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## ‘Should taste as good as dinner for 2’ The Discovery Museum Gala caterer shares tips, recipes

By Nancy Talley  
*Special to The Winchester Star*

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**Millwood** — The caterer for Friday’s Shenandoah Valley Discovery Museum gala does not need a warming oven.

Juliet Mackay-Smith, owner/manager of Locke Store and its Never Enough catering service thinks food in quantity should taste just as good as dinner for two — and she’s so picky that this means not warmed over.

“I don’t like to hold things,” Mackay-Smith said during a recent interview in Locke’s kitchen, which any home chef would find embarrassingly constrained. “We have to not compromise the food.”

The Discovery Museum gala takes place from 7:30 until 11:30 p.m. on Friday under a tent at the historic Selma residence in Winchester owned by the Dick family. And although the owners are gracious about the use of their kitchen, Mackay-Smith and her chefs will work in a separate tented area.

“It’s challenging in that you need facilities that would normally not be in a home kitchen,” she said. “We bring tables and lights, a couple of ovens, and grills. It’s almost like setting up a circus — there are elements where you have to think about all the layers involved.”



Denise Morris (left), Ellie Macmillan (center), and Juliet Mackay-Smith prepare dishes at Locke Store in Millwood. The store’s catering service, Never Enough, will provide the refreshments for the Shenandoah Valley Discovery Museum gala, “Let the Wild Rumpus Start!” on Friday at the historic Selma residence in Winchester. (Photo by Scott Mason)

Mackay-Smith and her chefs always seem to be having as much fun as the guests, with no sign of stress from tight timing. Guests at the gala, “Let the Wild Rumpus Start!” — with dancing to music by Right On Band — are sure to eat well and enjoy themselves. The group’s style is described as 1970s funk retro, so lively and appealing that it will play at the White House in December in a repeat appearance.

The evening under the stars, and the tent if there are none, includes a silent auction of

decorative furniture and a live auction of travel getaways.

Mackay-Smith's engagements start with the calendar and conversation.

"I ask a few pertinent questions to see if what they're looking for is appropriate for what we do," she said of prospective clients, "then make a site visit to work on layout and logistics.

"The constrictions at Selma are the lawn levels — the tent is in a depression, and we have to go downhill to a flat area to serve."

Members of the group have logged training for their work as impressive as their esprit de corps. The high spots:

Kelly Haines trained at the Baltimore International Culinary Institute, interned three years with chefs in Ireland;

Denise Morris trained with cookbook author Susan Spicer, arrived six months ago from New Orleans with her husband, now a chef at L'Auberge Provençal in White Post;

<b>'LET THE WILD RUMPUS START!'</b>	Ellie Macmillan followed three years at Locke Store with training at the Orlando Cooking Institute and came home;
TIME: 7:30-11:30 p.m.	Kate McKellar trained at New England Culinary Institute;
DATE: Friday	Melinda Biddle, who had her own bakery and has five children, makes Locke's a breakfast bun stop, an afternoon cookie stop, a home chef's dessert stop, and a wonderful place to order a birthday cake.
PLACE: Selma, Winchester	
MUSIC: Right On	Mackay-Smith worked for a Boston caterer while a student at the School of the Museum of Fine Arts in a five-year bachelor of fine arts program through Tufts University. She thinks her aesthetic sense informs the presentation of the food, but does less of this than she'd like.
COST: \$85 a person	
CONTACT: 722-2020	

"The place where I find myself every day [the office several stairs above the gourmet coffee bar and bakery cases] is not what I envisioned when I started," she said of what in the four years since she reopened has become a booming business. "I think this has worked well for us, the segue from retail and deli to catering."

Although today's interior is different in style from the Locke & Company operated more than 50 years by Phil and Oppie Cunningham, Mackay-Smith's design and rehabilitation retained the Millwood landmark's flavor.

"It sounds trite," she said, "but the building spoke for itself about what it wanted done. It

was just waiting to be refurbished and restructured.”

Bakery cases were brought out of storage, old display shelving stayed (not always in place; the wine wall is rebuilt of old shelving); and an old wooden walk-in icebox became a wine closet. The pressed tin ceiling needed only a coat or two of paint.

The Discovery Museum’s gala committee knows Locke Store will do a bang-up celebration of the 10th anniversary of this popular Winchester institution.

Averaging more than 100 visitors a day, welcoming public school field trips, home-schoolers, mothers’ groups and baby-sitting grandparents, the museum invites children to use their imagination and learn while playing with an assortment of non-breakable, please-touch objects.

Among the benefits made possible by the gala funds is free entrance to Boys and Girls Clubs in summer.

Food for a crowd is made more difficult than it should be because of the lack of ready recipes that assure good cooking in volume. Mackay-Smith shares some recipes for a dinner at home — with a lot of guests:

### **Sesame Orange Dip**

4 cups mayonnaise  
2 cups sour cream  
Zest and juice of 2 oranges  
4 tablespoons frozen orange juice concentrate  
1½ teaspoons salt  
¼ teaspoon cayenne  
1½ tablespoons sesame oil  
3 tablespoons each black and white sesame seeds, toasted

Mix ingredients and serve with crudités. Makes six cups.

### **Marinated Pork Tenderloin**

8 to 10 pounds pork tenderloin

*(For the marinade)*

4 cloves garlic  
1 large knob fresh ginger, about 2½ inches, peeled and cut into small pieces  
½ cup light olive oil



ABOVE: Denise Morris (left), Kate McKellar, and Ellie Macmillan (right) work on a project at the Locke Store in Millwood.

RIGHT: Fresh vegetables are a mainstay for the store’s catering service, Never Enough, which will prepare food for the Shenandoah Valley Discovery Museum gala on Friday in Winchester. (Photos by Scott Mason)



1/3 cup soy sauce, or Tamari  
2 tablespoons honey  
2 tablespoons brown sugar  
1/2 cup apple cider vinegar  
2 tablespoons sesame oil  
2 tablespoons Dijon mustard  
2 teaspoons each cumin, coriander, and red pepper flakes.

Pulse garlic and ginger in food processor until chopped. Transfer to a bowl and add the next seven ingredients, then add the last three.

Marinate the pork tenderloins (they should weigh about a pound each) for three hours. Preheat oven to 450 degrees. Roast tenderloins on a baking rack, spread apart, for 15 to 20 minutes, or until meat thermometer reads 140 degrees (medium rare) or 160 degrees (well done).

### **Apricot Bars**

*(For the filling)*

2 cups dried apricots or other dried fruit  
2 cups sugar  
1 teaspoon vanilla

Cover with water, boil 5 to 10 minutes, and cool. Pulse in food processor until smooth.

*For the bars*

3 cups oatmeal  
3 1/4 cups flour  
1 teaspoon baking soda  
2 cups chopped walnuts  
2 cups brown sugar  
2 teaspoons cinnamon  
1 1/2 cups unsalted butter, melted

Line and spray a 9- by 13-inch baking pan. Mix all ingredients. Separate out half the crumble, press into baking sheet, and bake 12 to 15 minutes at 325 degrees. Remove from oven, cool, and spread filling over baked crust. Top loosely with remaining crumble. Bake 15 minutes or until browned.