



Winter 2021 Volume 1, Issue 56

A Message From The President



To All Members:

I would like to wish a Happy and Healthy New Year to all our members and family. I hope everyone had a safe and wonderful holiday.

So, here we are in 2021 still with a lot of uncertainty surrounding us due to the COVID virus. After talking with the Officers and Trustees we have decided to postpone the 2021 Dinner Dance which would have taken place in April.

With regards to the Picnic, the decision is still up in the air. We are trying to remain optimistic. First, since it is held at the Culinaricians' Home, which operates as a retirement home, our main concern is the health and safety of the residents. Terry Newman and his staff have done a great job this past year and continue to do so ensuring the safety and well-being of the residents. Having a picnic with 1,000 people attending would not be prudent. We would also be forced to follow strict rules put in place by the New York State Department of Health and the New York State Government. We are continuing to discuss possible solutions where families and members can gather together safely.

As for the office which has been open since June 22nd, the daily work has been resumed for the Société so we can fully operate. In-person meetings are held at the office twice a month, for both Officers and Trustees, also available via Zoom. We will continue with the Zoom Meeting platform throughout the year. We encourage all members to join us by logging in to the Zoom Meetings. This has provided a good venue which enables participation for members who are not in New York City.

I want to wish everyone good health and I hope to see all of you on Zoom!

President Pascal

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.



Le Best Chef Competition: The Jean-Jacques Dietrich Trophée

by Sébastien Baud

Le Best Chef Competition was founded by L'Académie Culinaire de France, the French Ministry of Agriculture and the Maîtres Cuisiniers de France, with similar missions to carry on the great tradition of French gastronomy and culinary arts. The Jean-Jacques Dietrich Trophée honors the famed French chef who served as the head of the US Delegation of L'Académie Culinaire de France for 32 years. The organizations have partnered to promote French culinary 'know-how' and reinvigorate French cuisine amongst the new generation of chefs. The contest is open to any US based professional chef between the ages of 25 and 35 years old. The winner of Le Best Chef Competition is awarded an all-inclusive trip to Paris and has a chance to represent the US at the prestigious Trophée Passion, an international culinary contest hosted by L'Académie Culinaire de France.

The Final of the Trophée Jean-Jacques Dietrich 2020 was held on September 27, 2020 at Well & By Durst in New York City. Four finalists competed for the Trophée preparing and presenting the given theme "the Poultry Farm". Side garnishes were comprised of seasonal mushrooms and "Pomme Anna Moulée" a traditional French potato dish. The dessert theme was a hot or cold chocolate presentation with a coulis or sauce.

The Winner

Chainey Kuykendall, Sous Chef at the Sycamore in Richmond, Virginia, won the First Edition of the Trophée Jean-Jacques Dietrich and will represent team USA and our delegation in Paris at the Trophée Passion International in 2021.

The Finalists

Carlyle Williams, Executive Sous Chef at the Yale Club, NYC

Guy-Rene Gerin, Chef de Cuisine, Residence of the French Ambassador to the United Nations

Ian Israelsen, Lead Cook, Bourbon Prime, West Virginia

President du jury; Fabrice Prochasson MOF, Président monde de l'Académie Culinaire de France

• (PROXI) Sébastien Baud, Président Délégué de L'ACF US & Canada

Jury en Cuisine;

• Jean Jacques Bernat, Corporate Chef "White Toques", New Jersey

• Jean Pierre Vuillermet, Chef Owner "Le Caribou Restaurant", Connecticut

• Olivier Reginensi, Corporate Chef, "Maison Kayser", New York City

Jury degustation du plat;

• Claude Godard, Executive Chef, "Union Club de la Ville de New York"

• Herve Malivert, Chef Instructor, "International Culinary Center of New York City"

• Luc Holie, Chef / Owner "Restaurant Jubilee", New York City

Jury degustation du dessert;

• Laurent Richard, Chef Patissier, "Consultant", New York City

• Marc Aumont, Chef Patissier, "Gabriel Kreuter Restaurant", ** Michelin, New York City

• Laurent Carratie, Chef Patissier, "Harvard Club of New York City"

French Gastronomie and France were well represented with Mr. Jeremie Robert, Consul General of France in New York.





CASSAVA

By Pierre Baran

When I was living in Woodside, Queens I used to love going to a Colombian bakery to enjoy Pan de Yuca. It is very popular in many countries in South America. I now live in Anaheim, California and I have not found a Colombian bakery here yet. So, I decided to recreate it, and after some research and experimenting, I am happy to enjoy it again.

