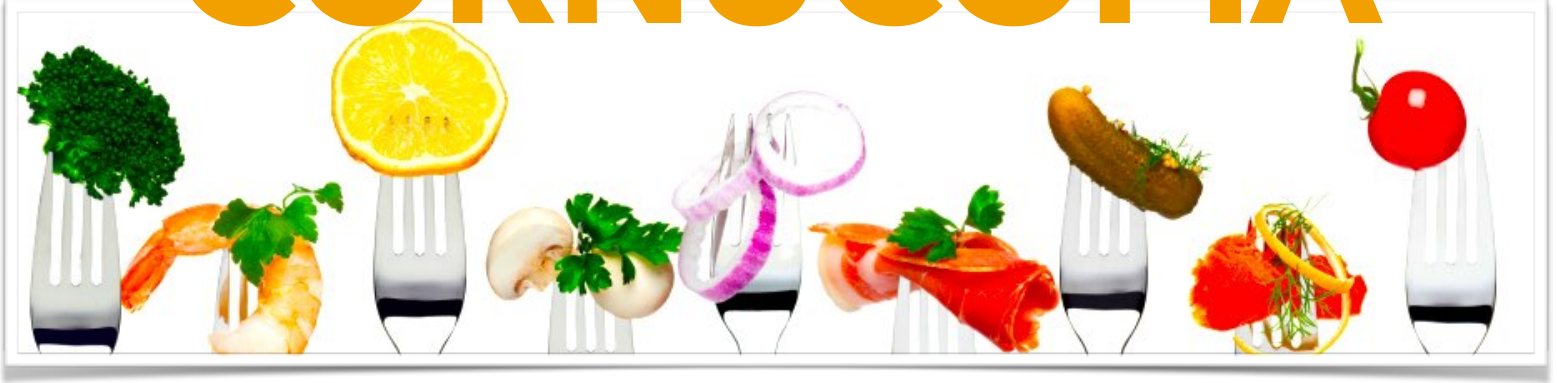


CORNUCOPIA



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A Message from the President

Dear Members,

As 2018 has come to a close and 2019 is upon us, I want to wish all of you a Happy and Healthy New Year! I hope everyone had a joyous and non-stressful holiday!

Now for some important dates in 2019. This year's annual Dinner Dance is confirmed for Sunday, April 7th in the heart of Manhattan at Tavern On The Green. We will have the pleasure of having a delectable meal being prepared for us under the supervision of our fellow Société member, Chef Bill Peet. Once again, Manhattan City Music will entertain us with their melodies so we can dance the night away! We hope most of you will be able to join us for a night of fun and camaraderie.

The Picnic this year will be on Sunday, September 8th up at the Culinarian's Home in New Paltz. This event is a continuous success year after year. With the assistance of Steve Walljasper and volunteers we are able to serve over a thousand guests.

I also want to mention that our office has gone through changes and I would like to introduce our new Office Manager, Diane Capuano. She started this past October and has already made great improvements in the daily functions of the office. To all members – please give Diane a call and introduce yourself.

To all our members, the Société Culinaire Philanthropique is continuing to be as vital as ever thanks to the participation of its members. The various Chapters need to keep doing their part by holding meetings and outings so that all our members can participate and feel united. I look forward to seeing each of you at our various functions in 2019.



Pascal

Congratulations to the Settepani Family

By: Susan Liffrieri-Lowry

SCP members Yves Busnel, Henry DuBarry, Pascal Guilliton and Andrew Moisan attended the grand opening of Bruno's Bakery and Restaurant on Wednesday, October 17, 2018. Fellow SCP member and master baker Biagio Settepani and his family recently transformed the former Paticceria Bruno, located in Dongan Hills in Staten Island. Biagio, patriarch of the Settepani business is keeping up with modern times.



Shown at top from left to right are Biagio Settepani, Joe Settepani, Fina Maria and Salvatore Settepani at Bruno's Bakery and Restaurant, West Brighton. Shown top right Bruno's staff and assorted products.

After 14 years in the current location the family felt it was time for a renovation including revamped interior and exterior dining spaces plus a demonstration kitchen. The

demonstration kitchen will have something for everyone from cupcakes for kids, to couple's cooking on Valentine's day to artisanal pasta making and cake decorating. With the help of social-media it will turn this local favorite into a hotspot while the Settepani family can share their skills and interact with the average home cook. They want to provide more than a meal to its patrons but an experience and a new skill.



The family owns 2 bakeries, the second location is on Forest Ave, Staten Island, which is run by Biagio's oldest son Salvator. Besides the 2 stores, Biagio has a cookbook and numerous culinary medals to his credit. Coming from a family of bakers in Italy, the name Settepani literally means, seven breads. He is creating a legacy for his children by putting them center stage. Sons Joe and Salvator, both members of the SCP and graduates of the Culinary Institute of America, along with his daughter Fina, who recently graced Biagio with his first grandchild, will be running the day to day operation.



Shown at right from left to right, Yves Busnel, Andre Moisan, Biagio Settepani, Pascal Guilliton, Henry Dubarry.

