

# Beyond the FORK

*A Year Never to  
be Forgotten!*

On Friday, May 15th, the Les Cheneaux Culinary School officially opens its restaurant doors to the public. A year ago at this time, there was only the shell of the building to represent a promise to the community that great things were going to happen in the culinary world of the Eastern Upper Peninsula!

That May 5th, an open house was held at the home of Deborah and Jacob Mast, for both believers and non-believers, to launch a campaign to raise \$375,000 to cover the costs of administration, equipment and installation, furnishings and dining ware, initial food and beverage, marketing and promotions. Architect Jeff Day presented his renderings of interiors and exteriors, and Executive Director and Head Chef Zach Schroeder, with a crew of volunteers (family members and the like!), prepared an array of great dishes, served with cocktails and wines, to give a hint of what taste buds might one day enjoy.

Contractor Steve Kozma and crew and subs were already hard at work, often stretching their hours long into the evenings and through the weekends in order to meet the deadline for opening day of school on September 15th. Lo and behold, the state-of-the-art kitchen doors opened, right on schedule, to eight students from the area, and the well-detailed plan of hands-on instruction by Chef Zach immediately went into force.



The mornings were introduced with brief lectures as to the days' program before the students began learning and practicing each level of farm-to-table food preparation, with a lot of freedom to exercise their own creativity and interests. Lunchtimes centered on enjoying and critiquing the fruits of their labors, with drop-in visitors encouraged to participate. Fridays were devoted to field trips to local farms and growers, and performing food-related community projects.

Beginning with a Wild Game Feast & Wine Pairings in mid-November, low-keyed special events were planned to serve as dress rehearsals for the students, with their families and friends as the primary guests. Christmas, New Year's







Eve, Valentine's Day, and Easter Brunch followed; all bringing remarkable raves. **As this goes to press, the Five-Course Spring Wine Pairing Dinner has just taken place.** "Rhu-tinis" were the featured cocktail, and the most common adjective heard about everything has been "superb". (Rhu-tinis were concocted by Great Lakes Boat Building School's executive director, Patrick Mahon, using rhubarb from his garden... in perfect keeping with the farm-to-table concept!!!)

**A two-day server training course has just been completed** to ensure a smooth-running performance for a six-day week operation from Friday, the 15th, to September 6th. **Ad hoc classes, taught by both in-house and guest chefs,** have enjoyed equal success, ranging from smoking meats and making risotto, to French pastries and rabbit and glissants! Pierogies are next on the docket, to wind up the off-season courses.

As all this has been going on at the back of the house, **equally beautiful things have been happening on the outside and front of the house, representing local artists and artisans,** and all in keeping with the subtle boathouse theme, representing the heritage of the Les Cheneaux Islands that has such historic significance.

**Signage by John Grenier,** hanging from a handsome bracket forged by Keith Kozma, beckons boaters and motorists alike, along with metal artist Randy Dunn's rendering of the school's distinctive logo on the side of the building, which is repeated at the chef's demo area inside. **John Fehner's dynamic cedar root chandelier** hangs in the entry, to create an "awe" moment in welcome. The Chef's Table, accompanied by the hostess stand, are first and foremost upon entering the restaurant. They were specially made for the school by Rustbelt Reclamation of Cleveland, Ohio, a unique company founded by summer visitor Deej Lincoln. **Artist Kate Otstot and her husband Jack** are responsible for the absorbing old photos of the area that have been reproduced on canvas in various sizes to add substance to the local white cedar paneled walls; **"Fisherman Bob" Amberg** engraved each of their caption plates. **Kate's stunning acrylic painting** of a great blue heron hangs above a service station. **Nancy Stuber's painting** of a compass is a perfect center-point for the library wall of cookbooks. Randy Dunn repeats his talents in restroom corridor signage that was cleverly designed by Steve Kozma (one will have to see for one's self!). And decorating each of the tables, will be individually designed and hand-crafted clay vases by local potters of national acclaim, Julie Porter and Brent Heerspink.







