



The newsletter of the
American Culinary Federation
Rhode Island Chapter

May 2005



A Message from the President

Robert Daugherty CEC, Executive Chef, Newport Hyatt

Dear Fellow Members,

I hope the start of the spring season brings you new ideas and the energy to reach your personal and professional goals. This month you will all be receiving ballots in the mail to vote for our National American Culinary Federation President. I ask you to carefully read the statements prepared by the three candidates in the March 2005 Culinary Review and select the candidate that best represents your beliefs. Our new National President will lead our organization to the future. Just reflect back on what Chef Edward G. Leonard, CMC, ACC has accomplished during his term as President, the energy instilled and impact he has made on our organization. We need a National President who also has that energy, and will take the steering wheel and continue to move our organization forward. Please vote, your vote counts!

I would like to thank the membership for sponsoring my trip to the 2005 Northeast Regional Conference in Columbus, Ohio. The conference showcased many great educational seminars; our National Chef of the Year, Chef J. Daniel Knerr, CEC, ACC, presented a great demo, as well as Johnson and Wales University Instructor Peter Reinhart. These were my favorites. On behalf of our chapter we received many nice compliments on our 2004 conference, and was asked when are planning to do it again; I did not respond. I attended a workshop on "Chapter Operations" and had the pleasure to meet Mark Wright CEC, ACC, our new Northeast Vice President, and Dawn Jantsch, CAE, our Managing Director of the national office. I can tell you I was impressed and inspired by their professionalism, energy and commitment to our organization. This workshop was fully attended by chapter Presidents, critical information was distributed, and frank discussions occurred on a variety of topics. The guidance I received will help the officers of our chapter lead us better.

At our May meeting, we will review the results of the Bench Test, chaired by Chef David Miguel CEC, CCE. Also on the agenda are 2004 Conference P&L and our Golf Tournament plans. Please join us at Rhode Island Hospital as our host, Chef Don Murphy will demonstrate the latest technology in institutional food preparations.

Respectfully Yours

Robert L. Daugherty C.E.C.

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If you have news, current events or articles which you would like to submit for publication in Carte du Jour, please contact Vice President Chef Steven Lautieri CEC (contact information under "ACF Officers" section.)

Good and Welfare

From all the members of the ACF RI Chapter, our thoughts and prayers to the family of **Kevin Duffy**. Kevin's mother most recently passed away in Ireland. May our thoughts offer the family some comfort to carry them through this most difficult time.

Steve Carlomusto, a past officer, Treasurer for quite some time who kept us afloat during tight times of the ACFRI chapter, is recuperating at home after hip replacement surgery. Next month or so he will have a second hip replaced also... ouch!!!

Our best wishes to Steve; we hope all goes well. If there is anything the chapter or I can do please do not hesitate to call Gino Corelli 944 6751.

Notice of Thanks

from Gino A. Corelli

To all the chapter members, my sincerest heart felt thanks and appreciation for your support of my application for induction into the Academy of Chefs Hall of Fame. A personal thanks and gratitude to George O'Palenick for his nagging and insistence that I apply. The Academy awards 2-3 culinarians annually this most prestigious title. My induction will be at the ACF National Convention in San Antonio in July. I thank you all for your support and encouragement. It is a pleasure for me to be professionally associated with all of you.

Welcome New Members

We would like to welcome the following new members to our chapter:

Paul Calice, *Ledgmont Country Club*

Penny Rego, *Intentions Cakes and Catering*

ACF Committees

If anyone is interested in participating in the following committees, please contact Steven Lautieri CEC. Listed below are people already signed on to those committees with chairperson noted.

