



The official newsletter
of the ACFRI

March 2009



A Message From The President

Linda Musch CCE AAC, Chef Instructor,

Chariho Career & Technical Center

2009 promises to be a year of changes and as a country we certainly need that.

ACFRI chapter New Year started with a bang!!! What an evening Tom Wright and his staff at the Eleven Forty-Nine Restaurant showed us at our annual Chef of the Year Dinner. It was an evening to remember. Congratulations to Dean Kevin Duffy our 2008 Chef of the Year, to Nino D'Urso Chef of Capriccos who received his Lifetime Achievement Award, Charlie Nadar, President of the Junior Chapter who received the Junior Member of the Year Award. Presidents awards were given to many for the contributions each made to the chapter, and once again I thank each of you for your support.

February brought the Northeast Regional Conference to Boston, hosted by our friends of the North the Epicurean Club of Boston. At the conference Chef Joseph Leonardi CEC received the Northeast Chef of the Year, congratulations Joe!! The chapter received the Chapter Achievement Award and George O'Palenick received the National Presidents Medallion. There were many members that attended, taking advantage of the location of the conference. Also many of the Junior Members volunteered as culinary ambassadors.

As we continue with 2009 we have many activities planned that I hope you will find interesting and make time for in your busy schedules. Chapter educationals are in the works and promise to be better than those in the past, having more substance to them rather than just touching on the topic.

Included in our line up of activities are the golf tournament, clambake and the Newport Wine & Food Event at the Mansions.

Friday April 24th we will be hosting a certification practical exam at Johnson & Wales University, contact George O'Palenick or myself for information. Certification is the way our profession will raise to the next level. Remember the work Louie Szathmary and Lewis J. Minor did in 1976, now it's our turn to make a difference for the future of our profession.

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Associate Members

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

Community Fruit 401/641/6781

Sysco Boston, Jim Pezzullo 800/669/4440 x8812

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 7508/588/8798

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

Presidents Message Continued

I look forward to seeing everyone at our March 9th meeting at the Career Center at Coventry High School this will be a business & Committee meeting. Our April meeting will be on the 20th, which is the third Monday of the month and Patriots Day for those of you who run the Boston Marathon. This meeting will be our first educational under our new format, held at the Conanicus Yacht club in Jamestown our host will be Bob Cornett. The educational seminar is promised to be fabulous with local fresh and sustainable seafood to include, shellfish, lobsters and fish, We will have industry representatives there to discussion how we can work together for the future of two great industries in RI. Our May 11th meeting will be at Johnson & Wales University HAC, hosted by Chef Karl Guggenmos AAC. The subject will be certification. More info will follow. June ends our year with our annual BBQ at Bristol Community College with Host John Caressimo CCE, CCC, AAC and Chef Gloria Cabral.



I hope with this short over view of the next few months you will see something that interests you and I hope to see each of you in 2009.

Linda

April's Meeting
Sustainable Seafood



Aprils meeting is on Sustainable seafood and local seafood we will have representatives from commercial fisheries at the meeting.

Mark your calendars now for April 20 at the Conanicus Yacht Club in Jamestown. If you attend this meeting it will count for 2-3 Continuing Educational Hours



Good and Welfare *by Gino Corelli*

Our sincerest good wishes to Chairman of the Board and past President Dan Knerr. In December, Dan slipped on ice outside of the Black Pearl and has had surgery on his knee.

From all the members, best wishes for a speedy recovery and we hope it will be like NEW.

