

Bakers Dozen November 5, 2020 Baking Demo

About Your Instructors:

MARLENE SOROSKY GRAY

Marlene Sorosky Gray's culinary career has been multi-faceted. A teacher at heart, for many years she owned a highly acclaimed cooking school that featured such notable luminaries as Julia Child, James Beard and Jacques Pépin. She is the author of eight cookbooks that have sold over a million copies. In 1998, her book, *Entertaining on the Run: Easy Menus for Faster Lives* won the James Beard award for best entertaining book. The success of her cookbooks led to numerous television appearances, including dozens of food and entertaining segments on Good Morning America. Her articles and magazines have appeared in many national magazines including Bon Appetit, Gourmet, Woman's Day and Ladies' Home Journal.

For many years, Marlene was the culinary advisor for the Safeway Companies. In that capacity she developed recipes for their private label packages, ads and magazine. While considered an expert in all areas of food and cooking, Marlene's first love has always been baking. She developed all the desserts for Bigelow Tea's "Baking with Bigelow" project, including such favorites as Raspberry Tea Brownies and Constant Comment Coffee Cake. She also created the recipes for Curtice Burn's successful program, "Quick & Easy Desserts." Another of her claims to fame is the desserts she developed for Dessert of the Month Club, which James Beard dubbed "The best cakes I've ever tasted." Her popular *Dessert Lover's Cookbook* won an IACP award for best dessert book in competition with runner's up Maida Heatter and Martha Stewart.

LINDA CARUCCI

The granddaughter of an Italian cheesemaker, Linda Carucci has dedicated the last 30 years to teaching cooking, both in professional chef training schools and to home cooks across the United States and beyond.

Linda is the author of *Cooking School Secrets for Real World Cooks* (Chronicle Books, 2005), honored as a finalist for both James Beard and IACP Julia Child First Book awards. An updated, larger-format second edition of *Cooking School Secrets* was named a **Washington Post Best Cookbook of 2016**. The second edition is also available as an eBook.

Linda is the former dean of the California Culinary Academy and Julia Child Curator of Food Arts at COPIA in Napa Valley. She has been honored with several awards including **Educator of the Year** from Women Chefs & Restaurateurs, and the **Lifetime Achievement Award** from the San Francisco Professional Food Society. Her peers in the International Association of Culinary Professionals voted her **Cooking Teacher of**

the Year, and the French Laundry's Thomas Keller calls Linda "the consummate teacher, cook, and coach all rolled into one."

Linda looks forward to Zooming with Bakers Dozen members to demonstrate how to make Focaccia Barese, the irresistible round focaccia from Bari, Italy, a recipe she learned while on a recent culinary tour of Puglia.