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### FAITH IN FOOD *cont. from pg 19*

and a bit daring. Perhaps the most colorful was a class featuring a Native American priest who not only cooked several of his village's dishes but also showed the students some Native American dance steps. Then there was the farm dinner featuring Saint Isidore, the patron saint of farmers and laborers. Another class was dedicated to St. Mother Teresa, the patron saint of Calcutta.

Fernando Flores is my co-partner for the new book. As he noted, "We have taken seven years' worth of recipes and are putting together a 'calendar' of recipes. As many know, each saint has a feast day, so the cookbook reads like a calendar of saintly feast days with foods celebrating that saint." Each saint in the cookbook will be accorded one recipe, and, each month, one saint will be celebrated with a full meal's worth of recipes. The hope is that Catholics and non-Catholics alike will appreciate the truly global reach

of the church and the many cultures from which it draws.

After seven inspiring years learning about food and faith, the classes are now suspended. Fernando Flores has been sent to Angola for his job. But the spirit of the classes will continue as he and I write our cookbook, tentatively called, *Cooking with our Saints*. It's scheduled to be published by a Catholic publisher sometime later this year.

**ALEXANDRA GREELEY** has more than 25 years of experience as an author, editor, reporter, food critic, staff writer, and freelance writer and editor, both in the United States and Asia. She normally writes the FSM column "Local Cooks." For this edition, she speaks in "First Person" about her latest cookbook, tentatively titled *Cooking with our Saints*. She is also author or co-author of several other cookbooks, including *The Everything Guide to Being Vegetarian*, *Asian Soups, Stews, & Curries*, *Nong's Thai Kitchen*, and *Homestyle Vietnamese Cooking*.

### FSM NEWS *cont. from pg 4*

#### A little southern comfort

Nopa Kitchen + Bar diners can start the new year off with a Southern Good Luck three-course menu through January 31. The hearty menu offered at this Penn Quarter restaurant includes Southern specialties that are said to bring good luck in the upcoming year. Pork, with its rich fattiness, has come to symbolize wealth and prosperity, while black-eyed peas are eaten to symbolize good luck. Greens, which are most often paired with black-eyed peas, are eaten to symbolize money, wealth, and prosperity. Cornbread, which some say symbolizes gold, completes the

Southern Good Luck fare.

Nopa Kitchen + Bar's Executive Chef Matt Kuhn will feature all these ingredients and more. Time to "pork" out! 800 F Street, NW.

#### Learn to cook!

Tico is hosting cooking classes led by chef Rodrigo Perez. On the second Sunday of every month, Chef Perez and his team will share with guests their knowledge of Latin-inspired cooking and a few tips and tricks for home cooks that Chef Perez has learned from his career working for Chefs Michael Schlow and José Andrés. Stations for each class include ceviches, Tico's signature dishes, cooking techniques, and crowd pleasers.

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