



GASTRONOME *Extra!*

Winter 2016
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HAWAII/PACIFIC ISLANDS REGIONAL ASSEMBLAGE

Hawaiian Culinary Journey

BY JUDITH KELLOGG, *Hawaii/Pacific Islands Chargée de Presse Provinciale*

The Hawaii/Pacific Islands sure knows how to throw a party, as evidenced by the region's assemblage organized by Kauai/Oahu Bailli Kathryn Nicholson and her fabulous officers during the weekend of September 17-20. Kauai/Oahu Vice Chargé de Missions Kelly Sanders—area managing director of the Sheraton Waikiki, Starwood Hotels & Resorts—ensured that events offered first-class service at premium Starwood venues. Both Bailli Nicholson and Vice Chargé de Missions Sanders are exemplars of Chaîne camaraderie combined with “aloha spirit.”

During the day, confrères could enjoy the beaches, pools, or other resort amenities. On Saturday morning, regional officers and baillis attended a three-hour business meeting with Bailli



HPI confrères with Iona Company dancer.

PHOTO BY MIRELLA MONOSCALCO

Délégué National Harold Small.

The three evening events showcased different faces of Hawaii. The first night offered an elegant aesthetic appropriate to Waikiki's oldest hotel,

the Moana (now part of the Moana Surfrider Resort & Spa). Executive Sous-Chef David Lukela designed a sophisticated menu that blended

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MID-ATLANTIC REGIONAL MEETING

Wonderful Weekend in Wilmington



Bailli Délégué National Harold Small, Bailli Provincial Robin Jacobs and Chargé de Presse Provinciale Percy Nikora.

BY PERCY NIKORA, *Mid-Atlantic Chargé de Presse Provinciale*

The Mid-Atlantic Regional Meeting was hosted by Chambellan Provincial/First State Bailli John Fannin III, First State Bailliage officers, and Bailli Provincial Robin Jacobs in Wilmington, Delaware, during the weekend of October 9-10. The group was honored to have Bailli Délégué National Harold Small in attendance.

The festivities kicked off with a dinner at Buckley's Tavern, prepared by Owner/First State Chef Rôtisseur Thomas Hannum and hosted by First State Vice Chancellor-Argentier Michelle

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A Message from the Editor-in-Chief

Gastronomie Extra! is not a newsletter but a complement to our two print publications of *Gastronomie* each year—mailed in the spring and fall. There are three editions of *GE!* per year; this one is the first of 2016. We have comeled two fantastic regional gatherings—the Hawaiian/Pacific Islands Regional Assemblage and the Mid-Atlantic Regional Meeting. Also included are features from two very talented Cappuccinos, who are mother and son: Northeast Chargée de Presse Provincial/Buffalo Bailli Helen and Ecuyer Jake, who writes our film and book reviews.

In this edition, Southeast Chargée de Presse Provincial Jennifer Denlinger explains what the American Culinary Federation does and its important affiliation with the Chaîne. Ten local stories are also included.

Besides keeping us up-to-date, *GE!* gives us a place to list our members' achievements, awards, elevations, and memorials.

GE! is a vibrant part of our communications. You may read back issues of both *GE!* and *Gastronomie* on our website: www.chaineus.org. Contact our national office to download hard copies of articles and stories.

Staying connected is vital to any organization, and we applaud our board of directors for keeping *Gastronomie* and *GE!* a priority.

Marie

Marie C. Addario

Editor-in-Chief, *Gastronomie* and *Gastronomie Extra!*

Vice Chargée de Presse National

CHAÎNE DES RÔTISSEURS
GASTRONOME
Extra!

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HAPPY ANNIVERSARY!

Congratulations to the U.S. Bailliages Celebrating Milestone Anniversaries in 2016

50 YEARS

1966/March 7
1966/April 14

Boston
Puerto Rico

1966/May 11
1966/June 21

Connecticut
Chicago

40 YEARS

1976/March 27
1976/June 1
1976/October 11

Palm Beach
Salt Lake City
Seattle

1976/October 24
1976/November 3

Rhode Island
Philadelphia

30 YEARS

1986/February 8
1986/May 8

Kauai/Oahu
Saddle River Valley (*renamed Le Grande Cave du New Jersey*)

1986/October 26
1986/December 3

Santa Barbara/Ojai
Santa Ynez Valley

Thank you for your years of honoring the art of cuisine, preserving the camaraderie and culture of the table, promoting excellence in all areas of hospitality, and encouraging the development of young chefs and sommeliers.

Letter from the President

Cher Confrères et Consœurs,

The year 2015 was stellar, and in 2016 we are building on those successes and improving membership opportunities. Membership in the Chaîne definitely has its benefits!

The final planning is occurring for our National Mondiale weekend (April 28-May 1), and registration materials should be available on our website very soon. Also, our first-ever Culinary Weekend is being planned for June 10-12, and registration materials should be available on our website around March 1. Our National Young Sommeliers Competition will occur during the Mondiale weekend, and our National Young Chefs Rôtisseurs Competition will occur during the Culinary Weekend. In addition, there are a number of regional assemblages being held around the country from early March through April; consider attending and enjoying the events offered.

For those who participated in our Puerto Rico Grand Chapitre, they know how much fun we can have. The next Grand Chapitre is being planned for Las Vegas in late October.

Your baillages continue to create superb events, and you should be participating. If not, you are missing the greatest benefit of membership—the enjoyment of the company of fellow members. Put the dates on your calendars; attend and enjoy! When traveling, seek out Chaîne events wherever your travels take you.

If you have friends who are not yet Chaîne members in the Westchester area of New York, Denver, Colorado, Portland, Oregon, Charleston, South Carolina, Louisville, Kentucky, Los Angeles, California, Sacramento, California, Scottsdale, Arizona, or the Grand Caymans, introduce them to the bailli provincial of the region in which they live. Baillages are being started or built in these communities.

Finally, enjoy the articles in this newest edition of *Gastronome Extra!* Continue to share the Chaîne with your family and friends and share this online magazine with them.

Vive la Chaîne!

