

### **National Recognition**

1980

\*Socrates Z. Inonog CCE earns a Bronze Medal at Culinary Olympics in Germany.

\*Rene Wentworth wins Silver and 2nd place Award in ice carving in New Hampshire.

1982

\*Lars Johansson CEPC-CCE and Rene Wentworth awarded Silver Medals in Olympic tryouts in Philadelphia.

\*At the Chicago Olympic tryouts, Lars earned a Silver Medal and Rene earned a Bronze Medal. Rene continued on to Los Angeles and received a Silver Medal.

\*At the Boston Salon, George O'Palenick CEC-CCE and Peter Cooper earn a Bronze Medal. Lars Johansson CEPC-CCE earns a Special Judges Award.

1983

\*Mauritz Adolfsson CEPC awarded 1st place at the New York 115th Annual Culinary Salon and Kenneth Wollenburg receives Felicitations of the Judges.

1984

\*At the Boston Salon the RIACF entry earns 1st prize, Category D; a Silver Medal in mini-buffet; June Davis awarded the Most Original Piece of the Show.

\*The Sheraton-Islander Team with Alan Gibson earn a Gold Medal in Category B as well as a ACF Bronze Medal.

\*For pastry, George Higgins, Ken Wollenburg, Mark Stevens and Eric Sweede are presented a Judges Award.

\*George O'Palenick CEC-CCE earns a bronze medal in hot food competition.

\*At the New York Salon, the Johnson & Wales Culinary Team captures 1st places, Gold Medals in buffet display and pastry display.

\*George Higgins earns a Special Judges Award.

### **Local Recognition**

**1981**

#### **Ice Carving Contest**

1st place - Peter Iacobucci and Rene Wentworth

**1982**

#### **Ice Carving Contest**

1st place Professional: Rene Wentworth

1st place Beginner: Ed Armstrong

**1983**

#### **Ice Carving Contest**

1st place Professional: Ken Wollenburg

1st place Novice: Peter Bacon

**1985**

#### **Ice Carving Contest**

1st place Professional: Anthony Tarro

1st place Novice: Steven Monast

**1986**

#### **Ice Carving Contest**

1st place Professional: George O'Palenick CEC-CCE

1st place Novice: Pam Croce

1st place Student: Ross Weale

1st place Professional Team:

Fred Faria CEC-CCE George O'Palenick CEC-CCE

1st place Student Team:

Sam Blando

Barbara Neauhus

Pat Chauvette

### **Charter Members (1974)**

Charles Arakelian CEC/AAC  
Richard Brisson CEC/CCE/AAC  
John J. Caressimo CCE/AAC  
Gino A. Corelli CEC/AAC  
Robert L. Holland CWC/CCE  
Socrates Z. Inonog CCE/AAC  
Franz K. Lemoine  
Anthony Marrone  
Richard Rampino  
Adolf Schrott CEC/AAC

### **Past Presidents**

Harold Reinighaus.....1975  
Adolf Schrott CEC/AAC.....1975/76  
Socrates Z. Inonog CCE/AAC.....1977/78  
John Collucci CEC.....1979/80  
Hugh F. O'Reilly CEC/AAC.....1981/82  
George O'Palenick CEC/CCE/AAC.....1983/86  
Gino A. Corelli CEC/AAC.....1987/88  
John J. Caressimo CWC/CCE/AAC.....1989/90  
John S. Chiaro.....1991/92  
George O'Palenick CEC/AAC.....1993/94  
James Pugliese CEC/CCE.....1995/96  
Fred T. Faria CEC/CCE.....1997/98  
John S. Chiaro CEC/CCE/AAC.....1999/2000  
J. Daniel Knerr CEC, AAC.....2000/04

