



American Culinary Federation, Big Apple Chapter



**President
Robert Walljasper**

NEWSLETTER HEADLINES!

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Club 101

Next General Meeting
 Monday March 12, 2018
 Hosted by Chef Decker
 At 101 Park Avenue, NY, NY
 4:30 PM General Meeting
 5:30 PM Presentation CKB Team

Dear Members, Colleagues, and Friends,

February was filled with lots of action and we wanted to share. Club 101 hosted both the meeting and dinner. Family, friends, students, and members came out to make for an excellent event and support the team. Many people who were unable to attend sent the support and encouragement to the students. Chef Decker and Club 101 were very supportive of the event and the students. We owe a very special Thank you Chef Decker and Club 101!

February also marked our first every Culinary Knowledge Bowl student team competed in Northeast Regional in Charlotte. In addition, the five students attended education sessions, network and more while attending ChefConnect: Charlotte. They are putting the final touches on their presentation for the March meeting. There will also be a chance to test your knowledge in a practice culinary knowledge bowl game.

Our April meeting will be hosted by Chef Boljonis, watch for details. We will be organizing a post meeting dinner at a local restaurant.

I look forward to seeing you at April's meeting.

Sincerely,

Robert Walljasper

President, ICA-ACF Big Apple Chapter

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February's General Membership Meeting & Fundraising Dinner



By Robert Walljasper, CEC, CCE

At our February general meeting we discussed and worked on plans for the spring into the fall. In the coming months, we are planning additional days of service by volunteering in our community and tours with culinary/pastry interests in mind. The Big Apple Culinary Challenge in the 2017 was a great success and we are planning to host again this fall.

The meeting was followed by special 3-course dinner prepared by our student team for Culinary Knowledge Bowl. During the evening we had a special presentation by our member Kate Waylor about Past President Helmut Hamann. The fundraising dinner was a large undertaking. The team gather additional volunteers and were supported by Chef Decker, & Walljasper, and Maitre 'D Hary. Family, friends, colleagues, and members all came for support and enjoyed a wonderful evening. Many members and friends that were unable to attend sent their best wishes and additional support for the team.



ICA-ACF Big Apple Chapter
Student Team 2018

Culinary Knowledge Bowl
Fundraising Dinner

Monday February 12, 2018

Appetizer

Pâté Campagne
with Mesclun & Truffle Vinaigrette

Soup

Roasted Vegetable Purée

Choice of Entrees

Moroccan Chicken
with Couscous & Seasonal Vegetables

~ OR ~

Porcini Dusted Salmon
with Crawfish Sauce & Mixed Grains

Dessert

Opera Cake

Coffee & Tea Service



Chefs: Chef Bill Decker & Chef Robert Walljasper
Maitre d's: Torey Johnson & Murielle Thimolzon



First Meeting with Helmut Hamann as a Young Culinary Graduate.

By Kathryn L. Waylor

It was my honor to briefly speak about the life of Chef Helmut Hamann at the ACF Big Apple Chapter fundraising dinner at Club 101 on February 12, 2018.

I first met President Hamann in 1982 at an ACF meeting in the Empire Room of the Pennsylvania Hotel across from Madison Square Garden. I had been accepted as a member of the organization and this was to be my first meeting. I slowly opened the door to see a very long table with 26 men staring at me. I nervously introduced myself and President Hamann stood up, with a grand smile, motioning me to join the table, and stating he was so happy to meet me. He immediately put me at ease and made me feel welcome.

My friend, Helmut Hamann, was a true professional, a mentor, an educator, and a cheerleader. He always shared his knowledge with the upcoming culinary students and young cooks. To honor Helmut with a Scholarship in his name would make him delighted. I can just see that grand smile on his face.



Tom Catherall Dinner at the James Beard House

On January 26, the James Beard Foundation featured Chef Tom Catherall, accompanied by his staff, Paul Albrecht, Malcolm Langley, Scott Switzer, and Rebekah Brasfield. Chef Catherall, in the industry for over 30 years, is based in Atlanta most currently at Taco Cowboy, a casual Mexican restaurant. The menu for the evening drew from eight of Catherall's restaurant experiences, although it was mentioned that one of the hors d'oeuvres--the Buttermilk Biscuits with Country Ham and Honey Mustard, which were so buttery and rich, they vanished almost as they came from the kitchen--was a family recipe! Other passed dishes were an elegant Hamachi Crudo, lightly spicy and completely fresh and a crisp bite of Goat Cheese Fritter served with a mild red pepper sauce. The accompanying beverages were a G.H. Mumm Grand Cordon Champagne and a signature Taco Cowboy Margarita with Karma Tequila.

