



American Culinary Federation Rhode Island Chapter

Carte du Jour

The
Official Newsletter
of the ACFRI

November 2009

A Message From The President

*Linda Musch CCE AAC, Chef Instructor,
Chariho Career & Technical Center*



I hope everyone is enjoying our beautiful autumn weather and all of the colors of fall. Even the crazy weather we've been having adds to our days of wonder.

Our November 2nd meeting is lining up to be as comparable to our amazing April 2009 seafood educational session, so come and compare and see what South County has to offer in local and sustainable products and a few more. We will begin this meeting at 4:30 PM at Kenyon's Grist Mill then journey to Chariho (via caravan) so no one gets lost on the country roads. As the saying goes since you'll be traveling to South County you'll need to pack a lunch, well no need to do that as there will be food provided and samples to taste. Some of the vendor will also have products available for sale. Sampling of those presenting will be Stoney Hill Cattle Farm, Trails End Farm (honey), and Cabot Cheese. This is shaping up to be a super educational meeting with samplings, not to be missed.

Our September and October meetings and events were just awesome and it's the membership that makes them successful. September we journeyed to Middletown to Aquidneck Island Farm another local company that supports our industry and then to Castle Hill Inn. We learned about how The Newport Restaurant Group became an employee owned company. October we had a short business meeting and then enjoyed networking and friendships as we celebrated the success of one of our own chapter members Joe Leonardi CEC ACF National Chef of the Year for 2009.

December's Meeting will be a week earlier on December 7th at Jackie's Galaxies in Bristol.

Join us for both of these great events. If you can, please bring a can good or two to share with those less fortunate to both our November and December meeting.

I wish each of you and your families a Happy and safe Thanksgiving.

Linda

Associate Members

Become an associate member today and have many foodservice professionals at your fingertips.
Contact Steven Lautieri, CEC at slautieri@cox.net

Kettle Cuisine, Volker Frick 617/884/1219

MARS Foodservices, Russell Ferreira 401/254/1557

RC Fine Foods, Bill Yabroudy 800/526/3953

Roland Foods Armand Mazzulli (Armand.Mazzulli@rolandfood.com)

Sysco Boston, Jim Pezzullo 800/669/4440 x8812/738/2385

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

RIACF Officers

President

Linda Musch CCE, AAC

*Chef Instructor
Chariho Career & Technical Center
Wood River Junction, RI
Work 401/315/2864
Home 401/789/4307
rif00040@ride.ri.net*

1st Vice President

John Rapoza

*Chef Instructor
Career Center at Coventry High School
Coventry, RI
Work 401/822/9499 ext 292
Home 508/676/8427
chefjohnr@comcast.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*

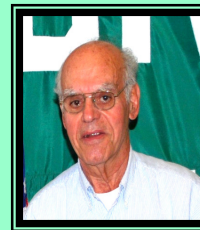
Newsletter

Paul Martin

*Chef Supervisor/Adjunct Professor
Johnson & Wales Inn, Seekonk MA
Work 508/336/8700
Home 401/438/4905
chefpaul@hotmail.com*

Good and Welfare

Gino A. Corelli, CEC, AAC, HOF



Our thoughts and prayers were sent to Socrates Inonog whose brother passed away last month. Soc now resides in California and was a past president and instrumental in bringing the 1982 ACF National Convention to Rhode Island, which we hosted.

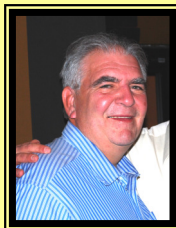
At that time, our chapter was in its infancy. We were eight years old and one of the newest chapters in the ACF. The Convention was a huge success and one that a friend recently reminded me they never forgot the "Ice Breaker" as the first gathering was called. We took all the attendees on the Bay Queen for a cruise down Narragansett Bay. Wine, beer, lemonade and cold drinks as well as a huge seafood display of Hors d'Oeuvres were served on board. He remembers that large 16-count shrimp, cooked lobster tails and claws as well as fresh cooked crabmeat were still available throughout the cruise. It was a great night that everyone enjoyed.

I spoke to Socrates last month. He was in Rhode Island at some friends home and at a festival in Fall River. He sends his regards to the chapter and thanks everyone for the remembrance of his brother. Again, our deepest sentiments to Socrates and his family.

Gino

ACF Certification

George O'Palenick, CEC, CCE, AAC



The ACF Rhode Island Chapter will be hosting two Practical Exams for ACF Certification in 2010.

Practical Exams for Certification

will be held on

Friday April 23, 2010

and

Friday October 24, 2010

Contact George at gopalenick@cox.net



Above: Hyatt Hotel on Goat Island, Newport, RI

Annual New England Clambake Fund Raiser

On September 13th the ACFRI in conjunction with Ronald McDonald house held a traditional Rhode Island Clambake at the Hyatt Hotel on Goat Island, Newport. The Clambake was a fund raiser for both organizations.



Above: A *Carnival Line* cruise ship anchored in the harbor



Left: Chef Marty Quinn of the Hyatt explaining about the type of seaweed used for the Clambake

Center : Uncovering the "Bake"

Right: The Clambake in all its glory



Left: Chefs and Students serving up lobsters

Center: Student serving the famous Black Pearl Chowder

Right: ACFRI President Linda Musch, CCE, AAC presenting a gift of appreciation to Executive Chef Marty of the Hyatt Hotel

Educational Meeting at Aquidneck Farms



Above left: ACFRI Chapter and guests viewing part of the herd. Above right: The second parcel of grazing land by the water's edge.