*The restaurant operation serves as the students' internship period to complete their education in farm-to-table fine dining. It is with bated breath that they await welcoming you into their world of which they are so rightfully proud. Serving lunch and dinner from May 15 to September 6: Tuesdays through Thursdays from 11:00 to 9:00, Fridays and Saturdays from 11:00 to 10:00, Sunday Brunch from 10:00 to 2:00. Closed Mondays.*





# Introducing Our Future Chefs

*In that it is the inaugural year for the Les Cheneaux Culinary School, it has been rather remarkable to see the caliber of students who chose to take the risk of attending a brand new school with a unique concept, and to see how quickly each student grasped the opportunity and developed into an accomplished chef in a length of time that normally involves many more months and internships to achieve. The hands-on experience and quality of instruction no doubt contributed much to the success of the program, but the students, themselves, deserve the most credit. Note that in each student's profile is a photo of a dish that he or she created.*

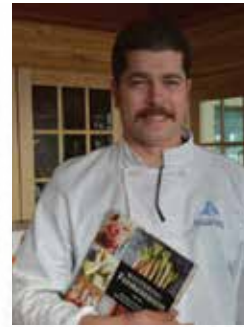


**CARIE  
BIRKMEIER**  
Cedarville,  
Michigan  
Age: 23

Born an Ohioan, Carie grew up spending her summers in Les Cheneaux, and falling in love with the U.P. She attained her B. A. in Graphic Communications at Northern Michigan University in Marquette,



additionally doing marketing for NMU Dining. Of special note is that she designed the LCCS web site before she made the decision to attend! Besides our great web site, she is to be applauded for her handsome design of our restaurant menu. Upon graduation, she will be moving to Big Sky, Montana. Her plan is to become a private chef. At the school, she has particularly loved working with local foods and being able to experiment with unique ingredients, which she shows off in her creation of Buffalo Carpaccio crusted with mixed peppercorns and dressed with shards of Parmesan and baby arugula.



**SEAN  
HAMMOND**  
Harbor Springs,  
Michigan  
Age: 31

Sean came to LCCS already seasoned! He worked with Carol Costello Catering and Northern Service Solutions (an event staffing company) in Harbor Springs, Michigan, as well as Petoskey Brewing



Company. His endurance level would be hard to match, as demonstrated by his bicycling across the country from San Francisco to Charleston, South Carolina. One of the things he likes best about this program is the freedom to pursue whatever goal or recipe he wishes. While completing his internship, he will be teaching ad hoc classes here in fermenting farm-fresh foods with special herbs and spices to provide good nutrition year around. He plans to return to Harbor Springs with the idea of eventually starting his own catering company or a related business. His fiddlehead salad starred at the Spring Wine tasting Dinner.



**KATIE KELLER**  
Pickford,  
Michigan  
Age: 21

There is no question in Katie's mind where her future will be. Her two dogs, Scooter and Poppy, along with fishing, hunting, and camping, may be favorite pastimes but baking is, and always has been, at the very top of her list. What she





liked best about the LCCS program were the opportunities to be one-on-one with the instructors and the freedom to be creative. One example was Katie's creation of Top Ramen hamburger buns! After finishing her internship at LCCS, she wants to work in a bakery for a while then eventually own her own, but she is giving very serious thought to becoming a chef on a Great Lakes freighter. Her blueberry cobbler should guarantee she'll get the job!



**MATTHEW NELSON**  
Cedarville, Michigan  
Age: 24

Originally from Newberry, Michigan, Matt attended Northern Michigan University and Mid Michigan Community College before returning to Les Cheneaux. He loves boating, golfing, and



traveling, and enjoys bartending but cooking is his passion. The opening of LCCS was perfect timing for him in steering him toward a career. The small class and one-on-one approach, along with the encouragement to express himself, has given him the confidence to become an executive chef and someday own his own restaurant and/or brewery. He is planning to head west with hopes of landing a job in Chicago. Pictured here is his Buffalo Tartar with crostini.



**MORGAN McLEOD**  
Sault Ste. Marie, Michigan  
Age: 25

Morgan majored in Communications at Northwestern Michigan College



in Traverse City, returning to the Soo to be close to her family. She plays league volleyball and basketball, and loves writing, with her talents focused on cooking and developing exceptional knife skills. She is attending LCCS to prepare to operate her own food truck business, specializing in locally sourced Michigan ingredients. She said that what she likes best about the program are "the special events, her classmates, her instructor Zach, and cooking great, locally sourced foods."

We can already envision Morgan (of course with her beloved cat, Dexter) operating the best food truck in Traverse City. Her pretzels with smoked cheddar cheese sauce could well be her signature food.



