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# CARTE DU JOUR

## RI ACF President's Message



Hello all Chapter Members and friends! On Monday we held our 2nd Annual Gino A. Corelli scholarship award ceremony at Bristol Community College. Scholarships were awarded to

local high schools & community colleges and University endowments, Skills USA and individual students who will be continuing competition and representing Rhode Island and local surrounding areas. At this time I would like to thank the administration of Bristol Community College for hosting the event. Chef John Caressimo & Chef Gloria Cabral with their staff of students, and volunteers did an excellent job! Thank You! I would also like to extend my appreciation to the entire Corelli family for their attendance at the ceremony, and their donation to the Scholarship fund. As we come to the close of my first year as president of the chapter I am happy to report that things are moving quick, new relationships are being formed, progress is being made and the strength of our chapter is increasing! All of this is progress is a combined effort and a testament to our chapter members and friends! The next two months are off for us but we return in September for a fundraiser at Hope & Main on Sunday September 25th. Please expect a meeting on September 12 @ Hope & Main to review the event, so we can put our best foot forward and make this event a success to raise funds for our chapter! If you haven't already, please mark it on your calendar to help with the event on Saturday September 24, and Sunday September 25, this will be an "all hands on deck event". The Vice President and I are almost done with planning next year's calendar of events which will be posted on our new website very soon! Chef Ken Watt has been hard at work building our new site and helping us get up to date with all of the newest technology and its advantages! Have a safe and happy 4th of July Holiday and great summer! See you in September! *Chef Daniel Van Etten*

### Officers

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American Culinary Federation  
Rhode Island Chapter

## Associate Members

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**Custom Culinary, Russell Ferreira**  
(401) 254-1557

**Irinnox, USA, Timothy Murray**  
(508) 725-1158

**Sid Wainer & Son, Dr. Henry Wainer**  
(800) 423-8333

**Sysco Boston, Steven Lautieri CEC**  
(401) 474-2891

**Hope & Main, Luca Carnevale**  
info@makefoodyourbusiness.org

**Infusion Sales group**  
Mark Botsch, Account Manager  
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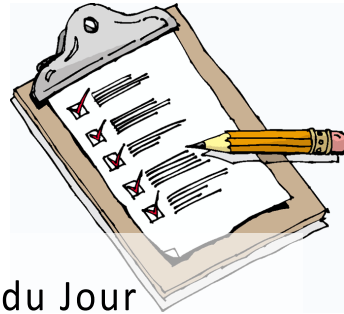
## Quote of the Month

**"Summertime is  
always the best of  
what might be."  
— Charles Bowden**



American Culinary Federation  
Rhode Island Chapter

• Monthly Meetings and events



Carte du Jour

## 2016 Meetings and Events

**Meetings will resume  
in the fall.  
Have a great summer!**

In other news...

The Rhode Island ACF and Education in Action have officially launched the “Top This” pizza concept, as a part of a community partnership working with exchange city.



## ACF National Events and news

### Cook, Craft, Create

Registration is now open for this year's Cook, Craft, Create Conference that will be held at the

Marriott Desert Ridge Resort  
Phoenix, Arizona  
July 15th - July 19th



### *ACF Launches We Are Chefs Blog*

We Are Chefs is ACF's blog for chefs, foodservice professionals and culinary students that focuses on issues affecting our industry. The blog shines a light on the everyday heroes of the culinary industry. Learn about and contribute to culinary workplace topics with innovative chefs and people who influence the food supply chain and the industry.

### **Announcement**

As of February 29th, the Rhode Island ACF is officially a 501(c)3 organization.

### **ACF National's— Ingredient of the Month**

#### Parsley

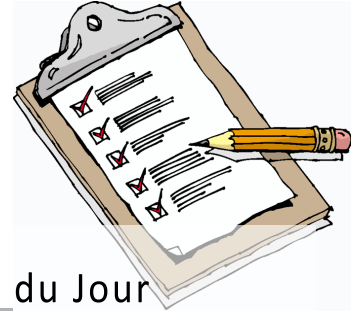


Parsley is more than just a decorative garnish. It adds a slightly peppery, fresh taste to dishes and is packed with many healthful nutrients. Curly-leaf is bitterer and Italian, or flat-leaf, is slightly sweeter and more pungent.