### **Chefs of The Year**

Robert Cribari CCE/AAC.....1981  
Gino A. Corelli CEC/AAC.....1983  
Socrates Z. Inonog CCE/AAC.....1984  
Hugh O'Reilly CEC/AAC.....1985  
Charles Arakelian CEC/AAC.....1986  
George O'Palenick CEC/AAC.....1987  
John J. Caressimo CCE/AAC.....1988  
John S. Chiaro.....1989  
Anthony Tarro.....1990  
Alan H. Warner CEC.....1991  
Karen Peterson.....1992  
George Karousos.....1993  
James Pugliese CEC/CCE.....1994  
John T. O'Shea CWC.....1995  
Linda S. Musch CCE.....1996  
Armando Medina.....1997  
Michael Marra.....1998  
J. Daniel Knerr CEC.....1999

### **Yearly Highlights Continued**

1982 Socrates Z. Inonog chairs 53rd National ACF Convention, in Rhode Island. Chapter receives ACF Achievement Award for outstanding Accomplishments. Socrates Z. Inonog CCE nominated for National Chef of the Year. Chapter now has 15 Junior members from Johnson & Wales College and 15 Junior members from Rhode Island School of Design. Gino Corelli, CEC and Adolf Schrott CEC become first Rhode Island members inducted into American Academy of Chefs. Chapter membership has earned 35 certifications.

1983 Chapter has over 100 members. Nine members attend National Convention in Salt Lake City, Utah. Hugh O'Reilly CEC, Socrates Z. Inonog CCE, and Charles Arakelian CEC are inducted into American Academy of Chefs. Monthly meetings included a variety of demonstrations by the Pillsbury Co. and Singleton Shrimp to mention a few. Nine scholarships awarded to young culinarians. 1983 cont. Moshe Nograd approved as Certified Master Chef. Chapter donates \$10,000; a share of the previous year convention proceeds to the National ACF office. American Academy of Chefs inductees are: Charles Arakelian CEC/AAC, Socrates Z. Inonog CCE/AAC, Hugh F. O'Reilly CEC/AAC.

1984 Baron Harold Galand, ACF National President visits for September meeting. New Junior members include Steve Davenport, Anthony Tarro, Dan Da Silveira, Jim Papa and Bob Trainor. Kevin Duffy is featured on "Chef's Choice" television series. Educational seminars include Kosher Cooking by Moshe Nograd CMC, Low Sodium Cooking by Hugh O'Reilly CEC and Cleda Warner R.D., and Merchandising Primal Cuts of Meat by Gino A. Corelli CEC. Chapter sponsors golf tournament and family picnic. Bob Trainor chosen to serve as apprentice to 1984 ACF, NRA Olympic Team. Adolph Schrott, CEC, first certified executive chef in Rhode Island state service. American Academy of Chefs inductees are: John J. Caressimo CCE/AAC, Lars Johnson CEPC/AAC.

1985 More than 30 chapters attended New England Regional Conference hosted by RI Chapter. Socrates Z. Inonog CCE-AAC nominated National Chef of the Year. Chapter sponsors press conference for American Heart Association in honor of Nutritional Food Festival Week. Baron Harold Galand CEC-ACF National President again visits RI, this time for the Chef of the Year function.

1986 Quiddressett Country Club serves as host site for "A Taste of Rhode Island" fund-raiser as Rhode Island celebrates its 350th anniversary. Kevin Mitchell graduates from the apprenticeship program. New England ACF chapters serve up an Olympic fund-raiser dinner assisted by RI members at Lantana's Restaurant in Massachusetts to support the formulation of the ACF New England Culinary Team to compete in Frankfurt, Germany at 1988 Culinary Olympics.

## Yearly Highlights Continued

1991 Jack Chiaro and Dan DeSiliveria CWC take to the airwaves, as both have his own radio shows focusing on food. Low calorie and low fat recipes by Frank Terranova are featured in Restaurant and Institutions Magazine. Members took part in the Great American Food Fight Against Cancer. ACF educational videos feature chapter members. Food demonstrations are performed under the big top at Kennedy Plaza in Providence for the "Taste of the World." National President Keith Keough CEC-AAC visits Rhode Island. Jim Pugliese awarded Rhode Island Hospital Employee of the Month.

