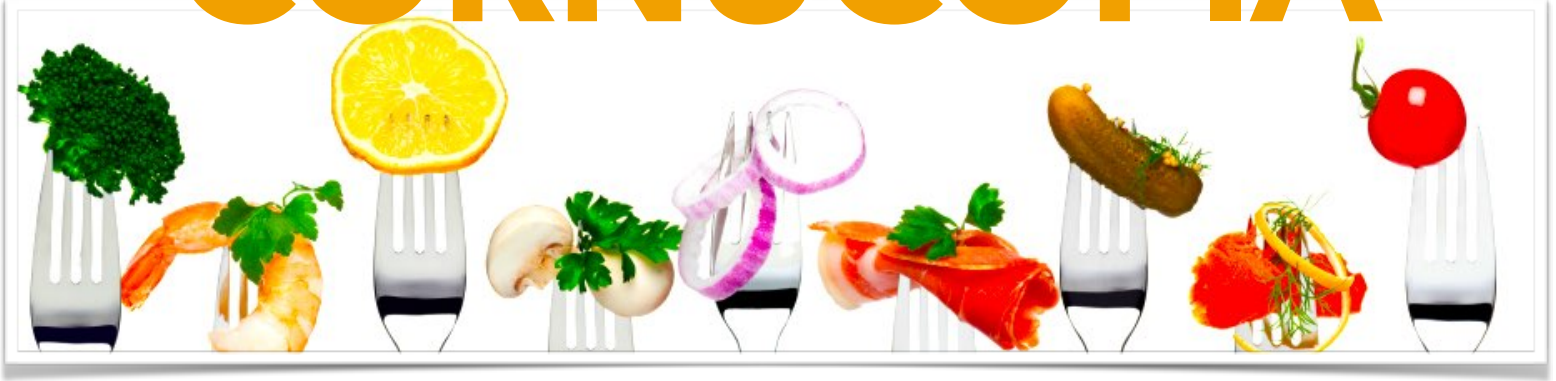


CORNUCOPIA



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A Message from the President

Dear Members and Friends,

It was great to see everyone at Tavern On The Green in April. It seems all who attended had a great time dancing and dining. A big thank you to Chef Bill Peet and his staff for doing a wonderful job.

Now our thoughts turn to the Picnic on September 8th at the Culinarians' Home in New Paltz, NY. We are looking forward to having up to a thousand guests. Steve Walljasper and his team are already hard at work planning and trying to make the picnic even better than before. Again, I ask any of our members who have the time, please join us and lend a hand and help make the Picnic a

success.

To everyone, I wish you a happy, healthy, and safe summer and see you on September 8th!

Pascal



BOSTON TRIP

By: Pascal Guillotin

Members, Alain Quirin & Pascal Guillotin, along with their wives took a trip to Boston on Sunday, March 17th and attended the Seafood Expo North America 2019, the largest seafood convention in North America. It was held at the Boston Convention and Exhibition Center and had 1,329 exhibitors from 49 different countries participate.

It runs every year during the month of March.

It was very interesting to see the variety of seafood on display. A good time was had by all.



A Night at The Tavern on the Green

by Louise Hoffman

Oh, what a night!

The Société Culinaire had the pleasure of hosting their 153rd Dinner Dance this year at the Tavern on the Green. This iconic New York restaurant was recently reopened after several years of renovation. It now has a stunning open kitchen, Victorian Gothic details throughout the venue and a few beautiful glassed in dining rooms that are filled with natural light and merge with the flora of Central Park and the cityscape. At the helm of the kitchen is SCP member Chef Bill Peet. He and his team prepared a delicious menu for us and service was flawless.

The festivities began with a reception where guests gathered in conversation while enjoying beverages and an array of delicious hors d'oeuvres. There was a festive spirit in the air that kept the mood elevated.

As we gathered for dinner in the dining room, looking out onto the park and towering skyscrapers, President Pascal Guillotin and Alain Quirin welcomed everyone. This year Alain Quirin and Michele Keller were awarded The Officer's Medal of the SCP for their commitment and years of service to the Société.

We were entertained by the music of *Manhattan City Music*. This was a lively evening and everyone was on the dance floor enjoying the music as well as each other. The efforts of the Dinner Dance committee were rewarded with the support of a fine turnout and the pleasure of seeing everyone having a really great time. It takes many hours of planning to make this a success and the Committees' hard work produced a magnificent evening. If you missed this year's event, we hope to see you at the Dinner Dance 2020. Remember that the accomplishments of our organization lie in the hands of our members. Please get involved and support all of our incredible efforts.

A very lovely setting, a delicious menu and a lovely evening. The Committee thanks you for attending and making this year sensational.

Mid-Hudson Chapter Meeting

by Louise Hoffman

The Mid-Hudson Chapter met on Sunday March 24, 2019 at the Culinary Institute of America, Hyde Park, NY . There was a good turn out and Chapter President Cynthia Keller welcomed the members. The meeting included reports of the Société, The Culinairian's Home and the new staff at the Manhattan office. After the meeting, Nicole Semenchuk , an archive and digital collection specialist at the CIA, made a presentation on historical menus, rare books, artifacts, Craig Claiborne's collection, and historical recipes available at the Conrad N. Hilton Library. A farm to table lunch followed. Everyone enjoyed the presentation and lunch.

Cultured Meat

by Louise Hoffman

Recently I was surfing the internet in search of plant-based food conferences when I came upon the term "*cultured meat*". I had a hunch as to what this was but had to take a finer look. Here is what I found as I searched the internet.

