

Corks & Cuisine



January 2008

Jim Dodge will present the 5th Course event of Wednesday, May 14, 2008. Jim will feature chocolate and pastries with wine pairings. Watch for additional information.



Jim Dodge
Director, Specialty
Culinary Programs
Bon Appétit
Management
Company

Jim Dodge's family, whose service experience dates back seven generations, be-

gan their first hotel in the White Mountains of New Hampshire with the opening of the Pendexter Mansion in 1794. Jim grew up in the hotel industry and worked at several of his parents' resorts, but when he met Swiss Chef Fritz Albicker, his interest changed from becoming a hotelier to a chef. He learned to meld Swiss influence with his New England heritage, resulting in the unique method of preparation and styling that sets him apart as a chef-extraordinaire.

Jim has published several books including award-winning cookbook, *The American Baker and Baking with Jim Dodge*. Jim is a contributing editor to the revised *Joy of Cooking*. His articles have appeared in *Cooks Magazine*, *The Pleasures of Cooking*, *Woman's Day* and the *San Francisco Chronicle*.

Chocolate Facts

Eating chocolate makes you happy because it contains phenylephylamine—the same hormone that triggers in the brain when you fall in love.

Americans eat chocolate at the rate of 11.7 pounds per person a year.

The melting point of cocoa butter is just below human body temperature—this is why chocolate melts in your mouth.

Consumers spend more than 7 billion a year on chocolate.

U.S. consumers eat 2.8 billion pounds of chocolate annually, representing nearly half of the world's supply.



Life's uncertain, eat dessert first!

Mark your calendars for Wine & Food Festival May 12-17, 2008

Visit our website at www.winefoodfestival.com