



**OBERT KIRBY**

## Disneyland waiting line is over

When we decided to take our grandkids to Disneyland, we made the mistake of letting them find out

we were smart enough not to let them go to Disneyland "right away." There are laws that prohibit that. No, the adults are in charge of the matter in complete se-

crecy. We changed encrypted e-mails and learned sign language to discuss it while the kids were asleep upstairs. We moved into mental telepathy. We believe the Disney code was cracked sometime last month. At 4-year-old Hallie advised her father of her constitutional right and then asked if the family would go on an airplane trip. She said that she knew if Papa was "a little like the devil," my father does not lie to her children, so we are going to Disneyland but not for...

She was packed and in the car less than a minute. We took her back into the car with the promise that she would get to see a "real Cinderella" if Papa had to hold a gun to Duck's head.

The waiting began. It wasn't long, but we made it largely through the art of distraction. Although it was, my plan to tell Hallie that Disneyland had been vetoed was vetoed. Instead, Hallie's mom made a game out of it as a way of helping her understand the progress of the morning. Hallie got up and took one of the links. It worked. We're down to one link and she's still lucid. She was smart. Small children and editors have no concept of "soon." In their hurry minds, an event is either opening right now or it's not.

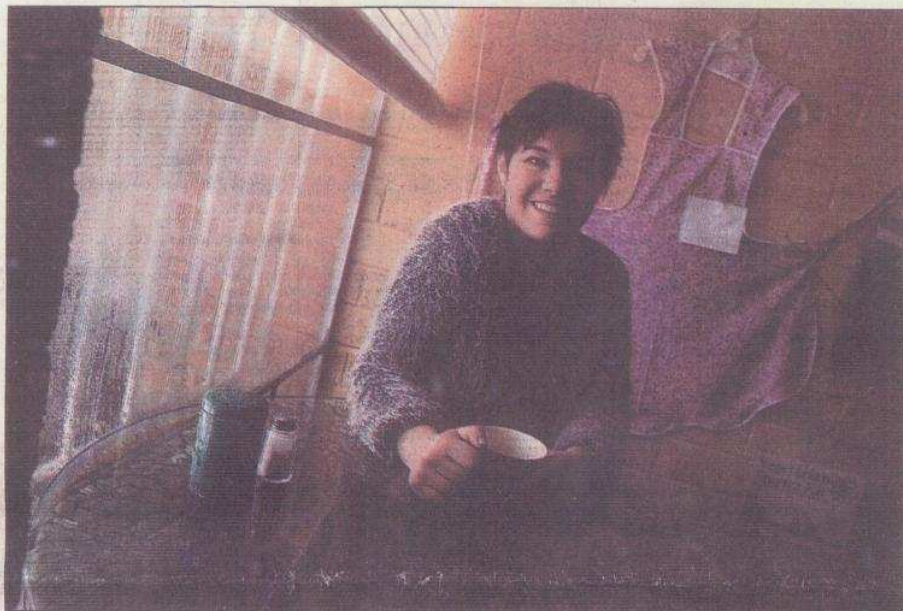
When I told a kid, "We're going to Disneyland in two weeks" is no different than telling them, "We're going to Disneyland but we probably won't take you." With this, the average parent's recourse is to pitch a tantrum that sets off monitors. D. Katrina probably had a poorly planned Disney

misbehaved child knows that behavior risks them being taken to go outside, never

# Cafe with a conscience



At Denise Cerreta's organic restaurant, there is no set menu; patrons pick their portions and pay what they think the meal is worth. Cerreta is prospering in Salt Lake and wants the concept to sprout around the U.S.



PHOTOS BY DEAN GALBRAITH/The Salt Lake Tribune

One World Cafe owner Denise Cerreta has turned over daily operations of the restaurant to her head chef so she can focus on creating the One World Everybody Eats Foundation. She wants to open a cafe in New York modeled after Salt Lake City's, complete with the organic dishes and donation basket, top.

BY KATHY STEPHENSON  
The Salt Lake Tribune

The One World Cafe in Salt Lake City may go global. Owner Denise Cerreta is setting up a foundation to create similar cafes — where there are no menus and no set prices — in cities across the country. Eventually, she wants her One World Everybody Eats Foundation to extend to other continents helping end hunger and food waste. "It's an idea whose time has come," said Cerreta, who opened her Salt Lake City cafe at 41 S. 300 East, nearly three years ago. It has since attracted national attention with features in *People* magazine, the "Today" show and National Public Radio.



