



The Epicurean Club of Boston March Newsletter

Healthy Recipe of the Month



<https://www.joyfulhealthyeats.com/5-easy-healthy-avocado-toast-recipe/>



Dear Epicurean Club Member's

As we move forward to the Bright days ahead, I encourage you to bring a grateful giving open heart full of love compassion and kindness for yourself and others. A peaceful mind full of positive thoughts of only great things to come and a renewed spirit full of passion and purpose of your soul's dreams and desires.

As Spring quickly approaches and the snow melts away, I feel good about the spring and summer events to come.

Next, I would like to wish everyone a **Happy Saint Patrick's Day**. I'm happy to share some old time favorite recipes like New England Boiled Dinner, Old Fashioned Lamb Stew, Irish Soda Bread, Guinness Cake and Irish Coffee. **Wishing you all the Luck of the Irish**

US Open

Certified Master Chef Joseph Leonardi will be promoting the USA Open Championship at the Country



Happy Saint Patrick's day



Corned beef, or salt beef in the British Commonwealth of Nations, is salt-cured brisket of beef. The term comes from the treatment of the meat with large-grained rock salt, also called "corns" of salt. Sometimes, sugar and spices are added to corned beef recipes. Corned beef is featured as an ingredient in many cuisines.

Irish Lamb Stew Recipe



https://www.bing.com/th?id=AMMS_0c5ee89c01a47eef850e6e51c0be320f&w=612&h=408&c=7&rs=1&q|t=80&o=6&cdv=1&dpr=1.25&pid=16.1

Club Brookline Mass. Chef Leonardi will be looking for Volunteers to work this weeklong event. This is a great opportunity for anyone who has never worked a large, scaled event like the US Open. Come to the meeting and find out more about Chef Leonardi, The Country club, and the US Open.

Future meetings

March Mills 58 Peabody

March 21st will be visiting 58 Mills for our March membership meeting. **Chef Frank R. Martino Executive Chef at 58 mills** has a great menu planned for this event. The menu is as follows. **Beef Carpaccio, Spicy Corn Bisque, Cucumber Lime Sorbet, Pistachio Crusted Lamb, and Capito Mocha Gelato**

April 18th– **Red Heat Chef Eric LeBlanc** was born in Isle La Motte, Vermont, where at age 13 he began working in a country club. Fueled by his experience in the hospitality industry Eric attended and graduated from the New England Culinary Institute in 2005. With his degree under his belt Eric sought out experience in the kitchens of Chez Henri, Central Kitchen and Grotto as a line cook. He moved on to Marliave where he was instrumental in the reopening of the restaurant. LeBlanc wanted to travel and subsequently made the move across the country to La Jolla, CA where he worked at Whisk n' Ladle. While in California Eric developed a passion for sourcing local ingredients and in an effort to feed that passion took a Chef position at Milarepa Hotel and Restaurant in Costa Rica. During his time at Milarepa Eric grew produce on the property and hand selected all ingredients, while changing the menu daily. LeBlanc made the move back to Boston where he opened Kitchen and served in the role as the chef de cuisine for a year. When he was offered the chef de cuisine position at Stir Eric knew it was the best chef position in Boston after replacing former Top Chef contestants. He immediately said yes and joined the Stir team in May of 2013 till September of 2014. An opportunity came up to be on ABC's The Taste and took the challenge to compete on the national level for some of the best chefs in the world. Finished as a Finalist for Team Anthony Bourdain. After completed taping, LeBlanc was tapped to join the Broadway Hospitality Group where he rose to position of Back of House Operations Leader in his five years opening several new restaurants and brands for the group. In January of 2021 Eric LeBlanc joined the Burtons Bar and Grill and Red Heat Restaurant Group as Culinary Director. When Eric has been able to participate as a champion's pavilion chef for the US Open 2011, 2013. Also competed on the Food Networks Cutthroat Kitchen and Rewrapped, winning both along with placing at numerous local events. Eric LeBlanc resides in the South Shore of Massachusetts with his wife Emily and daughter Harper.

May 16th –**Swain and Associates** • This meeting focus will be on new equipment and the latest food technics and trends that will be delivered by the Swain and Associates Chefs. This will be a group meeting with our **Sister ACF Chapter ACF RI and the Epicurean Club of Boston**. You don't want to miss this meeting its going



https://th.bing.com/th/id/AMMS_3d25db2053ed3ff351deef19d1cc157b?pid=ImgDet&w=100&h=100&c=7&dpr=1.25

Irish Guinness Cake



https://unpeeledjournal.com/wp-content/uploads/2021/03/51028470571_b14ea0574f_b.jpg

Old School Irish Coffee



https://www.bing.com/th?id=AMMS_8e8f7e929842e88e4c6c3d2be9c

to be a great meeting.

