



American Culinary Federation Rhode Island Chapter

Carte du Jour

The official newsletter
of the ACFRI

January 2008



A Message From The President

Linda Musch CCE AAC, Chef Instructor,

Chariho Career & Technical Center

Happy New Year! I wish everyone a very Happy New Year and hope all your wishes and resolutions come true.

I want to thank Dean Kevin Duffy who offered us the use of Johnson and Wales and also hosted our December holiday meeting.

Once again the Karousos Family has stepped to the plate and prepared the Chef of the Year Dinner for us. As always we had a memorable meal.

Congratulation to all those award recipients at our annual Chef of the Year Dinner.

The officers and committee chairs have continued to plan a very exciting year for you.

We have scheduled many great educational seminars; a certification practical exam and we hope many more exciting opportunities to bring the membership together.

I have received many positive comments as to having our meetings at one location, so thanks to the generosity of Johnson and Wales, our Feb, March and April meetings are scheduled to be at the Culinary Museum. Chef John Rapoza jumped at the opportunity to host our May meeting at the Coventry Career Center. June brings us back to Bristol Community College with Chef John Caressimo and his staff hosting our annual BBQ. It is the membership of this chapter that makes it great chapter.

When I was sitting in the Board of Governors meeting at the National Convention, one thing that really stuck out was a remark made about committees, "Committees help the chapter grow." The reason is; committees are small, you have an opportunity to get to know your fellow committee members, you learn what their passions are, their families their careers. Now I'm asking you if you are not already involved with a committee please consider a committee that you will enjoy and that will challenge you. Feel free to call me and we can find that committee. 2008 is upon us with two big events in need of committee members, the Golf Tournament in May and the Clambake in September. So please step to the Plate. They are both great and fun events.

I hope one of your New Years resolutions was to attend more ACF Rhode Island Chapter meetings. We've got an exciting year planned and we look forward to seeing everyone there. Bring a friend! Bring a student!

Linda

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Kettle Cuisine, Volker Frick 617/884/1219

MARS Foodservices, Russell Ferreira 401/254/1557

RC Fine Foods, Bill Yabroudy 800/526/3953

Sara Lee, Mark Erickson 401/270/9777

Sid Wainer & Son, Dr. Henry Wainer 800/423/8333

Unilever Foods, Maryann McIntyre 401/738/2385

Become an associate member today and have so many foodservice professionals at your fingertips. Contact Steven Lautieri CEC

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

National Site:
Acfchefs.org

Local Site:
Acfri.org

2007 ACFRI Chef of the Year and Awards Dinner

The Chef of the Year Dinner was held at the International Institute of Culinary Arts and the Abbey Grille in Fall River, MA. The COY Dinner was hosted by Master Chef George Karousos and his staff. Jack



Chairo was the Master of Ceremonies. Bill Mackin, Sergeant at Arms, gave the invocation and moment of silence, remembering our soldiers, all whom have passed and recently deceased Chef Joseph Amendola. Jack presented the Chef of the Year Award to Chef

John Raposa of Career and Technical Center at Coventry High School, who was unable to make the dinner. Chef Karousos served the following courses; Crispy salad with asparagus and seafood, Chicken breast with white bean and rosemary, Salmon fillet with fresh herbs and pepper sauces and Baklava cheesecake. In between the courses, President Linda Musch thanked the many people who helped her along the way. She



presented Vendor of the Year to Newport Lobster Company for all their help and donations for the Ronald McDonald Clam-bake, The President's Award to Marty Quinn of the Hyatt, and Steven Lautieri of the Pawtucket Country Club, and the Outstanding Service Award to the Hyatt Regency Newport Hotel and Spa. The Lifetime Achievement Award was presented this year to Bill Mackin of Newport Career Technical High School. The staff of the Abbey grille was introduced and Chef Karousos received a plaque for being Chef de Cuisine for the event.



Congratulations



We have two wedding announcements in the ACFRI



Steven Lautieri and Megan Adriance on June 22, 2008



Paul Martin and Cheryl Wrubel on August 9, 2008

Welcome! New Members

Joshua Cooper, Culinary Director and Research and Development, Hot Mamas Natural Gourmet Foods

Jon Cohen, Weekpaog Golf Club

Zach Thayer, Student at NECI

Laurin Evelyn CPC

Samuel Britle

Daniel Siegelman, Student, Johnson and Wales



"It is our goal to make a positive difference for culinarians through education, apprenticeship and certification, while creating a fraternal bond of respect and integrity among culinarians everywhere"
ACF Mission Statement

