

The Cambridge School of Culinary Arts

Alumni Newsletter



The CSCA Introduces Italian Immersion Program

Italian cooking and cuisine has long held an appeal the world over. The CSCA's own curriculum offers six weeks of intensive regional cuisine, covering the dominant cooking styles of Italy. To meet a demand from our alumni and student population, we will begin offering an 8-week Italian Immersion Program starting in February 2010.

The Italian Immersion Program begins on February 1, with 4 weeks of hands-on classes at The CSCA, which mirror the lecture/laboratory format of our professional programs. During the week of March 8, students travel to Umbria, Italy, to complete the remaining four weeks. The classes in Italy are a mixture of lecture, demo, cooking in a restaurant, and field trips.

Italian Chef Lorenzo Polegri, owner of the Zeppelin Ristorante in Orvieto, designed the program's curriculum for The CSCA. Chef Lorenzo, also an instructor at the Monini Culinary Center in Spoleto, will teach the classes held at The CSCA and in Italy.

Open to culinary school graduates or individuals who have two years of industry experience, The CSCA's Italian Immersion Program promises to be an experience of a lifetime.

Students who complete the Italian Immersion Program, receive a Master Certificate "Esperto di Cucina Italiana" from Regione Umbria/European Community.

For application criteria and the schedule and fees, visit our website or contact Elizabeth Dayton at edayton@cambridgeculinary.com. The program is open to CSCA alumni and other culinary school graduates.

Alumni Association Awards Five Kit Scholarships

The CSCA Alumni Association awarded five Kit Scholarships to students in May and September Programs. Alicia Mason, a student in The CSCA's Certificate Pastry Program, was the recipient of the May Kit Scholarship. Four scholarships were awarded to the following September 2009 students: Anthony Messina and David Nocivelli, PCP; Leah Jacobs, PPP; and Martha Bogart, CCP. The scholarship covers the cost of a student's uniform and equipment kits. To date, the Alumni Association has awarded 27 Kit Scholarships to students demonstrating need.



Alicia Mason

Working server and bartender jobs during college, Alicia Mason realized she wanted to work in the kitchen. "Every day, I watched the baker make fresh rolls, wishing it was me doing the baking," Alicia said. "I've always worked with food, but on the wrong side of the kitchen." Alicia dreams of becoming a pastry chef at a luxury hotel and eventually hopes to open her own restaurant with a focus on healthy baking. "I know I will never be happy with my job if I'm not working in food," she said.

Anthony "Tony" Messina always knew he'd work with food for his career. Over the years, he worked in a number of positions in the food and hospitality industry. He currently works at Alta Strada in Wellesley as the front of the house manager and head server/bartender. Working at Alta Strada and at his various other culinary-related jobs made him realize that he wanted a career in the back of the house.

continues on page 13

INSIDE WHAT'S COOKING

Alumni Spotlight:
Yvette Taylor PCP '06
Page 3

Vermont Cheese Farm Tour
Page 4

Visiting Italian Chef
Program
Page 5

Recipe Testing with
Joanne Chang
Page 6

Lessons in French Pâtisserie
Page 8

FOOD, Inc.
Page 9

Student Spotlight
Dan Jablow,
candidate PCP '10
Page 11

Twitter Tactics
Page 12

Calendar of Events
Page 13

Class Notes
Page 15





Letter from the Director

This past summer was busy in the kitchens of The CSCA. In addition to hosting our May certificate programs, the School ran a full session of adult and teen recreational classes and special events. The Alumni Association

hosted the 5th Annual Alumni Cookout, and chef instructors and alumni filmed cooking videos for how2heroes.com, which are posted on the School's website as well. We graduated a dozen Culinary Certificate and Pastry Certificate Program students and matriculated nearly that many into the professional programs. These May students joined the January 2009 students in classes as of the September session.

With the turning leaves and cooler weather, the new school term arrives. This September, we welcomed 92 new students into our professional and certificate programs! We wish all of our new pastry and culinary students a fruitful nine months of learning the art of cooking and baking.

I am also thrilled to announce our new Italian Immersion Program. The first of its kind offered by The CSCA, this intensive program begins with four weeks of hands-on training in the kitchens of the School, followed by 4 weeks of training in Umbria, Italy. The 8-week program is led by Italian Chef Lorenzo Polegri, owner of the Zeppelin Ristorante

in Orvieto and instructor at the Monini Culinary Center in Spoleto. Please see the story in this newsletter to learn the details of the program.

Along with the Italian Immersion Program, we began hosting classes with La Pentola di Rame. In collaboration with Carleen Haylett, founder of La Pentola, four chefs from Italy will host cooking classes and demonstrations featuring authentic Italian dishes at the School. To date, two chefs have taught Tuscan fresh pastas and sauces and Neapolitan cuisine and sweets. In October and November, we will host two more chefs, who will lead classes in their specialties. See page 5 of the Newsletter for complete details.

We also have a number of alumni events scheduled in the fall, including several Alumni Socials to be held at Davio's, Trattoria della Nonna, and The Exchange at the Wenham Tea House. We begin the Chef for a Night event for second-semester students in October at EVOO. There are also a number of alumni workshops in the works. Be sure to visit the calendar on the School's website for a complete list of events. Don't forget to mark your calendars for our 4th Annual Holiday Bake Sale to benefit Share Our Strength on Saturday, December 12.

Happy Fall!

