

# Epicurean Club of Boston Monthly News & Updates.

October 2nd ,2024  
Issue # 10



October is the tenth month of the year in the Julian and Gregorian calendars. Its length is 31 days. The eighth month in the old calendar of Romulus c. 750 BC, October retained its name after January and February were inserted into the calendar that had originally been created by the Romans. In Ancient Rome, one of three Mundus patet would take place on October 5, Meditrinalia October 11, Augustalia on October 12, October Horse on October 15, and Armilustrium on October 19. These dates do not correspond to the modern Gregorian calendar. Among the Anglo-Saxons, it was known as Winterfylleth, because at this full moon, winter was supposed to begin.

## Pumpkin Pie Martini | Punchfork



**Tim Foley, HAAC  
President ACF Epicurean Club of  
Boston**

**October 2, 2024**

Dear Members,

Happy October!!

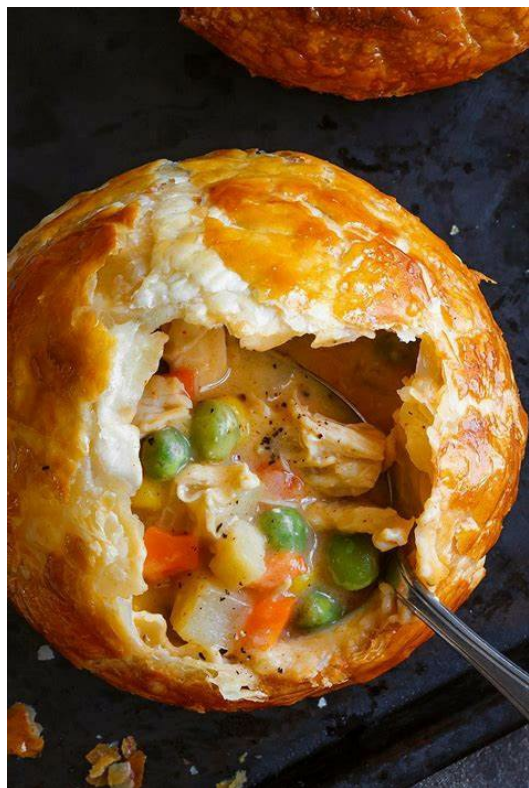
What a month, fairs, festivals, appl picking and Halloween. I'd like to start out by Thanking Ken Blasser and his team at Fire King. They presented an outstanding program complete with a tour and exceptional food. It was an educational evening enjoyed by all who attended. Thankyou.

On September 30<sup>th</sup>, we held our 4<sup>th</sup> Annual Connor Heffler Cops for kids with Cancer Golf Classic at Sandy Burr in Wayland. The weather was perfect! The comments that came back to us were that the Epicurean Club of Boston team absolutely pushed the event over the top! The Food was amazing! Golf was great but the presentation by the Epicurean Club was like no other, so I thank John Disessa, Jimmy Dimarzio, Steve Lawrence, Rory Gallagher, John Lawrence and Joe DiCiccio for making this a successful event.

## Roasted Butternut Squash Fall Kale Salad | Emilie Eats



Creamy chicken pot pie – Artofit



<https://airfryeryummyrecipes.com/smithfield-pork-loin-air-fryer-recipe/>

I'd like to address a subject that is never comfortable.... Politics! Question #5 on the ballot will absolutely affect our industry. I recommend you read the article at [www.protecttips.org](http://www.protecttips.org). and make an informed decision in November. In the last 5 years we have had outsiders interfere with our industry here's a couple of examples. First, they passed a law moving to Cage Free Eggs and Chickens.... Results, prices doubled. Second, they added Cage Free Pork... Results, prices double on primal cuts and Bacon. Now, they want to pass Question #5, the chain effect will be devastating to our industry. Please educate yourself and your customer's. We have a great month of activities lined up for your culinary appetites.

**October 22<sup>nd</sup>**, Our Club meeting host will The Greater Lowell Technical High School Culinary Team Under the direction of Chef Bob Matulonis , 250 Pawtucket Blvd , Tyngsborough . 5:30start time, please go on our website for registration and directions.

**October 23<sup>rd</sup>** We're teaming up with ACF Cape Cod for a Culinary challenge with 5 culinary schools to compete in a BBQ throwdown! 3pm to 6 pm to be held at Upper Cape Cod Regional Technical High school, 220 sandwich Rd, Bourne, MA. \$10 admission at the door. Please come out and encourage these young culinarians.

**November 7<sup>t</sup> h 130<sup>t</sup> h Presidents Gala, 6pm at Café Escadrille 26 Cambridge St, Burlington Ma.** Tickets are \$125 per person; this is a great night to bring your partner out for an evening outstanding food and company. Please purchase your tickets on our website. [www.acfecb.com](http://www.acfecb.com).

