

Thursday
8-10

FRIDAY OCT 24, 2008 I.S. DAY FOOD BOOTH RECIPE

Please be concise and clear and use only this form

- You will be assigned approximately 1- 2 hours of preparation time.
- Plan your recipe accordingly and please be on time at MORROW/WILSON kitchen
- If you miss your assigned cooking time in the kitchen, you will be dropped from the list
- All recipes must be prepared and pre-cooked on Wednesday and/or Thursday, Oct 22 & 23.
- We cannot do deep-fried items or dishes on I.S. Day. We can fry items the day before the event and re-heat and serve them the next day.
- Salads, vegetable dishes, desserts & other cold items are strongly recommended.
- Proper Attire required- Sneakers or shoes with rubber soles, no excessive jewelry, hair restrained or covered, jeans or pants.

Country(s) represented Italy

Name of persons cooking (limit 2) 1. Eupenia Cirnigliaro
 ext 6488 e-mail e.cirnigliaro@email.smith.edu
 2. _____
 ext _____ e-mail _____

Name of the dish in your language TIRAMISU

Name in English TIRAMISU

Please indicate the number of servings you plan to prepare (no less than 25, no more than 75)
60 PRINT your recipe for the same number of servings you plan to cook on the enclosed recipe form.

Use the enclosed table for conversion of weights & measures.
Include all ingredients including seasonings, etc. (We may substitute for ingredients that are difficult to find).

Write the recipe preparation in steps, including cooking temperatures and cooking methods.
Please describe the serving portion. (eg. One roll, one spoonful, one portion etc.)

We are unable to accept deep fried items or items which cannot be prepared ahead before the event.

Please submit your recipe via e-mail as soon as possible but no later than Thursday October 9th, 2008 to the ISO cultural chairs below and to interstu@Smith.edu.

Sigma Shams sshams@email.smith.edu Ext 7909 Box 8562
International Office- interstu@smith.edu Ext 4943 Clark Hall

THURS.
9.11.

Good Luck!

Ann Finley- Dining Services area manager for I.S. Day-Ext 2304
Margaret Kennedy-Nelson, Dining Services Coordinator for I.S. Day