

THE CAMBRIDGE SCHOOL OF CULINARY ARTS

Alumni Newsletter

Volume 4, Spring 2005

www.cambridgeculinary.com

Scholarship Monies Fund Kit Campaign

The CSCA Alumni Board of Directors is in its second year of activity. Its presence strengthens the alumni outreach program and will be deemed productive this fall with the upcoming Kit Campaign.

For little over a year, the School and its alumni have sponsored numerous alumni events. These events include networking socials, black box demonstrations, workshops, and other gatherings. All attendees were asked to consider making a donation to the CSCA Alumni Scholarship Fund. The Board's Scholarship Committee is ready to build on this effort and fulfill its commitment to support future culinary professionals. This summer, the Board will ask you to support the Kit Campaign.

Support the Kit Campaign this summer!

Student "kits" include school uniforms, knife roll, and a bag of necessities, such as a silpat, spatulas, scrapers, trussing needles, brushes, measuring cups and spoons, thermometers, and other kitchen utensils. The number of contents in the kits and, therefore, the cost has grown over time. The current kit for September enrollment costs more than \$800. The Kit Campaign will generate additional funds to support this cost for deserving students.

An annual letter expected to be released later this month will solicit alumni participation. The Board hopes this effort will provide kits for a group of students each enrollment period. Alumni Coordinator Christine A. Savastano feels this effort will portray a strong alumni community to incoming students, promoting them to be active members in the future. Board members Bev Napior '02 and Larry Hier '04 are excited to construct a strong foundation for scholarship disbursements and are confident continued giving will result in larger donations. For more information, please contact the Alumni Office through alumni@cambridgeculinary.com or through 617.354.2020 ext 122.

Approval Leads Program to Fruition!

The Professional Pastry Program at The Cambridge School of Culinary Arts is accepting applications! This program has been approved by the Commonwealth of Massachusetts Department of Education, the Accrediting Commission of Career Schools and Colleges of Technology (ACCSCCT), and the School's Program Advisory Committee.



Delphin Gomes and
Roberta Dowling

Inaugural classes will be offered in the Fall as a day or evening program. The structure of the program will reflect the constitution of the existing Professional Chef's Program. This two-day lab program meets on back-to-back days, allowing for proper execution of classic French pastry techniques. Seminars will include many of the staples listed in the existing program and will also include pastry-specific topics such as Chocolate and Nuts and Sugar.



Master Pastry Chef Delphin Gomes will be the director of the Professional Pastry Program and its primary instructor. Together with Roberta, he will provide a unique outfit to impress even the seasoned culinary professional. The first and second quarters involve classic

French techniques including Pâte à Choux, Pâte Brisée, numerous forms of Viennoiserie, Petit Four Sec and Demi-Sec, Italian Cakes, and other European classics. Master Pastry Chef Gomes will also introduce the art of Chocolate, Sugar, Pastillage and Marzipan, and Confections. He will

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Letter from the Director

Dear CSCA Graduates,

Happy Spring everyone! I am excited to announce that the School has received approval from ACCSCT for our new Professional Pastry Program. The PPP, as we are already calling it, will begin in September 2005 alongside our other professional programs. We will begin accepting applications for the program immediately. The program will be taught by Master Pastry Chef Delphin Gomes and will run for 37 weeks. It will focus on pastry arts and will feature the fundamentals of savory pastry arts as well. Delphin and I are busy working on recipes and have established the curriculum. We are very excited about the program. We welcome Delphin to CSCA!

The past six months have been filled with a flurry of activities at the school. In addition to our daily professional programs' class sessions, chefs and students participated in a half dozen special events throughout Boston for humane causes. Students were able to work and meet with celebrity chefs (Jacques Pepin at the French Library and Suzanne Goin of Lucques at Spinazzola), learn how to prepare dinner for 300 people based on just three ingredients (Iron Chef Louie), network with local chefs and pastry chefs (Taste of the Nation and Unichef), and see how a live cooking show is produced (SuperChefs Live).

