

THE CAMBRIDGE SCHOOL OF CULINARY ARTS

Alumni Newsletter

Volume 3 Fall 2005

www.cambridgeculinary.com

Alumni Association Awards Scholarships from “Kit Campaign”

Where would a chef be without his or her knives, measuring cups, thermometer, silpats, spatulas, specialty cutters, and pastry bags? Exactly! These and more items are part of what the School calls equipment “kits.”

Over the past five years, these kits have evolved to best serve the culinary student in a training kitchen and beyond. The professional-grade items are treasured for years, as graduates excel into the industry.

Such additions do not come cheap. When incoming students plan costs for their culinary education, kits are certainly considered. The cost of a student kit for the January 2006 enrollment will be \$895.00.



Kelly Antosh '06



William Gibelli '06

It is for this, and other reasons, The CSCA Alumni Board of Directors launched their first Kit Campaign this past summer. Solicitations were returned with donations from the alumni community. Nearly 5% of the active alumni community responded to the campaign with contributions.

The School's Admissions Review Committee recommends incoming students who meet the scholarship

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The Culinary Community Supports Katrina Victims

By Sharon Rice '04, CCP

As everyone knows, Hurricane Katrina devastated coastal Louisiana, Mississippi, and Alabama. Estimated damages have exceeded earlier predictions and much assistance is required in the disaster relief to follow. Across the nation, the culinary community has come together to support victims and to help in the rebuilding of this culture-rich region. There were countless special dinners and fund-raisers held in recent weeks, and October brings several more, in the Boston area and beyond.

- The CSCA will donate all proceeds from its Cajun Creole cooking class to the American Red Cross to help those peoples displaced by Hurricane Katrina. The class is being held on Saturday, October 29, from 10:00am–1:30pm; the cost is \$80.
- Dine for America: Join ten culinary wizards including Mark Orfaly (Pigalle), Pino Maffeo (Restaurant L), and Tony Maws (Craigie Street Bistrot) at Davio's to raise money for hurricane victims. The evening includes passed hors d'oeuvres and a tasting menu paired with wine. All proceeds benefit the American Red Cross. October 31, 6:00pm, \$200, 75 Arlington Street, Boston. 617-357-4810.
- The Greater Boston Food Bank is assisting in the nationwide relief efforts. They are working with other members of America's Second Harvest—The Nation's Food Bank Network to provide much-needed food and other resources to devastated regions of Florida, Louisiana, Alabama, and Mississippi. To make a donation to The Greater Boston Food Bank, call 617-427-5200.
- Share Our Strength, a hunger-relief organization, will host a benefit in Washington, DC, on October 17, featuring top chefs from around the country. Each chef will be flown in courtesy of Delta Airlines and will prepare southern cuisine. All proceeds will go to several local

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Letter from the Director

I hope that you all had a wonderful summer, full of culinary delights and travels!

We begin the new school year with several exciting changes: a brand new pastry program, two new instructors, a revitalized Culinary Excursion to Italy, a fully modernized kitchen C, and a new lecture space.

The Professional Pastry Program, directed by Master Pastry Chef Delphin Gomes, began its inaugural session. Students have learned classic European pastry art techniques for *pâte à choux*, pie and tart doughs, croissant, Danish, and puff and semi-puff doughs.

We welcome chefs Monte Casino and Cesare (Chez) Casadei to the teaching staff! Monte worked with Lydia Shire and in the kitchens of Spire before joining us. He teaches the bread-making portion of the Professional Pastry Program, Classic French in the Professional Chef's Program, and dozens of recreational classes. He also works alongside Ted Villa '01 and Ralph Bryant '83 in the Purchasing Department. Chez graduated from the Professional Chef's Program in 2004. While a student he worked at Terra Mia in the North End. After graduation he worked in two restaurants in Italy, Il Casale in Riccione and Righi La Taverna in the Republic of San Marino. Chez will teach the Italian segment of the Professional Chef's Program and Italian classes in the Recreational Program. He will also coordinate culinary tours in Italy (see page 7 for our upcoming Culinary Excursion) and coordinate an externship with restaurants in Italy.