N.J. Chapter Dinner

by Kevin Portscher

On October 15th the NJ Chapter had a meeting at the Park West Loft in Ridgewood N.J. Fifteen members and guests attended and discussed the ongoing business of this past year. A couple of topics were the Dinner Dance and the Picnic, as well as setting goals for the NJ Chapter of the coming year.

President of the N.J. Chapter, Mr. Pailleret spoke about the future and what the Société means to him, as he passed the torch to Mr. Michael Latour, who gladly accepted the position. We thanked Mr. Pailleret for the wonderful job he did as president of the N.J. Chapter for the past 14 years.

A gracious dinner was served by member, John Halligan and his Chef, Paul Scheffler. All enjoyed the meal and reminiscing of past SCP events and industry trends. They wished the SCP members health and happiness for the holiday season.

Shown below, the members of the N.J. Chapter at their dinner meeting at the Park West Loft in Ridgewood, N.J.



Simple Gifts

By Eileen S. DeMarco

A few short months ago, Société members, friends, and guests gathered at the Culinaricians' Home Foundation in New Paltz, New York to enjoy the 65th annual Picnic. It is thanks to the foresight, generosity, and perseverance of Otto Gentsch that the Home was established in the first place. Monsieur Gentsch's desire to foster community within the Société and to create a means of ongoing support for the Home led him to inaugurate the tradition of the Picnic, following the example Oscar Tschirky set in 1942. Monsieur Gentsch appreciated not only the value and importance of large-scale celebrations like the Picnic, but also the dearness of simpler, humbler gestures.

Monsieur Gentsch ensured a festive atmosphere would prevail at the Home during the holiday season even from its earliest days. Archival records recount the Thanksgiving dinner served in 1947 was "excellent and well-prepared." In December, the placement of a fresh Christmas tree at the Home is noted as well as the serving of a "complete" Christmas dinner. Société members donated various delicacies over the years to round out the celebratory meal, such as fruit cake and plum pudding. Additionally, arrangements were made for residents to attend church services if they so desired. Monsieur Gentsch and the Executive Committee even made provisions for small gifts for

staff members and residents. These included modest monetary sums, clothing items (sweaters and shoes), and cigarettes (keep in mind – the deleterious effects of tobacco were not widely known in the 1940s; cigarettes were considered a luxury item).

The special meals, the Christmas trees, the small gifts were all simple but priceless gestures demonstrating the kindness and thoughtfulness of Monsieur Gentsch and his fellow board members. May the Société and all its members follow this excellent example, not just during the holiday season but all year through.

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**Upcoming Meetings
&
Events**
.....

**Quarterly Membership
Meeting**

Thursday, January 3, 2019

3:00 PM

.....
**Newsletter
Committee**
.....

Louise Hoffman,
Chair

Eileen S. DeMarco

Pascal Guillotin

Alain Quirin

.....
Editor
.....

Susan Lifrieri-Lowry

Caponata for the Holidays - Eggplant and Caper Salad

By Thomas Santamaria

Dating back to the 19th century, it is believed that the eggplant was introduced to Sicily by the Saracens. Culinary historians debate whether eggplants grew in Sicily before that time. But hardly anyone disagrees that caponata is delicious. Although this is not a typical holiday menu item, it has merit since it is very tasty and versatile. It is served as an antipasto.

INGREDIENTS

5 small eggplants, about 2 pounds
Coarse salt
3 medium red onions
5 stalks celery
¼ pound black olives in brine,
drained
¼ pound green olives in brine,
drained
1 cup olive oil
1 pound fresh tomatoes or
canned plum tomatoes,
drained. Preferably Italian
4 tbsps. capers in wine
vinegar, drained
½ cup red wine vinegar
1 tsp. granulated sugar
Salt and pepper to taste



PREPARATION

- Wash and cut eggplant into 1" cubes. Add some coarse salt, place in a colander and press with a weight. Allow the eggplant to sit for about 30 minutes to release the bitter flavor.
- Slice the onions thinly and soak in cold water for 30 minutes.
- Salt a large pot of water and bring to a boil.
- Cut the celery into 3" x ½" pieces.
- Blanch the celery, drain and pat dry.
- Pit the olives.
- Drain the onions and pat dry.
- Heat ½ cup oil in a skillet and add the onions and sauté for 10 minutes.
- Pass the tomatoes through a food mill and add to the onions.
- Add the olives and capers and simmer 15 minutes. Let stand covered until needed.
- Rinse the eggplant to remove the salt and pat dry.
- Heat the remaining oil and add the blanched celery, sauté a few minutes, add the eggplant cubes and sauté for about 15 minutes.
- Add the sauce and simmer a few minutes.
- Add the wine vinegar and sugar and simmer a few minutes.
- Season with salt pepper to taste.

In Memoriam:

<u>Date</u>	<u>Member</u>	<u>Years of Membership</u>
12/22/17	Bernard Hermann	52 Years
1/28/18	Robert Laurens	42 Years
4/1/18	Pierre Savoie	53 Years
4/13/18	Sénateur André Maman	Honorary Member
4/21/18	Marcel Disch	54 Years
4/30/18	Claude Millien	54 Years
7/29/18	Lutz Lewerenz	22 Years
7/31/18	Robert Pouget	52 Years