



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

Recipe of the Month

Submitted by **Gino Corelli, CEC AAC**

Candied Orange Peel

Ingredients

4 California navel oranges 1lb each
2²/₃ cup cold water
3²/₃ cup granulated sugar
½ cup corn syrup



Method

With a paring knife, score the skin of the oranges from top to the navel, 1 inch wide (about 8-10 times around). Remove the peels and lay them outside skin down, with a sharp knife remove some of the excess pith so the rind is no thicker than 1/8 inch. Julienne all the orange peel strips very thin. Place in a sauce pan and cover with cold water, boil 5 minutes, drain water and discard.

Add water, sugar and syrup to drained orange peels, bring to a boil then turn off heat and let stand one hour. Repeat the process 4 more times. Drain the syrup, let cool and save. You can use it to drizzle over any flaky pastry or fruit etc.

Spread the candied peel on parchment lined sheet pan for a day or so, then sprinkle with granulated sugar and let dry 4-5 days or more until they are completely dry. Store in a glass jar. Do not store in plastic container.

The candied peels may be used in Easter Bread, Panettone or in any sweet bread or buns. Also on salads, garnish chicken breast, pork or whatever.



The newsletter of the
American Culinary Federation
Rhode Island Chapter
September 2005

ACF National Convention, *San Antonio, TX*

Linda Musch, CCE, AAC



Linda Musch visiting the Alamo

The Northeast Shines Again

Chef of the Year: Richard Rosendale CC
Student Culinarian of the Year: Christopher Gould
Educator of the Year: Timothy Michitsch CEC,CCE
Chef Professionalism: Thomas Macrina CEC,AAC
Hermann G. Rusch Chefs Achievement: Phil Learned CEC, AAC
Pastry Chef of the Year: Darrin Aoyama, CPEC (Central Region)
Nutritional Hot Food: Scott Smith, CEC, CCE (Western Region)
Student Hot Food Team: Orange Coast College (Western Region)
Baron H. Garland Culinary Knowledge Bowl: Schoolcraft College (Central Region)

The Northeast Pastry Chef was Jennifer Kopp CPC, who began her ACF involvement with The Rhode Island Chapter and has constituted strongly ever since. I'm sure we will see Jennifer in the arena again for National Pastry Chef.

My personal highlight was the induction of Gino Corelli CEC, AAC into the prestigious American Academy of Chefs Hall of Fame. What an honor for Gino and also for our Chapter to have such a great friend and mentor.



Mr. and Mrs. Gino Corelli, CEC, AAC at Hall of Fame Ceremony

The Board of Governors Meeting was held on Monday. All By-Laws changes passed; as it was stated, they are still a work in progress. Please feel free to discuss the changes with me. The National Director spoke and explained changes that are happening at the National office to include reviewing membership, databases, and finances.

Our new National Officers were inducted at the Luncheon on Tuesday, with our new President John Kinsella CMC, CCE, AAC and Mark Wright CEC, AAC as our Northeast Regional VP from the Buffalo Chapter.

The Northeast Regional Conference will be in Toronto Canada March 16-19 at the Westin Harbour Castle Hotel, hosted by the Greater Buffalo and The Escoffier Society of Canada

The National Convention will be in Philadelphia, PA July 14 - July 18, 2006 at the Philadelphia Marriott.

If you have never attended a regional or national convention, it is a goal to set, as so much learning and sharing is going on. If time is a factor in the Northeast we have another opportunity in the Northeast Forum, which will be held October 28-30 at The Desmond Hotel and Resort, this forum was begun by Noel Cullen CMC in 1996 and has continued since. There is ACF business discussed but seminars and workshops are also scheduled – see the enclosed registration form.

If you have any questions about the National convention or anything that may have transpired in San Antonio please feel free to contact me.



Top: Academy hall of fame line up

Bottom left: American Academy of Chefs 50th anniversary cake

Bottom right: Culinary Salon



RIACF Officers

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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.)

Good and Welfare

Gino A. Corelli

I received a letter from Ann G. Brisson, wife of Richard (Chef Rene) Brisson as follows:

Dear Gino,

I enclose Richard's address: Richard P. Brisson, c/o Andrew House, Room 312 A, 66 Clinic Drive, New Britain, CT 860-348-1423

I cannot believe all the changes in our lives in the past two years. I know that it was only with the help and kindness of our family and friends that we have survived this far.

