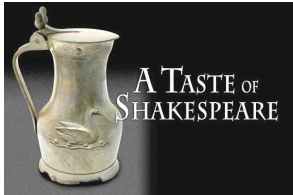


ChicaGourmets! and
The Casino
 195 East Delaware Place, Chicago

Invite You to

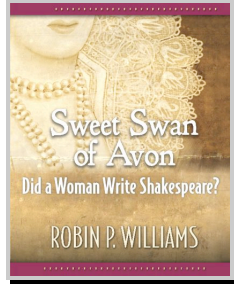


Tuesday, May 6, 2008 at 6:30 P.M.

Guest of Honor

Author Robin P. Williams

Sweet Swan of Avon: Did a Woman Write Shakespeare?



For several hundred years the authorship of the work attributed to **William Shakespeare** has been a question in many people's minds. But none of the potential candidates proposed so far has satisfied as many issues of authorship as Mary Sidney.

Mary Sidney Herbert, the Countess of Pembroke (1561-1621) was the leader of the most important literary circle in English history. Hundreds of pieces of circumstantial evidence make many people wonder if she wrote the works attributed to William Shakespeare.

Robin P. Williams spent seven years researching the possibility that Sidney wrote the works attributed to Shakespeare. Her book will be available for purchase and signing.

"The intrigue could prove as immortal as the works of the Bard— whoever he or she really was." *Newsweek*, June 2004

ChicaGourmets! Hosts

Beverly Blettner, Don Newcomb & Jim Price

Casino Chef Peter Carroll's

Elizabethan-Inspired Menu

About the sixth hour, when beasts most graze, birds best peck, and men sit down to that nourishment which is called Supper. Ferdinand, Love's Labor's Lost, 1.1

Passed Hors D' Oeuvres

Crustade of Chicken Liver Paté with Quince Paste
 Smoked Eel, Brioche Toast, Herbed Cheese & Quail Egg
 Vida Organica Sparkling Chardonnay '06

First Course

Rosemary Scented Lamb Meatball Soup with
 Roasted Corn, English Barley and Flageolet Bean
 Herb Garlic Melba

Dr. Fischer Riesling Classic '06

Second Course

Whole Stuffed Rainbow Trout,
 Grain Mustard Sauce on Braised Fennel
 Turnip Greens with Smoked Bacon

Country Boules

Saint Clair Pinot Noir '06

Third Course

Spinach and Figula Salad with
 Red Cabbage, Beets, Silton Cheese and Mission Figs
 Poppy Seed Dressing

Dessert

Gingerbread, Licorice Fruit Compote with Lemon Curd
 Shortbread Cookie with Rose Water
 Santa Julia Tardio '07
 Casino Macaroons and Truffles
 Coffee, Decaffe and Tea

Gentlemen, jackets, please.

Join ChicaGourmets! Membership is \$45 per year per household.

Please reserve online at www.ChicaGourmets.org Discover, MasterCard and Visa accepted.

Prepaid reservations must be received by 5/1/08; no refunds after that date.

Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!

E-mail: DonaldNewcomb@comcast.net Tel: 708-383-7543 Fax: 708-383-4964

For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091

CASINO
 5/6/08

Reserve _____ at \$109 per person, inclusive = \$ _____ enclosed.
 _____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____



Chef Peter Carroll (r) with Chef Paul Bocuse

Peter Carroll demonstrated an interest in cooking at an early age. During summer vacations from school, he would always return home to Long Island and often prepared the family meals. After high school, Peter took a job as baker at the Jack Tar Resorts in West End Grand Bahamas. Shortly thereafter, he went into the Royal Bahamas Defense Force, serving a five-year stint. While in Her Majesty's service, he worked as head cook on the H.M.B.S. Abaco and as the Leading Marine in charge of the Base Gallery. While in the Marines he further pursued chef training at the Hotel Training College.

In 1980 Peter came to the States seeking more advanced chef training. He was accepted into Chicago's Washburne Trade Chef Program in 1981 and finished with high honors in August of 1983. During the interim, Chef Carroll met his wife, Dorothy, in 1982. They were married in September of 1984. Afterwards, both returned to live in the Bahamas where Peter was employed as the head chef at the private, gated community of the Lyford Cay Club in New Providence Island, Bahamas. The Lyford Cay Club area housed some of the wealthiest people from all over the world.

After a year, Peter and his wife returned to Chicago for a summer vacation and Peter was offered the head sous chef position at the Knickerbocker Hotel at a salary he couldn't refuse. While there, Peter's excellent cooking expertise and his managerial skills became widely known to Chicago's Gold Coast. It wasn't long before he began to get other offers. He remained loyal to the Knickerbocker until he was offered the highly sought-after position of executive chef at The Casino. Chef Carroll made his debut there in 1987. As stated in "Oasis In The City: A History of the Casino" published in 1997, "Chef Carroll's culinary talents soon led him to reestablish The Casino as one of the finest places to dine in Chicago."

Chef Carroll shared the kitchen with Paul Bocuse, Charlie Trotter and Jacques Torres of Le Cirque in the preparation of an honorary dinner for the renowned Julia Child.