Nominating:

*Jack Chiaro, Chairperson; Gino Corelli,
George O'Palenick and Dan Knerr*

Membership:

Linda Musch, Chairperson

Certification:

David Miguel, Chairperson

Scholarship:

*Gino Corelli, Chairperson; Bill Walker, Derek Morse
and Steven Lautieri*

Good & Welfare:

Gino Corelli, Chairperson

PR:

Robert Daugherty, Chairperson; Bill Walker

Newsletter:

Steven Lautieri, Chairperson

Educational:

Bill Mackin, Chairperson

Finance:

Russ Zito, Chairperson

Golf Outing:

Dan Knerr, Chairperson

Chef of the Year:

Robert Daugherty, Chairperson

ACF Golf Tournament

**An American Culinary Federation Rhode Island Chapter
Scholarship Fundraising Event**

Monday, May 23, 2005 (*rain or shine*)
Jamestown Country Club, East Shore Road
Jamestown RI 423-9930

TWO NINE HOLE TOURNAMENTS

7:30 am Shot Gun Start Scramble - Maximum 36 golfers
Check-in/Continental Breakfast 6:30 AM

10 am Shot Gun Start Scramble - Maximum 72 golfers
Check-in/Continental Breakfast 9:00 AM

Lunch at 12:30 PM (burgers, dogs, salad)
Raffle and Awards

Get your best foursome together OR sign up and we will put a team together
Registration form and donation must be received by MAY 14, 2005

Mail check with sign up sheet and \$40.00 donation per person to:

Dan Knerr
50 Kay Boulevard
Newport RI 02840

Robert Daugherty
9 Ridgcrest Lane
South Kingston RI 02849

For Reservations or More Information Call 851-3317

Checks Payable to ACF Rhode Island Chapter



Our Next Meeting

**Monday,
May 9, 2005
at 6:30pm**

**Rhode Island
Hospital**
593 Eddy Street
Providence, RI

Our host:
Don Murphy

Directions

From Warwick/Cranston:

Take Take 95 North to Exit 18 – Thurbers Avenue. Take left at bottom of exit. Follow to Eddy Street and take a right. Rhode Island Hospital will be approx. 2-3 miles on your left.

From Fall River:

Take 195 West to 95 South. Take Exit 19 – Eddy Street. Turn right onto Eddy Street at traffic light. The hospital is on your left.

From Providence:

Take 95 South to Exit 19 – Eddy Street. Turn right onto Eddy Street at traffic light. The hospital is on your left.

Upcoming Meetings and Events

- May 9 **RI ACF Meeting** (*see right for details*)
May 23 **RI ACF Golf Tournament**
Make your reservations for a day of golf (*see above for details*)
June 13 **Annual Barbecue**
Bristol Community College at 6:30pm
Our host John Caressimo CCC CCE AAC
Chef Noble Masi CMB, CEPC, AAC will be our guest speaker
- Summer Break** July and August
July 30 to August 3 – **ACF National Conference** in San Antonio, Texas
September 12 **RI ACF Meeting**
October 3 **RI ACF Meeting**
November 14 **RI ACF Meeting**
December 12 **RI ACF Christmas Party**

Chess

Chef Adolf Schrott CEC AAC has expressed an interest in teaching chess to our chapter. Chef Schrott has been playing chess for many years and is accomplished chess player. If anyone is interested please contact Steven Lautieri CEC at keeper9999@cox.net and I will set up the event with Chef Schrott.

For more information about our organization, visit us on the web:

National site:
acfcchefs.org

Local site:
acfri.org



Preparation begins for the Platinum Chef competition

RI Junior ACF Platinum Chef

A small audience gathered at the display window outside of the Garde Manger kitchen at the Friedman building on this Thursday evening. While their classmates were getting an early jump on the weekend, twelve JWU students were working to improve their culinary skills when the RI Junior ACF hosted their second "Platinum Chef" competition. Akin to The Food Network's Iron Chef competition, ACF junior chapter president Dan Garborino organized the Platinum Chef competition with help from some of the other junior members to allow junior members an opportunity to flex their creative muscles and hone their culinary skills in a no holds-barred cook-off. Five culinary teams and one pastry team took put their talents on the line in a one-hour mystery basket contest. Teams, which of two students each were each given a different theme ingredient ranging from mussels and salmon to sausage and whole-chickens. Students also had a community pantry full of ingredients to use in their preparation of four identical plates. The students did a great job and critiqued each others plates with great enthusiasm.

