

## Help send Arianna Stefanilo to Study in Austria



Arianna (center) volunteered behind the scenes at the Harvest on the Harbor festival.

Join us Saturday, January 7th, 6pm at the Hall for a dinner fundraiser to help Arianna pay the tuition to study cooking in Austria! She will be preparing a four course meal (watch the website for the menu) at a cost of \$15 per person. Buy your ticket in advance or if you are unable to attend you may send a donation toward her Austrian Course of Study to the Chebeague United Methodist Church, 258 North Road, Chebeague Island, ME 04017. Tickets available from Donna Damon and Beverly Johnson. Please request by email to Donna ([publicservantone@gmail.com](mailto:publicservantone@gmail.com)) or Beverly ([bjohnson@chebeague.net](mailto:bjohnson@chebeague.net)).

*Below is the Course Description:*

### **Austrian Cuisine/Culture from the Hapsburg Empire to Contemporary Times**

This course is intended to include the SMCC Culinary Arts Program's two-week study tour to Austria, which takes place in May. The study tour is based at Bad Gleichenberg Tourismsschule. Seven to eight full days cooking Austrian cuisine including: moist methods of cooking beef, poultry, veal and pork; dry methods such as Vienna schnitzel, cutlets and fresh native fish; Austrian dumplings and spaetzle; vegetable salads; dressing and vegetable complements for the main courses. Desserts and pastries may include items such as Lindzer torte, Sacher torte, a variety of dumplings, soufflés, Palatchinken, Kaisershmarm, and the beverages to accompany the meals.



Arianna attended the Chebeague Island School. She has always been a hard worker. While she was in school she was a babysitter, camp councilor, life guard, sternman, and she worked at the Island market.

She enjoyed harvesting and eating island seafood. Learning about the different sea critters while growing up near the ocean really sparked her culinary

interest. She learned from her father how to gut, cut and cook fish and prepare crustaceans.

Her grandmother, Mona Calthorpe, inspired her because

she was such a great cook. As a young child, Arianna helped Mona decorate Christmas cookies, make gumbo for family dinners, and prepare her delicious rum cake.

When she was a sophomore at Greely High School, Donna Damon suggested that she attend the Portland Arts and Technology High School (PATHS). At PATHS she excelled in the culinary program. It was then that Arianna decided she wanted to become a professional chef. She was not able to go to college right after High School due to financial and family issues. She worked at 233 in Yarmouth, Becky's Diner, and lobstered with Gary Ross to save for college. A year later she enrolled in the culinary program at Southern Maine Community College where she shines in her labs and is currently on the Dean's list. Her hard work has been recognized, and she has received numerous scholarships which has made college a possibility.