Once again, thank you Gino for all you have done and being a good friend, and once again, I want to thank the ACF RI Chapter and all the members for their kind consideration and generosity. I now know why Rick always said that the members of the ACF Rhode Island Chapter were his "Best Buddies".

Sincerely, Ann

If you all remember, Richard and Ann's house in Grafton N.H. burned to the ground on cold freezing night, New Years Eve 12/31/03. It was so cold the fire department could pump water from their well. They lost all their personal belongings: clothing and pictures etc. At the Chef of the Year dinner January 2004, many members came forward that night to make donations which I sent along with a donation from the chapter.

Notice of Thanks Gino A. Corelli, CEC, AAC

My heartfelt thanks and deepest gratitude to the chapter and most of all George O'Palenick for initiating my application to the Academy of Chefs Hall of Fame. At the American Culinary Federation National Convention in San Antonio this past July I was inducted into the Academy of Chefs Culinary Hall of Fame. To say the least, the honor bestowed on me was the highlight of my professional career. My deepest appreciation and thanks to all of you who have supported me over the years and made this Honor possible. Thank You.

Volunteers Needed Linda Musch, CEC, AAC

I had the opportunity to spend the day at the New London, CT Navy Base for a very informational and enlightening day. Michael Harants CEC, CCE, who has headed up the Adopt a Ship Program, is promoting ACF Certification to the CS (Culinary Specialist), many who have only the 6-week training program. If you're interested and can give a few hours a month, the training will be mainly at the CC level, but some may also go for CSC, or CCC. Areas of training would be in basic knife skills, supervisory, baking and cooking methods with a concentration on braising, stewing and swissing (steak) as the Navy uses many underused cuts. If you're interested please contact me at 401-789-4307 or rif00040@ride.ri.net

ACF RI Chapter Monthly Meeting Minutes

May 9, 2005

IRI Hospital, Don Murphy Host

Don supplied us with a great buffet and wine selection. Martha Sylvestre, Cranston area CTC. Martha gave a report on RI Skills USA. Several students that will be attending the National competition in Kansas City in June. Bill Mackin and Bill Walker added input on the rigors of the competition which draws nearly 10,000 students from many different trade areas. Three local competitors were in attendance and received \$300.00 apiece to help defray the expense of attending. Cassandra Barlow, Eric Anderson and Vandize Rodrigues expressed their thanks for the chapter's support. Gino Corelli presented Stephanie Martins, a baking and pastry student at Johnson and Wales, with a \$1000.00 scholarship check.

Dan Knerr gave an update on the upcoming golf tournament. Golfers are up from last year, there are still openings. Donations/raffle prizes are still needed. David Miguel gave a report on April's bench test. Congratulations were extended to Barbarellen Olson and Eric Ullman, chapter members who successfully completed their tests. Another test is being planned for August.

Dorran Jones gave a Treasurer's report. Our audit is going well. There was an income and expense report available to all present.

Many thanks to Steve Lautieri for a great looking newsletter.

Bill Walker passed out a newsletter from team Bana Liboke, a WACS member from the Congo. He proposed a working relationship with them. Maybe adopt them as a "sister chapter". We could probably exchange recipes and ingredients that are different to both groups.

CHARIHO Golf Tournament

Chariho Community Educational Projects Golf Tournament takes place on September 24, hosted by the Chariho Community Educational Projects. This is the group that is now managing the Chariho Culinary Arts Endowment. With their help the endowment has grown so that in June they gave out 2 \$500 scholarships. They have a goal of \$40,000 so that they will be able to give out 2 \$1000 a year scholarships. The proceeds from this golf tournament will go to all the projects that CCEP supports.

If you like golf here is a way to help support a group of volunteers like this. Email rif00040@ride.ri.net for a registration form. If you don't have a 4 some, fill out the form and they will put you in a group.

Bill Mackin proposed that we team up with the Cape and Island Chapter for a benefit for a New Bedford Zoo named Buttonwood Park. It was decided that this was a little out of our area, given Roger Williams Park Zoo is in our back yard.

Next year's regional Conference will be held in Toronto, Canada.

Linda Musch will fill in for Robert at this year's National Convention.

Since Dan Knerr did not accept any money from the chapter, it was proposed that he receive money for a trip to the National, where he will be judging the Chef of the Year Competition.