Certification Update

We completed our first certification testing on Friday April 22, 2005. There were five participants. Barbaraellen Olson and Eric Ullman from our chapter successfully completed the bench test. We would like to thank Johnson & Wales University for opening their kitchens and allowing us to use there facilities. A special thank you to Dean Kevin Duffy and Chef Joe Leonardi their assistance made the day a huge success. Chef Noble Masi CMB CEPC AAC, Nick Zacharoff CEC were judges. Dan Knerr, CEC AAC and David Miguel CEC, CCE were bench test examiners and Steve Lautieri CEC was apprenticing as a bench test examiner. Carol Williams from the Cape and Island Chapter was the kitchen proctor. Five students, Amanda Beaulieu, Amy Pemrose, Stephanie Schroder, Jocelyn Marin and Zach Fournier from Ella Grasso Technical School in Groton, Connecticut lent a huge hand. Anyone interested in taking a bench exam should contact David Miguel. We encourage anyone interested in taking the exam to watch examination to prepare yourself.



Barbaraellen Olson's plate presentation at the certification exam

Photo Gallery



RI Junior ACF at New York Food Show



Cruising around at the North East Conference

VOTE

You will be receiving your ballots shortly from National ACF. Please return them as soon as possible as your vote does count. This is the first time in many years that the membership of the American Culinary Federation has had the opportunity to select and vote for a National President treasurer and secretary.

Our Northeast Regional Vice-President running unopposed is Mark Wright, CEC, AAC who has been our National Treasurer.

Our candidates for National President: James Taylor, CEC, AAC and our Regional Vice President, John Zehnder, CEC, AAC Central Region Vice President and John Kinsella, CMC, CCE, AAC.

Go to the ACF website for information on all the candidates www.acfchefs.org. If you have any question feel free to contact Linda at rif00040@ride.ri.net

ACF RI Chapter Monthly Meeting Minutes

March 14, 2005

In the spirit of St. Patrick's Day, Chef John O'Shea CEC hosted our monthly meeting at Brown University. The evening featured a welcoming buffet, a sampling of Irish cheeses and butters and Irish whiskies.

The meeting was called to order at 7:20 with the following officers present. President Robert Daugherty CEC, Vice Presidents Linda Musch CCE,AAC, and Steven Lautieri CEC, Secretaries Doran and David Miguel, CEC,CCE and Treasurer Gloria Cabral.

Scholarship Monies were distributed to the following chapter members and their schools:

Newport Career and Technical Center.....	\$2000.00
John Rapoza, Coventry Tech Center.....	\$2000.00
Linda Musch, Chariho Tech Center	\$2000.00
East Providence Tech Center.....	\$1000.00
Barbarellen Olson, Grasso Tech	\$1000.00
International Culinary Institute	\$1000.00
John Carrisimo, Bristol Community College	\$2500.00
Kevin Duffy, Johnson and Wales.....	\$1500.00

Linda Musch is working on our web site.

Steve Lautieri is now doing our newsletter, and was congratulated on a job well done.

Robert announced that our next meeting will be held on April 4 instead of the 11 due to the upcoming Region Conference.

Bill Making made a motion to change the chapter's golf scholarship proceeds from exclusively a Newport Tech scholarship to one open to all. John Rapoza seconded the motion.

This years golf outing will take place on May 23, 2005.

Robert stated the need for more volunteers for various functions. Barbarellen Olson stated that she has volunteered for various functions and nobody took her up on it. Robert agreed that more delegation of these duties is needed.

David Miguel reported that a Certification Bench test is scheduled for 4/22/05 at Johnson and Wales. Any member interested in this exam, please contact Chef Miguel. Also there is a need for more approved bench test examiners as well as culinary judges so these bench tests can be held on a more regular basis.

Adolph Schrott expressed an interest in started a chess club. Anyone interested should contact him.

