



MEN WHO COOK IV



*Benefitting Seabrook
Police Officers Charities
1998*

Men Who Cook 4th Annual

Dear Supporters of the Seabrook Police Officer's Charities:

It is hard to believe this is the fourth year for the "MEN WHO COOK" Charity event. The Committee and the Police Officer's Charities are so proud of the increased support we receive each year.

This year Corporate Sponsor Support exceeded that of last year. Equally, we are proud to announce that the number of cooks has increased promising "MEN WHO COOK IV" to maintain its historic position as one of the most entertaining events in our Bay Area Community. Our Corporate Sponsors and Cooks join us from Houston, Galveston, Friendswood, Crosby, and of course our Bay Area.

The Seabrook Police Officer's Charities put in many hours of hard work, dedication, and patience working for our youth and the Bay Area Community. Projects they have focused on include D.A.R.E., G.R.E.A.T., PROJECT SAVE, and equally as important is the financial and personal support they lend to many community youth organizations and activities.

As a direct result of the funds raised from "MEN WHO COOK," the "Charities" was able to underwrite a pilot program for the Clear Creek Independent School District in both Bay Elementary and Seabrook Intermediate. This pilot program was the GANG EDUCATION SCHOOL PROGRAM (G.R.E.A.T.), and it has now been accepted District-wide.

This year the Board of the "Charities" has voted to establish a college scholarship fund intended to grow each year enabling more scholarships and larger scholarship values to be awarded.

Please accept our sincere thanks for being a part of "MEN WHO COOK!" Because of your support, we are able to continue to give outstanding support to our local youth, police officers and community.

Gratefully yours,

Barbara Lane *Cheri Runbeck Smith*
Co-Chairmen

Paul Guthrie
Financial Consultant

**Men Who Cook
1997 Financial Information**

Gross Income: \$16,000
Total Expenses: \$ 6,800
Net: \$ 9,200

(This represents a 52% increase from 1996)

Projects Benefitting from Proceeds Include:

D.A.R.E.

Drug Education for Elementary & Secondary Schools

G.R.E.A.T.

GANG Education School Program

Project Save

First Offender Education Program

Community Youth Programs

Little League Programs

Ed White Youth Center

Share Your Christmas

School Student Field Trips Requiring Sponsorship

Affiliation with Texas Municipal Police Association:

Legislation Benefitting

Community

Texas Juvenile Justice Code

Re-writing of Texas Education Code

Creation of Boot Camps for Youth Offenders

Through February of 1998, the Police Charities has contributed approximately 95% of the 1997 net charitable income raised above.

Thank You

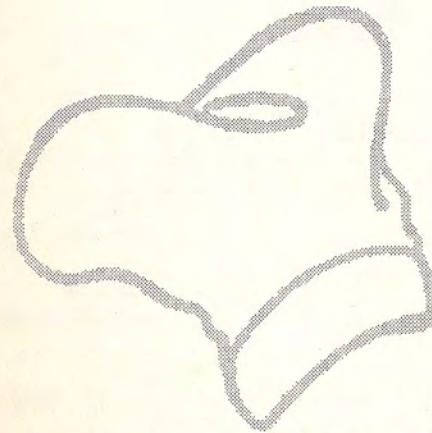
We extend our special "Thanks!" to the following individuals and sponsors who dedicated their time, money, services and talents to make this event possible:

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Lakewood Yacht Club
Crista Sereni
The Dance Club
One Stop Party Shop
Positive Resource
The Sign Shop
Seabrook House of Flowers
Star Business Products
Ricia Kerber & Linda Bonnin
Stuart Stout
Marion DeHart

"Thank You" to our Corporate Sponsors. We appreciate the generous financial support from the following individuals and companies:

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Thanks to Our Corporate Sponsors
Andrew & Cheri Smith



Men Who Cook
Appetizers



7 Layer Dip

MARK W. TAYLOR

Source: Spouse's Favorite

Ingredients



2 Lg. Cans Bean Dip
1 Env. Taco Seasoning
8 Oz. Sour Cream
8 Oz. Mayonaisse
3 or 4 Tomatoes Diced
4 or 5 Avocados Mashed
1 to 1-1/2 Lbs. Grated Sharp Cheddar
Chopped Green Onions (to taste)
Chopped Black Olives (to taste)

Layer ingredients in 9 x 13 pan in the following order: Bean dip; mashed avocado; sour cream mixed with mayonaisse and taco seasoning; diced tomatoes; cheddar cheese; green onions; black olives.

Bio: Mark Taylor is the owner of the Bayport Professional Building located at 1902 Highway 146 in Seabrook. (Currently Leasing Space!!) He is also the President/Owner of the Brock Agency, Inc., a Music and Entertainment consulting company established in 1959 by Buddy Brock. Mark has been married to Debbie Taylor for 17 years and they have three children, Joy (25), Paul (16) and Peter (13).

Hobbies: In his "spare" time, Mark enjoys playing tennis, jet skiing with his sons and traveling.

Community Service/Involvement: Member of the Society of Texas Entertainment Professionals and serves as President of that organization.

His membership in the Rotary Club of Houston began in 1975 and is Senior Active. A founding leader of Boy Scout Troop 84, Mark currently serves as Assistant Scoutmaster.

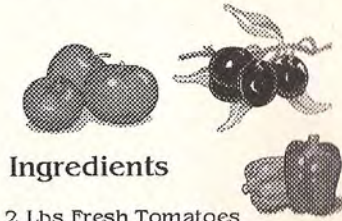
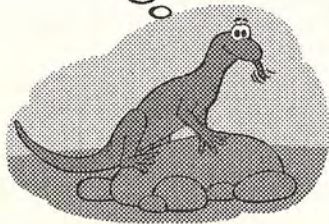


XS-1241-TFO

BOB DECKER

Source: *Late Nite Dreams*

Eye of What???



Ingredients

- 2 Lbs Fresh Tomatoes
- 8 oz Feta Cheese
- 1/2 Cup Greek Olives - Pitted
- 1 Cup Cilantro
- 1 E.O.N. (Fresh)
- 1 Bell Pepper - Yellow
- 1 Green Onion
- 2 Carrots
- Salt & Pepper to Taste

Juice tomatoes. Mince cilantro & 1/2 of the olives. Cook. Add juice from two carrots. Cook. Add Eye of Newt (this recipe call for Fresh E.O.N. Due to season, E.O.N. was not available & hence omitted.) TASTE. Add salt/pepper. Add Feta Cheese & remaining olives. When cheese has melted, serve in bowl with garnish of yellow pepper rings & green onion. (Green onion is essential. Note: only Fresh E.O.N. was specified, We did not want any dry eyes.)

Bio: Illegitimate son of Clem & Chrissy Crab. Attended Shrimp Boat High & Cajun Crawfish College. Cute, cuddly, likable and the proud owner of The Crab House Restaurant in Seabrook, Texas serving blue crabs, soft shell crabs, stone crab claws, shrimp, oysters, clams, crawfish, gumbo, stuffed jalapeños, and more!

Hobbies: Reading, painting, talking to Neptune, traveling, boating, counting my scales.

Community Service/Involvement: Men Who Cook. Seabrook Rotary, The Seabrook Association, The Old Seabrook Association, The Very Old Seabrook Association, The Very, Very Old Society for the Extremely Fishy, and whatever else I hooked or netted into.



Thanks to Our Corporate Sponsor
Bayshore National Bank



Chutney Pie

JIM HARGROVE



Ingredients

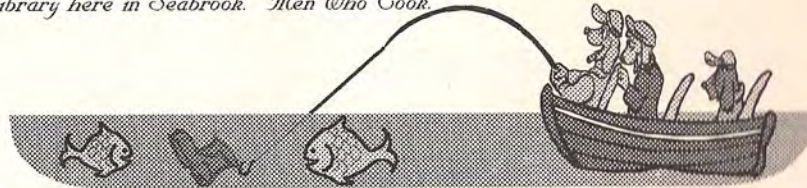
- 1 8-oz Pkg Cream Cheese, softened
- 1 8-oz Pkg Sharp Cheddar Cheese, softened
- 1 Tsp Curry Powder
- 2 Tbsp Sherry
- 2/3 Jar Chutney
- Sliced Green Onions

Mix cheeses, curry, sherry. Grease & fill pyrex pie plate with mixture. Chill until 1 hour before serving. Turn out onto platter. Top with chutney & green onions. Serve at room temperature with crackers.

Bio: I am a native Houstonian -- moved to Seabrook back in 1975 with my wife, Pat, and daughter, Suzanne. I am presently working for Bayshore National Bank as Director of Business Development.

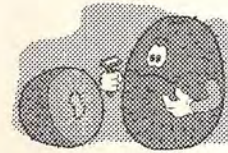
Hobbies: I love to fish, bird hunt and work with wood.

Community Service/Involvement: Years ago, I learned Rotary's motto: "Service above Self." You really do "receive more than you give." I guess my real interest has been and is my work with the Evelyn Meador Library here in Seabrook. Men Who Cook.



D.U.D. (Down Under Drumsticks) With Kiwi Sauce

TOM DAVIES



Ingredients

- 2 Cups Fresh Bread Crumbs
- 1/4 Cup Finely Chopped Shallots
- 1/4 Tsp. Tabasco Sauce
- 2 Eggs
- 2 Oz. Butter or Margarine Melted
- A Little Milk
- 18 Large Chicken Legs

Combine the bread crumbs, shallots, Tabasco sauce, eggs and butter with a little milk in a bowl. Lift the skin away from the flesh, right to the end of the leg. Spoon the seasoning evenly under the skin of each leg, pressing the seasoning so that it is evenly distributed around the flesh. Bake at 180 degrees C (350 degrees F) until brown, basting regularly. Serve hot or cold.

Kiwi Sauce

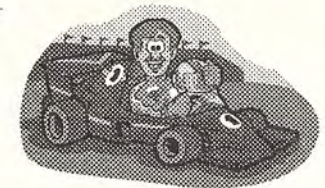
- 3 Kiwi Fruit
- 1 Tsp. Curry Powder
- 1 Tsp. Salt

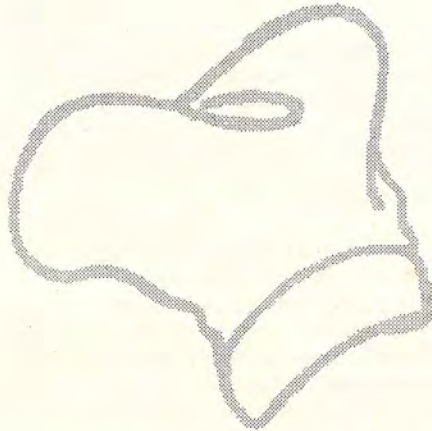
Puree the kiwi fruit, curry powder and salt, and serve with the chicken. Serves 6.

Bio: I was born in Cow Town, raised in Waco. I was lured to Seabrook by a siren of the Bay, in 1984, who has turned me into a honest, God fearing man. Married 12 years to Kimberly & we have three children, two psycho parakeets, and one fleabag feline. Occupation - Heavy Industrial Account Rep. for Jimco Scrap Processing Inc.

Hobbies: X.H.R.A., NASCAR, racing, good music, fishing, and loving life in Seabrook.

Community Service/Involvement: An original Mullett, Ex-Member of the Seabrook Ethics Committee, Volunteer Seabrook Music Festival (since it was the Seabrook Celebration), beer booths beer tasting and party control. St. Mary's La Porte, Annual Bazaar Volunteer & Bean Cooker. First year "Men Who Cook."





