



Epicurean Club of Boston October 2021 Newsletter.

Date 10-26-21

See what's happened this Month.

October 18th Membership Meeting Sponsored by Smithfield Culinary at Affinity Sales Group Lawrence Mass.

Smithfield Culinary Meeting at the Chefs Table Boston

October Chef Spotlight
First Ever Epicurean Club of Boston Husband and Wife Hall of Fame Chefs

[Chef Spotlight Featuring Denise & Tony Graffeo](#)
CEC, AAC, HOF



Presidents Message

Dear Epicurean Club Members,

As we move into Fall the days are getting shorter, and the air is getting Crisp. Fireplaces are burning and the smell of wood burning is a clear indicator that Fall is in the air. As we get closer to the end of the month, we start to think about Halloween and the Holidays Thanksgiving and Christmas. We also start to think about upcoming events like our Presidents ball on November 7th, our Awards and the announcement of our 2021 Chef of the year.



This Year's President's Ball promises to be an exciting event. You can expect to meet old and new friend and indulge in the following menu items.

Menu

Assorted Passed Appetizers

Imported Cheese Boards with Fresh Fruits.

Followed by a Four-Course Menu.

Fall Pear Salad with a Goat Cheese Crisp Pear Vinaigrette .

Lobster Bisque

Grilled Veal Chop with Roasted Fall Vegetables and Creamy lemon, Pea Risotto

Tiramisu with Chocolate Curls

November 7th, 2021, President's Ball

Be sure to purchase your tickets soon space is limited.

Chef of the Year Dinner Raffle

New on November 7th we will also be announcing this year's winner of the Chef of the year Raffle. The Winner will receive a Dinner for 6 in their home prepared by our Chef of the year. Get your tickets soon you don want to miss this one-of-a-kind Raffle.

October Chef Spotlight

Executive Chefs Denise and Tony Graffeo CEC, AAC,HOF Please take a few minute to check out both Chefs Bios.

November Chef Spotlight will feature Executive Chef Michael Shannon CEC

November 15th Membership Meeting

Our next membership meeting will be held at **Everett High School**. There will be a Culinary Demo with Fresh Salmon prepared by Chef Bradley Labarre CEC

Also, The Students will be able to compete in the **2nd Annual Tim Foley Burger Challenge**. Burgers will be judged on the following criteria.

- **Best overall Burger**
- **Most innovative Burger**
- **People's choice Burger**

You don't want to miss this event, Come

Special Guest – Chef Andy Husbands



You are cordially invited to the
One Hundred and Twenty-Seventh Annual

Epicurean Club of Boston
President's Ball



On Sunday the Seventh of November
Two Thousand and Twenty-one
at
Boston Marriott Newton
2345 Commonwealth Avenue
Newton, MA 02466

6:00 pm – Cocktails
7:00 pm – Awards
8:00 pm – Dinner



See our student teams in action.

Fund Raisers and Community Service update

BBQFEST update ,

This year's event was enjoyed by all who attended. Although revenue was not as great as two years ago, we still managed to raise moneys for the ECB Culinary Scholarship Program.

I would like to thank everyone who volunteered to help for a job well done. Remember we would not be able to raise money for scholarships without your support.

Epicurean Club Community Service

Connor Heffler Golf Classic –

This yeas event was a huge success. A Special Thank you to Tim Foley, Jimmy DiMarizo and Rory Gallagher for making this event a success.

Jimmy D Golf Classic

This years Jimmy D Golf Classic was a huge success. A Special Thank you to Warren Frank, Jimmy Young, Tony Graffeo and Rory Gallagher.

Certification update

This month's Practical Testing at Assabet Highschool was **cancelled**, we will reschedule at a later date.

December 2021

A Special Event is in the planning for December, Stay tuned for more information coming soon.

In closing I would like to thank all our Vendors for their Donations for our Golf outings and Wachusett BBQFEST. We could not do these events without your support.

Paul Marks, Piantedosi Bakery, Dons Deli, Montello's Bakery, Claude Whiting, Smithfield Culinary, Sterling Silver Meats Cargil, Core Food Service Group, Linens by Alice, Hatfield Pork, Katsiroubas Produce

Stay safe and be healthy, I look forward to seeing everyone in November.

Warm Regards

John R DiSessa CEC,AA





[Read more](#)



Recipe of the Month , Lemon Bars Infused with Lavender



A floral note complements the citrus bite of these classic bars.

INGREDIENTS

- 1 c. flour
- c. confectioners' sugar
- 1/4 c. cornstarch
- 3/4 tsp. salt
- 1 stick butter
- 3/4 tsp. crumbled dried lavender
- 1 c. granulated sugar
- 3 large eggs
- 1 large egg yolk
- 1/2 c. fresh lemon juice
- Zest of 1 lemon

