



Dear potential Divas Dish Chef:

We would love for you to demonstrate your culinary skills at ***'Divas Dish for Glidden Homestead,'*** a fundraiser and taste-testing extravaganza to benefit DeKalb's Glidden Homestead & Historical Center, featuring prominent women from our community preparing their favorite family dish.

There has been an overwhelming response to our event since it began in 2009, and we would love for you to participate as a "celebrity chef" Saturday, April 21, 2012. Many of you have already expressed an interest in participating. Filling out and returning the accompanying form will formalize your involvement. Some of you are receiving this because you know a committee member or have been suggested by a mutual friend. Either way, you're in for a fantastic time. **Keep in mind, we only have room for the first 40 women to respond to participate**, but we will start a database of chefs for future years.

Last year, we added a Bake Sale and Silent Auction of Chef's Items, to GREAT success!

This event is presented by the Joseph F Glidden Homestead & Historical Center Saturday, April 21, 5:30-8 p.m., at NIU's Barsema Alumni & Visitors Center in DeKalb. All proceeds will benefit the Glidden Homestead, which is preserving DeKalb's barbed wire legacy by restoring Glidden's historic site and developing it into a premier education/visitor destination. This event is a great way to show your support for the work being done at the Glidden Homestead (visit www.gliddenhomestead.org for more details). In addition, it's the perfect venue to show off your cooking talents while you promote yourself and your business.

There is no registration cost to be a chef for this event (however, chefs are responsible for purchasing their food and supplies with enough samples for 250 people). There will be a mandatory meeting about one month prior to the event to review safe food handling practices with the DeKalb County Health Department. All chefs, along with one helper, are admitted free to the event. Chefs are asked to sell at least 4 tickets. Ticket price is \$30 per person in advance. Tickets at the door will be \$40. The evening will include entertainment, raffle prizes and auction items, cash bar and, of course, food! In addition, your name and recipe will be included in our CD Cookbook, which will be available for purchase at the Divas Dish event April 21.

There also are additional sponsorship opportunities for area businesses. For sponsorship information, please contact Kathy Siebrasse, (815) 751-2995 (cell), or Glidden Homestead (815) 756-7904.

Also attached is the Chef's Information Form. Please fill out the required information and fax to 815-756-7904; e-mail it to info@gliddenhomestead.org; or mail to 'Divas Dish', Attn Chef Coordination, Glidden Homestead, 921 W Lincoln Hwy, DeKalb IL 60115, **no later than Feb. 1, 2012**. *Thanks VERY much for your support!*

Sincerely,

Kathy & Bridget

**Kathy Siebrasse & Bridget Carlson, Co-Chairs
Glidden Homestead Divas Dish Committee**



Divas Dish
for Glidden Homestead
 Saturday, April 21, 2012
www.gliddenhomestead.org

YES! I want to be a chef for 'Divas'

NO thanks; I'm not interested right now. Ask me again next year!

NAME: _____

ADDRESS: _____

CITY: _____ **EMAIL:** _____ (REQUIRED)

HOME PHONE: _____ **OTHER NUMBER:** _____

Please list 2 options for what you would like to cook (Old-time/historic Family Recipes Encouraged):

1ST CHOICE: _____
 CATEGORY: APPETIZER SALAD BREAD SOUP SIDE DISH ENTRÉE
 DESSERT

2ND CHOICE: _____
 CATEGORY: APPETIZER SALAD BREAD SOUP SIDE DISH ENTRÉE
 DESSERT

DO YOU NEED ELECTRICITY OR BURNERS? _____

WHAT OTHER SUPPLIES WILL YOU NEED? _____

_____ YES, I will donate something for the Bake Sale _____ YES, I will donate a Silent Auction item of my dish

Please fill out this form and fax to (815) 756-7904; e-mail it to info@gliddenhomestead.org; or mail to Divas Dish, Glidden Homestead, 921 W. Lincoln Hwy., DeKalb IL 60115 by Feb. 1, 2012. There will be a chef's meeting in March, with Safe Food Handling Practices discussed as well as other logistics. All chefs are responsible for purchasing their own food and supplies. The 250 samples should be prepared before you arrive. The event hours are 5:30-8 p.m., Saturday, April 21. Chefs should arrive between 4-4:30 p.m., for set up. The Chef's reception will begin at 4:45 p.m., to allow Chefs to taste each other's dishes. Please bring your food items with you and a helper to serve your dish while you mingle. **WE ENCOURAGE YOU TO DECORATE YOUR TABLES!** Each chef is asked to sell at least 4 tickets to the event. Each chef is asked to stay for the entire evening to meet and greet people and give information on their dish.