**TINA LEE NYE**  
Hessel, Michigan  
Age: 33

Tina was a certified nurse's aide but also has worked a variety of jobs related to the restaurant industry. She loves to cook and has a great eye for detail and beautiful plating. It was a co-worker of hers at Hessel Grocery & Deli who recognized her



potential and never stopped encouraging her to become a student. Tina is a single mom of two beautiful children (and they really are!), Emma and Eli, eight and four. She is determined to develop a career and future to better herself and provide for her children. We have no doubts that she will! Her pasties are already notable, with her teaching her fellow students the secrets to making great ones.



**DAVID SHEFFLER**  
Pickford, Michigan  
Age: 27

Graduating from Pickford High, David went on to be an automotive mechanic and is a certified personal trainer. He is engaged to Angela King, who is majoring in accounting at Lake Superior State University. Besides his



obvious love for cooking, particularly Italian (his pastas are wonderful, and he taught ad hoc pasta making classes over the winter), he somehow finds time to hike, kayak, fish, hunt, and weightlift. He came to LCCS to learn as much as possible about the restaurant industry, and found the small class size and hands-on approach most beneficial. Dave will be teaching Italian pasta making classes at LCCS throughout the summer, with emphasis on ravioli with many filling options and sauces. Pictured is his plating of a lamb chop with basil pesto on a bed of mashed potatoes.





# Summer AD HOC Classes



## Honing Knife Skills with Chef Ryan Junglas

Sundays from 6 to 8:30 p.m.

May 24 & July 5

Learn simple techniques to slice, dice, and chop like a chef, to speed up your time in the kitchen, to impress onlookers, and, most important of all, to spare your fingers! Class includes dinner. \$50

## Italian Pasta Making with Chef Dave Sheffler

Mondays from 11 a.m. to 1 p.m.

May 25, June 15, Aug. 10 & 17

Learn the varieties of Italian pasta and sauces, followed by the traditional and food processor methods for making pasta. Make ravioli (with many filling options) or fettuccine, plus a sauce, for the class meal, which will include freshly baked bread and salad. \$40

## Summer Cocktail Party Appetizers & Drinks with Chef Carie Birkmeier

Sunday, May 31 from 6 to 8 p.m.

Broaden your repertoire with new recipes and methods of preparation, along with exciting ideas for presentation. Nothing like eye appeal to stimulate taste buds! \$40

## Basic Fermentation with Chef Sean Hammond

Mondays from noon to 3 p.m.

June 1 & 22, Aug. 3

Learn how to ferment farm-fresh foods with special herbs and spices to provide good nutrition year around, and create a beautiful pantry. \$50

## Beginning Smoking and Curing Meats with Chef Ryan Junglas

Sunday, June 7 from 6 to 9 p.m.

Learn a brief history of meat smoking, and the terms and techniques for curing pork, fish and poultry; plus brining, and applications such as duck prosciutto and corned beef. Conclude with a meal featuring smoked whitefish spread, gravlax, and smoked chicken. \$65

## Beginning Pastry with Chefs Zach Schroeder and Katie Keller

Mondays, June 8 & 29 6 to 8 p.m.

Sunday, August 9 6 to 8 p.m.

Learn the basic principles of classic French pastry, followed by demonstrations of the time-honored techniques for making Chantilly cream and pastry cream, ganache and pâte à choux. Then create your own éclairs and cream puffs. \$40





## Cooking over an Open Fire with Executive Chef Zach Schroeder

Sunday, June 21, 11 a.m. to 1 p.m.

Learn the basic techniques and participate in cooking various types of foods over an open pit fire, such as controlling the heat, setting up a "makeshift kitchen" with no more equipment than what fits in a backpack. The menu includes wild ramp cornbread and marinated flank steak. \$45



## Rabbit and Glissants with Sydney Schroeder Rosochaki

Mondays from noon to 3 p.m.

June 29, July 13, August 24

Glissants are French Canadian dumplings and definitely a part of the intriguing food history of the Eastern Upper Peninsula. Combined with chicken or rabbit, they create a delicious meal. Students will learn how to cut up a rabbit and make their own glissants before cooking them in the stew. Enjoy with a crisp green salad and freshly baked rolls! \$45



## For Budding Young Chefs with Chef Zach Schroeder

Monday, July 6, 11 a.m. to 1 p.m.