Thanks to Our Corporate Sponsors
Larry & Barbara Lane



Sydney Cove Garlic Prawns

JOHN DEVEREUX
Source: Costa Brava, Spanish
Restaurant, Sydney Australia



Ingredients

8 Full Cloves Garlic
1/2 Tsp. Salt
2 Tsp. Fresh Black Peppercorns,
Crushed Coarsely
2 Tsp. Lemon Juice
1 Tsp. Brandy
1 Lb. Green Prawns (fresh local Seabrook shrimp)
Shelled, Cleaned and Split Lengthwise
Olive Oil
Chopped Parsley
1/2 Cup Cream (or full milk)

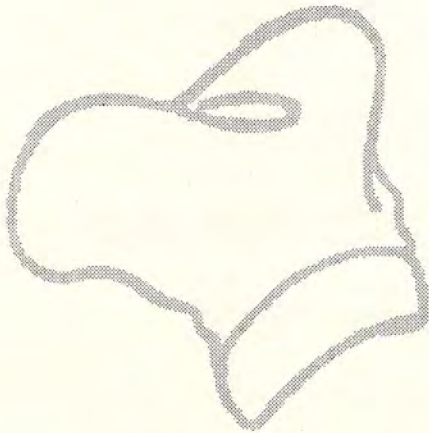
Grush the garlic with salt, add crushed peppercorns, lemon juice and brandy. Mix well. Place shrimp in a large heavy saucepan. Add garlic mixture and just enough olive oil to barely cover the shrimp. Cook quickly, as the shrimp just change color, stir in the cream. Serve hot and sizzling in heated small bowls garnished with chopped parsley. Lots of quality made bread for dipping into the bowls. Serves 4 as a starter.

Bio: Transplanted Aussie.

Hobbies: Sailing / boating / horseback riding / packing.

Community Service/Involvement: Past President BTA; third year "Men Who Cook."





Thanks to Our Corporate Sponsors
Ed & Dorothy Hearon



Commodores Dead Shrimp

BOB FULLER



Ingredients

1 Lb. Jumbo Size Shrimp
1 Lb. Hickory Smoked Bacon
1 Jar of Your Favorite Barbecue Sauce
Cheddar or American Cheese (Your Choice),
Cut into small pieces

Shell & clean the shrimp. On the inside curve of the shrimp, cut small lengthwise pocket. (Do not cut through the shrimp if possible.) In this pocket insert a small piece of the cheese (this will melt upon cooking & provide extra flavor & moisture). Wrap the shrimp (around the body) with 1/2 to 1 strip of bacon. (Can be secured with toothpicks if desired, but I have found this to not really be needed.) Continue until all the shrimp are wrapped.

In a flat container pour enough barbecue sauce to cover the bottom. Place wrapped shrimp in the sauce and roll to cover with barbecue sauce. Barbecue on the grill until the bacon is cooked completely. *Delicious!*

This is a favorite dish that we grill often on the back of our boat. It can be used as an appetizer by itself or as a main dish served over rice pilaf. Add a fresh salad and French Bread & you have a quick & easy meal. (We allow 2 -3 shrimp per person for appetizers & 4 - 5 shrimp per person when served as a main dish.)

Bio: "He was born in Oklahoma. His mother's name was Thelma Lou Mary Liz" and got to Texas as fast as he could. Graduated from Milby High & Sam Houston State & then went off to save America in Viet Nam. Having accomplished that little task, discovered sailing in San Diego. Boats have been a central theme in my life ever since. Judy & I have lived aboard our sailboat for the last 4 years & hope to never live any other way. We enjoy returning each day from the long drive from town to a little piece of paradise called Lakewood Yacht Club.

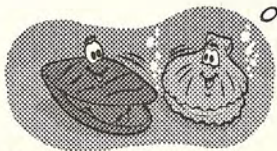
Hobbies: Sailing, Bonsai, Guitar, Painting, Classic Cars, Wooden Boats & Interesting People.

Community Service/Involvement: 1998 Commodore of Lakewood Yacht Club; Men Who Cook.



Hanzee's Oysters Rockefeller

HANS MAIR



Prepare Oysters

12 Oysters
3 Tbsp. Butter
1 Tbsp. Chopped Shallots
1/4 Cup White Wine

Open fresh oysters, remove oysters, keep a half shell. Sauté oysters and shallots in butter, add wine, cook 2 minutes.

Spinach Base

1 Lb. Blanched Fresh Spinach Chopped
1 Tbsp. Chopped Shallots
1 Clove Garlic Minced
2 Tbsp. Butter
1 Tbsp. Worcestershire
1/2 - 1 oz. Pernod
12 Oyster Shells
Rock Salt

Saute' shallots in butter, season with Worcestershire, garlic, salt and pepper to taste and add spinach.

Mornay Sauce

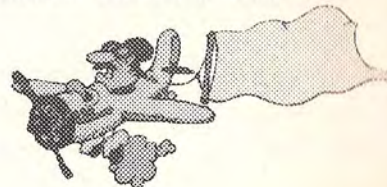
1 Cup Milk	2 Tbsp. Butter
1/2 Bay Leaf	2 Tbsp. Flour
1 Small Onion	1 Egg Yolk
3 Whole Cloves	2 Tbsp. Cream
2 Tbsp. Grated Parmesan Cheese	
2 Tbsp. Grated Gruyere Cheese	
Salt and Pepper to Taste	

Scald milk with bay leaf, onion and cloves. Strain, cool. Melt butter, add flour to get golden. Add milk. Cook simmering until sauce is thickened. Mix egg yolk with cream, beating well. Stir, add cheese, constantly stirring until cheese melts. Add seasoning.

Fill shallow pan 1/2 inch deep with rock salt. Place Oyster shells on salt. Place spoonful of spinach inside each shell. Add Oysters, cover with Mornay Sauce. Broil 3 - 4 minutes until golden brown. Serve with French Bread and Geuwirztramine.

Bio: Professional chef trained in Europe, traveled around the world as chef on the SS Rotterdam/Holland America Lines. Worked in the Bahamas and Montreal. Managed Vargo's for 26 years. Father of 3 children. Married to Debbie Mair. Hobbies: Flying, cooking, and water skiing.

Community Service/Involvement: Third year "Men Who Cook."



The Dance Club . . .

. . . is an excellent choice for today's great mix of music. Their versatility as musicians provides for a fun and entertaining event. Their dance music is sure to please every palate and spans from classic standards to country and everything in between.

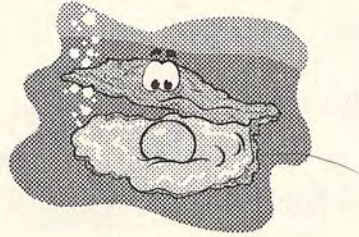
The Dance Club consists of Dayna Durden on keyboards / vocals, Milton Lampson on drums / vocals & Sam Lampson on bass / guitar / vocals.



1502 Sudbury
Pasadena, Texas 77504
(281) 487-0285

Bubba's Oysters

W.G. "BILL" LOOMER, JR.
Source: Bill's Own Invention



Ingredients

1 Pyrex baking dish
1/4 stick Butter or Oleo
8 slices of Whole Wheat Bread
1 handful of fresh Parsley
1 jug Parmesan Cheese
1/2 gallon Fresh Oysters

Make bread crumbs using a blender, then toast bread crumbs in a black skillet. Coat pyrex dish with butter. Then make a light bed of bread crumbs in pyrex dish. Place oysters in a very neat formation in 4 or more rows in pyrex dish over bread crumbs. Place chunks of butter about 2-3' apart over bread crumbs. Sprinkle with Parmesan cheese over entire dish. Then sprinkle with parsley flakes. Bake at 400 degrees for 15 minutes.

Bio: Born in Beaumont, Texas in the early years of my life. Graduated from Lamar College in Beaumont with B.S. in Mechanical Engineering. Married Daisy some 43 years ago and have two daughters, Lacy Ann Holcomb (was a housewife, but now works for Clear Creek Equipment, Inc.) & Dianne Lynn Loomer (school teacher/coach for Dickinson J.S.D.). Lacy gave Daisy & me a beautiful granddaughter, Stacy Holcomb (a student at San Jacinto College, as well as a talented country western singer). In 1982, when I ran out of work, I started Clear Creek Equipment, Inc. and at the present time I am the President & Chairman of the Board & am one of Seabrook's leading taxpayers, even though I have lived in Taylor Lake Village for some 28 years.

Hobbies: Golf, boating, motor homing, working, too.

Community Service/Involvement: First Class Third Year Men Who Cook with honor; Director 8 years & now Vice President, Texas Rental Association; President's Award, Seabrook Association; Second Business of Year Award, 1991; American Rental Association Image Award, 1992; Region Four Man of Year Award 1992, Greater Houston Rental Association; Hall of Fame Award 1993; Charter Member Seabrook Rotary 4 years; & many others too numerous to mention!



Men Who Cook
**Soups, Salads &
Vegetables**



She Crab Soup

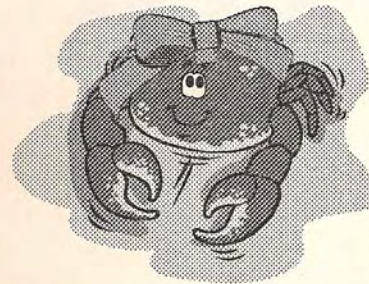
BILL ARNOLD

Source: This recipe comes from a great tradition. Our own Chef Joseph, right here at Lakewood Yacht Club, fixed it for me.

Ingredients

1.25 Gallons of Crab or Fish Stock
1 Cup Small Diced Carrots
1 Cup Small Diced Celery
1/2 Cup Finely Chopped Shallots
1 Cup White Wine
1 Stick Butter
Sherry (Dry)
2 Lbs. Crab With Roe (Picked)
2 Lbs. Roux (Pale)
1 Quart Heavy Cream

2 Lbs Butter to 2 Lbs Flour
(Mixed Together)

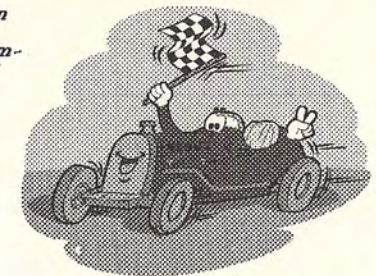


Prepare the stock: 1.25 gallons of water; let boil and add the base to taste. Let boil and simmer. In a sauté pan add butter and shallots, and let sweat. Then add diced carrots and celery, saute' until sweat. After all veggies are sweat add wine and reduce. Add the veggies from sauté pan to the simmering stock, let simmer for 10 minutes. Add the roux incorporating it a little at a time until the consistency of satin (smooth and creamy). Add the crab with roe, pour in cream a little at a time until the soup turns creamy. Do not boil the soup at this time, keep simmering. Serve with a little sherry.

Bio: I am a Native Houstonian and have been in home building ad sales as well as land development for 26 years. My wife, Pam, and I live aboard our GT-54 Ketch, "Pamela Jean" on which we plan to cruise the South Pacific.

Hobbies: Love Fast cars, fast boats, and fast women, great rum and a little money never hurts.

Community Service/Involvement: Served on Seabrook Planning & Zoning Board as member, Chairman, and Vice Chairman for past 8 years; member of Lakewood Yacht Club for 12 years; Past President of Seabrook Rotary Club and Charter Member; Men Who Cook.



Thanks to Our Corporate Sponsor
Greenleaf Corporation



DAVID IMBRIE

Kennebunk Seafood Chowder

Source: *Old Family Recipe from Maine*

Ingredients

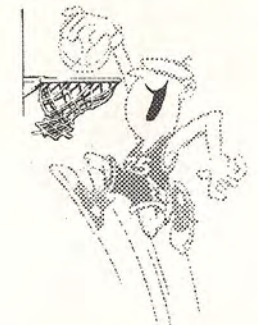
5 Strips of Bacon
1 Lg. Onion - Chopped
1/3 Cup Chopped Parsley
1 Garlic Clove - Minced
1 Bottle Clam Juice
1 Cup of Water
1 Chicken Bouillon Cube
2 Lg. Potatoes - Cubed 1/2"
1 Lb. Sea Scallops - Halved
2 Lbs. Med. Shrimp - Cooked & Peeled
2 Cans 7-1/2 oz. Clams
2 Cups Whole Milk
2 Cups Half & Half
2 Tbsps. Dry Sherry
Paprika
3 Tbsp. Pat of Butter
Salt & Pepper to Taste



In large stockpot. Cook bacon till crisp then remove and reserve, keeping 2 - Tbsps of drippings. Sauté onion, garlic, and parsley in drippings until soft. Don't brown. Add clam juice, water, bouillon cube, and potatoes. Cover and simmer for 15 to 20 minutes. Add scallops, then cover and simmer another 10 minutes. Add milk, half & half, shrimp, clams with juice and butter. Cook uncovered over medium heat. Add Sherry and heat until hot, then serve with crumbled bacon.

