



# THE CAMBRIDGE SCHOOL OF CULINARY ARTS

## Alumni Newsletter

Volume 2, Fall 2004

[www.cambridgeculinary.com](http://www.cambridgeculinary.com)

### Tastefully Celebrating 30 Years



Cambridge Representative Alice Wolf poses with Roberta.

The Cambridge School of Culinary Arts celebrated its 30th anniversary in classic culinary tradition with two days of unparalleled food extravagance. The School showcased all its talents in a culmination of spectacular food displays, demonstrations, wine, alumni, food, friends, neighbors, and city officials.

Sunday's Open House welcomed 350 people including over 30 alumni. Everyone watched in amazement as food professionals, alumni, and students performed to create such delectable dishes as Apple-Cherry Strudel Austrian Style (Chef Instructor Mary Bergin), Petit Gougeres (Rosa Menard '98), Risotto alla Zucca (Chef Instructor Rosario Del Nero), Potato Gnocchi with Shitake Mushrooms and Sweet Corn (Tony Bettencourt '01), Terrine Maison (Chef Instructor Jan Schiff '90, CCP), Madison Park Fish Delight (Bobby Buoniconti '83). Raffle drawings, passed hors d'oeuvres, and musical entertainment by STONECRAZY kept the visitors memorized throughout the days' festivities.

Over 200 graduates, teachers, friends and family attended the magnificent black tie extravaganza that transformed the School into a playground of food delicacies. Entering into "Kitchen A" (the original kitchen founded in 1974), guests were welcomed by soft candlelight and floral/food arrangements by Petali Florist of Cambridge. The School was trans-

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### Pastry, Hollywood Style

Kitchen E is not the only new addition to the School this year. Future plans to offer a Professional Pastry Program brought in new talent. Pastry Chef Mary Bergin joined the culinary staff this summer.



Chef Mary Bergin

Chef Bergin started her career in 1982 working in the pastry department of Spago Restaurant, in West Hollywood, California. Working as the Assistant Pastry Chef under Pastry Chef Nancy Silverton, Mary honed her skills in baking. She became Pastry Chef in 1987. During that time she was responsible for pastries in the restaurant as well as catered events, changing the menu daily, training and managing a department of 15 assistants and training new pastry chefs for the numerous Wolfgang Puck restaurants. In 1992 she moved to Las Vegas to open up Spago Las Vegas, where she stayed for another 11 years. During that time, she also helped open up Chinois Las Vegas, Postrio Las Vegas, Lupo, and the Wolfgang Puck Café in the MGM Grand. She left Spago in February 2001 to open up her own café/bakery.

Mary's teaching skills are strong. Spago's reputation brought her culinary interns from all over the United States. She has trained over 200 students from prestigious schools such as The New England Culinary Institute, The Culinary Institute of America, Western Culinary Academy, The San Francisco Culinary Academy and Johnson & Wales in Providence, RI. Many of her students have become pastry chefs and cooks at some of the top restaurants in the country.

Mary has written two cookbooks, *Spago Desserts*, published by Random House in 1987 and *Spago Chocolate\**, published in 1992. Her recipes have been featured many times in *Bon Appetit*, ABC's *Good Morning America*, The Television Food Network, *In Food Today* with David

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## Letter from the Director

Dear CSCA Graduates,

It has been a busy summer.

The Culinary Certificate Program welcomed twenty students in its summer session. Among the two classes, eight have chosen to continue their culinary education by transferring into the Professional Program. They join over 70 new students this fall. With the recently enhanced Admissions Department, the last few years has welcomed three Professional classes each fall enrollment. Typically, the Certificate freshmen are divided into two classes. This year, the School welcomed three classes of both: a first!

The Recreational Department became very hip with the teens this summer. New Teen Classes were added to the summer session. Over 55 teenagers participated in Tours of Asia and Italy. However, the most popular class was Basic Baking. Alumni instructors Karla Kelley '04, CCP, Stacey O'Brien '03, CCP, and Shona Blizzard-Derr '02 led the group through the successful series.

In addition to supporting a popular recreational department and a record year in admissions, the staff and I found time to work together on the School's 30th Anniversary Celebration. Staff, instructors, alumni and students worked tirelessly from July on to make the Celebration a success. If you were there, you know it was!