1992 Chapter sets up permanent residence in Johnson & Wales Culinary Archives. ACF Certification Chairman Roland Henin CMC visits Rhode Island to explain changes in certification. Membership offer generous support for Rhode Island Hospital's Children's Summer Barbecue program, as well as building gingerbread houses for children during the Christmas season. The East Bay Coalition for the Homeless fund-raiser is a huge success. Ten Russian Chefs visit Rhode Island and New England as part of an exchange program, in turn Fred Faria CEC-CCE travels to Russia representing the chapter. Newsletter features an article on exploding laundry by Gino Corelli or was it Jack Chiaro. American Academy of Chefs entry included: Richard Brisson CEC/CCE/AAC.

1993 George Karousos opens new Culinary Arts School at Fairlawn in Newport in conjunction with Salve Regina University. America's Barbecue Masters visit Rhode Island for seminar and competition; many members serve as professional judges. Chapter hosts or sponsors an array of fundraising activities; Genesis Center, Hungarian Gala Event, Pumpkin Carving at Warwick Mall and, Rhode Island Hospital's Trustee Dinner. Jack Chiaro John Dion, Ken Wallenburg and Jack McKenna traveled to South Africa to participate in "World Tour for Hunger."

1994 Chapter participates in the first ACF interactive national telecast "Cooking of the Americas - How it All Began" featuring Keight Keogh CEC-AAC was broadcast in May. Junior members serve up a May breakfast at the Ronald McDonald House. Educational seminars include presentations on sanitation updates, plated desserts and new food products. Chapter was an intricate part of the Hasbro Children's Hospital Grand Opening Activities.

## National Recognition Continued

1992

\*George and Anna Karousos' Seafare Inn receive The Five-Star Diamond Award for the second year in a row, designating it as one of the best 50 restaurants in the U.S.

\*The Seafare Inn was also named one of the five best seafood restaurants in America by the American Academy of Restaurant Science, Restaurant Review Committee.

\*In Frankfurt Germany at the Culinary Olympics the following awards were garnered:

James Griffin CWC-Gold Medal  
James Holden CEC-Bronze Medal  
Noel Cullen CMC-Gold Medal  
Charles Boley CMC-Bronze Medal  
Northeast Team USA-3rd Place  
(regionals)

\*In Boston Louis Serra CWC and Frank Terranova awarded Bronze medals at the New England Hot Food Competition.

\*Jim Holden CEC-CCE earns silver medal in North Carolina as a member of the Chaîne des Rotisseurs Culinary Team.

1993

\*James Griffin CWC appointed Captain of U.S. Culinary Team to Singapore, and appointed team member to 1996 ACF Regional Team Northeast.

\*Stephen Kilts won the Grand Prize for Grey Poupon National Recipe Contest. Frank Terranova won 3rd place in National Chicken Cook Off.

\*Seafare Inn under the ownership of George and Anna Karousos earn the American Automobile Association Four Diamond Award.

\*At the Boston Food Show James Griffin CWC receives a Gold Medal. The Johnson & Wales Student Team under the direction of Griffin won 3 Gold Medals, 1 Bronze Medal and the Massachusetts Restaurant Association Rotating Cup. Drew Branderburg received a Gold Medal for Ice Sculpture and a Bronze Medal for Food Display.