Sincerely,
Roberta L. Dowling, CCP

CSCA Alumni and Instructors Film a Series of Cooking Videos with How2Heroes.com

The CSCA is excited to announce that several CSCA chef/instructors and alumni have recorded cooking videos for the website how2heroes.com. How2Heroes is an "online video destination that celebrates people's passion for food—the flavors, the presentation, the secrets to success, the cultural inspirations, and of course the 'heroes' who share their knowledge and experience." Over the next several months, The CSCA will post the videos as launched by How2Heroes.com. Be sure to visit www.cambridgeculinary.com on a regular basis to see your talented colleagues demonstrate their signature dishes!



Alumni Spotlight

YVETTE TAYLOR PCP '06

by Lucia Jazayeri, CSCA Marketing Intern

It was a New Zealand winery that first introduced Yvette Taylor to dukkah. While working in marketing and kitchens there, she tasted a delicious mix of nuts, seeds, and spices, toasted and ground to a fine mixture. The flavor was aromatic and intense.

Dukkah, with roots in Egypt, was sprinkled and spread on everything from baked meat to flatbread dipped in olive oil. “Everybody in New Zealand ate it,” Taylor says.

Taylor returned to Massachusetts with hopes of attending culinary school, wondering if dukkah could delight an American audience. She enrolled at The CSCA and graduated in 2006 from the Professional Chef’s Program.

She had worked in kitchens before, but never in a formal classroom. “I was lucky to train under some pretty amazing chefs,” she says. “Many of them had been schooled in France, and I did hands-on work with them daily. When I went into the classroom, everything I had experienced in the kitchens of New Zealand made sense.”

Just three years after Taylor graduated, her dukkah is now the centerpiece of her Massachusetts-made condiment line, Queen of the Pantry, which was recently named to *The Boston Globe Magazine’s* list of 50 “Tasty, satisfying, surprising, fun, yummy, finger-licking” Food Finds of 2009.

Introducing a new product and building a brand around it hasn’t been easy. Taylor is the only New Englander marketing dukkah commercially, which she sells on her website, at Whole Foods, and other specialty stores. At CSCA, Taylor met local chefs, business-owners, and future entrepreneurs, who lent advice when she was testing and marketing the condiments. “I’m still very close with the people in my graduating class,” she says. “It’s all about networking, word-of-mouth, and local audiences. You can’t figure out everything on your own, from the process of manufacturing a product to how to get it out on the shelves.”

Taylor’s passion for food goes back to tough times. When her mother and best friend were



Yvette Taylor PCP '06 holds a can of dukkah from her Queen of the Pantry condiment line.

both diagnosed with cancer, cooking was a way that Taylor could help. A former figure skater, she had always paid attention to nutrition; but cooking for someone undergoing draining treatments had new rules.

Now, several of Taylor’s personal-chef clients are cancer patients or people on limited diets. Some can’t have fresh fruit because it interferes with chemotherapy; others can only eat puréed foods. “Everyone wants to help when a family member is sick, but you end up with a freezer full of lasagna,” Taylor says. “Simply being able to have a healthy meal together as a family is really important.”

Taylor consults with the patient’s nutritionists or the family, and makes meals packed with antioxidants and vitamins, in the patient’s home. “The way I look at it, and having experienced this myself, those meals are literally life or death,” she says. “Every single bite matters. Food takes on a whole new meaning.”

Taylor is also the executive chef of Hearty Meals for All, a service that offers free dinners every two weeks at the Community Baptist Church in

continues on page 14

Vermont Cheese Farm Tour

by Rebecca Scheier PCP '08 and Naomi Esterhuizen PCP '08

While most people would like nothing better than to head to the beach on a warm sunny late spring day, for Naomi Esterhuizen and me, there could be nothing more exciting than walking in fields with goats, cows, sheep, water buffalo, horses, chickens, and other mammals on seven of the finest cheese-producing farms in Vermont, tasting cheese and sipping wine along the way. So, when I saw the flyer for “Tour of Vermont Cheese Farms” hosted by The Concord Cheese Shop, I quickly reserved two spots.

On Saturday, June 13th, Naomi and I met our guides, Peter Lovis, owner of the Concord Cheese Shop, and Judy Cogan of Thoreauly Antiques, at The Concord Cheese Shop, boarded our small luxury coach, and set out to our first destination: The Grafton Village Cheese Shop. When we arrived at the facility, Peter Mohn (the shop’s vice president) greeted us and explained the cheese-making process. The shop produces over 1.5 million pounds of handmade cheese per year, second only to Vermont’s largest producer, Cabot. We observed the process, in which hormone-free, whole, unpasteurized milk from local cows is pumped into temperature controlled vats and turned into solid curds. The curd is then “cheddered”, a process expelling the liquid so the cheese can be stored in hoops and aged for at least a year before being hand-cut, wax-sealed, labeled, and sold. The shop classifies its cheese by age, selling one- to six-year-old cheese to customers, and saving a special eight-year-old block for employees to nibble on.

We purchased some Grafton Village cheese and departed for the next three farms: The Taylor Farm in Londonberry with its award-winning gouda, The Woodcock Farm in Weston that uses mostly sheep’s milk for its cheese, and finally Peaked Mountain Farm in Townshend, where we enjoyed its brie- and Romano-like cheeses. We returned to Grafton that night and checked into The Old Tavern Inn where we quickly retired to our rooms for a well-needed sleep.

On Sunday morning we set off to Bufala di Vermont in Woodstock, Spring Brook Farm in



John Putnam of Thistle Hill Farm demonstrates the use of the copper vat for making Tarantaise cheese.

Reading, and Thistle Hill Farm in North Pomfret. The buffalo at Bufala di Vermont, the first and largest water buffalo farmstead creamery in the United States, were docile and affectionate as we toured the yogurt- and mozzarella-producing facility. We then toured Spring Brook Farm and Thistle Hill Farm, which operate in collaboration, producing a semi-hard cheese, called Tarentaise, named after a valley in the French Alps. We had lunch at Thistle Hill Farm, taking in panoramic views of the adjacent mountains, and then boarded the bus for Concord. After napping on the way home, we arrived at the Concord Cheese Shop and enjoyed spectacular chocolates and wine.

