



The newsletter of the
American Culinary Federation
Rhode Island Chapter
April 2006

Chef of the Year Dinner

January 22, 2006
Sea Fare Inn, Portsmouth, RI

Robert presented his President's Awards to the following members who have helped our chapter over the past year:
Dick Wood, Barbarellen Olson, Bill Makin, Kevin Duffy, David Miguel

The following officers were acknowledged for their help in making the chapter run smoothly:
Linda Musch, Steve Lautieri, Dorran Jones, Gloria Cabral

We were treated to a great meal prepared by Ted Karuso and staff. Thanks to Robert who worked with Ted and dining room manager Amy who planned an interesting and tasty menu.

The evening culminated with Jack Chiaro presenting the Chef of the Year. Fellow officer **Gloria Cabral** was honored as the 2005 Chef of the Year. Congratulations, Gloria! Thanks for all of your work throughout the year.



Above: Chef of the Year Gloria Cabral with Linda Musch

Below: Chef Paul Amaral's family at the 2005 Chef of the Year Dinner



*2005 RIACF
Chef of the Year*
Gloria Cabral

2005 Vendor of the Year
**Kenny Hislop
of Newport Lobster**

President's Awards
**David Miguel, CEC and
Barbaraellen Olsen, CEC**

2005 Outstanding Service Award
**Irene Sorenson
of Oceanspray**

Linda Musch and Fred Ferrier presented the following service pins:

10 YEARS

Robert L. Daugherty
David Field
Zita Milho

15 YEARS

Michael Marra
Linda Musch
Dorran Jones
Pamela Peters

20 YEARS

Richard Wood
John Chiaro
James Papa Jr.
Thomas Wright

25 YEARS

John Rapoza
James Pugliese
George O'Palenick
Lars Johansson
Fred Faria

30 YEARS

Gino Corelli
John Caressimo
Adolf Schrott
Socrates Inonog
Franz Lemoine

40 YEARS

Mauritz Adolfsson

Congratulations to all of our above members who have given many years of service to our fine organization.

RIACF Officers

President

Robert Daugherty

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Sergeant at Arms

Gloria Cabral

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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 Chef Steven Lautieri CEC (contact information under "ACF Officers" section.)

In Memoriam

submitted by Gino A. Corelli

Paul A. Amaral an Honorable Order of the Golden Toque member for 15 years died suddenly on December 27, 2005. Paul was a member of the ACF Cape Cod and the Islands chapter for many years and had been instrumental in keeping the chapter alive during some past years when the chapter was going through several years of declining membership. Paul also assisted the ACF Rhode Island Chapter on many many occasions with their fundraisers including Regional Conferences hosted by ACFRI Chapter. At the ACF Regional Conference in March, 2004 Paul was in the kitchen, at the Hyatt, working every meal daily, never complaining and willing to do what ever it took to make things happen. That was Paul's nature, call him and he is there. A true devoted member that did his share and more to assure success. Paul was chef instructor at Greater New Bedford Regional Technical High School for many years and had a great rapport with students. Our hearts and deepest sympathy to the Amaral family during these times of sorrow. We will miss you.

John Nicas an Honorable Order of the Golden Toque member for 13 years died on December 26, 2005. He was the son of Dr. Stanley Nicas. John was Executive Chef of the Castle Restaurant for many years. He was also President of the New England Escoffier Society Joseph Donon Chapter. Some of the nicest Escoffier dinners I attended were during his tenure as President. John was a devout soccer enthusiast spending numerous hours with his sons and as coach of their Leicester Mass Little League Soccer Team. He was always willing to offer assistance and gave time tirelessly to our profession. Our hearts and deepest sympathy to the Nicas family during these times of sorrow. We will miss you

New Associate Member

Russell Ferreira, Master Food Service, 40 Fales Road, Bristol, RI 02809

Kudos

Congratulations to **Eva and Phil Niosi** (from Warwick Career & Technical and Al Forno's) on the birth of Thomas Jack.