Thank you, everyone who have joined me in my 30 years of culinary training. The School's success is a team effort. It is a pleasure to be the coach of a winning team!

Sincerely,  
Roberta L. Dowling, CCP

### CSCA Alumni Newsletter Contributors

Julie A. Burba '02, CCP      Bobby F. Falite  
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Please send all comments, updates, submissions to Christine A. Savastano, c/o Cambridge School of Culinary Arts, 2020 Massachusetts Avenue, Cambridge, MA 02140.



Stephanie Lucianovic, '03, CCP

## Alumni Spotlight: Stephanie Lucianovic '03, CCP

After graduation in the summer of 2003, Stephanie V.W. Lucianovic moved to San Francisco with her husband where she started freelance editing/writing for various food magazines, cookbook publishers,

and MSNBC. She puts in time as a recipe developer and test kitchen chef for *Chow* magazine—the magazine will be launching nationwide in the fall of 2004—and has enjoyed being a part-time cheesemonger at Cowgirl Creamery in the Ferry Building, which has led her to do some personal cheese consulting for catering companies and private individuals. She recently accepted a job as a full-time editor at Weldon Owen where she will be handling a new line of Williams-Sonoma cookbooks called “The Mastering Series.” They wanted a seasoned editor with a culinary background and thanks to CSCA, they got her.

*Stephanie is a member of the CSCA Alumni Board of Directors.*



### Are You Using eRecruiting?

The Placement Office at CSCA is posting more and more of the latest culinary positions online. The

eRecruiting Network offers up-to-date job postings as well as upcoming events. The internet-based program allows both students and alumni to search the job database, upload resumes, and receive automatic notification via email for new positions. Usernames and passwords can be retrieved through the eRecruiting link on our website [www.cambridgeculinary.com](http://www.cambridgeculinary.com) or through Jenifer Murray '02, CCP.

## Careers in Food & Music

Which are you most passionate about: delicious food or good music? CSCA graduates Danny Klein '88 and Mary Gauthier '90 couldn't decide, so they created careers in both.



STONECRAZY

Supremes, Motown, and mostly blues music from Muddy Waters, Buddy Guy, Junior Wells, and Sonny Boy Williams; to the R&B of King Curtis, the Rolling Stones, and everyone else in between.

Klein went to Worcester Poly Tech (WPI), west of Boston, MA. At WPI from 1964-1966, a school known as "Worcester Tech," he met J. Geils and Magic Dick. They formed a jug band, mostly acoustic music with Geils on the electric guitar.

The formation of the official J. Geils Band began a long and historic rock & roll ride starting with 1970's self-titled Atlantic release, *The J. Geils Band*, up to 1984's *You're Gettin' Even While I'm Gettin' Odd*, the only album recorded and released without Peter Wolf. After 17 albums and 17 years of touring, The J. Geils Band took a lengthy sabbatical from that 1984 release. Klein says he felt burned out and decided to pursue another passion. "I always loved to cook" he said, "so I went to The Cambridge School of Culinary Arts and for the next ten years I was a chef in restaurants around New England. As the economy slipped in the 90's, restaurants closed and few jobs were available. That's when I decided to get back into music. I realized I had really missed it!"

After a brief reunion tour, Klein married and settled in Boston. He and his wife bought a house built in 1878 with a carriage house he converted into a rehearsal space and recording studio. He has recorded with a few local musicians, done studio work at Newbury Sound, and is playing in local clubs with STONECRAZY.

STONECRAZY has finished a 14 song CD, produced by J. Geils and featuring Geils and Seth Justman on several

tracks. Danny recently joined the School in its 30th anniversary celebration and performed with STONECRAZY at both the open house celebration and the formal reception. They will be performing at Mojo Blues Bar at Florentinas in Cambridge on October 1 and at Word of Mouth BBQ in Methuen on October 15.

A Louisiana native, Mary Gauthier studied philosophy for five years at Louisiana State University before traveling east to study at The Cambridge School of Culinary Arts. Mary opened an award-winning restaurant, Dixie Kitchen, in Boston's historic Back Bay, later selling the restaurant to pursue music full-time and moving to Nashville.