Chef Tony Lawless and Christian Dowling spent the summer working to renovate Kitchen C and building a new lecture space. They installed a new 10 burner gas Vulcan stove with double oven and hood, a double-stack convection oven, 40 lb. fryer, and new stainless countertops and back splashes. The new lecture space is located under the Anna William Custom Handbags store at 2014 Massachusetts Ave, with the entrance from the parking lot. The lecture space, called "F", also offers a lounge area for students to study or relax between classes.

With much regret, we bid farewell to Tony Lawless. He leaves the School in mid-October to run an inn and restaurant in Maine. Tony has been a mainstay teaching Food Basics classes and several seminars, an influential member of the staff, and has contributed greatly to the success of the School. We wish Tony and his wife Tina the utmost success!

Sincerely,
Roberta L. Dowling, CCP

Alumni Association Awards Scholarships from "Kit Campaign"

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criteria to the Board's Scholarship Committee. The Committee in turn chooses the deserving recipients after reviewing personal statements and letters of recommendation. Three students were granted kits this fall. The Committee plans to elect two more this winter, and one for the summer Certificate Program.



Kimberly Poulson '06

The three recipients include Kelly Antosh, a 22-year-old student in the Professional Chef's Program. She looks forward to developing her own culinary style and sharing it with the world. William Gibelli is another recipient. He is an independent young man who has been in the food industry for a short time as a cook. He hopes to work in catering, or in an upscale restaurant following his graduation from the Culinary Certificate Program. The third recipient is a student under Master Pastry Chef Delphin Gomes in the new Professional Pastry Program. Kimberly Poulson hopes to learn pastry arts and incorporate more dairy-free options for the food-challenged community.

An annual solicitation will be generated every spring. Donations are accepted throughout the year. Please contact the Alumni Office for additional details.

CSCA Alumni Newsletter Contributors

Julie A. Burba '02, CCP	Jenifer Murray '02, CCP
Cesare Casadei '04	Beverly Napior '02
Roberta L. Dowling, CCP	Sharon Rice '04, CCP
Bobby F. Falite	Christine A. Savastano
Annette Fazio '92	Virginia Stein '84

Please send all comments, updates, submissions to
Christine A. Savastano, c/o Cambridge School of Culinary Arts, 2020 Massachusetts Avenue, Cambridge, MA 02140

Personality in Business

By Annette Fazio '92

Are you considering opening your own restaurant? There is a certain amount of freedom that comes with being in business for your self, not to mention the possible feeling of fulfillment, the challenge and the sense of accomplishment. These goals, beliefs and values are all part of the drive that gets you to where you want to go but first here are a few thoughts about the process.

There are four basic elements to making it in the restaurant business: a business plan, employee loyalty, customer loyalty and last but not least, community loyalty. All four are essential in planning and implementing your business and in my humble opinion; none of the above can be put off until later. A business plan is your first step to completely thinking through your dream. You must do the homework.

One bright day in the spring of 1983, for some unknown reason, the idea of wanting my own business came over me, who knows why but I knew I wanted to move forward and make it happen, right? Maybe not, I had no idea of what business to go into or where to go next. I knew nothing, wait, I take that back, I knew less than nothing about starting a business, considering I owned a small food manufacturing business for 3 years and a full service restaurant for 20 years and both were successful, I would say there is hope for anyone else out there who might be toying with creating the American dream.

Start with the SBA (Small Business Administration), in 1982 they had a few offices and offered some seminars. You could learn the basics of how to go about the process. The SBA has expanded its programs and now have offices in all the major areas and has most of the rural areas covered to. To find a location go to www.sba.gov. The offices are called Small Business Development Centers also known as SBDC and it will provide you with a councilor that usually has considerable experience in business and can provide a basic outline of a business plan. They will also find someone in the restaurant business to help verify the correct numbers you need to help you in this specific area and will also work through some details with you of how to get started and provide some of the pitfalls of starting your business that he/she has learned from others that have gone before you.

Immediately I started on the business plan, that is, as soon as someone explained to me what the plan was. I soon realized the value. Ultimately a business plan is a map for your personal business journey. The interesting part is you

have to create the map by answering a myriad of questions, questions as basic as: is there a need for this business; what is your competition; will it be a valuable contribution to your community?

At first some of the answers to the questions, totally eluded me; one might say that could be the first sign of trouble.