In addition to our outside events, we added two new seminars as part of our evening seminar series: Coffee and Catering. Gerry Tice, executive chef at the Omni Parker House, discussed large-scale catering and George Howell, founder of the Coffee Connection, now president of Terroir Coffee, discussed different coffees, roasting methods, and service. Plus, our very own Rosario Del Nero hosted a special seminar in April with his brother, Gianluigi, who brought cheeses, bresaola, and wines from the Valtellina region in Lombardy, Italy.

This summer will bring new physical additions to the school. We will be renovating "C" kitchen, replacing the electric stove with gas and a hood, double-stack convection ovens, and widening the lab space. We are also adding a lecture area, in which we will hold large seminars, testing, and special classes for which kitchen space is not needed.

We graduated nearly 50 students between the Certificate and Professional programs in May and June. The staff and I wish them the best of luck in their culinary ventures! Congratulations Graduates!

I wish you all a good summer and encourage you to let the staff know about changes in your life.

Sincerely,
Roberta L. Dowling, CCP

MAPCS Honors Teen Graduate

The youngest graduate in the 30-year history of The Cambridge School of Culinary Arts was honored on May 16, 2005, with a MAPCS Student Achievement Award.

Matt Gaide, who graduated from the Professional Chef's Program in January 2005, was one of the thirteen students honored at the 15th Annual Outstanding Student Award ceremony held by the Massachusetts Association of Private Career Schools (MAPCS).

The CSCA chose Gaide for the award because he was able to use his culinary school education and training to excel and redirect his life despite pressing family responsibilities and medical hardships. Gaide was 16 when he was admitted to the school, having just earned his GED. He celebrated his 17th birthday during the program. He is the youngest person to have been accepted and to have graduated from the Professional Chef's Program.

The event was held in the Hall of Flags at the Massachusetts State House with Senator Robert Antonioni, Chairman of the Joint Committee on Education, serving as the guest speaker. Program hosts included Roberta L. Dowling, MAPCS Director; Stephen Bonkowski, MAPCS President and Director of Gibbs College; and Barbara Lagergren, MAPCS Director and Director of the Gould Construction Institute.

Roberta Dowling, CCP, has been a member of the MAPCS board of directors for the past four years. The Cambridge School of Culinary Arts has participated in the MAPCS organization for the past decade.

MAPCS is a nonprofit organization that promotes high educational standards in business, occupational, and vocational schools. MAPCS encourages ethical practices in schools, between schools, and with employers in the public.



Roberta Dowling and Matt Gaide

Goin' Texan, IACP Style

By Sharon Rice '04, CCP

Back in February, when I signed up for my first International Association of Culinary Professionals (IACP) conference, I had no idea what to expect. I knew there would be lots of events and maybe a famous chef or two. I hoped I would come away from the conference a little wiser while having made a few new acquaintances. I couldn't have been more wrong.

This year's IACP conference was held in Dallas and hosted approximately 1200 food professionals from all aspects of the business, including writers, stylists, cooking instructors, nutritionists, publishers, photographers, and retailers. Being surrounded by "foodies" for five days is an amazing experience. Everywhere you turn, you find someone who's equally enthralled with the subject. For me, it was very rewarding to connect with others who specialize in the same areas in which I'm working; namely, food writing, teaching, and cooking tours. In addition to being an invaluable opportunity to network, the conference provided the forum to really connect with experts in a host of areas—to get insight into the challenges that must be overcome and to learn tricks for avoiding common pitfalls. It was also a wonderful opportunity to meet past CSCA alumni and to see their accomplishments since graduating from the School.