\*At the ACF Northeast Hot Food Competition the following awards were presented:

1st place/Best of Show-Gold Medal Michael Trainor CWC  
Silver Medal-Louis Serra CWC  
Bronze Medal-Frank Terranova

1994

\*Johnson & Wales University College of Culinary Arts won the Grand Salon Award for "Overall Best Table", First Place Awards went to Lars Johansson CEPC-CCE, Jean-Luc Derron, Bernd Gronert, Alfonso Contrisolani, Jean Jacques Dietrich. Second-Place Awards went to Frank Terranova CCE, George O'Palenick CEC-CCE, Kenneth Wollenberg, Felicia Pritchett and Cynthia Salvato. Third Place Awards went to Victor Calise and Steven Kalble. A Judges' Mention was awarded to Sean O'Hara. In of the Johnson & Wales team were Chef Instructors Jean Jacques Dietrich, and James Griffin.

## Local Recognition Continued

**1987**

### Rhode Island Seafood Challenge

1st place - Ed Jarrett

### Ice Carving Contest

1st place Novice: Michael St. Angelo

1st place Student: Todd Tendrich

1st place Professional Team:

Fred Faria CEC-CCE

George O'Patrick CEC-CCE

1st place Novice Team: Steven Monast, Pam Croce

**1988**

### Rhode Island Seafood Challenge

1st place-Frank Terranova

### Ice Carving Contest

Best of Show-James Griffin

1st place student-Keith Fiedler

1st place student team-Thomas Patterson and Thomas McHugh

Novice-James Griffin

1st place Professional-Brian Foye

1st place Professional Team-Fred T. Faria CEC-CCE and Louis Adamo

## Yearly Highlights Continued

1987 Past members of the Rhode Island Professional Chefs' hold a gala reunion at the Seafare Inn. Gino A. Corelli CEC-AAC and Adolf Schrott CEC-AAC present a slide show of their Culinary Tour of China. Certification courses in Nutrition, Sanitation, and Supervisory Development are offered. Vendor's night is held in April and a huge success. John Elkay earns title of Omelet King as he produced 315 two egg omelets in 30 minutes. He is also listed in the Guinness Book of Records for this feat. American Academy of Chefs inductees are: George O'Palenick CEC/AAC.

1988 Rene Brison CEC-CCE takes to the television airwaves as he stars in "his" kitchen. Rene also wrote and published The Black Hat Chef cookbook, many members are mentioned in the introduction. Peter Cooper CEC and Carroll Twardowski CWC open the Harvest at Bald Hill. U.S. Congress has bill introduced to recognize October 14-20 as National Culinary Week. Monthly meeting hosts include Davies Vocational Technical High School and Autocrat Coffee's new headquarters.

1989 More than 35 members have earned certifications. Twenty one chefs and students participated in annual ice carving contest. John Caressimo, chapter president, arranges 1st annual joint meeting between ACF R.I. and Cape Cod and the Islands, hosted by Luzo Food Services. Membership receive free cholesterol testing as part of monthly meeting at Roger Williams Hospital. Rhode Island Hospitality Association is reorganized. ACF National Certification Chairman, Walter "Spud" Rhea, CMPC visits chapter. Chapter celebrates 15th year anniversary at Brown University. Rhode Island Professional Chef's Association donates the remainder of its treasury to RIACF and challenges chapter to match the donation.

1990 Chapter assists at Rhode Island Hospitality Association Hotel and Restaurant Show at the Rocky Point Paladium. Chef Anthony Tarro hosts a visit by President George Bush at Quidnessett Country Club. Socrates Z. Inonog, CCE, throws hat in ring for Northeast Vice President and George O'Palenick for National ACF Treasurer. Membership serves up McCauley House fund-raiser event which net \$6,000 to be deposited and used to purchase wholesale food products. Chapter receives State of Rhode Island Special Citation from Lt. Governor Roger Bagin.

## National Recognition Continued

1991

\*George O'Palenick CEC-AAC awarded 7th place in International Ice Carving Competition.