Bio: Born and lived in Butler, Pennsylvania, until transplanted into Seabrook in 1988. Attended Valley Forge Military Academy & Jr. College, and the University of Salzburg, before accepting a commission as an officer in the United States Army. It was during my stint in military school and the service, that I came to appreciate fine food, that is after my taste buds recovered. Having later graduated from the Pennsylvania Police Academy, I began a career in law enforcement in 1979. My last ten years have been spent serving our great community here as a member of the Seabrook Police Department. I have a beautiful fourteen year old daughter, Erin, who is quite an accomplished gymnast.

Hobbies: Running, playing basketball, volleyball, and cooking. (Definitely a chef wannabe). Make a pretty darn good tiramisu.
Community Service/Involvement: Seabrook Police Officers Association & Charities.
U.S. Army Individual Ready Reserve. First year "Men Who Cook."



Nopalito Salad

MIKE DE HART

Source: This salad is a derivation of Josie's Cactus Salad published in Texas Highways Magazine. The original salad recipe was judged Best of Show at the Texas Prickly Pear Council's 1992 festival cookoff. I felt it needed a little modification.

Ingredients



- 1 Lg. Tomato (about 1 LB.), Diced
- 1 Red or Sweet Onion (about 1/2 Lb.), Diced
- 2 Lg. Nopalitos (prickly pear ears about 8" by 4"), remove thorns and "eyes," Diced
- 2-3 Lg. Jalapenos (about 4" long), Remove Seeds, Chopped
- 2 Cloves Garlic, Chopped
- 1 Half-bunch Cilantro, Chopped
- 1 15 Oz. Can Ranch Style Beans Drained
- 1 8 Oz. Bottle Catalina Dressing
- 1 Bag Round Tostitos (from Fiesta)

Combine all ingredients except tostitos, and chill at least 2 hours. To serve, place salad in large bowl set on a platter, and arrange tostitos around bowl. Use tostitos to scoop up salad. Yield: something over a quart.

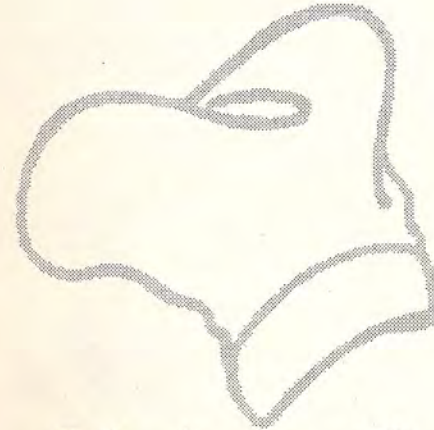
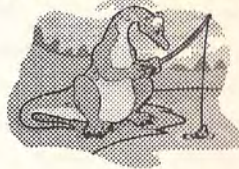
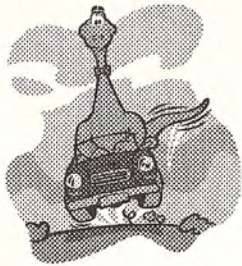
Bio: Moved to Texas during Jr. High School - Graduated from University of Texas at Austin. Moved to Seabrook in 1985.

Hobbies: Salt water fishing, hunting, traveling and various water sports.

Community Service/Involvement: City Council, and various City Boards and Commissions. Currently serving on

Planning & Zoning Commission, member

of Seabrook Association, Seabrook Rotary, and Lakewood Yacht Club. Third year for "Men Who Cook."



Thanks to our Corporate Sponsor
Tech Equipment Corporation



"L" Pier Caesar Salad

DOUG SCHWARTZ



Ingredients

- 1 Head Romain Lettuce, washed, dried & torn into small pieces with spine removed
- 1 Egg
- 1 Clove Garlic
- Anchovey Paste to taste (or dash of salt)
- 1/4 Cup Olive Oil
- 2 Tbsp grated Parmesan Cheese
- 2 Tbsp Lemon Juice
- 1-1/2 Tsp Worcestershire
- 1/8 Tsp fresh Ground Pepper
- Dash Dijon Mustard
- 3 - 5 oz. crumbled Blue Cheese
- Croutons



In blender mix: 1 raw egg, garlic, anchovy paste (or salt), olive oil, grated parmesan cheese, lemon juice, Worcestershire, pepper & Dijon Mustard. Blend until mixed thoroughly. Add 3 - 5 oz. crumbled Blue Cheese. Blend again until thoroughly mixed. Toss with lettuce. Add croutons.

Bio: 14 years - Lakewood Yacht Club & enjoying SV Liberty.

Hobbies: Free time consumed by everything that keeps three kids busy!

Community Service/Involvement: Men Who Cook.

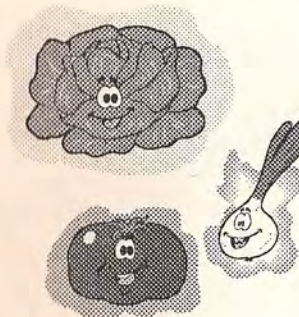


No Toss Salad

ELTON PORTER

Ingredients

- 1 Large Lettuce, shredded
- 1/4 cup Celery, chopped
- 1/4 cup Green Onion, finely chopped
- 1 can (6 oz) Water Chestnuts, sliced
- 2 cups Mayonnaise
- 1 Tbsp Sugar
- 3/4 lb Bacon, fried & crumbled
- 3 or 4 hard cooked eggs, sliced
- 3 Tomatoes, sliced
- Parmesan or Romano Cheese, grated



Place lettuce in large shallow serving dish or bowl. Sprinkle celery, green onion & water chestnuts on top in layers. Spread mayonnaise over top like frosting; then sprinkle with sugar. Add layers of bacon, egg slices & sliced tomatoes. Sprinkle with grated cheese. Cover & refrigerate overnight before serving. Do not toss this salad. Each serving should be taken from the bottom of the bowl to get the effect of the layers.

Bio: Native Houstonian, Grammar School Seabrook, Webster High School, BBA University of Houston; Vet WWII & Korea Submarine Service.

Hobbies: Fishing.

Community Service/Involvement: Water Board Member, City Council, School Board, Library Board Member, Rotary Club, Vice President Seabrook Coffee Club,

Commercial Realtor. Men Who Cook.



Thanks to Our Corporate Sponsor
Marburger's Sporting Goods



**Fennel, Spinach
and Red Onion
Salad**

FRED MOHRHUSEN

Source: Taste of Home Magazine

Ingredients

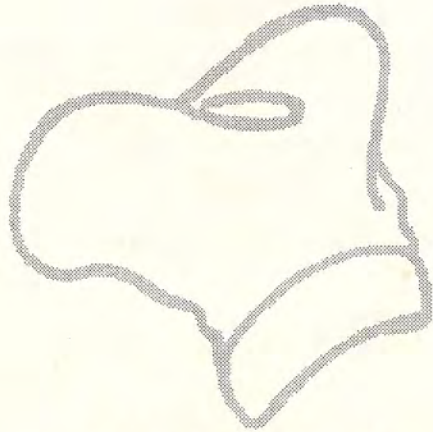
- 1 Lg. Fennel Bulb, About 1-1/2 Lbs., Thinly Sliced Lengthwise (About 4-1/2 Cups)
- 2 Cups Baby Spinach Leaves (About 2 Oz.)
- 1 Red Onion Thinly Sliced (About 1-1/2 Cups)
- 2 Tbsp. Vinegar, Preferably White Wine
- 1 Tbsp. Lemon Juice
- 1 Tbsp. Chopped Fresh Parsley
- 1 Tsp. Honey
- 1 Tsp. Oil, Preferably Extra Virgin Olive
- 1/2 Tsp. Dried Oregano
- 1/2 Tsp. Salt
- 1/4 Tsp. Pepper
- Dill Sprigs, Optional



In serving bowl combine fennel, spinach and onion. Combine vinegar, lemon juice, parsley, honey, oil, oregano, salt and pepper. Just before serving, pour dressing over salad; toss to combine. Garnish with dill, if desired.

Bio: Originated Houston Heights; attended Reagan High School. Mohrhusen Marine Construction until 1983; Mohrhusen Construction until 1992; Lois M. Designs, ladies clothing & accessories. Community Service/Involvement: Board of Directors & Commodore, Lakewood Yacht Club; Lunar Rendezvous Board of Directors; Lunar Rendezvous King; Christmas Boat Parade; Clear Lake Chamber of Commerce; First President, Bay Area Crime Stoppers; Seabrook Association; represented Seabrook on SEHGDC (SEED); lifetime member U.S. Coast Guard Auxiliary; Admiral, Texas Navy.






Thanks to Our Corporate Sponsors
Michael & Georgie Bass



Spicy Black Bean Salad

MARK LOVFALD



That's BEAN --
BEAN Salad

Ingredients

- 5 Cups Cooked Black Beans
- 1 Red Onion Minced
- 2 Lg. Tomatoes Seeded & Chopped
- 1/2 Cup Chopped Fresh Cilantro
or Flat-Leaf Parsley
- 3 Jalapeno Peppers Seeded & Minced
- 3 Cloves Garlic Minced
- 2 Tbsps. Lemon or Lime Juice
- 1 1/2 Tsp. Ground Cumin
- 2 Tbsps. Red Wine Vinegar
- 1/2 Cup Olive Oil
- 1 Tsp. Salt
- 1/4 Tsp. Ground Pepper

Rinse the black beans under cold, running water. Drain thoroughly. In a large mixing bowl, combine beans with all other ingredients, tossing gently until mixed. This salad can be covered and refrigerated for up to 2 days. Season with salt and pepper to taste before serving.

Bio: "In the absence of Mark's own version of his bio (we didn't get one), he will have to live with ours this year. He is a local real estate salesperson with Re/Max Space Center. This is his first year as a "Man Who Cooks." He is young and good looking, need we say more?"



Herb Roasted Potatoes Poupon

JIMMY DIBELLO

Source: Sunday Newspaper

Ingredients



1/3 Cup Dijon Mustard (Grey Poupon is best)
2 Tbsp. Olive Oil
1 Clove Garlic Chopped
1/2 Tsp. Italian Seasoning
6 Med. Red Skin Potatoes, Cut Into Chunks
(about 2 Lbs.)

Mx all ingredients except potatoes in small bowl. Place potatoes in lightly greased baking pan and toss with mustard mixture. Bake at 425 for 35 - 40 minutes or until fork tender. Serves 4.

Bio: Well, here we go again; I am 42 years old and a life time resident of the Bay Area. During the day, I'm an analyzer technician at Mobu Chemical Co.; at night I go to school at San Jac.

Hobbies: Listening to live bands, writing for the Bay Runner, restoring antique motorcycles, reading, and having fun on Glear Lake.

Community Service/Involvement: I am a member of the Seabrook Association, do volunteer work for the Seabrook Music Festival, Celebrity Waiter for American Cancer Society Fund Raiser, Celebrity Dealer for Sunshine Kids Fund Raiser, and "Charter" chef for "Men Who Cook," (fourth year).



Men Who Cook Entrees



PETE VEGA

Source: Sister

Baked Rigatoni



Ingredients

1 Can Crushed Tomatoes
1 Can Tomato Paste
1 Can Del Monte Italian Style Stewed Tomatoes
1 Onion
2 Cloves Garlic
1 Tbsp Sweet Basil
1 Tsp Oregano
1/2 Cup Chopped Parsley
1 Lb. Rigatoni
16 oz. Ricotta Cheese
1/2 Cup Parmesan Cheese
8 oz. Pkg. Shredded Mozzarella Cheese
Salt & Pepper

Mix all ingredients together. Bake at 350 degrees for 30 minutes in a preheated oven.

Bio: Postmaster, Friendswood; married to Cindy; 5 children: 4 boys & 1 girl!