Cultured Meat is created by harvesting muscle cells from a living cow. Scientists feed and nurture the cells so they multiply to create muscle tissue, which is the main component of the meat we eat. It is biologically exactly the same as the meat tissue that comes from a cow. **Cultured meat is meat produced by in vitro cultivation, cellular agriculture.**

Since early 2000, scientists have been working on in vitro meat research. In 2013, Dr. Mark Post, a professor at Maastricht University in the Netherlands, was the first to present cultured meat by creating the first burger patty grown directly from cells. Mosa Meat, the company co-founded by Dr. Post, projects they may be ready to sell cultured meats (*slaughter-free meats*) to the market by 2021. Their mission is to produce real meat for the world's growing population.

Concerns of food security have prompted research in cellular agriculture. The population is expected to rise to over 9 billion by 2050. Meat demands may be increasing as the population expands. The future of food is going through some massive changes. We have to wait and see what the results will be like.... **Frankenfoods?** But what is our responsibility as a chef? Perhaps more vegan options? Real food.

Société Superstar: Raymond Bosquer

By Eileen S. DeMarco

Raymond Bosquer, joined the Société in May 1942. Born in Pont l'Evêque, France on April 20, 1906, he stagiered at his parents' charcuterie-traiteur, and worked for a season at the Royal Hotel in Deauville. Relocating to Paris, he took a position at the Hiver Restaurant Luce in Place Clichy. After fulfilling his military obligation, he ventured to the United States. Bosquer's early career was spent in several of New York's most respected hotels: the Commodore, the Belmont, the Savoy Plaza, the Waldorf-Astoria, the Plaza, and the Sherry Netherland. He also spent two summer seasons at the Ritz in Atlantic City, NJ.

After a two-year tour in the US Navy during the Second World War, Bosquer returned to the Plaza hotel for 9 years. He worked for several years at De Bragga & Spittler then, in 1960, he became a Supervising Chef for Howard Johnson's, one of the first national restaurant chains in the United States. Two other prominent chefs also joined the Howard Johnson Company at that time: Pierre Franey and Jacques Pepin. Franey and Pepin were hired to create recipes for the company's best-known dishes that could be prepared at a central location, frozen, shipped, and later served in individual restaurants to assure consistent quality. Bosquer was likely involved in this effort. He retired from his position with Howard Johnson's in 1970.

He was the recipient of many awards including the Chevalier du Mérite Agricole and the Officier du Mérite Agricole from the French Government, Maître Cuisiner de France Medal of Honor from Les Maîtres Queux, Diploma of Honor and Gold Medal from the SCP. He was also a member of the Vatel Club and the American Culinary Federation.

Bosquer served the SCP faithfully in many roles including Assistant Treasurer, Treasurer, Trustee, Chairman of the Ball, Vice President of the CHF, and a member of the Jury for the Salon of Culinary Art.

A retirement dinner for him was hosted at the Plaza Hotel on May 25, 1971. Those in attendance included Henri Deltieure, Jean-Jacques Dietrich, Joseph Donon, Roger Fessaguet, Pierre Franey, Jean Geslin, Gaston Hertrich, Paul Nopper, Claude Padeloup, Jacques Pepin, Jean-Jacques Rachou, Marc Sarrazin, Arno Schmidt, André Soltner, Claude Swartvagher, and Raymond Vaudard. This elegant meal was served under the direction of Chef de Cuisine André René, sous chef Geoffrey Michael, Chef des Banquets Jean-Claude Nedelec, and Chef Pâtissier Joseph Tarantino.

The SCP must be rightfully proud of the remarkable accomplishments of its members over the course of its illustrious history.

Sources: SCP Archives: Dossier Raymond Bosquer; Wikipedia: Howard Johnson's, accessed 24 April 2019.

**Upcoming Meetings
&
Events**

**Quarterly Membership
Meeting**

**Thursday, June 6, 2019
3:00 PM**

**Annual Picnic
Sunday, September 8,
2019**

Newsletter Committee

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

Editor

Susan Lifieri-Lowry

Rhubarb Orange Jam

Adapted from the Complete Book of Home Preserving by Ball

By Susan Lifieri-Lowry

This jam is the perfect recipe if you have an abundance of rhubarb, once processed in a canner the jam can last for years. It is great on toast, scones or crepes and makes a tasty filling for a quick layer cake. It can be added to a marinade or glaze for chicken. If you don't want to bother with the canning process you can refrigerate it in airtight containers.

Yields 7, 8 oz. jars

2 oranges
1.25 L. (5 cups) finely chopped rhubarb
1 package powdered fruit pectin
1,150 g. (6 cups) granulated sugar

1. Prepare the canner jars and lids`
2. Peel 1 orange with a vegetable peeler and slice into a fine julienne
3. Squeeze the 2 oranges to yield 236.5 ml (1 cup) of juice, if you are short liquid add water
4. In a deep stainless steel saucepan, combine juice, orange zest and rhubarb
5. Whisk in the pectin until dissolved
6. Bring to a boil over high heat stirring frequently
7. Add the sugar all at once and return to a full boil stirring constantly
8. Boil hard for 1 minute, remove from heat and skim off the foam
9. Ladle jam into hot jars leaving ¼ inch headspace, remove the air bubble and wipe the rims
10. Screw on lids until finger tight and process in a hot water bath for 10 minutes
11. Turn off heat and remove the canner lid and let rest 5 minutes then remove the jars



Left: Mr. and Mrs. Coustar represented the Société Culinare Philanthropique on March 22nd at the Culinary Institute of America graduation ceremony of Ricky Rey Montanez, a scholarship recipient from the Société

Right: The Annual Trustees Luncheon. Congratulations to Kathleen Simpson on 30 years of service and to May Clementsen on 20 years of service. Thank you both for your dedication to the Culinairians Home Foundation.

