

SCP ANNUAL DINNER/DANCE & GALA

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

The event will take place on Sunday, April 26, 2020 at The Yale Club of New York, located at 50 Vanderbilt Avenue, 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, Charles Kehrl. An open-bar will be available for you to enjoy all evening. Music is provided by Manhattan City Music.

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

Tickets MUST be reserved no later than April 15th. Invitations will be mailed out shortly. For more information, call the SCP office at 212-308-0628.

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.

CORNUCOPIA



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PRESIDENT'S MESSAGE



I hope everyone has had a wonderful holiday season and I wish a happy, healthy, and prosperous 2020 to all our members and their families. The new year is full of promise and packed with exciting events that the Société has to offer.

To start with, on April 18, 2020, the Société will be supporting the Académie Culinaire de France in the first Trophée Culinaire du Président Jean-Jacques Dietrich, a new food competition to promote American chefs actively practicing French cuisine. We hope our members will be able to attend and support the event, which will be held at the International Culinary Center.

This year, our 154th Annual Dinner Dance will once again be returning to the The Yale Club on Sunday, April 26, 2020. Make sure you prepare your best tuxedos, evening gowns, and dancing shoes for a night of delicious food and the lively songs of Manhattan City Music.

Moving on, our Special Event Committee has coordinated a tour of the Greenwood Cemetery, which will be held on Saturday, May 30, 2020. Afterward, we will have a light lunch at a restaurant close by in Brooklyn.

Continuing with our yearly tradition, the Culinarians' Home Picnic will take place on Sunday, September 13, 2020. Every year, the event gets bigger and better with increasing attendance. Therefore, it is imperative that you purchase tickets as early as possible and especially before the deadline of August 21, 2020. We hope that this year we will not have to turn away potential attendees like we did last year. With a record number of guests in attendance in 2019 we need more volunteers to assist with the setup, breakdown and to man stations the day of the picnic.

Once again, I would like to remind our members to please attend as many functions as you can. If there are any changes in your personal or professional contact information, please inform the office so that we can continue to effectively communicate. Our strength and fortitude rely on the support and camaraderie of our members.

LE BEST CHEF COMPETITION

By Sébastien Baud

L'Académie Culinaire de France - US Delegation announces the first **Le Best Chef Competition** in partnership with the French Ministry of Agriculture. With similar missions to carry on the great tradition of French gastronomy and culinary arts, L'Académie Culinaire de France - US Delegation, The Maîtres Cuisiniers de France and the French Ministry of Agriculture, have partnered to promote the French culinary 'know-how' and reinvigorate French cuisine amongst the new generation of chefs.

Chefs from all backgrounds are encouraged to apply for a chance to win the Jean-Jacques Dietrich Trophy in honor of the French chef who served at the head of the US Delegation of L'Académie Culinaire de France for 32 years. The winner will be awarded an all-inclusive trip to Paris and have a chance to represent the US at the prestigious Trophée Passion (International Culinary contest). Multiple prizes from our partners will be offered to all finalists.

This competition will be held at the International Culinary Center in NYC on April 18, 2020.

For any questions regarding the application process, please contact Sébastien Baud, Head Chef of the Consulate of France in New York: sebastienbaud@icloud.com.

Chefs who wish to participate are invited to submit their applications by February 28, 2020. The application form and the rules are available on the website at: www.lebestchefcompetition.com.

Important Dates

Saturday, April 18, 2020

Jean-Jacques Dietrich
Trophée Food Competition

International Culinary Center

Saturday, May 30, 2020

Greenwood Cemetery Tour

**Sunday, September 13,
2020**

Annual Picnic Culinarians'
Home, New Paltz, NY

MEDAILLE D'OR de L'ACADEMIE CULINAIRE de FRANCE

QUARTERLY MEETING DATES

April 2, 2020

June 4, 2020

October 1, 2020

OFFICERS' MONTHLY MEETINGS

March 5, 2020

May 7, 2020

November 5, 2020

December 3, 2020



President Pascal Guillotin received the Médaille d'Or de l'Académie Culinaire de France from Sébastien Baud on Friday, January 31st at the French Consulate.