Hobbies: Traveling, skiing, diving, sailing.

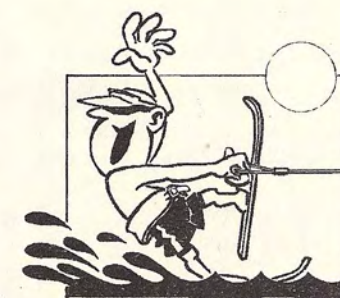
Community Service/Involvement:

Area Training Director Texas Special

Olympics; Coach of Clear Lake

Challengers, Special Olympics Team;

Men Who Cook.



Thanks to Our Corporate Sponsor
Corrigan Consulting



Pepperoni Fritti

BOB KIDD

Source: Adapted from recipe of Son-in-law's mother (Teresa Leone) who lives in San Giuseppe Vesuviano, Italy a suburb of Napoli.

Ingredients



- 1 Lg. Leek
- 1 1/2 Cups Calamata Olives
- 1/2 Cup Lg. Spanish Capers
- 1 Lg. Yellow Bell Pepper
- 1 Lg. Red Bell Pepper
- 1 Lg. Orange Bell Pepper
- 1 Cup Olive Oil
- 3 Slices Italian Peasant Bread
- 6 Cloves Garlic
- 1/2 Cup Fresh Basil
- 1 Link Sausage (optional)

Chop the white portion of the leek very finely, mix with olive oil in a heavy skillet, and sauté at medium heat. Chop olives into halves and add olives and capers to leeks. Remove seeds from peppers, chop coarsely, and add to skillet. Continue to sauté for 30 minutes. Grill optional sausage and slice into thin circles, and add to skillet for 15 minutes. Chop garlic, basil, bread and add to skillet for a final 15 minutes. Makes six servings.

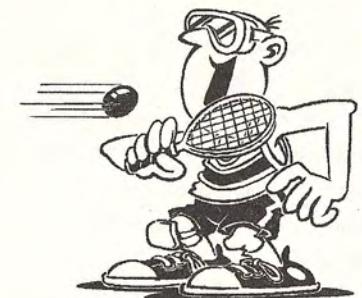
Bio: Born and raised in ranching/farming community of Menard, Texas.

Awarded degrees from the University of Texas, A & M. Masqueraded as a rocket scientist in the Aerospace industry. Now working to enhance Old Seabrook area of Seabrook (Kidd Properties: 474-3869 for info.).

Married to Marian for 36 plus years with 3 children: a stockbroker, an attorney, and a United Nations Analyst.

Hobbies: These have transitioned from goat roping as a Kidd through tennis & racquetball as a young adult to golf and skiing as a Mature adult.

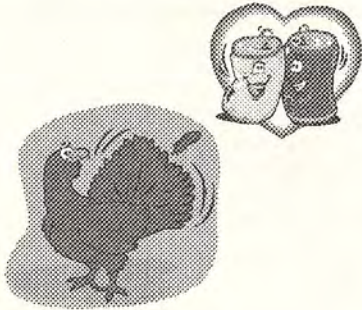
*Community Service/Involvement:
Fourth year "Men Who Cook."
Member of Seabrook Association,
Rotary by Marriage!*



Drunken Chicken alias Beer Birds

LARRY BONNIN

Source: Chef's original creation



Ingredients

Black BBQ Pit
Oak Wood
1 or More Whole Chickens
Lite Beer (in can)
Zesty Italian Dressing
Cajun Seasoning (Tony Chachere's)

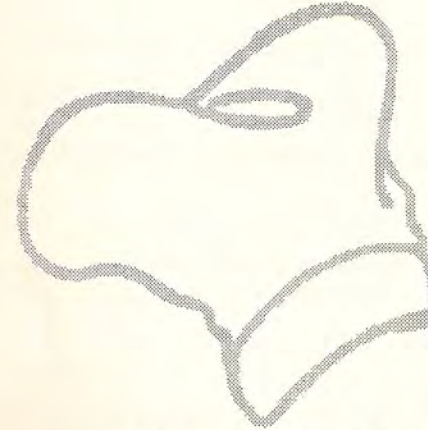
Preheat BBQ Pit to 250 - 300 degrees. Give chickens a vigorous rubdown with the Italian dressing. Sprinkle lightly or to taste with Tony's Cajun seasoning. Hold the chicken with both hands in an upright position & slide its cavity over the "opened" can of beer. Carefully lift (don't spill any Brew!) the chicken onto the grill in an upright position. The can of beer and the chicken will form a tripod and stand on its own. Leave it in this position in a covered pit approximately 3 - 3 1/2 hours. Check periodically for golden brown color and swollen plumpness. Remove the tender fellow with a pair of gloves for he will be very HOT to the touch. While holding the chicken in the vertical position, remove and discard the can of beer. Dress & serve it whole in cut it into half or quarter portions and garnish creatively.

Bio: Born of Cajun ancestry in 1949 close to the Louisiana border in Port Arthur, Texas, I grew up in the middle of oil refineries and received my education traveling the world and building them. My family includes a long line of good cooks who enjoy the outdoors while watching friends and relatives feast on food, brew & music. My hobbies are the same.

Larry, employed by Anthony Crane & wife, Linda, live in Salveston where they operate a bed & breakfast out of their 1889 Victorian home. Larry cooks! Community Service/Involvement: Men Who Cook.



*Madame Dyer's
bed and breakfast*



Thanks to Our Corporate Sponsor

Harry S. & Isabell C. Cameron Foundation



Datsy's Hawaiian Haystack

KENNETH W. ROYAL

Source: Patsy

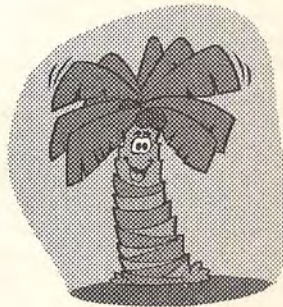


Make a 'chunky' chicken mixture using:

- 2 (10-3/4 oz) Cans Cream of Chicken Soup
- 1 Cup Chicken Broth
- 2 Cups Cooked, Deboned, Chunked Chicken

Then place the following items on the buffet table in individual bowls, in the following order. Guest 'stack' on their plates in the same order.

- 1 (9-1/2 oz) Can Chow Mein Noodles
 - 4 Cups Cooked Long Grain Rice
 - Chicken Mixture (above - serve warm)
 - 3 Medium (Fresh) Tomatoes, Chopped
 - 1 Cup Chopped Celery
 - 1/2 Cup Chopped Green Pepper
 - 1/2 Cup Chopped Green Onions
 - 1 (20 oz) Can Pineapple Chunks, Drained
 - 1 Cup Grated Cheddar Cheese
 - 1/2 Cup Slivered Almonds
 - 1/2 Cup Coconut
 - 1 (2 oz) Jar Pimientos, Diced & Drained
- Yield: 8 Servings



Bio: Born in Pheasanton, Texas; served in the U.S. Air Force during World War II. Graduated from Southwest State, San Marcos, in 1949 with a BBA; received Masters of Education in 1952. Moved to Seabrook summer of 1949 to teach fifth grade at Seabrook Elementary; coach & P.E. Teacher. Became Principal, in 1964 at Clear Lake City Elementary; Principal, James F. Bay Elementary in 1993. Retired summer of 1997. Married to Alice (52 years Nov. 1997); 2 sons, Kenny (passed away in 1986) and William (now a Policeman, Fort Walton Beach, Florida); 1 daughter, Carole, married & works as Secretary at Boeing North American, Inc. Space Systems Division. Grandchildren: Kenny's - Mark & Stefan; William's - Krysta, Sarah & Andrew. Great-Grandson: Mark's - Dalton.

Community Service/Involvement: Past Principal, Clear Lake City Elementary, 22 years; Park & school library named after me; Life Member, I.S.T.A., N.E.A. & T.E.P.S.A. served as President of Clear Creek Area Council PTA, Regional Vice-President, Region III President and on State Board; Life Membership in State PTA, National PTA and Extended Life Membership; member of Seabrook Volunteer Fire Dept., served as Vice-President & President; former Scout Master of Troop 95 of the Boy Scouts of America & served as District Commissioner; life member of Clear Lake Masonic Lodge #1417, A.F. & A.M. and Past Patron of Seabrook O.E.S. #1696; member of Past Matrons & Past Patrons, District 4, Section 4; member of the Clear Creek Association of Retired Teachers & a Life Member of Texas Retired Teachers; Seabrook Association Citizen of the Year, 1985; served on City of Seabrook Parks Board for several years fourth year, Men Who Cook.



Chicken Claudio

CLAUDIO SERENI

Source: Own



Ingredients

Chicken Breasts
White Wine
Fine Chopped Shallots
Sun dried Tomatoes
Porcini Mushrooms
1 Tbsp Olive Oil
2 Tbsp Butter

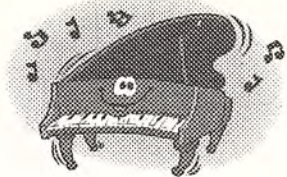
Put the Olive Oil in the frying pan. Lightly dust the Chicken Breasts with flour. Sauté the Chicken Breasts until they are golden brown, then throw away the Olive Oil & add the Wine. When the Wine has evaporated, add Butter and put the rest of the Finely Chopped ingredients into the pan.

Buon Appetito!!!

Bio: I was born in Rome, Italy and started singing in the Sistine Chapel Choir at the age of 7. I toured all over Europe in Italian Musicals in my early 20's, still saving Sundays for the Vatican service. At the age of 30, the Pope fired me. (My wife will say it was because I sang off pitch.) So I moved to America. I started my new career working my way up from busboy (speaking no English) to serenading people at tables with my guitar. I taught myself to play the piano on my breaks at Achilles on Memorial and years later, with a lot of encouragement, love, and support from my wife and her family, we opened "Claudio's Piano Bar Restaurant" in Kemah. Crista & I have 2 children, "Danny" (3) & "GiGi" (2).

Hobbies: Fishing, Boating, Hunting.

Community Service/Involvement: Member Clearlake Chamber of Commerce, Sunshine Kids supporters. We support GGSD Band, Choral & Orchestra programs, The American Cancer Society, Kemah Police Department, Seabrook Police Department, Men Who Cook.



Thanks to Our Corporate Sponsor
Mann, Frankfort, Stein & Lipp



Country Chicken Casserole

RONALD J. WICKER



Ingredients

4 Chicken Breasts (cooked in water)
 2 Cans (8 oz.) Cream of Mushroom Soup
 1 Cup chopped Onion
 1 small jar of Stuffed Green Olives (chopped)
 1-1/2 Cups shredded Cheddar Cheese
 1 (8 oz.) package of Medium Noodles
 1 Garlic Clove, minced
 Celery top

Cook chicken breast in 1 cup water with celery top, minced garlic, salt and pepper to taste. Strain juices and save one cup. Tear or cut chicken into small pieces. Mix chicken, soup, onions and 1/2 green olives, cooked noodles, 1 cup cheddar cheese in a large bowl. Add strained broth. Place in casserole dish 9" x 14". Top with 1/2 cup of cheddar cheese and rest of green olives. Bake at 350 degrees for 30 minutes in a preheated oven.

Bio: Married to Sharon, 35 years; has two children, Renee who is married to Nathan Hale, and Jeff who is married to Cathy; two granddaughters, Sydney & Sheley.

Hobbies: Amateur radio, hiking.

Community Service/Involvement:

Rotarian, Seabrook Association, Clear

Lake Economic Development

Foundation; worked in local government

all my life; Men Who Cook.



Chicken & Sausage Gumbo

ALAN FRANKS



Cooked Diced Chicken
 Sausage (Hillshire Farms)
 Large Package "Gumbo Mix" Frozen Vegetables
 or Small Pkg Frozen Okra
 2 Cans Chicken Stock
 6 Cups Water
 (If you use gumbo mix, omit the following)
 1 Small Onion
 1 Small Bell Pepper
 1 Tbsp Dried Parsley
 1 Tsp. Oregano
 1 Tsp. Garlic Powder
 Salt and Pepper to Taste

Secret recipe for roux (rue):

1/2 Cup Flour

1/2 Cup Oil

Mix 1/2 cup flour & 1/2 cup oil together in a glass bowl. Microwave for a minute at a time (then stir) until dark chocolate brown (but not burned)! This will be extremely hot. Add vegetables (except okra) and spices to this while hot. Add 2 cans of chicken stock and about 6 cups of water. Add okra, chicken, and sausage. Simmer about 20-30 minutes until okra is done and roux is blended with stock. Serve with rice and file (fee la).