Chef Daniel Cantu serves Joelle Dickson and Dana Appling.

The One World philosophies seem to "resonate deeply with many people," said Cerreta, who recently handed over day-to-day operations of One World to chef Dan Cantu so she can focus on the details of setting up a foundation. She has a board of directors and is awaiting final approval from the Internal Revenue Service for foundation status. The board hopes that within a year a One World Cafe will be open — or close to it — in New York City. More One World cafes should follow in Washington, D.C., Chicago, St. Paul, Minn., and Atlanta, said board member Brian Meacham.

In each of those U.S. cities, the founda-

tion will seek out "social entrepreneurs" willing to follow the One World model developed in Salt Lake City. In turn, the foundation would lease or buy a building and pay for equipment and training to get the cafes off to a running start.

Success, said Meacham, will hinge on community support, which has been abundant in Salt Lake City.

"There is this real sense of community among the people who come to the cafe," said Meacham. "They understand what we are trying to do and in an evangelical fashion drag family and friends along. Those

See ONE WORLD, E2

Salt Lake Tribune

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Send us your best

By KATHY STEPHENSON  
The Salt Lake Tribune

Sandra Cutler first opened her Bountiful bakery — Cutler's Cookies and Sandwiches — 25 years ago in the old Five-Points Mall.

The business moved several times before finding a permanent home at 120 W. 500 South.

No matter the location, loyal customers have always followed, lining up inside and at the drive-up window for sandwiches made with quality meats and specialty bread, and freshly baked cookies.

White chocolate chip pecan, requested by Cathy Weese, is one of the cookies sold at Cutler's, which now has stores in Centerville and Layton as well as a cookie-baking factory in Woods Cross.

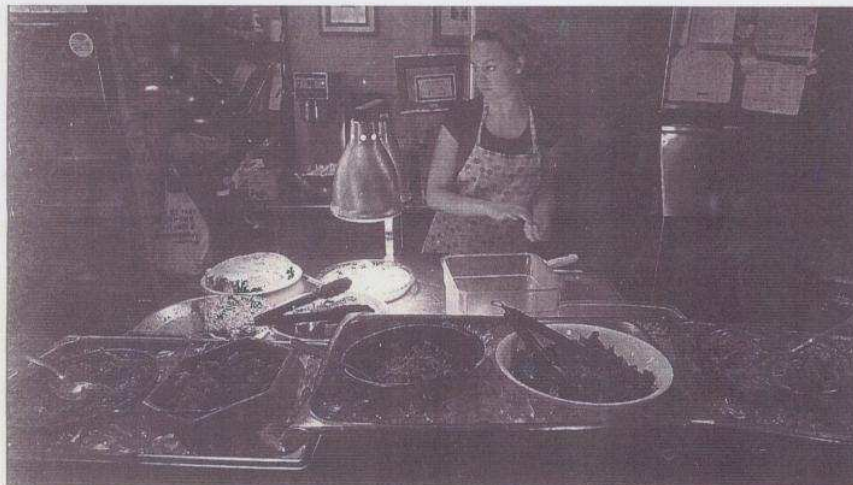
Cutler said the baking flour she uses in her factory is not available in regular grocery stores, so the recipe provided today is slightly different. But even with all-purpose flour it

still produces a tender, cookie like the original.

**Requests:** Mary Ann I would like to make 1 Alaska for her grandchild Can a reader share a recipe for the perfect 1c1r sugar cookies. One that "great, dries glossy and has the cookies can be stack gifts."

Maria Soriano has placed her recipe for eggplant pasta, which for baking a whole eggplant an hour. It was then sk and chopped before added to the dish. Red pepper garlic and basil were other ingredients.

**Requests and responses include first and last name a daytime telephone number. Send to Cuisine Quest, c/o Salt Lake Tribune, 90 S. 4 West, Suite 700, Salt Lake UT 84101, or e-mail to Kathy Stephenson at kathys@sltrib.com.**



RYAN GALBRAITH/The Salt Lake Tribune

Briana Blackweider prepares food at One World Cafe, where customers pay what they believe their organic meal is worth.

## One World idea may sprout in NYC

Continued from E1

people get converted and it has kept itself going."