Certification Testing

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

Golf Tournament

The RIACF Annual Golf Tournament is May 22, 2006 at the Jamestown Country Club. Donations are needed as well as volunteers. Please contact Dan Knerr or Robert Daugherty. Please see attached application to register or answer any questions you may have.



A Message from the President

Robert Daugherty, *Executive Chef, Newport Hyatt*

Dear Fellow Members,

Greetings fellow chapter members and friends of the American Culinary Federation Rhode Island Chapter. I hope you have all enjoyed this mild winter. This past January we celebrated our Chef of the Year Awards dinner where we recognized and celebrate all the people that contribute to the success of our chapter. I would like to congratulate Chef Gloria Cabral of Bristol Community College on her achievement of 2005 Chef of The Year. Over the past years Chef Cabral has demonstrated a level of commitment and volunteerism to our chapter, her efforts is what makes our chapter so special and successful. I would also like to thank Chef Ted Karousos of the Seafare Inn of Portsmouth. Chef Karousos and his team did a masterful job with the dinner, service, pastry table centerpieces and the warm family atmosphere.

Chef Linda Musch CCE, AAC was our host for our February meeting at Chairo Career & Technical Center. Linda's team of students hosted us to and exceptional meal and meeting. Thank you very much!

I would like to report that the Chapter Officers are working on creating an exciting 2006 meeting schedule that will open some new doors and educational opportunities. We all are working full speed ahead on the May ACF Golf Tournament. The tournament is scheduled for Monday May 22nd at Jamestown Country Club, we expect to sell out this event and raise funds for our 2006 scholarships. Right around the corner is our other fundraiser the Ronald McDonald Clam Bake that is scheduled for Sunday September 10th at the Hyatt Regency Newport Hotel & Spa's south lawn area.

I would like to see everyone in our chapter participate in these events to assist the officers in make these as successful as they have been in years past. More information on how you can help will follow.

Warm Regards

Robert

Upcoming Meetings and Events

- April 10 **RI ACF Meeting** *(see right for details)*
 - May 8 **RI Distributing**, Coventry, RI
 - June 12 **Annual Barbecue**, Bristol Community College
 - July 13 to 16 **ACF National Conference in Philadelphia**
 - July and August **Summer Break**
 - September 10 **RIACF and Ronald McDonald House Clam Bake**
- We have an action-packed and exciting schedule for the remainder of the year. Some great sites coming up will be a Fall Harvest, Federal Hill meetings and other exciting ideas.
- September 18 ▪ October 9 ▪ November 13
- December 11 **Annual Christmas Celebration and gift exchange**
Newport Hyatt

RIACF and Ronald McDonald House Clam Bake

On September 10, 2006 the RIACF will be joining forces with the Ronald McDonald House for a clam bake. Volunteers and food donations will be needed for the event. Information will be forthcoming at our next meeting.



Our Next Meeting

**Monday,
April 10, 2006
at 6:30pm**

Our Host:
Michael McBride

**The Wine Room
The Capital Grille
1 Cookson Plaza
Providence, RI 02903**

Please join us in wishing a farewell to Mauritz Adolffson, CEPC, AAC, who will be returning to Stockholm, Sweden.

Directions

From Warwick area or Newport:
95 North to exit 22A. Off the exit, go straight, at your second light take a right. Your first right is the parking lot for the Capital Grille.

From Fall River: 195 West to 95 North to exit 22A. Off the exit, go straight, at your second light take a right. Your first right is the parking lot for the Capital Grille.

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

National site:
acfchefs.org

Local site:
acfri.org

2006 RIACF Junior Team

We're pleased to report that the Junior ACF Team captured second place and a silver medal in Toronto.