\*At the Culinary Salon in Boston the following junior and professional members received awards:

Student Competition-

1st prize-Bronze Medal to Lonnie Crowe

3rd prize-Diploma to Brian Mansfield

Diploma Carlton Harrison

Participant - Heather Devers

Participant - Martin Kahler

1st prize-ACF Bronze Medal Renee Contef

Participant - Todd Cascario

1st prize-ACF Silver Medal Laird Livingston CEC-CCE

John Konaris Rotating Cup Laird Livingston CEC-CCE

2nd prize-ACF Bronze Medal George O'Palenick CEC-AAC

1st prize-ACF Bronze Medal Jim Holden

Bronze Medal for Centerpiece Jim Holden

2nd prize-ACF Bronze Medal Frank Terranova, CCE

Diploma-Sean O'Hara

In the Chef Ireland Competition the Culinary USA Northeast team won:

### Class 1 Grand Pieces Decorative

(artistic centerpiece)

James Griffin - Gold Medal Best in Class

Christine Stamm - Gold Medal

Charles Carroll - Gold Medal

### Class 4 Cold Meat Buffet Platter

Charles Carroll - Gold Medal Best in Class

### Class 5 Platted Cold Fish

James Perko - Gold Medal Best in Class

### Class 6 Fish Plate

Alfonso Contrisciani - Bronze Medal

### Class 6-A Hot Restaurant Dishes Served Cold

Charles Carroll Gold Medal Best in Class

### Class 7 Plated Buffet

Alfonso Contrisciani Gold Medal with Distinction

Best in Class

Individual Grand Prix

James Griffin Gold Medal

### Class 8 Cold Poultry

Charles Carroll Silver Medal

### International Grand Team Buffet

Team U.S.A. Northeast Gold Medal Best in Show Challenge Trohpy

## National Recognition Continued

1985

\*John Bowen CCE and Socrates Z. Inonog CCE are appointed to ACFEI Board of Trustees. Also John Bowen, CCE, named "Educator of the Year" by the Society or the Golden Togue.

\*Gino Corelli CEC-AAC is appointed advisor to Academy of Chefs.

\*George O'Patrick CEC-CCE is appointed to National Fund-raiser committee and (National Convention Chairman.)

\*Ted Butzbach CEC-CCE, and Robert Cribari CCE-AAC, receives Outstanding Vocational Education Award form U.S. Secretary of Labor.

\*Team captain, Peter Cooper CEC, and the RIACF team win 3rd prize in Category D plus an ACF Silver Medal at the Boston show.

\*At the "Taste of Canada" the Johnson & Wales team, under the direction of Rene Wentworth, earn Gold/Silver: Brian Foye, Bronze/Silver: Dan Orr, Gold/Silver: Dairmuid Ryan, Silver/Bronze: Beth Webb, Gold/Silver: Mary Chakmakjian and Silver/Bronze: Thea Johnston.

\*At the New York Food Show the following awards were garnered:

Chef Jack McKenna..1st-lamb specialty

Chef Wallace Rande and

Chef Claudia Hinsley..1st-seafood specialty

Chef Diarmuid Ryan..1st-game specialty

Chef Geo. O'Palenick..1st-beef specialty

Chef Michel Vienne..1st-pate en crouete

Chef Peter James..1st-international

Chef Geo. Higgins..1st-pulled sugar

Plaque of the ACF for pulled sugar & vegetable color painting

Chef Richard Coppedge..prize-fancy bread

Chef Victor Calise..prize-fancy bread

Sean O'Hara..1st-cold soups

Lisa Tomasulo..1st-cold soups

Felicia Pritchett..1st-decorated cake

John Aslanis..1st-petit fours

J&W Table..Medal of the Chef de Cuisine Society or America

Felicitations of the Jury..Chef Sarah Bowman

Chef Charbel Shweiri

Chef Peter James

Ms. Lisa Tomasulo, Mr. Sean O'Hara

### *National Recognition Continued*

1986

\*Socrates Z. Inonog CCE and John J. Bowen CCE are appointed to the National ACF Accreditation Committee.

\*George and Anna Karousos of the Seafare Inn are recipients of The Ivy Award for excellence by Restaurants and Institutions Magazine.