However, one must persevere and I soon came to the conclusion that clarity was obviously the purpose of a business plan. The clearer you are about where you are going the higher your chances of success are. Often we are totally unaware of what we don't know and sometimes what you don't know is far more important than what you do know. Doing a business plan is one of your insurance policies, of sorts, to your path to success.

In the beginning discovery may be the most important piece of the puzzle. Once you have a clearer picture of what you hope to achieve and what information you need to make it happen, you can start researching and move forward with your plans.

There is no training on how to be a great businessperson. You can learn some of the details of what you need to know but there is a certain base knowledge that must come from within. You may have experienced working in a similar business, this fact means, only, that you have seen somebody else's spin on operating that type of business. Were you privy to what it really took to make that business succeed? I could give you every last detail of how I created a successful restaurant but you would not see the driving factors in my heart and mind.

Annette Fazio and her partner Kevin Leahy own and operate Fazio's Italian Restaurant since 1986. Annette now speaks throughout the country on the topics of "Making it in business against the odds."

© Annette Fazio The Pasta Diva: Using Your Noodle in Business www.thepastadiva.com



Annette Fazio '92

News of the Boston Public Market

by Virginia Stein '92

Boston deserves a first class public market. In the three-plus years I have been involved as a Board member of the Boston Public Market Association; it has been only in the past twelve months that I have been convinced that a market will be built.

As most are aware, the Boston area has Haymarket and numerous seasonal farmers' markets. What we don't have is a year-round enclosed public market that promotes locally grown items and specialty food products. The Association's vision is a market with permanent stores, butcher shops, fish mongers, flower shops, wine merchants, restaurants, and the like. Seasonally, New England farmers will sell their products in stalls, outside the building.

The Board envisions the market as a destination for those who are seeking the best that the area has to offer. It will be a place where American and international tourists will visit, as most of us "foodies" who travel to other parts of the world visit the food markets to learn about local products. Newly appointed Executive Director Howard Liebowitz is applying for grants and actively working to secure a home for the market.

My optimism stems from the strides the Association has made over the last year, on the way to achieving its goal. In September 2004, we hosted our first fundraiser. This Chefs' Harvest Dinner included 18 of Boston's finest restaurants, who donated a multi-course dinner with wine for ten diners. It was a sell-out success.

On November 1, 2005, there will be a second Chefs' Harvest Dinner. Thirty restaurants will serve a minimum of ten people, the finest they have to offer.

In addition, we are hosting an interim public market twice weekly on the old Northern Avenue Bridge on the waterfront. We opened in June and run through November, Mondays and Thursdays, 11:00am – 7:00pm. The market offers fresh, locally grown produce, breads, desserts, cheeses, organic ingredients, spices and herbs, with more to come as the season progresses.

If you are interested in attending the second Chefs' Harvest Dinner, visit www.bostonpublicmarket.org, or contact the School's alumni office. It would be personally rewarding for me to see CSCA graduates there. All proceeds will go toward making the market a reality.



B&G Oysters, where Greg Reeves '03 is Chef de Cuisine

Alumni Spotlight: GREG REEVES '03

What do Environmental Science degree and oysters have in common? More than the ocean! CSCA graduate Greg Reeves is currently Chef de Cuisine with B&G Oysters in Boston.

Originally from just outside Philadelphia, Greg attended the University of New Hampshire where he obtained a Bachelor of Science degree in Environmental Science. He landed in Boston in hopes of finding a job in his field. However, because he had been working in various restaurants and pizzerias since he was fourteen, Greg resumed to the food industry while job-hunting. Like many in the industry, he became hooked.

After working in the industry as garde manger and pastry prep at Audubon Circle Restaurant and Bar in Kenmore Square and 29 Newbury Street Restaurant in Boston, he graduated to line cook at Aquitaine Bar and Vin Bistro. Greg spent two years in the South End. It was half way through his time with Aquitaine when he decided to take culinary arts more seriously and attend professional training. Before he left Aquitaine, Greg was the brunch sous chef and lead line cook.

He graduated from the Professional Chef's Program in 2002. While in school, he joined Amanda Lydon at Upstairs on the Square in Cambridge. His two-year tenure there included holding a sous chef position under Susan Regis at Monday Club Bar, the sister restaurant at the same address.

