



Summer 2021 Volume 1, Issue 56

## A Message From The President



To All Members:

I hope everyone is well and staying healthy.

As we try to return to a somewhat normal routine after a disruptive year, the Société is moving forward. After canceling the 2021 Dinner Dance, the Officers and Board of Trustees also decided to cancel the 2021 Annual Picnic. It was a difficult decision, but we believe a prudent one. A lot of planning and preparation is needed and we believe it was the right decision. Since the picnic is held every year on the grounds at the Culinarians' Home, we would have to abide by certain rules and laws set by New York State, which change weekly and are difficult to predict.

The staff at the Home has kept the residents safe and successfully free of COVID-19. It would be difficult to hold the picnic with possibly a thousand guests. We are hopeful that things continue to improve and we will have a fantastic 2022 Picnic!

As for the office, we are conducting business as best as we can. We are continuing to have Zoom meetings. These Zoom meetings have opened a new door for us as many members are able to attend from out of the tristate area, and out of the country. I encourage all members to try to log on when they can. It's great to see members and to share ideas and stories with each other. It's a great networking tool. The SCP's website has been improved and updated so I urge all members to access the website and update their personal information.

### Don't Forget

*The SCP office reminds you if you move or have any change in your personal or work information to notify the office as soon as possible.*

Stay Safe and Have a Good Summer!

*President Pascal*



## Bernard Launay

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### by Pascal Guillotin

On December 12, 2020, we learned of the passing of Bernard Launay. He was a great Chef, active member of the Société, and truly a good friend!



Bernard was born on February 2, 1953 in Saint Nazaire, France. He decided to pursue a career in cooking. He enrolled at the L'Ecole Hôtelière de Saumur from 1967 – 1970 where he received his C.A.P. (Certificat d'Aptitude Professionnelle).

He worked at Hotel Atlantic and Hotel Alexandre in La Baule. Bernard then ventured off to Paris to work at the Restaurant La Marinière. In 1975 America was calling, and he found himself in New York City. Bernard worked at various French restaurants, such as: Le Bec Fin, Le Vallauris, and Le Zinc.

In 1991, Bernard started working at Salomon Brothers, located in the World Trade Center, where he was Banquet Chef in charge of events. He moved on to work at the Executive Dining Room at Amerada Hess Corporation where he was the Executive Chef and later the prestigious Bank of Tokyo where in 2016 he made the decision to retire and move to Pennsylvania with his wife, Candida.

In October 1994, he joined the Société Culinaire Philanthropique, where he was a very active member. He held many positions, such as the Archivist, Treasurer, Vice

President and Chairman of the Newsletter. When our annual picnic arrived, you would always see Bernard working at the bar under the barn making sure all guests were served. Bernard was bestowed the Société's Gold Medal on April 19, 2015.

Bernard was very active in volunteering his services to other non-profit companies. He was committed to raising funds for the March of Dimes, helping the Saint Joseph and Saint Francis d'Assisi Soup Kitchens. After his retirement, Bernard would participate in fundraisers at the Hawley Public Library. Bernard believed in giving back, that's the type of man he was.

Bernard's life was lost much too soon, but the impact he had on others will last forever. We will miss his contributions to the Société and especially his sense of humor.

## ASPARAGUS

by Pierre Baran

A favorite early spring vegetable of mine is asparagus. It is available in three colors; green, purple and white. Green is the most common in the US, and white more popular in Europe.

Asparagus are low in calories and are a great source of nutrients like folate, vitamin K and fiber. From pencil to colossal, steamed, grilled, roasted, sautéed, served hot or cold, in soups and salads or frittatas, asparagus are a versatile vegetable.

Ancient Egyptians, Greeks and Romans ate wild asparagus, and recipes can be found in Apicius' cookbook from the 5th century.

Asparagus are native to the coastal regions of Europe and Asia and in the 16<sup>th</sup> century they gained popularity in France, England, and Germany. They were later brought to North America by European settlers in the 1700's.

It is said that King Louis the 14<sup>th</sup> of France was so fond of this delicacy that he ordered special greenhouses built to grow them all year. Today China, Peru, Mexico, and Germany are the leading producers of asparagus in the world.

Welcome Spring and welcome asparagus!

Bon Appetit!