Besides frequenting the downtown restaurant, Utahns have donated equipment, furniture, even a car to the cause, said Cerreta. People from all over the country have sent checks, both large and small. One young child even sent his allowance.

For those unfamiliar with the cafe, there is no set menu. Customers simply choose from the offerings prepared fresh each day by Cantu. Usually there is soup, one or two salads, quiche, a main entree and a dessert.

Customers also decide how much — or little — they want to eat. Selecting their own portions eliminates the need to overeat to get their money's worth.

At the end of the counter — where the cash register would be in another restaurant — sits a brown basket where patrons pay what they feel their meal was worth. There is a handwritten note with a suggested donation — fresh, organic food can be expensive — but employees don't monitor giving.

"With so many restaurants the concern is with the dollars. The passion with food isn't there," said Cantu, who has worked in numerous Utah restaurants from casual to fine dining.

But he was drawn to the One World's "minimalist kitchen" because every day he gets to create something new.

While the food changes daily, one thing is constant — all the ingredients are organic and in season. During the Utah growing season, One World buys local fruits and vegetables and draws from its own herb garden. During the rest of the year, the supplies come from Albert's Organics (the same company that supplies Wild Oats Natural Market) in Denver and United Natural Foods in California.

Skeptics assumed the worst

when they heard how Cerreta ran her cafe, insisting that people would take advantage of her generosity.

Instead, they have been inspired by this "cafe with a conscience." The cafe has grown from a restaurant with just one employee — Cerreta — to one with 10 employees, all of whom are paid a "living wage" between \$8.50 and \$10 an hour. Cerreta once struggled to pay the bills; now she turns a profit.

Cerreta also is spending her extra time writing a book about her One World experience and has been lecturing about her restaurant concept. Next month she will speak at the International Symposium of Spiritual Business in Boston. She has trademarked the blue and green Earth logo that sits outside her restaurant, and has set up a Web site: <http://www.oneworldeverybodyeats.com>.

Cerreta said she is most proud of the cafe's volunteer program, her way of giving people "a hand up, not a hand out."

For every hour of clearing tables, washing dishes and helping around the restaurant, volunteers receive a voucher good for one meal. The program has attracted people across the economic spectrum.

Some people have volunteered because they like the concept, ultimately donating their food voucher back to the restaurant, she said.

However, most of the volunteers live one step from homelessness. They are single parents who must choose between paying rent or buying food for their children or they are temporarily out of work. Cerreta said the program eliminates the culinary caste system that exists, which allows only those with money a chance to eat well.

But is the rest of the globe ready to take on One World philosophies?

"I'm not worried about it catching on," Cerreta said. "Because the idea is bigger than me. I just happened to be the

### Buttermilk ranch quinoa chicken salad

#### Dressing:

¼ cup organic buttermilk  
¼ cup organic sour cream  
1 tablespoon organic fresh or dried dill  
4 cloves organic garlic, minced or pressed

#### Salad:

1 cup shredded organic kale  
4 to 5 cups cooked organic quinoa, rinsed  
1 cup cooked chicken breast, diced  
Sea salt and pepper to taste

In a bowl, combine buttermilk, sour cream, dill and garlic. Set aside. In a separate bowl, combine kale, quinoa and chicken. Add dressing to chicken and toss to combine. Refrigerate before using.

Makes 6 to 8 side-dish servings.

— One World Cafe

### Bo's slaw

#### Salad:

½ head organic green cabbage, thinly sliced  
½ head organic red cabbage, thinly sliced  
1 small organic onion, quartered and thinly sliced  
2 organic carrots, shredded  
2 to 3 stalks organic celery, thinly sliced

#### Dressing:

¼ to ½ cup Vegemise\*  
Splash of rice wine vinegar or balsamic vinegar  
Dash of sea salt  
Dash of pepper  
Dash of organic celery seed  
Dash of organic fresh or dried dill

In a bowl, combine the green and red cabbage onion, carrots and celery. In a separate bowl, combine dressing ingredients. Toss vegetables with dressing. Makes 6 to 8 servings.

\*Mayonnaise can be used as a substitute.

— One World Cafe

### Curried tofu salad

2 (1 pound) blocks organic tofu, firm  
¼ cup finely minced organic celery

¼ cup organic walnut pieces  
¼ cup Vegemise\*  
2 tablespoons curry powder  
Sea salt and pepper to taste

Rinse tofu and crumble in a bowl. Add all the other ingredients and toss to combine.

