



American Culinary Federation, Big Apple Chapter



**President
Robert Walljasper**

PRESIDENT'S MESSAGE

Dear Members, Colleagues, and Friends,

Summer is here and almost time to head to New Orleans. The New Orleans Chapter and National

have put together a great line up of speakers, community outreach and professional development. 5 days in the French Quarter with around 1,000 chefs. At our 1st fall meeting, I will prepare a report/presentation to help keep members up to date.

For the fall, we are working on several great events: tour of local game farm, hosting the Big Apple Culinary Challenge, and Chef demonstration/presentations. The attendance at educational/demonstrations sessions is great for professional growth and can also be continuing education hours. At the center of our hard work is creating value, connecting, and supporting our members.

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

Sincerely,

Robert Walljasper, CEC, CCE

President, ICA-ACF Big Apple Chapter

Club 101

Upcoming General Meetings

Monday August 27, 2018

Monday October 1, 2018

Monday November 5, 2018

Monday December 3, 2018

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2017-18

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GENERAL MEMBERSHIP MEETING & DINNER

Our member Chef Decker hosted June's monthly meeting at Club 101. A great central location in the heart of Manhattan. In the general meeting we heard about the June Certification exam, upcoming Culinary Competition, and more. In the fall, we will sponsor 1 professional and 1 student members to enter the competition. Watch for the announcement in the fall.

Our education session featured Chef Troy Levy. In the past couple of years, he has become a re-

nowned force in the Caribbean International Modern Cuisine, as a Sous Chef at Suede Caribbean Restaurant and Executive Chef at Allaine's. Chef Troy appeared as a finalist on The Food Network's hit show Cooks vs. Cons, Season 4 Episode 10. His presentation featured vegan jambalaya a great primer form July in New Orleans. A combination of riced cauliflower, meaty portabella, and special spice blend all came together to make a delicious dish.

“Our education session featured Chef Troy Levy, a renowned force in Caribbean International Modern Cuisine.”

At the end of the culinary demonstration, we enjoyed a tasty buffet with contributions from Chefs Decker, Goldberg, Levy, and Walljasper. City Tech Students Gabriela and Aquille assisted the chefs in final preparations. Featured on the buffet was foie gras terrine, pâté de campagne, pate, fresh mozzarella, vegan jambalaya, seafood pasta, and assorted chocolates. It was a great chance to hear about summer plans before our 2-month break.

Thank you to Chef Levy, Decker, Goldberg, & Walljasper for a great evening.





Bernard Loiseau
January 13, 1951 – February 24, 2003

credit: http://s.fixquotes.com/files/author/bernard-loiseau_drajm.jpg



Homaro "Omar" Cantu Jr.
September 23, 1976 – April 14, 2015

credit: *Peter Thompson for The New York Times*



Benoît Violier
August 22, 1971 – January 31, 2016

credit: <http://s.telegraph.co.uk/graphics/projects/boiling-point-benoit-violier-and-the-reality-of-the-restaurant-industry/index.html>



Anthony Michael Bourdain
June 25, 1956 – June 8, 2018

Credit: https://upload.wikimedia.org/wikipedia/commons/1/13/Anthony_Bourdain_2014_%28cropped%29.jpg

SUICIDE IN OUR RANKS

We work in a tough industry; there is no doubt of this. It's a safe bet that we all know someone who either killed themselves directly, or killed themselves through years of self abuse.

How many of us know someone that may follow?

What are we willing to do about it?

There seem to be a number of ways to think of the person who commits suicide—they are selfish, they are troubled, or maybe both. The longer I go through life, the harder it is for me to judge anyone for their actions.

Whatever way we think of it, the end result is the same.

We lose someone close to us, or talented in a way that has helped shape the world around us.

Please share this number, and if you feel the need to use it, do so.

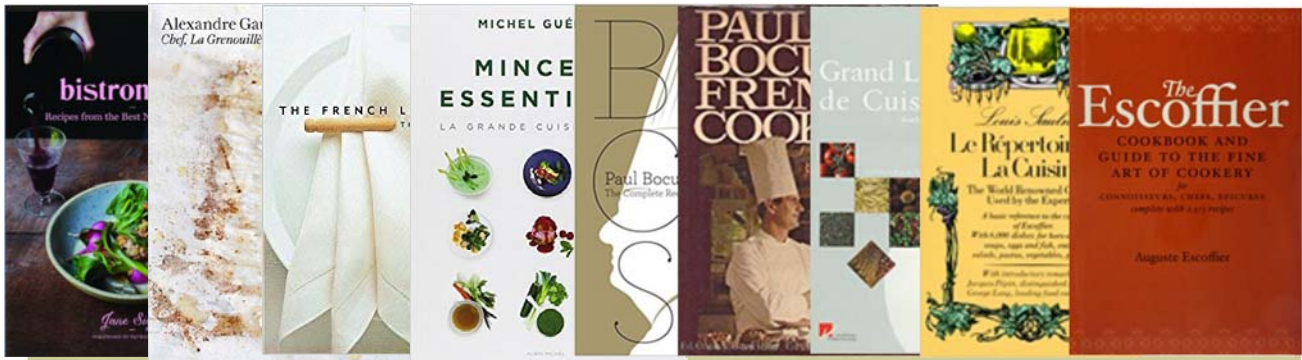
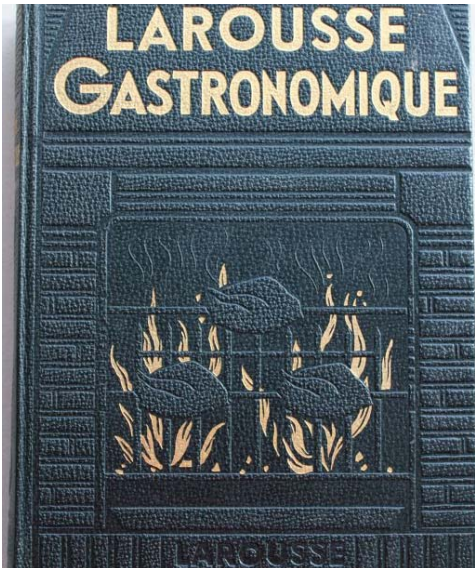
And know that you can also reach out to us at the Big Apple Chapter.



AS SUMMER BEGINS, IT'S TIME TO READ.

NY magazine recently asked 10 chefs for a list of French cookbooks. Which one do you swear by? Which book is missing? Let us know .

- * *Bistronomy: Recipes From the Best New Paris Bistros*
- * *Alexandre Gauthier: Chef, La Grenouillère*
- * *The French Laundry Cookbook*
 - * *Michel Guérard's Cuisine Minceur*
 - * *Paul Bocuse: The Complete Recipes*
 - * *Paul Bocuse's French Cooking*
- * *Grand Livre De Cuisine*
- * *Le Répertoire De La Cuisine: The World Renowned Classic Used by the Experts*
- * *The Escoffier Cookbook and Guide to the Fine Art of Cookery: For Connoisseurs, Chefs, Epicures Complete With 2973 Recipes*
- * *Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated*



UPCOMING CULINARY EVENTS

ICA-ACF Big Apple Upcoming Events
Monday August 27, 2018 General Meeting

Upcoming Culinary & Industry Events
June 30— July 2 Summer Fancy Food Show
July 11—14 World Chef Congress
July 15-19 Cook. Craft. Create. ACF National Convention



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EDITOR'S NOTE

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!

Each article printed in the newsletter is worth 1 CEH. Please send stories, news and photos to David Goldberg, CEPC, CCE
david.goldberg@kbcc.cuny.edu