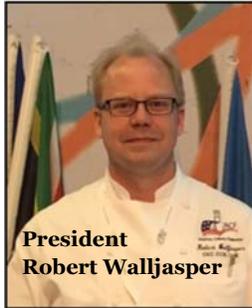




American Culinary Federation, Big Apple Chapter



President  
Robert Walljasper

### PRESIDENT'S MESSAGE

Dear Members, Colleagues, and Friends,

Our October's dinner was a wonderful night to celebrate member's accomplishments and recognize the good work they are doing. New York City College of Technology's faculty and

students prepare a great meal and were very welcoming. I would like to thank you to all who have contributed to our scholarship fund. Since January, we are a little over halfway to our goal of raising \$5,000 for scholarships.

We held our 2<sup>nd</sup> annual Big Apple Culinary Challenge on October 20. A very successful day featuring signature dishes from our members (professional & student), local schools and professionals. Next month's newsletter will feature an article and more. Congratulations to our 6 members earning medals!

**ChefConnect:** Atlantic City is just around the corner with the early registration deadline coming up soon. A relatively short car ride or bus trip to attend is shaping up to be a great conference.

Come join us on December 3, 2018 to hear about the Culinary World Cup in Luxembourg! Chefs from around the come to compete for 5 days. This competition features a variety of categories. Meeting to be held at Pilsener Haus & Biergarten in Hoboken. More details to follow shortly.

Look forward to seeing you soon!

Sincerely,

Robert Walljasper, CEC, CCE

President, ICA-ACF Big Apple Chapter

## Club 101

Next General Meeting  
Monday November 5, 2018  
At 4:30pm - 6:00pm  
101 Park Avenue  
New York, New York  
Upcoming General Meeting  
Monday December 3, 2018  
Pilsener Haus & Biergarten  
Hoboken

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2017-18

### CHAPTER OFFICERS

**Robert Walljasper, CEC, CCE**  
*President*

**Bill Decker**

*Vice President*

**Sanjay Shetty**

*Financial Secretary*

**Ed Sagendorf**

*Secretary*

**John Aczel**

**Rolf Baumgartner**

**Ralph Yedinak**

*Sergeants at Arms*

**Arno Schmidt, CEC**

**Jan Skrkon, CEC**

*Trustees*

**David Goldberg, CEPC, CCE**  
*Newsletter Editor*

**Sanjay Shetty**

*Website Administrator*

[www.bigapplechefs.org](http://www.bigapplechefs.org)

*Website*



## GENERAL MEMBERSHIP AWARDS DINNER

by Ralph Yedinak

This year's ACF-ICA Big Apple Chapter Awards dinner was hosted by the New York City Technical Institute in Brooklyn and current president Professor Robert Walljasper. The 3-course dinner was prepared by students of the culinary program from the school.

The reception before the meal began with a choice of sparkling wine or water and an in-house made country pate with baguettes. After we were seated the first awards were announced. Named Student Chef of the Year, Amy Lin attends NYCCT and

competed in spring competition, plus the emerging scholars program. The award for Member of the year was presented to Sanjay Shetty who is our treasurer and our webmaster. The Chapter would like to thank him for all his help.

The menu began with a choice of appetizers: Codfish Fritters w/aioli and Piri-Piri pepper sauce or a vegan Caldo Verde, a Portuguese potato and greens soup.

After the first course the next group of awards was announced; Gilles

*“President Walljasper, along with Edith Hamman presented the school with a check from the Helmut Hamman scholarship fund for \$1500.00”*

Gillou, manager of Club 101 was named Supporter of the year; unfortunately, he was not able to attend but his co-worker and ACF longtime member Chef Bill Decker accepted for him and for Club 101. This private club has been instrumental in supporting both our chapter and our student chapter.

The award for Chef Educator of the Year was given to Professor David Goldberg instructor at Kingsborough Community College. David has done a great job as our newsletter publisher and is also the chairman of our coming ACF culinary competition.

For the Entrée course, diners could choose from: Lamb Keftedes (meatballs) w/ Tzatziki sauce, roasted zucchini and potatoes, Rainbow  
*(con't next page)*





Before the evening began....

## GENERAL MEMBERSHIP AWARDS DINNER (continued)

Trout and citrus butter sauce w/potatoes, roast summer squash, And the vegetarian option was a Tahini Hummus Platter w/olives, feta, and flatbread.

