



AMERICAN CULINARY FEDERATION RHODE ISLAND CHAPTER

# Carte du Jour

The official newsletter  
of the ACFRI

June 2006

## A Message From The President

*Robert Daugherty, Executive Chef, Newport Hyatt*



As a glorious spring in New England is upon us I send a warm greeting to our chapter members and friends of the American Culinary Federation Rhode Island.

This past Monday, May 22 was our annual ACFRI Scholarship Golf Tournament held at Jamestown Country Club. It was great to see everyone who turned out to play and support our organization. This year's tournament was made very special by a number of our great members. Dick Wood and Ted Morgan organized the registration, scores and raffles. Barbraellen Olsen procured ACF logo golf balls that were given to all the golfers, tee markers and numerous raffle prizes. Chef Gloria Cabral & Daniel Canteko from our junior chapter cooked wonderful breakfast sandwiches for all the golfers and Chef Kenny Young who set up the course with all the markers. Chef 's Dan Knerr C.E.C., C.C.A., A.A.C. and Steven Lautieri C.E.C. sold Vendor Tee sponsors which raised over \$1,500 in additional scholarship money. Chef Linda Musch C.C.E. A.A.C. who created the Tee sponsor signs to recognize the support for our Vendors. A lot of work by many people went into making this tournament I would like to thank everyone, a special thank you to the list of vendor sponsors and Chef Dan Knerr C.E.C.,C.C.A., A.A.C. for making it happen!

Our May meeting was hosted by Angelo Collins and Jeff Korecky at Charles Fraiden at the Centrex warehouse. We were given a tour of the 230,000 square foot distribution facility and shown how Centrex operates to distribute 85% of the wines, beers and sprits consumed in Rhode Island. The warehouse held over 67,000 stock items and had the latest computerized order picking system. We also enjoyed a wine tasting presented by Jeff Korecky, which focused on emerging wines of the world. Kathleen McCann from the Educated Palate presented their tasting kit which was developed to teach our palates the different flavor sensations of herbs. One of the highlights of the May meeting was the representation from our Junior Chapter. The 4 member board was very active in running the meeting and made a short presentation on the development and future activities of the Junior Chapter.

June is right around the corner and temperatures are rising, it must be the start of barbeque season. Please come on June 12 to Bristol Community Collage as Chef John Caresimo C.C.C. C.C.E. A.A.C. and Gloria Cabral host our annual "Start of the Summer Barbeque" This is one of our most popular events and we will be awarding \$300 scholarships to the VICA Skills USA students. I hope to see you all in June.

Let the sun shine!

Sincerely

## Associate Members

A. J. Martin  
Tim and Al Martin  
401-739-2500

Sara Lee  
Mark Erickson  
401-270-9777

Unilever Foods  
Maryann McIntyre  
401-738-2385

Kettle Cuisine  
Volker Frick  
617-884-1219

Masterfoodservice  
Russell Ferreira  
401-254-1557

RC Fine Foods  
William Yabroudy  
401-823-9618

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

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*If you have news, current events or articles which you would like to submit for publication in Carte du Jour, please contact Vice President, Steven Lautieri CEC*

## Johnson and Wales Scholarships Awards

*Gino A. Corelli*

**Five scholarship awards were given from the American Culinary Federation Rhode Island Chapter Endowment Fund to 5 Johnson & Wales University Culinary Students for the 2005/2006 Academic year.**

**The students were:**

**Erin Powell \$1300.00 ~ William Taylor \$1000.00**

**Adam Policinski \$2750.00 ~ Neil Stetz \$2500.00**

**Paul Chung \$1000.00**

**For some unknown reason our established guidelines were not followed. We have discussed the guidelines and I followed up with a letter including acknowledgments from J & W.**

**Our Guidelines are as follows:**

**Rhode Island resident demonstrating financial need  
GPA of 3.0 or above, Culinary of Hospitality student in his /her  
2nd, 3rd, or 4th, year of study**

**Respectfully Submitted**  
**Gino A. Corelli CEC AAC HOF**  
**Scholarship Chair**

**At our June meeting we will be awarding 4 \$300 in travel  
scholarships to students in SkillsUSA**

## *Congratulations*

**Congratulations to Chef Joseph Leonardi of Johnson and Wales University on winning a silver medal at the ACF Olympic Try Outs in Chicago and was appointed to the ACF Olympic Regional Team to compete in Germany in 2008.**

