



*American Culinary Federation, Big Apple Chapter*



President  
Robert Walljasper

## PRESIDENT'S MESSAGE

Dear Members, Colleagues, and Friends,

2018 has been a busy and successful year for our chapter. Over the past twelve months the chapter and members have been involved locally, regionally, nationally and internationally. We have supported our student team at the Culinary Knowledge bowl, toured Master Purveyors, organized Days of Service at Holy Apostle, hosted education & dinners for members, have members compete in local ACF competitions and in Culinary World Cup in Luxembourg. It has been great to have chapter members involved in these many activities.

For 2019 we are working to continue creating these opportunities & plus more and active within our industry & community. Come join us on January 7, 2019 to Welcome 2019 and learn how to get involved! There will be a general meeting followed by the dinner. Watch for details and RSVP early.

ChefConnect: Atlantic City is just around the corner. Have you registered yet? Just a relatively short car ride or bus trip to attend... Consider heading down to AC to show support our members competing in the Chef of the Year, Student Chef of the Year, and Culinary Knowledge Bowl.

Happy Holidays! Look forward to seeing you on January 7!

Sincerely,

Robert Walljasper, CEC, CCE

President, ICA-ACF Big Apple Chapter



General Meeting

Monday December 3, 2018

Pilsener Haus & Biergarten

Hoboken, NJ

5:00pm - 6:00pm

Upcoming General Meeting

Monday, January 7, 2019

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2017-18

#### CHAPTER OFFICERS

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

**William Decker**  
*Vice President*

**Sanjay Shetty**  
*Financial Secretary*

**Ed Sagendorf**  
*Secretary*

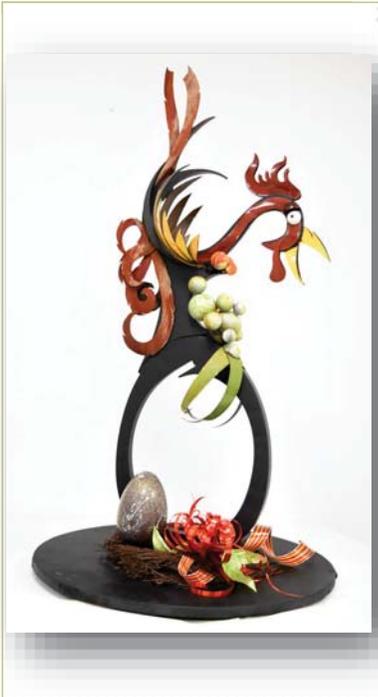
**John Aczel**  
**Rolf Baumgartner**  
**Ralph Yedinak**  
*Sergeants at Arms*

**Arno Schmidt, CEC**  
**Jan Skrkon, CEC**  
*Trustees*

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

**Sanjay Shetty**  
*Website Administrator*

**www.bigapplechefs.org**  
*Website*



## SECOND ANNUAL BIG APPLE CULINARY CHALLENGE

For the second time, the Big Apple Culinary Challenge took place Saturday October 20, 2018 at New York City College of Technology (City Tech CUNY) in Brooklyn.

Following ACF procedures, we welcomed 24 hot food competitors and 3 cold food competitors. The student competitors came from the Culinary Institute of New York at Monroe College (CiNY @ Monroe), Kingsborough Community College (KBCC CUNY), a number of other schools, and our hosts at City Tech. In addition, several professionals also competed.

Breakfast and lunch were prepared and served by our members, City Tech Faculty and students, with morning pastries delivered by KBCC.

Competitions like this are gatherings of like-minded people in pursuit of improving their own skill set and professional growth. The camaraderie and energizing spirit was palpable throughout the day.

Overall, having so many culinarians, their friends and family come together in one place made for an unforgettable experience for competitor, coach, and viewer alike.

*The judges were George O'Palenick CEC, CCE, AAC; Gerard Molloy CEPC, AAC; Eric Pellizzari, CEC, CCE, AAC, plus judge Michael Stamets, CEC, who came in all*

Events like this do not happen overnight and require extensive planning. We would be remiss to not recognize the achievement of Co-chairs Robert Walljasper and David Goldberg, who both created an event that so many could participate in. They worked tirelessly to create a smooth event that enabled the competitors to have a seamless competition. They had a number of solid volunteers from our chapter, including Sanjay Shetty taking photographs; Ralph Yedinak as time keeper; and others who I'm certain to be forgetting.

A toque tip to our student volunteers, and to City Tech for hosting.

We hope to see you all at next year's 3rd Annual Big Apple Culinary Challenge in October 2019!





A few of the delicious plates from Sanjay's journey

## MEMBERSHIP TRAVEL TALES

By Sanjay Shetty

An invite to a Berlin wedding got us traveling to Germany in late August this year. With Oktoberfest just a few weeks away we could not help but tag a few days in Munich to our itinerary. And so we started our journey equipped with *einbischen* Deutsch, tourist maps, German food tasting list, a beer mug, and of course the wedding invitation.

Germany is globally well known for its engineering marvels and automotive precision; however, we were bowled over by its culinary simplicity and deliciousness. With intercity express trains as our primary mode of transport we got a chance to taste a wide variety of sandwiches at food courts within massive train stations (Bahnhof). While walking along historic streets we could hardly give a miss to the currywurst and gyro shops drawing on the international flavor to serve quick-serve meals to tourists and locals on the go. Our food journey continued with the traditional dishes like the pork knuckle (Schweinshaxe), schnitzel, Bratwurst and sauerkraut, and potato salad (Kartoffelsalat) at many of the older restaurants with rich and storied history. Germans love their desserts, especially with coffee. So we had our share of black forest (Schwarzwälder Kirschtorte) and apple cakes as we took break from sight seeing.

