



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*

Holiday Greetings to all. May this season of hope and peace bring many blessings to each of you and your families.

We had a busy fall starting with our October meeting at the Dunes Club in Narragansett hosted by Executive Chef David Field. David prepared wonderful chowder made from mussels and clams supplied by American Mussel Harvesters, who has been a great supporter of the chapter. Matthew DiMatteo, Shellfish Extraordinaire with American Mussel Harvesters shared information with us on the company, their shellfish beds and what makes American Mussel Harvester's product superior to other shellfish companies.

I had the privilege of attending the Northeast Regional Educational Forum the end of October. This is an annual event that has been held at the Desmond Hotel outside of Philadelphia for the past few years. I highly recommend this event; it is not just for chapter presidents. Many years ago when the forum began it was focused on chapter leadership and national information. Now it's about education. So next year if your schedule allows, I highly recommend you attend. Educational points are also given for your participation.

Greenville Vineyards was our host for the November meeting. What a wonderful evening, our thanks to Nancy Parker Wilson, Owner, Richard Carmichael wine maker and Shannon Almenda for their presentation on the vineyard, its history and their wine making. Tasting local wines is also very "refreshing" and what is unique about Greenville is they only use their own grapes, they are not importing them like many other winery do.

Our December meeting is sure to be a treat as Kevin Duffy and the staff and students at Johnson & Wales University will be our host for our annual Holiday meeting. We will be gathering on December 10<sup>th</sup> in the Cintas Dining room at 6:30. I hope you will be able to join us for this annual event.

December 21 is the date for the annual Gingerbread cookie decorating at Hasbro Children's Hospital. If you are available on this date and have never experienced this, put it on your must do list. It really is an event that is about the season. The joy that the children receive from this is over whelming and heart warming.

Again I wish everyone a safe and wonderful Holiday Season and a Happy New Year.

Peace

Linda

## Associate Members

A. J. Martin, Tim and Al Martin 401/739/2500

Community Fruit, Michael Chapman 401/641/6781

Hallsmith Sysco, Jim Pezzullo 800/347/3330 x8332

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

**RIACF Officers**

**President**

**Linda Musch CCE, AAC**  
Chef Instructor  
Chariho Career & Technical Center  
Richmond, RI  
Work 401/315/2864  
Home 401/789/4307  
rif00040@ride.ri.net

**1st Vice President**  
**Steven Lautieri CEC**

Executive Chef  
Pawtucket Country Club  
Pawtucket, RI  
Work 401/725/5170  
Home 401/474/2891  
slautieri@cox.net

**2nd Vice President**  
**Richard Wood**

Retired  
Home 508/678/6889  
oldbuzzard31@yahoo.com

**Treasurer**

**Dorran Jones CEC**  
Pawtucket, RI  
Home 401/724/0402  
Dvdsm.whitjones@verizon.net

**Secretary**  
**Gloria Cabral**

Chef Instructor  
Bristol Community College  
Work 508/678/2811 x 2940  
Home 508/675/3034  
GloryC007@aol.com

**Sergeant at Arms**  
**Bill Mackin**

Chef Instructor  
Newport Career & Technical Center  
Work 401/849/3608  
Home 401-849/3703  
Billtrudim@cox.net

**Chairman of the Board**  
**J. Daniel Knerr CEC, CCA, AAC**

Executive Chef  
Black Pearl, Newport, RI  
Work 401/847/7802  
Home 401/848/5321  
Le\_Chef1@msn.com

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

Sunday January 27, 2008 at 6:30pm

The Abbey Grille

100 Rock Street, Fall River, MA 02720

Crispy salad with asparagus and fresh seafood  
Chicken breast with white beans and rosemary  
Salmon fillet with fresh herbs in pepper sauce

Baklava cheesecake

Reservations required

To make your reservations, please mail your payment to  
Steven Lautieri CEC  
4 Kristee Circle,  
West Warwick, RI 02893

Make checks payable to ACFRI for \$35 per person



## Congratulations



We have two wedding announcements in the ACFRI  
Steven Lautieri and Megan on June 22, 2008  
*and*  
Paul Martin and Cheryl 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*