**Before being chosen as a finalist, the competitors were judged in one of two preliminary competitions held at Elgin Community College in Elgin, Ill., Feb. 27-28, and River Oaks Country Club in Houston, March 26-27. At the final tryouts in Chicago, chefs competed for coveted spots on ACF Culinary Team USA National, along with ACF Culinary Team USA Regional and ACF Culinary Team USA Pastry.**

*"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"*



## **Upcoming Meetings and Events**

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

June 12: Bristol Community College, Annual Barbecue

July 13 to 16: ACF National Conference in Philadelphia

July and August: ACFRI Summer break

September 10: RIACF and Ronald McDonald

House Clam Bake

September 18: Venda Ravioli, (Tentative) Atwells Avenue, Providence, RI

October 9: Fall Harvest Day at the Farm, Sid Wainer and Sons, New Bedford, Ma

November 13:

December 11: Newport Hyatt, Annual Christmas

Celebration and gift exchange

## **Our Next Meeting**

**Monday,  
June 12, 2006  
At 6:30 pm**

**Bristol Community  
College**  
777 Elsbree Street  
Fall River, Massachusetts

**Our Hosts:  
John Caressimo  
CCC, CCE, AAC  
and  
Gloria Cabral**

**Annual Barbecue  
Sponsored by:  
Hallsmith Sysco**

### **Directions**

From Providence or Newport Areas  
Take Interstate 195 East to  
exit 5 route 138 north. Take  
the Davol Street exit towards  
US-6. Stay straight on rt 138/  
Davol street. Turn right onto  
President avenue. Turn  
left on Elsbree Street.

### **The American Culinary Federation Rhode Island Chapter would like to send a very special Thank you to our 2006 Golf Sponsors**

Steve Connolly Seafood

A.J. Martin

US Food Service

Sysco

Sid Wainer & Son's Specialty  
Produce & Specialty Foods

Pilgrim Subaru

Newport Specialty Foods

Ecolab

A.T. Siravo Produce

Breakfast Sponsor

Cirelli Foods

Coca Cola

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

**National Site:  
Acfchefs.org**

**Local Site:  
Acfri.org**

The Ronald McDonald House  
of Providence  
and the RI Chapter of the  
American Culinary Federation

Presents

End of Summer

# CLAMBAKE

at the  
Hyatt Regency Hotel  
Goat Island, Newport

Sunday Afternoon  
September 10

2:00 pm to 6:00 pm



## Certification Testing

We are planning a Bench Test for certification in the summer. Testing fees are \$75, full payment is required to register and is non-refundable. Email David Miguel with any questions you may have.

## Meeting Minutes April 10, 2006

Capital Grille, Providence RI

Meeting called to order.

Robert Dougherty reported on the Northeast regional convention held in Toronto. It was a great convention. The knowledge bowl was very impressive.

Jr. Chapter president, Andrew Green reported a fundraiser will be held at Johnson and Wales. It will be part of the University's Wahoo weekend.

Gino Corelli CEC, AAC reported that he received a letter from Johnson and Wales informing us that in excess of \$8000.00 in scholarship money, from the ACF endowment was presented to 5 students.

Dan Knerr CEC, CCA, AAC gave an update on the upcoming fund raising golf tournament. He already has several sponsors in place and is looking for more. He is also asking for raffle prizes. Anyone interested in donating gifts, providing sponsorship or golfing, contact Dan.

Barbarellen Olson CEC, is working on markers for the tournament. She would like to decorate each marker with a golf ball with our chapters logo on it. The price of these ball drops drastically if we purchase them in volume. She recommended that we purchase a 25 dozen and we can give each golfer a sleeve as a door prize. The membership approved the purchase.

Robert gave an update on the Ronald McDonald House Clam bake, to be held in September. By June all plans should be in place. Next months meeting will be held at Rhode Island Distributing on May 8. They will showcase their new state of the art distribution system.

George O'Palenick CEC, AAC asked the junior chapter members to help out with the clambake.

David Miguel, CEC, CCA, CCE reported on the status of a certification bench test. One is being planned for the summer, candidate numbers permitting. Any interested candidates should contact David.