If you’ve been observing our calorie intake during the tour, you are undoubtedly aware that we exceeded our weekly allowance. Although we would be required to fast and exercise with abandon in the coming days, we arrived home greatly excited about our weekend experiences and our newfound friends. We were delighted to be pioneers of the first Concord Cheese Shop Tour of Vermont Cheese Farms.



The CSCA and la Pentola di Rame Announce Visiting Italian Chef Program Classes and Demonstrations

When Roberta L. Dowling, CCP, established The CSCA professional curriculum, she did so with her Italian roots and love for Italian culture in mind. The CSCA takes that love affair with Italian food a step further, when Italy's best chefs leave their Michelin-starred restaurants and renowned culinary institutes for the kitchens at the School in Cambridge.

The Visiting Chef Program, which is a partnership between The CSCA's Recreational Program and La Pentola di Rame, is a program that invites top chefs from Italy to cook and teach in the U.S. It began in August.

La Pentola di Rame founder Chef Carleen Haylett trained at La Scuola Internazionale di Cucina Italiana di Lucca in Tuscany. Upon her return to the States, she yearned for the flavors and expertise of her Italian colleagues and friends. Now, La Pentola di Rame will send four chefs to The CSCA between August and November, who bring unique passions, family secrets, and regional specialties of Italy.

The program is open to all CSCA alumni, students, and friends of the School. In September, Chef Andrea Nacci, who has managed two Michelin-starred restaurants, taught traditional Neapolitan cuisines and desserts. An entire class on tomato

sausages reflect the year that Chef Nacci spent perfecting salsa pomodoro. His classes included Traditional Neapolitan Cuisine; Salsa Pomodoro, Ragu, and Fresh Pasta; and Traditional Neapolitan Sweets.

In October, Chef Mario Cimino, executive chef at the 5-star resort Santavenere in Basilicata, demonstrates classical Italian dishes with a modern twist, and leads bread making and fresh pasta classes. Chef Cimino's demonstration, Classical Italian Dishes Revisited with a Modern Twist, is on Monday, October 19 at 7:00pm. His classes include Pane, which explores regional variations of Italian breads, on Thursday, October 22 at 6:00pm, and Pasta Fresca on Friday, October 30th at 6:00pm.

In November, just as the weather turns cooler, 28-year-old Chef Giuseppe Mancino, executive chef at the Michelin-starred Grand Hotel Principe di Piemonte in Tuscany, where he prepares eight different breads daily, arrives at The CSCA for soul-warming Risotto and Pane Classico classes. The Risotto class, featuring classic and contemporary versions, is scheduled for Sunday, November 15 at 10:00am, and the Pane Classico class is scheduled for Friday, November 20 at 6:00pm. Register for La Pentola classes at www.cambridgeculinary.com.

Alumni Board of Directors

Carol Harlow-Carlson PCP '01, President
Nina Curreri PCP '08
Annette Fazio PCP '92
Cynthia Flahardy PCP '98, CCP
Deb Flohr PCP '07
Sarah Keating PCP '98

Beverly Napior PCP '02
Sharon Rice PCP '04, CCP
Terri Rutter PCP '07
Rebecca Scheier PCP '08, CCP
Virginia Stein PCP '84
Stephan Viau PCP '92, CCP

The Board meets three times per year. Nominations for new members are currently being accepted. Contact the Alumni Office for additional information.

Recipe Testing with Joanne Chang

by Mary Kate Paris CCP '09

Early this spring I had the opportunity to intern for Joanne Chang, owner of Flour Bakery and Café and co-owner of Myers + Chang. Over the course of 10 three-hour sessions, I tested recipes for her baking book set to publish by Chronicle Press in the fall of 2010.

My job as an intern was to test recipes exactly as they were provided to me. During each session, I arrived at the Fort Point Channel location of Flour Bakery to find Joanne tucked away working in the small office abutting the kitchen. Joanne always greeted me with a warm smile and would get right to business by printing the day's test recipes. Sometimes she would give general instruction, something like, "Start by making the lemon curd so it has time to chill and then move on to the cake so it can cool while you make the frosting." What she did not provide was any sort of detailed instruction on the recipes themselves. The idea was for me to read the recipe and follow it exactly as written, while making notes indicating any confusion or questions along the way. This would simulate a home cook using the final printed book. Additionally, she asked that I note baking temperatures, times, batter yields, and consistencies.

Once I knew what was on the given day's agenda, I put on an apron and set up my station by grabbing a set of measuring spoons, a few kitchen towels, some measuring cups, and the only non-industrial-sized Kitchen Aid stand mixer in the bakery, which Joanne brought in from home for the sole purpose of recipe testing. Because I work in publishing, my eye was often immediately drawn to any typos or mis-ordered ingredient lists. Generally, my notes were about clarity of the instructions, baking times, temperatures, and yields. Once everything was done baking, Joanne and I would taste-test and evaluate. We would discuss anything that may have gone wrong and any potential improvements. Then we would either make the adjustments, re-bake, or move on.

Because commercial kitchens measure ingredients by weight, unlike home bakers who use measuring cups, Joanne had to convert ingredients in all of the recipes from grams to cups. This was not an easy feat. Additionally, she had to downsize the recipes.