Bio: Married to Michelle; son, Blake, 3 years old.

Hobbies: Golf, working out, and boating.

Community Service/Involvement: Member Clear Lake

Chamber, Seabrook Association, Topps Club, J.R.A., Fourth

year "Men Who Cook."



Chicken N'Dumplings

Ingredients



1 Large Chicken
Salt
Freshly Ground Black Pepper
3 Cups Chopped Onions
1-1/2 Cups Chopped Celery
2 Jalapenos, Chopped
6 Cloves Peeled Garlic
Bay Leaves
Thyme
2 Cups Flour
1 Tbsp plus 1 Tsp Baking Powder
1 Tsp Salt
4 Tbsp Solid Vegetable Shortening
1/2 Cup Milk
1/2 Cup Heavy Cream
1/2 Cup Chopped Green Onions
2 Tbsp Finely Chopped Parsley Leaves

Rinse chicken under cool water & pat dry. Season with salt & pepper. Put chicken in stock pot. Add onions, carrots, celery, jalapenos, garlic, bay leaves & thyme. Add enough water to cover chicken. Season with salt & lots of black pepper. Bring liquid to boil & reduce to simmer. Simmer liquid for 2 hours or until meat falls off bones. Skim off top of stock every 30 minutes. Remove from heat & cool 20 minutes. Strain stock, reserving stock, chicken & cooked vegetables. Put stock in smaller stock pot & bring liquid to simmer. Remove meat from chicken. Tear meat into smaller pieces. In a bowl, combine flour, shortening, baking powder & salt. Mash the reserved vegetables. Stir mashed vegetables & milk into the flour mixture. Stir to incorporate. Lightly dust surface with flour. Turn dough mixture out onto the floured surface. Dust the top of the dough with flour. Lightly press out dough very thin, about 1/8 inch thick. With sharp knife, cut dough into strips, 2 inches long & 1 inch wide. Add cream to the simmering liquid. Add dumplings to simmering liquid. Cook mixture, stir occasionally for about 30 minutes. Stir in green onions & parsley.

Bio: Trial attorney practicing out of his office located at 3814 Nasa Rd 1 in Seabrook. Lives with wife, Rene and 3-1/2 year old son, Joseph in Shoreacres.

Hobbies: Travel, fishing, cooking & sailing.

Community Service/Involvement: Fourth year Men Who Cook, active in Seabrook

Music Festival Celebration.



JOHN C. GRAZIER

Source: E-Mail

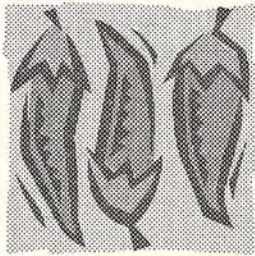
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REMAX / Gulf Coast



Spicy Chicken Enchiladas

BYRON HEBERT

Ingredients



- 1 Whole Chicken (3 1/2 to 4 Lbs.)
- 1 Lg. Jar Pace Picante
- 2 Cups Cheddar Cheese Shredded
- 24 Flour or Corn Tortillas
- 16 Oz. Jar Arriba Mexican Green Salsa
- 1 Sm. Can Sliced Black Olives
- 1 Onion Diced
- 2 Cups Monterey Jack Cheese Shredded
- 16 Oz. Sour Cream

Boil chicken until tender (let cool in chicken broth). De-bone the chicken and dice. Mix Picante sauce, olives, diced onion, and 1 cup of both cheddar and Monterey jack cheese with chicken. Mixture should be moist. Roll mixture into tortilla and lay in pan, making 2 layers. Spread the remainder of the cheese on top of each layer of tortillas. Bake for 30 minutes at 350 degrees. If you use corn tortillas fry the tortillas for pliability before adding chicken mixture. Mix Arriba Mexican Green Salsa and sour cream together and serve on top of chicken enchilada.

Bio: Byron Hebert C.P.A. is a senior manager in the consulting division of Mann Frankfort Stein & Lipp. P.C., Houston's largest local accounting firm. Byron has been practicing in the Clear Lake and Houston area for 12 years. Byron is the third generation of men who cook in the Hebert family where he learned the skill from his grandfather and father Jesse & Jim respectively.

Community Service/Involvement: On the Budget and Finance Committee at St. Bernadette Catholic Church, where he is a member. Second year "Men Who Cook."



Dot Luck Tortilla Cluck

ROBB TIPTON

Ingredients

- 6 Boneless Skinless Chicken Breasts
- 1 Can Chicken Broth
- 1 Pkg. Frozen Spinach
- 2 Cans Cream of Chicken Soup
- 1 Can Cream of Mushroom Soup
- 1 Can Rotel (regular; hot if you're brave)
- 1 Can Rotel Festival (w/lime juice & cilantro)
- 1 Pkg. Mexican Blend Shredded Cheese
- 1 Pkg. Corn Tortillas
- Avocado
- Sour Cream



Cook chicken breasts in pot of boiling water. Remove from water & shred chicken. Pour chicken broth in saucepan & boil. Add spinach and cook. In a large bowl, mix the cream of chicken soup, cream of mushroom soup and Rotel (including juices). Add the spinach and chicken broth. Stir in the shredded chicken. Tear the corn tortillas into pieces. Spread torn tortillas over bottom of large baking dish. Pour 1/3 to 1/2 of the chicken mixture over tortillas, then top with lots of shredded cheese. Add layers of corn tortillas, chicken mixture & cheese until mixture is all gone. Cook for 30 minutes at 350 degrees. Serve with sour cream & avocado. Makes about 10 servings.

Bio: Reincarnated 1953, Kansas City, Missouri; graduated with B.S. in Agricultural Economics, University of Missouri; Owner, Star Business Products; married to Susan Tipton.

Hobbies: I truly believe the Universe thought itself into existence, and the pursuit of astronomy is a great way to reflect on this accomplishment. Water skiing, scuba diving, reading picture books, watching monster movies, barbeque-ing, ale drinking, horseshoes & howling with my dog, Bosco.

Community Service/Involvement: Third year "Men Who Cook;" Seabrook Association.



Texas Lasagna

CHRIS KUHLMAN

Source: Southern Living Magazine



Ingredients

- 1 16 Oz. Container Sour Cream
- 2 Cups Shredded Mexican Cheese Blend
- 4 Cups Pinto Beans
- 12 8 In. Flour Tortillas
- 1 16 Oz. Container Chunky Salsa
- 2 Cups Shredded Monterey Jack Cheese
- 1 4.5 Oz. Sliced Ripe Olives
- 2 Tbsp. Chopped Fresh Cilantro

Stir together sour cream and Mexican Cheese Blend. Spread 2 cups pinto beans in bottom of a lightly greased 13 x 9 inch pan. Layer with 6 tortillas, sour cream mixture remaining beans, and remaining tortillas. Bake at 350 degrees for 45 minutes. Top with salsa and Monterey Jack cheese, then sprinkle on olives and cilantro.

Bio: Born in Houston, I am 44 years old and a graduate of Brooks Institute in Santa Barbara. Owner of G.K. Productions, a full service visual communications firm.

Hobbies: Fishing, traveling, and sailing.

Community Service/Involvement: President of Seabrook

Association, Rotary

Foundation, Galveston Bay

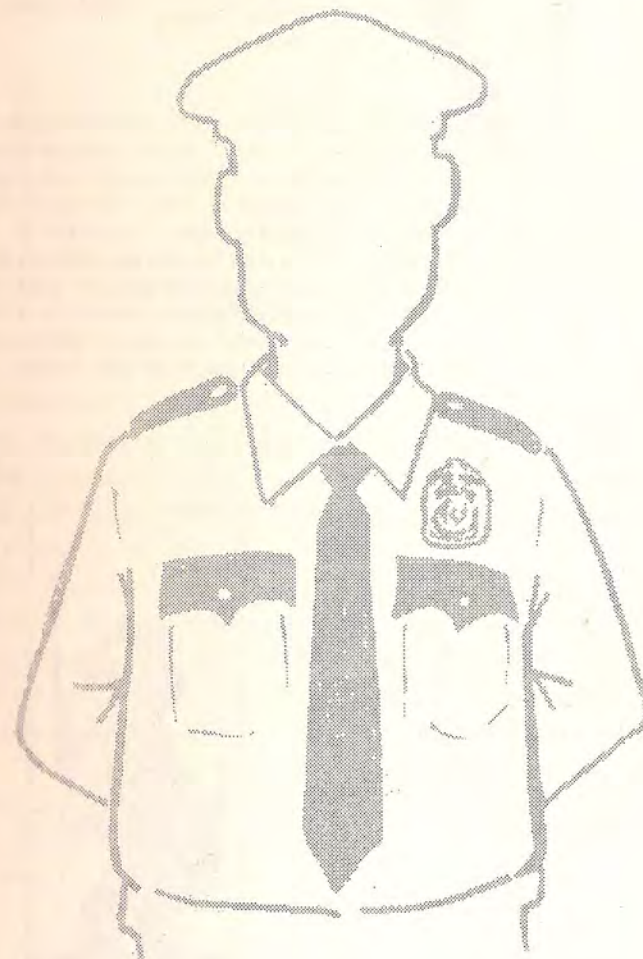
Foundation, "Men Who Cook"

(lifer), Trash Bash

Coordinator.

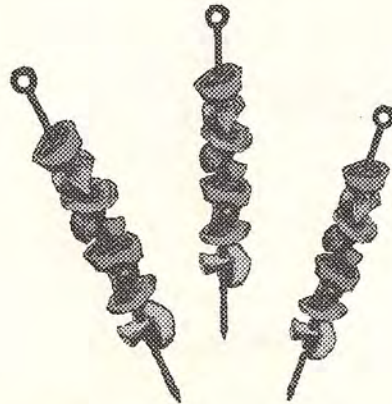


Thanks to Our Corporate Sponsor
Gulf Coast Limestone, Inc.



Venison (Axis) Raspberry Kabobs

FRANK JURECZKI



Ingredients

1 Cup Fresh Raspberries
1/2 Cup Diced Shallots
1 Cup Burgundy Wine
1/2 Cup Heavy Cream
1/2 Lb. Venison Sausage
1/4 Cup Olive Oil
1/2 Cup Demi Glaze
White Pepper
Salt

Saute' shallots in olive oil add burgundy wine. Cook for 3 minutes or until alcohol is gone. Then add fresh raspberries heavy cream, demi glaze, and a touch of white pepper and salt. Cook 10 minutes on low flame. Cool then blend and strain. Grill venison and sausage until medium done. Assemble bobs and grill, then lightly add glaze to the bobs. Serves 4.

Bio: Native Texan, Texas Hill Country.

Hobbies: Fishing, hunting, traveling, theaters.

Community Service/Involvement: Former member Seabrook City Council, Crime Stoppers, Evelyn Meador Library Board. Working with F.F.A. students and school projects. Fourth year in "Men Who Cook."



Baked Kibby

RICH RUCH
(a.k.a. Mr. Annabelle)

Source: My Mom, Adele



Ingredients

2 Lbs Lean Ground Beef &/or Lamb
1-1/2 Cups Cracked Wheat, Fine
1 Large Onion
1 Cup Pine Nuts
Salt, Pepper, Mint, Cinnamon to taste
1/2 Cup Cold Water

First, soak cracked wheat 1/2 hour in cold water. Brown 1/3 meat in small amount of oil. Add 1/3 onion & pine nuts. Add cinnamon. Squeeze out wheat. Add remaining 2/3 meat & onions. Add handful of mint & sprinkle salt. If too dry, add some cold water.