GENERAL INFORMATION – DIVAS DISH 2012

Dear Chefs:

Thank you for participating in the 4th Annual Divas Dish for Glidden Homestead to benefit the Joseph F. Glidden Homestead and Historical Center in DeKalb—home of “The Winner” barbed wire!

Following is General Information AND a timeline for Saturday, April 21. Don't hesitate to call Kathy Siebrasse if you have any questions (815-751-2995), or Marcia Wilson, at the Homestead, (815) 756-7904.

GENERAL INFORMATION

We ask that chefs be at NIU's Barsema Alumni & Visitors Center, on Annie Glidden Road, by 4 p.m. Each chef (**only the chefs, not helpers—sorry**) will receive a special apron to wear that night and that is yours to keep. We'll be selling the souvenir aprons in our Gift Shop in the entrance hall outside where you will be serving. That's also where the Silent Auction items will be.

We will help you carry in your food items (all should be pre-cooked and kept warm or cold) and to get you to your table assignment. **Each chef is asked to prepare a minimum of 250 sample-size servings. A serving is considered to be 1-2 forkfuls or bites.** We will provide a table sign with your name and the item you are serving. Each chef will receive a number for mapping purposes, as we are providing a map of the room as part of the program this year so people know what each of you is serving and can find you before they get too full!

There will be a chefs' reception from about 4:45-5:20 p.m., so you can sample the food prior to the doors opening at 5:30 p.m. Your helpers are there to assist you and to stay at the table while you sample the food during the chefs' reception.

SUPPLY LIST

WE PROVIDE:

- **Banquet tables** (each chef gets about 4-6 feet) with table cover – feel free to bring items to decorate your table, such as photos of your family member whose recipe you are serving, or fresh flowers or other decorations.
- Warming trays or burners, or electricity for those who have requested them in advance.
- Ice / refrigeration
- Special Divas Dish apron
- Small plates, bowls, plastic forks and spoons, salt and pepper
- Hand-washing stations, paper towels
- Trash cans
- Bottled water for chefs and volunteers only (attendees are asked to patronize the bars in the room)

YOU PROVIDE:

- Clean and sanitized cooking utensils, pots and pans, if needed
- Table-top appliances if needed (crock pots, roasters, etc.), extension cords
- Decorations for your station (optional, but highly recommended—see above under banquet tables)
- Delicious food (a minimum of 250 sample-size servings. A serving is considered to be 1-2 forkfuls or bites)

SAFE FOOD HANDLING TIPS

- The Health Department is most concerned with safe food temperatures (please refer to the safe temperature guide that was handed out at the chef orientation meeting). Cold foods at 45 degrees or below, and hot foods at 140 degrees or above.
- Strict attention should be given to personal hygiene. Clean outer garments should be worn.
- Eating, drinking and smoking are not allowed in areas where food is being prepared. Wash hands frequently and wear gloves.
- Children and non-food handlers are prohibited from food preparation areas.
- Only equipment that is safe, in good repair, and clean should be used. Counters, shelving and equipment must be kept clean, organized and presentable at all times.
- There will be NO KITCHEN available prior to and during the event. There will be no access to NIU's kitchen or its equipment except by designated committee members. NIU and VAC allow us to store items in their refrigerators and "Hot Spot" trucks, but committee members will help you get the items when you need them to replenish your stock. Please make note of this and plan accordingly.

UNLOADING:

You may unload your food and necessary items between 4 and 4:45 p.m., on Saturday, April 21, at NIU's Barsema Alumni & Visitors Center. Volunteers will be available to help you unload and direct you to your tables. Free parking is available around the center.

We expect chefs to be completely unloaded no later than 4:45 p.m. ALL chefs must be in place and set up by 4:45 p.m., for the chefs' reception from 4:45-5:20 p.m.

EVENT ENTRY:

When you arrive, you will check in and be escorted to your table. Only you and your helper may enter at this time. All other individuals need to enter through the main entrance with other diners beginning at 5:30 p.m. If guests arrive early, they will be asked to wait to enter.

VOLUNTEER HELPERS:

Student and committee volunteers will be available to assist with set up and throughout the evening. Let them know if you have any questions or problems. Volunteers will be dressed in pink & black and will be wearing special name tags.

TICKETS:

Many chefs have already taken tickets to sell to friends and family members – please feel free to send out an e-blast inviting your friends and family to the event, attaching the latest flyer you have been sent that contains the chefs' names and dishes they are serving! We appreciate your help in generating excitement about this fun and fund-raising event! ***THANK YOU for your generosity and your participation!***