Upcoming Meetings and Events

All meetings are at 6:30 pm unless otherwise noted

- February 11: Culinary Museum at Johnson & Wales, Providence, RI - Chef Gloria Cabral
- February 24 thru 26 : Boston Seafood Show, Boston MA
- March 10: Johnson and Wales University
- April 5 and 6 : Northeast Regional Conference
- April 6 thru 8 : Boston Food Show
Johnson and Wales University
- May 12: The Career Center at Coventry High School, Coventry, RI
- May 19 : ACFRI Golf Tournament Jamestown Country Club
- June 9: Annual Barbecue: Bristol Community College
- July 14 thru 17: National Convention in Las Vegas
- September 7: Ronald McDonald ACFRI Clambake
- September: To be Determined
- October: 6: Warwick Area Career & Technical Center BBQ with Chef Ray Depot and products from A.J. Martin

If anyone is interested in hosting a meeting please contact Steven Lautieri at slautieri@cox.net.

Academy of Chefs Scholarship

The AAC gives thousands in scholarships to deserving **Culinary Students & Professional Chefs** each year. We have recently revised & updated our scholarship applications on line. We have broken them into four categories: scholarships for high school students, college students, professional chefs (for help with continuing education and certification), and Student Culinary Team Grants (for competing student culinary teams going to Regionals or Nationals). Please encourage all ACF members and culinary students to take advantage of this great opportunity by visiting

<http://www.acfchefs.org/Content/ACFPrograms/AAC/scholarships.htm>

The AAC will award one \$1,000 scholarship at each Regional Conference General Session in 2008 for a culinary student in that particular Region.

Respectfully Submitted, Gino A. Corelli CEC AAC HOF

Our Next Meeting

Monday,
 February 11, 2008
 At 6:30 pm

Johnson and Wales Culinary Museum

**315 Harborside Boulevard
 Providence, RI**

**Our Host:
 Johnson and Wales University**

Chef Gloria Cabral



will demonstrate how to split, fill and decorate a birthday cake for chefs, as well as making roses, decorating cup cakes and making a cup cake tree.



Directions

From Points North of Providence: Follow 95 North to Exit 18 toward RI-1A. Merge on Thurbers Avenue and turn left on to Montgomery Avenue and onto Harbourside Blvd

Coming from Points North of Providence: Take 95 south to Exit 18 toward RI-1A. Merge on Thurbers Avenue and turn left on to Montgomery Avenue and onto Harbourside Blvd

2007 ACFRI Pictures



Hot off the fire!!



Our Clambake Host Chef
Marty Quinn



Gingerbread Bakers



Working away on
Gingerbread



Chef Russ Zito leading the charge



Lobster splitting on the
buffet



Chef Masi and Coventry
students at BCC



Wow!!! Look at my lobster!!



American Culinary Federation
Rhode Island Chapter
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Crème Brulee

By Steven Lautieri CEC



Makes 12 servings

six cups heavy cream
pinch of salt
one and one-third cup
sugar
one-half vanilla bean, split
lengthwise
twelve egg yolks, lightly
beaten
three-quarters cup sugar,
for garnish

Preheat oven to 325 F degrees. Combine the cream, salt and two-thirds cup of the sugar in the saucepan over medium heat, add the vanilla bean. Heat stirring occasionally until very hot, but not boiling. Remove from heat and allow the vanilla bean to sit in the cream mixture to infuse it with flavor.

Stabilize the bowl by placing a damp kitchen towel underneath to secure it. Place two-thirds cup of sugar and the egg yolks in the bowl and whisk together.

Remove the vanilla bean from the cream mixture. Temper the hot cream mixture into the egg yolk mixture by ladling it in a stream while whisking vigorously. Once combined, strain through a fine mesh sieve back into the saucepan.

Fill the ramekins about seven eighths full and place them into the hotel pan. Pull the oven rack out slightly and place the hotel pan on it. Fill the hotel pan with very hot water, so that the water level is between one-third and one-half way up the sides of the ramekins. Carefully push the rack into the oven.

Bake for 35 minutes and check doneness by tapping the edge of each ramekin. If the centers still appear "liquid," continue baking at 3-minute intervals, checking custards carefully at the end of each. Total baking time is about 45 minutes. The custards are ready when the centers are just barely set and jiggle like jelly. Remove the entire water bath from the oven and place on a wire rack to cool. Allow the custards to cool to room temperature in the water bath.

Remove ramekins from the water bath and dry bottoms. Cover with plastic wrap and refrigerate until fully chilled.

When ready to serve, move the oven rack to the highest position just under the broiler. Heat the broiler. Sprinkle about 1 tablespoon of sugar across the top of each custard. Place the custards on a sheet pan and place the pan under the broiler. Watch sugar very carefully as it caramelizes, forming a thin burned sugar crust across the top. Remove and serve immediately