

'Spread the Love' at Caffe Tosi

My daughter Nia and I stopped at Caffe Tosi last week for her favorite lunch of the Georgia Reuben and minestrone. While we were waiting for our food, I went back to look at their take-out section and saw brightly colored rubber

wristbands that read "Remembering Kelly Kuball."

Kelly was the longtime chef at Caffe Tosi as well as the fiancée of Anne Reitz, the owner of the cafe. Kelly was a really nice guy and when I heard that he had died unexpectedly last year, I was very sad. Now in order to make something good out of something horrible, Anne has started a culinary scholarship in his name. The wristbands, which cost \$1, are one way of contributing.

But Anne, who has always been a go-getter, isn't stopping there. She sent me an email saying the winning team of the St. Joseph High School chili cookoff at Lake Michigan College will be making and serving its chili at her restaurant during the second annual Downtown St. Joseph Chili Tour, which will be from 5-8 p.m. Friday. The team name is, fittingly enough, Baby It's Chili Outside, and members are Andrea Summers, Sarah Hartwell, Taylor Randall and Tara Randall.

"My kids and I have created a Spread the Love Fund at the Berrien Community Foundation in Kelly's name with the purpose of the fund being that we will sprinkle Kelly's love throughout our community for causes that Kelly felt strongly about or things that were dear to Kelly's heart," Reitz said. "We want the fund to be a tribute to Kelly and a constant reminder to others of the many great things that Kelly stood for. Anyone coming in to taste our team's chili receives a gift from the Kelly Kuball Spread the Love Fund."

January is Soup Month, and this January, soup seems more than appropriate. Here are some great recipes to take the chill off.

Cheddar and Guinness Soup with Bacon and Croutons

1 tablespoon extra-virgin olive oil
 1 tablespoon minced garlic
 1/2 cup unsalted butter
 1/2 yellow onion, roughly chopped
 2 ribs celery, minced
 1/4 cup all-purpose flour
 1/2 cup Guinness beer or another stout, plus more for drinking
 6 cups chicken stock, preferably homemade
 2 cups heavy cream
 1 tablespoon dry mustard
 1 pound shredded sharp cheddar cheese
 1 1/2 teaspoons Worcestershire sauce
 8 slices thick-cut bacon, chopped and cooked until crisp
 2 cups Garlic Croutons (see recipe below)

In a large saucepan, heat the oil over medium heat and sauté the garlic for 2 to 3 minutes, taking great care not to let it burn. Add the butter and when it melts, stir in the onion and celery and cook for about 10 minutes, or until the onion is translucent. Sprinkle the flour over the vegetables, stir well, and cook for 3 to 4 minutes.

Add the beer and bring to a simmer. Scrape up any

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Jane Ammeson