



The Epicurean Club of Boston April Newsletter

Healthy Recipe of the Month



Nori-Crusted Salmon | FOOD MATTERS®



Grandmas Cucumber Salad Ring

<https://www.pinterest.com/pin/244601823481047728/>



Dear Epicurean Club Member's

Once April 1st comes around, it's time to take out of storage those rain boots, umbrellas, ponchos and of course – vases for your [spring flowers](#). The age-old saying “April Showers Bring May Flowers” still holds true today. As we move into spring the Epicurean club of Boston has some exciting meetings and events coming your way.

To start our April meeting at the **Red Heat Tavern** was awesome. Chef Eric and his team did a great job. They hit a homerun on this meeting. We will defiantly be back at Red Heat Tavern again.

Spring Recipes

We have some Spring Recipes for you to try like Nori-Crusted Salmon, Grandmas Cucumber Salad Ring, Grilled Spring Lamb Chops with Blueberries and Gorgonzola Cheese and some very special desserts.

Click the link under the photo for recipes and publicist.



Grilled Spring Lamb Chops with Blueberries and Gorgonzola cheese

<https://www.mommyblogexpert.com/2017/04/grilled-spring-lamb-chops-blueberries.html>



<https://www.pinterest.ca/pin/670191988272956799/>

<https://www.chobanifoodservice.com/culinary-coalition/>

Mother Sauce Refresher

The US Open

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

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 to be a great meeting.

June Meeting

To be determined 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 Sept 17&18th

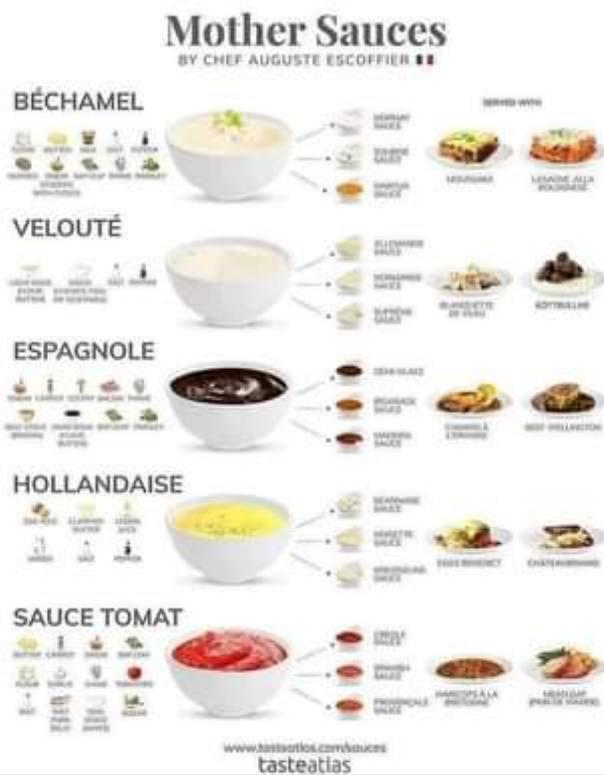
This year's BBQFEST promises to be a great event. All moneys made at this event goes to fund Culinary Scholarships. This is a special fundraiser with **ACF RI** and the **Epicurean Club of Boston**, Two Great Clubs One Great Scholarship Fundraiser. See **John DiSessa** , **Tim Foley** or **Ray McCue**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

Congratulations to Chef John Bouley this year's winner of the Steel chef Challenge

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

Other Community service events are being planned. Dates and places will be determined as we schedule these events.

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.

I look forward to seeing everyone at our May membership meeting at Swain and associates.

John R DiSessa CEC.AAC

Steel Chef Challenge

And the Winner of the Steel Chef Challenge is Chef John Bouley



Steel Chef Winner John Bouley

https://youtu.be/kMJ7s_3Ce78



Delicious Meats, Tastier Insights



Chef Bradley and Chef Symon

From dried and cured Italian meats, to mainstays like bacon and ham, to timesavers such as fully cooked and smoked meats, **Smithfield Culinary** has everything you need for your pizza and beyond.

ACF MasterCraft Summit Series

REGISTER NOW AND ATTEND FOR FREE

Culinary Leadership Bootcamp
Each Monday in April, on Zoom



Chef Earle Test Certification Corner April 15, 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.

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

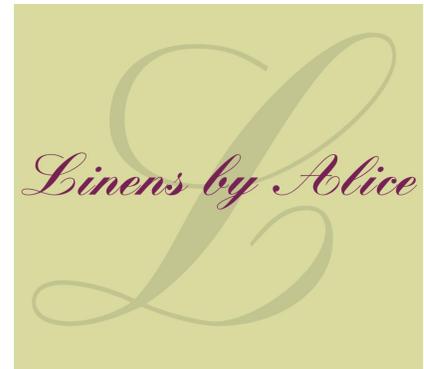
Recertify for Free with your ACF Membership

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 emttest@verizon.net

Thank You to our Supportive Associate and Allied Members





Epicurean Club of Boston
President
John R Di Sessa CEC, AAC
chef12@comcast.net



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!"