Robert said that we must file tax reports to meet ACF by-law requirements.

New Business: George O'Palenick wants junior members to compete at the National Convention in '06. Gino motioned for the chapter to commit funds for this. Discussion was that it should be open for all junior members, on all levels, not just J&W students. This will be voted on at a general membership meeting.

Aldolf Schrott would like to explore, for members without pensions, starting a national pension. This matter was tabled for further discussion.

Dorran stated that we have to find better terms for the chapter's money. We have approximately \$8600.00, currently earning 1.13%. George suggested that the board decided where the money should be kept.

Meeting Adjourned

June 13, 2005

Dan Knerr: The golf tournament was a huge success. The chapter netted \$2400.00! He personally thanked Barbarellen Olson for her "truckload" of donations. Robert Daugherty and crew did a great job of cooking breakfast for all of the golfers. This year was as close to a sell out than any of the previous years.

The budget outline for review was not available at this time.

George O'Palenick asked that the motion to help fund a Junior Chapter Knowledge Bowl and Hot Food Competition Team. The previous motion was for the chapter to commit \$3000.00 a year for three years. He stated that the time to commit is now, so the teams can be formed and start to practice as early as the fall. It was previously discussed that this was not just a Johnson and Wales team, and all Junior members are not only invited to try out, but encouraged to do so. There are currently 25 members in our Junior chapter. Any educators or advisors should inform their Junior members to get active in the Junior chapter. This funding will not be necessary until the teams are formed. This motion went to vote and was passed unopposed.

New Business: a committee should be formed to help organize this team.

The meeting was adjourned to enjoy a fine buffet that was enjoyed by all.

The Academy of Chefs

Gino A. Corelli, CEC, AAC
Director, Northeast

The Academy of Chefs is the Honor Society of the American Culinary Federation. Our goals are education of members, junior members, and apprentices, including the sharing of information that will enhance the Culinary Industry.

At the 1999 ACF National Convention in Chicago, The Academy of Chefs initiated a Chair Scholarship Fund. Its purpose is to offer scholarships every year to ACF and Junior members in the name of the Academy. This initiative is intended to give the Academy a more visible presence in our efforts to be mentors and assist with the financial burdens of culinary education.

Most recently at the ACF National Convention held in Las Vegas in July of 2001 the Academy provided funds for a feasibility study that will create a retirement program for all ACF members.

The Academy directors are charged with assisting with fund raising. Academy Fundraiser Dinners are held across the country to generate income to support our educational endeavors. The income from these dinners is donated to the Chair Scholarship Fund. Awards are made annually to students enrolled in Culinary Colleges through out the country. This past year we awarded over 40 scholarships of \$1000.00 each to Culinary Students.

Mandatory Requirements for Fellowship in AAC

The applicant must be certified as an ACF master chef, master pastry chef, executive chef, executive pastry chef or culinary educator for not less than two years; continue to renew certification as required by ACF as of 1987; provide photocopy of certification certificate or renewal with date.

The applicant must be in the culinary profession for not less than fifteen years. Ten of the 15 years must have been at the executive chef and/or culinary educator level. This information must be verified by former employers with exact dates.

The applicant must be a member of the American Culinary Federation for a minimum of 10 years; must be a member in good standing and remain so to retain AAC Fellowship; must be verified by ACF national office or local chapter president and provide photocopy of current Fellowship card.

The applicant must have attended any combination of four ACF regional conferences and/or national conventions within any 10 year period. Photocopies of registration and confirmation forms must be attached.

The applicant must be sponsored by two voting Academy Fellows. At least one must be from the applicant's local chapter. If the chapter has no Academy Fellows, the applicant may then obtain two sponsors from other chapters. Academy Fellows must submit a written recommendation of at least 50 words on the applicant's behalf. The applicant will forward a check in the amount of \$265 for the induction fee (a nonrefundable application fee of \$35 will be collected upfront before the application is mailed) with the completed application. This does not include cost of dinner ticket.

The applicant must submit a complete, typewritten resume to include all the above requirements. (This must also include two recent (less than one year old) 5" x 7" studio portraits in white toque and white chef's coat.)