The ACFRI chapter visited the Aquidneck Farms, located in Portsmouth, RI for an educational meeting on October ?? The farm is managed by Farmscapes LLC. which has been working for the past 5 years towards to protect threatened farmland parcels by developing a sustainable agricultural strategy.



Top Left: Barbara Van Buren, Owner of Aquidneck Farm

Center Left: Mike Victor, herd foreman and our guide to the Farm

Fred Faria CEC displaying a sample steak

Collation at Castle Hill Inn and Resort



After visiting the Aquidneck Farms, the ACFRI Chapter gathered at the Castle Hill Inn and Resort for a collation and presentation by Executive chef Brian Mansfield, He spoke about the company which owns Castle Hill Inn & Resort. Newport Harbor Corporation is an employee-owned (ESOP) hospitality company located in Newport, Rhode Island, that owns and/or operates Newport Restaurant Group, Castle Hill Inn & Resort, Blackstone Caterers and the Newport Yachting Center Marina & Special Events. The subsidiary, Newport Restaurant Group owns and operates not only Castle Hill Inn & Resort but also The Mooring Seafood Kitchen & Bar, 22 Bowen's Wine Bar & Grille, Waterman Grille, The Boat House Restaurant, The Smokehouse Café, TRIO and Hemenway's Seafood Grill & Oyster Bar.



Top Right: The ACFRI chapter members enjoying and array of cheeses and fruits in one of the Castle Hill Inn reception rooms



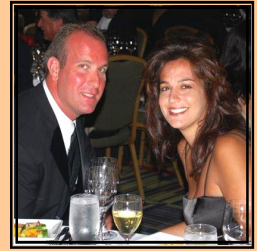
Bottom Right: Executive Chef Brian Mansfield of the Castle Hill Inn & Resort with ACFRI Pres. Linda Musch CCE, AAC and Fred Faria CEC

October Meeting

Business Meeting and Reception



George O'Palenick, CEC, CCE, AAC and Joseph Leonardi, CEC at the Reception



Joe and his wife Laurie

On October 19, the ACFRI Chapter held a business meeting at the Meritage Restaurant in East Greenwich, RI. Following the meeting, a reception was held in honor of Joseph Leonardi, CEC. Joe won National Chef of the Year for 2009 at the ACF National Convention.



Recipe of the Month

Linguini with Sichuan Peanut Chicken

Yield: 4-6 Servings

This recipe, which was served during the Chef of the Year Cook Off, was given to George O'Palenick, CEC, CCE, AAC by Mark Prece, CEC, AAC

Ingredients

- 1 # Linguini
- 1 1/2 # Chicken breast, boneless and skinless
- 1 Tbsp Lemon Pepper Seasoning
- 1/2 Tbsp Garlic Salt
- 1 oz Sesame Oil
- 1 oz Olive Oil

- Sichuan Sauce:
- 4 green onions, chopped fine
 - 3 cloves garlic, minced
 - 3 Tbsp fresh cilantro, chopped fine
 - 2 Tbsp peanut butter, smooth
 - 1/4 cup sweet Chili Thai Sauce
 - 2 Tbsp Soy Sauce
 - 2 Tbsp sherry wine vinegar
 - 2 Tbsp sesame oil
 - 4 Tbsp Chicken Broth

Method

Marinate the boneless, skinless, chicken breast in the oil and season well with lemon pepper and garlic salt for a minimum of 30 minutes. Roast in a 350°F oven for 15-20 minutes or to an internal temperature of 165°F. Slice thin on the bias.

Prepare the pasta.

Mix all the measured ingredients together and place in a skillet over medium heat. Toss in the sliced chicken and gently stir in the sauce. Drain the hot, cooked pasta and blend into the sauce. Continue cooking until hot.

Place on serving platters. Garnish with fresh cilantro.

Serve immediately.

Upcoming Meetings and Events

*All meetings are at 6:30 PM
unless otherwise noted*

November 2

Two Educational Events

4:30pm Tour of Kenyon's Grist Mill in Usquepagh (South Kingston) RI

5:00pm Sampling from Local South County and Cabot Cheese at Chariho Career and Technical Center

December 7

Holiday Social will be hosted by Jackie's Galaxies in Bristol.

January 2010

Educational Event

February 2010

Business Meeting

March 2010

Educational Event

April 18, 2010

2009 Chef of the Year at the Crown Plaza, Warwick, RI

May 2010

Business Meeting

June 2010

Annual Barbecue

*If anyone is interested in hosting a meeting,
please contact*

Linda Musch at rif0004@ride.ri.net

For National ACF news visit Acfchefs.org

For Local ACF Rhode Island news visit Acfri.org

If you have news, current events or articles to offer for possible publication in Carte du Jour,
please contact Paul Martin, www.chefpaul@hotmail.com

Culinarian's Code

I pledge my professional knowledge and skill to the advancement of our profession and to pass it on to those who are to follow.

I shall foster a spirit of courteous consideration and fraternal cooperation within our profession.

I shall place honor and the standing of our profession before personal advancement.

I shall not use unfair means to effect professional advancement or to injure the chances of another colleague to secure and hold employment.

I shall be fair, courteous and considerate in my dealings with fellow colleagues.

I shall conduct any necessary comment on, or criticism of, the work of a fellow colleague with careful regard of the good name and dignity of the culinary profession, and will scrupulously refrain from criticism to gain personal advantage.

I shall never expect anyone to subject themselves to risks which I would not be willing to assume myself.

I shall help to protect all members against one another from within our profession.

I shall be just as enthusiastic about the success of others as I am about my own.

I shall be too big for worry, too noble for anger, too strong for fear and too happy to permit pressure of business to hurt anyone, within or without the profession.

Adopted at the 1957 ACF Convention, Chicago, Illinois



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