

# ACFRI May Newsletter

PO Box 316 Saunderstown, RI 02874

[www.acfri.org](http://www.acfri.org)

May 1, 2022

Volume 1, Issue 12

President's Message  
Ray McCue, CEC, AAC

## Inside This Issue

President's Message 1

Ronald McDonald House 2-3

April COY Award Dinner 4-7

Chef Spotlight 9

Golf Fundraiser 10-11

Upcoming Events 12-13

2022 ACFRI Board 14

One of the best parts about being the chapter president is having a direct line to some of the most fascinating people. For me, in college, the route led me to some of the most interesting chefs. Those chefs made a huge impact on my life. I was blessed to give them a proper send off at this year's Chef of the Year dinner. I want to again wish Chef John Dion, Chef Rainer Hienerwadel and Chef Jack Chiaro a blissful retirement. It also goes without saying I wish Chef Zuromski and his wonderful wife Phoebe a happy future in sunny Florida as well.

This year's award dinner was a wonderful gathering of people that many haven't seen each other since the beginning of the pandemic or earlier. It will be a night that I will remember for a very long time. Chef Angie Armenise and Jeanine Innaucci along with their staff did an outstanding job. One chef pulled me over at the end of the night and said it was the best Chef of the Year dinner he has ever been to. I would also like to thank all everyone involved in gather donations and making the event such a huge success. A big shout out to Chef Joseph Leonardi CMC, AAC, Chef Jack Chiaro, AAC, Chef George O'Palenick, CEC, AAC, HOF and Todd Macleod for providing some fabulous products from Smithfield foods.

Our year isn't over yet. We have our Joint May meeting with the Epicurean Club of Boston along with our annual golf fundraiser. And in June Chef Ken Watt will be hosting the Gino Corelli Memorial Scholarship BBQ at Harborview in Cranston.

I look forward to seeing you in the coming months. I'm always a click away at [rmccue@jwu.edu](mailto:rmccue@jwu.edu).

**Please check out our website [WWW.ACFRI.ORG](http://WWW.ACFRI.ORG)**

# Ronald McDonald House



Ronald McDonald House is welcoming all volunteers back there are restriction, which could change monthly their number one goal is the safety of the children and their families

Again, thank you for your support of this great chapter endeavor, the families really feel the love put into each meal. If you have any question free to contact me.

Linda Musch CCE, AAC

[Linda\\_musch@verizon.net](mailto:Linda_musch@verizon.net)

**401-787-5116**

***“Always keep your door open to staff and treat them like family” Ming Tsai***

Thanks to Chef George O’Palenick CEC, AAC, HOF  
&  
Hoff’s Bakery

For providing March’s Dinner at the Ronald McDonald House.



# Volunteer



*You make a difference!*  
Happy Volunteer Appreciation Week!

The House is a special place because of your tireless efforts.  
We are so grateful for our amazing volunteers.

You are the heart of the House today, this week and always!

*Love,*  
*Your friends at RMHCNE - Providence*



# Winners



Vendor of the Year:  
Certificate of Merit:

Todd Macleod Smithfield Foods  
John Dion, CEC  
Rainer Hienerwadel, GMC  
Jack Chiaro, AAC  
Walter Zuromski, CEC

Outstanding Service:  
Presidents Award:

Ken Watt, CEC  
Jack Chiaro, AAC  
George O'Palenick, CEC, AAC, HOF

Lifetime Achievement: Linda Musch CCE, AAC

Chapter Chef of the Year:

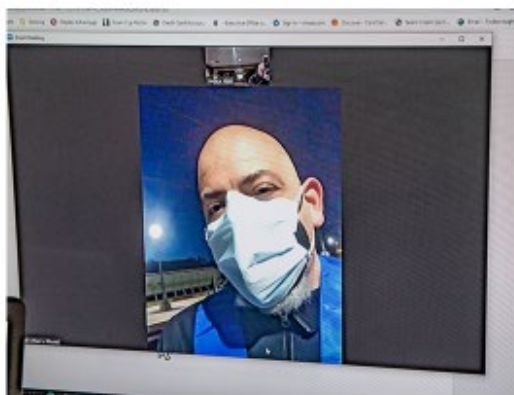
Santos Nieves

Host Award:

