

Peet's Coffee Social Responsibility Effort

Peet's Coffee® announced its People & Planet™ effort, an initiative featuring curated coffees that highlight the brand's decades long heritage of caring for farmer communities at origin and for the environment. By combining under one umbrella a number of craft coffees that deliver social and environmental benefits, Peet's aims to educate and empower consumers to make more impactful choices about coffee consumption.

"In establishing People & Planet, we are not only able to showcase and expand the reach of some of our favorite coffees, but we are also better positioned to share the stories of our long-standing social responsibility efforts," said Doug Welsh, VP of Coffee and Roastmaster, Peet's Coffee. "The coffees included as part of the initiative underscore important components of the journey we are on to ensure, in equal measure, that we are supporting our farmers and the environment while also providing remarkable quality coffees."

Find more information at peets.com/peopleandplanet.



Think Better Beef

With Simply Essentials™ beef, you can put tender, juicy beef back at the center of



your plate and feel good about the choice you make. Simply Essentials is a revolution in beef processing that yields delicious cuts of All Natural Black Angus Beef that have up to 48% less cholesterol and nearly 400% more Omega-3 fatty acids (the nutrients that support brain health and proper metabolism).

It's time to stop compromising for protein in your diet. It's time to pick up your steak knife and demand your beef back. It's time for Simply Essentials:

- Premium Black Angus Beef
- All Natural and humanely raised in the heartland
- Up to 48% lower cholesterol than conventional beef
- Up to 400% more Omega-3's than conventional beef (a nutrient that support brain health and proper metabolism).
- Cooks up tender and juicy at lower heat (searing in the flavor)
- More affordable than grass fed beef

For more information, visit simply-essentials.com

Monday April 3rd, 2017: The Charlie Trotter Food & Wine Spring Festival!

Galleria Marchetti,
825 W. Erie in Chicago
(one block west of Halsted)

VIP Reception at 5.30 PM
Cost: \$99.00

(Hors D'Oeuvres with Champagne, greet and meet the Chefs, the Sculptor, plus all from General Admission)

General Admission at 6PM
Cost: \$79.00

(All 20 Restaurants Food, Wines, Beers, Live music & Dancing, Silent auction tables, Engraved souvenir wine glass, etc.

Be part of an historic moment while sampling great food and wonderful cocktails, wines, beers & more from Chicago's best restaurants throughout the evening.

Don't miss the best part of the night when Chicago acclaimed sculptor, Mr. Virginio Ferrari unveils the bronze life-size statue of Chef Charlie Trotter.

Sponsors, ticket sale information & line up of participating restaurants to be announced.

Enjoy being part of this amazing event to ensure that Chef Charlie Trotter's impact on Chicago and the culinary world is never forgotten.

Bust for Charlie Fund Committee

Chef Didier Durand,
Chairman

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CHEF PROFILE



Kaushik Guha

Hakka Bakka Kati Rolls

1251 W. Fullerton Ave. Chicago, IL 60614
872-802-3968

BIRTHPLACE: Roseau, Commonwealth of Dominica

CURRENT POSITION: Chef/Owner of Hakka Bakka Kati Rolls

FIRST FOODSERVICE JOB: My first long term foodservice job is actually owning Hakka Bakka. Prior to this, I worked at a few quick serve restaurants to get a feel for how things work.

FAVORITE FOOD: Kati Rolls!!! These are pan seared unleavened flat bread coated with an egg. The Kati Roll is filled with chicken (or any other protein), then onions, chilies, and cucumbers are added to it with a dash of lemon juice.

AWARDS/HONORS: Chicago Eater has voted us as one of the best Indian restaurants in Chicago several times.

MEMORABLE CUSTOMERS: One lady who un-flinchingly took money out of my employee tip jar (saying she dropped it in there) to pay for her food.

WORST PART OF JOB: Time away from my daughter.

MOST HUMOROUS KITCHEN MISHAP: Once I was making a soufflé in the oven. Baking and confectionery are not my strong suits. So this soufflé batch was turning out to be beautiful. I looked into the oven and they looked glorious and risen. I opened the oven a little bit to check on the browning. When things looked satisfactory, I closed the oven door. Much to my horror, before my very eyes, most of the soufflés deflated like a burst balloon since I had closed the oven door too hard.

FAVORITE FOOD TO PREPARE: Chicken Tikka Wings, which are a new product that we started at our restaurant. We make a Tikka Sauce on the frying pan in which we coat and flip the baked wings.

WHAT PART OF YOUR JOB GIVES YOU THE MOST PLEASURE: My food seems to really strike a chord with babies and toddlers. And my restaurant has a cult following of little tykes. The best part of my day is when one of my regular pint size customers come in and can't seem to get enough of the Chicken Tikka and Rice and their parents stop them from over eating.

IF YOU COULDN'T BE A CHEF, WHAT WOULD YOU BE AND WHY? An applied economics consultant. I was an applied economics consultant for 8 years for various consulting firms before I started my restaurant.

BEST ADVICE YOU EVER GOT WAS: Put your money where your mouth is (and I did it literally!)

WHERE DO YOU LIKE TO VACATION? Lucerne, Switzerland

WHAT DO YOU ENJOY MOST ABOUT FOOD INDUSTRY NEWS? The endless information about Chicagoland news and events in the restaurant industry.