June -Boston Better Beer Bureau Marooned at Castle Island. More information coming soon.

June -Jimmy D Golf Classic

Our Goal this year is to get 100 golfers and as many new sponsors as possible. Let's start recruiting now so we can meet our goal of 100 golfers.

June -Connor Heffler Golf Classic

This event will be one of our club's community service events, see Tim Foley or John DiSessa to volunteer for this event.

July, **Vacation**

August, **Vacation**

September – Wachusett Mountain BBQFEST

This year's BBQFEST promises to be a great event. All moneys made at this event goes to fund Culinary Scholarships. This is a special fundraiser with **ACF RI** and the **Epicurean Club of Boston**, Two Great Clubs One Great Scholarship Fundraiser. See **John Disessa** , **Tim Foley** or **Ray McCue** to Volunteer for this event.

Springtime Raffle

Starting on March first we will be selling raffle tickets to win a **Back Yard Pizza Oven**. Please purchase your tickets online or from a board member you never know you may be the winner of a backyard pizza oven and become the most popular chef in your neighborhood.

ACF Online Learning Center

ACF is excited to announce the launch of ACF's Online Learning Center with additional opportunities to enhance your skills, advance your career and maintain your ACF certification. Take online classes, quizzes and practice written certification exams all in one place. Watch recorded sessions from ACF events if you were unable to attend. ACF members, your continuing education hours will be automatically uploaded to your profile.

New Membership Drive

The Epicurean Clubs Goal is to recruit new members. I would like to challenge each member to bring one new person to attend one of our membership meetings as a guest of the Club. Hopefully the new person will enjoy our meeting and find value in what we do and want to become a new ECB member. Let's make it happen this year. The goal is to get 75-100 people to attend our meetings.

Steel Chef Challenge

March 28th,2022



April
3-5, 2022
Boston Convention & Exhibition Center
Boston, MA

Save the date ACF National Convention Las Vegas Highlights-Date July 25-28 be sure to sign up early to receive the best rates.

New England Food Show April 3rd to the 5th Please don't forget to sign up for your free tickets to the April Food Show. Epicurean Club of Boston will host a special Oyster Shucking Contest.

Second Annual Tim Foley Burger Challenge.

Was a huge success. Participating Technical Schools •Assabet Valley, Nashoba Tech , Blackstone Valley Shawsheen Tech, Bristol-Plymouth Tech Vocational. Culinary Arts teams will be highlighting their signature Burger Sliders and customers will be voting on Best Slider with winning team hoisting the Trophy. This event is sponsored by the Epicurean Club of Boston, Piantedosi Bakery, Core Food Service, and Schweid and Sons.

And the winner was Shawsheen Tech, Special Thanks to Tim Foley, Lou Trudeau for putting this event together.



BECOME A MEMBER OF ACF

<https://www.acfchefs.org/#:~:text=Become%20a%20Member,with%20industry%20experts>

Certification and practical testing Date March 12th has been canceled new practical testing dates will be posted soon.

Other Community service events are being planned.

Dates and places will be determined as we schedule these events.

Pine Street Inn, Date to be determined.

NH Food Bank, Date to be determined.

My Brothers Table Lynn, Date to be determined

We are excited and look forward to the events scheduled above. Please be active in your club as a group we can make changes in our Membership, Community and improve our scholarship program but we cannot do it without your support.

Welcome to spring and the many new changes we have coming this year.

John R DiSessa CEC.AAC



PHOTO BY SERGEI SUPONICKY/AFP VIA GETTY IMAGES

UKRAINIAN CHEF TURNS RESTAURANT INTO BOMB SHELTER TO FEED CIVILIANS FIGHTING RUSSIAN FORCES

This Story was sent to me from Galinda Laffer. It's a story worth telling. Just like many others - I have been heartbroken about Ukraine. I was born and raised in Ukraine and came to Boston by myself when I was 19 years old leaving my whole family behind. I have an uncle and a deaf nephew in Kharkov

Ukraine under heavy bombing.
Unimaginable.

I read this story about Ukrainian chef (Winner of Master Chef) - and I thought our chefs in the club would like to see this.