Harold S. Small
Bailli Délégué National

MONDIALE MEDALS of HONOR

BRONZE

David Berman, Boston vice echanson
Linda Collier, First State vice echanson honoraire
James Evans, Philadelphia vice conseiller culinaire
John Kocak, Baltimore vice echanson
Donato Loperfido, Kauai/Oahu vice echanson
Patrick Okubo, Hawaii/Pacific Islands echanson provincial
Reuben Tipton III, Myrtle Beach vice echanson

Honors, Awards, and Medals

INTERNATIONAL CONSEIL D' HONNEUR

Roger Yaseen, bailli délégué national honoraire

CONSEIL D' HONNEUR

Antonio Busalacchi, vice echanson national honoraire
Lacey King, Southeast conseiller gastronomique provincial honoraire
Martin Rakowitz, Palm Springs bailli honoraire
Kermit Tucker, Caribbean/Atlantic Islands chambellan provincial honoraire

SPECIAL AWARD

Marcelo Obén, Caribbean/Atlantic Islands bailli provincial honoraire, received a Special Custom Plaque bestowed by Bailli Délégué National Harold Small at the 2015 Grand Chapitre.

CHAÎNE STARS of EXCELLENCE

GOLD

Virgen Acosta de Obén, Caribbean/Atlantic Islands conseiller gastronomique provincial/Mayagüez bailli
John Burson, Foundation chair national
Charles Radlauer, Southeast bailli provincial
Augusto Schreiner, Caribbean/Atlantic Islands conseiller culinaire provincial honoraire
Jorge Torres, Caribbean/Atlantic Islands chambellan provincial/Ponce bailli

SILVER

Silvia Aguilo, Ponce vice chargée de missions
John Foy, La Grande Cave du New Jersey bailli
Michelle Metter, chargée de presse national
Percy Nikora, Mid-Atlantic chargé de presse provincial
Bryan Stirrat, Far West bailli provincial
Enrique Umpierre, San Juan bailli

BRONZE

Gary Bortrager, La Grande Cave du New Jersey vice chargé de missions
Keith Chappell, Oklahoma City vice chancelier-argentier
Mike Dean, Galveston maître de table restaurateur
Cyril Evian, Philadelphia vice echanson
Luis Falto, Mayagüez maître de table hôtelier
Claudette Veronica Ferron, Washington, D.C. vice chargée de presse
Bruce Foudree, Lake Shore bailli
Vikram Garg, Honolulu vice conseiller gastronomique
Eckhart Grohmann, Milwaukee chevalier
Robert Hoehener, Jamaica officier chef rôtisseur
Laurie Jacobs, First State vice echanson
Dan Ketelaars, Laguna vice conseiller culinaire
Eric Leterc, Kauai/Oahu vice conseiller culinaire
Maria Palmer, Myrtle Beach dame de la Chaîne
Adele Rugg, Maui bailli
El-Sayed Saleh, Boston maître hôtelier
Kathy Shay, Austin vice chargée de presse
Victor Sloan, Garden State chevalier
John Trautner, Anchorage vice chargé de presse
Alfred Vollenweider, Maui officier maître rôtisseur

CONGRATULATIONS TO OUR NEWEST REGIONAL OFFICER AND BAILLIS

Leslie Bartosh, Conseiller Culinaire
Provincial, Southwest

J.P. Gorley, Bailli, Grand Cayman

Margaret Leto, Bailli, Minneapolis

Ron Stitch, Bailli, Santa Barbara/Ojai

David S. Troxell, Bailli, Lehigh Valley

In Memoriam

Louis Bevilacqua, Sarasota vice chancelier-
argentier

Stuart M. Brown, Dallas bailli honoraire

Matthew C. Fox, Chicago chevalier

Ingeborg A. Gronau, New Jersey officier

Elgma Heintze, Southeast chambellan
provincial honoraire (Miami confrère)

Julie Honda, member at large (Hawaii/
Pacific Islands chargée de presse
provincial honoraire)

Leonard Lee Jones, Fort Worth bailli
honoraire

Terence Keith Langford, Nassau chevalier

Rachel Leader, Hillsborough dame de
la Chaîne

George J. Pastor III, Tampa Sun Coast vice
conseiller culinaire honoraire

Matthew J. Werner, member at large (Maui
vice conseiller culinaire honoraire)



Endowments

- * Marie and Dominick Addario Endowed Fund *
- * Barbara and John Burson Endowed Fund *
- * Barbara and Irwin Weinberg Endowed Fund *

Annual Gifts

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Rufus Cressend	Marcelo Obén
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NOTE: Endowments of \$10,000 or more will be maintained as principal with only yearly income supporting the purposes of the Foundation. Donors will be acknowledged in perpetuity. Donations received after January 11, 2016 will be included in the next issue of *Gastronome* and *Gastronome Extra!*

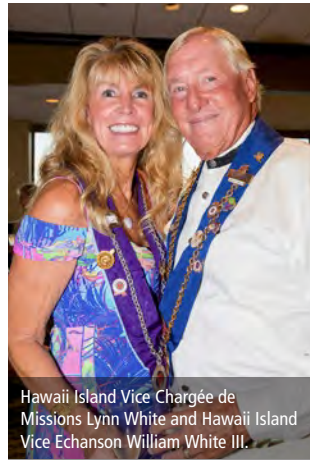
CORRECTION: *Gastronome* Volume 2 2015, page 51: "Chambellan Provincial Honoraire Paul Weisberg presented Vice Conseiller Culinaire Joe Koye with the Bronze Star of Excellence; elevated Vice Chargée de Missions Jackie Allen and Vice Echanson Gene Rockower; and awarded Chevalier William Goldman his officier commandeur pin for more than thirty years of Chaîne membership."



HPI officers and Bailli Délégué National Harold Small.



Honolulu Vice Chargée de Presse Hon. Susan Lee and Honolulu Bailli Hon. Sid Lee.



Hawaii Island Vice Chargée de Missions Lynn White and Hawaii Island Vice Echanson William White III.



Kauai/Oahu Bailli Hon. Koen Witteveen, Dame Kiana Gentry and Honolulu Vice Chancellor-Argentier Ash Matar.