RI ACF Certification Exam

David Miguel, CEC, CCE

On August 9, 2005 a second successful Certification Bench Test was held at Johnson and Wales University. Of the six candidates, four were successful. The followings chefs were recognized for various levels of Certification:

Joseph Leonardi CEC
Robert Zielwski CEPC
Mitch Stamm CEPC
Mark Soliday CEPC

The test was administered by Chefs Nobel Masi, CEPC, AAC, Dan Knerr CEC, AAC and David Miguel, CEC, CCE. Carol Williams from our neighboring Cape

and Islands Chapter served as test proctor. If there is anybody interested in becoming a bench test examiner or test proctor, please read the guidelines in the Certification section of the ACF's web site.

If there is anyone interested in taking a Bench Test, our chapter will be offering these on a regular basis. Again, certification guidelines are available on the ACF's web site. I am also well versed on the requirements, so feel free to get in contact with me. Special thanks goes out to Dean Kevin Duffy, Joe Leonardi and George O'Palenick and the entire staff at Johnson and Wales who helped make this event possible. We are very fortunate to have such a great facility available for our use.



A Message from the President

Robert Daugherty CEC, Executive Chef, Newport Hyatt

Dear Fellow Members,

All of our hearts and thoughts go out the people that are in crisis in the Southern Gulf States. I would like to call upon our membership for action. I ask you to come to the September meeting with ideas on how we can assist our friends and neighbors who are in desperate need. It is at times like now when we need to put our priorities in perspective and take action.

I send you greetings from the chapter officers to the membership, family and friends of the Rhode Island American Culinary Federation. I would like to send a special thanks to Chefs John Caressimo C.C.C., C.C.E., A.C.C. and Gloria Cabral for our annual June barbecue at Bristol Community College. It was a fabulous event and they did it with a short list of volunteers.

I hope you have had a safe and enjoyable summer and I am excited about our upcoming events for this year's meeting and activities schedule. While our chapter was officially on summer recess I would like to report we have been quite active. Chef Linda Musch C.C.E., A.C.C. represented us at the National conference in San Antonio, Texas. She will report on the direction and new leadership of our organization. In a very proud moment at the conference, Chef Gino Corelli C.E.C., A.C.C. was inducted to the Hall of Fame of the American Academy of Chefs. Congratulations Gino! Also Chef J. Daniel Knerr C.E.C., A.C.C. was present to pass the baton as the National Chef of the Year. It was great to have such a fine representation from Rhode Island at the National conference, thank you for those who made the trip.

In other news, Chef David Miguel C.E.C. C.C.E. in August performed a certification bench test at Johnson & Whales University. Our chapter officers met in August to develop our meeting schedule, holiday party, Chef Of the Year Dinner and various initiatives which we will be communicating in the upcoming chapter meetings. We have a great year ahead of us.

It will be great to see all of you at our September meeting (Monday 12th @ 6:30) which I will be hosting at the Hyatt Regency Hotel's Windward Dock. This is a beautiful outdoor dock overlooking historic Newport's Point and Harbor. We will be showcasing the latest in outdoor cooking equipment, The EVO Grille and the wines of Newport Vineyards. We will try to squeeze out another great summer day.

At Your Service,

Chef Robert L. Daugherty C.E.C.

Upcoming Meetings and Events

- September 12 **RI ACF Meeting** (see right for details)
- October 10 **RI ACF Meeting**
Oceanspray Middleboro, Mass.
This is an educational meeting, details to follow.
- November 14 **RI ACF Meeting**
Warners Main Street Grill, Host Alan Warner
- December 11 **RI ACF Christmas Party**
- December TBA **Gingerbread People Baking**
Bristol Community College
- December 22 **Gingerbread People Decorating**
Hasbro Children's Hospital
- January 8 **Chef of the Year Awards Dinner**
- February 13 **Johnson and Wales Culinary Archives**
- May 22 **RI ACF Golf Tournament**



Our Next Meeting

**Monday,
September 12
at 6:30pm**

**Hyatt Regency
Newport
Windward Dock
Goat Island
Newport, RI**

**Our host:
Robert Daugherty**

Directions

95 North to RI-4 S via exit 9. Merge onto RI-138 E toward Jamestown / Newport / Bridges. Go over Newport Bridge and take the RI-238 S ramp toward Scenic Newport. Turn right onto RI-138A / RI-238 / JT Connell highway. Continue to follow RI-138A / RI-238. Turn right onto RI-138A / Americas Cup Ave. Turn right onto Goat Island Connector. Follow road straight to Hyatt.

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

National site:
acfchefs.org
Local site:
acfri.org