

SCHOOLS

Ellis culinary club filets fish

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About 30 students from Ellis Middle School, members of the school's Culinary Club, were recently treated to a behind the scenes presentation on filleting a fish. The event occurred at Barefoot Charlie's in Hendersonville and Chef Dustin Rupoli showed the students how he filets, using a 16-pound salmon. Chef Dustin, a graduate of the Culinary Institute of America in New York, explained the importance of technique to preserve presentation, yet optimize the number of filets cut from the fish. Following the

presentation, the students enjoyed a buffet on the patio of the restaurant, which looks out on Old Hickory Lake.

Nancy Manis, an owner of the restaurant located on Sanders Ferry Road, read an article in the newspaper about the Culinary Club at the school. She shared the article with Chef Dustin, who extended an invitation to the club members.

"There are a lot of culinary schools out there and this could be a step to get them in the business," Rupoli said.



Pictured behind Dustin Rupoli is Barefoot Charlie's owner Nancy