

Cooking up a Mystery at the Main Library!

The Rock Island Public Library

September 24, 2009



Food for Thought is “Cooking up a Mystery” on October 8

The cooking field has long inspired mystery writers, with at least a dozen authors writing in the “culinary mystery with recipes” category. Add the chance to dine and drink around the mysterious stacks of a library, and you have “**Food for Thought: Cooking up a Mystery**,” a fundraising event on Thursday, October 8 at the Rock Island Main Library.

The sixth-annual Rock Island Library Foundation fundraiser includes chances to nab complementary drinks and a mystery-lover’s feast at five food stations around the historic Main Library, investigate a mystery wine pull, detect some music by Edgar Crockett and the Black Hawk College Jazz Society, sit for “police sketches” and sleight-of-hand magic and follow the clues to more mystery fun. Guests can also case the silent auction for one-of-a-kind gifts, including signed books, literary baskets and special entertainment packages. All proceeds benefit special Rock Island Library projects and programs funded by the Foundation. Open to ticketed guests only, the event is 5 to 7:30 p.m., Thursday, October 8 at the Main Library, 401 19th Street, Rock Island. The donation to attend is \$25 per person or \$45 for couples.

The menu for the evening features recipes inspired by the pages of culinary mysteries by a variety of best-selling authors in the genre, including Diane Mott Davidson, Lou Jane Temple and Tamar Myers. Guests can browse among food stations hosted by the Scott Community College Culinary Arts program “Jr. Chefs de Cuisine,” Executive Chef Eudell Watts, III and Chef Robert Lewis, “The Happy Diabetic.” The menu includes:

Marinated Skirt Steak Panzanella with tomatoes, grape-seed baguette croutons and goat cheese. Inspired by “Mozzarella Most Murderous,” by Nancy Fairbanks.

Seasonal Fruit with Ice Wine Sabayon – Inspired by “Grape Expectations,” by Tamar Myers.

Artichoke/Spinach dip with Cheese & Vegetable Dippers – Inspired by the cocktail party “The Body in the Big Apple,” by Katherine Hall Page

BLT Pie, a tasty tomato “pie” with cheese and bacon and Savory Coq Au Vin, a delicious fricassee of chicken with wine and mushrooms, both inspired by the “Goldilocks catering” mysteries of Diane Mott Davidson.

Healthy entrée (it’s a mystery!) from Chef Robert Lewis, the “Happy Diabetic”

Beverages, which include hand-crafted Blue Cat Brew Pub beers, wine and soft drinks, are complimentary. Edgar Crockett and the Black Hawk Jazz Society will provide music, and in exchange for a small donation, guests can also sit for a “police sketch” caricature, try their luck at sleight-of-hand magic, and seek the mysterious advice of a personal advisor.

A silent auction runs from 5 to 7:30 p.m. in the Community Room. Highlights include the chance to win a gourmet dinner for four prepared in your home by Chef Watts, a wide variety of signed books, literary gift baskets, a cheese lover’s feast donated by Cabot cheese, and special silent auction packages donated by Library Foundation and board members, including a dessert-of-the-month club, a fairy tea party for eight, Cubs tickets, six months of free storage and much more.

Guests may pay at the door that night with cash or check written to the Rock Island Public Foundation. To RSVP in advance, please call Foundation secretary Amy Penry at 309-732-7302. Food for Thought tickets and silent auction purchases are considered an unrestricted gift to the Foundation, which is a 501c3 organization that supports special, non-operational needs of the Rock Island Library. Donations are deductible to the amount allowed by law. Previous Foundation gifts have helped the Library build a new portico, upgrade technology and add new self-check machines.

Cabot Cheese, The River Cities Reader, and other contributors have provided additional sponsorships toward the event. For more information about programs and events at your library, please visit the library website at www.rockislandlibrary.org