Joanne Chang, owner of Flour Bakery and Café, and Mary Kate Paris CCP '09

In other words, a recipe used in a commercial kitchen would likely yield several dozen cookies or muffins, while a recipe for a home baker should only yield a dozen or two. This is why recipe testers both in the bakery and at home were crucial to the process. If a recipe didn't bake properly or yielded an overabundance, it was reworked by Joanne and the testers until it was just right. There was one cake that we made at least three times!

Working with Joanne was an absolute pleasure and I am so grateful for the experience that allowed me to indulge my passion for cookbooks, recipes, and baked goods. I am honored to have had the opportunity to assist with such a fantastic project.

Below are some questions Joanne answered about the project.

MKP: Congratulations again on the cookbook project! Your fans and patrons far and wide are very excited (as I am sure you are) for the completion of the book. Could you tell me a little bit about how it came to fruition? Was it your idea or did someone suggest it to you?

JC: My husband Christopher is friends with a food writer Christie Matheson. They were talking one day and she asked him if I'd ever considered writing a cookbook. I've been wanting to for forever but didn't really know how to get started. I met with Christie and was really struck by her enthusiasm for writing, baking, Flour, me! I knew that if I was ever going to write a book I'd need someone to help me

continues on next page

along, simply because I already have so many other balls up in the air I didn't think I could throw another one in there by myself. She helped and guided me through the process of writing a proposal, finding an agent, finding a publisher, etc.

MKP: What has been the most challenging part of the process so far?

JC: For me, personally, it has been really hard to be completely comfortable with sending out these recipes into the world. I brought in interns, as you know, and I tested recipes and I had online testers testing recipes as well. But when I was baking a small batch of scone or cookie or whatever, I was struck by how much room for error exists in home baking. Oven temperature, cup measurements, and different brands of ingredients—all of these affect the outcome of a recipe. I really want this book to be one that people pick up again and again and bake from all the time; in order for that to happen the recipes have to work consistently. I found it so challenging to work and re-work the recipes so that someone at a home kitchen using a cup measurement would get the same result as I would in my professional kitchen with a scale. In the Flour kitchen I can watch and guide and point out errors. At home with this book, it's just the reader and the page in front of them. I tried to balance being detailed enough to lead them through the recipe successfully versus not being so wordy as to confuse them. That was so hard for me!

MKP: What has been the most exciting part of the process?

JC: The absolutely most exciting part has been when someone has made a recipe at home successfully and told me about it! I remember that you made the cupcakes; one of my other interns continues to make the coconut cake and raspberry crumb bars that she tested; my book editor has fallen in love with the fig newtons and celebration yellow cake. It's thrilling to know that these recipes are out there making other people happy.

MKP: What are your three favorite recipes that will be featured in the book?

JC: The fig newtons are to die for. When I made them and bit into one I thought, if everyone makes this recipe, the book will be a hit! I love the fruit

focaccia—we don't make it at Flour and it's one of my favorite things for breakfast or a simple light dessert. And the pain aux raisins have been my favorite pastry since I learned how to make them about a decade ago.

MKP: Did you enjoy the recipe testing phase? (I sure did!) What did you like most/least about it?

JC: I loved the recipe testing phase because it got me back in the kitchen; my days are spent mostly in the office so I was so excited to be baking again. I enjoyed most what I've always enjoyed most about baking—the tactile satisfaction of taking a roster of very simple ingredients and converting them into something delicious and mouthwatering. What I found least enjoyable was having to convert the recipes to cups, which was tedious. I would measure out each recipe according to its metric weight measurement and then measure that into a cup measurer and make the recipe. Then I would re-write the recipe in cups and test it as written in cups to make sure it worked with cups. Then I made it again with cups and re-weighed everything to ensure that the corresponding weight measurement was still correct. It was a long process, and it took out some of the fun that comes from baking because it was so deliberate.

MKP: How have you been able to keep up with Flour, Flour2, and Myers + Chang while working on this enormous project?

JC: I'm so fortunate to have an incredibly strong group of managers at Flour1 and 2 and at M+C. I split my time equally among the three and while working on the book I simply scaled my time back a little. I also didn't have a weekend off for about a year, except for when my husband and I went on our honeymoon! I spent every weekend writing and baking and writing some more!

MKP: Once the project is complete what will you do with all of that spare time?

JC: Ha! I wish I could sit still. We are hoping to open Flour3 early next year. We are currently looking around for a location.

Elizabeth Dayton worked with PAC member Joanne Chang to recruit 20 students to serve as recipe testers and interns for her cookbook project.

Lessons in French Pâtisserie

By Jenni Harting projected PPP '10

I think the only thing more daunting than your first day of work in a new career is starting that first day in a foreign country and not speaking the language fluently. This seemed like a small challenge to me considering all the changes I have been through this year; and after all, not everyone is offered an opportunity to work in Paris. After a month, the language turned out not to be so much of a barrier. I worked side-by-side with Quentin, a French culinary student, and between his little bit of English, my little bit of French, a French-English dictionary, and lots of hand gestures, we managed to make some pretty good desserts.

This internship was an awesome experience. It was my first time working in a professional kitchen (other than making lattes and sandwiches for small café jobs) and I was given a lot of autonomy. Instead of working under a professional pastry chef and learning methods of the trade, I filled in for the pastry chef while she was on summer vacation. I spent a week working with her and the other student learning the recipes and procedures for the pastry kitchen before she left us on our own for the month of July. The regular café desserts were simple: Crème Brûlée, Chocolate Pot de Crème, Baba au Rhum, Tarte au Citron, and Profiteroles. These items have been great for practicing and reinforcing some of the basics learned as a student in the Professional Pastry Program.

