The SCP’s French Picnic 2016: A Beloved Tradition of Families, Fun & Food

by Eileen S. DeMarco

The collage below captures some of the characteristic aspects of one of the SCP’s signature events: The French Picnic. The picnic commemorates Oscar’s donation of his estate to the SCP for the establishment of the Culinarians’ Home Foundation. Enjoy!
Members in the News

Dinner At Hope Lodge
by Louise Hoffman

On May 31, 2016, the Société Culinaire hosted a dinner at the American Cancer Society’s Hope Lodge, Jerome L. Greene Family Center on West 32nd Street in Manhattan. The SCP chefs who volunteered that evening were Jean F. Claude, Louise Hoffman, Susan Lowry and Robert Walljasper and were aided by student volunteers from NYC College of Technology.

Hope Lodge is an amazing facility that offers lodging at no cost for cancer patients being treated in NYC. There are 60 private guest rooms in a home-like environment. Each guest floor includes a community kitchen and dining area, a quiet lounge and laundry facilities.

On this evening, the chefs presented a luscious menu that consisted of a rich chicken consommé, mixed green salad, fresh rolls and biscuits, poached salmon with a sauce vert, chicken breast with capers, tomatoes and olives, Moroccan vegetables with brown rice pilaf and almond crusted tofu, roasted new potatoes, mixed sautéed vegetables, individual Bourdaloues with coulis and Chantilly cream, fresh fruit platters, tea and petit four sec. The dinner was served in a lovely community dining room that had an adjoining large open terrace overlooking West 32nd Street. The room was set with 8 large tables to accommodate the 60+ guests that evening.

The staff at Hope Lodge were helpful and enthusiastic. The patients and their caregivers were delighted to have such a feast and shared many thoughtful comments about the beautiful dinner that was created for them. There were interesting dietary and sanitation restrictions that we had to follow since many of the guests had compromised immune systems. Our team plus the student volunteers had a memorable evening of service and appreciation.

The Société Culinaire’s efforts in providing the Hope Lodge guests with a lovely dinner was a success. This is an event that was well appreciated and worth repeating. If you would like participate in the future we are planning another event. Interested members can contact the SCP office.

New Jersey Chapter Picnic
by Pierre Baran

The Annual New Jersey Chapter Picnic took place on Sunday, July 10th. It was held at the Joe Jefferson Club, a private hunting and fishing club in Saddle River, New Jersey. There was a very good turnout with about 70 members and their families. Jean-Pierre Stoehr, long term president of the SCP, Michel Keller, Vice President of the Maison Familiale in New Palz, and Jean-Jacques Dietrich, President of the Mid-Hudson Chapter of the SCP were just a few who took part in the festivities. The weather was lovely and the mood was festive.

All enjoyed taking part in the 50/50 raffle, trout fishing, and pétanque. It was a perfect day in the countryside! Maurice Pailleret, President of the New Jersey Chapter and his team of volunteers, made sure there was plenty of food and drinks for all.
Four SCP members and City Tech students in Paris
by Louise Hoffman

New York City College of Technology was thrilled to offer the Thomas Ahrens International Work/Study Programs again this summer. It was their 16th year of selecting students to immerse themselves in the rich flavors and culture that France has to offer. Twenty students went to Paris for this immersion and explored the cuisine, tourism and the hotel industry there. It was an exceptional year for the students as they had four SCP members guiding them through their discoveries. Louise Hoffman and Francis Lorenzini have been administering and accompanying the students since launching the Program, and this year they had the pleasure of introducing members Allison Zinder and Thalia Warner to this amazing educational experience.

Quatre membres du SCP et les étudiants de City Tech à Paris
par Louise Hoffman

New York City College of Technology a eu le plaisir d’offrir le programme travail-études de Thomas Ahrens International à nouveau cet été. C’était la 16ème année de sélection des étudiants qui se sont plongés dans les saveurs riches de la culture que la France a à offrir. Vingt étudiants se sont rendus à Paris pour explorer la gastronomie, le tourisme et l’hôtellerie. C’était une année exceptionnelle pour les étudiants comme il y’avait quatre membres de la SCP à les guider dans leurs découvertes. Louise Hoffman et Francis Lorenzini ont administré et accompagné les étudiants depuis le lancement du programme, et cette année ils ont eu le plaisir de présenter les membres Allison Zinder et Thalia Warner à cette incroyable expérience éducative.

