

# Bailli IN THE KITCHEN



PHOTOS BY JESSICA PEARL

By Mira Allen

KAHULUI, MAUI, WAS MORE THAN ready for a kitchenware store like Cucina Bella. Although Cucina Bella opened its doors less than a year ago, it has already become an invaluable resource for the many talented chefs who call Maui home. It was therefore an easy decision for Maui Bailliage officers to hold a Chaîne event there on April 27.

The dinner was a family affair, and none other than Bailli Chris Speere was the chef in charge. He persuaded his wife, Becky Speere—a highly regarded chef in her own right—as well as their daughters, Kali and Tori Speere, and teaching chefs and students from the Maui Community College Culinary Academy to produce an inspirational array of delicious fare.

Amid assorted food mills, shining copper pots, cutlery, and dinnerware imported from all over the world, tables stood laden with gleaming, crystal wineglasses. Sparkling conversation was punctuated by the sizzle of enticing food on the grill. We were honored to have such regional dignitaries as Bailli Provincial Laurence Vogel, Bailli Provincial Honoraire Fred Honda, and Chargée de Presse Provinciale Honoraire Julie Honda in attendance.

Prosciutto- and basil-wrapped shrimp with crisp, grilled asparagus, olives, and



**1** Robert Reed and Dame Helen Reed. **2** Chef Vittorio Pellegrino. **3** Sea scallop with spiced fennel crust. **4** Smoked mozzarella and tomato soup. **5** Vice Chargé de Missions Daniel Schulte, Officier Chef Grillardin/Bailli-Elect Werner Boettner, Bailli Provincial Hon. Fred Honda and Bailli Provincial Laurence Vogel. **6** Vice Chancellor-Argentier Robert Cartwright, Tess Cartwright, Lezlie Frankel and Bailli Hon. Mitch Kysar. **7** Chef Becky Speere, Tori Speere, Bailli Chris Speere and Kali Speere.

walnuts was accompanied by Bruno Giacosa Brut Piedmont 2003. Guest chef and renowned author Vittorio Pellegrino showcased his skills with a collection of delectable bruschetta made from recipes from his book *Simply Bruschetta*. Menu highlights included superbly prepared smoked mozzarella and tomato soup and lamb *peperonata*.

This was to be the last feast overseen by Bailli Speere, who would be passing the torch to another acclaimed chef—Officier Chef Grillardin/Bailli-Elect Werner Boettner. Bailli Speere personally served Chef Boettner and his wife, Ilse Boettner, as a welcoming gesture. Chef Boettner promised to keep the traditions of the Chaîne alive while simultaneously challenging the board to help him to raise the bar, calling for an even higher level of excellence for Maui Bailliage events.

The heavenly dinner ended with some of the finest *grappa* and *limoncello* Italy has to offer. Cucina Bella owner Mark Hickson said, “It was wonderful. Everybody thoroughly enjoyed themselves. It was a beautiful meal and a great tribute to the featured chef, Bailli Speere.” Mr. Hickson is proud to display the commemorative Chaîne plate in his store, for he recognizes “the tradition of elegance in celebrating the pleasures of the table that the Chaîne represents.”