

Jane Citron – Professional cook, writer, teacher, traveler: the rich, creative career of culinary arts expert Jane Citron was far too multifaceted to be described by any single label. When she died on December 15, 2006, after a six-year battle with color cancer, her passing was mourned by countless friends and readers who would miss the rare balance of passion and common sense with which Mrs. Citron approached both food and life. For years, her students and readers asked her to publish a book of her recipes, but it wasn't until the last few years of her life that she finally collected her favorite recipes together. Although she never saw this book completed, Jane's voice is prevalent throughout, and her former fans and everyone who lives and loves to cook will feel right at home in its pages. The November release of *Living to Cook* is a collection of recipes written and compiled by Jane before death.



Robert Sendall is honored to be part of this LHAS Luncheon and pleased to give this cooking demonstration of recipes from his dear friend and colleague, Jane Citron. He has been a member of the Culinary World as a Chef, Event Producer, Wedding Coordinator, Consultant and Teacher for the past 28 years. His studies have been quite extensive, starting in Pittsburgh with the first National Apprenticeship Program through the American Culinary Federation then to the renowned Greenbriar Hotel. Robert graduated Valdictorian from both programs. He returned to Pittsburgh interested in catering and assisted in the opening of a new catering facility, the Bradley House Catering. Robert then opened the private Dining Room at Heinz Hall for the Performing Arts. After meeting Mr. and Mrs. H. J. Heinz at the concert hall, Robert was offered and accepted a position as Private Chef. Working privately for the Heinz Family and the Bruce Kover Family of New York City took Robert to many locations around the world. This led to the opportunity to work with Chef Roger Vergé in France. Moving back to Pittsburgh in 1987, Sendall continued teaching at the Pennsylvania Institute of Culinary Arts specializing in Classical and International Cuisine. He was selected to apprentice Chef Madeleine Kamman in the fall of 1989, at the School for American Chefs, Beringer Vineyards, Napa Valley.



LHAS

Ladies Hospital Aid Society
compassion with purpose

Requests the pleasure of your company at their

Annual Fall Luncheon

presenting Robert Sendall of "All in Good Taste Catering"

featuring favorite recipes from "Living to Cook"

favorite recipes of Jane Citron –
the late Pittsburgh food writer and cooking teacher

Thursday, November 19, 2009

LeMont Restaurant • 1114 Grandview Avenue, Mount Washington

Schedule for the Day

10:30 am - 2:00 pm

Boutique and Chinese Auction10:30 am

Cooking Demonstration11:30 am

Lunch12:30 pm

1:15 pm book signing by Robert Sendall of "All in Good Taste Catering"
and Caterer for the G-20 Summit immediately following lunch

Co-Chairs: Catherine Loevner and Judith Linaberg

Sponsor: All-Clad Cookware

\$75 per person or \$600 per table of 10

RSVP by November 13, 2009

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