Upcoming Meetings and Events

All meetings are at 6:30 pm unless otherwise noted

March 9 2009 ~ Business meeting & Committee Reports

at Career Center at Coventry High School

April 20, 2009 ~ Educational at the Conanicus Yacht

Club in Jamestown our host Bob Cornett

May 11, 2009 ~ Business meeting & Committee Reports

at J&W HAC Center

June 8, 2009 ~ BBQ Social & Certified Angus Beef Educational

July 11 thru 14 ~ ACF National Convention at the Orlando World
Marriott Center in Orlando Florida

September ~ Educational

October ~ Business meeting & Committee Reports

November ~ Educational

December ~ Holiday social

January ~ Business meeting & Committee reports

February ~ Educational

March ~ 2009 Chef of the Year

April ~ Educational

May ~ Business meeting & Committee reports

June ~ BBQ social at Bristol Community College

If anyone is interested in hosting a meeting please contact

Our Next Meeting

Monday,
March 9, 2009
At 6:30 pm

**Career Center at
Coventry High
School**

**40 Reservoir Road
Coventry, RI**

**Our Host:
Chef John Rapoza**

Directions

From North

Merge onto I-95 S via the
exit- on the left- toward
NEW YORK

Take the RI-3 exit- exit
number 6- toward COVEN-
TRY/WEST GREENWICH

Take the ramp toward
COVENTRY/WEST WAR-
WICK

Merge onto RI-
3/NOOSENECK HILL RD.

Turn LEFT onto
RESERVOIR RD

From South

Merge onto I-95 N toward
PROVIDENCE

Take the RI-3 exit- exit
number 6- toward WEST
GREEN-
WICH/COVENTRY

Turn SLIGHT LEFT to take
the ramp toward COVEN-
TRY/WEST WARWICK.

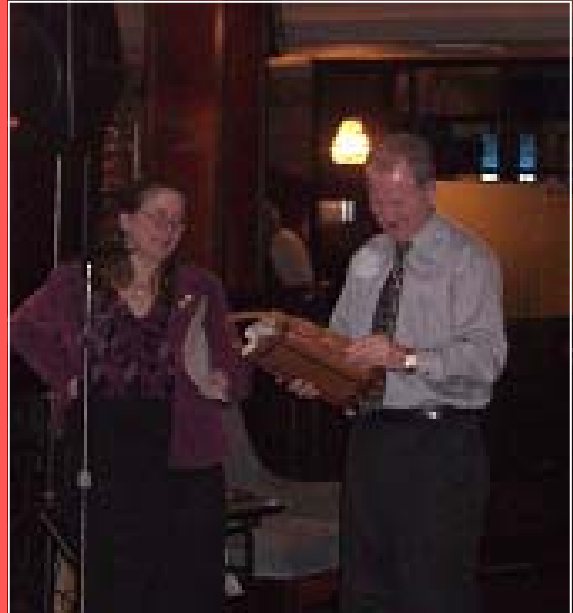
Turn LEFT onto RI-
3/NOOSENECK HILL RD

Turn LEFT onto
RESERVOIR RD

2008 ACFRI Chef of the Year



Our hosts the 1149 Restaurant,
Tom Wright and Chef Jules Ramos



2008 Chef of the Year
Dean Kevin Duffy



Lifetime Achievement
Award
Chef Nino Diorsi



2009/10 ACFRI Officers



2008 Vendor of the Year
Russell Ferreira of MARS

2009 Northeast Regional Conference, Boston



Steven Lautieri accepting ACF Chapter Achievement Award for the Rhode Island Chapter



Dr. Henry Wainer speaking at the general session



Joe Leonardi competes for the Northeast Regional Chef of the year



Linda Musch receiving the ACF Presidents Medallion



George O'Palenick accepting the National Presidents Medallion



Northeast Regional Chef of the Year Joe Leonardi



Ming Tsai preparing Peking Duck



Steven and Megan Lautieri with Ming Tsai



Chef Fritz Sonnenschmidt preparing sausages

Northeast Regional Awards

Chef of the Year, sponsored by Unilever Foodsolutions

Joseph Leonardi, CEC; executive chef, Somerset Club, Boston; ACF Rhode Island Chapter

ACF Pastry Chef of the Year, sponsored by Splenda®

Megan Ketover, CPC; pastry chef, Bakery Hill at Midwest Culinary Institute, Cincinnati; ACF Greater Cincinnati Chapter