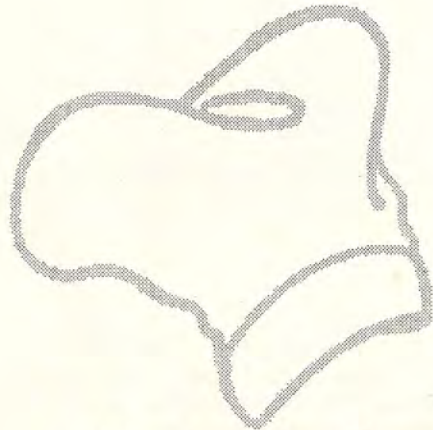
Lightly butter pan & spread meat mixture thinly. Spread pine nut filling. Sprinkle with cinnamon. Top with other layer of meat. Sprinkle oil lightly over Kibby. Bake at 350 degrees for 25 - 30 minutes. *Enjoy!*

Bio: Born under a hot sun in Tuscon, Arizona. Raised in West (By God!) Virginia. Lucked out 17 years ago & transferred to Houston. Somehow survived the Polk Street layoffs of the Hughes Tool Company by claiming to be Howard Hughes' secret heir. Presently Facility Manager for their 12th St. Plant. (They never found the will!)

Hobbies: When not playing "keep-up" with the lovely Annabelle (she made me say "lovely"), I enjoy motorcycles, classic cars, fast cars, live music, cooking, travel & playing straight man. So figure. We are blessed with 5 great kids, one grandson & one more on the way. Ain't life Grand!

Community Service/Involvement: Very, very active with the Seabrook Music Festival & Seabrook Association, past Middlebrook Volunteer Fireman, Bayou Classic Run & First Year Men Who Cook.





Thanks to Our Corporate Sponsor

TASC



Meatballs Hawaiian

RAYMOND HUNTER



Ingredients

- 1 1/4 Tsp. Garlic Powder
- 1 1/4 Tsp. Grated Ginger
- 1/2 Tsp. Freshly Ground Black Pepper
- 1 Lb. Extra Lean Ground Beef
- 3 Tbsps. Finely Chopped Green Onions
- 1/2 Cup French Bread Crumbs
- 1 Egg
- 1 Fresh Pineapple
- 1/4 Cup Firmly Packed Brown Sugar
- 2 Tbsps. Cornstarch
- 1/4 Cup White Wine Vinegar
- 1 Tsp. Light Soy Sauce
- 2 Green Bell Peppers,
(Cut in Thin Strips or Rings)

In a bowl sprinkle garlic powder, ginger and black pepper over meat. Add onion, egg, and bread crumbs. Blend until well mixed. Shape into 1-inch balls. Cook meatballs in a nonstick skillet over medium heat until well browned on all sides. Set aside and keep warm. Cut pineapple into chunks, reserving liquid. Mix reserved juice with water to make 1 cup. Pour into skillet. Add brown sugar, cornstarch, vinegar, and soy sauce. Heat, stirring constantly, about 3 minutes, or until sauce thickens. Add meatballs, pineapple chunks and bell pepper. Stir to coat evenly with sauce. Cover and simmer 10 minutes.

Bio: My wife Laura and I have lived in Seabrook for the past 11 years. I work as a manufacture sales rep for a local company called Tech Equipment.

Hobbies: I am an outdoors person who likes to camp, shoot archery and play golf (XO - scratch golf, I hate golf this week!!).

Community Service/Involvement: I have been involved with "Men Who Cook" for four years and I belong to the Seabrook Association.



MICHAEL K. BASS

Source: *Living in Asia*

Thai Ribs



Ingredients

Baby Back Pork Ribs (cut into 3-rib wide slabs) or
Beef Ribs (cut into 2-rib wide slabs)
(You may want each slab to be about 3" wide)

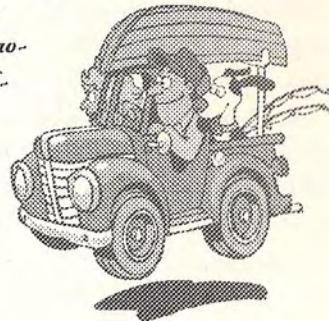
Liquid: 3 Tbsp Soy Sauce
3 Tbsp Whiskey

Rub Mixture: 1 Tsp Salt
1/4 Tsp Ground Nutmeg
1/4 Tsp Cinnamon
1-1/2 Tbsp Minced Fresh Ginger
1/2 Tsp Black Pepper
1/2 Tsp Cayenne Pepper

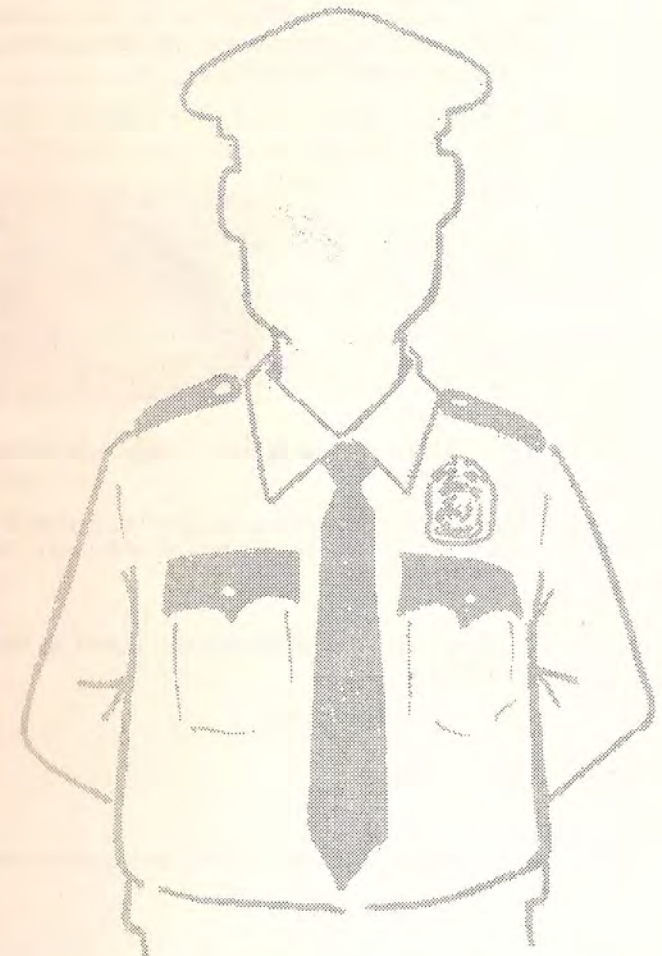
Sprinkle ribs with 3 Tbsp Soy Sauce and 3 Tbsp Whiskey until thoroughly wet. Mix remaining ingredients together thoroughly and smear all over ribs. Cover ribs and marinate for at least one hour. Bar-b-que ribs indirectly, slowly over a low heat (200 - 225 degrees). Cook with bone side down; it is not necessary to turn them.

Bio: Mike is married to Georgie; he is a Partner with Andersen Consulting. Mike and Georgie have two grown sons--Bill & Chad. They also have a spoiled Bab (Mike's) named "Daisy", a parrot (Georgie's) named "Gheeto" and a cat (inherited from kids!) named "Romeo." They live in Clear Lake Shores on the channel where they can watch all the boats and characters go by--especially entertaining on the 4th of July or the Christmas Boat Parade. They enjoy entertaining, traveling, sailing & fishing. Mike started cooking when he was 10 years old. Georgie & Mike moved away from the Seabrook area in 1983, living in Singapore, Vancouver and Chicago. They returned in 1995 and are thoroughly enjoying themselves

Community Service/Involvement: Men Who Cook.



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Bay Runner Magazine



JACK FRYDAY

*Source: Tony Chachere's Cajun Cookbook
(plus personal touches)*

Crawfish Etouffee **(A-too-fay)**

Crawfish Etouffee is a popular Cajun dish and is served in many Houston area seafood restaurants. Each cook tends to lean heavy on one ingredient. For example, I have had Etouffee in which bell pepper was prevalent, others featured onion, garlic, etc. Some even have a tomato taste. The major portion of this recipe comes from the source noted above, with slight changes. There are no tomato products (paste, sauce, etc.) in this recipe. Also, no one ingredient is overpowering. My intent is to produce an Etouffee that is a smooth combination of all ingredients. If you prefer one ingredient over all the others, then kick it up some. *HAPPY EATING!*

Ingredients

1 Lb. Peeled Crawfish Tails * (I get the 11lb bag of peeled & cooked tails from the local Seabrook fish markets @ \$5.99 / lb.)

1 Stick Margarine * (Marcia won't eat my Etouffee because of this ingredient. You can leave the margarine out, but you won't have as smooth a taste.)

1 Medium Onion, chopped * (Use a yellow onion, not the large Aggie onions or the red onions.)

1/2 Green Bell Pepper, chopped. * (The finer you chop the bell pepper & onion the more they will blend; however, don't use a food processor & puree them.)

1 Tbsp Worcestershire Sauce

2 Cloves Garlic * (Garlic cloves come in all different sizes. I generally use at least 4 unless they are really large.)

1 Tbsp Paprika * (This is mainly used for color.)

2 Tbsp Cornstarch

2 Cups Water

Tony's Creole Seasoning * (Use any seasoning you like. Some cooks use only salt & pepper.)



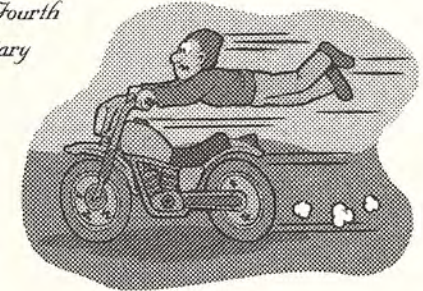
Melt margarine in aluminum pot. Season crawfish tails to taste with your seasoning of choice. Add paprika to margarine. Sauté crawfish tails about 5 minutes. Remove crawfish and set aside.

To pot add onions, bell pepper and garlic. Sauté well at least 10 minutes. Return crawfish tails to pot and add 2 cups of water and the Worcestershire sauce. Stir and simmer slowly about one hour. Check for taste and add more seasoning if necessary. Add mixture of cornstarch and water slowly until slightly thickened.

Bio: Born in Arkansas on Good Friday, April 15. Been moving west ever since with stops at Pioneer and Monroe, Louisiana, for schooling; New Orleans to work on Chrysler's Saturn V, ending up in Clear Lake to help with the Apollo Program. Switched to entrepreneurial-ship in the mid 70's and has been self-employed ever since. Retired now with Apollo Restoration and Home Construction. Married to Marcy, original wife, since 1966 and has two four-legged toy poodle children, named Andy and Bonnie Sue.

Hobbies: Motorcycle riding, classic cars & cooking.

Community Service/Involvement: Fourth year Men Who Cook; Seabrook Rotary Club; Member of Seabrook Association & Crime Stoppers of the Bay Area.



Trout Laguna



BILLY F. HOLCOMB
*Source: Daughter obtained the recipe
from the Chef of a country club in Port
Mansfield, Texas*

Ingredients

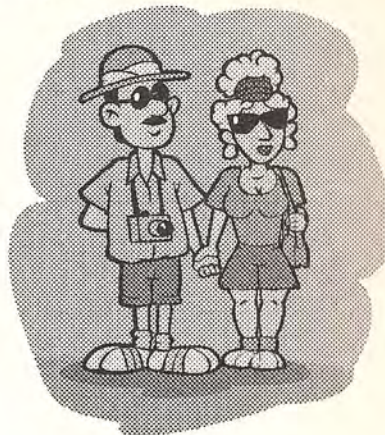
4 Trout Filets, Thin
Prepared Jalapeno Sauce (Trappey's)
1/2 Tsp Dillweed
1/4 Tsp Lemon Pepper
Garlic to Taste
Flour
Olive Oil

Saturate trout filets in Jalapeno sauce. Wrap in plastic & marinate at least 20 minutes (one hour is preferred). Sprinkle filets with dillweed, lemon pepper, and garlic. Dredge in flour. Sauté in hot skillet with small amount of olive oil until brown & fish flakes, turning once.

