


# 2006 Louisiana Cookin' Chefs to Watch Shine in Central City

The 2006 *Louisiana Cookin'* Chefs to Watch dinner took place at Café Reconcile in Central City New Orleans on Monday, Aug. 21. Chefs **Aaron Burgau** of **Bank Café** in New Orleans, **Allison Vines-Rushing** and **Slade Rushing** of **The Longbranch** in Abita Springs and **Donald Link** of **Herbsaint** in New Orleans cooked a spectacular meal for a sold-out crowd. Unfortunately, **Daniel Thompson** of **White Oak Plantation** was unable to attend because of a ruptured appendix, but **Fred Heurtin** and other members of his White Oak team filled in beautifully for their ill captain (who has since recovered). Chef **Don Boyd**, Café Reconcile's volunteer in-house executive chef and Kitchen Manager **Joron Smith**, were also on hand to help in the kitchen.

The five-course meal was paired beautifully with wines and Southern Comfort courtesy of **Republic Beverage Company**, and the **Louisiana Seafood Board** helped provide the fish for Chef Slade's exquisite main course of Sautéed Red Snapper with Squash Marmalade and Sauce Nigoise. Other sponsors for the benefit included **Loop Linen & Uniform**, **Martin Wine Cellar**, **Loubat Equipment Company**, **Leidenheimer Bakery**, **Know-It-All Staffing** and **Wild Flour Breads**.

Proceeds from the event benefited **Café Reconcile**, a non-profit program that provides at-risk teens and young adults with the skills they need to succeed in jobs in the hospitality industry. For more information visit [www.CafeReconcile.com](http://www.CafeReconcile.com). 



The 2006 *Louisiana Cookin'* Chefs to Watch at Café Reconcile in Central City New Orleans. From left: Slade Rushing of The Longbranch, Fred Heurtin from White Oak Plantation (standing in for Daniel Thompson who was absent due to illness), Allison Vines-Rushing of The Longbranch, Aaron Burgau of Bank Café and Donald Link of Herbsaint.



*Louisiana Cookin'* Publisher Romney Richard presents Donald Link with his highlight from the August magazine.



Chef Don Boyd, Café Reconcile's in-house executive chef, helps plate Aaron Burgau's first course of Grilled Octopus with Celeriac Slaw.



Ewell Smith (left) was in attendance to present the chefs with personalized Louisiana Stirrin' Utensils courtesy of the Louisiana Seafood Board. Above: Aaron Burgau and Allison Vines-Rushing aren't quite sure what to make of the gift.



Among the evening's special guests were John and Hannah Lavey and Rex and Knight Hammock (above) of Hammock Publishing, without whose gracious help *Louisiana Cookin'* could not have continued publishing after Katrina.



Christine Briede and Henri Louapre of Loubat Equipment, one of the event's sponsors.