



1974

**American Culinary Federation  
Rhode Island Chapter  
35 Year Anniversary**

2009

**Message from the President**

*Linda Musch, CCE, AAC*

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



As September comes we leave summer behind and move into our activities of fall, school, sports, and our chapter events. As we enter into this season I would like to challenge each one of you this year. If you've never attended a meeting, come and see what they have to offer you, or attend or participate in one of our events. If you do attend regularly bring a friend, and share what great things happen at the meeting. Our chapter's focus is education, certification and networking. One of these three should surly fit you.

We have an exciting line up of educational seminars; we'll begin our season in Newport at 4:30 with a presentation from Newport Biodiesel, 5:30 at Costal Extreme Brewery for a beer tasting and rum tasting and a sampling of cheeses from Shy Brothers Farm of Westport. So be sure to mark your calendar for September 20<sup>th</sup>. November we will be at Johnson & Wales University for a hands on Sushi demo by Tony Torres. December brings us to our Holiday meeting, place and date to be determined. If you would like to host a meeting, a social or an educational please let me know as we are in need of host sites. See our calendar of event page for additional information

We congratulate Elizabeth Rondina our state SkillsUSA winner in Food & Beverage Service; Johnson & Wales Silver medal, Jessica Morris Chariho Career & Technical Center Bronze medal.

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American Culinary Federation Rhode Island Chapter

**Carte du Jour**

**The  
Official Newsletter  
of the ACF RI  
September 2010**

**Associate Members**

**Become an associate member today  
and have many foodservice professionals at your fingertips.  
Contact Steven Lautieri, CEC at [slautieri@cox.net](mailto: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](mailto:Armand.Mazzulli@rolandfood.com))**

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

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

***T.F. Kinnealey Quality Meats*, Rick Paiden 800/638/7700**

# Message from the President

(continued from page 1)

Highlights of the National Convention included a great showing from RI with about 10 of us in attendance. Many great educational seminars were offered from hands on classes on Sunday and many pastry related classes as well as many culinary demos. As with any conference or convention, we always return home with something new to use in our kitchens and classrooms and also with our chapter meetings so be on the lookout for more great events.



At the Board of Governors meeting, announcements included no dues increase..., a new culinarian's code (see newsletter) and some minor changes to the By-laws.

The convention also focused on "Green & Sustainable". We've been on the cutting edge with our local and sustainable educational for over a year and it's our future and we all need to make an effort to make this world a better place.

October 20, 2010 is WACs; International Chef Day with the theme "Go Green with Chef's, remember each and every ACF member is also a member of WACS "World Association of Chefs." WACS will be hosting Chefs World Cooks Tour of South Africa "World Chefs without Boarder" Check out the WACS website. [http://www.worldchefs.org/wacs2009\\_beta/en/home/index.php](http://www.worldchefs.org/wacs2009_beta/en/home/index.php)

Have a great start to fall and as always I look forward to seeing you at our meetings

Linda

## Annual ACFRI Barbecue

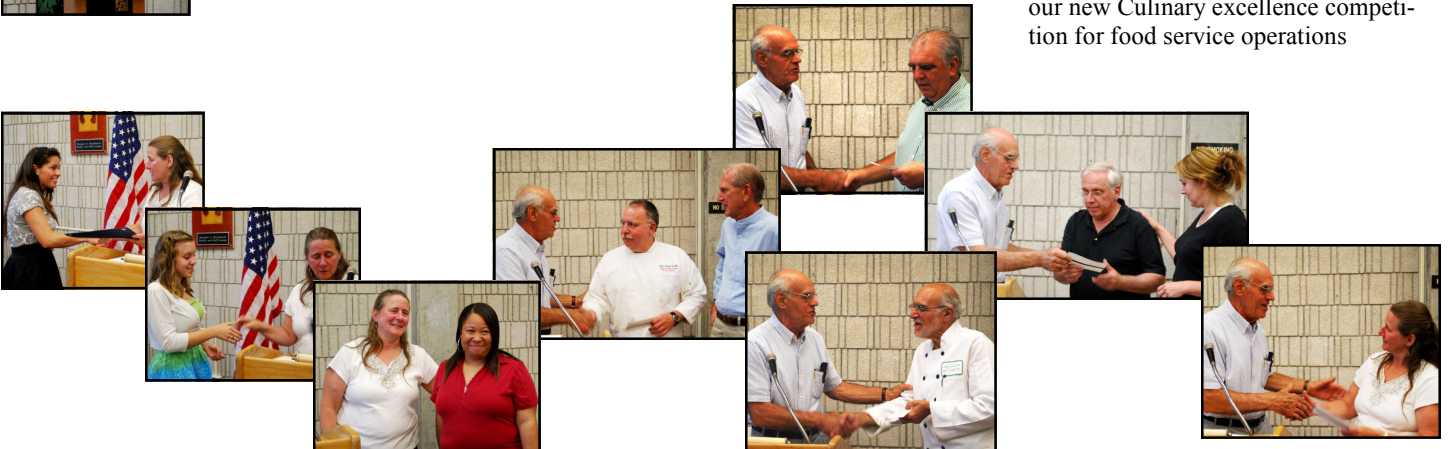
24 June 2010



The Annual ACFRI Barbecue was enjoyed by our own chapter and members of our sister chapter on Cape Cod and by representatives of Bristol Community College. The occasion served also as a setting for awarding scholarships to individual students and to Higher Educational and Secondary Level Culinary, Baking and Food Service management Programs.



