

## Haitian-Creole Dinner to be Next Fundraising Meal for Haiti

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Diana Gish/KMXT

A strong turn-out at Friday's Spaghetti feed helped the students and staff of East Elementary School raise 4,500 dollars for the Caribbean Red Cross and Unicef Haiti. One of those who helped prepare and serve the meal was Chris Provost who is a reading teacher at East. He said that the school staff served 550 meals.

-- (Haitian dinner 1                      "And everyone who  
... a large number.")

Another opportunity to support the cause has come about and it also involves a good meal: The Kodiak Chapter of the Salvation Army and the Kodiak Elks Lodge along with Mill Bay Coffee and Pastries are teaming up to lend their support to the people of Haiti. The fund raiser will feature a four-course Haitian-Creole Dinner by Chef Joel Chenet. In past years, fund-raising dinners by Chenet have been very successful: one raised 9,000 dollars following "9-11" and over 3,000 dollars was raised through a dinner to help the people of New Orleans after hurricane Katrina.

-- (Haitian dinner 2                      "...and hopefully ... also an earthquake.")

To prepare for Saturday's event

Chenet has been researching the history of Haitian cuisine. He said that Haiti was colonized by the French who used African slaves to work the sugar and cocoa plantations there in the 1700's and 1800's. As a result, both French and African influences are found in Haitian food. The Creole flavor in Haitian food came about when people from Louisiana immigrated to Haiti during the time of the American Revolution. Chenet said that he finds the mixing of the cultures and the flavors to be "quite interesting."

The menu

for Saturday's dinner will be printed in both French and English. The appetizers include: salted cod and vegetable puffs, fried plantains with peanut salsa, and spicy clam pancakes with mango pili pili (peelee peelee). Chenet said that the dinner will feature mixed greens with creole style salmon salad, baked fish with vegetables and corn sauce...

-- (Haitian dinner 3 "...and bouillon de poule... cake and coffee.")

The four-course Haitian-creole dinner will take place on Saturday at the Elks Lodge. Doors open at 5:30 p.m. for dinner and a silent auction. If you would like to donate an item for the silent auction please drop it off at Mill Bay Coffee. Donations of ingredients for the dinner are also welcome.

-- (Haitian dinner 4 "You know whatever... help them out.")

All proceeds from the dinner will go to the Salvation Army's Haiti Relief Fund. Tickets are 35 dollars and will be available starting Wednesday at Mill Bay Coffee, and at The Treasury Downtown.