American Culinary Federation  
Rhode Island Chapter

• Job Postings



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## Job Postings

Chow Fun Restaurant Group

Is looking for...

- Experienced Bartender
- Experienced Executive Chef
- Experienced Servers
- Line Cooks
- Multi-Media Marketing Specialist
- General Manager
- Restaurant Manager

Contact:

Natasha Greco

Director of Administration

201 Wayland Ave, Providence,  
RI 02906

401-453-2077

Myopia

Is looking for...

- Line Cook
- Sous Chef

Contact:

Chef Daniel Mattoon

978-468-4433

TOWN OF CHARLESTOWN

### SENIOR/COMMUNITY CENTER KITCHEN MANAGER

The Town of Charlestown is presently accepting applications for qualified individuals for the part-time, year-round position of Kitchen Manager at the Senior/Community Center. Responsibilities include ensuring cleanliness and proper operation of the kitchen, distribution of in-house meals and Meals-on-Wheels as provided by the caterer. High School graduate or equivalent along with a valid Rhode Island Food Safety Certificate. \$13/hour, partial benefits.

Job Description and application available at [www.charlestownri.org](http://www.charlestownri.org) Applications must be submitted by 4:00 pm June 30, 2016 to:

Town of Charlestown

Attn: Michele Voislow

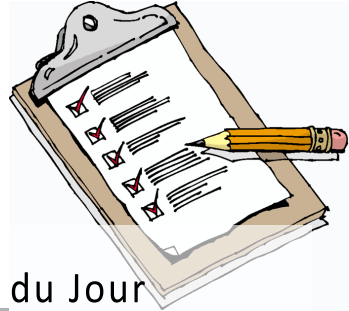
4540 South County Trail

Charlestown, RI 02813



American Culinary Federation  
Rhode Island Chapter

• Flavors of Boston



Carte du Jour

**AMERICAN LIVER FOUNDATION** **FLAVORS**  
OF BOSTON, A CULINARY EXPERIENCE

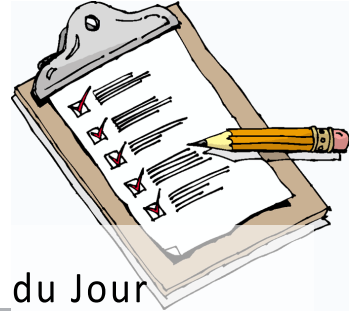
**Tuesday, November 15, 2016**  
**6:30 pm– 9:00 pm**

**Black Falcon Cruise Terminal**  
**1 Black Falcon Avenue**  
**Boston**



American Culinary Federation  
Rhode Island Chapter

• Flavors of Boston



Carte du Jour



# FLAVORS

OF BOSTON, A CULINARY EXPERIENCE

## **Participating Chef's Dinner Responsibilities**

### ***It is the Chef/Caterer's responsibility to:***

Provide and prepare a three-course meal for a table of 10 guests including appetizer, salad and main course.

Design a festive table setting that will be judged by the evening's guests.

Any and all labor and cooking utensils required to prepare and serve courses, including linen, china, glassware and silverware.

Provide a print quality headshot, short bio, restaurant logo and permission to use chef's image and identity to be integrated into promotional as well as printed materials for Flavors of Boston.

**Have fun! Take this unique opportunity to interact with your guests, showcase yourself, and your restaurant and ENJOY; all while supporting the ALF Mission.**

### ***The American Liver Foundation will:***

Provide each participating chef (2) 6-foot tables for service and prep, (1) 60" round table and chairs for 10 guests.

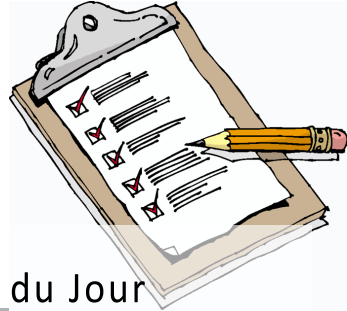
The American Liver Foundation and East Meets West Catering will provide each chef with one stewarding/wait staff to assist in serving your guests.

When you partner with the American Liver Foundation, we will provide you with comprehensive cross-marketing in the months leading up to the event, via all our social media markets; Facebook, LinkedIn, Twitter.