The conference also offered an impressive number of events, with more than 75 sessions from which to choose, on everything from international fresh cheeses to chaat to chuck wagon cooking. Day-long culinary tours included visits to a Kobe beef ranch, an array of Dallas supermarkets, and downtown Fort Worth. But the event of the conference was the kick-off reception at the flagship Neiman Marcus store in downtown Dallas. More than 20 of region's finest chefs showed IACP members the culinary diversity that defines Dallas, showcasing a night of glitz and gastronomic delights. The closing event could not have been more Texan. It began with the IACP Awards Reception, which announced the recipients of the Bert Greene Journalism Awards, the Awards of Excellence, and the IACP Cookbook Awards. The Awards Reception was followed by the "Denim to Diamonds" Barbecue, which included a high-end auction (by a real cattle auctioneer!), a skillet toss competition, and a grill-off by top chefs including Rick Bayless and Tim Love. Yee-haw!

Notable chefs and authors were plentiful at the conference, including Thomas Keller, Harold McGee, Shirley Corriher, Peter Reinhart, and Nathalie Dupree, to name a few. Jacques Pépin and Martin Yan were special guests of honor at the Endangered Treasures Dinner, sponsored by the Culinary Trust, the non-profit arm of the IACP that supports cookbook restoration. At the dinner, the Trust auctioned off items



Certified Culinary Professionals from CSCA attended the annual conference (pictured from Left to Right) Stephan Viau '92, Roberta, Julia Usher '96, Mike Miller '04, Sharon Rice '04, Deb Drinker '96, and Jaxon Stallard '99.

from Julia Child's kitchen, which she had donated several years ago when she made her cross-country move from Cambridge to California. The auction included an amazing array of gadgets—everything from fish poachers to Bavarian molds to the unidentifiable. It was a real treat to see and touch culinary history.

As if all of this weren't enough, a major highlight of the conference, for me, was the Culinary Showcase. An exhibit hall jam-packed with cookbook authors and vendors who want nothing more than to talk to you about chocolate or whole wheat pasta or pork—who could ask for more?

I truly enjoyed the conference, but more importantly, I can honestly say that I took away information that will help me in my career. And I was lucky enough to meet many interesting and knowledgeable people with whom I hope to keep in touch. My first IACP conference was a great success, and it definitely won't be my last. See you in Seattle!

Sharon is a member to the CSCA Alumni Board of Directors.

CSCA Alumni Newsletter Contributors

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COPYRIGHT PROTECTION

What is it, Do I need it, and How do I get it?



by Carol Harlow-Carlson '01

I am currently planning and writing a dairy-free, family friendly cookbook with a friend who has a child who is highly allergic to dairy. Writing is a painfully slow process with two small children at home, though I am steadily making progress, slow as it may be. As I begin to send my recipes out to friends who have offered to be test cooks, I thought it might be wise to copyright my individual recipes before spreading them around. In researching the process I realized that if I had these questions, many of my peers and other burgeoning writers must have similar queries—and so started my quest to learn about copyrighting.

What is a copyright?

A copyright is a form of intellectual property that provides its holder the right to restrict unauthorized copying and reproduction of an original expression, which includes literary work, artwork, software, movies, music, and the like. In terms of this article, I am referring, of course, to original recipes.

What is it used for? Why would I copyright a recipe?

A copyright is considered a “negative right” stressing that it is not about permitting use of a work, rather about restricting the use. If another party is interested in reproducing your copyrighted recipe, he or she must first obtain permission.

Copyright is also a limited right; in the United States, this means that a copyright is granted for a specified length of time. After this period of time has elapsed, the information becomes public domain.

If recipes are published in a book or other publication, copyright usually belongs to the publisher. Shared use of this information would need to be negotiated between the writer and the publisher. In the case of publishing original works in a newspaper or magazine, rights are usually negotiated by both parties. Often the publication maintains the right to reprint the material in another context; however, the writer also maintains the right to reprint the material herself. According to Julie Riven, well-known food writer and fellow CSCA Alumna, the recipes she publishes in *The Boston Globe* are owned jointly by herself and *The Globe*. As a result, *The Globe* is able to publish these recipes on the internet without further permission, and Julie is able to publish them elsewhere if she so chooses.