ACF Chef Educator of the Year

Thomas Griffiths, CMC; associate dean of global cuisines, The Culinary Institute of America (CIA), Hyde Park, N.Y.; Mid Hudson Culinary Association

ACF Hermann G. Rusch Chef's Achievement Award

Pierre Rausch, CEC, AAC; retired, Pottstown, Pa.; ACF Philadelphia Chapter

ACF Chef Professionalism Award, sponsored by Nestlé Professional

Dale Miller, CMC, WGMC, AAC; general manager/executive chef, The Inn at Erlowest, Lake George, N.Y.; ACF Capital District–Central New York

ACF Student Chef of the Year, sponsored by Custom Culinary, Inc.

Brianne Slocum; student, State University of New York at Delhi, Delhi, N.Y.; ACF Chefs and Cooks of the Catskill Mountains

Baron H. Galand Culinary Knowledge Bowl, sponsored by Pearson Education

ACF Greater Baltimore Chapter; Baltimore International College, Baltimore: **Carrie Britain**; **Megan Cirincione**; **Kevin Keller**; **Adam Lewis**; and **Jeffrey Lyons**. The team is coached by **Faith Kling, CEC**.

ACF Student Team Regional Championship, sponsored by R.L. Schreiber, Inc.

ACF Pittsburgh Chapter: **Joseph Allison**; **Evan Blocker**; **Tristan Haseler**; **Christine Shipe**; and **Brian Sorce**. The team is coached by **Art Inzinga, CEC, CCE, AAC**.

The 2009 ACF Northeast Regional Conference award recipients listed below were recognized for their outstanding contributions and goodwill.

ACF Chapter of the Year

ACF Pittsburgh Chapter; Pittsburgh

ACF Chapter Achievement Award

ACF Rhode Island Chapter; Providence, R.I.

ACF President's Medallions

Jeffrey D. Barr; chef, U.S. Foodservice, Ashland, Mass.; ACF Epicurean Club of Boston

Murray Long, CCE; executive chef-instructor, McIntosh Atlantic Culinary Academy, Dover, N.H.; ACF Great Bay New Hampshire Chapter

Perrin Long, CEC, CCE, AAC; educator, Portsmouth High School, Portsmouth, N.H.; ACF Piscataqua Chapter

Linda Musch, CEC, AAC; chef-instructor, Chariho Area Career and Technical Center, Wood River Junction, R.I.; ACF Rhode Island Chapter

George O'Palenick, CEC, CCE, AAC; associate professor, Johnson & Wales University, Providence, R.I.; ACF Rhode Island Chapter

Thomas Recinella, CEC, AAC; culinary program director, State University of New York at Delhi, Delhi, N.Y.; ACF Chefs and Cooks of the Catskill Mountains

Ming Tsai; owner, Blue Ginger, Wellesley, Mass.

American Academy of Chefs Chair's Scholarship

Jonathan Moreira; student, Johnson & Wales University, Providence, R.I.; ACF Epicurean Club of Boston

RIACF
Meeting Minutes
January 19, 2009
Chef of the Year Dinner
Reception 5:30-6:30
Welcome and Thank You

1149 Restaurant

Linda Musch/ Jack Chiaro

Pledge of Allegiance and Moment of Silence

Introduction of the nominating committee (John Caressimo, John Raposa, George O'Palenick, Paul Martin) and former Chefs of the Year

Chef of the Year Kevin Duffy

Vendor of the Year Russell Ferreira, Mars Foodservice

Junior Member of the Year Charles Nadler

Chapter Service Pins 10 year, Maureen Pothier, Russ Zito

15 year, Anthony Marcella

25 year, Brian Foy, John O'Shea

President's Award

Many people received this award given by Linda Musch. Linda felt that it takes many people to work together to make a successful organization so she wanted them all to have a beautiful gift of appreciation. Linda talked about the important of fundraisers and that ACFRI raised over \$20,000 for education and scholarships.

