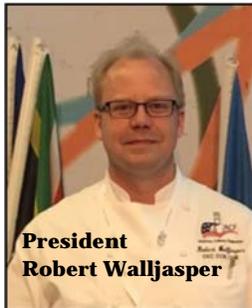




American Culinary Federation, Big Apple Chapter



**President  
Robert Walljasper**

### PRESIDENT'S MESSAGE

Our first meeting in August was a great chance for attendees to hear more about WorldChefs Congress, Cook. Craft. Create, Certification process and Big Apple Culinary Challenge. Professional development adds value to our repertoire and these different events are great options for continuing on your path.

Thank you to Chef Goldberg, CEPC, CCE, and Chef Kim, CSC for their presentations.

Coming up in February 2019, ChefConnect regional conference will be coming back to our area. The ACF Professional Chefs Association of South Jersey will be hosting and have some great plans lined up. A short bus or car ride and a great chance to connect your chef colleagues. Register early and connect with 500+ chefs.

We continue to seek out opportunities for members and colleagues. The Monthly General Meetings will be feature education sessions, demonstrations and post meeting dinners. At the August meeting, we walked around the corner to the House of Lasagna for a taste of Italy.

Watch your email, checkout our Facebook, Instagram, website and Twitter (coming soon) for updates on Chapter Activities and special opportunities. In the past month we have attended The Picnic, gone to the Farm (Fossil Farm), sampled products from Japan, and had a trip to Yankee Stadium.

The Big Apple Culinary Challenge returns on 10/20! A great chance for culinarians (student/professional) to showcase their work here in New York City. Following the October meeting at dinner we will be recognizing members contributions over the past year. This will include Chef of the Year, Chef Educator of the Year and Student Chef of the Year and more.

Look forward to seeing you soon!

Sincerely,

Robert Walljasper, CEC, CCE

President, ICA-ACF Big Apple Chapter

Next General Meeting

Monday October 1, 2018

At 4:30pm - 6:00pm

New York City College of Technology

300 Jay Street,

Brooklyn, New York

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2017-18

#### CHAPTER OFFICERS

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**www.bigapplechefs.org**

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# A Trip to Upstate New Jersey and Fossil Farm

By Robert Walljasper, CEC, CCE

We had a special opportunity on Monday September 17, to see firsthand production of farm-raised game animals. About an hour's drive outside of New York City in a rural northwest corner of New Jersey. A group of chefs gathered on this cloudy rain Monday afternoon. vice president Ben Del Coro welcomed us to Roaming Acres Farm. Over the next 90 minutes, we had a great walking tour of the sprawling farm.

For the past 20+ years Fossil Farms has built their business focusing on farm-raised game animals and natural meats. This originally started with ostrich and bison and now includes emu, elk, venison, and more. Over the years, they have developed a network of farmers to meet the increasing demands for their products.

Our tour started in the hatchery, seeing a few ostriches just out of their shells. A lot of attention and care goes into those first few weeks. We left the big green barn and headed down to the open pastures.



As the chicks mature, they are moved to the field grouped by 1, 2, 3 months, and then in with the herd. The birds continue to grow up to 250 pounds before being sent to the market. We continued down the road to pen with Berkshire Pork, pasture with Bison, Chicken pen and Emu. Only one hour away from the Big Apple, but it felt much further.

After concluding the farm tour, we were treated to a delicious dinner of Fossil Farm products. The menu featured overnight slow-roasted duck, bison short rib, chili-cocoa crusted venison and more. Chefs Michael and Daniel expertly used the Rational Combi oven to demonstrate variety cooking techniques. All left that evening with full stomach, a richer appreciation for game and farm scented shoes.

A special thank you to Ben Del Coro and Timothy Mamrak for hosting this great event for us!





Société Culinaire Philanthropique picnic Photo's by the Baumgartner 's

## IT'S A PICNIC!

If it's September, it must mean that it is time for the Culinaricians' Home Foundations picnic to support The Culinaricians' Home, also known as the "Maison Familiale," a retirement facility located in New Paltz, N.Y. on the Wallkill River.

Always a great reunion with friends both old and new, this year was no exception. Even with the weather offering only overcast skies on this bucolic setting, the crowd was larger than last year, and 1060 lunches were served.