Makes 6 to 8 servings.

\*Mayonnaise can be used as a substitute.

— One World Cafe

person who didn't talk myself out of it."

Contact Kathy Stephenson at

kathys@sltrib.com or 801-257-8612. Send comments about this story to [ltolngdttor@sltrib.com](mailto:ltolngdttor@sltrib.com).

### Cutler's white chocolate pecan cookies

¼ cup butter  
1 cup packed light brown sugar  
½ cup granulated sugar  
2 eggs  
1 teaspoon vanilla  
2¼ cups unsifted all-purpose flour  
flour  
1 teaspoon baking soda  
1 teaspoon salt  
1½ cups white chocolate chips  
1 cup chopped pecans or macadamia nuts

Heat oven to 375 degrees. Cream together butter and sugars until well-blended. Add eggs and vanilla and mix well. In a separate bowl, stir together flour, baking soda and salt. Gradually add flour into butter mixture. Stir in white chocolate chips and nuts. Drop by rounded teaspoonful onto an ungreased baking sheet. Bake 10 to 12 minutes. I cool on cookie sheet for 1 to 2 minutes. Remove cookies to rack and cool completely. Store in an airtight container.

Makes about 3 dozen.

— Sandra Cutler

## COOKING ON TV

New programs are marked with (N). For a complete list of cooking a food-related shows, visit <http://www.sltrib.com/food>.

### Today:

10:30 a.m.: (FOOD) Sara's Secrets: Blade steaks with mushrooms.  
2:30 p.m.: (FOOD) Everyday Italian: Seafood dishes.  
8:30 p.m.: (FOOD) Ham on the Street: Microwaveable foods. (N)

### Thursday:

10 a.m.: (30) Recipe TV. (N)  
5 p.m.: (FOOD) Good Eats: Yeast, barley and hops.  
7 p.m.: (FOOD) Build a Better Burger: Cook-off finalists compete for a top prize of \$50,000.

### Friday:

9 a.m.: (FOOD) Top 5: Foods from places open all night.  
10 a.m.: (30) Recipe TV. (N)  
11 a.m.: (TRAVEL) Epicurious: Greek supermarket.  
5 p.m.: (FOOD) Good Eats: Beef jerky. (see recipe, below)

7 p.m.: (FOOD) \$40-a-Day: Saratoga Springs, N.Y.

### Saturday:

7:30 a.m.: (FOOD) How to Boil Water: Potato cake. (N)  
8 a.m.: (FOOD) Quick Fix Meals With Robin Miller: Dinner. (N)  
8:30 a.m.: (FOOD) Paula's Home Cooking: Catfish. (N)  
9:30 a.m.: (FOOD) 30-Minute Meals: Gourmet meal. (N)  
10 a.m.: (FOOD) Everyday Italian:

11:30 a.m.: (FOOD) Good Deal With Dave Lieberman: Meal for 12 p.m.: (FOOD) BBQ With Bobby Beef barbecue. (N)  
7 p.m.: (FOOD) Bringing Back the '80s: Restaurants rebuild afterricane Katrina. (N)

### Sunday:

7:30 a.m.: (FOOD) Party Line With Hearty Boys: Chicken legs. (N)  
9:30 a.m.: (FOOD) 30-Minute Me Strip steaks. (N)  
6 p.m.: (FOOD) Food Network Unwrapped: Secrets of the cab channel's shows. (N)

7 p.m.: (FOOD) Iron Chef America: Cora vs. Jon Shook & Vinny Ito. (N)  
8 p.m.: (FOOD) Food Network Seafood Grill-Off: Amateur face off. (N)

### Monday:

9 a.m.: (FOOD) Top 5: Food expo  
10 a.m.: (30) Recipe TV. (N)  
6 p.m.: (FOOD) Chefography: CF Emeril Lagasse. (N)  
7 p.m.: (FOOD) Unwrapped: Fruit foods. (N)

### Tuesday:

10 a.m.: (30) Recipe TV. (N)  
4 p.m.: (FOOD) 30-Minute Meals: Monte Cristo sandwich.  
5:30 p.m.: (FOOD) Unwrapped: Kitchen tools.