*"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*

- January 27: Chef of the Year Dinner, Abbey Grille, Fall River, MA
- February 11: Archives Museum at Johnson & Wales, Providence, RI - Chef Noble Masi on Certification Practical Testing
- March 10: Archives Museum at Johnson & Wales, Providence, RI
- April 14: Archives Museum at Johnson & Wales, Providence, RI
- May 12: The Career Center & Technical Center, Coventry, RI BBQ with Chef Ray Depot and products from A.J. Martin
- June 9: Annual Barbecue: Bristol Community College
- September: Archives?????????
- October:

If anyone is interested in hosting a meeting  
 please contact Steven Lautieri at [slautieri@cox.net](mailto: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,  
 January 27, 2008  
 At 6:30 pm

### **The Abbey Grille**

**100 Rock Street,  
 Fall River, MA**

**Our Host:  
 The Karousos  
 Family**

### **Directions**

**From Providence area :** Follow 195 East towards Fall River; once you have gone over the Braga Bridge take Plymouth Avenue/Hartwell Street. Exit 6/7. Take first right Hartwell Street (Exit 6) bear right at the end of the exit. Bear right at the fork in the road, at the stop sign merge to the left lane and follow through lights, continue through second set of lights (cross Bedford St.) you are now on High St. Continue for two blocks take your left onto Franklin Street. Continue one block take left onto Rock St. The International Institute of Culinary Arts, (Abbey Grill) is located on your immediate right at 100 Rock Street.

**Coming from Newport:** 24 North to 195 West; take (Pleasant St./Plymouth Ave.) Exit 6/7. Follow Pleasant St. (Exit 6). Take a right at end of the exit, then your first left onto Seventh Street. Proceed one block take left onto Bedford St. Follow Bedford Street to your first set of lights. Take a right onto High Street. Continue for two blocks take your second left onto Franklin St. Continue one block take left onto Rock St. The International Institute of Culinary Arts is located on your immediate right at 100 Rock St.

# End of the Summer Clam Bake Photo's



Hot off the fire!!



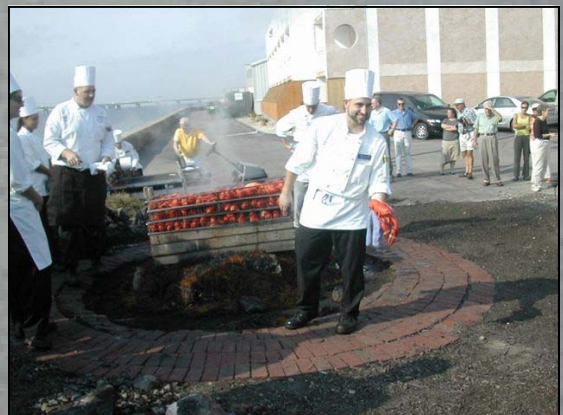
Our Host Chef Marty Quinn



Chef Russ Zito leading the charge



Lobster splitting on the buffet



Wow!!! Look at my lobster!!

American Culinary Federation  
Rhode Island Chapter  
PO Box 316  
Saunderstown, RI 02874



## Recipe of the Month *Submitted by Russell Ferreira*

Tender tilapia fillets enfold a rich and savory stuffing made with UNCLE BEN'S® Traditional White Bread Stuffing Mix, heavy cream, and lemon juice. Baked and drizzled with OLD BAY® Seasoning Lemon Butter for a unique fresh-from-the-sea feast

1 58-oz. bag UNCLE  
BEN'S Traditional  
White Bread Stuffing  
Mix

1- $\frac{1}{2}$  tbsp. OLD BAY®  
Seasoning

3 tbsp. Parsley, fresh  
chopped

7 cups Water

6 cups Heavy cream

$\frac{2}{3}$  cup Lemon juice

to taste Salt

to taste White pepper

2 cups (1 lb.) Butter,  
room temperature

$\frac{2}{3}$  cup Lemon juice,  
fresh

40 Tilapia fillets

### *Directions*

Combine contents of seasoning packet with water and heavy cream in a stockpot. Bring to a boil. Stir in breadcrumb mixture and lemon juice.

Wrap fillets around 4-oz. portions of stuffing. Lightly season with salt and white pepper as desired.

Bake on an oiled sheet tray in 375°F conventional oven for 10 to 12 minutes or until internal temperature is 165°F.

In a separate bowl, combine butter, lemon juice, seasoning, and parsley.

Drizzle each baked tilapia with 1 tbsp. butter and serve with green vegetables.