



*A Message From  
Lutz Lewerenz, President...*

Dear Fellow Members, Friends, & Associates,

I offer compliments to the Societe Culinaire Philanthropique for their excellent dinner dance at the Yale Club. Charles Kuerly, Executive Chef presented excellent food. The service was great and so was the entertainment provided by Manhattan Music. The members of the Societe approach everything in a professional manner and greet their guests with great diplomacy. I am proud to be a member of their distinguished organization. I was humbled to be invited to the NY College of Technology for a presentation. The event was to contemplate the future of the New Generation and Chocolate Carvings. I was warmly welcomed by the students and Professor Robert

Respectfully  
Lutz Lewerenz CEC/AAC  
President

*ICA/ACF members in attendance:  
Jan & Joan Skrkon, Lutz Lewerenz, Antonia Habek, Rolf & Verena Baumgartner, & Bill Decker*



*Societe Culinaire Philanthropique  
150th Anniversary  
Dinner Dance*

**2016 Administrative Officers**

- |                                     |                                       |
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| President - Lutz Lewerenz           | Trustees - Ed Sagendorf, Arno Schmidt |
| Vice President - Ralph Yedinak      | Archivist - Jan Stark                 |
| Financial Treasurer - Jan Skrkon    | Banner Bearer - Rolf Baumgartner      |
| Assistant Treasurer - Joan Skrkon   | Recording Secretary - Keltus Campo    |
| Chairman of the Board - Bill Decker | Website Administrator - Sanjay Shetty |
| Sergeant-at-arms - John Azcel       |                                       |

Our next meeting will be held on **Monday, May 16<sup>th</sup>** at City Harvest, 6 East 32<sup>nd</sup> Street- 5<sup>th</sup> Floor at **4:40pm.**

Visit Us Online  
[www.bigapplechefs.org](http://www.bigapplechefs.org)  
&  
[www.facebook.com/ICA  
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## Meet Chef Frédéric



**F**riedhelm Piepenburg a.k.a Chef Frédéric was born March 19<sup>th</sup>, 1948 in Uelzen Germany. He first apprenticed and studied Pastry Arts in Hamburg, Germany. In 1966 he was named “Best Pastry Chef in Germany”. After Germany, Chef Frédéric held several posts as Chef Pâtissier in France including three posts in Paris. In 1974 he journeyed west to Mexico. While in Mexico, Chef Frédéric added instructor and director to his resume during his tenure at Hotel Posada Vallarta. In 1982, his journey took a new direction to Saudi Arabia where he again wore both toques as executive pastry chef and instructor. He also led the pastry work for meals that served the Sultan of Brunei and up to 5,000 guests!

Following Saudi Arabia, Chef Frédéric arrived in New York City to head La Boulangerie. After a short time, he venture on his own to open York Avenue Patisserie. In 1996 he moved on to Chez le Chef known for it’s bistro menu and funky and eccentric décor. Chez le Chef was a midtown staple for over 13 years.

Additionally he been featured in several food and lifestyle magazines including Gourmet and The New Yorker. He has also appeared on television in New York, Brasil, Germany, Japan, and Saudi Arabia. Chef Frédéric spends his time between the US and Europe and is a dedicated officer of our Big Apple Chapter.

### Restaurant Highlight:

Chef Jan’s Kitchen, Staten Island

Chef Jan specializes in Szechuan, Hunan, and Mandarin cuisine. Chef Jan hold several Gold Medals and awards from the 2014 World Culinary Competition, 16 Gold Medals from the International Professional Culinary Competition. If you haven’t been to Staten Island, go and try

**Chef Jan’s Kitchen**  
102 Lincoln Ave,  
Staten Island, NY 10306

