



For Immediate Release
Tuesday, May 31, 2005

For More Information, contact:
Chef Alli Winter
785-272-1055

The Flavor of New Orleans Comes to Topeka, June 6 *Chef Alli and Chef Pfiefer Raise Funds for Meals on Wheels*

Topeka---If you are craving a new and different culinary experience that does not involve a drive-thru or an all-you-can-eat buffet, grab your spouse, friend, or a family member and attend the second annual "Taste Of New Orleans" culinary presentation. Two events will be held this year---one at lunch and one in the evening---both on Monday, June 6, inside Factory Direct Appliance, 1145 SW Wanamaker, in Topeka. The lunch event will be held from 11:30 a.m. to 12:30 p.m. and the evening event will begin at 6:30 p.m.

Master Chef Horst Pfiefer, owner of the Bella Luna restaurant in the New Orleans' French Quarter will be the featured guest of honor as he prepares traditional Louisiana fare.

"We had such a huge response to our event last year that we decided to add a lunch event called 'Bayou Lunch' this year so that even more people can enjoy a little bit of New Orleans right here in Topeka," said Chef Alli Winter, owner of Menu Makers USA. "For those who want to attend the early event on their lunch break, we will do our best to keep the event to one hour."

Participants at both the lunch and evening events will enjoy a culinary presentation and food tasting. Lunchtime attendees will also receive a boxed lunch. Cost to attend the lunch event is \$20. Evening attendees also will receive complimentary beverages and hors d'oeuvres. Cost to attend the evening event is \$35. Both events will raise funds for Meals on Wheels.

Seating is limited at both the lunch and evening events and reservations are required. Please call MenuMakers at 272-1055 to reserve your seat.

This event is being sponsored by Menu Makers, Denison State Bank, and Kitchen Gallery. For more information about Chef Alli Winter and Menu Makers "Make, Take, and Bake" meal options, please visit www.MenuMakersUSA.com. To learn more about Chef Horst Pfiefer's Bella Luna Restaurant, please visit www.bellalunarestaurant.com.

-30-

Note: All media are invited to attend. Photo opportunities available.
See attached recipes from Master Chef Pfiefer.

Page 2 of 2---Taste of New Orleans Comes to Topeka

Sweet Corn and Crab Bisque

Serves 8

3 cups white corn (fresh is best)
1 cup cream
4 cups chicken stock
2 medium onions, finely chopped
¼ cup butter
2 Tbs. flour
2 cups crab stock
½ lb. cleaned crabmeat
Salt and black pepper, to taste
Cayenne pepper, to taste

Sauté onions in butter until they are lightly browned, then add flour. After flour and butter is mixed to a roux, add all liquid ingredients and stir with whisk until very smooth. Bring to a boil and season with salt, pepper, and cayenne. Add fresh corn and bring to a boil again. Pour mixture into a blender and mix until smooth consistency. Serve in soup bowls with crabmeat and green onions sprinkled on top.

Bella Luna's Crawfish & Mirliton Soup

Serves 6

2 cups mirliton or summer squash, diced
½ cup diced onions
½ lb. crawfish tails
2 Tbs. butter
2 Tbs. flour
1 tsp. minced garlic
4 oz. dry vermouth
12 oz. chicken stock
12 oz. heavy cream
Salt and freshly ground pepper, to taste
Cajun spices, to taste

In a 4 quart stock pot, melt butter and sauté onions and garlic. Add flour and stir continuously to make a roux. Add vermouth and chicken stock and bring to a boil. Next, use a whisk to stir the mixture so there are no lumps. Once mixture reaches a smooth consistency, add mirlitons, cream and remaining ingredients. Bring soup back to a boil (taking care not to burn soup) and season. Serve soup in bowls garnished with fresh cut green onions.