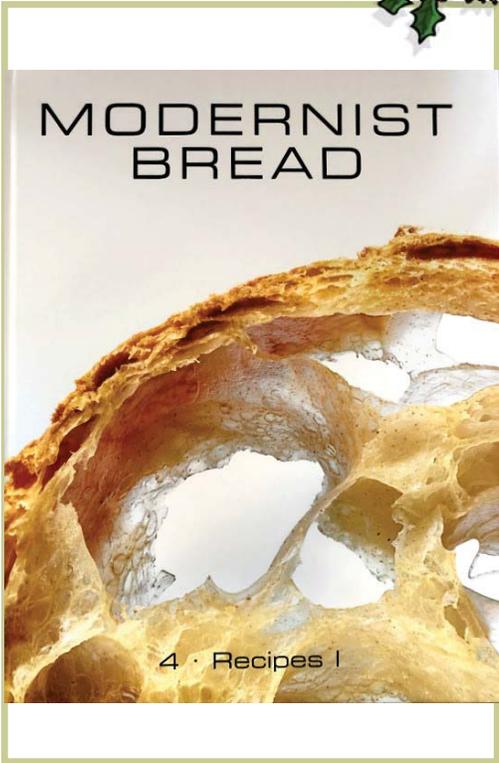


This article would not be complete without a special note about the warm and welcoming nature of German people, their love for age-old traditions, taste for delicious food and beer, and penchant for good time. For locals Oktoberfest is for a month, but for a visitor to Germany its beer-fest all year round. *Prost!*

## TRAVEL TALES C'ONT

Beer is a considered food in Germany. Do you still need an invitation? One cannot complete a German culinary escapade without sharing their experience of chugging a huge mug of local beer and munching on a giant salted pretzel at one of the many omnipresent Biergartens. We did our best to visit and experience as many as possible, but you need a much longer stay to experience it all. Although simplicity of the setting with community tables along with traditional Bavarian food and beer menu are the common themes running across all biergartens, each offers a unique experience making them a must visit. German biergartens is an absorbing and beautiful experience hard to replicate else where in the world. So frequent visits are a must to hit refresh.





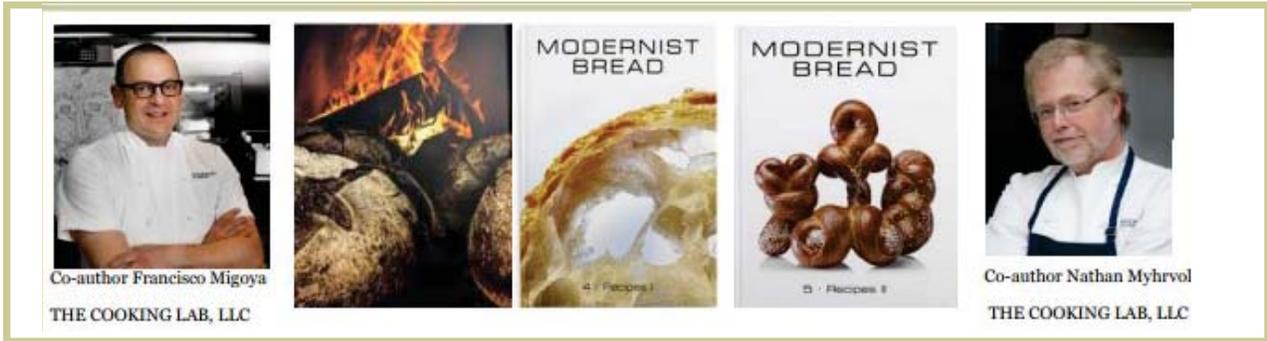
## BOOK REVIEW—MODERNIST BREAD

This is a continuing review of the five volume *Modernist Bread* by co-authors Nathan Myhrvold and Francisco Migoya. For previous volumes, take a look at previous issues.

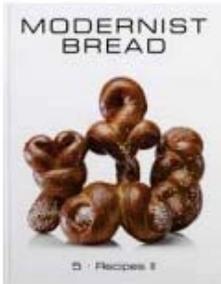
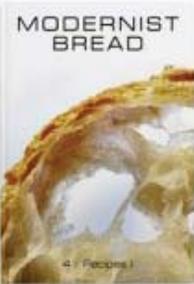
This reader has just completed Volume Four: Recipes. Finally!

There are only four chapters; each is separated by bread type. There is a chapter on lean breads, enriched breads, rye breads and Brick-like breads. They do not cover Viennoiserie. Each chapter is then separated into specific breads, with a brief lead in; it may be about technology, a historic figure, or a contemporary baker. Whatever topic, the writing continues to be interesting and informative.

But what about the recipes? Like the rest of the book, they leave no stone unturned – where appropriate, the recipe offers directions to make by hand, by stand mixer, by planetary mixer, by spiral mixer, or even using a food processor. They also recommend which oven (home, deck, combi, or convection) would be best, and they go far as to make recommendations depending on the size of your loaf. This is a large format book, so each recipe follows that ideal – some recipes are 5 pages long. *Review by David Goldberg*



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 January 7, 2019 ~ General Meeting & New Year Dinner
- Monday February 4, 2019 ~ General Meeting
- Monday March 11, 2019 ~ General Meeting

### Upcoming Culinary & Industry Events

- February 24-26, 2019 - ChefConnect: Atlantic City, NJ
- March 15-17, 2019~ CAFÉ: 7th Annual Deans & 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