Bio: I was born in Alto, Cherokee County, Texas. I moved to Pasadena and have lived in this area most of my life. My wife, Dorothy Holcomb, & I moved to Seabrook in 1988. Dot is the owner of Remax Gulf Coast. We love living here.

Hobbies: Fishing, hunting & traveling with Dot.

Community Service/Involvement: Past Boy Scout Leader, Past President of Optimist Club, Past President of Pasadena Chamber of Commerce, Member Salvation Army Advisory Board, Member of Rotary Club; Men Who Cook.



Blackened Shrimp

JAY DELESANDRI
Source: From the kitchen at Delesandri's

Ingredients



12 Lg. Shrimp Peeled & Deveined
1 Cup Blackened Seasoning
3 Oz. White or Yellow Onion Chopped
1 Oz. Green Onions Chopped
3 Oz. Mushrooms Sliced
3 Oz. Roma Tomato Chopped
4 Oz. Salted Butter
3 Oz. White Wine (your choice)
8 Oz. Heavy Whipping Cream
16 Oz. Angel Hair Pasta or Spanish Rice Cooked
8 Oz. Vegetable Oil

Sauté vegetables with butter in a medium high heat for 5 minutes. Add white wine and cream then cook for 5 more minutes. Place in a separate hot pan 2 oz. of vegetable oil. Dust Shrimp with blackened seasoning and place it on the hot pan. Cook for 4 minutes on both sides. Bring it out and toss for 2 minutes with the sauce. Taste the sauce before adding salt and pepper. When serving, place it over 8 oz. of hot pasta or rice.

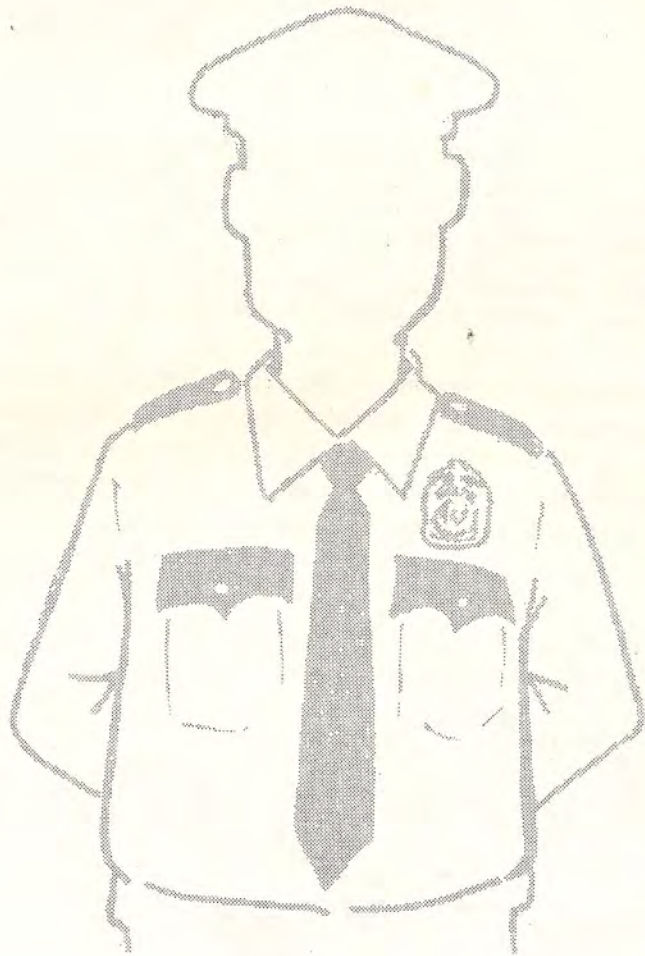
Bio: Born and raised around the Bay Area. Currently serving as Vice President of Operations for Celebration Computer Systems in Houston. In June of 1995, my wife, Tracy, and I opened up an eatery in Seabrook called Delesandri's Lakeside Dining serving a variety of seafood, pasta, beef, veal and chicken dishes.

Hobbies: Water & snow skiing, golf, scuba diving when I get the chance.

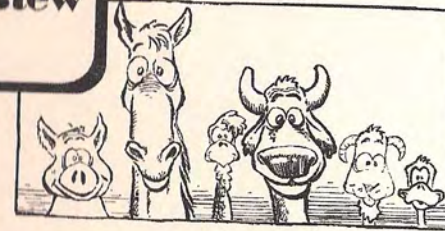
Community Service/Involvement: Third year "Men Who Cook," member of Clear Lake Chamber of Commerce.



Thanks to Our Corporate Sponsor
Pappas Restaurants



We all recommend
Oyster Stew



TERRY CHAPMAN



Fine Friends!

Ingredients

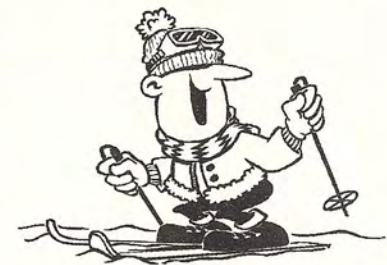
- 1-1/2 pints freshly shucked large Oysters
- 1-1/2 pints Oyster Liquor
- 5 Tbsp. Butter
- 1 Cup Finely Chopped Onion
- 1 Cup Finely Chopped Celery (Including Leaves)
- 1/2 Small Apple Finely Chopped
- 1 Cup Cream

Strain the liquor from 1-1/2 pints freshly shucked large oysters. Melt 5 tablespoons butter in a large skillet or in the top pan of a chafing dish, add the oyster liquor and heat the liquid slowly. When it begins to bubble, add the cup of finely chopped onion and finely chopped celery including the leaves, and a half a small apple, finely chopped. Cook slowly, stirring constantly, until the onion and celery are soft, but not browned. Add in the cup of cream, heat well, and add the oysters. Continue to cook slowly, without letting the liquid boil, until the oysters are hot. If the stew needs thinning, add 1/2 cup of milk. Serves two.

Bio: General Manger Lakewood Yacht Club.

Hobbies: Water skiing, snow skiing, bike riding.

Community Service/Involvement: Charter member Seabrook Rotary Club, third year "Men Who Cook."



Men Who Cook
Desserts



Sand Tarts

J. PRICE BLALOCK

Source: My mother-in-law's recipe

Ingredients



- 1 Cup Butter (1/2 pound)
- 5 Heaping Tbsp Powdered Sugar
- 2 Cups Cake Flour
- 2 Tbsp Water
- 1 Tsp Vanilla
- 1 Cup finely Chopped Pecans

Cream butter, add sugar, cake flour, water, and vanilla in order given. Stir in pecans. Shape into balls or crescents and bake on ungreased cookie sheet at 325 degrees for 9 - 10 minutes or until a light brown. Roll in powdered sugar while warm. Approximately 4 dozen cookies.

Bio: Clear Lake Area native with strong family roots in North East Texas and Alabama. Married 16 years to Lynn Mayfield Blalock with 3 children: Price, 12 years old, Lauren, 7 years old and William, 2 years old. Graduate of Clear Lake High School (barely), Southwestern University, Georgetown, Texas, and The University of Houston College of Law. Currently raising a family and practicing law in Seabrook, Texas.

Hobbies: Fishing, hunting & music.

Community Service/Involvement:

"Men Who Cook"; Seabrook

Association.



Grandmother's Balls of Bourbon



Ingredients

- 2 Tbsp Cocoa
- 1 Cup Powdered Sugar
- 1/4 Cup Bourbon Whiskey *
- 2 Tbsp Light Corn Syrup
- 2-1/2 Cups Crushed Vanilla Wafers
- 1 Cup Broken Pecans
- 1/2 Cup Powdered Sugar

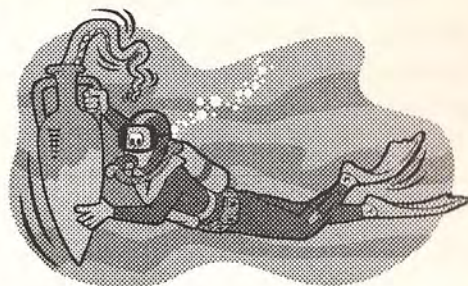
* Rum may be substituted

Sift together 2 tablespoons cocoa & 1 cup powdered sugar. Combine & stir in 1/4 cup Bourbon Whiskey & 2 tablespoons light corn syrup. Add and mix thoroughly the vanilla wafers and pecans.

Roll mixture into small balls & dredge in powdered sugar. Store

Bio: Former: Dallasite, G.E.O., Navy Frogman, Scuba Instructor, Kiwanian, Rotarian, Commodore (E.Y.C.), Seabrook Resident. Now Nassau Bay Resident who sometimes cooks.

Community Service/Involvement: Men Who Cook.



Hummingbird Cake



REGGIE WILPITZ

Source: Another Nina Favorite

Ingredients

- 5 Cups All Purpose Flour
- 2 Cups Sugar
- 1 Tsp. Baking Soda
- 1 Tsp. Salt
- 1 Tsp. Cinnamon
- 3 Eggs
- 1 Cup Vegetable Oil
- 1 1/2 Tsp. Vanilla
- 1 (8 Oz.) Can Pineapple Crushed Undrained
- 1 Cup Pecans Chopped
- 2 Cups Bananas Chopped
- Cream Cheese Frosting
- 1/2 Cup Pecans Chopped

Combine first 5 ingredients in a large bowl; add eggs and oil stirring until dry ingredients are moistened. Do not heat. Stir in vanilla, pineapple, 1 cup pecans and bananas. Spoon Batter into 3 greased and floured 9" round cake pans. Bake at 350 degrees for 25 to 30 minutes, or until toothpick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans and cool completely. Spread frosting between layers and on top and sides of cake; sprinkle top with 1/2 cup pecans. Yield: 3 layer cake.

Cream Cheese Frosting

- 1 (8 Oz.) Pkg. Cream Cheese Softened
- 1/2 Stick Butter or Oleo Softened
- 1 (16 Oz.) Pkg. Powdered Sugar Sifted
- 1 Tsp. Vanilla

Combine cream cheese and butter, beat until smooth. Add powdered sugar and vanilla, beat until light and fluffy.

Bio: Native Texan, married my childhood sweetheart, Chere' Heming and have two sons, Bryan and Chad.

Hobbies: I enjoy a relaxing round of golf with friends, hunting & occasionally wetting a line. My retired status gives me time to travel, have coffee with friends at a local restaurant, and drive "Miss Tooker."

Community Service / Involvement: Coached several youth teams, served on various committees; Fourth year, Men Who Cook.



Chocolate Truffle Cake



*R. W. "BILL" KERBER, JR.
Source: Past Life Membership
in Chocolate Cult*

Sponge Cake

15 Yolks	15 Egg Whites
15 Whole Eggs	6 Cups Sugar
2 Cups Cake Flour	1-1/2 Cups Cocoa
1/2 Cup Sugar	

Mix the 15 yolks & the 15 whole eggs along with the sugar at full speed. Sift the Cocoa and the cake flour together. In another mixer, mix the egg whites and the sugar on 2nd speed. DO NOT OVER WHIP. Slightly liquid. Fold flour into 1st mixer; then fold in the egg whites from 2nd mixer into 1st mixer. Place batter on 2 full sheet trays. Bake fast and hot - 420 - 450 degrees F. (Convection oven 8 minutes at 400 degrees F)

Pastry Cream

(used to make the filling)

36 oz Milk	4 oz Sugar
12 Egg yolks	5 oz Sugar
2-2/3 oz Cornstarch	Vanilla
Powdered Sugar	

Boil milk & sugar. Beat yolks & sugar (going to call this "Egg Mixture"); add cornstarch to Egg Mixture. Add 8 oz of milk mixture to Egg Mixture to keep cornstarch from lumping. Mix well. Then add Egg Mixture to milk mixture. Whisk until thickened. Keep mixture on stove. After cream has thickened, add a little vanilla. Place mixture on large sheet pan. Sift powdered sugar on top to prevent crusting. Put Pastry Cream in refrigerator to keep very cold.