\*At the Boston show Team Captain Peter James earned a Bronze Medal in Category D, mini buffet with the assistance of team members: Frank Terranova, Scott Raul and Gino A. Corelli CEC-AAC. A Bronze Medal was awarded to Ed Jarrett, Captain, for Category C, pastry display.

1987

\*George O'Palenick elected Northeast Vice President of ACF.

\*At the Boston Show, Team Captain Frank Terranova and RISD junior members made up of Aaron Nicole and Natalie Solomon earn a 1st Place Gold Medal. An ACF Bronze Medal was awarded to Tom Alanzo, Mike Brookhart, Elizabeth Gibson, Peter Hyde, Ed Jarrett, Judy Kilton, Aaron Nicole, John O'Shea, Steve Palumbo, Tracy Panizzoli, Diarmuid Ryan, Natalie Solomon, Pam Stark, Joe Utera, Diane Varcher, Kurt Wagner and Steve Monast.

1988

\*At the Boston Food Show the junior team received a Silver medal in Category G. Team members were Debra Klock (pastry), Marie Acocella (pastry), and Don Gilliam (garde manger). A Bronze Medal was awarded to George O'Palenick CEC-AAC and a Silver Medal to James Holder. Members of the ACF New England Team Lars Johansson CEPC took a Silver Medal and George Higgins a Bronze Medal as well a "Most Artistic Piece" Award.

\*George O'Palenick CEC-AAC member of the Chaine des Rotisseurs team won Gold, Silver, and Bronze Medals. Team captain for Chaine team was Noel Cullen. For the New England Regional Team Lars Johansson, CEPC, won a Gold Medal, a Gold Medal with Distinction and a Gold Medal for "Show Piece"; George Higgins earned a Gold Medal with Distinction, a Gold Medal for "Show Piece" and a Gold Medal with Perfection; team advisors were Adolf Schrott, CEC and Gino A. Corelli, CEC. The New England team received 19 Gold Medals more than any other country's regional team.

\*Also at the Culinary Olympics in Frankfurt, Germany the team from Johnson & Wales University managed by Noel Cullen received Gold Medals for their entries-6 students- 6 Gold Medals.

### *National Recognition Continued*

1989

\*Frank Terranova took second place in the National Seafood Challenge.

\*Through the efforts of Robert G. Cribari CCE-AAC, chapter receives "Best Record Keeping Chapter" Award at National Convention. George O'Palenick CEC-AAC re-elected Northeast Regional Vice President.

\*Peter Cooper CEC and Carol Twardowski CWE, owners of the Harvest at Bald Hill, are recipients of "Award of Excellence", for their wine list by the Wine Spectator.

\*At the Boston Food Show the following members received the following awards:

Gold medal-Michael Bongiorno,

Bronze medals to Douglas Eisner, Jason Goudsmith,  
Meggen Quartice and Charles Thompson.

1990

\*Michael Trainor CWC places 3rd in the National Seafood Challenge.

\*George O'Palenick CEC-AAC receives Presidential Medallion from National President, Jack Braun, CEC.

\*George Karousos inducted as Life Time member of the Honorable Order of the Golden Togue.

\*At the Boston Food Show the following junior and professional members were awarded:

Bronze Medal in Category E-

Chef Thomson, Marty Kahler and Ed Troiano

Silver Medal to Michael Parks and Carlton Harrison

Bronze Medal to James Griffin CWC

### *Yearly Highlights*

1975 Chapter begins to recruit members and establish a working relationship within local foodservice operations. Formulation of bylaws take many re-writes.

1976 Chapter President Adolf Schrott welcomed Baron Harold Galand, ACF Vice President of the Eastern Region and Jan C. Verdintschot, Certification Chairman of the ACF to Rhode Island for Gastronomic Dinner at Johnson & Wales College hosted by Dr. Morris J.W. Gaebe, President and Franz K. Lemoine, Director of the Culinary Art Division.