Mary Gauthier

Today, Mary tours the United States extensively and continues to tour in Europe several times each year. Ever breaking new ground, in summer 2003 along with being invited to perform for the second time on the Newport Folk Festival's mainstage, Mary toured extensively in Canada performing in major festivals such as the Edmonton Folk Festival, Calgary Blues & Roots Festival, Festival d'ete de Quebec, Winnipeg Folk Festival, Stan Rogers Folk Festival, and Canmore Folk Festival, as well as other venues.

The US release of her sophomore CD *Drag Queens in Limousines*, was nothing short of phenomenal—within six months Mary Gauthier was touring coast to coast and accepting invitations to perform on the main stages of more than a dozen of the most prestigious festivals in U.S., from Strawberry Music in California to the Newport Folk Festival in Rhode Island, and the CD received national airplay and media attention in publications like *Billboard* and *No Depression* in the US, and international praise in *Rolling Stone* (4 stars), *MOJO* (Album of the Month), *Q Magazine*, *Uncut*, *Les Inrocktibles*, and *Country Music People*, as well as awards such as the Independent Artist of the Year and a Silver Star from *Crossroads Magazine*.

Mary Gauthier recorded her fourth album in October 2003 with Gurf Morlix producing. She will be performing at Club Passim in Cambridge on October 10.

*Material was provided by the artists' website. Additional information and tour schedules can be obtained through [www.dannyklein.com](http://www.dannyklein.com) and [www.marygauthier.com](http://www.marygauthier.com).*

## Tastefully Celebrating 30 Years

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formed that evening into a glittering showcase, and guests proceeded into a festooned tent that featured four separate table presentations including a Charcuterie/Pate/Terrine Table,



which featured such enticing entrees as Duck Prosciutto with Asian Pear Chutney and a whole roasted and stuffed Suckling Pig; an Italian Table with thirteen Italian regional delicacies; a Seafood table with Raw Bar, Stone Crab Claws, Insalata di Frutti di Mare, tail-on Shrimp with Key Lime Cocktail Sauce and Giant Crab Legs; and an Asian Table with assorted Sushi, Shrimp, Pork and Baby Bok Choy Shu Mai, Napa Cabbage and Pork Dumplings and



Along with a short “thank you” speech from Ms. Dowling, Cambridge Representative Alice Wolf presented the School with a certificate honoring 30 years of teaching and inspiring future chefs. A letter from Democratic Presidential Nominee John Kerry was also given to Ms. Dowling in her honor. All in all, the night was one to behold and all who attended and feasted on these International and European pleasures are waiting to return to enjoy our 50th Birthday Bash!!!!



Danny Klein '88 performs with STONECRAZY at both the School's open house and formal reception

Fresh Vietnamese Spring Rolls with Peanuts. With 32 table presentations and 12 passed hors d'oeuvres, it was an amazing fete to tackle the dessert kitchen and Sweet table that featured over twenty-one spectacular displays—towering Truffle Trees laden with white, dark, and semi-sweet confections, Sicilian Cassata, Pavlova, and assorted Passed Sorbets and Ice Creams. The featured drink of the evening was a “Tuscan Sunset” martini. Ravenswood Chardonnay 2001 and Buena Vista Merlot 2001 were also offered.

## Recommended Reading List for the Culinary Professional

submitted by Chef Robert Falite,  
CSCA Curriculum Coordinator

*Larousse Gastronomique*

*Culinary Calculations: Simplified Math for the Culinary Professional* by Terri Jones

*Letter to a Young Chef* by Daniel Boulud

*Sauces* by James Peterson

*The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread* by Peter Reinhart and Ron Manville

*The Professional Garde Manger: A Guide to the Art of the Buffet* by David Paul Larousse

*Asian Ingredients: A Guide to the Foodstuffs of China, Japan, Korea, Thailand and Vietnam* by Bruce Cost

*Hugh Johnson's Pocket Wine Book—2004* by  
Hugh Johnson

## Class Notes

**Antonio Bettencourt '01** will be the Executive Chef of Tomasso Trattoria & Enoteca opening soon in Southboro, Massachusetts.

**Heather Love '03** is a pastry chef at Grappalo D'Oro in Pza. Della Cancelleria, Rome, Italy.

**Greg Reeves '03** has left Upstairs on the Square and is the Chef de Cuisine at Barbara Lynch's B&G Oyster Ltd. on Tremont Street in Boston.