Rhode Island ACF were represented in Toronto by students from Johnson and Wales University:

Mariana Delgado-Gambini, Culinary Team Captain
Astrid Auchmuty
Gary Davis
Carlos Laguaña
Adam Policinski, Alternate

The team prepared the following menu:

Lobster and Sole Consommé
Terrine of Lobster and Sole
Pernod Scented Parsnip Puree with Lobster Oil
Sautéed Asparagus

Roasted Golden Beets with a Petite Green Salad
Apple Tarragon Vinaigrette and Aged Balsamic
Stilton Cheese Panna Cotta
Seckle Pear Chip

Bread Crusted Maple Cured Chicken Breast
Roulade of Chicken Thigh

Medley of Brussels Sprouts, Mushrooms, and Broccoli
Herb Infused Potato and Candied Red Onion
Pomegranate Reduction and Chicken Glace

Warm Molten Chocolate Cake
Banana and Pecan Brittle Ice Cream
Plantain Chip
Fried Bananas with Warm Vanilla Honey

Scholarship in Italy

The National Restaurant Association Educational Foundation and GRI/Giacomo Bologna will award six scholarship recipients with a trip to travel to Italy under the auspices of GRI on a educational culinary/wine seminar or viticulture work shop with travel expenses paid. The trip will take place around the third or fourth week of September. Applications deadlines will be on around June 25, once details are finalized. If you have any interest, please contact Gino Corelli at Gino_Corelli@juno.com or 401 944 6751.

ACF Golf Tournament

AMERICAN CULINARY FEDERATION Rhode Island CHAPTER Scholarship Fundraising Event

WHEN: Monday, May 22, 2006 (rain or shine)
WHERE: Jamestown Country Club, East Shore Road
Jamestown RI 423-9930
WHAT: *TWO NINE HOLE TOURNAMENTS

Choose one game:

7:30 am Shot Gun Start Scramble.
Maximum 36 golfers.
Check-in/Continental Breakfast 6:30 am.
10 am Shot Gun Start Scramble
Maximum 72 golfers.
Check-in/Continental Breakfast 9:00 am.
Lunch at 12:30 PM (burgers, dogs, salad)
*Raffle and Awards

HOW: Get your best foursome together OR
Sign up and we will put a team together

Registration form and donation
must be received by MAY 10, 2005
MAIL CHECK WITH SIGN UP SHEET AND
\$50.00 DONATION PER PERSON TO:

Dan Knerr Robert Daugherty
50 Kay Boulevard 49 Ridgecrest Lane
Newport RI 02840 South Kingston RI 02849

For Reservations or more information call 851-3317
Checks Payable to ACF Rhode Island Chapter

CIRCLE ONE 7:30 AM 10:00 AM

Adopt A Ship

The Adopt a Ship program is an opportunity for industry professional culinarians to support the Culinary Specialists of the United States Navy. This unique opportunity brings civilian chefs and cooks together with navy culinarians to share knowledge and industry best practices with navy food service personnel. Each civilian culinarian providing afloat or ashore galleys with training in culinary excellence benefits the fleet. Our goals are common with industry: Improved Quality of Life, Continuing Education, Healthy Food with Flavor, Professionalism and Certification.

If you are interested please contact Linda Musch or Chef Micheal Harants, CEC, CCE of the US Navy at Michael.harants@navy.mil

ACF RI Chapter Monthly Meeting Minutes

February 13, 2006

Chariho High School and Technical Center

Linda Musch provided a great soup and salad buffet for us to enjoy. It was nicely presented and her students did a great and polite job of serving the food.

The evening's guest speaker was Mark Erickson, from Sarah Lee's Tea and coffee division. He was displaying his new line of coffee and espresso makers. Samples were available. The new system boasted high volume coffee production in limited time. The concept of these systems starts with a coffee concentrate, reconstituted with hot water. Mark stated that he has several large accounts, including Gillette Stadium, that use these machine with very good results.

Robert commented on how well the Chef of the Year dinner went. He was happy with the food and service. There is a delegation of Irish Chefs coming to Newport. He will invite them to our March meeting at Foxwoods Resort Casino.

The April Meeting is being set up to tour the foodservice operations of Gillette stadium.

The May meeting will be held at Providence Beverage.

The June meeting, our annual BBQ will be held at Bristol Community College.

