

# CORNUCOPIA



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## *A Message from the President*

Dear Members,

The summer is now behind us as we transition into the fall. Hope you had a nice and restful summer.

On September 9<sup>th</sup>, we held our annual picnic. Over 1,000 guests attended. It was a success with cool temperatures and we were lucky that we did not have any rain. A big thank you to Steven

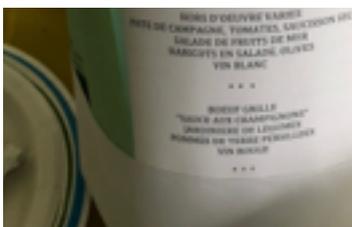
Walljasper, our picnic chairman and all the officers and volunteers that make the picnic a success year after year.

In office news, we have a “changing of the guard” with a new managing team in place. The new administrators will continue to keep the tradition of the Société and bring new ideas and a fresh perspective to our organization.

Once again, I want to ask all members to participate in the interesting functions that the SCP offers. Members have the opportunity to network and share a common bond. It is important for the growth of the SCP and its continued longevity. We invite you to always participate in our activities and to attend the meetings. The SCP looks forward to your involvement.

Have a great fall and I hope to see you soon.

**65<sup>th</sup> Annual  
Picnic - More  
Photos Inside**



## 2018 Picnic

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Our 65<sup>th</sup> annual picnic at the Culinarians' Home in New Paltz was held on Sunday, September 9<sup>th</sup>. Although there were overcast skies, it did not take away from a day of camaraderie and a chance to catch up with friends old and new. Below are some photos from the event.



## Historical Tidbit

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### Chicken or Beef

by *Dr. Eileen DeMarco*

The 65<sup>th</sup> Annual Culinarians' Home Picnic in New Paltz showcased the succulent char-grilled beef with mushroom sauce that attendees anticipate enjoying each year. Surely, this has always been the featured entree at the picnic since Oscar's time, right? Well, no! SCP history buffs recall the picnic itself harkens back to the inaugural celebration at the Home hosted by Oscar Tshirky and his wife in July 1942. Let's travel back in time for a glimpse at the very first picnic at the Home.

The event, "Oscar's Luncheon," affectionately known as "the French Picnic," took place on July 4<sup>th</sup>, 1942. Iced melon was served as the first course, followed by pea soup. "Smothered Spring Chicken New Paltz" accompanied by string beans and new potatoes comprised the entree. A salad of mixed greens (from the farm) and a selection of cheeses completed the meal (Oscar's Luncheon Menu, 1942, SCP archives). Later in the day, guests enjoyed a typical American holiday picnic of grilled hot dogs and hamburgers (New York Times, July 5<sup>th</sup>, 1942). Oscar's luncheon was the first fete champetre held at the Home; it laid the early roots for future celebrations.

SCP leadership decided to host a fundraising picnic at the Home in 1953 to complement the philanthropic efforts of the charity ball and contribution booklet drives. Archival details of the event for that year and the following are scarce but the record does show grilled steak was served, prepared by member chefs. In 1955, Otto Gentsch and Joseph Bordonado composed very detailed instructions for the picnic, including the dictum the meat be cooked by "two good, trustworthy chefs, neat and clean, the steaks must be rare, well-seasoned. One quart of strong gravy could be taken along and mixed with butter, to make a wonderful maitre d'hotel sauce ..." (CHF Binder, 22 June 1955, SCP Archives.) Although the picnic was held for a time offsite at Diage's Silver Spring Farm, it was brought back to the Home in 1967 under the excellent chairmanship of Andre Rene. In 2000, SCP's Georges Hemery took the helm, implementing further improvements such as the picnic's signature mushroom sauce.

Of course, subsequent picnic chairmen have continued to enhance the menu offerings at the picnic. Yet I venture to say the delicious grilled beef with savory mushroom gravy holds an honored place as the traditional featured entree. Even though Oscar chose chicken for the very first *al fresco* event at the Home, I am confident he would be proud of today's French Picnic.

## Luncheon at Paul Bocuse Restaurant

by Bernard Maley Dupont

On May 18<sup>th</sup>, 45 members and guests of the Société Culinaire Philanthropique, (SCP) attended a luncheon at The Paul Bocuse restaurant at the Culinary Institute of America (CIA), Hyde Park, New York.

As soon as we arrived we were ushered to the newly renovated dining room where we were served by a team of this year's graduating students. Students focusing on service and hospitality worked the front of the house and students majoring in cooking and baking worked in the back.

The service was performed under the attentive eyes of well-seasoned faculty. Among them were some well-known faces and names that have been prominent in the culinary art and hospitality world, along with members of the SCP who are currently teaching at CIA. They proudly pass the flame, the passion and knowledge of their professional acumen to the future generations of restaurateurs and hoteliers.