A copyright holder typically has the exclusive rights to:

- Make and sell copies of the work
- Import or export the work
- Make derivative copies of the work
- Publicly perform the work
- Sell or assign these rights to others

How do I protect my recipe with a copyright?

If the recipe you seek to protect is your own original work, put a © on the recipe with the year and the name of the owner, which is presumably you. For example, I would use © 2005 Carol Harlow-Carlson. This puts the reader “on notice” that the recipe has been created by me, the owner. Formal registration with the Copyright Office is not required for copyright protection; your protection is covered under Common Law. (To save you time in searching, a © is obtained in Word by putting a small c inside parenthesis.)

According to information gleaned from Patents-info.com, “The Berne Convention of 1886 first established the recognition of copyrights between sovereign nations. Under the Berne Convention copyright is granted automatically to creative works; an author does not have to ‘register’ or ‘apply for’ a copyright. As soon as the work is ‘fixed’, that is written or recorded on some physical medium, its author is automatically granted all exclusive rights to the work and any derivative works unless and until the author explicitly disclaims them, or until the copyright expires.”

According to Trish Landgren, Attorney at Law, actual registration with the Copyright Office is not a condition of copyright protection, rather, in general terms, copyright registration is a legal formality intended to make a public record of the basic facts contained in the particular document or copyright. There are some advantages, however, to registering your copyright with the Copyright Office, which include, but are not limited, to:

- Registration establishes a public record of the copyright claim.
- If you believe your copyright has been infringed upon, registration is necessary for works of U.S. origin before an infringement suit may be filed in court.

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- Registration allows the owner of the copyright to record the registration with the U.S. Customs Service for protection against the importation of infringing copies.
- Work may be registered with the Copyright Office after publication and many of your protected rights still apply “retroactively” if infringed upon; however, it is best to check with an attorney for all legal questions and ramifications.

By using an internet search engine, such as Google, there is plenty of copyright information available as well as services through which you may register a copyright, but it is probably best to go right to the source at www.copyright.gov.

So what does it all mean?

Add a © to your original recipes for your own protection and peace of mind. If you choose to make the copyright public record, do a little research and file your work with the U.S. Copyright Office.

To best not infringe on other copyright owners, always remember to obtain permission if you are using someone else’s recipe verbatim. If you use another person’s recipe, remember to give them credit. If a recipe inspires you to make a few changes, make sure that you include that the recipe has been adapted by you and cite the original recipe and publication. If a recipe is truly your own from hours of work, much reading and compilation, or basic trial and error, don’t hesitate to add a © with the year and your name. When in doubt, get permission, cite your source, and use a bibliography when appropriate.

Many thanks go to Julie Riven and attorney and friend Trish Landgren. Thank you both so much for your insight and expertise.

The websites that I found helpful are Patents-info.com, Bambooweb.com, and copyright.gov.

Carol is a member to the CSCA Alumni Board of Directors.

Alumni Spotlight: EVA KATZ '89



Eva Katz '89

Eva received a Bachelor of Science Degree in Marketing and Business Administration from Suffolk University. She was employed in the corporate world for a short time. Not quite satisfied, she gravitated toward boating. She joined the crews of small boats as their chef. It was then that she realized just how much there was to learn in the culinary arts.

She attended the Professional Chef’s Program at The Cambridge School of Culinary Arts and received her chef’s diploma. After a bit of traveling, she returned to the School full-time as Director of Continuing Education and Chef Instructor in Food Basics.

Eva has spent the past ten years of her culinary career in recipe development, food writing, and food styling for magazine publications, such as *Cooks Illustrated*, *Natural Health*, *Fine Cooking*, *Yankee Magazine*, *Boston Magazine*, *Walking Magazine*, *Australian Good Taste*, *Australian Gourmet Traveler*, and *Murdoch Magazines* and has contributed to numerous cookbooks published by Boston Common Press and Little, Brown & Company. Prior to this, she worked in almost every aspect of the food industry as a chef, caterer, instructor, and administrator and was the director of the test kitchen for *Cook’s Illustrated*.

