

A tribute to a great chef and longtime friend

By Jerry Marlowe

I first had the distinct pleasure of meeting Bonnie Winston at the Culinary Institute of America a number of years ago.

We were both enrolled in several months of classes at this premier purveyor of memorable cooking technique. She came all the way from Shawnee Mission, Kansas. I arrived from right here in good old Dover with a mission to enhance my cooking techniques. My grandma, Sara Stratton, put up with me every weekend at her home in New Philadelphia. She, with her Welsh cooking talent, fed 12 to 14 of our family and relatives every weekend for Sunday dinner. It was always wonderful down home food and incredible pies and cakes to share with all of us.

But I digress. The real reason for today's culinary contribution to you all is to honor the pillar of all my cooking friends. That would have to be Bonnie Winston. We unfortunately lost my great culinary kitchen mate to a terrible car accident several years ago. I have maintained contact with her daughter Carin and son Tony ever since.

I was fortunate to be able to lure Bonnie to Our New Philadelphia Drug Store in New Philadelphia a few years back. We had a kitchen in back very professionally setup with all the new Cuisinart food processors, stoves and cooking items you might want. We sold a lot of them in our gift shops. So it made sense to feature them in our cooking classes in the back.

It gained quite a bit of notoriety and several Cleveland and Canton Television stations got wind of the flavors of gourmet cooking and came down to do a story on what we had created. They even had me come up to the Dave Patterson Show and demonstrate all the ethnic classes of great food we were preparing and teaching classes on. I would always wear ethnic costumes to match the county's recipes we were featuring. But I digress. Let us get back to Bonnie Winston.

The photos I have shared with you of Bonnie in action are memorable and



SUBMITTED PHOTO

■ Bonnie Winston made an impact during her visit to New Philadelphia.

that apron is truly one of a kind. The chocolate birds next with jelly beans was a real eye catcher. Since it's finally springtime, let me share Bonnie's recipe for Nicoise salad dressing.

Nicoise salad dressing

2 large fresh peeled garlic cloves
2 tbs anchovy paste
½ cup Dijon mustard
½ cup fresh lime juice
½ cup fresh lemon juice
⅓ cup white wine vinegar
1 large egg
1 cup olive oil
1 cup vegetable oil (or 2 cups olive oil is better)

Drop garlic into food processor, while its running to mince finely. Now add anchovy paste, mustard, egg, lemon and lime juices and vinegar

Combine oils and add them very slowly, while the machine is running, to emulsify the mixture. And you are done.

The yield will be: 4 cups. Any unused dressing can be held in the refrigerator for a couple of months for future use.