

## Arizona Daily Star

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### **Chandler Food Fest a palate-pleaser**

Culinary experts and cookbook authors will whet the appetite of guests Aug. 30 to Sept. 1 at the fourth annual Food Fest of the Sheraton San Marcos Resort in Chandler.

Foods emphasizing the expertise of Arizona cooks will be demonstrated with extensive sampling opportunities.

Among the demonstrations will be those of Todd Hall, executive chef of Los Abridados in Sedona, who will prepare a menu that includes game hen baked in Sedona red rock clay; Kiyoko Goldhardt, owner of the House of Rice Store in Scottsdale, who will teach how to fast stir-fry almond chicken, Szechuan pork with onions, and chicken and vegetables with noodles; and Dean Wilberscheid, who will feature homemade pasta and lobster fajitas.

Carolyn Niethammer of Tucson, author of "The Tumbleweed Gourmet," will discuss "Ancient Foods for Modern Kitchens"; and Louise DeWald, Scottsdale, will relate anecdotes about her just-published Arizona Highways outdoor cookbook, "Backyard to Backpack."

The price for the annual event is \$185 per couple. This includes room for Friday and Saturday nights, continental breakfasts Saturday and Sunday, all classes and tastings, plus use of tennis courts, swimming pools, golf course, etc., at the resort.

The resort is located at 1 San Marco Place, Chandler, 85224. For information, call the resort at (602) 963-6655.

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