Past Presidents John Caressimo, Jack Chiaro, Gino Corelli, George O'Palenick, Fred Faria

Education Seminars and Practical Exams Kevin Duffy, John Raposa, Thomas Wright, Paul Martin, David Fields

Associate Members Russell Ferreira, Mars Foodservice, Jim Pezzulo, Halls-mith/SyscoBoston, Bill Yarbroudy, RC Fine Foods

Friends of the Chapter Jan Gartner, Mark Whitehead, Noble Masi

Past Officers Steven Lautieri, Dick Wood, Gloria Cabral, Dorran Jones, Bill Mackin

Lifetime Achievement Award

Nino d'Orso

Installation of Officers

Linda, Musch, Richard Wood, John Raposa, Gloria Cabral, Dorran Jones, Bill Mackin

Award of Special Recognition

Thomas Wright

Recognition of Brigades

Next Meeting Tuesday, February 2, 2009 JWU Culinary Archives 6:30pm

Minutes submitted by: Gloria Cabral

Richard J.S. Gutman Exchange City Director and Curator of Culinary Arts Museum, Prov. RI

Reception and Recipe Exchange

Welcome and Thank You **Linda Musch**

Meeting called to order 7:23 pm

Pledge of Allegiance and Moment of Silence **Bill Mackin**

Fundraising **Linda Musch**

Monday, May 18' 2009 Golf Tournament, Looking for someone to chair if Dan Knerr is not available, due to injury.

Sunday, September 13, 2009, RM/Hyatt Clambake,

September 25, 26, 27, 2009, Newport Pres. Society

Linda Musch and John Caressimo will meet with caterers and Pres. Society to work as a team to plan and coordinate event.

Jr. Members **Charles Nadler**

JWU Jr. ACF held educational meeting. Chefs Richard Garcia and Matt Malley demonstrated sous vide cooking. 53 students attended

JWU Jr. ACF catered Superbowl Party for JWU. 216 students attended

2+ students will attend the ACF Regional Conference in Boston as JWU Culinary Ambassadors.

JWU Jr. Competition team and ICCC team are practicing and doing well.

Old Business

Business Meeting **March meeting will be held in the Coventry area. This is open to all members.**

April Meeting **TBA**

Chef of the Year Recap **Jack Chiaro**

ACF Conference **Regional Conference will be held**

February 6-9, 2009 in Boston (see website).

Health and Welfare **Gino Corelli**

New Business **Linda Musch**

Certification **Linda Musch has finished her proctoring. She is now a Certified Evaluator for ACF Certification Exams**

March Meeting **TBA** April Meeting **TBA**

May Meeting **TBA** June Meeting **BCC**

Educational Meeting. Certified Angus Beef/ BBQ/ Awards

Culinary Archives **Richard Gutman**

Richard announced the new feature of competition at the museum. This feature will be rotating and updating as competitions occur.

35th RIACF Anniversary **Gino Corelli**

Looking to have the anniversary celebration in January or February 2010. Possibly at Pawtucket Country Club. Gino is looking for any information and newsletters to add to the booklet.

Thanks and Reminiscing

Thank you to Richard Gutman and his hospitality.

Gino Corelli and jack Chiaro talked about the 1988 Culinary Olympics, history of the that year and team.

Gino talked about how to make his Trofie pasta and how to make it.

Next Meeting **TBA, Meeting Adjourned 7:57 pm**

Minutes submitted by: Gloria Cabral



18TH ANNUAL GOLF TOURNAMENT

Jamestown Country Club

Monday, May 18, 2009

Rain or Shine

Registration at 6:30 AM & 9 AM

Shotgun Start– 7:30 & 10 AM

Entry Fee: \$50 per person (Includes golf, breakfast & lunch and much more...)

Format: 4 person scramble * Closest to the Pin * Longest Drive * Putting Contest,
And Many more.....