Sheraton Waikiki
September 19, 2015

SEAFOOD BOUILLABaisse
Penner-Ash Viognier
Willamette Valley 2012

ROAST QUAIL EN CROÛTE
Caramelized Root Vegetables, Truffles,
Foie Gras, Truffle Jus, Baby Corn,
Chanterelle-Heart of Palm Purée

Joel Glott Pinot Noir
Sonoma County 2013

**SLOW-ROASTED WAGYU BEEF
TENDERLOIN WELLINGTON**
Truffle Risotto, Butternut
Squash, Sage Oil

Château Gombaude Guilloot
Pomerol 2000

TIVOLI CHOCOLATE BOMB
Tropical Fruit Sorbets, Berries,
Chocolate Dome, Chocolate Sauce



Chevalier Christopher Matar, Honolulu Bailli Kimi Matar and Honolulu Vice Chancellor-Argentier Ash Matar.



Becky Speere and Chambellan Provincial Christopher Speere.



Kauai/Oahu Bailli Hon. Mark Monoscalco, Vice Conseiller Gastronomique Hon. Diana Wehrly and Kauai/Oahu Bailli Hon. Maurice Nicholson.



Bailli Provincial Bruce Liebert with the Mermaids.

Continued from page 1

Hawaiian ingredients with contemporary touches.

On the second evening, members were treated to quintessential romantic Hawaii at the historic Royal Hawaiian resort. The culinary creations of Executive Chef Colin Hazama (the region's 2006 Young Chefs Rôtisseurs Competition winner) complemented the picture-perfect setting. The theme was "Ports of Call: Flavors from Exotic Destinations," with dishes representing Tokyo, Manila, Shanghai, and Lisboa. Diners were serenaded with traditional Hawaiian music, accompanied by Kanoë Cazimero's gorgeous hula.

Saturday night's gala at the Sheraton Waikiki exemplified modern Hawaiian panache. Guests arrived at the magnificent setting by walking down a plumeria-blossom-strewn carpet cascading from a towering vision in red—an Iona Company dancer. How appropriate as well that an oceanside event should have its own "Mermaids," a girl band who played classic pop favorites. As the sumptuous five-course dinner progressed, Dave Toma's sizzling band took over, so that by evening's end, guests were rockin' out under the stars.

At the induction ceremony preceding the gala, Maui Bailli Honoraire Chris Speere was elevated to chambellan provincial, and

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Kauai/Oahu Bailli Kathryn Nicholson, Maui Bailli Adele Rugg, Kauai/Oahu Vice Chargée de Presse Hon. Christel Yount and San Diego Officer Susan Small.



Royal Hawaiian Executive Chef Colin Hazama.



Chevalier Scott Adams, Dame Lisa Adams, Honolulu Vice Chargé de Missions Hon. Tom Sakoda, Bailli Provincial Hon./Grand Commandeur Robert Lee and Bailli Délégué National Harold Small.



Continued from page 5

Hawaii Island Bailli Honoraire Kimi Matar became Honolulu bailli. Maui Bailli Adele Rugg and Kauai/Oahu Vice Conseiller Culinaire Eric Leterc were awarded Bronze Stars of Excellence, and Kauai/Oahu Vice Echanson Donato Loperfido received a Bronze Mondiale Medal of Honor. Among the sixteen inductees, eight were professional members.

The assemblage closed with a Sunday aloha brunch, after which attendees headed back to reality from paradise. **G**



Dame Tiffany James, Chevalier Walter James and Dame Kim Yoshino.



Kauai/Oahu Vice Conseiller Gastronomique Hon. Mirella Monoscalco, Kauai/Oahu Vice Chargé de Missions Kelly Sanders, Moana Surfrider Executive Sous-Chef David Lukela, Conseiller Culinaire Provincial Hon. Kusuma Cooray and Kauai/Oahu Bailli Kathryn Nicholson.



Kauai/Oahu Vice Chargé de Presse David Greenlee, Dame Linda Ahlers and Kauai/Oahu Vice Chancelier-Argentier John Magauran.

2016 UPCOMING EVENTS:

MARCH

4-6

SOUTHWEST REGIONAL ASSEMBLAGE

Houston, Texas

Contact: Bailli Provincial Bill Salomon at (210) 492-4479 or bill@billsalomon.com

Click here

18-19

MID-ATLANTIC REGIONAL ASSEMBLAGE

Atlantic City, New Jersey

Contact: Bailli Provincial Robin Jacobs at (908) 522-0741 or midatlanticbp@gmail.com

18-20

SOUTH CENTRAL REGIONAL ASSEMBLAGE

Nashville, Tennessee

Contact: Bailli Provincial Tony Hirsh at (917) 612-6714 or wahirsh@aol.com

APRIL

8-9

MIDWEST REGIONAL ASSEMBLAGE

Chicago, Illinois

Contact: Bailli Provincial Renee Wilmeth at (317) 727-5487 or wilmeth.renee@gmail.com

15-17

NORTHEAST REGIONAL ASSEMBLAGE

Mid-Hudson, New York

Contact: Bailli Provincial Gabor Huszar at (203) 785-4010 or gabor.huszar@yale.edu

28-May 1

NATIONAL SOCIÉTÉ MONDIALE DU VIN MEETING AND YOUNG SOMMELIERS COMPETITION

Sonoma, California

Contact: National Office at (973) 360-9200 or www.chaineus.org

JUNE

10-12

NATIONAL YOUNG CHEFS RÔTISEURS COMPETITION

Sarasota, Florida

Contact: National Office at (973) 360-9200 or www.chaineus.org

SOUTHEAST REGIONAL ASSEMBLAGE

Sarasota, Florida

Contact: Bailli Provincial Charles Radlauer at (305) 937-4602 or CharlesRadlauer@aol.com

SEPTEMBER

23-25

HAWAII/PACIFIC ISLANDS REGIONAL ASSEMBLAGE

Maui, Hawaii

Contact: Bailli Provincial Bruce Liebert at (808) 947-3882 or bruce.liebert@gmail.com

OCTOBER

27-30

U.S. GRAND CHAPITRE

Las Vegas, Nevada

Contact: National Office at (973) 360-9200 or www.chaineus.org

Click here to view the entire calendar online.



Bailli Délégué National Harold Small, First State Chef Rôtisseur Thomas Hannum, First State Vice Chancelier-Argentier Michelle Hannum, Chambellan Provincial/First State Bailli John Fannin III and Bailli Provincial Robin Jacobs.



Delaware Valley Pair/Foundation Chair Hon. Shelly Margolis.