As an amuse bouche we were served a tasty assortment of well-mastered, classic mini terrines, pâtés and crusty breads. The menu was well executed with the first course of Paul Bocuse's signature Valery Giscard D'Estaing, (truffle soup), followed by a Magret de Canard au Kirsch, cooked to perfection. As a finale we enjoyed a Crispy Chocolate Praline. The 2015 Joseph Drouhin Laforêt and the 2014 Bouchard Père & Fils from Burgundy complemented this menu. After our lunch we were guided through the school's kitchen and facilities.



Before heading back home, SCP President, Pascal Guillotin introduced us to the CIA's food court in the new building, "The Egg", reserved for students and visiting families on the scenic right bank of historic Hudson River.

The CIA will always be a little bit of France with a little bit of the late Paul Bocuse aura and that "je ne sais quoi" in each student who graduates from there. Chapeau to the SCP who contributes to the wellbeing of the CIA and to the CIA's team for doing such a great job.

## Bilbao.....Pintxos, Pinchos, Tapas

by Louise Hoffman

My recent visit to Bilbao introduced me to a wonderful city and to Basque's pintxos.

Bilbao is the largest city in the Basque Country and had been a very prosperous industrial city for many years. It was vital for steel production, ship building, shipping and banking. But by 1970, as manufacturing shifted globally, it had entered a financial crisis. As a result, to save the city, the community pulled together and devised plans to save it. Bilbao went through a rebirth as the industrial complexes were torn down and new projects progressed to improve infrastructure and overall growth. Some of the details that have helped in turning the city around are the Guggenheim Museum designed by Frank Gehry which opened in 1997, a sophisticated metro system designed by Sir Norman Foster and the renovation and cleaning of the Nervión river. It has a new look as architects continue to design innovative structures, it is pedestrian friendly and tourism has become a vital part of its economics.

Pintxos -(Basque) or pinchos - (Spanish) are small snacks or finger foods from the Basque Country. The word originates from the Spanish word "pinchar" which means to "pierce" or "spike". They are traditionally constructed with meat, cheese, fish or vegetables spiked together, sometimes on bread and sometimes on a small plate. Pintxos Bars display beautiful assortments on their counters for customers to select and have a pintxos menu as well. They can be either cold or hot, and always enjoyed with wine or cider while socializing.



Tapas which originated in central Spain are a bit different. The word "tapas" comes from the word "tapar" which means to cover. Years ago, the bars had hams hanging from the ceiling which attracted many flying insects. When a customer ordered a glass of wine, they were given a plate or slice of bread with some ham or chorizo to cover the glass and to protect it from flying creatures. Tapas were traditionally free.

Depending which region and bar you stop in, pintxos, pinchos and tapas will range from traditional to innovative ensembles, respecting the traditions of the foods of the country.



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## Upcoming Meetings & Events

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### Quarterly Membership Meeting

Thursday, January 3, 2019

3:00 PM

### Newsletter Committee

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Louise Hoffman, Chair

Eileen S. DeMarco

Pascal Guillotin

Alain Quirin

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### Editors

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Susan Lifrieri-Lowry

Louise Hoffman

## Celery Root Soup with Blue Cheese

*by Allison Zinder - Paris Informant*

Autumn in Paris is just around the corner. Navigating the cobblestone banks of the rising Seine, crossing the grounds of the Luxembourg Gardens through updrafts of swirling leaves, and making my favorite soup are the essence of this glorious season!

### Ingredients

1 tablespoon (15g) butter  
1 small celery root (about 1 lb. or 450g), peeled and cubed  
1 medium leek, white part only, washed well and sliced  
1 medium Russet, Desiree, or any other high-starch potato (about 6 ounces, 180g), peeled and chopped  
½ teaspoon salt  
4-6 cups (1-1.5 liters) vegetable stock, either homemade or good-quality store-bought stock  
½ tart green apple, peeled, seeded, and diced  
3 tablespoons (45g) blue cheese, cubed  
1 tablespoon heavy cream

### Procedure

1. In a medium-sized saucepan, melt the butter over medium heat and add the celery root, leek, and potato.
2. Cook, stirring often, for about 10 minutes, then adjust the heat to medium-low.
3. Add the salt and add the diced apple, stir well.
4. Cook for 3 more minutes and when the vegetables have softened, add the vegetable stock all at once and bring to a boil.
5. Simmer gently for about 25 minutes.
6. Add only 2 tablespoons of blue cheese to the soup (reserve the rest for a garnish).
7. Using a wand mixer or a blender, purée the soup to a smooth consistency.
8. Add the cream and continue heating without letting the soup boil.

9. Serve steaming in tiny cups as a starter, or in large, shallow bowls for a main course. Carefully distribute the remaining blue cheese among the cups or bowls. Bon app'!

*Serves 6-8 as a starter, 4-6 as a main dish with bread*

