

CORNUCOPIA



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SCP Annual Dinner/ Dance & Gala



April is the time for the
Société Culinaire
Philanthropique's annual Dinner/Dance Gala.

The event will take place on Sunday, April
7th, at Tavern on the Green located on
Central Park West at 67th Street, New York.

This year will be no exception to the galas of
the past. You will enjoy a superb cocktail
hour, followed by a gourmet dinner created
by our fellow Société member, Executive
Chef, Bill Peet. An open-bar will be available
for you to enjoy all evening. Music is
provided by Manhattan City Music.

This is the perfect opportunity to invite your
family, friends and business associates to
join us.

Tickets **MUST** be reserved no later than
March 29th. Invitations will be mailed out
shortly. For more information, call the SCP
office at 212-308-0628.

Historical Tid Bit

From the Garden to the Green - by Eileen S. DeMarco

In keeping with the tradition established in 1867, SCP members will gather together on 7 April 2019, dressed to the nines, to celebrate the accomplishments of the past year and toast to future successes. Back in the nineteenth century, this elegant event was affectionately known as the "French Chefs' Ball" or, simply, the "French Ball." It was a fixture on the calendar of Manhattan's elite – a highly anticipated evening enthusiastically described on the social pages of the city's newspapers. The French Chefs' Ball was held at some of Manhattan's most sought-after venues, including the Metropolitan Opera House, the Terrace Garden, and the Grand Central Palace. In 1892, organizers of the event considered shifting from the Metropolitan Opera House to the newly reconstructed Madison Square Garden, located at 26th Street and Madison Avenue.

The "new" Madison Square Garden was designed by renowned Beaux-Arts architect Stanford White and construction was funded by a syndicate including financier J.P. Morgan, industrialist Andrew Carnegie, banker Darius Mills, businessman James Stillman, and newspaper publisher William Waldorf Astor as well as entertainment entrepreneur P.T. Barnum. The building was impressive, indeed. It included a 32-story tower styled after the campanile of the Cathedral of Seville, Spain, making it the second tallest building in the city. Its main hall measured 200 feet by 350 feet – reportedly the largest in the world at the time, with a seating capacity of 8,000 people with floor space for many more. A 1200-seat theater and 1500-seat concert hall were also part of the structure as well as the city's largest restaurant and a roof garden cabaret. A gilt copper statue of Diana, goddess of the hunt, by Augustus Saint-Gaudans, graced the top of the tower for a short time. The 18-foot, 1800-pound statue was deemed too large for the building by both the architect and the sculptor, so it was later moved to the World's Columbian Exposition in Chicago. The grand opening of the facility in 1890 was attended by over 17,000 people. *(continued)*



Photograph: Paul Wagtolicz

Société Members in Hilton Head South Carolina

By Louise Hoffman

Mr. and Mrs. Jacques Coustar were visiting Hilton Head, South Carolina this winter and were pleasantly surprised to discover two outstanding chefs, Mr. Gerard Monloup, retired chef from Barbota in NYC and a current Société Culinare member; and pastry chef Philippe Feret and his bakery, Hilton Head Social at the Shelter Cove Marina.



Feret's pastry shop is situated at the Shelter Cove Marina and offers not only a beautiful view from its outside seating but also exceptional quality pastries, viennoiserie and catering. It is a popular place to go and has a constant stream of steady customers. The Coustar's said that it has a large French following.

According to Mr. Coustar, Feret plans to extend his bakery by adding a creperie and expand his business locally with a restaurant. When he worked in NYC, he was one of the first chefs at Windows on the World and later he worked at Cafe Centro. His current sous chef has worked with him for 25 years!



Enjoy the bakery website www.hiltonheadsocialbakery.com, and plan a visit if you are in the area. I am sure the chef will welcome you.

In the photo above from left to right; Jacques Coustar, Philippe Feret, and Gerard Monloup. At right, a sample of their baked goods.

Florida Chapter Holiday Dinner

by Pascal Guillotin

On Monday, January 7th, I was able to join our Florida Chapter members at Val De Loire Restaurant in Deerfield Beach. It was a great opportunity to visit with and meet members and their spouses we don't get a chance to see in New York. Even though Florida is a big state, these members traveled many miles for a wonderful meal and great camaraderie. We had a delicious meal prepared by Chef Fabrice Laurent.

A thank you to Pierre Latuberne and Francis Richard for organizing and making sure the Florida Chapter continues to strive. A special thank you to Maurice Pailleret for planning the event from up north.

Now it's their turn to come up to New York to visit us and hopefully join us at Tavern On The Green on Sunday, April 7th.

In the photo at right, from the left, Mr. Pierre Latuberne (President of The Florida Chapter), Mr. Francis Richard (secretary Florida Chapter), Mr. Pascal Guillotin (President of The Societe Culinare Philanthropique of New York and Mr. Maurice Pailleret (vice President of The Société Culinare Philanthropique.



Historical Tid Bit *(continued)*

The cost of tickets for the debut was \$50 - equal to approximately \$1,380 today.