Dungeness Crab



Dungeness Crab

By Susan Lifrieri-Lowry

On a recent trip to Northern California I was surprised to find everyone excited about the arrival of Dungeness Crabs. In the Northeast we look forward to soft-shell crabs in the spring and blue crab in the summer, in Florida the stone crabs have their season. In the Northwest it is a tradition to eat Dungeness Crabs on Christmas Eve. Every store had them for sale, with big signs announcing their arrival and restaurants featured them on their menus.



This year the crabs arrived very late in the season. Usually available from November thru July this year's first crabs arrived mid-December. The crabs are named for the Dungeness Spit, a sandy stretch off the coast of Northwest Washington. They are harvested by lowering crab traps into the waters up and down the Pacific Northwest coast. Most of the harvesting occurs in the first few months of the season but every year the harvest has been starting later and later. This is due to global warming and the delayed migration of whales heading south to warmer waters for the winter. Whale migration has to be completed before the fishermen can drop their traps or the whales get caught in the fishing lines. With the waters staying warmer longer the whales are migrating later every year. The crabs have a sustainable seafood rating from the Seafood Watch Organization.

These crabs have the same anatomy as blue crab but are larger. Crabs are mature at 2 years old and can measure 10-12 inches along the carapace or top shell. The crabs need to be cleaned before eating. A small fork and a tool that looks like a miniature version of an old fashioned can opener are used to remove the meat. Some classic ways of serving them are dipping in melted butter, Dijon mayonnaise, spicy tartar sauce or aioli and or a squeeze of lemon juice.



I understand the excitement of eating the Dungeness crabs as we had them for dinner one night and they are loaded with chunks of sweet meat. The legs are especially sweet and hold pieces of meat the size of an index finger, the joints where the legs join the body hold pieces of meat the size of a thumb. Save the clean, discarded shells to make a wonderful crab stock. You can buy the crabs live and cook them yourself but for the home consumer most people buy them already cooked.



Member in the news: Celebrating Chef Pietro Mosconi

The year 2019 ended in the most special of ways for Chef Pietro Mosconi, owner of Villa Mosconi and Monte's Trattoria in Greenwich Village, New York. After delighting guests for more than 40 years, his long awaited, secret recipes were revealed in "The Chef of Greenwich Village," which was released for the very first time to the delight of so many fans in Greenwich Village and all around the world.



This special cookbook, written by the chef's daughter, Joanne Mosconi, tells a magical story of a little boy who immigrated to the U.S, followed the rules, sacrificed so much and worked tirelessly for 50+ years to become a truly beloved, award-winning chef. Through his talent, passion, warmth and generosity, this boy transformed a small corner of New York City into a home for all.



When Chef Pietro suffered a heart attack, Joanne made a solemn promise to God, her father and herself- she would return to New York City from L.A. to write her father's story and capture his famous recipes for all. This required the formidable task of chasing the frenzied chef around his kitchen to capture his unwritten recipes. Four years in the making, "The Chef of Greenwich Village" is a rich humorous and heartwarming immigrant tale that celebrates the American Dream. Chef Pietro's secret and most prized recipes are woven into a wonderfully entertaining collection of stories to honor "old-school" values, faith, family, love and community.

For more on "The Chef of Greenwich Village" and to purchase the book, visit us at www.thechefsdaughter.nyc Also, follow us on Instagram @thechefsdaughternyc

Newsletter Committee

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Photo above left: Mr. and Mrs. Pailleret represented the Société Culinaire Philanthropique on December 18th, at the Culinary Institute of America graduation ceremony of Kayla Grimes, Nikkol Mulligan, Ethan Reynolds, Derrick Bradley, and Tenzin Damdul (missing from photo) all scholarship recipients from the Société.



Photo above, right: Mr. Dominique Payraudeau and Mr. Pierre Baran represented the Société Culinaire Philanthropique on January 24th at the Culinary Institute of America graduation ceremony of Matthew Arce, a scholarship recipient from the Société.