In addition to being a chef instructor in both New England and Australia, Eva has worked at a variety of restaurants across the globe, including the four and half star Seasons Restaurant at the Bostonian Hotel in Boston, aboard private yachts in the Mediterranean and Caribbean, and as a consultant to a restaurant in the Dominican Republic, among others. She has appeared as a guest chef on TV segments including “Smart Women,” a nationally syndicated cooking segment on Ivanhoe Broadcast News; “Mosaic,” a multi-cultural affairs show on WLVI-TV in Boston; and on Boston’s Channel 56 “Ten O’Clock News Life Watch.”

Currently, Eva is an associate editor of *Cook’s Country*, a new sister publication of *Cook’s Illustrated*, and was instrumental in its development. The magazine shares the fondness of country food and all that goes with it. Its charter issue was released this Spring.

Eva is an active member of the School’s Program Advisory Committee. She is the recipient of a Scholarship Award from the International Association of Culinary Professionals and is a member of the Women’s Culinary Guild. Eva currently resides in Jamaica Plain, MA, with her husband Philip Sugarman and sons, Ari, 5, and Gabriel, 3.

The CSCA in the Community

Students and chef/instructors represented the CSCA in a half a dozen charitable events in Boston from January through April. The following is a brief description of events in which students participated.

On The Fly Cooking Wizardry of Iron Chef Louie. Students had the opportunity to work at a half-dozen Iron Chef Louie (ICL) events around Boston from January through April. Louie DiBicari, Sous Chef at Sel de la Terre, and Ian Grossman, Chef at Vicky Lee Boyajian in Needham Center, are the stars of Iron Chef Louie, which is a new and innovative twist to the dinner party. About twice a month Louie and his team pick a new Boston club or restaurant to host an ICL night. The event date and location are announced on the Iron Chef Louie website (www.ironcheflouie.com) and members of the ICL mailing list are sent an e-mail invitation to attend. "Cheffers" visit the website to RSVP and vote online for their favorite dinner themes and ingredients. The ingredients and menu are selected the morning of the event. Louie and staffers then shop, prepare, and serve 300. Louie and Ian have CSCA students work as prep cooks and front of the house managers at the events. Students learn shopping for 300, selecting ingredients according to menu and budget, prepping, and service for 300. ICL night has been featured on the *Phantom Gourmet*, in *The Boston Globe*, and *Stuff@Night* named Louie "an up-and-comer in Boston's nightlife and entertainment scene."



Jo Anne Frazier and Ryan Costigan

The Anthony Spinazzola Foundation celebrated its 20th Gala of Food and Wine on Friday, January 28, 2005, at the World Trade Center. Five students represented the school, along with Chefs Deb Steinfeld and Julie Burba. Students worked with guest chef Suzanne Goin of Lucques, West Hollywood, California, to create Chef Goin's signature dish for the evening, "Braised Beef Short Ribs with Baby Brussel Sprouts, Crème Fraîche, and Aged Balsamic." Elissa Dunlap and Mike Huha, January '05 graduates, designed the ice carving on

display at the school's table and Hong Xue, June '04, created a watermelon and beet vegetable garnish. Students working the event were Karen Akunowicz, Bill Grace, Birgitte Gilliland, Lindsay Fairclough, and Norma Solberg.



Chef Suzanne Goin, far right, worked with CSCA students at the 20th Annual Spinazzola Gala.

Nearly two dozen students from The Cambridge School of Culinary Arts participated in the **Boston Chef's Unichef for Unicef Tsunami Relief** event on March 3, 2005, in the State Room in Boston. Organized by Rene Michelena of Domani, the event brought 25 top chefs from the Boston area together to raise funds for tsunami victims. Students were paired with chefs to manage food service at the tasting tables.