The other challenge of this internship happened to be my favorite part. Before the pastry chef left, the chef decided to feature a “dessert du jour” for lunch each day of the week. My main job was to collaborate with the other student on recipe ideas and execution for the dessert du jour each day. I have been limited to ingredients the café normally stocks. All my desserts were taste-tasted and were approved by Olivier, Quentin’s supervisor in the main kitchen. Some of the items that I prepared for the dessert du jour were: Pear Tartlettes, Apple Crumbles, Chocolate Mousse with Caramel Sauce, Black Forest Cake, Panna Cotta with Fresh



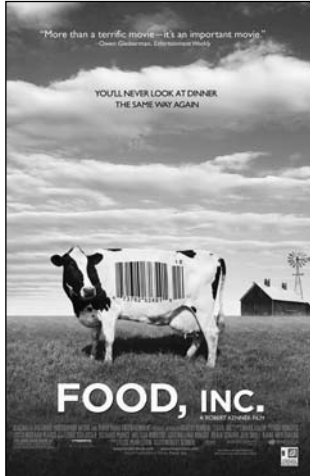
Jenni’s dessert du jour, Chocolate Passion Fruit Tartlettes

Strawberries, Gateau de Fromage Blanc, Pudding au Citron with Raspberry Coulis, Chocolate Passion Fruit Tartlettes, Moelleux au Chocolate with Crème Anglaise, and Coconut Tart with Spicy Chocolate Sauce.

I’ve learned a lot in just over a month. I now know how to use an induction cooktop, and when cooks say it can boil water in 90 seconds, they mean it! I’ve learned the French names for most of the common kitchen utensils. I know that if you don’t put enough gelatin in a Panna Cotta recipe, it can be saved (thankfully). I’ve discovered Moelleux au Chocolate and understand why it is on almost every menu in every café in Paris. I’ve also learned that everyone in Paris is a food critic—even the waiters at the restaurant speak their mind about how my Chocolate Mousse should be served. The most important thing I have learned is that was definitely in the right place because I loved every minute of it (and learned lots of French)!

FOOD, Inc.

Review by Alex Lewin PCP '06



Got Food?

We live in a civilized society, one in which workers are guaranteed safe conditions, animals are treated humanely, shoppers are guaranteed safe food, and government and industry operate transparently. There are agencies that ensure all of this, right?

Well...

“Food, Inc.” filmmaker Robert Kenner set out to create a documentary about the workings of the food industry in the United States. It turned out to be more difficult than he had anticipated. The larger companies he was documenting vigorously resisted his efforts. He was not deterred.

If you have read *Omnivore's Dilemma*, *Fast Food Nation*, or other books from the “industrial food

nightmare” genre, you will be familiar with the picture that emerges in “Food, Inc.” It is a picture of the ecological, nutritional, and ethical failures of industrial meat and “conventional” monocrop farming; and of the incestuous relationship between the food industry and regulatory agencies. Shoppers sicken and die from tainted meat, workers suffer, and justice is not served. Wasn't there a book that treated some of the same issues, a long time ago? *The Jungle* by Upton Sinclair. It was published in 1906.

The large companies examined in “Food, Inc.”, including Monsanto Company, Tyson Foods, Smithfield Foods, and Perdue Farms, were all invited by Kenner to appear on-screen as part of the film, to offer their perspectives on the issues that were raised. They all declined.

If you are truly interested in where your food comes from, you will learn a lot in the 94 minutes of “Food, Inc.”. If you have friends who rely on you for advice about food, take them to see it.

Just be forewarned: you might not be hungry afterward.

Student & Alumni Portal Updates

Bookmark the student & alumni portal on The CSCA's website to:

- Check current job postings
- Update your alumni profile
- Learn more about our KitchenAid discount program
- Find volunteer opportunities

For help with logging into or using the student portal, please contact Elizabeth Dayton, Student & Alumni Services Coordinator, at edayton@cambridgeculinary.com or at 617.354.2020, ext 124.



follow us on



Get up-to-the-minute CSCA news on Facebook and Twitter. Log onto www.cambridgeculinary.com to follow The CSCA Facebook and Twitter links!



Letter from the Alumni President

April showers bring May flowers, and this year, May showers as well. And then June showers, and July showers...which bring...blight, apparently.

Unfortunately for those of us who savor late summer tomatoes, the New England harvest was not good. We're usually drowning in Sun Gold tomatoes by now, unable to pick them fast enough before they litter the ground at our CSA farm. No 'pick-your-own' and no overflowing baskets waiting to be prepared and put aside for a cold winter day. Tomato rations. One tiny pint-sized container of tomatoes awaits us each week with a little sign that says 'enjoy them; they might be the only ones you get.' At least the basil has been good; we'll have a stockpile of pesto instead.

The summer—fair and foul—I don't wish it away a bit. I'm not ready for it to be over, not ready for shorter days and cooler nights, not ready for squash, root vegetables, and hearty winter food, and I'm certainly not ready for the kids to go back to school. We're gearing up for a new semester at The Cambridge School of Culinary Arts as well. As can be expected, we've seen an increase in requests for the financial assistance we offer through our Kit Scholarship. Because of the financial climate this past year and the cumulative success of the Kit Campaign, the Alumni Association continues to award scholarships to those individuals in need. It is all because of you, our generous alumni.

As the official kick-off to the Kit Campaign, the Annual Alumni Cookout is critical to our support of incoming students with financial hardship. This was the most successful fundraising effort by far; as a result we are providing assistance to a larger group of students this year. If you didn't make the cookout but sent in your check—thank you for your support. It rained the evening of the cookout, shocking I know. Regardless, it was a huge success. A special thanks to Julie Burba, Ted Villa, and the team of staff and students who put in many hours before and after the event—ensuring great food and plenty of sangria! Bill and Roberta graciously host what has become a significant event each year. Thank you both for your

generosity! Another special thank you goes to David Marks and his team from Stoddard's Cutlery. David and his team work tirelessly at our cookout each year, providing complimentary knife sharpening to those who donate to our Kit Campaign. Many people have been looking for Stoddard's since they moved locations—they can be found at Stoddard's Cutlery, 360 Watertown Street Newton, MA 02458; 617-244-4187; www.stoddards.com.