Given the Garden's status in the early 1890s as the largest and most fashionable venue in Manhattan, its rental rate was almost double that of similar locales, such as the Opera House. Such "sticker shock" caused the members of the ball committee to keep the celebration at the Met in 1892. A fire there later that year, however, necessitated a change in location for 1893.

Organizers chose Madison Square Garden, despite the expense. An event as notable as the French Chefs' Ball certainly required a sizable, elegant setting. We must presume attendees and organizers were pleased with the Garden, as the ball was held there once again in 1894 as well as in 1903 through 1905.

This April, the SCP continues the tradition of hosting the gala at one of Manhattan's iconic locations: Tavern on the Green. Located in Central Park, the restaurant building originally housed the pen for the park's sheep that grazed in the 15-acre meadow. The structure was designed by Calvert Vaux, British-American building and landscape architect who partnered with Frederick Law Olmsted to design Central Park. The edifice was converted to a restaurant during a renovation of the park in 1934 under the direction of Robert Moses, the city's Commissioner of Parks. Tavern on the Green remained a popular culinary and scenic locale in the city, surviving several changes in management until its closure in 2009. Under new ownership as of 2013, the restaurant has regained its appeal among discerning diners. Tavern on the Green's executive chef is none other than SCP member Bill Peet, who is sure to treat attendees of this year's event to a memorable culinary experience!

[Sources: SCP Archives Comité du Bal Minutes; Wikipedia: Madison Square Garden (1890) and Tavern on the Green, accessed 25 February 2019; CPI Inflation Calculator: in2013dollars.com, accessed on 25 February 2019; www.tavernonthegreen.com, accessed 25 February 2019

In the News

By Susan Lifrieri-Lowry

In an article published in the New York Post on February 3, 2019 then posted on many popular news based web sites such as Eater, BuzzFeed and the Gothamist. New York Councilwoman, Carlina Rivera is pushing for a ban on the sale of foie gras in New York City attempting to follow suit on the ban that was recently reinstated in California.

If the legislation is passed restauranteurs could be fined \$1000, and a year in prison for each offense. Rivera is claiming that the foie gras production has been tolerated for too

long and is based on animal cruelty. Allie Feldman Taylor, who heads Voters for Animal rights agrees, saying a ban would protect ducks and geese from barbaric practices. The bill is also gaining backing from Brooklyn Councilman Justin Brannan, an animal rights activist.

According to the CEO of D'Artagnan it is of importance to lovers of fine cuisine, and especially keepers of the French Heritage to oppose this legislation. There are both ethical and political arguments that are implied in the articles. As for chefs and restauranteurs the concern is if legislators ban foie gras, what might be next? It is a very small proportion of the restaurant industry that serve the delicacy and even then, a smaller portion of the patrons that order it.



Don't Forget ...
The SCP office reminds you if you move or have any change in your personal or work information to kindly update us as soon as you can.

**Upcoming Meetings
& Events**

Dinner / Dance

Sunday, April 7

Quarterly Membership Meeting

Thursday, April 4

Thursday, June 6

Annual Picnic

Sunday, September 8

Newsletter Committee

Louise Hoffman, Chair

Eileen S. DeMarco

Pascal Guillotin

Alain Quirin

Editor

Susan Lifrieri-Lowry

SAUTÉED FOIE GRAS – PARSNIP PURÉE – FIG SAUCE

By Chef Pascal Petiteau from Bistro Vendome

INGREDIENTS for 8 servings

8 - 2 ½ oz. - Slices of Deveined Foie Gras

2 lbs. Parsnips

¾ cup Heavy Cream

Sauce :

1 oz. Sugar

1 oz. Red Wine Vinegar

8 large Sliced Semi Dried Figs

1 ½ cups Brown Chicken Stock

1 oz. Butter

Salt and Pepper to taste

DIRECTIONS:

Peel and slice the parsnips. Place over high heat a large pot of salty water and bring to a boil. Add the peeled parsnips, and cook until tender about 10 minutes.

In a medium saucepan place the heavy cream and bring to a boil. Drain parsnips and place in a food processor. Begin to process and add heavy cream slowly until purée become very smooth. Season with salt and pepper.

Sauce: In a medium saucepan, cook the sugar with the red wine vinegar until mixture becomes a nice brown color. Add the sliced figs and the brown chicken stock and continue simmering for 20 minutes. Season to taste with salt and pepper and whisk in the butter.



To cook the foie gras: Lightly score the slices of foie gras on both sides, then season to taste with salt and pepper. Sauté in a very large, hot skillet for few minutes on each side until golden. Quickly transfer to a paper towel to drain.

To serve, place 2 tablespoons of parsnip purée on each plate. Spread it into a round thin layer with a rubber spatula. Arrange a slice of foie gras on top of the purée in the center of the plate. Spoon the sauce over and around the foie gras and serve immediately.

A message from President, Pascal Guillotin

It gives me great pleasure to announce our newest addition to the Office Staff. Christine Blumenauer joined us on February 11th. She will work along with Diane Capuano performing the administrative work of the organization and supporting our members' needs. Welcome Aboard, Christine.