American Culinary Federation  
Rhode Island Chapter

• Flavors of Boston



Carte du Jour



# FLAVORS

OF BOSTON, A CULINARY EXPERIENCE

**YES, I would like to be a featured Chef/Caterer at the Flavors of Boston 2016 event on Tuesday, November 15th at the Black Falcon Cruise Terminal and agree to comply with the responsibilities as outlined.**

Restaurant: \_\_\_\_\_

Address: \_\_\_\_\_

Website: \_\_\_\_\_

Chef Name: \_\_\_\_\_

Contact: \_\_\_\_\_

Contact Title: \_\_\_\_\_

Email: \_\_\_\_\_

Telephone: \_\_\_\_\_

Day of Event Contact Details: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Please return completed form to Sheri Singer, Director of Special Events,  
ssinger@liverfoundation.org or fax to (617) 527-5636.

Note: Recognizing that life is not static, if you find at anytime you will not be able to follow through with your intention to be a part of Flavors of Boston 2016 please contact Sheri Singer immediately with contact information for your replacement. Thank you!

**Thank you for your support of the American Liver Foundation  
and our Flavors of Boston event!**



American Culinary Federation  
Rhode Island Chapter

SmartBrief



Carte du Jour

## How to Rank the Restaurant Rankings

Jay Cheshes, Wall Street Journal, June 2nd, 2016

"We're very excited to be here," said William Drew, group editor of the World's 50 Best Restaurants list. He was addressing chefs and food writers one late-April evening in a hotel bar in lower Manhattan because this summer, after 14 years in London, Mr. Drew's annual tally of the planet's hottest tables will move its glittery awards show to New York for the first time. "We humbly believe this is the greatest gastronomic gathering in the world," Mr. Drew told the assembled audience as he outlined plans for the North American debut.

With a full slate of events leading up to the big night at Cipriani restaurant on June 13—from collaborative dinners between local and international chefs to food-industry talks—Mr. Drew and his colleagues hope to keep their list at the forefront of an increasingly crowded field. "We're trying to do more than just create a list, to be a taste maker as well as a list maker," he said.

The business of ranking chefs and restaurants has exploded over the last decade, as various organizations and publications struggle to bring some sense of order to the frantic pursuit of an Instagram-worthy meal. With ever more lists to consult—eclipsing early players like Michelin (which doesn't rank restaurants in order) and Zagat (which has moved away from guidebook publishing)—it's hard to know which one to trust.

Some lists spring from one critic's sensibility, others are crowd sourced. "I'm a big fan of the purely subjective list," said Adam Rapoport, editor in chief of Bon Appétit, whose yearly best-new-restaurants rundown has been driven largely by a single critic. "I'm not interested in lists where an unnamed group of voters is asked to vote on restaurants they may or may not have gone to."

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SmartBrief



Carte du Jour

## How to Rank the Restaurant Rankings

Jay Cheshes, Wall Street Journal, June 2nd, 2016

The World's 50 Best Restaurants relies on some 900 anonymous voters for its hugely influential and often controversial take on high-end gastronomy. This list has come under fire in recent years for its opaque voter pool and a litany of perceived snubs—for favoring men over women, for rewarding only a particular style of theatrical cooking, for brazenly ignoring the French. “We don’t expect everyone to agree with the ranking,” said Mr. Drew. “That’s part of the fun.”

Last year only five restaurants in France made the list and none of them ranked in the top 10. A campaign to boycott started in Paris last summer. And in December La Liste, a new global restaurant ranking sponsored by the French government, debuted in direct response to the World's 50 Best.

“Now there are two classifications in the world,” said Philippe Faure, the former French diplomat behind the new list, which aggregates data from published print and online sources.

Topping its debut collection of the 1,000 best restaurants on earth was the Restaurant de l’Hôtel de Ville, a three-Michelin-starred restaurant in Switzerland run by a French chef, Benoît Violier. Just weeks after the announcement, Mr. Violier took his own life. “Nobody in the family knows what happened,” said Mr. Faure. “Was it the pressure? Did he burn himself out?”

The World's 50 Best Restaurants and other prominent lists can certainly have a powerful impact on a chef's career and a restaurant's bottom line. After Central in Lima shot up to fourth in the world on last year's 50 Best list, the 40-seat restaurant's phone lines were so jammed that, initially, four people had to be shifted full time to answering duty. “We got almost 1,000 reservation requests in three days,” said chef-owner Virgilio Martinez. “People were booking a table before buying a plane ticket to Peru.”