Stoddard's knife sharpening services are fully operational; however, they are still stocking the new store. Call before you make a special trip; David and his team will be happy to help!

We have an exciting year planned, with new events and advanced hands-on workshops. Check out the website for details and watch the mail for our postcards announcing upcoming dates. There is a phenomenal selection of workshops offered through the Recreational Program as well. So while the hours of sunlight are diminishing, the garden bounty is reaching its peak. As the seasons change and you're looking for new diversions, keep us in mind. We look forward to seeing you at the upcoming CSCA Alumni workshops and social events this year—with all proceeds benefiting the Kit Campaign.

Again, thank you for supporting the Kit Campaign—and if you haven't mailed it in yet, it's never too late!

Cheers!

Carol Harlow-Carlson PCP '01
President, The CSCA Alumni Board



Dan Jablow

Student Spotlight

DAN JABLOW, PROJECTED PCP '10

by Thomas Samph, CSCA Marketing Intern

Dan Jablow enrolled in the May 2009 Culinary Certificate Program and transferred into the Professional Chef's Program. He is the

author of the blog, See Dan Cook (www.seedan-cook.com), a diary of his culinary school experiences where he records everything he does in class with stories and pictures, along with the occasional recipe and restaurant review. We caught up with Dan just after he had finished his mid-term practicum, and this is what he had to say.

What has been your most exciting moment at The CSCA so far?

It's been right now actually—the last five minutes before the end of my first practicum when I was plating my dish was easily the most stressful thing so far. I had my chicken dry poaching in the oven next door, I had to reheat my vegetables, make sure my plate was hot, then I had to put everything together and slice it all up and then I forgot my camera which I had also forgotten the battery for. Piecing everything together in five minutes was, it's cliché to say, that it was a rush, but it was definitely nerve racking and exciting. The moment the dish went out to be tasted—that felt really good.

What was your career pre-CSCA?

I was working in financial services as a data analyst for the last 14 years. It was miserable. My degree was in Hotel and Restaurant Management with a minor in Finance. Food had always been an interest and a passion before college, but all my friends were in finance so I said, "OK, I'll make more money doing this and I don't want to sacrifice my weekends in the restaurant industry." Here I am 14 years later and I've realized that money isn't everything—it's about feeling fulfilled.

What led you to enroll in The CSCA?

From the first info session here, I thought, "This is going to be really cool." Geography played a little

part, but I really just like the vibe here and that it catered to people in my demographic; people a couple years out of college and career changing. I transferred to PCP from the CCP program because I wanted to learn more. I'm here to be a sponge and learn as much as I can.

What made you start your blog?

It was my mother-in-law's idea. I had never really thought about it before, but I like to write and I like the idea of documenting all of my experiences and I take my camera with me everywhere so I thought, "why wouldn't I do this?" It has really been about documenting my transformation. But I am also a very visual person, so it helps me solidify what I have done in class. I can go back to it and say, "oh, that's what it is all about, that's how you do it." Maybe after I'm done someone will approach me with a book deal or something—I definitely wouldn't be opposed to that.

The CSCA Alumni Newsletter Contributors

Julie A. Burba PCP '02, CCP
 Elizabeth Dayton PCP '07
 Roberta L. Dowling CCP
 Naomi Esterhuizen PCP '08
 John Hannon PCP '07
 Carol Harlow-Carlson PCP '01
 Jenni Harting projected PPP '10
 Lucia Jazayeri, CSCA Marketing Intern
 Alex Lewin PCP '06
 Thomas Samph, CSCA Marketing Intern
 Rebecca Scheier PCP '08

Please send all comments, updates, or submissions to the Alumni Office, The Cambridge School of Culinary Arts, 2020 Massachusetts Avenue, Cambridge, MA 02140 or email alumni@cambridgeculinary.com

Twitter Tactics

by Thomas Samph, CSCA Marketing Intern

Marketing tool, mini-blog, and recipe encoder. These are just a few of the ways that CSCA alumni have been using Twitter, and each seems to approach filling his or her 140 characters with a different philosophy.

Owners of the Brookline restaurant La Morra, Josh (PCP '95) and Jen Ziskin, started using Twitter earlier this summer, tweeting about special dishes, discounts, and upcoming events. So far the majority of their followers on Twitter are journalists or people in public relations. *Boston Globe* Food Correspondent Devra First and the owner of Boston area Public Relations Group Shamon PR, Kate Shamon, follow La Morra, and the Ziskins say there has been a noticeable increase in newspaper articles about the restaurant because of their tweets. "An article might appear soon after we tweet about serving a special dish," Jen Ziskin said. La Morra's recent tweets suggest what four course menu pairing might be especially tasty for Restaurant Week: "My 4 courses tonight at La Morra would be: Panzanella Salad/Tagliatelle Bolognese/Wood-Grilled Hanger Steak/Hazelnut Semi-Freddo. Love RW!" Their clever tweets have also given followers special incentive to come dine at the restaurant: "Jen Ziskin is opening a bottle of Vietti Arneis to share with you tonight. Mention this tweet and it's her treat!"