Cassava, also known as yuca or manioc, is a root vegetable much like potatoes and yams. They have a similar shape to sweet potatoes. This is a major staple crop to millions of South Americans, Africans, and Asians. Like potatoes, cassava can be boiled, fried, baked and roasted. It is a good source of fiber, Vitamin C, rich in carbohydrates, fat free, gluten free, grain free, vegan, vegetarian, and paleo friendly. Tapioca flour is made from finely shredded cassava root. Tapioca is often used in a granulated form called “pearled”. As a flour, it has a soft, powdery texture, mild neutral flavor and it is a nice thickener. Be careful not to eat cassava raw as it is toxic.

PAN DE YUCA Yield 15 pieces

INGREDIENTS

1/2 cup of milk
1/4 cup canola oil
1/2 tsp. salt
5 oz. cassava flour
1 large egg
3/4 cup grated parmesan

METHOD

Place tapioca flour in a bowl. Bring milk, oil and salt, to a boil. Pour over cassava flour, mix well to incorporate. Add egg, mix well. Add cheese, mix well. Shape in one-ounce rolls. Bake in a 400° preheated oven for about 15-20 minutes. Serve warm with your favorite aperitif!

Keep the Faith: Make the Soup, COVID -19 Reflections 2020 by Thomas Smyth

Present day: Lockdown two began here in Apulia, Italy on November 6, 2020.

Since my first visit to Puglia in the Fall of 2018, the next incarnation of Smyth had taken root. My original idea in coming to Italy was to experience a place with a bit more sun than the UK. A place with amazing culinary traditions and very importantly, lovely people to cook for and with.

I was on track in 2020 until COVID 19 happened. As a chef, 2020 will be the year remembered for the many challenges to life as we know and love it. Here in Italy, the isolation reminds me daily how much I miss cooking and most importantly feeding people. It's what chefs do. Hence, what else to do than pick up a knife, a pot, get a recipe, and cook!

Southern Italians live close to the land. Food defines the rhythm of their lives, and there is a rich culinary tradition to discover. For me, one such discovery has been the family tradition of making orecchiette pasta on a Saturday for their Sunday lunch. Orecchiette and cavatelli are typical Apulian pasta from the region known as Salento.

Facebook and Instagram postings tell me that chefs everywhere are grieving the loss of connection to food and people. Some are resigned to hanging up their toques while others are discovering new ways to be chefs. Put me down for an order of “what's next” and “yes chef”. Happy Cooking! Email me for the recipe!

Ci vediamo presto, Chef TJ Smyth, Lecce Apulia, Italy scruffychefadventures@gmail.com

A Happy Place In Uncertain Times

by Joseph E. Boljonis, CEC, CCA

As I reflect on this time during the pandemic, little did I know that a row of unbuilt, unsold houses would change my views on getting to know my neighbors. Neighborhoods since my childhood have changed drastically, from knowing who lived in your community to becoming faceless passersby on the street. That changed for me in the darkest time during the pandemic.

In the toughest time in American history, I was laid off like millions of others with little prospect of work. Mix that in with political chaos, civil unrest, and rising crime rates, there was a sense of isolation and nervousness that I have never felt. Then something amazing happened.

The neighbors came together and united in ways that created a sense of normalcy and calm. It started with random wellness checks between houses that lead to the formation of a community which put everyone on the block at ease. Life on Turner Street has an invisible dome, a sanctuary that has protected us from what was ailing the rest of the world. While we weren't complete strangers, we weren't considered best friends either. That changed with each passing day and small acts of kindness. This pandemic brought us much closer together. It started one day by meeting in the driveway, 6-feet apart around a fire pit and talking, which led to cooking and baking for each other, picking up food and other necessities, to having family dinners in each other's houses. As a community, we are not shy about just walking into each other's houses unannounced for a visit or lending a hand with home improvements. We are equally unreserved to helping ourselves to a plate of food or a glass of wine, nor should we. We are as close if not closer than family and that's what family does. We shared many laughs, shed some tears, ate and drank, and even had a disagreement here or there. But in the end, we're still there for each other.

This is what community is and what it should be, a throwback to a place in time in America when neighborhoods meant something, a sense of purpose, a place of belonging. The pandemic may have changed the course of our lives, but it'll never change our happy place on Turner Street.

Upcoming Meetings

Officers' Zoom Meetings

- Thursday, January 7, 2021
- Thursday, February 4, 2021
- Thursday, March 4, 2021

Quarterly Zoom Meeting

- Thursday, April 1, 2021

Newsletter Committee

Louise Hoffman, Chair

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Thank you contributors!

*Your stories are so valuable
and appreciated.*

Louise

IN MEMORIAM

<u>Date</u>	<u>Member</u>	<u>Years of Membership</u>
8/2019	Paul Etasse	66 Years
12/10/2019	Joseph Melz	59 Years
7/9/2020	André Beyries	46 Years
7/18/2020	Fernand Pouchard	57 Years
8/16/2020	Roger Le Léannec	53 Years