The Chef of the year award went to past president Bill Decker. In addition to completing a term as President, Bill has been involved in supporting our chapter as the chef of Club 101 He has hosting board meetings, regular meetings, dinner parties, banquets, and other functions. We owe him a large debt of gratitude for his help over the years. Chef Decker bought along a copy of a program from a Big Apple Chapter's dinner dance circa 2008 for us to reminisce about because on that occasion he had also been awarded Chef of the Year. A testament to his long and distinguished service.

The final commendation was for Lifetime Achievement and was presented to Chef Gaspard Caloz chef/owner of Madeleine's Petite Paris, a restaurant in Northvale, New Jersey that he has run for 30 Years. When so many restaurants fail after a short time it is a tribute to a man who has been able to keep his business running at a high level for all this time. Chef Gaspar has been a mentor to many of our past and present members including President Robert Walljasper, and a past participant in the Culinary Olympics held every four years in Germany as one of the competitors of the New York team managed by Chef Helmut Hamman who is the namesake for our Culinary Scholarship program.

After this series of awards, we had dessert prepared by the school's pastry program. Along with a plate of delicious petite fours featuring Greek Butter Cookies (Kourabiedes), Almond crunch (guirlache de Zaragoza), Portuguese Custard Tarts (Pasteis de Nata) for the table and individual assorted desserts were also presented to the diners.

After the dessert course, the students of the culinary program, the pastry program and management program and their professors were introduced to a round of applause by the guests. Then President Walljasper, along with Edith Hamman, wife of the former president that founded our scholarship, presented the school with a check from the Helmut Hamman scholarship fund for \$1500 to be presented to several students along with free memberships to the ACF to further their education. Concluding the evening, junior chapter representatives of the knowledge bowl team gave out custom lanyards to all attendees to acknowledge the support we have given them.

It was a wonderful dinner with a great crowd and we are looking forward to next year.

## CONGRATULATIONS TO 2018 AWARDEES!

Student Chef of the Year:  
Amy Lin

Chef Educator of the Year  
David Goldberg, CEPC, CCE

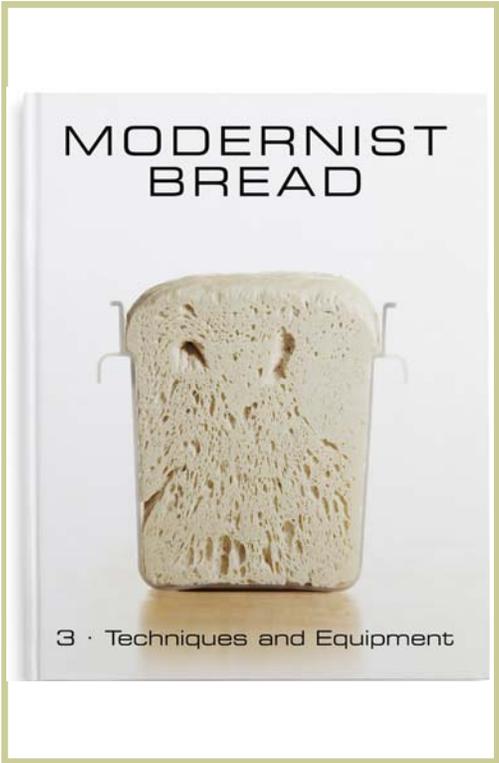
Chef of the Year  
William Decker

Member of the Year  
Sanjay Shetty

Support of the Year  
Gilles Guillou

Lifetime Achievement  
Gaspard Caloz, AAC





## 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.

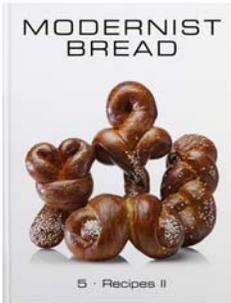
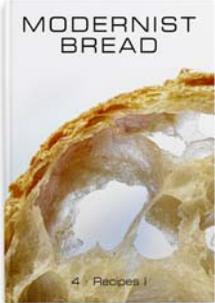
This reader has just completed Volume Three, Techniques and Equipment. Throughout the text, the authors have looked at over 4300 recipes, and published a mere 1500, and still we are waiting to see them. The photographs that make the Modernist series such a stand out are really beginning to be seen.

The authors continue to go into remarkable detail — 66 pages on yeasts and starters! Of incredible value are the numerous charts showing how to convert formulas for different preferments or yeast. The book continues for another 400 pages and goes through every step of actual bread production—from mixing to cooling.

Formulas? 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 November 5 General Meeting

Monday December 3 General Meeting

Upcoming Culinary & Industry Events

February 24-26, 2019 - ChefConnect: Atlantic City, NJ

March 15–17, 2019—CAFÉ: 7th Annual Deans and Directors Retreat, Charleston, SC

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