Jeanine Iannucci

Tip of the Toque:

Chef Angie Armenise

















*Joseph Leonardi, Director of Culinary Operations to discuss the "Behind the Scenes" preparation for one of golf's biggest events.*



*Chef Leonardi will also discuss volunteer opportunities and the benefits of getting involved.*

# 122<sup>ND</sup> U.S. OPEN CHAMPIONSHIP

*The Country Club | Brookline, MA | June 13 – 19, 2022*



**Calling All Young Chefs!!!!!!**

If you are currently enrolled in an ACF Approved Secondary Program in Rhode Island you now have the possibility to join ACFRI for FREE.....

So Why Join?????

- ACFRI is pleased to offer a limited number of scholarships annually.
- Our certification program, competitions and awards will prove your skills as a professional culinarian.
- Enhance your career opportunities.

For more information contact your High School Culinary Instructor or Ray McCue CEC, AAC @ [ray.mccue@jwu.edu](mailto:ray.mccue@jwu.edu)





## May's Chef Spotlight: Chef Joseph Leonardi CMC, AAC



Chef Joseph Leonardi, CMC, is an internationally recognized and award-winning chef who has built his career on education, leadership and Integrity. He currently serves as Director of Culinary Operations for The Country Club in Brookline, Mass., one of the most prestigious clubs in the United States. The Country Club has hosted multiple USGA events as well as the 1999 Ryder Cup, and it will be the host site of the 2022 U.S. Open.

Prior to joining The Country Club, Chef Leonardi was the Executive Chef of the Somerset Club in Boston. He joined that club's staff after eight years on the faculty of Johnson & Wales University in Providence, R.I. Previously he had been a research and development chef for Rich's Sea Pak, St. Simon's Island, Ga.

An avid culinary competitor, Chef Leonardi was manager of the American Culinary Federation (ACF) Culinary Team USA 2016 and served as captain in 2012 of the ACF Culinary Team USA. Both of these teams competed at the Internationale Kochkunst Ausstellung (IKA) International Culinary Exhibition (commonly known as the "culinary Olympics") in Erfurt, Germany. Chef Leonardi was also a member of the 2008 American Culinary Federation Culinary Regional Team USA that earned a gold medal in the cold- food salon and was ranked No. 1 in the world out of 62 regional teams at the IKA.

Chef Leonardi in 2009 was named the National Chef of the Year at the ACF National Convention in Orlando, Fla. He is one of only 67 Certified Master Chefs, as recognized by the ACF, in the United States.



## May Joint Meeting

Monday May 16, 2022  
6:00 to 8:00pm

6 Lyberty Way Westford, MA. 01886

RSVP: <https://www.acfecb.com/>



Looking for kitchen equipment for your commercial foodservice operation? Dave Swain Associates has been a leading representative to the New England foodservice industry for over 30 years. They provide the expertise and application know-how that can only come with a combined 100 plus years of hands-on experience with the country's best commercial food service equipment. Host Nils Ahlin, Territory Manager

Representing Premier Commercial Foodservice Equipment Manufacturers in New England.

## May Food Holidays

- National Truffles Day- May 2
- Oyster Day- May 5
- National Empanada Day- May 8
- National Shrimp Day- May 10
- National Apple Pie Day- May 13<sup>th</sup>
- International Pickle Day- May 16<sup>th</sup>
- Asparagus Day- May 24<sup>th</sup>
- International Hamburger Day- May 28<sup>th</sup>
- National Macaroon Day- May 31<sup>st</sup>



# ACFRI 29<sup>th</sup> Annual Golf Tournament

Yes! We're  
**BACK**

Monday May 23<sup>rd</sup> 2022

Rain or Shine

8am Check-in/Continental Breakfast

**9am Shotgun Start**

**12:30 Lunch, Raffle & Awards**

Jamestown Golf Course

245 Conanicus Ave, Jamestown, RI 02835

[www.acfri.org](http://www.acfri.org)