Other alumni have had success with marketing on Twitter, such as Yvette Taylor (PCP '06) and her gourmet snack and condiment business, Queen of the Pantry. "It has been good for me because I can reach people out there who wouldn't normally come to my website," she said. "Twitter allows you more opportunities to network. It lets you get into things and to get to know people who are related by an interest." Since she started using Twitter, she noticed an increase in business outside of New England. Whereas Facebook can be restrictive in limiting users to the networks they choose, Twitter links people by their interests, extending the possibility of contact with people from larger geographic regions. In publicizing her food demos, she tweets: "Demo today at City Feed & Supply, JP [link] Stop by for snacks: Dukkah/goat cheese,

onion jams & Brie," as well as reports awards, "Queen of the Pantry one of Boston's 50 tastiest food finds! [link]."

Alumni use Twitter to drive traffic to blogs, announce opinions, or decode super-short recipes as well. Liz Weiss (PCP '98) dietician, blogger, and owner of Meal Makeover Moms, said her use of Twitter is three-fold: to build community, publicize new blog posts and podcasts, and for education. "It's a great way to meet people who are doing cool things," she said, "Twitter is dynamic—it's constantly changing." Dan Jablow (projected PCP '10) said that he uses Twitter to promote his blog, where he keeps a record of culinary school adventures, but finds that the more people he follows, the harder it is to get information he wants. "If you follow too many people, it becomes hard to get the good stuff," he said. In order to get to information he really wants to read, he filters through the people he follows. Other Twitter users like Tammy Donroe Inman (PCP '01), the author of the blog Food on the Food, said she rarely tweets about her blog and instead uses tweets to point out something funny that's happened throughout her day. Jo Horner (PCP '06), Twitter user and author of the blog Amuse Bouche said, "When people only have 140 characters, you might see an amusing side of them that you would never know otherwise."

Super-short recipes on Twitter have also left people with mixed feelings. Taylor has experimented with posting recipes and said it's frustrating at first, but can be fun to figure out. One of her recent recipe posts: "1C+2Tsg;1.5C+1Tfl; 1Cbtr;4eggs;tspVan;1/4Cmilk;tspBkgPw-Beat Btr/sgr/van;add eggs 1@time;add flr;fold milk Add any flavor Bake 350/45-50min." Horner said, "I like the minimalist appeal—it's like a crossword puzzle for foodies." Donroe said she hasn't used any recipes she has seen on Twitter yet, but the idea of simplifying a recipe to 140 characters is intriguing. Visit www.cambridgeculinary.com to follow tweets and blogs posted by CSCA students and alumni.

FALL 2009

Calendar of Events

October 20

Alumni Social: Charcuterie with Ken DeFazio PCP '94

6:30pm–8:30pm

Trattoria Della Nonna, 160 North Main Street, Mansfield

Cost: \$25.00 donation to the Kit Campaign

RSVP to Elizabeth Dayton at 617.354.2020, ext. 124 or

edayton@cambridgeculinary.com

October 27

Alumni Social: Hors d'oeuvres and Specialty Cocktails with Emma Roberts PCP '93 at Wenham Tea House

6:30pm–8:30pm

Wenham Tea House, 4 Monument Street, Wenham

Cost: \$25.00 donation to the Kit Campaign

RSVP to Elizabeth Dayton at 617.354.2020, ext. 124 or

edayton@cambridgeculinary.com

November 3

Alumni Social: Happy Hour with Steve DiFillippo PCP '84

6:30pm–8:30pm

Davio's, 75 Arlington Street, Boston

Cost: \$25.00 donation to the Kit Campaign

RSVP to Elizabeth Dayton at 617.354.2020, ext. 124 or

edayton@cambridgeculinary.com

December 12

4th Annual Holiday Bake Sale (Great American Bake Sale) to benefit Share Our Strength

10:00am–3:00pm

The CSCA kitchens

Cost: Free to attend

ServSafe® Recertification Opportunity for Graduates

The ServSafe® Food Safety exam is open to all graduates for certification renewal. Exams are typically given in the fall, winter, and late spring. Any graduates interested in taking the exam should contact Academic Supervisor Deb Steinfeld at dsteinfeld@cambridgeculinary.com or by calling 617.354.2020, ext. 112.

Five Kit Scholarships

continued from the cover

“When I told my mother that I would be applying to Cambridge Culinary, she almost cried,” said Tony. “I’m not only doing this for myself, I’m doing this for my family.”

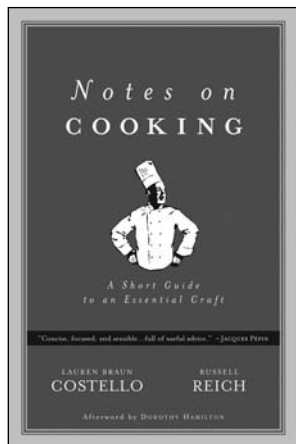
Since Leah Jacobs made her first chocolate cake at age 7, she knew she wanted to be a baker. She interned at Andrew’s Catering in its baking department while in high school but decided to enroll at Boston University before pursuing training in the culinary arts. An amateur wine maker, she uses apples from her parent’s heirloom apple tree to make table and dessert wine. She also makes apple pies and cakes, selling them to family and friends. “I taught myself the fundamentals of cake decorating through videos and books,” said Leah. “I even sell cakes out of Dave’s Fresh Pasta in Davis Square.” She hopes to build a clientele for her cakes and to specialize in wedding cakes while studying in the Professional Pastry Program.

Martha Bogart possesses a passion to bring real food back into the mainstream. She began working on a business plan for a restaurant that purchases its ingredients from local sources with a rotating, seasonal menu. “I am obsessively passionate about making this dream a reality,” said Martha. “The CSCA’s Culinary Certificate Program is the first step. I am anxious to throw away my bad habits and learn about technique, the physiological make up of ingredients, and how to perfect a sauce so that it doesn’t break 3 out of 5 times I try to make it.”