Chambellan Provincial Peter Caporilli and Jurisconsult Paul Haar.



First State Chef Rôtisseur Michele Mitchell, Delaware Valley Bailli Matthew Karstetter, Philadelphia Vice Echanson Cyril Evian and Conseiller Gastronomique Provincial/Bufalo Bailli Stuart Goldberg.

Continued from page 1

Hannum. Following the meal, Bailli Provincial Jacobs presented dinner organizers and Chef Hannum with certificates of appreciation, and camaraderie continued on the rooftop bar.

The next morning, at the University and Whist Club, Wilmington's premier fine-dining club, Bailli Délégué National Small presented officers who are professional members with orange medals to be worn on their ribbons. In a special presentation, a newly designed ribbon was presented to Delaware Valley Pair de la Chaîne/Foundation Chair Honoraire Shelly Margolis. In addition, Chargé de Presse Provincial Percy Nikora was awarded the Silver Star of Excellence.

Official Chaîne business was discussed, as were ideas for improving events for members. Attendees then enjoyed lunch prepared by First State Vice Conseiller Culinaire Robert Lhulier and an impromptu auction of Robert Mondavi Cabernet Sauvignon Reserve 1974, donated to the Chaîne Foundation by Pair de la Chaîne/Foundation Chair Honoraire Margolis.

The exchange of useful information combined with legendary Chaîne camaraderie made attendees look forward to the upcoming Mid-Atlantic Regional Assemblage, to be held in Atlantic City in March 2016. **G**



Philadelphia Officer Joseph McGowan, Bergen County Bailli Hon. Sarah Bachynsky and Bergen County Bailli Oleh Bachynsky.



Garden State Vice Chancelier-Argentier Hon. Ivan Jacobs and Chambellan Provincial/First State Bailli John Fannin III.



Buckley's Tavern
October 9, 2015

SMOKED SALMON
*Cucumber Brunoise, Lightly Pickled
Cucumber Ribbons, Avocado Mousse,
Crème Fraîche, Salmon Caviar*
Von Buhl Brut Sparkling Riesling 2012

PAN-SEARED SCALLOP
*Fennel-Leek Ragoût, Citrus Beurre
Blanc, Orange Segment, Micro Leek*
Domaine Huet Vouvray le
Haut Lieu Sec 2014

ROASTED VEAL LOIN
*Crispy Sweetbreads, Glazed Cipollini
Onion, Parmesan-Potato Gratin,
Asparagus Tips, Veal Demi-Glace*
Owen Roe Ex Umbris Syrah
Columbia Valley 2012

ALMOND FRANGIPANE GÂTEAU
*Honey Cream, Apricot
Compote, Honey Drizzle*
Arrowood Select Late Harvest
Riesling Saralee's Vineyard 2009

Chaîne in Bordeaux

PHOTOS BY HELEN CAPPUCCINO AND KEITH EDWARDS



At Château Margaux.



Winery Co-Owner Catherine Breton.

BY HELEN CAPPUCCINO, *Northeast Chargée de Presse Provincial/Bufalo Bailli*

Eleven intrepid travelers from the Albany and Buffalo bailliages enjoyed a wonderful week in Bordeaux under the care of Albany Officier Maître Rôtisseur Louis Bruno. The trip commenced at Château de Reignac in Reignac-sur-Indre, with an elegant four-course dinner prepared by the proprietress in a private dining room. This ancestral home of the Marquis de Lafayette had old bones but a welcoming heart and a wonderful eclectic décor.

The next few days were consumed with tours and tastings, including at Château de Chenonceau, home of Catherine de Medici and Henry III; the Vouvray vineyards and cellars of Vincent Carême; a sixth-generation goat cheese farm in Saint-Épain, where confrères frolicked with goats, sheep, and dogs; and Catherine and Pierre Breton's organic vineyard, which was featured in *Time* magazine.

Attendees next enjoyed a tasting lunch at La Table de l'Yeuse in Châteaubernard, followed by a Maison Rémy Martin tour and cognac tasting. The group visited cellars containing barrels that were centuries old and were privileged to inhale the heavenly elixir of Louis XIII straight from the barrel.

The Bordeaux-tasting tour de force began at Château du Tailhas in Pomerol. The following days were a blissful gourmand and oenophile's dream. In the course of a single day were tastings at Château Smith Haut Lafitte; lunch at the Michelin-starred La Grand Vigne; a visit to Château Guiraud for heavenly Sauternes; and a tour of Château de Roquetaillade.

Monday brought tastings in the Médoc and Margaux—first at Château Kirwan and then at Château Giscours. Tuesday marked the spectacular finish, with a visit to Château Mouton Rothschild (complete with a tour of the original art featured on the labels), followed by tours of Châteaux Haut-Brion, St-Émilion, and Figeac. That evening, attendees adorned themselves in black tie and Chaîne ribbons for dinner at Le Chapon Fin, an exquisite Michelin-starred restaurant. Weary, but ever reluctant to leave, they departed for home the next morning. **G**



Tasting room at Maison Rémy Martin.



Albany Bailli William Harris, Albany Vice Chancellor-Argentier Holly Katz, Kay Sole and Albany Vice Conseiller Gastronomique Stuart Horn.



NE Chargée de Presse Provincial/Bufalo Bailli Helen Cappuccino and New York Vice Conseiller Gastronomique Andrew Cappuccino at Château de Chenonceau.



Wine decanter at Château Mouton Rothschild.



Kay Sole and Albany Vice Conseiller Gastronomique Stuart Horn.



SE Bailli Provincial Charles Radlauer; Keiser University Sarasota Center for Culinary Arts Dean/Sarasota Maître Rôtisseur Michael Moench; Sarasota Campus President Todd Cunningham; Sarasota Bailli Tom Coundit; CEO/Chancellor Arthur Keiser; Conseiller Culinaire et des Professionnels National Reimund Pitz, CEC, CCE, AAC, WCMC; Vice Chancellor of Community Relations and Student Advancement Belinda Keiser; and Associate Vice Chancellor for Culinary Arts/Orlando Vice Chargé de Missions Joseph Hardiman.



SE Chargée de Presse Provinciale Jennifer Denlinger, CCC, CHE, and Bailli Délégué National Harold Small.