Registration form must be received by May 11<sup>th</sup>

Proceeds go to Culinary Scholarships





## Nine Hole Tournament

One Game

9:00 AM

Shotgun start scramble

Max 72 Players

Check-in/Continental Breakfast 8:00AM

Get your foursome together

or

Sign up and we'll get your

team together

Registration form

& donation must be received by:

May 11, 2022



American Culinary Federation  
Rhode Island Chapter

## 29th Annual GOLF TOURNAMENT TO BENEFIT CULINARY SCHOLARSHIPS

Jamestown Golf Course  
Monday, May 23, 2022  
Rain or Shine Registration  
8:00 AM

### Tournament Details

#### Location:

Jamestown Golf Course  
245 Conanicus Ave. Jamestown,  
R.I. 02835

#### Date:

Monday, May 23, 2022

#### Time:

Registration- 8:00AM  
Shotgun Start- 9:00AM

#### Entry Fee:

\$70 per person  
Includes golf, cart, breakfast,  
lunch and much more...

#### Format:

4 person scramble  
Closest to the Pin \* Longest Drive  
Putting Contest  
And Much more.....

#### Raffle & Awards:

Held at 12:30 PM

For more information please call:  
Dan Van Etten : H (401) 333-3434  
C (401) 548-2883

### Participant Options

Platinum Sponsor	\$500
Foursome in golf tournament Tee sponsor sign at golf hole	
Gold Sponsor	\$300
Twosome in golf tournament Tee sponsor sign at golf hole	
Silver Sponsor	\$175
Tee sponsor sign at golf hole	
Player Entry Fee	\$70

Donation	\$ _____
<small>Unable to attend, but please accept my donation</small>	
TOTAL	\$ _____

#### Sponsor Information:

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City/State/Zip: \_\_\_\_\_  
Phone: ( ) \_\_\_\_\_  
Email: \_\_\_\_\_

**Make Checks payable to:**  
ACF Rhode Island Chapter

### Registration Form

#### Player 1:

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City/State/Zip: \_\_\_\_\_  
Phone: ( ) \_\_\_\_\_  
Email: \_\_\_\_\_

#### Player 2:

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City/State/Zip: \_\_\_\_\_  
Phone: ( ) \_\_\_\_\_  
Email: \_\_\_\_\_

#### Player 3:

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City/State/Zip: \_\_\_\_\_  
Phone: ( ) \_\_\_\_\_  
Email: \_\_\_\_\_

#### Player 4:

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City/State/Zip: \_\_\_\_\_  
Phone: ( ) \_\_\_\_\_  
Email: \_\_\_\_\_

**Please mail check and completed form  
by May 11th to:**

Daniel Van Etten  
46 Owen Drive  
Cumberland, RI. 02864



## Pawtuxet Village Farmer's Market

Market Hours:

May 7 - October 29, 2022

Saturdays, 9am - 12pm

Location: 60 Rhodes Place Cranston, RI 02905

[pawtuxetmarket.com](http://pawtuxetmarket.com)

Farm Fresh Providence Farmers Market  
Saturday, May 7, 14, & 21, 2022  
9:00 AM 1:00 PM



*I would like to thank Johnson & Wales University, specifically Dr Jason Evans and Associate Dean Thomas J. Della Donne, for their generous support and hospitality in hosting the 2022 ACF Rhode Island Certification Exam. This event is a great addition to Culinary Credentialing and this easy access location makes participation more attainable, affordable and practical to New England Chefs.*

*This event is sanctioned by the ACF Rhode Island Chapter. In addition to myself serving as Test Administrator, I have received tremendous support from other Chapter Members. Assisting with organizing with all the paperwork and documentation were Rus Zito and Earle Test. Finally, a key component to the exam is Photography Documentation of all candidate's performance. Chef Paul Martin did a tremendous job. A tip of the toque to Christina Harvey for organizing all the pastry Candidates. Thank you all for making this exam a great success.*

*The exam would not take place with out dedicated Certification Evaluators who volunteer their time and expertise to validate competency of all candidates. I would like to give special thanks to the following Chefs whose dedication to the ACF helped make our exam a huge success:*