In 2013 a tiny, DIY restaurant named Alma in downtown Los Angeles was named best new restaurant of the year by Bon Appétit. The accolade changed the dynamic overnight, taxing the small staff and tight space. “People were coming in and expecting the best new restaurant in America,” said chef-owner Ari Taymor. “If they had a subpar dining experience or a service hiccup, they were judging that much differently than if it were any other place to eat.” The restaurant shut down last year.



American Culinary Federation  
Rhode Island Chapter

SmartBrief



Carte du Jour

## How to Rank the Restaurant Rankings

Jay Cheshes, Wall Street Journal, June 2nd, 2016

Food & Wine's long-running list focused on American chefs is a cornerstone of the magazine's brand. "For us it's not just a list, it's really being part of the family," said editor Nilou Motamed. "We engage with the chefs and support them in helping to grow their careers, offering opportunities with our partners, showcasing them at our events."

Meanwhile, through its annual awards, the World's 50 Best has helped foster a global chef community. "A lot of the relationships that have become most valuable to us from a professional and personal perspective are ones we've built at those awards every year," said Will Guidara, partner in New York's Eleven Madison Park, which is ranked fifth in the world on the current list. And yet, while such accolades are affirming, "you need to maintain a healthy perspective," he said. "I don't think you can live or die by any list."

For the full article, and sources to find restaurant rankings, visit

<http://www.wsj.com/articles/how-to-rank-the-restaurant-rankings-1464886410?tesla=y>



American Culinary Federation  
Rhode Island Chapter

● Recipe of the Month



Carte du Jour

## Parmesan Malfatti

Credit: Chef Dan Van Rite, Executive Chef, Hinterland, Milwaukee, *The National Culinary Review*, May 2015

### Ingredients

- 2-3 T. butter, divided
- ½ cup white onion, diced
- 5-6 cups (about 7-8 oz.) nettles (tips only) or spinach leaves
- 4 eggs
- 2 T. parsley, chopped
- 2 T. fresh tarragon, chopped
- Salt and pepper, to taste
- 1½ cups panko breadcrumbs
- 1 cup (4 oz.) Parmesan, grated + additional for serving
- 2 T. lemon rind, grated
- Olive oil, as needed

### Method of Preparation

- 1) In small skillet, melt 1 T. butter over medium heat. Cook onion 3-4 minutes, or until tender. Set aside.
- 2) Bring large pot of water to a boil. Plunge nettles into water; cook 4 minutes, or until tender. Drain; plunge into bowl of ice water to cool. Drain well. Place in clean tea towel; squeeze and wring out as much liquid as possible. Coarsely chop.
- 3) In large bowl, whisk eggs until blended. Add onion, nettles, parsley, tarragon, salt, pepper, breadcrumbs, 1 cup Parmesan and lemon rind. Mix well. Shape into 24 (1½-inch) balls. Place on baking sheet. Cover; refrigerate overnight.
- 4) Bring large pot of water to a boil. Carefully add half the malfatti at a time; simmer gently 1-2 minutes, or until float to surface. With slotted spoon, remove to paper towels to drain. Repeat with remaining malfatti. In 10-inch nonstick skillet, melt 1 T. butter over medium heat. Saute half the malfatti until browned, turning once. Remove; keep warm. Saute remaining malfatti, adding more butter, if necessary.
- 5) To serve, place 4 malfatti on plate. Drizzle with olive oil; sprinkle with additional Parmesan cheese.

Looking for some good help?

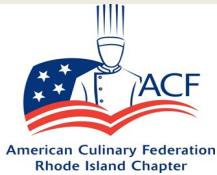
If you are an employer looking for culinary, baking, hospitality, managerial or educational personnel, please contact James Pugliese (Jpugliese@lifespan.org)

With area of business, job requirements and any pertinent information, so ACFRI can help you find students or professionals to fill your position.

Add your voice to Carte du Jour

If you have announcements to make or information to share, please send it to newsletter editor

**Jeanette Scarcella at [Jeanette.Scarcella@gmail.com](mailto:Jeanette.Scarcella@gmail.com)** and it will be considered for publication in the upcoming issue of Carte du Jour



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To:

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