Cook Books were given to Emur Owens, who provided a sampling of Irish specialty items and Doreau Raymond from RI distributors who provided a sampling of Irish whiskies following the meeting.

Meeting was adjourned at approx 8:30.

April 4, 2005

7:00 pm, meeting called to order.

Heather Singleton, Director of The Rhode Island Hospitality Center welcomed the Chapter. The Hospitality Center is the State Branch of the National Restaurant Association. Their primary function is to act as lobbyist to the State Legislature regarding issues related to restaurant issues.

Robert Daugherty announced new members sent in from National office will be added to the mailing list.

Dan Garbarino reported that our Jr. chapter held a platinum competition at Johnson & Wales. A good time was had by all. The Jr. chapter was also considering preparing a French menu for the Sr. members at an upcoming meeting.

Gino Corelli announced during his treasurers report that a 1000.00 scholarship was awarded to a J&W student. The name of the winner was not yet announced.

Russ Zito gave a treasurers report. Copies were passed to all members present. We are conducting an audit of the Chapters financial records. A 1000.00 cap for the audit service was approved by the membership. If additional funds are needed, it must be approved by membership. There is an additional 12,000.00 in a separate account.

Dan Knerr congratulated Gino Corelli for being inducted into the AAC Hall of Fame. Good going Gino.

A scholarship committee was formed with the following members volunteering for the job: Steve Lautieri ; Bill Walker; Derek Morse

David Miguel reported that an ACF bench test will be held on 4/22/05 at J&W. several chapter members expressed interest.

Dan Knerr gave an update on the upcoming golf tournament . hole sponsors, players and workers are needed.

Dan Garbarino spoke of the recent Jr. chapter's bus trip to the New York food show. There were empty seats on the bus that could have been used for local Tech School student. There was a breakdown of communication. George O'Palenic said that all committees should have better communication with the membership.

Dan Knerr has purchased the two CD rom set of Brad Barns's seminar on Bench testing and becoming a Bench Test Examiner. Any member that would like to view these can arrange it with Dan.

Adolf Schrott appealed to the membership to play chess. Any interested members should contact him.



American Culinary Federation, Inc.
Rhode Island Chapter
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Recipe of the Month

Submitted by **Jack Chiaro, CEC CCE AAC**, Chef Instructor, Johnson & Wales University, Providence, RI

Viola's Biscotti

Ingredients

1½-2 cups almonds, whole skin on
3 cups flour
1 cup sugar
½ teaspoon salt
1½ teaspoon baking powder
2 tablespoons anise seeds
1 stick butter or margarine
3 eggs
1 egg yolk
2 teaspoons anise extract



Method

Toast almonds about 10 minutes at 350 F. Do not let burn. Let almonds cool and chop almonds into pieces, about the size of 3 cuts per almond. Combine flour, sugar, salt, and baking powder. Blend well until totally combined. Stir anise seeds into flour mixture. Cut butter into pieces about the size of butter pats. Using a pastry cutter, cut butter into flour to resemble fine meal. In a separate bowl, beat eggs and egg yolk. Add anise extract. Blend egg mixture into flour mixture and form into a dough. Add a little water (very little – like a teaspoon) if the dough does not come together well. Using your hands, mix and fold nuts into dough until evenly distributed. Shape into 3 even loafs about 2½ inches wide and 8-9 inches long. Bake on parchment lined or very lightly greased sheet pan in a 350 F preheated oven until golden brown and just firm. (about 20-25 minutes) Remove from oven. Let cool briefly. When still warm, cut biscotti to desired size (about ¾ inch). Place back on sheet pan, cut side down and bake about 5 minutes to toast. Turn over and bake another 5 minutes. Cool on wire racks. Subsequently, biscotti can be placed on the sheet pan in loaf style with a ½ inch gap between each one. Bake about 10 minutes to firm up. I find a wavy serrated bread knife works well for cutting. Bake on the middle shelf to avoid over browning the bottom.