LCCS Executive Chef Zach Schroeder inspires tomorrow's chefs with a hands-on cooking class, focusing on basic, transferrable techniques and proper seasonings. They will help prepare kaese spaetzle (German version of mac & cheese!), sautéed vegetables, and tobacco onions; and, as a bonus, learn the basic quick-bread technique while making cookies. Ages 12-16 (age 10-11, with an older helper). \$35

## Cooking Healthy and Delicious! with Guest Chef Kevin Malleck

Monday, July 13, 11 a.m. to 1 p.m.

Author of Kevin's Kitchen: Low-Fat American Classics, and retired Capitol Hill chef, Kevin shares his talents and great tips for making delicious yet healthy versions of favorite classic American meals. Enjoy every bite without guilt! \$50  
[www.themalleckfamily.com](http://www.themalleckfamily.com)

## Risotto with Executive Chef Zach Schroeder

Sundays from 6 to 8 p.m.

July 19 & August 2

Risotto wears many guises, making it one of the most versatile and easy ways to prepare a simple dinner with a delicious taste and comforting texture. Originally a northern Italian country-style rice dish, it has found its way into the most elegant of restaurants' menus. Chef Zach is a master at preparing it, and uses it for many of his cook-off contests. He welcomes all ages and skill levels to attend this class. Learn the different types of Italian rice used for risottos, the basic techniques for preparing any number of unique risottos, and how to make risotto croquettes with leftover risotto; then enjoy your risotto creation with a crisp salad. \$40

Classes yet to be scheduled

will be held Sunday evenings:  
**June 14, July 26,  
Aug. 16 & 23.**

*Classes are limited.*

To keep posted on these events, visit [www.lcculinary.org](http://www.lcculinary.org).

To register, call 906-484-4800 or email [june@lcculinary.org](mailto:june@lcculinary.org)







Executive Chef  
Zach Schroeder

# In Chef Zach's words...

*Behind the scenes of the 2015  
"Old Beck Cherry Mustard Competition"  
at America's Summer Place, the  
Grand Hotel, on April 27th.*

**W**e learned about the competition from our Superior Foods representative, Travis Murdock. Superior had bought Michigan's Old Beck mustard company and wanted to promote the product through a **cook-off between three Michigan culinary schools**. This got me excited about our first chance to pit our now well-trained student body against some of their peers.

A few weeks later, we were notified that we had drawn salmon as our protein for the competition and the rules would be:

- 2 students and 1 instructor compete.
- Each team must produce 150 sample plates of their specially created dish featuring Old Beck's cherry mustard.
- The winner will be decided by a people's choice voting.
- Competitors will prepare the food for the competition in the main kitchen of the Grand.

With the other two competitors having chicken and pork as their proteins I knew that people's choice was going to be a difficult sell. **Every competition that I have attended like this, either pork or beef had won the people's choice award.** So, my first thought was that we needed to make sure we acquired the freshest best salmon possible. Since the season wasn't right for me to call my local fish friends, "The Kings", I called Travis instead and asked him what

I could do to get two-day old salmon fillets for the competition. He mentioned that a fish farm, "True North", has really good salmon and they would deliver to Superior the day before the competition.

We discussed, as a class, which students would be on the team and what was going to compose the dish. We had just added former Grand Hotel Sous Chef, **Chef Ryan Junglas**, to our staff, so it was only right that Ryan return to the kitchen that had made him a Chef. **Matt and Sean** were chosen to complete the team.

Our next decision was to be the hardest and needed to be the most thought out. **Carie** had the idea that **pistachios paired well with mustard, salmon, and cherries**. So we decided to go with a pistachio crusted salmon. I really liked the idea because it was something we could do fresh and hot in the dining room of the Grand. Next we needed to come up with the accompaniments. **Well we already have our "action" item, which was the sautéing of the fish.** When doing these competitions I always do an action item "to keep the crowd interested", but with so much going on at once, any more than one action item might sink the ship. After much deliberation and recipe testing, we decided to go with a **baby arugula salad**. It was quick, fresh and paired well with salmon, cherries, mustard, and pistachios. Throughout the winter our student **Carie** had been playing with a fermented tea called **kombucha**. It takes a week to make and is not only very probiotic, but delicious as well. We thought it would add the perfect zing to our dish if we mixed it with

some cherry mustard and emulsified it with some extra virgin olive oil to make the perfect vinaigrette for our salad.

