



## Spicing the Chef

By Chef Eddie Chien

Dear Eddie: One of my favorite dishes is a Japanese-style breaded pork chop call Tonkatsu. I make it often but would like to know if you have a certain way that will make it more tender. I have only used store-bought sauce up to this point and would like to learn how to make that. Do you have a recipe for the sauce that I can "borrow"? - Maria MS

Dear Maria: Tonkatsu is a simple enough dish and as with such dishes, messing around with it too much often ruins a good thing. Whenever I have the opportunity to make a "katsu" whether it be pork, chicken or beef, I simply, again, try to find the best quality first and let the quality itself do all the talking. Some would say that since it is a fried item, there will be no discernible difference in quality. I tend to believe in the opposite. Because it IS a fried dish, there is no going back and no attempt to tenderize or marinate will make a bad choice of meat any better than it was meant to be. That is not to say I don't like to season or marinate at all -- quite the opposite. With pork I like to marinate in teriyaki because the sugar in the marinade will balance out the "stringent-ness" of pork. With chicken I tend to use more salt to out the full flavor of the mild meat and with beef I just like spicy.

The breading technique again is very straightforward. And I will assume that you are using the freshest "panko" bread crumb you can find. The only other advice I can share is the thickness of your cut of meat. With "tonkatsu" which is a pork cutlet, cut your meat no more than one-fourth inch thick. Otherwise, it would take too long to fry and your cutlet will be burnt or soggy. But do not make it paper thin as all you will be having for dinner will be breaded shoe leather. And you know how I feel about shoe leather.



Below is the recipe of the sauce that we use here at Colors. I hope you find it useful and to your liking.

### Tonkatsu sauce

**Ingredients:** 4 cup ketchup; 1 cup rice wine; 1 cup soy sauce; 1 cup Worcestershire; 1/2 cup sugar; 1/2 cup apple sauce or puree; 1 cup rice wine vinegar; 1 cup yellow mustard; and 1/4 cup garlic powder.

**Instructions:** Mix all ingredients together in medium-size glass or plastic bowl, then whisk until thoroughly blended.

I would like to take this opportunity to shed some light on some rumors regarding my restaurant. If you have not heard, as of June 30, we will temporarily discontinue "dine-in" service during the lunch period only, at Colors Restaurant. We are doing this in order to allow ourselves the needed time to prepare and launch a new concept in the fall. In the meantime, we will still be catering to lunch meetings or parties for groups of 10 or more. And we will continue our lunch delivery and take-out service with a slight twist.

Please add me to your Facebook or Twitter for more information or simply contact me at [echien@grp57.com](mailto:echien@grp57.com) or [echien@colorred.com](mailto:echien@colorred.com) thank you sincerely and I look forward to hearing from all of you.

Eddie Chien is the Executive Chef of Colors Red at Acanta Mall in Tamon.

## Taste Guam this weekend at Hyatt

(CHRA) - The Guam Hotel & Restaurant Association, Guam Visitors Bureau, Budweiser and IJI water proudly present the second annual Taste Guam at the Hyatt Regency Guam - from 5 p.m. to 10 p.m. on Saturday, June 20, 2009. Open to the public, Taste Guam is the ultimate food and beverage festival all under one roof.

### Event Highlights

- ▶ 23 exhibitors ranging from hotel, restaurant and local vendors;
- ▶ A selection of local produce at the Farmer's Market sponsored by the Farmers Coop and UOG Cooperative Extension Program;
- ▶ A chef's stage with live cooking demonstrations each hour by members of the Micronesian Chefs Association featuring Chef Hermann Grossbichler (Hyatt Regency Guam), Chef Peter Duenas (Meskla), Chef Andreas Lorenz (Westin Resort Guam) and Chef Bertrand Haurillon (Le Tasi Bistro) and sponsored by Triple J Fivestar Wholesale Foods and the Farmers Coop in coordination with the Micronesian Chef's Association;
- ▶ A Budweiser Chef's Cup Competition with blind taste testing;
- ▶ Unique beverage stations such as the Barrel Room (wine), The Brew and Budweiser Beer Garden with several water and juice stations throughout the festival;
- ▶ A chance for attendees to vote for their People's Choice for best local dish featuring a special ingredient, local breadfruit, provided by the Guam Farmer's Co-op;
- ▶ Five SCRIPP booths to purchase coupons (cash and credit card only) with a special booth for tourists with package tour vouchers;
- ▶ A Children's Corner with popcorn, cotton candy and games; sponsored by PIC Guam's Sports, Entertainment and Activities group;
- ▶ Live entertainment by Mana;
- ▶ Ten recycling centers for glass, plastic and aluminum cans sponsored by I-Recycle; and
- ▶ Dining and various lounge areas for guests to truly enjoy and relax for up to 500 people within Hyatt Regency Guam.

Although entrance is free, food and beverages will be sold using SCRIPPS in \$20 booklets. Scripps may be purchased at any one of the booths at the festival or in advance through the CHRA office during the morning.



**GSA**  
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### To all interested Vendors

The General Services Agency (GSA) is in the process of establishing a list of vendors willing to provide maintenance, services and/or supplies to the government of Guam. Please inquire and pick up a list of the needed maintenance, service and/or supplies from the General Services Agency in Pitti under RFI-09-001. (i.e. Swimming pool cleaning supplies such as chlorine; maintenance program for Pac Air surveillance equipment such as CCTVs to include parts and supplies; maintenance program for I-Series communication equipment, air-time services, parts and equipment, for an I-Connect base communication system, must be compatible to an I-Connect Base two-way communication radio system; and etc.

We look forward to your interest in doing business with the Government of Guam, Department of Administration.

/s/ CLAUDIA S. SCFALLE  
Chief Procurement Officer

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**Department of Integrated Services for Individuals with Disabilities**  
**NOTICE OF PUBLIC HEARING NOTICE**

The Department of Integrate Services for Individuals with Disabilities (DISID), Division of Vocational Rehabilitation (DVR) and the Guam State Rehabilitation Council (SRC) will conduct four (4) public meetings in the DISID/DVR Conference Room, DNA Bldg, 6th Fl, 208 AFC Flores St, Hagatna, Guam, to provide opportunity for interested groups, organizations, and individuals to provide input, suggestions, and comments of Guam's FY 2010 State Plan for Vocational Rehabilitation Services and Supplement for Supported Employment for delivering vocational rehabilitation services to the people of Guam.

Monday, June 22, 2009      11:00a.m. - 1:00p.m. and 3:00p.m. - 7:00p.m.  
and  
Tuesday, June 23, 2009      11:00a.m. - 1:00p.m. and 3:00p.m. - 7:00p.m.

The VR Administrator and Chairperson of SRC encourage input prior to a Revision of the State Plan to the Rehabilitation Services Administration (RSA). Written testimony must be submitted no later than June 23, 2009.

The 2010 State Plan is available for review at the Consumer Services Section of DVR, DNA Bldg., 6th Fl., Hagatna. For information or to request special accommodations, please contact Casilo Grosscupo 72 hours in advance at 475-4677/8 or TTY 475-9942.

/s/ Berno Atalig      /s/ Rosanne S. Ada      /s/ Albert F. San Agustin  
SRC Chairperson      DISID Director      VR Administrator

This ad is paid for with funding from the U.S. Department of Education, Rehabilitation Services Administration.