Today, Greg is Chef de Cuisine under Barbara Lynch at B&G Oysters in Boston. His role also includes being a team member of Niche Catour, a newly developed high-end catering company under the direction of Chef Lynch. Greg collaborates with the chefs of No. 9 Park and The Butcher Shop in this effort.

Greg is someone to look for in the future of Boston's eateries.

2005 Kit Campaign Supporters

Steve Ranere '04
 Glenn Carr '86
 Stacy Bennett '04
 Peter and Meg Merrill '02
 Helen Matthew-Emde '03
 Suzanne Gaudrault '03
 Jaxon Stallard '99
 Henry Owens '05
 James Mello '04
 Sherri Herland '95
 Jayme Lacour '95
 Emily Carr '99
 David Peterson '00
 Vivian Kalber '04
 Brenda Weiser '05
 Jeffrey Pond '02
 Tracey Byrne '94
 Pon Hunter '04
 Robert Climo '96
 Amy Ulrich '04
 Jean Terranova '03
 Marie Cimino '01
 Larry Hier '04
 Carol Harlow-Carlson '01
 James Denman '94
 Craig (Andy) Beardslee '87
 Susan Halpin '03 and Tom's Gourmet
 Market in Northboro, MA
 Bill and Roberta Dowling
 Denise Mastrovito '04
 Ralph Bryant '88
 Roberta Valetino '96
 Lisa Leonard '03
 Jill Wright '98
 Amy Robinson '02
 Gwen Washburn '89

A special thank you to Beverly Napior '02 and Steve DiFillippo '84 for their support.

Voluntary Internship Program

By Jen Murray '02, CCP

The CSCA is proud to announce a new opportunity for the students in the Professional Chef's program. Beginning this fall, students will have the option of participating in a Voluntary Internship Program. After completing their first semester, eligible students will begin the process of applying for their position and meeting the requirements set by the CSCA. Upon securing their internship location, students will work 30 hours per week for a period of four months. Both the student and employer will communicate with Career Development Coordinator, Jen Murray '02, CCP, to discuss student progress as well as any issues that may develop. Internship opportunities will be available at Hamersley's Bistro, Rialto, Harvest, The Ritz Carlton-Boston Common, The Ashmont Grille, and Via Matta, just to name a few.

Recommended Reading List For The Culinary Professional

Submitted by Chef Robert Falite

The Cambridge World History of Food, Volume 2,
by Kenneth F. Kiple

Kitchen Essentials: The Complete Illustrated Reference to Ingredients, Equipment, Terms, and Techniques used by Le Cordon Bleu by Le Cordon Bleu Chefs

Julia's Kitchen Wisdom: Essential Techniques and Recipes by Julia Child

Doughs Batters and Meringues (French Professional Pastry Series) by Roland Bilheux

The Making of a Chef: Mastering the Heat at the Culinary Institute by Michael Ruhlman

Catering Like a Pro: From Planning to Profit by Francine Halvorsen

Larousse Encyclopedia of Wine by Christopher Foulkes

Class Notes

Juliana Kolson '00 is currently employed as General Manager with Savenor's Market in Boston.

Abderrahmane Neggaz '00 is living in Guatemala. He owns his own business making fine chocolates, including jianduja!

Angela Lynch '05 is a pastry cook at Great Bay Seafood Restaurant in Boston.

Tracy Spiegel '05 owns Classically Gourmet, a successful personal chef and catering business in Norwood.

Terry Lombard '99 is Manager, Creative Services at Millennium Pharmaceuticals, Inc. in Cambridge.

Candice Tetrault '96 has recently moved to Nantucket to establish Nantucket Private Chef Services, offering vacationers one day, or one month's worth of meals, including house provisioning – anything to make their vacation more relaxing.

Anne DiGregorio '05 works for Ming Tsai covering his marketing, public relations, and ghost writing needs.

Francis Lai '05 has been working at Hamersley's Bistro since May of 2005.

Roberto Michelin '04 has recently joined the team at Eastern Standard in Boston.

Jason Downs '04 is the new Executive Chef at Devlin's Bistro in Brighton, MA.

Jacqueline Robinson '04 is a pastry chef at Zooma in Providence, RI.