We needed a couple more components to set ourselves up for success. Thanks to our wonderful donations last summer, we purchased a commercial vacuum packer. I had played around during the winter with a new, trendy thing in cooking, **compressing fruits**. My idea was that we should take some wonderful dried cherries from Traverse City (my favorite snack) and compress them with local apple blossom honey and a riesling (also from Traverse). When you compress a fruit you are vacuuming the fruit on high pressure to pump foreign flavors into it. So we tested them and they brought a slightly tart yet crisp flavor to the table. Oh, and yes, they paired well with salmon, mustard, arugula, kombucha, etc.

The last component I put in the hands of our team leader, Chef Ryan. This needed to be a **well-crafted garnish that would WOW the patrons**. After a few days of thought, Ryan had an amazing and tasteful idea, a **rhubarb cloud**. A cloud is a broth that is infused with soy lecithin and blended on high to create exactly what it sounds like, a cloud. After many practice batches we found the perfect ratio of rhubarb juice and soy lecithin. Rhubarb paired well with everything else, and then changing the name to 'foam' from 'cloud', to better describe the creation, there it was: **Pistachio crusted salmon over arugula salad, with kombucha cherry mustard vinaigrette, honey and riesling-compressed cherries, and a rhubarb foam!**



We endlessly tasted the dish, making sure all components were consistent and balanced well with each other. Next, the biggest task I personally had to accomplish was **sourcing the best products** available. I am a huge believer in **"you are only as good as the product you start with"**. I called Travis to confirm that he could get me greenhouse arugula from downstate that was as fresh and soft as possible. The cherries were easy, and we already had amazing honey. Carie brewed us a batch of her best kombucha. Last, it is hard to find good rhubarb so early in spring, but I lucked out with beautiful, ruby-red rhubarb from an Okemos company called Earthy Delights. Oh, and I called Travis at least seven more times to make sure my salmon was as fresh as possible!

So the morning of the competition arrived. We very carefully packed our products and the nine of us set out for success and the direction of "The Great Turtle". We arrive at our destination for the team to start prepping, with the students in amazement of the size of the facility and number of chefs on staff.

*After a long day of preparation the team was ready and the flood gates opened. After stumbling over themselves for a few minutes they came together and did what we call in our industry, "dance". It was a beautiful sight, to see the group that I had worked so hard with come together in unison and create some of the best food I have ever played a part in preparing.*

At the end of the event, Superior Foods decided that the voting system wasn't right and everyone was declared a winner. After watching all three teams pour their hearts into those plates, it was only right that the winner be undeclared.

*"you are only as good as the product you start with"*



Team members Sean, Matt, and Ryan doing their dance.



Chef Ryan Junglas, Instructor





# A Student Shares His Recipes...

*RAMP...in this neck of the woods, more frequently known as WILD LEEK, is respected as a true delicacy, but must often bear the brunt of acerbic comment even more than its garlic cousin. The story persists that at the Hessel School in earlier years, the Chippewa children, who enjoyed leeks as part of their daily fare in the spring, were sometimes dismissed early because of the pervasive aroma. The true leek lover will even sacrifice friendship to devour a leek, stating that there is nothing more exquisite than a butter sandwich filled with raw leeks. (from Hollyhocks & Radishes cookbook)*

Chef Dave Sheffler



During the month of May, in the hardwoods just north of Hessel, ramps and fiddleheads thickly carpet the ground, with the elusive morel tucked among them for those with discerning eyes. LCCS Culinary student Dave Sheffler has been most generous in sharing his recipe for *deconstructed ramp vichyssoise* that created one of the big hits of the Spring Wine Pairing Dinner this April. His ramp pesto swirled the bottom of shallow soup bowls, with pickle ramps to the side to sample first before adding the ramp vichyssoise; thus flavors and textures were kept distinct.

## Ramp Vichyssoise

Serves 6

- 4 tablespoons butter
- 24 ramps (wild leeks)
- 2 medium potatoes, cubed
- 2 cups chicken broth
- 2 cups heavy cream
- Pinch of nutmeg
- Salt and pepper to taste

Melt butter over medium-low heat. Add leeks and sweat for 5 minutes, making sure they do not take on any color. Add potatoes and cook for a minute or two. Stir in chicken broth and bring to a boil. Reduce heat to a simmer. Gently cook on low for 35 minutes or until leeks and potatoes are soft.

