

Cookin' up something good

Chef's Stop continues to add flavor to Festus

By Kevin Kidd
Contributing writer

Jefferson County may not be known for culinary creations, but that doesn't deter Mary Hatfield from bringing new flavors to customers and touting several locally made food products.

Hatfield, owner of Chef's Stop in Festus, stocks the latest in fine food products and the gadgets to prepare virtually any meal. She also makes it a point to showcase products made locally.

"I always point that out to my shoppers," she said. "And people are always surprised when I tell them I have Mama Patrina's Best Sicilian Style

Red Sauce from Arnold, Cowboy Boyd's Barbecue Sauce from De Soto and Olde Settlement salad dressings from Ste. Genevieve."

The latest cooking gadgets can be found at Chef's Stop, all of which Hatfield tries out herself before they earn shelf space. She has recently added Capresso brand coffeemakers, which heat water to precisely the right temperature for a perfect cup of coffee.

"That's the key issue when you're brewing coffee," Hatfield said.

Some Capresso models store, grind and brew. Since the storing and grinding mechanisms are separated from the brewing unit, there is no clogging and clean up is easy. Hatfield carries 16 flavors of coffee to match any coffee drinker's taste.

Other unique cooking tools that have been added include the Cuisinart stand-alone mixer and a set of pasta bowls that take convenience to the extreme.

Hatfield believes the Cuisinart mixer is a major improvement over their traditional handheld counterparts.

"The 1,000-watt motor is so powerful," she said. "It does a double recipe of bread dough—no problem."

The pasta set includes pasta bowls that are microwave and dishwasher safe and a serving bowl with recipes printed on it. Coordinating green wine goblets, cheese servers and bread plates are also available.

"The bread plate can actually be warmed in your oven," Hatfield said. "So when you go to serve, your bread stays warmer longer."

Products by Earth & Vine Provisions have also been added to the store. The Red Bell Pepper and Ancho Chili Jam, and Spicy Apple Garlic Jam can add flavor to meats or be mixed with cheese as an appetizer.

"The Ancho Chili Jam is just a mild chili with good, deep flavor," Hatfield said. "It's not that piercing hot that makes your eyes water."

Chef's Stop also has a variety of Earth & Vine's flavored elixirs, which can add flavor to cocktails and homemade shakes. Flavors include strawberry-banana, black raspberry, papaya passion jungle juice and passion colada.

Hatfield continues to offer cooking classes as well. A fondue demonstration is scheduled for later this month. Classes about cooking pork and vegetarian dishes will take place in August. A couples-only special dinner, along with demonstrations of cooking Mexican food, casseroles, pies and tarts will take place in September and October. Registration is required for all events.

Chef's Stop is located at 1170 W. Gannon Drive, Festus. For more information or to register for cooking demonstrations, call 636-937-3333.



Photo by Andrew Linsen

Chef Stop

1170 W. Gannon Dr.

Festus

636.937.3333