

## EVERYDAY GOOD COOKING

Fran Thompson

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Cordon Bleu École de Cuisine, Paris, France: Cours de demonstration. Learned basic preparations—French sauces, sauté, pastry, dessert creams, soufflés, pâte à choux and more.

Aspen Meadows Resort and Conference Center, Aspen CO. Pantry chef: Responsible for making various salads and desserts. International cuisine varying nightly.

Charles Collier family, Alcalde, NM. Private cook: Prepared breakfast and dinner for two. Referred to this job by Georgia O'Keefe.

Tassajara Zen Mountain Center, Carmel Valley, CA. Guest cook: prepared three meals per day for 40 guests. Pioneered Greens-type vegetarian cuisine. Baked breads, breakfast pastries, cakes and desserts.

Tassajara Zen Mountain Center, Carmel Valley, CA. Head chef: Responsible for three meals per day for 40 guests and 60 students. Supervised crew of six, planned menus, ordered food, cooked.

David Hill family, Carmel, CA. Private cook: Planned menus, shopped, cooked for family of three. Family fare during the week, dinner parties every Friday and receptions with hors d'oeuvres.

Cyril Chappellet, Pebble Beach, CA. Private cook: Planned menus, shopped, cooked healthful, lowfat diet for family.

River Inn, Big Sur, CA. Dinner cook, winter season. Single-handed cook for 15 to 30 guests per night. Everything from soup, salads, vegetables, abalone steaks to liver and onions, desserts.

Werner Erhard, Sausalito, CA. Dinner chef: Prepared elegant dinners for two to six guests twice a month.

Various catering events in Marin County and San Francisco such as family reunions, engagement luncheons, holiday dinners, and meals for ill and recuperating people.

## REFERENCES

*Frances Thompson is a highly capable cook with years of experience in food preparation. I've known Frances since the late sixties when we worked together in the kitchen at Tassajara. Frances became one of the summer guest cooks, cooking for 50-60 people a day, and later became 'Tenzo,' or head of the entire kitchen operation which was serving over a hundred people a day including both guests and staff. Over the years the Tassajara kitchen has been noted for the excellence of its vegetarian cuisine.*

*Frances has also cooked for many people in their homes, and her positive spirit as well as her cuisine has contributed to people's well-being.*

*I recommend her without reservation.*

—Edward Espe Brown, Author,  
Tassajara Bread Book,  
Greens Cookbook (6/15/06)

*My husband and I have known Frances Thompson since 1971 and can highly recommend her ability as a cook. She was the cook for our close friend, the late Rev. David Hill. She came about three times a week, doing large dinner parties and also cooking family meals for him and his two young sons. Her work was a blessing for their family at that particular time.*

—The Rev. Peter Farmer and  
Beva Farmer (6/12/06)

*I have had the great pleasure to know and work with Frances Thompson at Tassajara Zen Mountain Center. Frances was the head cook and I worked under her. She trained me in fine cooking skills, I always enjoyed her direct and unassuming style. Frances has great positive energy, a good sense of humor and is not afraid of new situations and hard work.*

—Bruce McCallister  
Head Server and Wine Manager  
Greens Restaurant (6/20/06)