Memorial Day 2016 in Brooklyn, New York
by Pierre Baran

Green-Wood Cemetery in Brooklyn was established in 1838. In 2006 it became a National Historic Landmark. The cemetery has 478 acres of rolling hills covered with about 7,000 trees, landscaped grounds, shrubs, and winding paths. It has one of the largest outdoor collection of 19th and 20th century statuaries and mausoleums.

Over those one hundred and seventy-five thousand occupants. Many of them veterans of American battles. Leonard Governor DeWitt Clinton, Peter Francis Neacher are just a few. Green-Wood for botanists, historians and birders. This year on Memorial Day, with pleasure of bringing flowers to the Society Culinaire Philanthropique’s grave-stones. Searching for the location of followed the map that I was given at narrow Prairie Path. Although I was ining that I felt like I was in a park. I and I felt as though I had found heaven, tress, and overall landscaping look perfect. Our ancestors are happy and are well taken care of here!
A Short History of the Auberge du Père Bise  
by Allison Zinder

Along Lake Annecy, in the village of Talloires, sits a rustic-looking inn. Originally a simple guinguette, or lake-side tavern, the Auberge du Père Bise is now a prestigious hotel and restaurant. And run by the same family for four generations, the kitchen has almost always been under the command of women chefs.

During a recent stay at the Auberge, I took advantage of swimming in the pure waters of the lake and sunning on the Auberge’s beautiful landscaped grounds. But the best part of my stay was the restaurant, and walking around the well-appointed dining room, I gleaned a bit of the establishment’s history.

In 1903, François and Marie Bise bought a small parcel of land and a tiny chalet in Talloires. Boats carrying tourists and inspiration-seeking painters like Paul Cézanne stopped off at Talloires, and François quickly saw the advantage of creating a small guinguette there. With Marie at the helm in the kitchen, the couple quickly developed a reputation among well-heeled guests looking to taste the fresh lake char (omble chevalier) or rabbit terrine.

Each successive generation of the Bise family has introduced its own brand of charisma, and its own specialities, to the Auberge. Under François and Marie’s son, Marius, and his wife Marguerite, the restaurant was expanded and officially named “Auberge du Père Bise” – and was quickly proclaimed as a temple of gastronomy in 1937.

In the tradition of nearby Lyon, where women chefs were called les mères lyonnaises (the most famous was Eugénie Brazier), Marguerite was behind the piano, or stove, and she confirmed her reputation by turning out signature dishes like crayfish gratin, chicken liver mousse with foie gras, and fattened chicken from Bresse with tarragon.

Marius and Maguerite’s son, François, took over in 1965, after training with Fernand Point at the Pyramide in Vienne. With his wife Charlyne, François became an “aristocrat of French cuisine” and frequented the likes of Paul Bocuse and Alain Chapel. And by the time he passed away in 1980, his daughter Sophie was already well on her way to making sure the kitchen would be reclaimed by a woman chef.

Today a member of the prestigious Relais & Châteaux network, the Auberge du Père Bise is a delightful destination. And with one Michelin star, Sophie Bise expresses her creativity in the kitchen, using local products, and continues not only her own family’s traditions, but also the institution of women chefs in France.

In Memoriam * Albert Kumin 1922-2016 *
Albert Kumin passed away this September at the age of 94 and leaves behind a rich history in the pastry arts. He was a member of the SCP since 1962 and served as a judge at the Salon of Culinary Arts for many years. He was pastry chef at several notable kitchens which included the Four Seasons, Windows on the World and the White House. His was a chef/instructor at the CIA and founder of the International Pastry Arts Center in Katonah, NY. and of Green Mountain Chocolates in Waterbury, Vt. He has touched many hearts and trained many chefs along the way. His contributions will be remembered well.

CALENDAR

Quarterly Membership Meetings
Thursday, October 6, 2016

Mid-Hudson Chapter Meeting
Saturday, October 9, 2016
Culinary Home Foundation
New Paltz, NY

Newsletter Committee
Louise Hoffman, Chair
Eileen S. DeMarco
Pascal Guillotin
Alain Quirin

Editors
Hanane Hanguir
Susan Lifrieri-Lowry
Natalia Stricker