Gino proposed a toast to outgoing 40 year member Mauritz Adolfson, who is moving back to Sweden. Mauritz was member of the Rhode Island chapter for 24 years. George thanked him for his years of dedication and help to the chapter. He was an inspiration to all. Chariho High School students Crystal Dauphinaise and Ashley Foster presented Mauritz with gifts and well wishes as did Gary Welling, Pastry Arts Director, Johnson and Wales University.

## Meeting Minutes May 8, 2006

Charles Fradin Inc./RI Distributing

Angelo Collins and Jeff Korecky gave us a tour of the distribution center for Copley Fradin and Rhode Island Distributors. It was very impressive.

Kathleen McCann, From an Educated Palate presented a kit that will help explore the scents of different flavors. This is done with essential oils applied to edible paper. For more information visit her web site [www.educatedpalate.com](http://www.educatedpalate.com)

Jeff presented us with a fine sampling of wines, both reds and whites. It was both educational and delicious.

President Robert Dougherty, introduced new junior chapter president Brandy Russes. It was reported that the Wahoo weekend held at Johnson and Wales raised \$362.00, to be used for scholarships. The junior chapter is doing well rebuilding.

Dan Knerr CEC, CCA, CCE gave an update on the upcoming golf tournament. All was falling into place. Barbarellen Olson CEC had a handle on the markers and logo golf ball. He complimented her on a great idea and thanked her for undertaking the project. All hole sponsorships are sold out. He is still looking for donations for the raffle, as well as golfers. Barbarellen asked all members to solicit prizes from friends and associates.

David Miguel CEC, CCE is still waiting for commitments for a bench test. We need 5 participants for the chapter to break even on such an event.

Robert reported that our chapters liability insurance will be no longer covered by National office as of May 19<sup>th</sup>. We will be responsible for our own insurance after that date.

There is a fundraising raffle for Chef Medino featuring a Weekend in Newport as a prize.

The Ronald McDonald Lobster Bake plans are coming along.

There is a fundraising at Sakkonnet vineyards on June 25<sup>th</sup> to benefit Women Chefs and Restaurateurs. Anyone interested contact Maureen Pothier.

Our next meeting will be held at Bristol Community College on June 12. It will be our annual BBQ meeting. John Carrissimo and Gloria Cabral will host this event.

Bill Mackin reported that any high school student, affiliated with the chapter, who is going to the Skills USA national competition will receive \$300.00 to help defray the cost of the competition.

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American Culinary Federation  
Rhode Island Chapter  
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# Recipe of the Month

*Submitted by Raul Salcido*

## Tempura Roasted Red Pepper

1 red bell pepper medium to large (*roasted, marinated top and end cut, de-veined*)

### Stuffing

2 artichokes, dry (Roughly chopped) (can or fresh)  
1oz feta cheese crumbled  
1oz dry ricotta shaved  
1oz dry mozzarella cheese (finely chopped)  
2 oz banana peppers chopped (optional)  
½ a beaten egg  
1 teaspoon of flour (as needed)  
Salt and pepper to taste  
Oregano (fresh or dry)

For plating use basil oil, chiffonade of basil, sun dried tomato oil.

### Balsamic Dressing

1 tablespoon balsamic vinegar  
3 tablespoon extra virgin olive oil  
1 teaspoon fresh garlic minced  
2 basil leaves chiffonade  
Salt and pepper to taste  
Dry garlic (optional)  
Oregano (optional)

### Tempura Batter (Serves 10)

3 eggs separated  
12 oz beer  
12 oz flour (as needed)  
Salt, white pepper

### Directions

Roast pepper, remove skin, cut tops and bottoms de-veined, and try to remain intact. Marinate with balsamic dressing overnight or at room temperature for 30 minutes. Pate dry. Combine all stuffing ingredients well, spread into roasted red pepper and roll tight. Prepare tempura batter by whipping eggs whites to a medium peak. Combine flour, beer, egg yolks, salt and white pepper into a smooth paste, add flour as needed. Fold separate batters gently together. Roll, stuffed pepper into flour shaking off excess and then into tempura bread-ing. Shallow fry in a large sauté pan until internal temperature of 145°F and serve.