**Rich Kane '02** is working as a rounds cook at Regatta of Cotuit in N. Falmouth, Massachusetts.

**Katherine Szynal '03** works as a recipe developer and researcher for Porter Novelli in Boston.

**Tracey Riegel '89** is expecting her second child and teaches cooking classes for Simple Sauce Company.

**Michael Bittner '94** is presently a culinary instructor at Pima Community College in Tucson, Arizona.

**Henry Ward '04** is currently a line cook at the Sheraton Four Points in Norwood, Massachusetts.

**Alethea Bonin '03** is self employed as a personal chef in Beverly, Massachusetts.

**Teri Anderholm '99** is the Owner/Innkeeper of the Bass Cottage Inn in Bar Harbor, Maine.

**Angelo Petrilli '04** is currently working as a sous chef at 75 Chestnut Beacon Hill.

**Margaret Callahan '94** is an assistant high school principal in Pembroke, New Hampshire.

**Susan Weiner-Clayton '96** is presently a domestic engineer caring for her young son in Framingham.

**Suzanne Gaudrault '03** is employed as a sous chef at The Landing Restaurant in Marblehead, Massachusetts.

**Stan White '95** has joined La Boniche as a pastry chef.

**Karen Gondoly '00** recently started Tout Beurre, her own pastry business in Jamaica Plain, Massachusetts.

**Nicole L. Trottier** and **Stephen M. Rogers** both graduated from the Professional Chef's Program in 2003. They recently got engaged and moved to Maine. An October wedding is planned.

**Amy Robertson '02** is a pastry chef at The Blue Ginger in Wellesley as well as an event chef at Open Kitchen Catering in Weston. She is also known as The Love Chef.

**Sheila Bengtson '99** is currently living in Denver, Colorado.

**Emily Schwab '02** is a food writer. Her articles can be found in the Food section of *The Boston Globe*.

**Steve Postal '99** is a sous chef for Oleana in Cambridge.

**Cristine Favaloro '02** works as a part time chef at Baker's Best Catering Division in Newton Highlands, Massachusetts.

**Eric Catalano '00** is a chef/owner of Eric's Bottega in Key West, Florida.

**Xyomie Padilla '92** currently works for Capers Catering as a sous chef.

**Judy Mattera '89** can be found as a featured chef for the New England Cheese Company. Mattera is an active member of the Women Chef's & Restaurateurs.

**Stephan Conti '03** is the owner and executive chef of Conti's Café and Catering in Milford, Massachusetts.

**Doron Haendel '81** has moved to western Maine and is busy converting an old farm, Broad Acres Farm, into a bed and breakfast inn. He and his wife are also preparing to take over a country inn in Bethel, Maine.

**Katrina Sullivan '83** is the bar manager for Ithaki in Ipswich, Massachusetts.

### CSCA congratulates the following new Certified Culinary Professionals:

Lisa Bellavance, CCP	Michael Miller, CCP
Jeffrey Heavey, CCP	Stephen Ranere, CCP
Eliana Hussain, CCP	Yasmine Sandhu, CCP
Jo Ann Ignelzi-Herzfeld, CCP	David Valade, CCP
Will Jacobs, CCP	

## Pastry, Hollywood Style

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Rosengarten and Donna Hanover, *AM Los Angeles*, *The Home Show*, *Cooks Magazine*, the *Los Angeles Times*, the *Daily News* and *Food & Wine Magazine*. Chef Bergin had the honor of being on the cover of the very first issue of *Chef Magazine*. She has consulted on and contributed to various cookbooks including *Baking with Julia* as well as three television shows with Julia Child, the series based on her cookbook, shown on PBS, *In Judy's Kosher Kitchen* by Judy Zeidler and Wolfgang Puck's *Adventures in the Kitchen*. For three years she was the National TV and Radio Spokesperson for The American Dairy Association on their "Just Say Cheese" and "Butter Is Back" advertising campaigns.

