

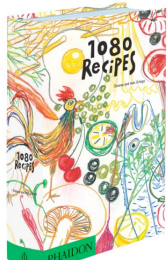
ChicaGourmets!, Olive Oil from Spain,  
Phaidon Press, Publishers of *1080 Recipes*, &



2024 N Halsted St, Chicago

**INVITE YOU TO  
EXPERIENCE AUTHENTIC SPAIN**  
With Chef Gabino Sotelino

**Noon, Tuesday, November 20, 2007**



**1080 Recipes** by Simone and Inés Ortega is not only the most comprehensive, but also the most gorgeous collection of traditional Spanish home-cooking recipes. It is now available in English translation for the first time since its original publication in 1972. It is considered the bible of authentic Spanish cooking, and has sold over two million copies. Introduction by superstar Spanish chef Ferran Adrià; illustrated by famous Spanish graphic designer Javier Mariscal.

**Café Ba-Ba-Reeba!** Chicago's premier Spanish restaurant, celebrates the US release of **1080 Recipes**, Spain's most beloved cookbook, and the essential Spanish ingredient: extra virgin olive oils from Spain. Spain is the leading producer of olive oil in the world, and the inspiration for some of the most delicious ways to use it. We'll learn about (and taste) a variety of delicious Spanish olive oils while enjoying a sampling of tapas, then sit down to a meal by Chef Gabino Sotelino featuring dishes from the book. **Copies of 1080 Recipes** will be available for purchase.

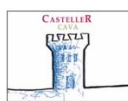
### Wines of Spain



Chacoli de Guetaria,  
Talai Berri



Yecla,  
Bodegas  
Señorio de  
Barahonda



Penedés,  
Casteller NV



### CHEF GABINO'S MENU

Chef Gabino is considered by many in the restaurant and culinary community as one of the most respected leaders and owner/chefs in a town rapidly becoming known as the fine dining capitol of the nation. It is no secret that the talent and energy behind Ambria, Mon Ami Gabi and Café Ba-Ba-Reeba! come from Gabino Sotelino.

#### 12:00 Noon at the Bar

Tasting of Extra Virgin Olive Oils from Spain  
Essential to any Spanish pantry, olive oils from Spain are the foundation of many of the country's best-loved dishes. Taste and learn about the many different varieties.

#### Tapas & Cava Reception

*Bacon & Dates*  
*Serrano Ham on Country Toast*  
*Tetilla Cheese & Membrillo Skewers*  
*Tortilla Española*  
*Garlic Shrimp*  
*White Anchovies & Peppers*



[www.oliveoilfromspain.com](http://www.oliveoilfromspain.com)

#### 12:30 Sit-Down Luncheon

Featuring Dishes from *1080 Recipes* and Wines from Spain  
Olives and Marcona Almonds

Crema de Champiñones  
(Mushroom Soup with Sherry)

Paella con Tropenzones de Cocido  
(Paella with Stew Ingredients)

Selection of Miniature Tapas Desserts:

Tarta de Santiago, Crema Catalana,  
Chocolate Mousse, Fresh Fruit Soup with Cava

**Special Thanks to Olé Imports and  
Chicago Wine Merchants**

Join *ChicaGourmets!* Membership is \$40 per year per household.

**Please reserve online at [www.ChicaGourmets.org](http://www.ChicaGourmets.org) Discover, Master Card and Visa accepted.**

Prepaid reservations must be received by 11/16/07; no refunds after that date.

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

E-mail: [DonaldNewcomb@comcast.net](mailto:DonaldNewcomb@comcast.net) Tel: 708-383-7543 Fax: 708-383-4964

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

CAFÉ BA-BA-REEBA!

11/20/07

Reserve \_\_\_\_\_ at \$49 per person, inclusive = \$ \_\_\_\_\_ enclosed.

\_\_\_\_\_ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) \_\_\_\_\_

Address \_\_\_\_\_ Email: \_\_\_\_\_

City/State \_\_\_\_\_ Zip \_\_\_\_\_ Phone # \_\_\_\_\_