“Food is something I have a passion for, along with family,” said David Nocivelli. His parents both suffered medical conditions that prevented him from pursuing a college degree. Living at home and attending to his parents, David took a job at Williams Sonoma to help with expenses. He ran the stock room, was the floor supervisor, prepared tastings for customers, and generally ran the day-to-day business of the store. On weekends he fulfilled his desire to cook by preparing meals for family and friends. He hopes with a solid education from The CSCA he will be able to eventually run his own restaurant.

THE CSCA VISITING CHEF SERIES

The CSCA Recreational Program announces The CSCA Visiting Chef Series fall schedule. To learn more or to register, visit www.cambridgeculinary.com



NOTES ON COOKING
Book Signing
with Culinary Producer for
“The View” and Author
Lauren Braun Costello
 Sunday
 October 25, 2009
 \$20.00
 (Copies of *Notes on Cooking*
 for sale at the event)
 Noon–2:00pm



BAKING DEMONSTRATION
by Pastry Chef
Nick Malgieri
 Saturday
 November 7, 2009
 \$75.00
 (Copies of *The Modern*
Baker for sale at the event)
 11:00am–1:30pm



COOKIE SWAP
Cookie Decorating Class
With CSCA Alumna and
Author Julia M. Usher
 Monday
 November 16, 2009
 \$125.00 (Includes a copy of
Cookie Swap)
This is a hands-on class
 6:00pm–8:30pm

Alumni Spotlight

continued from page 3

Somerville. Taylor’s cousin, who is a social worker, asked Taylor to lend her expertise in helping to develop menus and to oversee the meal preparation. Much of the food is donated, and some is purchased from money received through donations. The goal is to get families eating healthy food together. At a recent dinner, bright oranges, greens, and reds of the bell peppers, chicken fajitas, whole grain tortillas, roasted dill potatoes, crispy slaw, and a giant apple crisp greeted guests as they arrived.

Volunteers took orders from the guests, everyone applauded the amazingly energetic Chef Taylor, and the entire group then ate together.

Hearty Meals for All welcomes volunteers from The CSCA community. For more information on how to volunteer, contact Yvette Taylor at yvette@queenofthepantry.com. To purchase Queen of the Pantry condiments, visit www.queenofthepantry.com.

Class Notes

Tim Collins PCP '98 opened his second Skinny Pancake creperie in Montpelier, Vermont. The first is located in Burlington. Follow the Skinny Pancake at www.skinnypancake.com.

Hilary Koloski PPP '09 is working at Sofra as a pastry cook. She also started her own cookie business, Cow and Crumb (www.cowandcrumb.com).

Bread & Chocolate Bakery Café, owned by Eunice Feller PCP '06, was named by *Boston Magazine* as Best Bakery west in its Best of Boston issue.

Gregory Stevcic PCP '06 is the Executive Chef at Masa, Boston, and the new location in Woburn, Massachusetts.

Phil Dwyer PCP '09 is working the garde manger and grill stations at Marliave in Boston.

Julia M. Usher PCP '96 recently published her first cookbook, *Cookie Swap*, and is on a nationwide tour promoting it. She'll be at The CSCA on November 14 (see page 14 for details).

Mariah Jernburg-Briggs PPP '09 is a baker at Petsi's Pies in Somerville.

Manuel Ortega PCP '04 is the Pastry Chef at the Napa Valley Grill in Los Angeles.

Greg Jordan PCP '07 was recently promoted to Executive Chef at Mare in Boston.

Emily Kooris's CCP '03 business, Emily's Brownies, was featured in the *Boston Globe's* food section.

Brian Maiorana PCP '01 is working for OpenTable.com in New York City.

Josh Perkins PCP '99 is working as the Kitchen Manager for the Willy Street Coop in Madison, Wisconsin.

Amber Share-Oliver PCP '07 has relocated to California, where she became a Certified Wine Professional at the CIA Greystone. She's now writing healthy food reviews for *The Examiner*.

Nick Haskell PCP '09 is working at Davio's at Patriot Place in Foxborough.

Katie Wilton PCP '99, CCP, was recently profiled in the *Boston Globe* food section. Her business, Cooking with Katie, focuses on cooking classes for children and teens.



Dave Sheldon PCP '05 prunes vines at his Hampton Roads Vineyard

Dave Sheldon PCP '05, owner of Hampton Roads Vineyard, has planted four grape varieties: Seyval Blanc, Cabernet Franc, Viognier, and Norton. There are more than 2000 grapevines in all, enough to make nearly 12,000 bottles of wine (first crush won't be for another 2 years, however!). The vineyard is planning an expansion to plant two more varieties: Cabernet Sauvignon and Petit Verdot. This now makes three red grapes from the Bordeaux region, which will allow Dave to make a Meritage blend. Follow Dave's progress with the vineyard at HamptonRoadsVineyard.blogspot.com.

Peter Merrill PCP '02 became the head farmer at Codman Farm in Lincoln, Massachusetts.

Yvette Taylor PCP '06 is the Executive Chef of the community-based organization Hearty Meals for All at the Community Baptist Church in Somerville. She owns Queen of the Pantry condiment line and recently filmed cooking videos for how2heroes.com. See Yvette's Alumni Spotlight on page 3.

Matthew Barre PCP '05 is the new Sous Chef at Post390 in Boston.



FEED YOUR SOUL



Presorted
Standard
U.S. Postage
PAID
Boston, MA
Permit No. 54162

The Cambridge School of Culinary Arts
2020 Massachusetts Avenue
Cambridge, MA 02140
617.354.2020
www.cambridgeculinary.com

