

Epicurean Club of Boston Monthly News & Updates.

July 1st ,2024
Issue # 7



The Fourth of July, also known as Independence Day, is a federal holiday in the United States. It commemorates the adoption of the Declaration of Independence on July 4, 1776, when the Thirteen Colonies declared their independence from Great Britain and established the United States of America¹². On this day, Americans celebrate with festivals, parades, fireworks, barbecues, and other festive activities to honor their nation's birthday



Delicious Warm Lobster Rolls
([pinterest.com](https://www.pinterest.com))



Tim Foley, HAAC
President ACF Epicurean Club of Boston

July 1, 2024

Dear Members,

Welcome to July! Summer, swimming, barbecuing and fun with family and friend's time. We're six months into the year and have accomplished many goals as a club, from professional competitions, demos, monthly meetings, fundraisers, to student culinary competitions. I am proud to announce that The Epicurean Club of Boston has been awarded the Chapter of the Year for the Northeast at this year ACF convention in Phoenix, AZ. If any members will be attending this year's convention, please let me know, as I would like to accept this award together as a club.

June 17th, we held the 21st Annual Jimmy Dimarzio Golf Outing. It was an outstanding event that **SOLD OUT!** We raised an unbelievable \$19,000 for culinary college scholarships. I want to thank Jimmy



15 Burgers to Knock the Socks off Your 4th of July Party Guests ...
allwomenstalk.com



Traeger Tomahawk Ribeye - Smoked Cowboy Steak Reverse Seared
orwhateveryoudo.com

and the golf committee for an absolutely exceptional job! Steve LaCount, Don Smeriglio, Lou Trudeau, John DiSessa, Rory Gallagher, Jim Connolly, Rico DiFronzo, Anthony McCauley, Angelo Diaz, Tom Harvey, Steve Cooney and John Lawrence, Great Job! and a special thank you to Jimmy DiMarzio's family for chipping in and supporting Jimmy through all stages of this event.

To our Vendor's, Cargil Sterling Silver, Paul W. Marks, Costa Fruit & Produce, Jones Sausage, Kettle Cuisine Brix Bakery, Smithfield Culinary, TriMark, PFG Boston, Montillo's Bakery Piantedosi Bakery Dole & Baily, TF Kinnealy, N.E Coffee A.J. Letizio, Map Foodservice, Core Foodservice and Snap Chefs Culinary. We thank you all for your continued support of our club and teaming up to encourage future culinarians. This event could not have been as big a success without your contributions.

June 24th, Monthly Meeting, we were treated to an amazing evening at **The Mazatlán Mexican Authentic Grill**, 1656 Worcester Rd, Framingham, MA. The outstanding presentation on the art of Mexican Cuisine was fantastic. Absolutely delicious evening!

Septembers Monthly Meeting will be at **Fire King Bakery**, Braintree, MA, (exact date to be announced)
September 30th We will be participating in the 4th annual Connor Heffler Golf Classic to Benefit Cops for Kids with Cancer. Anyone interested in volunteering for this fantastic event please contact me, we'd love to have you join us!

Octobers Meeting – Greater Lawrence Tech.

November Events, Burton's Grill and Presidents Gala.

December – Pearl Street Grill for Dinner and our 4th annual Steve



Grilled Shrimp Kabobs - Immaculate Bites (africanbites.com)



<https://food.amerikanki.com/stupid-easy-recipe-for-tangy-grilled-back-ribs-1-top-rated/>

Lawrence Toys for Tots donation.

I'd like to wish you all a relaxing and enjoyable summer. I look forward to seeing you at the ACF Convention in Phoenix, AZ.

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

July is National Bake Beans Month, as well as Culinary Arts month. July is also National Grilling, Hot Dog, Ice Cream, Pickles and Picnic Month. So, get out there and enjoy!!

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

Sincerely,

Tim Foley, HAAC
774-270-4828
txfoley13@gmail.com





BECOME
ACF CERTIFIED

4th of July ~ Patriotic Popsicles! -
Yummy Healthy Easy | Popsicles, 4th
of July desserts, Popsicle recipes
(pinterest.com)



ACF ONLINE
LEARNING CENTER

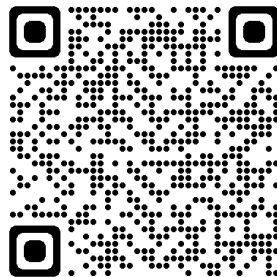
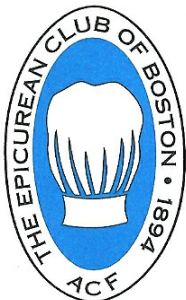


Visit our
Website

Recipes

To the left of the page, you will find some summer recipes 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 July 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.

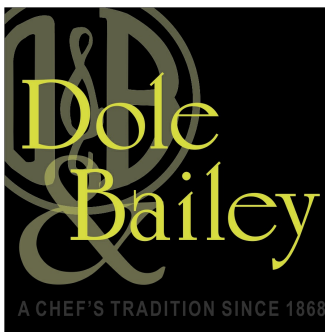
[Read
More](#)

PLEASE SUPPORT OUR GENEROUS VENDORS.





306 Northern Avenue
Boston, MA USA 02210
617-542-9418





ACF / Epicurean Club of Boston | 29 Johnson Street | Saugus, MA 01906 US

[Unsubscribe](#) | [Update Profile](#) | [Constant Contact Data Notice](#)



Try email marketing for free today!