Carole Holladay '99 is the Event Manager at Marriot International in Boston.

Tracey Riegal Koch '89 is a Cooking Class Instructor and freelance food writer. She lives in Baton Rouge, LA, and would love to get in touch with her former classmates!

Marc Levine '04 is Kitchen Manager at New England Soup Factory in Brookline.

Kathryn Eaton '04 works for Ecolab as a Food Safety Sanitarian.

Daniel Ennis '03 has recently moved to Baltimore, MD, and works at Petite Louis as a line cook.

Lynne Mueller '96 is the Director of Dining Services at Compass Group in New Jersey.

Bridge Collins '87 is the Executive Pastry Chef at Fidelity Investments in Boston.

Lucas Morford '01 is the chef/manager of Cook N Jacks Restaurant in Arizona.

Bill Bailey '02, CCP, is the chef with Celebrations Gourmet Catering in Beverly, MA.

Greg Reeves '03 is Chef de Cuisine with B&G Oyster in Boston.

Mastering Soups & Stews, just one of Williams-Sonoma's cookbook series, is currently available at all Williams-Sonoma sites. **Stephanie Lucianovic '03, CCP**, was actively involved in developing and editing this book.

Aimee Harper Dominick '04 is working as an event planner in Washington, DC.

Chef Bill Collins '93 can be heard weekly on the Pat Whitley Restaurant Show every Sunday on WRKO 680AM in the Boston area.

Michael Bittner '94 is a Culinary Instructor at Pima College in Tucson, AZ, and has had two newly developed classes accepted for the fall '05 schedule: 'Contemporary Irish Table' and 'A Taste of New England.'

Herb Cockroft '90 is Executive Chef at Bayer headquarters in Berkeley, CA. Thank you for the update Herb!

Lana (Jurigian) Doones '95 has been with Gourmet Caterers for 7 years and is currently an off-premise chef for the catering company.

Rich Collins '03 presently manages Attrezzi, a small food, wine, and culinary education center in his hometown of Portsmouth, NH. He obtained his Advanced Wine certificate through WSET. In addition to his responsibilities at Attrezzi, Rich organizes a wine club of over 300 current members.

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Culinary Excursions Resurrected

by Cesare Casadei '04

Interested in Italian cuisine? Would you like to experience firsthand the production of artisan food products made in Italy? If prosciutto, balsamic vinegar, artisan cheese, home-made pasta, and wine make your mouth water, then you are in luck! The School has resurrected its Italian culinary tours program and is conducting a pilot tour in early November.

The group will be staying in the oldest republic in the world, San Marino. The trip will include visits to the Barilla Gastronomic Academy in Parma, a producer of balsamic vinegar in Reggio Emilia, and a world renowned culinary school in Reggio di Colorno. They will hunt for Tuber Magnatum Pico (white truffle) in Acqualagna, visit artisan producers of salumi (such as culatello, prosciutto etc.) in Polesine Parmense, take a trip to artisan pasta producers in Civitanova Marche, visit a local artisan cheese maker, and browse a vineyard in San Marino. Each day specialized lunches will be prepared based on the product seen that day.



Can't make this one? No worries, there is a future tour scheduled for spring/summer 2006.

To learn more about this trip, and future excursions, visit the CSCA website: www.cambridgeculinary.com/alumni_culinarytour.html.

Class Notes, continued

Dave Cerchio '95 is entering a second successful year owning La Toscanella, a restaurant in Westover, VT.

Alison Martindale '04, CCP, has recently traveled through Hong Kong and Taiwan and currently sends her best from Singapore.

Suzi Maitland '04 has left Finale after several years and is now working at Olives in Charlestown, MA.

Thank you all for the update!



Delicious Desserts

Last spring, Lisa Raffael '92, of Delicious Desserts in Falmouth, was chosen to participate in *BRIDES Magazine* Cakewalk at Grand Central, a gallery exhibition featuring only 50 of the finest pastry chefs across the United States. She is preparing for a cake decorating competition in Las Vegas on the Food Network in November. We will keep you posted!

Please send all updates to alumni@cambridgeculinary.com or directly to the School, Attn: Alumni Office.