## LA RECETTE

### ASPARAGUS WITH TOMATOES AND GOAT CHEESE

- 1 lb. cooked asparagus
- 2 tsp. Dijon mustard
- 1 tbsp. red wine vinegar
- 3 tbsp. olive oil
- 2 Roma tomatoes peeled, julienned
- 1 shallot finely minced
- 1 garlic clove finely minced
- 1 tsp. chopped tarragon
- 1 tbsp. capers drained
- 1 oz. goat cheese crumbled
- 6 Niçoise olives pitted, chopped
- 1 tsp. sliced chives

#### Procedure:

1. Peel then cut off the tough ends of the asparagus
2. Cook in salted boiling water for about 3 minutes
3. Drain and cool under cold water, pat dry with paper towels
4. Mix vinegar, mustard, salt, pepper, garlic, shallots, tarragon, capers
5. Add olive oil slowly
6. Place asparagus on a plate
7. Lay julienne tomatoes on top
8. Drizzle with dressing
9. Crumble goat cheese on top
10. Sprinkle with olives and chives



## **A Heritage of Service by Eileen S. DeMarco**

The Société Culinaire Philanthropique was founded in 1865 on the principles of service and charity to others. In the early days, the SCP focused its efforts on assisting newly-arrived immigrant chefs to acclimate to their new home in New York City and to secure gainful employment. From there, the founders labored to establish a system of sickness benefits to support members who were temporarily incapacitated and unable to work. In addition to monetary help, members took turns visiting colleagues who were ill. Financial aid was granted to spouses and families of member chefs who passed away to cover funeral and burial costs. The SCP continued to support widows of deceased members with funds raised from the annual balls and culinary salons. This financial assistance of sickness and death benefits continues to this day.

The SCP soon reached beyond its own circle of member chefs to serve the community at large, both with charitable assistance and acts of service. Benefactors of the SCP's generosity have included New York-based charities as well as those in France. The Society of St. Vincent de Paul, the French Hospital, active-duty military, and victims of natural disasters both in New York and France are just a few examples.

At times, acts of service have been extremely personal. In the late 1950s, member Charles Champion required numerous blood transfusions as part of his treatment for a terminal illness. SCP members stepped up without hesitation to donate blood for Mr. Champion. In 1956, a French naval vessel was moored in New York Harbor and SCP members were called upon to invite sailors to their homes for dinner. Certainly, sailors who had the privilege to dine with member chefs and their families must have truly enjoyed their meals!

Today, the SCP continues to honor its heritage of community service. Funds from the Annual Picnic, which is staffed by an army of SCP volunteers, support the operation of the Maison Familiale. In 2016, member chefs prepared dinner for cancer patients at Hope Lodge.

While the reality of the corona virus pandemic has rendered group service projects problematic, I imagine individual members of the SCP have been continuing to perform acts of service within their communities of family, work, and neighborhood. The light appears to be glimmering at the end of the pandemic tunnel. Here's to looking forward, with hopeful anticipation, to reconvening in person and collaborating in service to fellow members and the community at large.

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### **Académie Culinaire de France, US & Canada Délégation, Virtual Congress 2021**

**by Sébastien Baud**

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The annual Congress of the Académie Culinaire de France Délégation, US & Canada was held on March 6th and 20th in a virtual format. On March 6th, we welcomed more than 90 members, partners and friends of the Académie Culinaire de France, including, Mr Jeremie Robert new Deputy Consul Général of France in New York, Mr. Fabrice Prochasson (MOF) World President of the ACF, Mr. Pascal Guillotin President of the Société Culinaire Philanthropique (SCP) and Mr. Jean Louis Dumonet, President of the MCF North America.

Our program began with the Ordinary General Assembly and a review of business for the year 2020. This was followed by the induction of ten new members, six from Canada and four from the USA. A tribute was given to chef Emile Tabourdiau MOF and member emeritus of the ACF who recently passed away.

On March 20th, more than 80 participants were present for our day of sharing. This day was created by our Honorary President Jean Louis Gerin. It gives the opportunity for professional chefs to share their knowledge.

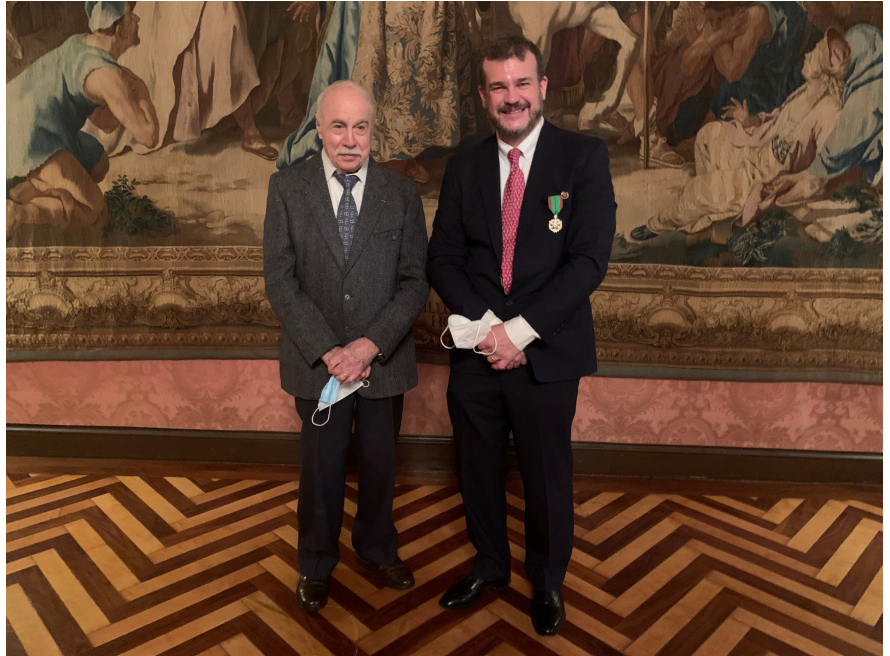
Six chefs from three countries came together to present their recipes via a video, Frederic Cyr and Olivier Perret from Canada, who shared their knowledge on Cuisine Boreal; Frederic Lejeune & Emanuel Chabre from Mexico who shared their favorite Molé recipe and Sebastien Canonne (MOF) who demonstrated his feuilletage Viennois recipe. Our special guests included chef Eric Ripert from the three Michelin star restaurant, Le Bernardin in New York City, who discussed his new book, *Vegetable Simple* and Mr. Louis Le Duff, founder and CEO of BRIDOR who shared the story of his success.

