



# Epicurean Club of Boston December 20, 2021 Newsletter.

Date 12-20-21



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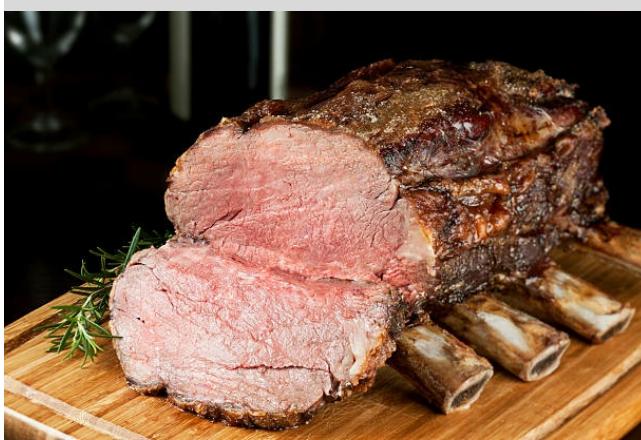
See what's happened this Month.  
**Epicurean Club of Boston Toy Drive.**  
**Special December Election meeting.**  
**Ugly Sweater Contest**

**Coming in January 2022**  
**The Chef's Molecular Kitchen**



# Decembers Chef Spotlight

## Chef Don Smeriglio



[Best Prime Rib Recipe - How To Cook Prime Rib \(delish.com\)](#)



# Presidents Message

[Thyme & chestnut roast potatoes - BBC Good Food Middle East](https://www.bbcgoodfoodme.com/recipes/thyme-chestnut-roast-potatoes)  
[\(bbcgoodfoodme.com\)](http://bbcgoodfoodme.com)



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## Dear Epicurean Club Members,

I would like to wish all our Members, Friends and their Families a Safe and Happy Holiday Season and a Safe and Healthy New year.

As the Holidays move in closer and the year comes to an end, I would like to reflect on some of our accomplishments for 2021.

First although Covid 19 keeps on raising its ugly head we are making strides to put it in the past. Vaccines and Boosters are helping but we still face difference variances in the pandemic. I'm confident that we can put this pandemic to rest in 2022.

With all that's going on in the world I would say we had a positive year. We had 11 membership meetings and an Election year. We also had some very successful fund raisers and raffles that will ensure we have a great scholarship year moving forward.

This year Jimmy D Golf Classic was a huge success raising over 10,000

We delivered on community service with our Club supporting the first Connor Heffler Golf Classic raising 8,000.00 to support the Cops for Kids with Cancer program.

We also had a successful Epicurean Club Toy Drive donating all toys received to the State Police Toys for Tots program.

This year we will be presenting to the ACF Awards committee nominations for the following awards for 2021.

- President's Medallion
- Cutting Edge Awards
- ACF Hermann Rusch Chef Achievement Award
- Chapter Achievement award

Please wish us luck with the above awards. Like I said above we had a very good year and 2022 will be even better. We should all be proud of the Epicurean Club of Boston leadership and the support of our members. Without our Leadership and our membership support we could not do the things we do. Thank you for an excellent year.

Moving forward to 2022, I promise this to be a very exciting year. We will start with our January 17th meeting which will be held at ASSABETT Highschool. The focus of this



**Happy Holidays for your Vice President  
Tim Foley**

**Denise & Tony Graffeo CEC, AAC, HOF  
Leon Roberge CEC, AAC**



**Chef of the Year Lou Trudeau**

meeting and culinary presentation will be on **Molecular Gastronomy**.

Molecular gastronomy is the scientific approach of nutrition from the perspective of physics and chemistry. The physical properties: force, vector, and mass; and chemical components: molecular structure, formulae, and reactant products of an ingredient are addressed and utilized in the preparation and appreciation of the ingested products. It is the constituent of food science that approaches the preparation and enjoyment of nutrition from the perspective of a scientist at the scale of atoms, molecules, and chemicals.

**This month we're profiling Scott Guerin - Research and development Chef of the Modernist Pantry.**

Please be sure to attend this meeting its going to be good one.

**2022 Culinary Fund Raisers will be as follows,**

- Jimmy D Golf Classic
- Connor Heffler Golf Classic
- Wachusett Mountain BBQFEST
- This year's Quality Raffles are Back again. This year we will be raffling off a Back Yard Pizza Oven, Chef of the year Dinner for six guests. And a Master Built Smoker to be raffled off at the Wachusett's BBQFEST. Please be sure to buy your tickets soon .