(Standing, far left) Conseiller Culinaire et des Professionnels National Reimund Pitz, CEC, CCE, AAC, WCMC; (seated, center) Le Cordon Bleu College of Culinary Arts Orlando Campus President/Orlando Maître Restaurateur Tirrell Anthony and Le Cordon Bleu faculty.



Associate Vice Chancellor for Culinary Arts/Orlando Vice Chargé de Missions Joseph Hardiman; student scholarship recipients; SE Bailli Provincial Charles Radlauer; Conseiller Culinaire et des Professionnels National Reimund Pitz, CEC, CCE, AAC, WCMC; and CEO/Chancellor Arthur Keiser.



Student Karina Jimenez; Keiser University Sarasota Center for Culinary Arts Dean/Sarasota Maître Rôtisseur Michael Moench; Chef Sisavath Keovilay, CEC; Chef Samantha Slechts, CCC; and Student Culinary Arts Competition team member Josh Agnew.

When Two Great Organizations Meet in the Kitchen

BY JENNIFER DENLINGER, *Southeast Chargée de Presse Provinciale*

Until recently, the American Culinary Federation and the Chaîne des Rôtisseurs have been parallel entities, occasionally intertwining events for the benefit of both organizations.

The ACF's mission is to promote the professional image of American chefs worldwide. With its emphasis on the highest levels of professionalism, knowledge, and education, the ACF has been setting the bar for culinary professionals since it was founded in 1929.

Chef Rôtisseur Thomas Macrina, CEC, CCA, AAC, who is the current ACF president and a longtime Chaîne member, wants to enhance the relationship between the two organizations. "The Chaîne and the ACF belong together," he said. "Joint sponsorships and scholarships... would be very beneficial."

In fact, four former ACF presidents have participated in judging the Chaîne's Young Chefs Rôtisseurs Competitions at both the regional and national levels.

"The Chaîne doesn't exist without chefs," added Keiser University's Sarasota Center for Culinary Arts Dean Michael Moench, a Sarasota maître

rôtisseur. In 2015, the campus designated its student-training facility as the "Chaîne des Rôtisseurs Regional Chef Training Facility at Keiser University."

Former ACF president Michael Ty, CEC, AAC, is Far West conseiller culinaire provincial and a Chaîne Foundation trustee. He has brought many professional members to the Chaîne and was instrumental in the success of the 2015 National Young Chefs Rôtisseurs Competition. "There is great synergy with our young people now involved, and a good tie to the ACF," he said.

Bailli Délégué National Harold Small agreed, stating: "The connection between the ACF and the Chaîne has immense possibilities, and has the advantages of creating direct business contacts through members, plus creating great camaraderie between professionals and non-professionals."

According to Southeast Conseiller Culinaire Provincial Rene Marquis, CEC, CCE, CCA, AAC, "The partnership between the ACF and the Chaîne is important because both are working on the same goals: ...teaching and training [our] youth—our future in this industry. I am personally going to increase participation of chefs in the Chaîne through promotion in our ACF."

Both organizations clearly agree: the ACF and the Chaîne have a unique relationship with unlimited potential for growth through mutual support and greater collaboration. **G**

The Inspirational Garden

PHOTOS BY TOM WOLF



Chef Rôtisseur Kristin Goss.

BY HELEN CAPPUCCINO, *Northeast Chargée de Presse Provincial/Bufalo Bailli*

Buffalo Chef Rôtisseur Kristin Goss, a professor at Erie Community College's Culinary Arts Program and a cancer survivor, was inspired to create a resource for students and the surrounding community that would help make healthy eating tasty and affordable.

"I literally threw out the nutrition book I was teaching and focused one hundred percent on [teaching] young chefs that healthy cooking is affordable and can taste delicious," she said.

Her inspiration came from her mother, who spoke often about how much she had loved her garden as a child, and how it was the primary food source for her family, especially during the Great Depression.

"Gardens at schools and restaurants are common. What is uncommon is teaching gardening. That's where I am unique," Chef Goss explained.

She searched for five years to find the perfect spot for the ECC Learning Garden. The college's building crew helped construct it, with donations from Home Depot helping to defray the cost. Chef Goss has since developed two classes for her culinary students, both of which are taught at the garden and utilize the produce from it.

"The garden is everyone's happy place. The students...planted their own boxes based on themes and companion planting. Different boxes included a children's sensory bed, a salsa bed, a chef's kitchen bed, a tea and relaxation bed, and a high blood pressure reduction bed. All ingredients have been harvested and brought right to the college for the students to cook. It has been amazing to see the transformation in everyone involved in this project. Our fresh ingredients enhance our menus, and the students see how easy it is to grow their own food," she explained.

The endeavor has extended to the local community, involving children from a nearby inner-city neighborhood and patients from a health clinic who also participate in programs that promote healthy, affordable nutrition. For the next phase of the project, Chef Goss hopes to teach community members how to run their own businesses from food they grow in their gardens. **G**



Buffalo confrères: Chef Rôtisseur Kristin Goss, Vice Chancelier-Argentier Honoraire Dorothy Johnston and Chef Rôtisseur Jackie Bamrick.



Chef Rôtisseur Kristin Goss at the ECC Learning Garden opening.



Professor/Chef Krista Van Wagner.

Travel the world of the Chaîne!



The amazing July 2-9, 2016
Chaîne des Rôtisseurs
Athens to Rome *SeaDream*
Luxury Mediterranean Yacht Cruise
is filling up, with only a limited
number of cabins remaining.



For information, visit www.chaineus.org. This Chaîne cruise aboard the *SeaDream* (which *Forbes* rated the "Best Small Luxury Cruise Ship of 2015") will include, exclusively for Chaîne members, fabulous pre- and post-cruise activities in Athens and Rome, as well as a delectable special dining experience on the isle of Capri or the Amalfi Coast.

CULINARY COLLOQUY

BY JAKE CAPPUCCINO, *Buffalo Ecuyer*

BURNT

Director: John Wells

Producers: Stacey Sher, Erwin Stoff, Michael Shamberg

Burnt does some things well—for instance, its depictions of food and the finer details of running a restaurant are riveting. The restaurant scenes showcase plate after plate of artful food; these same scenes show tiny details such as silverware and glass adjustments on table settings, linen folding, and colorful food preparations—all unseen by diners but crucial elements to a restaurant's reputation and success.

