

# Chef demonstrations spice up the Green

As the kids played in the dough, Chef Michael Papandrea, owner of Parmesans Wood Stone Pizza in Frankfort, showed the adults in the audience some easy-to-make recipes. Mixing flour, water and a few other ingredients, he created tri-color pasta dough and rolled it thin.

"If you have flour and water in your house, you can eat," he told the crowd.

He covered the pasta in a pink vodka sauce, and then went on to make a chicken fettuccini dish.

"If you have all the ingredients prepared in advance, it's a very quick dinner," Papandrea said.

Audience members sampled the finished creations.

"It's so good. It's delicious," said Laura Britis of Frankfort. "I'll definitely make it at home."

Barb Narish of Frankfort was inspired by Papandrea's demo.

"I actually have a pasta machine at home and I haven't used it in years," she said.

She received the machine as a wedding gift, used it a few times and then stored it away.

"I think I'm going to have to dig it out," she said.

Papandrea, who once worked at New York City restaurants where he prepared meals for such celebrities as Jackie Kennedy Onassis, was one of several local chefs featured in the revitalized Country Market, which this year moved to Sunday afternoons from the Saturday mornings. The expanded market featured more produce than ever before, all grown on farms in the region, and activities such as live music, a children's crafts booth called the Munchkin Market and the chef demonstrations.

"The chef demonstrations have been a very popular addition to the market this year," said Punkie Ritter, who coordinated the demos for the Country Market. "They have been a great way to showcase both our vendors and their products, and the talented chefs in



BRIAN LOEB/STAFF PHOTOGRAPHER

**Riley Turner, 3, of New Lenox, holds a sheet of dough for noodles during a cooking demonstration Sunday on the Breidert Green Stage in Frankfort's Historic District. This day's demonstration was led by Michael Papandrea, the chef at Parmesans Wood Stone Pizza in Frankfort.**

our area."

"There's a little something for everyone," said Lynne Kincaid, Country Market spokeswoman. The response to the restructured market exceeded their expectations, and an even bigger market next year is planned for next year, she said.

The last day of the Country Market was Oct. 15. The market will resume

next April.

The location of the market, adjacent to the Old Plank Road Trail and the historic downtown, attracts people from all over, Kincaid. And people aren't just coming to shop at the market. They're lingering for the afternoon, she said.

"It's a nice experience for families to come out and mingle with the farmers," she said.

The changed market has

also helped the vendors.

"The market has been a great way to get us known out there," said Papandrea, who also was a food vendor. "We're a little place and one of kind, and we appreciate it."

Other chefs who conducted demos were Frank Quatraro and Henry D'Ercole of Enrico's Italian Dining; Peter D'Amico of Winestyles; Paul Sayas of

Mid-America Club in Chicago; Dan McGee of Whittingham's Gourmet Market; Paul Buel of Paul E.'s Place in Mokena; Tom Glavis of Courtyard Bistro.

The demos were videotaped and shown on Frankfort Cable 6 TV. The chefs' recipes can still be found on the Frankfort Country Market Web site at [www.frankfortcountrymarket.org](http://www.frankfortcountrymarket.org)