**Certification and practical testing Dates**

- March 12<sup>th</sup> is our new Practical testing date and will be held at the Assabet Highschool. More information on ACF Practical testing will be coming soon.

**Junior Culinary Council**

- Assabet Highschool Chef Lou the ECB Vice President the Board of directors and I will be meeting and mentoring some younger culinarians at Assabet Highschool .More information will becoming in January.

**MRA – Culinary Scholarship**

- This year we gave out 5-\$2000,00 Culinary scholarships. 2022 should be the same or better. We're hoping to do even better in 2022.

**Recruitment of new Chefs and restaurant tours.**

- Our plan is to have a group of our Board and ECB Members visit upcoming restaurants, have dinner, and meet and hopefully recruit new chefs to the ACF and ACF Epicurean Club of Boston. We will also add the new chefs to our Chef Spotlight with Chef photo and Chef Bio also menu review.
- The goal is to start to mentor the younger



Rico Difronzo CEC,AAC & Lou Trudeau



generation of Chefs, get them to become new members and encourage them to be leaders in the Epicurean Club of Boston. The new younger Chefs will ensure we have the best culinary talent, and it also ensures we can keep the club moving into the future.

· We will also be adding a new Junior Chef Spotlight to our newsletter. Stay tuned for more information to come soon.

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

- ACF Awards
- Chef Networking
- Education
- Chef Certifications
- Knowledge Bowl
- Presidents Ball
- AAC Dinner

**In closing, I would like to wish you all a Merry Christmas, Happy Holidays and a Safe and Healthy New Year.**

**John R DiSessa CEC, AAC  
President of the Epicurean Club of Boston**

**Recipe of the Month , Eggnog Creme Brulee**



## Ingredients

### Ingredient Checklist

- 2 cups eggnog
- 4 egg yolks
- ¼ cup white sugar
- 3 ounces mascarpone cheese, softened
- 1 dash ground nutmeg (Optional)
- 1 dash ground cinnamon (Optional)
- 1 teaspoon vanilla extract (Optional)

### Directions

- Step 1

Preheat oven to 350 degrees F (175 degrees C). Place 4 ramekins or custard cups into a shallow baking dish, and fill the dish with water to half-way up the sides of the ramekins.

- Step 2

Pour the eggnog into a pan over medium heat. Cook and stir occasionally until the mixture simmers, about 10 minutes.

- Step 3

Meanwhile, place the egg yolks and sugar into a mixing bowl; beat until light colored and frothy. Stir in the mascarpone until well blended and smooth. Whisk 1/4 cup of the heated eggnog mixture into the eggs. Gradually whisk the remaining eggnog into the eggs. Pour the mixture through a fine sieve to remove any egg strands. If desired, stir in the nutmeg, cinnamon, and vanilla. Pour into the prepared ramekins, dividing evenly.

- Step 4

Bake in preheated oven until custard has set, 30 to 45 minutes. Centers should wiggle slightly when shaken, but not be soupy.

- Step 5

Remove from oven and cool 30 minutes; refrigerate at least 3 hours before serving.

## Chef Earle Test Certification Corner

### 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

**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:**

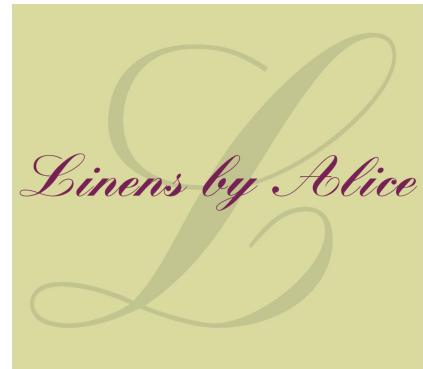
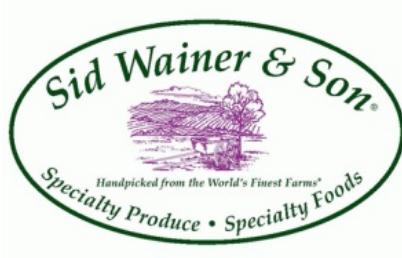
- Enhances reputation by proving the chef has the knowledge and skills required for a position;
- Shows that the chef embraces continuing education as a life-long goal for continual improvement and mastery of the culinary arts;
- Instills self-confidence when the chef achieves the goal of earning a reputable, 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 2022 at Assabet Regional HS in Marlboro, MA. If you have any questions about the exam or getting certified please contact Chef Earle at [emtest@verizon.net](mailto:emtest@verizon.net).

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### Thank You to our Supportive Associate and Allied Members





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