Despite Bradley Cooper's focused performance, the movie waffles between two plots: the quest of talented Chef Adam Jones (Cooper) for perfection, redemption, and three Michelin stars, and his personal, drug-related struggles that seem to prevent him from achieving his goals.

Jones is hard to relate to, and his tribulations stemming from his drug-crazed past and aggressive personality don't captivate. At his new restaurant on opening night, he tells the kitchen how terrible everything was. He then humiliates Helene (Sienna Miller), a chef whom he has just hired, by forcing her to apologize to a piece of turbot and describing her as an "infection" before firing her. It's impossible to sympathize with a character who acts like Jones, even if that's how a top-quality chef runs a kitchen.

Find *Burnt* on DVD and Blu-ray on January 26.

TOP CHEF (SEASON 13)

Host: Padma Lakshmi

Bravo Network

Of all the great TV genres, cooking shows must rank among the most purely entertaining. Among cooking shows, *Top Chef* is by far the most entertaining and possibly features the best and most exciting food.

Now in its thirteenth season, *Top Chef* pits fifteen or so up-and-coming chefs from across the nation against each other in a tournament-style cooking competition based around a major city. A panel of judges eliminates at least one competitor at the end of each episode until, in the show's final episode, a top chef is crowned.

In the current season, which takes place in California, the competition is as fierce and captivating as ever with respect to previous seasons. So far, chefs have catered a 200-person event, opened various themed pop-up restaurants in Los Angeles, prepared food on the fly at a golf course, cooked with solar-powered utensils, and participated in a mise-en-place race.

If you want a behind-the-scenes, reality-TV look at the planning, execution, and unbridled human stress that goes into beautiful plates and masterful cooking, *Top Chef* is the show for you. Catch new episodes Thursdays on Bravo at 10 P.M. EST.

ATLANTA SOCIÉTÉ MONDIALE DU VIN

Italian Wine Challenge

BY RETHELLE HUGHES, *Vice Chargée de Presse*

On October 12, Vice Echanson David Boone and Dame de la Chaîne Simone Siex welcomed Atlanta Mondiale members to their penthouse home to compete in an Italian wine challenge. Each attendee brought a bottle of Italian wine with the label covered to conceal its identity. The wine tasting was accompanied by a lavish Italian antipasto buffet.

The contestants included Brancaia Ilatraia Maremma Toscana 2010, Podere Brizio Brunello di Montalcino 2006, Le Ragnaie Vigna Vecchia Brunello di Montalcino 2007, Castiglion del Bosco Campo del Drago Brunello di Montalcino 2008, Banfi Chianti Classico Riserva 2008, Fontodi Flaccianello della Pieve Brunello di Montalcino 1999, Azienda Agricola la Torre Brunello di Montalcino 2007, La Fornace Brunello di Montalcino 2007, Pio Cesare Ornato Barolo 1997, Corino Barolo 2005, Campo del Viotto Scarbolo 2006, Barbi Brunello di Montalcino 2003, and Banfi Summus 2005.

Vice Echanson Boone and Dame de la Chaîne Siex generously provided attendees with a comprehensive wine tasters' book. Confrères tasted wines, wrote notes, chatted amiably, and thoroughly enjoyed themselves. Then they voted.

The overwhelming winner was Le Macchiole Paleo Bolgheri Cabernet Franc contributed by Chevalier David Ballard, who was gifted appropriately. Members were delighted to have had the opportunity to compare so many varietals, especially in such congenial surroundings.



Vice Echanson David Boone and Dame Simone Siex.



Chevalier David Ballard and Officer Ron Goldstein.

CINCINNATI

A Return to Fine Lebanese Cuisine

BY GRAIG SMITH, *Vice Chargé de Presse*

More than two years ago, Professionnel du Vin Carmen Parks introduced the Cincinnati Bailliage to fine Lebanese cuisine at Phoenician Taverna, and she has been inundated with requests to return ever since. Since its 2012 opening, this popular restaurant has garnered kudos from critics and patrons alike. Owner Wassim Matar, who previously owned the Lebanese Tavern in Washington, D.C., deserves credit for the venue's overwhelming success. Under his leadership, his staff delivers impeccable service while presenting authentic, delicious Lebanese fare.

The Cincinnati Bailliage's event there on April 13 took the form of a "dine-around," in which each attendee brought a bottle of wine to share with the group. It was great fun for diners to sample multiple wines with a wide array of offerings, including dips, salads, lamb chops, kebabs, and quail, all uniquely seasoned with Middle Eastern spices. Since the initial visit, several members have become regular customers, and after this second bailliage dinner, that list is likely to grow. May this author suggest to Bailli George Elliott and Professionnel du Vin Parks that a visit to Phoenician Taverna become an annual event for the Cincinnati Bailliage?



Chambellan Provincial Irwin Weinberg and Chevalier Kelly Fulmer.

CONNECTICUT

Dîner de Printemps at Campagna

BY JOHN STANSELL, *Vice Chargé de Presse*

The Connecticut Bailliage held a festive spring dinner on May 31 at Campagna restaurant, housed in the Bedford Post Inn and part of the Altamarea Group. In 2007, Westchester residents Carey Lowell, Russell Hernandez, and Richard Gere joined together to rescue and restore the mid-nineteenth-century property; the inn has since become a member of the prestigious Relais & Châteaux association.

Chef de Cuisine Devin Bozkaya, formerly of the Inn at Little Washington, planned a spectacular menu in consultation with Bailli Allison Reams and Vice Chancelier-Argentier Vicki Altmeyer. Bailli Honoraire Jeffrey Hellman added his expertise to the wine pairings, taking two of the selections from the chapter's impressive cellar.

Current members were excited that among the twenty-eight attendees, six were prospective Chaîne members. Describing some of the benefits of membership, Bailli Reams related how connections to other baillages can enhance one's travels. Three couples who had recently returned from the Hillsborough Bailliage's Floating Assemblage in the eastern Mediterranean shared their experiences with the group. The festivities closed with the presentation of a commemorative Chaîne plate to Chef de Cuisine Bozkaya and Head Pastry Chef James Eckler.



