FIRSTFED Charitable Foundation

### "On Top of Spaghetti" Sponsors

Collette Vacations/Alice I. Sullivan Charitable Foundation  
F. Paolino Homes  
Pumpkin Patch Early Learning Center

### "Macaroni, Linguine & Penne" Sponsor

MetLife Home & Auto

### Special Thanks

The Chefs & Vintners Committee 2007  
Charles S. Fradin  
Event Chair Robert F. Stoico  
Whole Foods Market & Chefs

### 25<sup>th</sup> Anniversary Season Sponsors

Bank of America  
Hasbro  
NBC-10  
Rhode Island Monthly  
The Robert F. Stoico/FIRSTFED Charitable Foundation  
Textron  
Whole Foods Market

## Serves 1,000 Meals

### Rigatoni with Zucchini Sauce *by George Germon & Johanne Killeen*

#### Ingredients :

62 Lbs. of Unsalted Butter  
190 Q Chopped Onions  
5 C Fine Sea Salt  
63 Q Fresh Flat-Leaf Parsley Leaves  
500 Lbs. of Firm, Young Zucchini Trimmed & Chopped  
250 Lb. Dried Rigatoni  
Extra Virgin Olive Oil  
Freshly Grated Parmesan Cheese

## Serves Your Family

### Rigatoni with Zucchini Sauce - Serves 4

#### Ingredients :

1 Stick of Unsalted Butter  
3 C Chopped Onions  
1 t Fine Sea Salt  
1 C Fresh Flat-Leaf Parsley Leaves  
2 Lbs. of Firm, Young Zucchini Trimmed & Chopped  
1 Lb. Dried Rigatoni  
Extra Virgin Olive Oil  
Freshly Grated Parmesan Cheese

## Method of Preparation

- Melt butter in a large straight-sided saute pan.
- Add chopped zucchini, onions, and salt, and saute over moderate heat until the vegetables are very soft without browning, 10 to 15 minutes. Set aside to cool for 20 minutes.
- In batches, puree the zucchini-onion mixture with the parsley leaves. Return the sauce to a clean saute pan and place over very low heat.
- Bring a large pot of water to a boil. Generously salt the water and drop in the rigatoni. Boil the pasta, stirring often, until it is al dente.
- Drain, reserving 1/2 cup of the pasta water. Toss the pasta in the sauce, adding some of the pasta water if the sauce is too thick.
- Serve right away, sprinkled with shredded zucchini and parmesan cheese, drizzled with olive oil, if you wish.

**Enjoy!**

# Our Partners in the Community



Photo Credit: Lucas Foglia

- **The Robinson Green Beretta Corporation**
- **Saccoccio + Associates**
- **Vision 3 Architects**
- **Durkee Brown Viveiros + Werenfels**
- **AGC Rhode Island**
- **Gilbane Building Company & Blant, Bennett Architects**
- **William Kite Architects, Inc.**
- **Brewster Thornton Group Architects**
- **Newport Collaborative Architects**
- **Shawmut Design & Construction**

**Special thanks to all CANSTRUCTION participants!**

## TourRI

**Thank you to everyone who participated in this year's 4th Annual TourRI event, which collected much-needed food for the Food Bank.**



**To celebrate the 20<sup>th</sup> Anniversary of RI Bandwagon's "Three Sides of Hunger," the album was digitally remastered and offered on CD with all of the proceeds benefiting the Food Bank.**



**Ocean State Job Lot, the Food Bank's largest Rhode Island product donor, delivers a donated truckload of highly nutritious food this past May.**



**The Washington Trust Company's 7th Annual "PB Xpress" was an overwhelming success, collecting more peanut butter than any other year!**

## COMMUNITY Kitchen



**The Rhode Island Community Food Bank wishes the graduates of the 29th Community Kitchen class the best of luck as they pursue their dreams in the culinary industry.**



**Special appreciation to Sakonnet Vineyards & Webster Bank for their support of "Great Chefs, Wines & Beers of the Ocean State" this past June.**

**Thank you to all of our participating restaurants, breweries, wineries and chefs for their time and talents!**