Allow to cool for a few minutes before pureeing with an immersion blender. Whisk in cream and seasonings. Return to a boil, reduce to a simmer and cook 5 more minutes. Transfer to a mixing bowl and chill over an ice bath, stirring occasionally. When soup is at room temp, cover in plastic wrap and refrigerate.

## Ramp Pesto

Yield:  $\frac{3}{4}$  cup

- 2 tablespoons butter
- 2½ cups sliced ramps (stalks and leaves, sliced  $\frac{1}{4}$ -inch)
- $\frac{1}{4}$  teaspoon lemon zest
- 1 tablespoon lemon juice
- 2 tablespoons pine nuts
- $\frac{1}{3}$  cup grated Reggiano Parmesan cheese
- $\frac{1}{2}$  teaspoon sea salt
- $\frac{1}{3}$  cup extra virgin olive oil

Heat a large, heavy-bottomed frying pan over medium-high heat and add butter. When melted, add ramps. Sauté 2 to 3 minutes, stirring from time to time, until ramps are wilted and have turned a shade darker. Transfer to a bowl and cool to room temp.

Place sautéed ramps in food processor bowl. Add remaining ingredients, processing for about 1 to 2 minutes, until mixture forms a creamy paste, scraping the sides of the bowl once or twice. Transfer to a container. Use right away or refrigerate up to 3 days or freeze up to a month.



## Pickled Ramps

Yield: 1 quart

- 2 lbs. ramps, cleaned and green leaves trimmed to one inch past the white and red parts
- 1 tablespoon Kosher salt
- 1 cup white wine vinegar
- 1 cup sugar
- 1 teaspoon each mustard seed, pink peppercorns, and white peppercorns
- $\frac{1}{2}$  teaspoon each caraway, fennel, and cumin seeds
- 1 bay leaf
- 1 cup water

Place ramps in a sterilized 1-qt. jar. Combine remaining ingredients in a 4-qt. saucepan. Bring to a boil over medium-high heat. Cook, stirring, until sugar is dissolved; about 2 minutes. Pour mixture over ramps and seal jar with an airtight lid. Let cool to room temp, then refrigerate up to two weeks.



# THE BELIEVERS who invested in a vision and made it a reality.

The Capital Campaign to fund the Les Cheneaux Culinary School began last May, raising over \$375,000 to fund administration and instruction, commercial equipment, furniture and décor, dining ware, initial food and beverage purchasing, plus marketing and promotions.

It is our hope that another major campaign will never be necessary but, like any non-profit, there will always be a need for outside support from caring individuals. The **Les Cheneaux Culinary Club** will be one of the means for people to contribute and yet receive something special in return (see back page). Additionally, **gift certificates for restaurant dining** are available through the school and the web site.

The Broughton Fund  
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# LES CHENEAUX

CULINARY SCHOOL

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www.lcculinary.org

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## Mission Statement

Les Cheneaux Culinary School is a small, hands-on, culinary school dedicated to providing a unique, foundational, culinary education that focuses on regional cuisine. It strives for sustainable expansion in the best interest of its students and the surrounding community.

## LES CHENEAUX CULINARY CLUB

The Les Cheneaux Culinary Club provides a unique type of support for the School. In return for a member's generosity, there is the privilege of attending the **annual Culinary Club Banquet** to be held each spring to showcase the students' accomplishments. Additionally, there is **10% off any purchase** at the school and restaurant, including food (with the exception of alcoholic beverages), special events, merchandise, and ad-hoc classes. A member may include **one guest**. From date of purchase:

**One-year Membership - \$500**

**Life Membership - \$5,000**

**L. C. Culinary Club**

**PO Box 26, Hessel, MI 49745**

## LCCS Directory

### Executive Board of Directors

Jim Krzeminski, President  
Mike Van Lokeren, Vice President  
Bonnie Mikkelsen, Secretary  
David Gray, Treasurer  
Lisa Bohn  
Kathy Day  
Nancy Edwards  
Marnie Haines  
Luke Jaroche  
Henry Mast  
Zach Schroeder  
Mike Schaeffer

### Staff

Zach Schroeder, Executive Director & Chef  
Ryan Junglas, Chef Instructor  
June Patton, Business Manager

**As an unusual and very meaningful gift to LCCS, Mary Kelly Birkmeier, author of the stunning book, *Dogs of Les Cheneaux*, with photographs by Katie Bowlby Duman, is contributing the net proceeds of its sales. (available at local shops and through amazon.com)**