Mary has created signature desserts for Grand Marnier, Godiva Liqueur, and Patron Tequila. She fashioned the very first chocolate Oscar for Swifty Lazar's birthday party, which coincided with his famous "Spago Party." Since, the chocolate lollipop has become a huge part of the Academy Awards celebration. Mary also made desserts and wedding cakes for such celebrities as Michael Jordan, Julie Andrews, Phil Collins, Presidents George Bush, Sr. and William Jefferson Clinton, Hillary Clinton, Vernon Jordan, George Marciano (Guess Jeans), Anthony Hopkins, Katherine Zeta-Jones, John Paul DeJoria (Paul Mitchell), Andre Agassi and Stephi Graf, and Robin Williams. Chef Bergin has also created desserts for prestigious wine dinners, including several for Chaines des Rotisseur and Young Presidents of America. Mary has donated her talents to many charity events. From 1984 until 2000 she participated in The Food & Wine Festival in Los Angeles benefiting Meals on Wheels, Five Star Sensation benefiting Ireland Cancer Clinic at University Hospital in Cleveland, The Annual Alzheimer's Benefit in Las Vegas, The American Cancer Society, and the Make-A-Wish Foundation.

Mary recently returned to her New England roots and has been welcomed as the School's Pastry Program Coordinator, as well as a chef instructor.

\*Her second book, *Spago Chocolate*, won "Best Cookbook of the Year" in Food & Wine's 25 Best Cookbooks of the Year for 2000.

## Mark Your Calendar!



The Food Network's Mario Batali and Giada DeLaurentiis filmed a segment for "An Italian Christmas with Mario and Giada" at the School last winter.

The following dates are planned for airtimes:

**Sunday, December 5th** at 10:00pm EST (repeats at 2:00am)

**Saturday, December 11th** at 5:00pm EST

**Sunday, December 12th** at 4:00pm EST

**Thursday, December 16th** at 9:00pm EST (repeats at 1:00am)

## LOST ALUMNI

### Have you seen them in your kitchen?...

James Boal '97  
Susan Boreen '90  
Donald Cassola '96  
Shari DiDonato '88  
Audrey Giannattaso '00

Jonathan Jackson '94  
Virginia King '92  
Julia Leonard '94  
Francis Reznick '95

## Advanced Classes for Graduates Only

This fall, the School will offer advanced classes for CSCA alumni. Master Pastry Chef Delphin Gomes, Chef/Instructor Jan Schiff '90, CCP, and Roberta Dowling, CCP, will all participate! See the calendar of events for additional details.



## Calendar of Events, 2004

### October

**Wednesday, October 13**

Sugar Pulling with Master Pastry Chef Delphin Gomes  
6:00 – 9:30pm

### November

**Monday, November 8**

Desserts: Taken to the Next Level with Jan Schiff '90, CCP  
5:00pm

### December

**Monday, December 6**

Advanced Pastabilities with Roberta L. Dowling, CCP  
6:00pm

To RSVP or for additional information on how to attend or host an event, please contact:

Christine A. Savastano  
alumni@cambridgeculinary.com  
617.354.2020 ext. 122

### CSCA 30th Anniversary Open House Celebration



Roberta joins Tony Bettencourt '01 and Michelle Itzkowitz '97 at the Open House anniversary celebration. Both graduates donated their time for the event. Tony's Potato Gnocchi cooking demonstration caught the eyes of over 30 visitors. Michelle represented the CSCA Alumni Board of Directors.



## Culinary Quiz

- 1) Salt accelerates the action of yeast? True or False
- 2) Beurre Blanc is the most stable of the emulsified sauces? True or False
- 3) What is an enrichment of egg yolks and cream?
- 4) The final rising that takes place when bread is placed in the oven is referred to as what?
- 5) What is the base for a Barvarian cream?



Answers to this quiz can be found in the Alumni Section on the CSCA website  
[www.cambridgeculinary.com](http://www.cambridgeculinary.com)

## Sanitation Recertification Opportunity for Graduates

The ServSafe Sanitation Exam is open for all graduates to renew their certification. The next exam is being held in February. Exams are typically given in the Fall, Winter, and late Spring.

Any graduates interested in taking the exam should contact School Registrar Gwenn Legters through 617.354.2020 ext. 131 by January 7th to avoid late fees.

## Help Wanted

**The CSCA Recreational Division is currently accepting applications!**

If you love to interact with people, and you love to teach cooking, please send your resume to Sean Leonard '96 at [sleonard@cambridgeculinary.com](mailto:sleonard@cambridgeculinary.com) or fax through 617.576.1963.

Over 250 classes are held each year, welcoming over 1500 students. The recreational catalog can be viewed online through [www.cambridgeculinary.com](http://www.cambridgeculinary.com).



**The Cambridge School of Culinary Arts**  
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