After a cozy cocktail hour, attendees were seated at tables with no less than five forks and six glasses each! None were used for the amuse bouche: a deeply flavored Lobster Cappuccino; its hot savory broth contrasting with the lighter-colored foam, drunk in a few sips but tastily lingering as wine (a 2015 Eroica Riesling) was poured for the first course. This bright and crisp Riesling worked well with the Hot Chile Seafood, bits of shrimp, scallops, and calamari fried crisp and tossed in a slightly sweet, star anise sauce with a dollop of spicy chile sauce that could be dipped into or mixed with the shellfish and sauce.



Tom Catherall,
Photo: Patrick Heagney

The second course, a Beef and Beet Carpaccio had everyone at the table commenting on the intelligence of pairing beef with beets to increase the vegetable component of a classically meat dish, as well as the beautiful presentation: so many vibrant reds, yellows, and pinks! Also on the plate was an anchovy aioli, which, when paired with the beef echoed the classic vitello tonnato in taste. The carpaccio was served with a 2016 Tormaresca Calafuria Rosato, which cut through the sweetness of the beets and was a weight match for the thinly shaved beef and salty anchovies.

A beautiful Skuna Bay Vancouver Island Salmon was next, plated as if a la nage in a bed of cheesy jalapeño Anson Mill grits and topped with crisped salmon skin, it's salty crunchiness a perfect foil for the medium rare salmon. The Stags Leap Karia Chardonnay (2015) was all that a Chardonnay should be: buttery and smooth, tart enough to be refreshing, and delicious.

As much had been served, it was hard to resist the Springer Mountain Farms Fried Chicken Breast, its crisp golden crust waiting to be cut, not to mention the helpings of classic side dishes: fried and moist mac-and-cheese balls, succulent black-eyed peas, and braised collard greens, tender in their broth flavored with Heritage Farms Cheshire pork. The 2013 Chateau Ste Michelle Indian Wells Red Blend matched these varied flavors so well; we looked up the blend while still eating the course (2% Syrah, 29% Merlot, 8% Malbec, 5% Grenache, 2% Cabernet Franc, 2% Mourvedre, 2% Petit Verdot)!

The Neilson Massey Madagascar Bourbon Vanilla Ice Cream, our dessert course, was served in a fashionably retro way: in a sesame and almond lace basket anchored in a classic Crème Anglaise with raspberry purée and topped with cut fresh fruit. The beverages matching these classic flavors were twofold: there was a Nicolas Feuillatte Brut Rosé (light, just sweet enough, and with fine bubbles), a classic pairing. But there was also a fabulous Woodford Bourbon old fashioned, served with a rum-soaked cherry that would have sufficed as dessert all on its own.

Each of us walked home with a jelly jar of Pecan Cheddar Rounds made by Charleston & Church! They are cheesy and crisp, and extra savory because of the pecan.

Many thanks to Chef Catherall and his team for a taste of his Atlanta!

About the writer:

Lisa DeLange, a Chef-Instructor at KBCC, has explored many facets of the food industry, including research, writing, teaching, and lots of tasting! She is interested in pursuing membership in the ACF.

Sterneküche book review by David Brinkman

At a time when chefs were knee deep in fusion, Joachim Wissler was pushing boundaries with a strong base in classic cooking, highlighting some of Europe's best ingredients. With a team of just 9 including the "steward" or "spülmeister" it's not easy to pull off dishes like these, which are pictured so beautifully. One thing that may be initially difficult is that this book is written in German for those of us that don't speak it. However, it is easy to get inspired, "Sterneküche" was awarded and recognized for its amazing food photography.

Joachim Wissler is the Chef of Vendôme, ranked number 47 in the world by San Pelegrino.



http://www.90plus.com/sites/default/files/imagecache/fotogalerij/Vendome_restaurant_Schlossberg_Bensberg_Joachim_Wissler_dish3.jpg



<https://pbs.twimg.com/media/CuFieONWAAA-Ipw.jpg>



https://si.wsj.net/public/resources/images/EW-AN310A_Wissl_P_20121018120835.jpg

UPCOMING CULINARY EVENTS

ICA-ACF Big Apple Upcoming Events

Monday March 12	General Meeting @ Club 101
Monday April 9	General Meeting
Monday May 7	General Meeting
Monday June 4	General Meeting

Upcoming Culinary & Industry Events

March 18-20	ChefConnect: Newport Beach
March 26	ACFLI 25th Anniversary Awards Gala
July 15-19	Cook. Craft. Create. ACF National Convention

What has shaped, influenced or inspired your cuisine? Send us the story, tale or details for sharing with colleagues.

It would be great to share members news here!

Please send stories, news and photos to Your Newsletter Editor:

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