1977 First Annual Western Cookout at Chopmist Hill Inn draws thousands of Rhode Islanders to enjoy an outdoor barbecue and outing. Over \$5,000 was raised for scholarships for Rhode Island residents who wish to peruse a culinary education.

1978 A whole steer weighing a little over 650 pounds under the direction of Gino A. Corelli, Chef de Cuisine is cooked on a spit at the Second Annual Western Cookout. Crews stayed up all nite to baste, turn and keep the fire going. More than 2,500 tickets are sold. Between \$8,000 and \$10,000 is raised for scholarships. Program book features recipes from the membership.

1979 Stepping Stone Ranch is the site for the Third Annual Western Cookout. Country western music is featured and enjoyed by young and old. Steamship rounds are served up to thousands. An Endowment fund began, which continues to this day to offers assistance for culinary scholarships.

1980 A very successful Las Vegas nite was held to raise monies for scholarships. Robert Cribari started chapter newsletter "Carte du jour."

1981 Ice Carving competition and demonstration held at Warwick Mall, thousands of laymen view finished ice pieces in awe. First Associate member is Flagstaff Foods. By end of the year we have 8 associate members on board. Members had earned 21 certifications by 1981.

### *Life Time Achievement Recipient*

Adolf Schrott CEC/AAC.....	1990
Gino A. Corelli CEC/AAC.....	1992
Socrates Z. Inonog CCE/AAC.....	1993
Charles Arakelian CEC/AAC.....	1994
Richard Brisson CEC/CCE/AAC.....	1995
Lars Johansson CECP/CCE/AAC.....	1996
Richard Rampino (Posthumous).....	1997
Theodore Butzbach CEC/CCE.....	1998
Richard Wood.....	1999
Mauritz Adolfson CECP.....	2000

### *American Academy of Chefs*

Gino A. Corelli CEC/AAC.....	1982
Adolf Schrott CEC/AAC.....	1982
Charles Arakelian CEC/AAC.....	1983
Socrates Z. Inonog CCE/AAC.....	1983
Hugh F. O'Reilly CCE/AAC.....	1983
John J. Caressimo CCE/AAC.....	1984
Lars Johansson CEPC/AAC.....	1984
George O'Palenick CEC/AAC.....	1987
Richard Brisson CEC/CCE/AAC.....	1992
John S. Chiaro CEC/CCE/AAC.....	2000

### *Life Time Member*

Franz K. Lemoine  
George O'Palenick CEC/CCE/AAC  
Noel Cullen CMC/CCE.AAC

**Local Recognition Continued**

**1989**

**Rhode Island Vocational Teacher of the Year**

Ted Butzbach CEC-CCE

**Rhode Island Seafood Challenge**

1st place - Frank Terranova

**Ice Carving Contest**

Best of Show: George O'Palenick CEC-AAC

1st place Professional: George O'Palenick CEC-AAC

1st place Professional Team Tie: Fred T. Faria CEC-CCE, Tom Stevens &  
George O'Palenick CEC-AAC and Anthony Tarro

1st place Student: Tom Provost

1st place Student Team: Suzanne Divinsky and Suzanne Salkackas

1st place Novice: John O'Shea

**1990**

**Ice Carving Contest**

Best of Show: Brian Lombard

1st place Student: Brian Lombard

1st place Novice: Marty Long

1st place Professional: James Griffin CWC

1st place Professional Team: Fred T. Faria CEC-CCE and Jeff Coolom

**1991**

**Ice Carving Contest**

1st place Student: Allison Allum

1st place Professional: Barry Eckler

**1992**

**Chapter Hot Food Mystery Basket Competition**

1st place Louis Serra CEC

**Ice Carving Contest-Open Class**

1st Place Professional: Barry Eckler

1st Place Junior/Student: Matt Samel