CSCA Graduate Cooking for Relief Workers

Beverly Napior '02, longtime catering coordinator for local promoter Great Northeast Productions, Inc., is heading a team of cooks to bring hot food and good cheer to hundreds of relief workers living in a temporary camp located in Port Allen, LA just outside Baton Rouge. Since 1995, Beverly has been coordinating the massive concert/camping festivals featuring Phish, all of which were produced by Great Northeast, led by husband/promoter Dave Werlin. Responsible for the daily care and feeding of as many as 2000 staff, Artists and guests in such remote locations as Loring Air Force Base in Limestone, Maine and the Big Cypress Seminole Indian reservation in the Florida Everglades, Beverly is familiar with the kind of primitive conditions she found herself in when she began work in Baton Rouge on August 31, only two days after Katrina struck.

Beverly received a call from Deployed Resources requesting her to put a team together to staff a catering facility to feed up to 1500 people 3 meals per day. With a staff of seasoned GNP veterans supplemented by local displaced workers from New Orleans, she mobilized her team practically overnight, and is currently feeding hot meals to approximately 500-800 relief workers per day. The outset of the project proved the most challenging. Daily runs to Sam's Club and the local supermarkets were the order of the day until accounts could be set up with food and beverage purveyors. Initially working 15-18 hours per day, seven days a week, in stifling heat and humidity, fatigue was a constant companion until staffing the facility became complete. The facility is now staffed with chefs from Vermont, Florida and Arkansas. Chefs from local restaurants such as Commander's Palace, Ruth's Chris Steak House and Hilton Hotel/New Orleans round out the staff.

Special precautions are necessary because of the potential for the spread of infectious disease. The first units to arrive



in Port Allen were from the United States Public Health Service which is the 6th uniformed division of the U.S.

Armed Forces. Each day a unit would arrive from a different part of the country and would require a thorough inspection of the facilities, including the freezer and refrigerator trucks that held the food supplies. Plans for a salad and dessert bar were nixed in favor of serving all food from behind the service line. Other measures such as purchasing dining utensils in sealed packets as well as condiments in pre-portioned packets were suggested to maintain sanitary conditions. Among the units that resided at the camp including the U.S. Army Corps of Engineers as well as assorted FEMA units, Beverly especially enjoyed meeting the units of firefighters from all over New England including Massachusetts, Rhode Island and Connecticut.

Port Allen is one of four camps that was built and is operated by Deployed Resources. It is anticipated that the Port Allen Base Camp will operate at least until the end of November. Although Beverly was able to return home on the first of October for a couple of weeks, she will return to LA in the middle of October until the fate of the camp is decided.



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 or through Jenifer Murray '02, CCP.

Culinary Quiz

1. What is a Beurre Blanc?
2. What is the name of the connective tissue that benefits from moist heat cookery?
3. List the three components of an “anglaise” in the order that they are applied?
4. Removing which bone in a leg of lamb will make carving easier?
5. What are two racks of lamb, trimmed in the French manner and either interlocked with each other, or sewn together termed

*Answers to this quiz can be found in the Alumni Section on the CSCA website
www.cambridgeculinary.com*



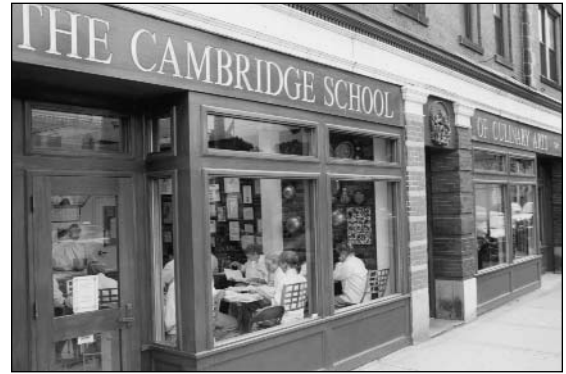
Chef Tony Lawless and Ted Villa '01

Chef Tony Has Left the Building

Tony Lawless, chef instructor, and his wife Tina Oddleifson '01 have purchased an inn located on the coast of Maine. The inn has 15 rooms and a restaurant.

Chef Tony began teaching Food Basics in 2000.

We wish Tony and Tina much success!
Send Tony a message at ezlawless@hotmail.com.



