

Epicurean Club of Boston Monthly News & Updates.

February 1st ,2025
Issue # 2.

Valentine's Day, also called **Saint Valentine's Day** or the **Feast of Saint Valentine**,^[1] is celebrated annually on February 14.^[2] It originated as a Christian **feast day** honoring a **martyr** named **Valentine**, and through later folk traditions it has also become a significant cultural, religious and commercial celebration of **romance** and love in many regions of the world.^{[3][4]}



Tim Foley, HAAC
President ACF Epicurean Club of Boston

February 1, 2025

The Epicurean Club

Hope everyone is doing well, as we start February.

This is the time of year for establishing goals, reflections, and formulating a plan to move the club forward. We've had a very successful year in 2024 and look forward to continuing that momentum into the new year. As we get closer to Spring.

Our 2025 calendar started off great. We have many outstanding opportunities for your culinary enrichment planned.

January 20th: We held our first meeting of the year hosted by Smithfield Culinary Food Service. The evening was very good and Educational which included an amazing barbeque presentation complete with exceptional sampling!



Black History Month 2025

In 2025 we celebrate Black History Month with a theme of African Americans and Labor.

The 2025 Black History Month theme, African Americans and Labor, focuses on the various and profound ways that work and working of all kinds – free

and unfree, skilled, and unskilled, vocational and voluntary – intersect with the collective experiences of Black people. Indeed, work is at the very center of much of Black history and culture. Be it the traditional agricultural labor of enslaved Africans that fed Low Country colonies, debates among Black educators on the importance of vocational training, self-help strategies and entrepreneurship in Black communities, or organized labor's role in fighting both economic and social injustice, Black people's work has been transformational throughout the U.S., Africa, and the Diaspora. The 2025 Black History Month theme, "African Americans and Labor," sets out to highlight and celebrate the potent impact of this work.



At the age of 24, Ethiopian-born **Marcus Samuelsson** was the youngest-ever executive chef to gain the accolade of a three-star restaurant review from the New York Times.

This award-winning author, activist, and TV personality showcases his love of food, culture, and history to raise awareness of Black cooking in the US – including the many influences of diasporas.



The world of food is an ebb and flow of flavor, ingredients, and culture. African Americans have contributed a lot to food

January 24th: We sponsor our 2nd Annual Upper Cape Burger Challenge and Cup Cake challenge. Six culinary high schools from the Cape Cod Region have the bragging rights for 2025. The competition was a great success at Upper Cape Regional High School was the overall **Winners.** Thank you.

February 11th: ACF Professional Chefs of New Hampshire, will be hosting 6 Culinary Teams competing for the title of BEST Chili and Cornbread: Nashua High School North, 8 Titan way, Nashua, N.H 03063. \$10 admission. Starts 6 pm, looking forward to seeing our future Culinarians compete.

February 24: UNOS Chicago Bar & Grill – 270 Providence Highway, Dedham, Ma 02026. The Educational piece **The Art of Deep-Dish Pizza.** Looking forward to our meeting.

March: We are currently fine-tuning details for the 3rd Annual Leon Roberge Competition. This event consists of 4 ACF Chapters competing against each other for chapter honors. March will also include the 4th Annual Assabet Region Burger Challenge with Chef Lou Trudeau. This event will take place at Assabet Regional High School, 215 Fitchburg St. Marlboro, MA. What a way to start the new year. Please look at the ECB website calendar for details of these future meetings.

Exciting Raffle – This year we have a great **LG 65 smart TV with all the bells and whistles.** The winner will be drawn February 3rd. So please purchase your tickets on our website while you still can! The price is \$10 per ticket. This Raffle supports our High School Culinary Scholarship program. Best of luck to you all.

To all our Purveyors, Thank You for

culture, with new cooking methods, brilliant revamped flavors, and more. There are so many influential Black chefs that are stepping up and changing how we create, taste, and eat food.



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 will leave you with a few of **February Fun Facts**: Ground Hogs Day, The Superbowl, Presidents Birthday Birthdays, Fat Tuesday and Valentines Day.

The best foods to eat in February – Hearty Foods and seasonal foods root vegetables, Citrus Fruits and winter greens. Comfortable Food Stews and Soups.

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

NEW ENGLAND RESTAURANT & BAR SHOW
March 30 - 31, 2025
Boston Convention & Exhibition Center
Boston, MA
The Region's Largest Foodservice Event!
Register Now

NEW ENGLAND RESTAURANT & BAR SHOW
March 30 - 31, 2025
Boston Convention & Exhibition Center
Boston, MA

Join Us At The Show!
We would personally like to invite you to attend the 2025 New England Restaurant & Bar Show.
Use our Promo Code below when registering online to receive a Free Registration!

ECB25

SHOW HIGHLIGHTS:
• 300+ Exhibitors
• Keynote
• Seminars/Workshops
• Education Sessions
• Live Culinary Demos

In partnership with:
The MRA
Member Restaurant Association
Access • Influence • Protection

WHO SHOULD ATTEND?
Anyone involved in the running of restaurants, bars, and foodservice establishments such as but not limited to:
• Restaurant Owners • General Managers • Catering/Event Planners
• Executive Chefs • Bar Managers • Restaurants
• Purchasing Managers • F&B Directors • Corporate Management

www.NewEnglandRestaurantBarShow.com

ACF / Epicurean Club of Boston | 29 Johnson Street | Saugus, MA 01906 US
[Unsubscribe](#) | [Update Profile](#) | [Constant Contact Data Notice](#)

ACF
American Culinarian Federation

ACF 2025 Trends Report

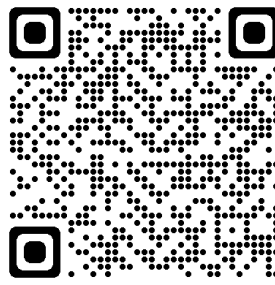
TOP 10 Food & Industry Trends to Watch

Make A Smart Play with Pork

The MAINS EXCHANGE

Smithfield CULINARY

Get Insights



Certification update.

Certified Executive Chef James Connolly CEC,CCA,AAC



James Connolly CEC, CCA, AAC Certification Corner February 1st,2025.

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.

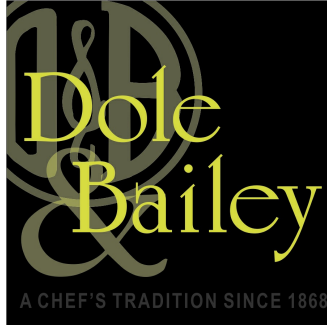
[Read
More](#)

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!