Raffle & Awards: Held at 12:30 PM

Choose one game:

7:30 AM Shotgun start scramble Check-in/Continental Breakfast 6:30 AM

Max 36 Players

10 AM Shotgun start scramble Check-in/Continental Breakfast 9 AM

Max 72 Players (Golf Cart required extra fee)

Registration form & donation must be received by: May 11, 2009

For more information please call:

Dan Knerr :

50 Kay Blvd.

Newport, RI 02840

Home (401) 848-5321

Cell (401) 339-3498



18TH ANNUAL GOLF TOURNAMENT

Jamestown Country Club

Monday, May 18, 2009

Rain or Shine

Sponsorship Registration

Yes, I/We would like to be a proud sponsor of the American Culinary Federation, Rhode Island Chapter Educational Scholarships Golf Tournament

Sponsoring Business Name _____

Contact Name: _____

Mailing Address: _____ City _____

Zip: _____ Phone: _____ Fax: _____

Signature: _____ Date: _____

Indicate your preferred sponsorship level by checking the appropriate box. Some sponsorship are limited and will be sold on a first come, first serve basis.

Breakfast Sponsor: \$ 750

Lunch Sponsor \$2500

Platinum Sponsor \$ 350

Gold Sponsor \$ 250

Silver Sponsor \$ 150

Cash Donation-any Value
Cash Amount: \$ _____

Raffle Donation
Description: _____

Please make check payable to ACFRI, and mail this completed sponsorship form with payment by May 11, 2009 to:

ACFRI
Golf Tournament
P.O. Box 316
Saunderstown, RI 02874

Please keep a copy of this Registration!

*ACFRI is a 501 (C) (6) Organization

For more information please call:

Dan Knerr :
Home (401) 848-5321

Thank you for your Support!

Recipes of the month

Linda's Jalapeno Jelly

- 7 each jalapeno chili peppers (5-7 each)
- 2 medium green peppers -- seeded and medium dice
- 1 1/2 cups white vinegar
- 6 cups sugar
- 1 pound pectin

Gather ingredients and equipment.

Rinse jalapenos; discard stem, bits of black skin, and half the seeds.

Chop enough jalapenos to make 1/4 cup.

Place green and jalapenos peppers in food processor with 1/2 cup vinegar and whirl until very finely chopped.

Pour into 5 quart pot.

Add remaining vinegar and use to rinse excess peppers from processor then add to pot.

Stir in pectin and bring to a full rolling boil over high heat.

Add sugar and continue stirring until mixture comes to a boil again and boil for exactly one minute.

Remove from heat and skim foam.

Ladle into sterilized canning jars, seal and process.

Gino Corelli's Trofie with

Zucchini alla Marzano

- 1 1/2 cups onion -- diced
- 2 medium zucchini -- cubed 1/2" pieces
- 6 tablespoons olive oil
- 1/2 cup White wine
- 1 cup Chicken broth
- 1 pound Trofie pasta or Fusilli Avallinese
- 3 ounces Grated Parmigiano Reggiano
- 1 cup chicken broth

Gather ingredients and equipment.

In boiling, salted water, cook pasta for 12-14 minutes (as directed). Then drain well.

Sauté zucchini in olive oil. Keep crisp.

Add wine to zucchini, simmer 2 minutes then add chicken broth.

Add grated cheese and zucchini mixture to pasta, toss, and add up to one more cup chicken broth if needed.

Serve with spoon.

Ginger Mignonette ~ Sauce for the Raw Bar

From David Fields

- 1 sm onion brunoise
- 5 sm lemons cut into 1/8 or 1/4 depending on size and deseeded
- 1/2 jalapeño, minced
- 4 tea. fresh ginger, minced
- 1 T minced garlic
- 1 tea salt
- 2 tea cracked black pepper
- 1 cup sugar
- 1 cup rice wine vinegar

Reduce sugar and vinegar by half

Separate lemon pulp from skin. Take peel off lemon. NO PITH. Mince peel and pulp. Discard pith.

Sweat garlic, ginger, onion and jalapeño.

Add simple syrup- reduce until starts to caramelize slightly. Add lemon pulp and peel, salt and pepper.

Mix then set aside to cool. If needs thickening add instant thickener.