*Ray McCue CEC, MBA, Earle Test CEC, CCA, Joseph Leonardi CMC, AAC*

*Matt Thompson CEC, Jennifer Tessier CEPC, Bob Zielinski CEPC, Gloria Cabral CWPC, CCE, AAC, Linda Musch CCE, AAC*

*It gives me great pleasure to congratulate the following Chefs on meeting the requirements for their certification level and can now move on to complete their certification packets.*

*Asnil Jain CEC*

*Denise Spooner CEPC*

*Thomas Downer CCC*

**George A O'Palenick CEC, CCE, AAC, HOF - Test Administrator**

## What's in Season for May?



**Zucchini**



**Strawberries**



**Vidalia® Onions**

Artichokes  
Asparagus  
Avocados  
Bananas  
Beets  
Blueberries  
Bok Choy  
Broccoli  
Carrots  
Cauliflower

Celery  
Cherries  
Citrus  
Corn  
Cucumbers  
Grapes  
Green Beans  
Greens  
Kiwi  
Leeks

Lemons/Limes  
Mango  
Mushrooms  
Okra  
Papaya  
Peaches  
Peas  
Pineapple  
Potatoes  
Stone Fruit





**Chef Gino Corelli Memorial Scholarship  
Event at Johnson & Wales University's,  
Rhode Island Room located at  
1150 Narragansett Blvd, Cranston, RI 02905**



**Monday, June 13, 2022**

**6pm-8pm**



Chef Gino Corelli, CEC, AAC, HOF, was known to “always pay it forward”. He started his career working in the kitchen at the Narragansett Hotel in Providence in 1945, when he was only 13 years old. From that job, his career as an Executive Chef at Brown University took root in 1951 where he remained until retiring in 1996. During his years at Brown University, Chef Corelli created a recipe book with more than 2,000 recipes. He was a recipient of the Lifetime Achievement Award from the American Academy of Chefs. He was one of the founding members of the American Culinary Federation, Rhode Island Chapter. Chef Gino Corelli peacefully passed away December 17, 2013. In 2014, the Rhode Island Chapter decided unanimously to rename the scholarship in his honor.

*See you in* **LAS VEGAS**

**2022 ACF NATIONAL CONVENTION | JULY 25-28  
BOARD OF GOVERNORS' MEETING | JULY 24  
AAC FELLOWS MEETING AND DINNER | JULY 26**



**The book veal**

This standard book showcases every aspect of the calf, from modern production techniques to traditional farms in the French interior. It also includes information on what happens to the leather, for instance. A large portion of the book is dedicated to gastronomic applications: top chefs from no fewer than 11 countries share their perspectives about veal.

[www.vealthebook.com](http://www.vealthebook.com)



CONVENTION  
& EXHIBITION  
BUREAU

**WORLDCHefs  
CONGRESS & EXPO  
ABU DHABI  
UAE  
30 MAY-2 JUN 2022**

The biennial event for industry leaders and culinary innovators Network and expand your professional bonds with the most influential culinary body worldwide. Join us for Worldchefs Congress & Expo 2022 in Abu Dhabi, United Arab Emirates, from 30 May to 2 June 2022.

<https://www.worldchefscongress.org/>

**American Culinary Federation  
Rhode Island Chapter**

**ADDRESS**

PO Box 316 Saunderstown, Rhode Island 02874

**PRESIDENT'S PHONE:**

401-598-2631

**E-MAIL:**

Ray.mccue@jwu.edu

**WE'RE ON THE WEB!**

Visit us at:

**[WWW.ACFRI.ORG](http://WWW.ACFRI.ORG)**

*If you have information or are interested in advertising in our newsletter please feel free to reach out to Matthew Britt or Ray McCue.*

**2022 ACFRI Board**

**President**

**Ray McCue CEC, AAC**

**Vice President**

**Ken Watt CEC**

**Treasurer**

**George O'Palenick CEC, CCE, AAC, HOF**

**Secretary**

**Matthew Britt CEC**

**Matthew M. Tetzner**

**Sergeant at Arms**

**Matthew Thompson CEC, CCA**