ANNUAL Fall Open House

Sunday, October 30, 2005
11:00 am – 3:00 pm

Cooking demonstrations will begin at 11:30 am and will feature Roberta L. Dowling, CCP; Master Pastry Chef Delphin Gomes; and Chef Rosario Del Nero.

CSCA Alumni welcome!
Stop by to say hello! Bring a friend!

**Have you opened a
new restaurant?**

Accepted a new job?

**Received an award or
acknowledgement?**

We want to know!

Alumni update forms can be found on the School's website or you can email your update to alumni@cambridgeculinary.com.

The Culinary Community Supports Katrina Victims

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organizations providing food and supplies in affected areas. For information on tickets, go to www.strength.org.

- The Red Cross is looking for chefs who would like to volunteer their time in affected areas. Interested parties should call 800-Help-Now for assignment.
- The American Culinary Federation is helping to relocate displaced chefs. If you are a chef who has extra rooms in your home and would like to host displaced ACF members and their families, or if you work in the hospitality industry and can offer free or discounted hotel rooms, please contact disasterrelief@acfchefs.net.
- The International Association of Culinary Professionals is also working to connect volunteers with needy organizations. For more information, go to www.iacp.com.

Join us at Sophia's Grotto!
Monday, November 14, starting at 7pm

Alumni Social
hosted by Heather Tarter '02

*Sophia's Grotto is located at
22 Rear Birch Street in Roslindale
please RSVP through
alumni@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 Academic Coordinator Deb Steinfeld through 617.354.2020 ext 112.

Are you interested in taking instruction from Master Pastry Chef Delphin Gomes?



Contact the Alumni Office for additional information or contact the Admissions Office for information about our upcoming Pastry Certificate Program!

The CSCA Alumni Board of Directors

President, Michelle Itzkowitz '97
Annette Fazio '92
Cynthia Flahardy '98, CCP
Carol Harlow-Carlson '01
Larry Hier '04
Sarah Keating '98
Lisa Leonard '03, CCP
Stephanie Lucianovic '03, CCP
(West Coast Representative)
Beverly Napior '02
Jeff Pond '02, CCP
Sharon Rice '04, CCP
Virginia Stein '84

Please contact the Alumni Office for additional information regarding the CSCA Alumni Board of Directors.



Calendar of Events, 2005 & 2006

October

Saturday, October 15

12 noon – 4pm

Master Pastry Chef Delphin Gomes and
Roberta L. Dowling, CCP

Live cooking demonstration at the Harvest Festival at
Verrill Farms in Sudbury, MA

Sunday, October 30

11am – 3pm

Open House at The Cambridge School of Culinary Arts

November

Monday, November 14

7pm

Alumni Social

Sophia's Grotto

22 Rear Birch Street, Roslindale

Hosted by Heather Tarter '02

Wednesday, November 9

6pm – 10pm

Kitchen E

Advanced Pastry Workshop for CSCA Alumni with
Master Pastry Chef Delphin Gomes

Classic French Cakes

Cost: \$100

November & December

November 14 & 15 through December 12 & 13

Mondays, 10am – 2pm, Tuesdays 6pm – 10pm

Kitchen E

Advanced Pastry Series for CSCA Alumni with
Master Pastry Chef Delphin Gomes

Chocolate, Candy & Petit Fours

5 week series – 2 options!

Cost: \$500 for the series

February

Monday, February 6

5:30pm

Kitchen B

Chocolate Demonstration with

Master Pastry Chef Delphin Gomes

Sponsored by Women Chefs & Restaurateurs

Hosted by The Cambridge School of Culinary Arts

Cost: TBA

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

LOST ALUMNI

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

Etsuko Sato '02

Eric Anderson '03

Philip Domino '03

Laura Ubaldino '03

Lisa Herman '04

Elisabeth Montgomery '04

Colin Sepko '04

Russell Roy '04

Michael Reitano '04

Clifford Campbell '04

Jasmine Laguerre '05

**CONGRATULATIONS to the
following newest group of
Certified Culinary Professionals!**

Norma Solberg '05, CCP

Karen Blacker '05, CCP

Sharon Rice '04, CCP

Amy Nesta '03, CCP

Alex Leritz '05, CCP



The Cambridge School of Culinary Arts
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