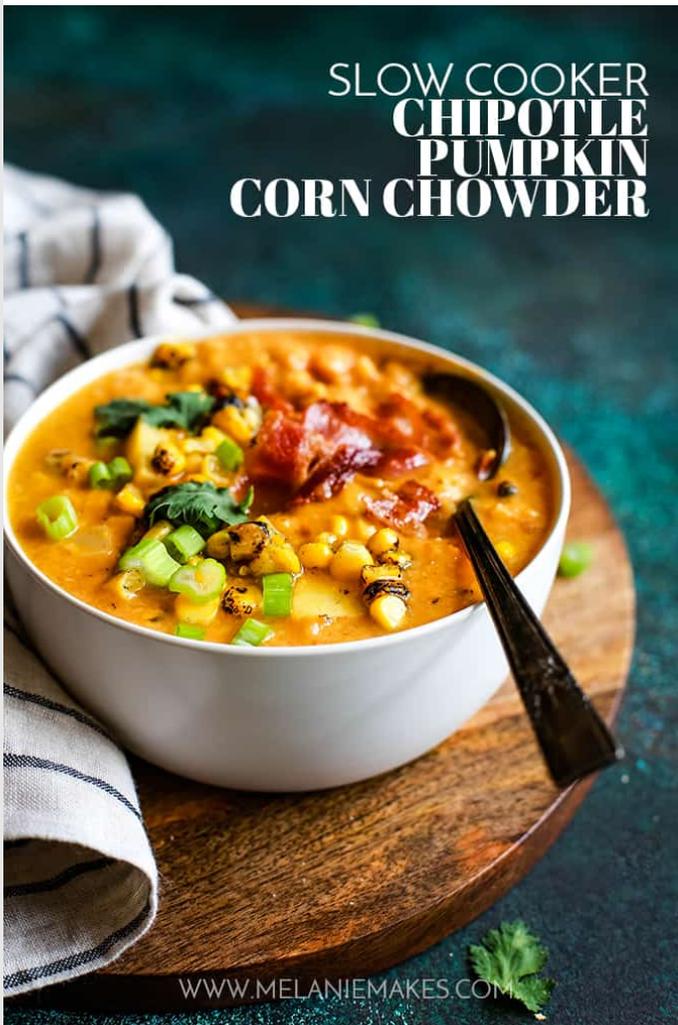
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[Get Ingredients](#)

DIRECTIONS

1. Preheat oven to 350 degrees F. Meanwhile, line an 8-inch square baking pan with parchment, leaving a 2-inch overhang.
2. In a food processor, pulse 3/4 cup flour, confectioners' sugar, cornstarch, and 1/2 teaspoon salt to combine. Add butter and lavender, and pulse until the mixture resembles coarse crumbs.
3. Transfer the dough mixture to the prepared pan, cover with plastic wrap, and

- press the dough evenly into the pan so that it goes up 1/2 inch on the sides. Remove the plastic. Bake dough until set and golden brown, 20 to 25 minutes. Remove from oven and set aside. Reduce oven temperature to 325 degrees F.
4. In a bowl, using an electric mixer on medium speed, beat granulated sugar, eggs, and yolk until pale yellow. Beat in lemon juice and zest, and remaining flour and salt, until well combined.
 5. Pour filling over the still-warm crust and bake until filling is set, about 20 minutes. Remove pan from oven and let cool to room temperature; then refrigerate for at least 1 hour.
 6. To serve, use the parchment overhang to lift the dessert from the pan. Dust the top with confectioners' sugar and cut into 16 squares.



Slow Cooker Chipotle Pumpkin Corn Chowder

Prep Time 15 mins

Cook Time 6 hrs

Total Time 6 hrs 15 mins

Course: Main Course, Soup

Cuisine: American

Servings: 8

Calories: 451kcal

Author: Melanie Bauer | Melanie Makes

Ingredients

- 1 onion diced
- 4 cloves garlic minced
- 6 cups frozen fire roasted corn
- 3 Yukon gold potatoes diced
- 1 15-ounce can pumpkin puree
- 2 chipotles in adobe finely chopped
- 2 teaspoons kosher salt
- 1 teaspoon ground pepper
- 4 cups chicken broth
- 2 cup milk
- 2 cups shredded sharp cheddar cheese
- 12 strips **Oven Roasted Bacon**
- fresh cilantro, green onions and additional frozen corn to garnish, if desired

Instructions

1. In an insert of a 6-quart slow cooker, add onion, garlic, corn, potatoes, pumpkin puree, chipotles, salt and pepper.
2. Add chicken broth and milk and gently stir to combine.
3. Cook on LOW 6-8 hours or HIGH 3-4 hours.
4. Remove half of the soup to a blender and puree until mostly smooth. (If you have an immersion blender, you can simply use it within the slow cooker insert to puree half of the soup.)





5. Stir in cheddar cheese until melted.
6. Ladle soup into bowls and garnish with bacon, fresh cilantro, chopped green onions and additional corn.

Nutrition

Calories: 451kcal | Carbohydrates: 38g | Protein : 19g | Fat: 26g | Saturated Fat: 11g | Cholesterol: 57mg | Sodium: 1502mg | Potassium: 815mg | Fiber: 4g | Sugar: 9g | Vitamin A: 780IU | Vitamin C: 23.7mg | Calcium: 310mg | Iron: 3.3mg

After trying this Slow Cooker Chipotle Pumpkin Corn Chowder you might want to add this [Smoked Salmon Chowder](#), [Manhattan Clam Chowder](#) or [Gluten-Free Quinoa and Cauliflower Chowder](#) to your next menu plan.



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 on Saturday October 23rd has been **canceled** at Assabet Valley Regional HS in Marlboro, MA. We will Re-Schedule Soon .If you have any questions about the exam or getting certified please contact Chef Earle at [**emtest@verizon.net**](mailto:emtest@verizon.net).

**Coming Soon the Epicurean Club of Boston
1st Annual Chef of the Year Dinner for Six
Raffle**

Our Chef of the year Don Smeriglio and two of His / Her Sous Chefs will come to your home and cook a Gourmet Dinner for 6 people. This is a one-of-a-kind Raffle please be sure to get your tickets soon.

Dinner for six will be for you and 5 of your friends in your home. Pick Your choice of one of the three course meals available on the Epicurean Club of Boston Website under events. Tickets are 10.00 each. Books of 10 for \$100.00

From Left to Right John DiSessa CEC AAC ,Chef of the Year Don Smeriglio and Tim Foley VP



More information coming soon .

Thank You to our Supportive Associate and Allied Members





Epicurean Club of Boston
President chef12@comcast.net

