

Corks & Cuisine



Elizabeth Andoh

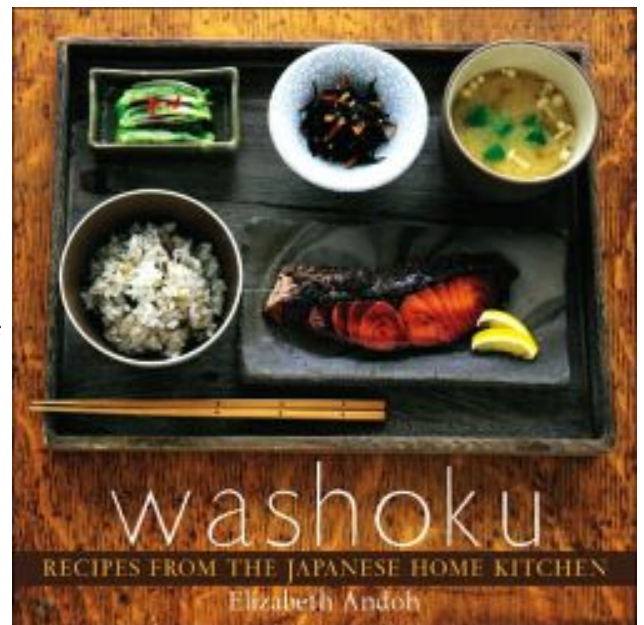
May

Elizabeth Andoh will present "Washoku: Recipes from the Japanese Home Kitchen", an illustrated talk and cooking demonstration on Wednesday, May 14, 2008, at 10:30 a.m. at the MSU Billings Student Union Building Ballroom. Luncheon catered by Tom Nelson of Thomas Nelson Caterers. Guests will receive a ceramic tea bowl made by MSU Billings art students.



Elizabeth Andoh will be joining us from Tokyo, Japan. She has written three books on Japanese cooking, has been a writer for *Gourmet Magazine* for more than 30 years, and is a frequent contributor to the New York Times travel section. She also delivers lectures around the world on Japan's food and culture.

Washoku, literally "the harmony of food," is a way of thinking about what we eat, and how it can nourish us. The term describes both a culinary philosophy and the simple, nutritionally balanced and aesthetically pleasing food prepared in that spirit. Although the origins of washoku are deeply rooted in Japanese culinary history and habits, washoku as a style of eating is easily applied to any cuisine. Anyone, anywhere in the world, can prepare handsome, wholesome food by applying washoku principles.



Tickets are still available for this and many other events. For more information, call 657-2244 or visit our website at www.winefoodfestival.com