The Cape Cod Chapter Representatives presenting Present Linda Musch, CCE, AAC with a check to include on our new Culinary excellence competition for food service operations





## **ALL HANDS ON DECK!!**

### **It's time for our Annual End of Summer Clambake**

**It's time to participate in the great ACFRI tradition  
in our yearly efforts to raise funds  
for the Ronald McDonald House  
and our own ACFRI Scholarship Fund**

**The Preparations and the actual Clambake will be held  
at the Hyatt Regency Hotel on Goat Island in Newport, RI**

**On Saturday September 11th  
the kitchen preparations begin**

**On Sunday, September 12th,  
We cook the "Bake" and all the rest of the feast  
and front of the house settings and service begins**

**We will need help on both days.**

**Please contact  
?????**

**to identify how you might help**

**On both or either day**



# Annual ACF National Convention

2-5 August 2010



Joe & Laurie,  
Linda and Jeanette  
at the Convention



John O'Shea  
and Chef Joseph Poon

The 2010 ACF National Convention, hosted by ACF Orange Empire Chefs & Professional Cooks Association, held in Anaheim, Calif., Aug. 2-5, was a success. The event offered an array of professional development, networking and food functions, as well as countless opportunities for camaraderie.

More than 40 chefs volunteered arrived to convention early for the Chef & Child Foundation's first national service day, Chef Outreach to the Community, July 30. Chefs hosted nutritional cooking demonstrations for more than 100 children and families at Hermosa Village Apartments.

The trade show had more than 105 exhibitors, and included numerous live competitions as well as new additions this year, such as the ACF Wellness Pavilion. At this year's General Session, Michael Ty, CEC, AAC, ACF national president cooked alongside Sam Choy, owner of Sam Choy's Breakfast, Lunch and Crab, Honolulu, and Dr. Janey Thornton with the USDA delivered an inspiring message about the value of childhood nutrition and how chefs can make a difference. More than 450 guests attended the American Academy of Chefs Dinner, which recognized the Academy's annual award winners and inductees.

## September Meeting — Educational

September 20, 2010

Continuing with our theme of local and sustainable products,  
we are in Newport - Monday, September 20th

### 4:30PM Newport Biodiesel

312 JT Connell Highway, Newport

-Newport Biodiesel is the proud recipient of the 2010 Save the Bay, Environmental Achievement Award. It is there hope to be able to recycle all Rhode Island fats into Biodiesel. Pretty ambitious!!!!



### 5:30PM Coastal Extreme Brewery & Rum

293 JT Connell Highway, Newport

-Coastal Extreme Brewery is a local brewery that has recently expanded. We will have a tour and beer tasting. We will taste Hurricane Amber Ale, Rhode Island Blueberry Beer, Regenshauer Oktoberfest and a fourth beer, potentially Summer Ale or an experimental batch. They will also discuss their newest endeavor "Thomas Tew, authentic pot-still rum". You have the option of sampling three versions of the rum: the "raw" rum, the cask strength, and the final product. The beer is free but the rum tasting is \$9 plus tax



### 6:30PM Shy Brothers Cheese @ Coastal Brewery

-Shy Brothers Farm makes award winning artisan cheeses from Westport. Info and a tasting of their cheeses will take place. We featured some of their cheeses at our chapter's 30th anniversary dinner. If you can not attend all of the presentations, stop by for one or more to enjoy some beer and cheese.



# Upcoming Events and Meetings

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

## September 2010

**September 11 -12- The Annual New England Clambake Fund Raiser**

At the Hyatt Hotel on Goat Island, Newport

**September 20-Local Sustainable Education Meeting**

Newport Biodiesel, Coastal Extreme Brewery and Shy Brothers Cheese Farm

**September 23-26 The Northeast Regional Educational Forum**

Hosted by the ACF Philadelphia Chapter

## October 2010

*To be announced*

## November 2010

*To be announced*

## December 2010

*To be announced*

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

**Linda Musch at [rif00040@ride.ri.net](mailto:rif00040@ride.ri.net)**

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](mailto:www.chefpaul@hotmail.com)

For National ACF news visit  
**[Acfchefs.org](http://Acfchefs.org)**

For Local ACF Rhode Island news visit  
**[Acfri.org](http://Acfri.org)**

### RIACF Officers

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#### Newsletter

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## Culinarian's Code

August 3, 2010

As a proud member of the American Culinary Federation, I pledge to share my professional knowledge and skill with all culinarians.

I will place honor, fairness, cooperation and consideration first when dealing with my colleagues.

I will keep my comments professional and respectful when dealing with my colleagues.

I will protect all members from the use of unfair means, unnecessary risks and unethical behavior when used against them for another's personal gain.

I will support the success, growth, and future of my colleagues and this great foundation.

*Adopted by the American Culinary Federation, Inc., at its Board of Governors August 3, 2010*



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

1974

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