Chevalier John Raccaia, Vice Chargé de Missions Christopher Sapienza, Bailli Hon. Jeffrey Hellman and Chevalier John Salling.



Vice Chancelier-Argentier Vicki Altmeyer, Chef de Cuisine Devin Bozkaya and Bailli Allison Reams.

DES MOINES

Best Seat in the House

BY SANDY CUTTER, *Vice Chargée de Presse*

While a cool spring rain fell outside, Des Moines Bailliage members gathered for an induction dinner at Table 128 Bistro + Bar on April 19. Inside, good friends, glowing candles, and glasses of Sauvignon Blanc helped take away the chill. The event was hosted by husband-and-wife Co-Owners Maître Rôtisseur Lynn Pritchard and Maître de Table Restaurateur Sarah Pritchard, who was inducted during the evening.

Special guests included Bailli Provincial Renee Wilmeth and Trione Vineyards National Sales Manager Patrick Seymour, whose Trione wines were featured with the cuisine. Following the induction ceremony, Chef Lynn, who trained at the Culinary Institute of America in Hyde Park, treated attendees to a delicious five-course menu. The pièce de résistance—lamb rack with pickled golden raisins and caper berries—was paired with Trione Syrah Russian River Valley 2010. Their evening with the Pritchards left attendees with the sense that any seat in Table 128 Bistro + Bar was the best in the house.



Table 128 Bistro + Bar

April 19, 2015

PEAR-ROASTED APPLE SALAD
Foie Gras Ribbon

Trione River Road Ranch Chardonnay
Russian River Valley 2012

ROAST QUAIL
*Sour Cherry Pudding, Celeriac,
Sauce Périgourdine*

Trione Pinot Noir Russian
River Valley 2011

DUCK BREAST
*Creamed Hominy, Dark Currants,
Bordeaux Reduction*

Trione Red Blend Alexander Valley 2010

LAMB RACK
*Potato Purée, Pickled Golden
Raisins, Smoked Pork Belly,
Caper Berries, Natural Jus*

Trione Syrah Russian River Valley 2010

GUAVA STRUDEL
Guava Paste, Chantilly Cream

Trione River Road Ranch Sauvignon
Blanc Russian River Valley 2013



Maître Rôtisseur Lynn Pritchard and Maître de Table Restaurateur Sarah Pritchard.



Dame Linda Koehn and Chevalier Bob Riley.

KANSAS CITY SOCIÉTÉ MONDIALE DU VIN

Enjoying Summer Wines at Tannin

BY JESSE LITTLE, *Vice Chargé de Presse*

With sixteen confrères in attendance, the Kansas City Mondiale held a summer wine event at Tannin Wine Bar & Kitchen on August 16. Whether it is considered a food-obsessed wine bar or a wine-obsessed restaurant, Tannin is a chic destination in Kansas City's Crossroads Art District.

At the reception, General Manager/Sommelier Barry Tunnell led attendees through a flight of lighter summer wines, mostly from family-owned properties in France, Italy, and Germany. Executive Chef Brian Aaron prepared the accompanying appetizers as well as the subsequent dinner. Chef Aaron specializes in contemporary American cuisine featuring local seasonal favorites.



Executive Chef Brian Aaron (right) and staff.



Tannin Wine Bar & Kitchen

August 16, 2015

TOASTED BRIOCHE, GRILLED MISSOURI PEACHES, FOIE GRAS
Alois Lageder Pinot Bianco
Vigneti delle Dolomiti 2013

GROUPER TACOS
Black Bean-Corn Relish, Salsa Verde
Domaine de la Pépière
Muscadet de Sèvre-et-Maine
Sur Lie Vieilles Vignes 2012

BREADED DUCK CONFIT "NUGGETS"
Whole-Grain Dijon Aioli
Jean-Marc Burgaud les Vignes
de Thulon Gamay 2012

HEIRLOOM TOMATO GAZPACHO
Famille Perrin Réserve Côtes-
du-Rhône-Villages 2011

CRISPY PORK CHEEKS, KIMCHI
Becker Estate Pinot Noir 2011

FUDGE-STUFFED PEANUT
BUTTER COOKIE
House-Made Vanilla Ice Cream

LAC ET DES BOIS AND ÉTOILE SOLITAIRE

Rodeo Dinner at Underbelly

BY BEVERLY MENTZER, *Lacs et des Bois Vice Chargée de Presse*

Confrères from four Texas bailliages donned their finest cowboy boots, hats, belts, and vests on March 21 to celebrate the Houston Livestock Show and Rodeo in style! Given that they were being treated to an amazing dinner with superb wines hosted by General Manager/Sommelier Matthew Pridgen at Underbelly restaurant, Chaîne members were able to leave their horses, chaps, and spurs at home.

At his farm-to-table restaurant, Owner/Executive Chef Chris Shepherd uses only the freshest ingredients to create dishes inspired by the cultures of Houston. Underbelly's menu changes daily, depending on what items are available from area farmers, fishermen, and ranchers. Chef Shepherd also has a fully equipped, back-of-the-house butcher shop that allows him to pursue his passion for butchery and process all of Underbelly's meats himself. Attendees were not surprised to learn that he received the James Beard "Best Chef in the Southwest" award in 2014.

Following the meal, Lacs et des Bois Bailli Cheryl Kenny and Étoile Solitaire Bailli Robyn Wood honored General Manager Pridgen and the Underbelly team with a commemorative Chaîne plate and pins.



(Front row) Houston Bailli Franelle Rogers, Dame Janie Mathis, Lacs et des Bois Vice Chargée de Presse Bev Mentzer and Lacs et des Bois Vice Echanton Terry Mathis; (back row) Chevalier Richard Leofsky, Lacs et des Bois Officier Scott Cutler and Chevalier Arron Angle.



Lacs et des Bois Bailli Cheryl Kenny (far left), General Manager/Sommelier Matthew Pridgen, Étoile Solitaire Bailli Robyn Wood (far right) and staff.

LONG ISLAND

Induction at Villa Mosconi

BY JEROME SILLER, *Bailli*

Villa Mosconi Ristorante, a family enterprise and Greenwich Village mainstay, is the most frequently used venue for Long Island Bailliage induction dinners. On June 2, twenty-three attendees enjoyed authentic Italian fare in the restaurant's glass-domed Garden Room. A highlight of the evening was the elevation of esteemed colleague and head of Mosconi enterprises Vice Conseiller Culinaire Pietro Mosconi.