To finish, The Chair of the Académie Award 2021, who recognizes a chef for their professional career and for sharing their knowledge was awarded to Dr. Bruno Goussault.

I would like to personally thank all the participants who contributed to this event including members of the SCP and its President, Pascal Guillotin for his longtime and generous support.



## Members In The News



On Wednesday, December 16<sup>th</sup>, our President, Pascal Guillotin, was presented with the prestigious medal of Ordre du Merite Agricole by the Consulate General of France, where a ceremony was held. This award is given to individuals who have contributed outstanding services to agriculture and honors recipients with the distinguished rank of Chevalier. After a speech given by Jérémie Robert, Le Consulat general, the medal was bestowed upon our President by Yves Busnel, a fellow recipient.

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Regards were sent from Paul Faux, member since June 21, 1956. He resides in Aleu in the Pyrénées Mountains in Ariege France, and mentioned that he has fond memories of his life in New York.

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### Memorial Service for Bernard Launay by Louise Hoffman

On May 12, 2021, Mass was held for Bernard Launay at St. Patrick's Cathedral. Family and friends gathered in the lovely Lady Chapel where the service was held. Pascal Guillotin gave a sincere and heartwarming eulogy reflecting on their close friendship and Bernard's years of contributions to the SCP. It was a beautiful service and wonderful memories of Bernard.

## Dandelions on Your Plate

by Allison Zinder

Dandelions are back! Their flowers are in bloom all over the yard of our house in Burgundy right now. To most of us they're just pesky weeds, but their bitter, beloved leaves can be found on market stalls all over France at the moment.

The French name pissenlit, literally "pee-in-the-bed," is a reference of the plant's diuretic properties. The English name, dandelion, comes from the other French moniker for this plant: dents de lion, or lion's teeth. That's exactly what the green leaves look like with their jagged edges.

But did you know that the flowers, their buds, and even the roots of the dandelion plant are edible? The different parts of the plant aren't eaten at the same time of year: the roots, for example, are best harvested in autumn, when the plant's sap moves from the upper parts of the plant down to the roots. They become tender and full of vitamins, also plumper and less fibrous.

If you've ever eaten the rustic leaves in a salad, you'll know that they need some help. So to complement the leaves' bitterness, the French like to pair dandelion leaves with rich, fatty options like smoked bacon lardons, gizzards, or very thin slices of smoked or dried duck breast. For a vegetarian or vegan option, walnuts are a wonderful accompaniment to dandelion leaves and using a walnut oil to make your vinaigrette highlights the delicious walnut flavor.

Dandelion greens make a flavorful addition to soups, or you can just wilt them in a little butter or olive oil. Use them to make a pesto, or combine them with other salad greens like baby spinach.

Other ideas include using them in place of frisée in a salad, which is usually paired with bacon lardons and a poached egg. For a vegetarian option, replace the lardons with a hearty cooked legume like white beans or chickpeas. I've even seen the greens wilted and used in a filling for deviled eggs, which are called oafs mimosa in France.

The dandelion's flower buds are sometimes preserved in vinegar, like capers, and used the same way as you would capers. And you can use the flowers to make a liquor or even jam. So next time you see dandelions in your yard, remember that they're not just weeds!

## Upcoming Meetings

### Officers' Zoom Meetings

- Thursday, September 7, 2021
- Thursday, November 4, 2021
- Thursday, December 4, 2021

### Quarterly Zoom Meeting

- Thursday, October 1, 2021

## Newsletter Committee

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*Thank you contributors!  
Your stories are so valuable  
and appreciated.*

*Louise*