Dorran reports all is well with the treasurers report. Our money has a steady balance.

Robert, Linda, Steve and Gloria will all be attending the Northeast Regional Conference this April in Toronto.

The plans for the upcoming Golf Tournament was discussed. There was discussion as to whether or not the site should be changed. It was decided that it would probably better serve us to keep the venue the same, as it is too close to the tournament to change it now, and many of the previous participants enjoyed the inexpensive, early and quick format. Perhaps we can sell hole sponsorships to increase our revenues.

David Miguel stated that we will be hosting a bench test in the spring or early summer. Gloria wanted to know how to get Bristol Community College's kitchen on the approved list of kitchens. Belinda Carlisle at national office should be contacted for this.

Linda told all that were interested to take a look at a student project that was in progress. It was a pair of Western boots that were made from cake. Gloria Cabral was assisting the student and, although not completed, it looked great

Johnson and Wales would soon send us out an annual report on their scholarship fund.

March 13, 2006

Foxwoods Resort and Casino

Meeting opened at 7:17 with Pledge of Allegiance and a moment of silence. Members present introduced themselves and their guests. Linda Musch & Steve Lautieri chaired the meeting.

Linda Musch discussed the Regional Conference. and asked which members were attending.

Linda Musch discussed a fund raising effort for Mindo's. George O'Palenick. supported the idea and suggested

that the officers discuss a method of assistance. Linda Musch discussed what she knew about Mindo's condition – a little hazy. George O'Palenick discussed a monetary donation 3-4 hundred. Suggestion was made about using Golf T. money proceeds. Most were opposed since the Golf Tournament is primarily for education. Suggestion was made about a raffle done at the Golf Tournament, devoted to Mindo. John Caressimo suggested using a portion of our proceeds from the Clambake. Several people approved. George O'Palenick made a motion to inform the President to investigate a donation and make a proposal to the Chapter.

D. Knerr discussed the Golf Tournament requested prizes for raffle. \$50 p/p for Break/lunch -9 hole scramble Shotgun start. 7:30 / 10:00 start times. May 22, 2006. Also asked for Tee sponsor. \$150.00 per Tee. Linda Musch said that Jan from Warwick C+T would do signs. Dan Knerr also asked for workers.

Linda Musch – Ronald McDonald House, Sept 10 Need help for working clambake. She appealed for more members to attend as paying guest. Dan Knerr asked if we were going to have special designation tables.

Questions asked about number of associate members. Would get more participation if more members. Steve Lautieri requested help in obtaining associate members

Linda Musch asked our two vendors present what they would like to see: Requested info about meetings and Small vendor show (Gee! What happened to that?)

Russ made a motion to form a small comm. to focus on a marketing concept for Associate members. D. Knerr seconded it.

George O'Palenick talked about doing hot food comp. coupled with vendors. Linda Musch asked if they could be held at J/W. George O'Palenick said that exact proposal needed to be set prior to seeking permission.

A vote was taken and approval on Russ's motion.

Russ introduced the Junior team and is requesting assistance from the Chapter. Team went to N. Miami to compete with other J/W teams. They took first place and scored a gold medal. The team members described the courses they are presenting.

George O'Palenick announced that Joe was invited to apply for the Nat. Team and was awarded a gold.

George O'Palenick discussed the benefit of a competition. They are educational and uplifting.

Next meeting April 10 – either Hemmingways or Capital Grill.

Jack Chiaro. asked if newsletter was going to continue or only E-mail. Steve Lautieri said he and Robert Daugherty discussed it and still uncertain. George O'Palenick discussed doing the newsletter and Debbie I said that we need a niche printer who will work with small group needs. Jack C. requested a proposal from officers to present to memberships. George O'Palenick said that the past efforts have been very poor. Said that newsletter must be done and done right.

Glenn Parker Donated \$500.00 to Junior team

Linda Musch thanked Dan Gallen and presented a cook book to him and Scott Kaiser.

Meeting closed at 8:06