Vice Conseiller Culinaire Mosconi is a former president of the Chefs de Cuisine Association of America, and, in further tribute to him, past president Lutz Lewerenz and current President Arlindo Fernandez were in attendance. Vice Conseiller Gastronomique Betty Siller worked closely with the Mosconi team to design a menu that reflected the spirit and strengths of this fine culinary family.



Officers and inductees.



Villa Mosconi
June 2, 2015

FETTUCCINI
*Cream, White Truffle Oil,
Shaved Truffles*
SEA BASS
Saffron Risotto
INSALATA TRE COLORE
*Attems Sauvignon Blanc
Venezia Giulia 2013*

ROASTED AMERICAN RACK OF LAMB
Amarone della Valpolicella Classico 2007

ITALIAN CHEESECAKE
Fresh Raspberry Sauce
TRIO OF SORBETS

Presiding officer Bailli Provincial Gabor Huszar inducted Maître Rôtisseur Andrew Helliwell, who is executive chef at the Glen Cove Mansion Hotel, Dame de la Chaîne Marilyn Misk, and Chevaliers Nasrallah Misk and Keith Siller. In addition, Officier Maître Restaurateur Anthony Venezia was elevated, and Gladys Di Stefano, former president of the Food and Beverage Association, was reinstated after many years.

MAYAGÜEZ

Caribbean Summer Splendor at Yantar Restaurant

BY LUENY MORELL, *Vice Chargée de Presse*



Chevalier Wigberto Báez, Bailli Provincial Hon. Marcelo Obén and San Juan Bailli Enrique Umpierre.

On June 27, against the beautiful backdrop of the Condado Lagoon, confrères from across Puerto Rico enjoyed a degustation dinner organized by Conseiller Gastronomique Provincial/Mayagüez Bailli Virgen Acosta de Obén at Yantar restaurant in San Juan. Diners enjoyed good company and cuisine in Yantar's private dining room. Sipping chilled cava—perfect for the warm Caribbean summer evening—they savored a superb five-course menu prepared by Chef Xiomara Márquez, who offered a mix of local and international flavors. Bailli Provincial Honoraire Marcelo Obén shared details of activities scheduled at the upcoming Grand Chapitre and urged members to reserve quickly.

In closing, Conseiller Gastronomique Provincial/Bailli Acosta de Obén recognized Mayagüez Vice Chancelier-Argentier Luis Blay for his extraordinary support to the organization. He is among the many members that make the Caribbean/Atlantic Islands Region such a vibrant part of the Chaîne.



Conseiller Gastronomique Provincial/Bailli Virgen Acosta de Obén and Dame Taty Pujols.

NEW YORK SOCIÉTÉ MONDIALE DU VIN

Springing to the Alps at Wallsé

BY JOSEPH J. D'AMBROSIO, *Northeast Echanson Provincial*

On May 11, thirty-six New York Mondiale members gathered at Michelin-starred Wallsé, the Austrian restaurant owned by renowned Chef Kurt Gutenbrunner.

Naturally, the wines were Austrian as well, sourced and selected by Echanson Provincial Joe D'Ambrosio. They included such top producers as Alzinger, Knoll, Nikolaihof, and Pichler for Riesling and Grüner Veltliner and a very interesting Blaufränkisch red from Weingut Moric in Burgenland. Made from very old vines, this last wine is vinified like a grand cru burgundy and comes across as a slightly wild and rustic pinot noir.

The meal closed with Kracher #8 Welschriesling 2000, which paired perfectly with the classic Austrian dessert of *Salzburger nockerl*. At the end of the evening, attendees thanked Echanson Provincial D'Ambrosio and Bailli Jim Wallick for their generous wine donations.



Vice Conseiller Gastronomique Omar Khan, Bailli Jim Wallick, Owner/Chef Kurt Gutenbrunner and Echanson Provincial Joseph D'Ambrosio.

PHOTOS BY TRAVIS KEYES



Bailli Jim Wallick, Dame Cathy Wallick and Chevalier Dinkar Jetley.

VIRGIN ISLANDS

Tropical Summer Event

BY ALAN R. FEUERSTEIN, *Bailli*

The St. Thomas Restaurant Group's culinary team hosted the Virgin Islands Bailliage's summer event at Pesce Italian restaurant on August 21. The festivities began with the sun giving way to a star-studded

Caribbean night sky. Prior to the event, Chef de Cuisine Bill Mcpartland and General Manager Don Dunlap met with a bailliage tasting committee, who, after sampling and pairing fifty wines, selected eight cuvées to accompany the menu.

Flutes of frozen champagne provided relief from the sizzling heat. The delicious feast was matched with libations from France, Italy, the United States, Spain, Portugal, and Martinique. Chef Mcpartland discussed the culinary preparations, while Vice Echanson Frank Machover and Professionnels du Vin Amarylis Davila-Agosto and Tegan Lucas provided wine commentary.

After dinner, the culinary team was presented with a commemorative Chaîne plate mounted in a shadow box as a token of the group's gratitude. As a final treat, attendees enjoyed digestifs, all the while expressing how the evening epitomized the spirit and quality of the Chaîne.



Vice Echanson Frank Machover.



Pesce Italian

August 21, 2015

CARIBBEAN SNAPPER CHOWDER
Crispy-Skin Queen Snapper Croutons
Silverado Chardonnay Carneros 2012

FOIE GRAS FRENCH TOAST
Brandy Crème Anglaise,
Bing Cherry Compote

Pétalos del Bierzo Mencia 2010

TRUFFLED RICOTTA FIOCHETTI
Truffled Walnut Cream, Chives
Marques de Murrieta Rioja Reserva 2006

PORK BELLY AND SCALLOP
Sweet Potato-Cauliflower Purée,
Sambuca Pork Demi-Glace, Red
Wine Reduction, Cauliflower Chip
Masi Costasera Amarone Classico 2010

AFFOGATO COLD-BREWED
ESPRESSO, VANILLA BEAN GELATO,
Orange Salted Caramel,
Pirouette Cookie

Warre's Warrior Port (Portugal)
Clement Creole Shrub
Liqueur (Martinique)