☐☐ #repost • @fox5ny A Ukrainian chef is taking matters into his own hands to aid his country's resistance in the war against Russia – by turning his restaurant into a bomb shelter to feed civilians fighting Russian forces. "If I'm not good to soldier, so it's better not to go to the army if I cannot kill someone," Ievgen Klopotenko, who won Master Chef Ukraine, said. "But I can support. I can do a lot of things which will help the Ukrainian Army. They need to eat, they need to be, to have money. They need to be to have what to wear... A lot of things which someone could do and this one, I can do very good."

#standwithukraine #ukraine #russia
#helpinghand #veselkanyc

Steel Chef Challenge



STEEL CHEF Challenge
MARCH 28, 2022
DoubleTree by Hilton Manchester Downtown Hotel
FEATURING THE FOOD NETWORK'S MICHAEL SYMON AS HOST!

March 28th, 2022
Please contact Chef Bradley Labarre at blabarre@nhfoodbank.org if you would like to volunteer.



Slider Challenge
Tuesday March 8th
Assabet Valley H.S. 10:50-12:30
Participating Technical Schools:
Assabet Valley Blackstone Valley
Nashoba Tech Shawsheen Tech
Bristol-Plymouth Tech

Vocational Culinary Art teams will be highlighting their signature Slider and customers will be voting on Best Slider with winning team hoisting the Trophy.
Sponsored by
Piantadosi CORE SCHWEID & SONS

\$7 Per Person. Reservation required.



Tim Foley Burger Challenge Tuesday March 8th, 2022 at Assabet Highschool and the winner was Shawsheen Tech. Congratulations to everyone who competed in this event.



Chef Earle Test Certification Corner March 3, 2022

Certification Matters

What's unique about the ACF Certification Program?

The ACF certification program is the most comprehensive certification program for culinarians offering 16 certification levels. Culinarians achieve certification based on education, experience, and successful completion of written and practical exams. The certification programs is guided by the ACF Certification Commission. Learn more about the **Certification Commission.**

Differentiate Yourself! Get Certified in 2022

employers and the public. With thousands of chefs competing in the job market, it is essential to prove your culinary competency.

Benefits of ACF Certification:

- Enhances reputation by proving the chef has the knowledge and skills required for a position;
- Shows that the chef embraces continuing education as a life-long goal for continual improvement and mastery of the culinary arts;
- Instills self-confidence when the chef achieves the goal of earning a reputable, challenging and quality-driven credential;
- Communicates that the chef upholds the Culinarian's Code of Ethics, including conducting oneself with honesty, integrity and fairness in providing professional service;
- Proves that the chef can collaborate with others to cultivate new and innovative culinary techniques and skills.

ECB Certification Practical Exam coming in March 12, 2022 at Assabet Regional HS in Marlboro, MA **Has been canceled new testing date will be coming soon.** If you have any questions about the exam or getting certified please contact Chef Earle at emtest@verizon.net. Certification Corner
February 2022

Online Learning Center

Need to take a certification refresher course? Want to try a Written Practice Exam? Need to take the ACF Anti-Harassment Training Class? Maybe you are looking for some CEHs or want to learn a new topic like Beekeeping or watch a session from a past ACF conference? You can do all of that – and more – via the ACF Online Learning Center. Many of the classes are FREE and all are online. Check out all the amazing options available at <https://tinyurl.com/52sxkdkd>

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One-Price to Get Certified

The ACF also announced that initial certifications will have a one-price model to include: initial and final application fees, written exam fees and practical exam administration fees (It does NOT include the practical exam local host fees). Fees for students at ACFEF-accredited and ACFEF-apprenticeship programs will remain the same.

- \$250 for members
- \$490 for nonmembers

Recertify for Free with your ACF Membership

Renewal certification fees will be included in your ACF membership fees, giving significant value to your ACF membership! You will still need to maintain your continuing education hours, however, you will not have to pay a renewal fee. *For this benefit to apply, membership must be maintained without any lapse for five years!*

If you have any questions regarding the certification process please contact Certification Chair, Earle Test, CEC, CCE, CCA at emtest@verizon.net

Thank You to our Supportive Associate and Allied Members





Epicurean Club of Boston
President
John R Di Sessa CEC,AAC
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Your copy should address 3 key questions: Who am I writing for? (Audience) Why should they care? (Benefit) What do I want them to do here? (Call-to-Action)

Create a great offer by adding words like "free" "personalized" "complimentary" or "customized." A sense of urgency often helps readers take an action, so think about inserting phrases like "for a limited time only" or "only 7 remaining!"