Société Culinaire Philanthropique picnic Photo's by the Baumgartner 's



Société Culinaire Philanthropique picnic Photo's by the Sagendorf's and friends

## BIG APPLE CULINARY CHALLENGE

Our Second Annual Big Apple Culinary Challenge is coming up Saturday, October 20, 2018.

As always ACF approved, this year the show chair will be David Goldberg, CEPC, CCE and co-chaired by Robert Walljasper, CEC, CCE.

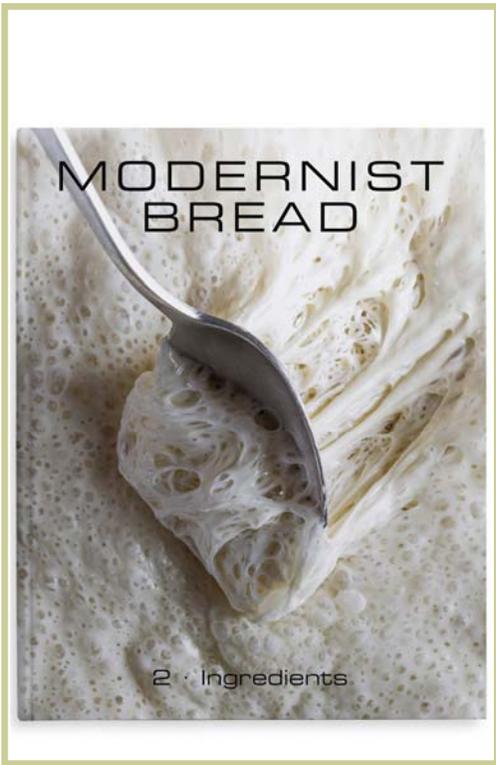
Culinary competitions are great opportunities for chefs to grow professionally and display their creativity. The ICA-ACF Big Apple Chapter looks forward to welcoming you to the 2nd Big Apple Culinary Challenge being held at New York City College of Technology.

You can sign-up online at: <https://big-apple-culinary-challenge-2018.cheddarup.com>

If you have any questions, please feel free to contact Chef David Goldberg or Chef Robert Walljasper at [bacc.competition@gmail.com](mailto:bacc.competition@gmail.com) or

A few spots are still available, sign up now so you have time to practice!





## BOOK REVIEW—MODERNIST BREAD

Let's say you have a deep abiding love of all things bread, a joy for photography and food, and an unlimited budget. What would you do? Probably exactly what co-authors Nathan Myhrvold and Francisco Migoya did—write a five volume tome to your favorite carbohydrate.

And charge over \$500.00 for it.

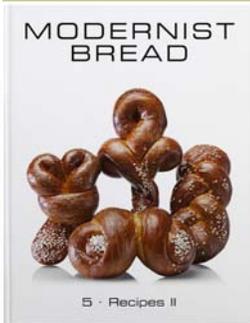
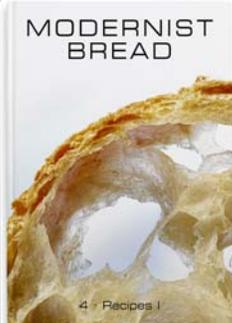
This reader has just completed Volume Two, Ingredients. Throughout the text, the authors have looked at over 4300 recipes, and published a mere 1500, but we are still waiting to see them. The photographs that make the Modernist series such a stand out are now beginning to be seen.

The authors go into remarkable detail — over 100 pages are spent on grain alone. This is an opportunity to learn not only about which grain to use and why, but also learn the life cycle of the plant itself.

It continues to be a fascinating read and they have left no stone unturned in the reporting of the ingredients for bread. I am still looking forward to getting to the recipes.



Co-author Francisco Migoya  
THE COOKING LAB, LLC



Co-author Nathan Myhrvold  
THE COOKING LAB, LLC

## UPCOMING CULINARY EVENTS

### ICA-ACF Big Apple Upcoming Events

Monday October 1, General Meeting & Dinner at City Tech  
Monday November 5, General Meeting  
Monday December 3, General Meeting

### Upcoming Culinary & Industry Events

Saturday October 20, Big Apple Culinary Challenge  
February 24-26, 2019 - ChefConnect: Atlantic City, NJ  
March 31 – April 2, 2019 – ChefConnect: Minneapolis, Minnesota

## 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