**November 18<sup>th</sup>** is our monthly meeting will be at **Burton's Grill, 1355 Market St. Lynnfield Ma**, at 5:30 pm, \$35 per ticket. Please see our





website to sign up. We are looking forward to Chef Eric Leblanc's great food and presentation.

**November 27<sup>th</sup>** – we will be preparing Thanksgiving meals for my Brother's Table, 98 Willow St, Lynn Ma. Thank you, Chef DiSessa for organizing this heartfelt effort. This will be our 3<sup>rd</sup> year participating in this exceptional program. We need Volunteers, so please contact John, Steve or Tim. You won't regret it!



**December 9<sup>th</sup>** – we will be hosting the CEC a practical exam, 1 pm - Assabet Valley Regional H.S. 215 Fitchburg ST, Marlborough, MA for CEC. please reach out to Chef Connolly to reserve your space...

To all our Purveyors, Thank You for your unwavering support of the Epicurean Club of Boston. We appreciate your dedication to our profession and ongoing encouragement to our young culinarians. To our members, please remember and take care of our friends.

I'd like to wish you all an enjoyable Fall season.

**Kartoffelpuffer (German Potato Pancakes) - The Daring Gourmet**

I will leave you with a few **Octobers Culinary Fun Facts:**



October is known for many Celebrated Events – National Pizza Month, October feast, World Food Day Oct 16<sup>th</sup> commemorates the founding of the United Nations Food and Agriculture organization in 1945. Oct 24<sup>th</sup> -raise awareness about food-related issues – such as hunger, food prices.

**October Fruits and Vegetables;** Pumpkins, Broccoli, pears, Cabbage, Cauliflower, apples, Figs ,Cranberry and Brussel Sprouts to name a few.

Remember, don't sweat the small stuff, Be the Chef you have always dreamt about.

Sincerely,  
Tim Foley, HAAC  
774-270-4828

Upper Cape Cod Regional Technical School  
**BARBECUE CHALLENGE**  
 Tuesday, October 22, 2024  
 3:00 p.m. - 6:00 p.m.

Student teams from Massachusetts vocational schools will compete for title of **Best Barbecue Entree & Dessert.**

Each team will create a signature barbecue entree with a side item and southern style dessert using a contest ingredient.

General public will taste each team's dish and vote on the best creation.

**Smithfield**  
 CULINARY X

**\$10 Admission**  
 Tickets sold at the door



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You are cordially invited to the  
 One Hundred Thirtieth Annual  
**The Epicurean Club of Boston  
 President's Gala**

Café Escadrille  
 26 Cambridge Street  
 Burlington, MA 01803

\$125.00 pp  
Parking on site

On Thursday, the Seventh of November,  
 Two Thousand Twenty-Four

6:00 pm - Cocktails  
 7:00 pm - Awards  
 8:00 pm - Dinner

*Black Tie Optional*



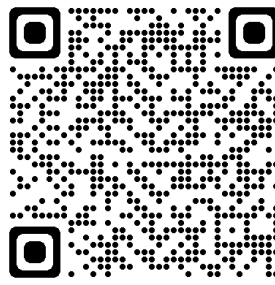
## Recipes

To the left of the page, you will find some Fall recipe ideas.

Click on the link below the photo for the complete recipe.







## Certification update.

Certified Executive Chef James Connolly CEC,CCA,AAC



### James Connolly CEC, CCA, AAC Certification Corner October 1st,2024.

ACF Certification exhibits a benchmark of excellence by demonstrating professional standards in culinary skills and knowledge of the food service industry. Certified chefs attain the well-deserved recognition and respect of their peers.

To register for the exam, you can follow this link  
<https://tinyurl.com/3ykmtbzt>

#### Registering for ACF Practical Exams

- ACF approval is required prior to registering for practical exams.
- Register online or by submitting Practical Exam Candidate Registration Form.
- The practical exam fee is \$50 for ACF members and \$100 for non-members. Test sites may charge an additional host site fee that is payable to the site hosting the exam.
- Practical exam scores are valid for one year.

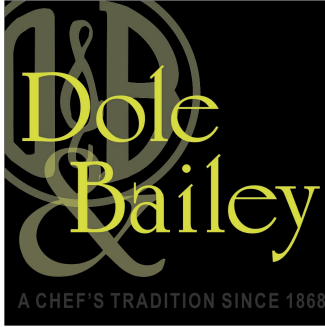
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More](#)

**PLEASE SUPPORT OUR GENEROUS VENDORS.**



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617-542-9418





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