Truffle Tort Filling

1 lb. Butter	1-1/2 Cups Sugar
1-1/2 lbs. Pastry Cream (see above recipe)	
14 oz. Melted Chocolate	

Cream the butter and sugar together. Pastry Cream must be very cold. Add Pastry Cream along with Melted Chocolate to butter & sugar. Chocolate should be added when cool, but still in a liquid state.

Chocolate Garnache

10 oz Chocolate
1 Cup Heavy Cream
1 Tbsp Butter

Melt chocolate, add cream & butter. Mix well. Pour over cake top.

Bio: Native Texan raised in La Porte, Graduate of Lamar University in Beaumont. Began career in law enforcement in 1969 with City of Shoreacres while attending school. Worked at La Porte Police Department from 1973 to February of 1979 when I accepted present position as Chief of Police for the City of Seabrook. Graduated FBI Academy at Quantico VA in December of 1983.

Hobbies: Enjoy fishing, hunting, sailing & other outdoor activities.



*Community Service/Involvement:
Past President of Seabrook
Association, Member of Seabrook
Rotary; Adjunct Instructor at
University of Houston Downtown
Criminal Justice Center; Teach
cadets Family Code & Juvenile
Law. Men Who Cook.*

Rum Cake a'la Jeffrey

JOHN CHISLER

Source: My nephew Jeff showed up with this cake at a family gathering. I had heard of the "Famous Rum Cake" from his frat brothers. Jeff is a senior at SFA University, VP-Tan Kappa Epsilon Nuxi. A dangerous golfer (tall tales on this), a good baseball player and talented artist. They story is that this rum cake is religiously eaten the night before exams and all are remarkably smarter (Hub! Happier sounds more like it). So I lift my plate of R-U-M cake and salute my nephew Jeffrey Anderson, a most remarkable young man.



Ingredients

- 1 Cup Chopped Walnuts
- 1 Pkg. Yellow Cake Mix
- 1 Pkg. (small) Instant Vanilla Pudding
- 4 Eggs
- 1/2 Cup Cold Water
- 1/2 Cup Vegetable Oil
- 1/2 Cup Dark Rum (80 Proof)

Grease and flour tube or bundt pan. Sprinkle chopped nuts in bottom. In bowl using mixer: Blend cake mix and remaining ingredients. Beat for 2 minutes. Pour cake batter over nuts. Bake at 325 degrees for 1 hour. Cool in cake pan for 10 minutes then dump cake on plate. Prick the top and sides of the cake with fork. While still warm pour on the glaze.

Rum Glace

- 2 Sticks Butter
- 1/4 Cup Water
- 1 Cup Sugar
- 1/3 Cup Rum (Modified - Jeff uses 1/2 Cup)

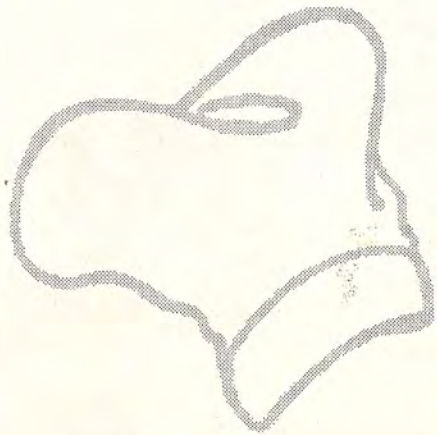
Melt butter in sauce pan. Stir in water and sugar, boil for 5 minutes. Remove from heat and stir in rum. Spoon or brush on 1/3 of glaze over warm cake. Let the cake absorb the glaze. Repeat this step until all the glaze had been used.

Bio: Born in West Virginia and moved to Texas in 1974. Received MBA at the University of Houston in 1977. Lived in League City 18 years, moved to Seabrook, in fall of 1992. Employed by NASA-Johnson Space Center. Married 33 years to Shirlee.

Hobbies: Fishing, reading, traveling, main hobby these day is suppling the green "stuff" (don't mean grass) for Shirlee's backyard landscape project.

*Community Service/Involvement:
Former City Council Member, current Chairman of Seabrook Planning & Zoning Commission, Board of Director Member for Friends of Evelyn Meador Library & Friends of Seabrook, member of Seabrook Association, and Fourth year "Men Who Cook."*





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Laredo's Mexican Food Restaurant



Pumpkin Crunch Cake

MIKE DUNCAN
Source: Lurline Duncan (Mom)

Ingredients

1 can Pumpkin
Large can Evaporated Milk
1-1/3 cup Sugar
2 Tsp Pumpkin Pie Spice
1 Tsp Salt
4 Eggs
Box Yellow Cake Mix
1 cup Pecans, chopped
2 sticks Margarine



Beat together pumpkin, evaporated milk, sugar, pumpkin pie spice, salt and eggs until well mixed. Pour into a 13 x 9 greased pan. Sprinkle yellow cake mix over pumpkin mixture. Sprinkle chopped pecans over cake mix. Thinly slice margarine and place on top of pecans. Bake at 350 degrees for 50 minutes. ENJOY!

*Bio: Forty-eight years old.
Owner, Bay Area Body
Shop. Been in collision re-
pair business in Seabrook for
20 years.*

*Hobbies: Enjoy salt water fishing, hanging out at my bayhouse in
Galveston and woodworking.*

Community Service/Involvement: Men Who Cook.



Thanks to Our Corporate Sponsor
The Sign Shop



Turtle Cake

Cake version of Turtle Candy

DALE FRIEDEN



Ingredients

1 German Chocolate Cake Mix
1 can Eagle Brand Milk
1 stick Margarine, softened
1 lb bag Caramels
1 1/2 cups Water
1/2 cup Oil
Pecans

Combine and mix well cake mix, margarine, water, oil and 1/2 can Eagle Brand milk. Pour 1/2 of the batter into a greased and floured 13x9x2-inch baking dish. Bake in a preheated 350 degree oven for 20-25 minutes.

Melt and mix together caramels and 1/2 can Eagle Brand milk. Spread over the baked layer. Sprinkle generously with chopped pecans. Cover with remaining cake batter. Bake 25-35 minutes longer. Frost with Turtle Cake Frosting.

Turtle Cake Frosting:

1 stick Margarine
3 Tbsp Cocoa
6 Tbsp Evaporated Milk
1 box Powdered Sugar
1 Tsp Vanilla

Melt in a small saucepan margarine, cocoa, and evaporated milk. Remove from heat and add powdered sugar and vanilla. Spread over cool cake.

Bio: Move to Seabrook in 1973 as Coast Guard Officer & retired in 1979 while stationed at MCO Galveston; Owner of A+ Printing; Married to Carolyn (born & raised in Pasadena, Texas); 6 children

Hobbies: Surfing the Internet; competitive handgun shooting (Silhouettes); enjoys golfing but doesn't play as often as used to; raises Emu (a low-fat, healthy red meat bird which tastes very similar to beef) & African Pigmy Hedgehogs, which can be seen at A+ Printing

Community Service/Involvement: In past years have been involved with the Lions Club; Civil Air Patrol; Coached youth league teams in football & baseball.

Third Year Men Who Cook.



Death By Chocolate

DALE FRIEDEN

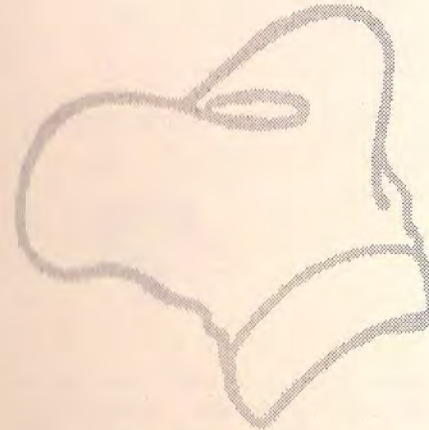


Ingredients

- 1 (9-Ounce) Box Jello Chocolate Mousse Mix
- 2 Cups Whipping Cream, Whipped
- 1 Tsp. Vanilla
- 1/4 Cup Sugar
- 1 Pan Brownies (homemade or bakery purchased)
- 1/4 Cup Kahlua Liqueur
- 3 Skor Candy Bars, Crushed

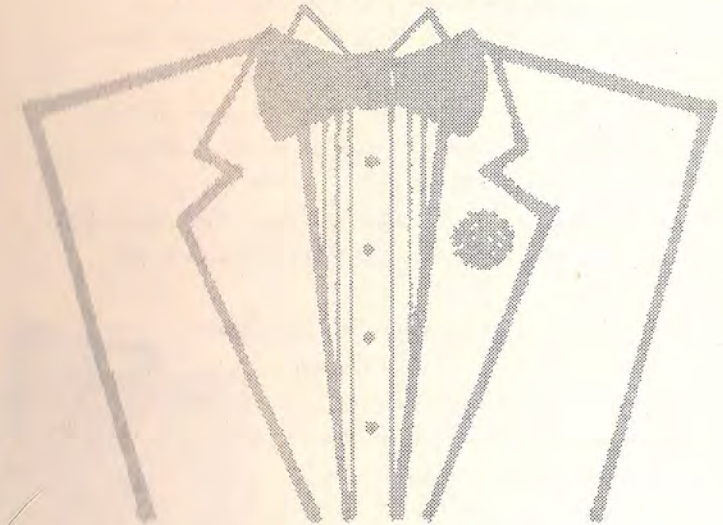
Prepare mousse only from box mix, and refrigerate. (Save the crumb mixture for another use). Add vanilla and sugar to whipped cream. Soak brownies in Kahula. Assemble in a glass trifle or fruit bowl. Using 1/2 of each ingredient at a time, layer in the following order: brownies, whipped cream, candy bars. Repeat layers. Refrigerate. Yield: 10-12 servings.

*Bio: Move to Seabrook in 1973 as Coast Guard Officer & retired in 1979 while stationed at MCO Galveston; Owner of A+ Printing; Married to Carolyn (born & raised in Pasadena, Texas); 6 children
Hobbies: Surfing the Internet; competitive handgun shooting (Silhouettes); enjoys golfing but doesn't play as often as used to; raises Emu (a low-fat, healthy red meated bird which tastes very similar to beef) & African Pigmy Hedgehogs, which can be seen at A+ Printing
Community Service/Involvement: In past years have been involved with the Lions Club; Civil Air Patrol; Coached youth league teams in football & baseball. Third Year Men Who Cook.*



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John N. Stone

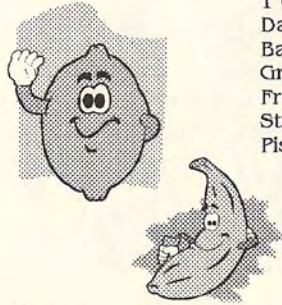


Hemmingway's Key Lime Pie

RICK CLAPP

Source: Ernest Hemmingway's
Favorite Dessert

Ingredients



7 Fresh key limes, squeezed
1 Can Eagle Brand Sweet Condensed Milk
1 Cool Whip Tub, large size
Dash of Green Food Coloring
Bananas
Graham Cracker Pie Crust (regular or chocolate)
Fresh Whipped Cream
Strawberries
Pistachios, grated



Mix squeezed limes, Eagle Brand Condensed Milk, Cool Whip, and green food coloring. Place in refrigerator. Thinly slice bananas and place on bottom of Graham Cracker Pie Crust. Pour refrigerated mixture into pie crust. Top with fresh whipped cream, strawberries and grated pistachios.

Bio: Born in Ft. Lauderdale, Florida. Received B.S. Degree in Management Science from The University of Alabama and attended Florida Atlantic University in Boca Raton. President/CEO of Bay Runner Group, Inc. and MedSource. Publisher of the Bay Area's favorite publication, Bay Runner. Travelled all over the globe. Favorite countries include South Africa & New Zealand.

Hobbies: Fishing, boating, cooking, travelling, bird watching. Enjoys spending time with better half, Toni Talosian & dog, Echo & cats.

Community Service/Involvement: Member Space Center Rotary, American Cancer Society, Kelsey Seybold Foundation, Seabrook Association, Cystic Fibrosis, Men Who Cook, American Cancer Society, Member Clear Lake Economic Development Foundation; Chairman & President of Bonita St. House of Hope.