The French Library and Cultural Center honored the publication of Jacques Pépin's new cookbook: *Fast Food My Way* on March 22, 2005. Students were invited to prepare six dishes from the book to pass at the event, which featured a short lecture and book reading by Master Chef Pépin. Accompanying Pépin were Jean-Claude Szwrbak and Jean Michel. Under the direction of Chefs Tony Lawless and Jen Murray, students prepared Codfish Brandade, Salmon Fennel Salad, Silky Tomato Soup with Spinach Coulis, Tomato Mozzarella Fans with Shallot Vinaigrette, Chicken with Mashed Cauliflower and Hot Salsa, and Chocolate Hazelnut Brownie Cake with Grand Marnier Whipped Crème. Students who attended the event were Matthew Barre, Michaela Betty, Chris Lally, Lee Connolly, Dave Sheldon, and Dee Ornek. At the event, staff representatives Jen Murray and Julie Burba ran into "lost alumni" Carole Holladay '99. Welcome back into the fold, Carole!

The Friends of Dana Farber Cancer Institute hosted the 7th Annual Great Chefs Cooking for a Cure Event on March 31, 2005, in Boston. Three students represented The

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Jacques Pepin, center, poses with students and chef/instructors of CSCA.

Cambridge School of Culinary Arts along with Chef Julie Burba. Twenty restaurants, gourmet food stores, and catering companies were in attendance providing tastes to event attendees. Josh Ziskin '95, chef of La Morra, was the honorary chef of the event. April Beané, Stephen Wainger, and Elizabeth Stifel served nearly 250 tastings of Codfish Brandade on Toasted Baquette Rounds to attendees. The purpose of the event was to raise funds for the Dana Farber Cancer Society.

The CSCA's very own Bik Ng served as one of the event hosts for **A Spoonful of Ginger, A Food Tasting to Benefit Joslin's Asian American Diabetes Initiative** on April 5, 2005, in the State Room. Bik's co-hosts for the event were Jasper White of the Summer Shack, Ming Tsai of Blue Ginger, and Nina Simonds, author of the cookbook *A Spoonful of Ginger*. Ng, chef/instructor in the Asian curriculum, and Deb Steinfeld led students Rob Ocko and Maria Sieh in preparing a Chinese vegetable and tofu stir-fry to order. Francis Lai,



Left to right: Bik Ng, Rob Ocko, Deb Steinfeld, Francis Lai '05, and Maria Sieh at *The Spoonful of Ginger* event.

January '05 graduate, demonstrated hand-rolling shrimp spring rolls. Approximately 20 chefs and restaurants participated in the event, ranging from Boston to Wellesley to Chinatown. The Joslin Diabetes Center's Asian American Diabetes Initiative is the first research program to study the causes and effects of diabetes in Asian Americans. The Asian ingredients used in the School's dishes were kindly donated by Sun Sun Co. Inc., in Chinatown.

For the second consecutive year, the CSCA participated in **Share Our Strength's Taste of the Nation**, Boston, on April 7, 2005, at the Hynes Convention Center. Chefs Tony Lawless and Julie Burba worked with several students to prepare 700 tastings for the event. Students created the dish, "Trofie Pasta with Grilled Chicken, Creamer Potatoes, Green Beans, and Pesto." In addition, the School donated a Back to Baking recreational class series to the event's silent auction. Students who participated were Mike DiPalma, Renato Vieira, Angela Lynch, Gena Deliyannis, and Dee Ornek. Graduates Peter and Meg Merrill '02 and Chris Cronin '05 represented their employers, Sel de la Terre and Davio's, respectively, at the event.

Matthew Barre attended **SuperChefs Live** on April 30, 2005. He assisted Martin Yan (Food TVs "Yan Can Cook") as sous chef and on stage during his live cooking demonstrations. Matthew also worked with Paul Delios of Meze, Estiatorio, Paolo's Trattoria; Rich Morotto of Metropolis Café; and sommelier Don Bailey of Aquitaine.

**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.

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by Jeff Pond '02, CCP

definition: noun—a wise and trusted guide and advisor
verb—to serve as a teacher or trusted counsel

You may often find yourself saying what's next for me? How can I become better at what I do, or at the very least, hold my value as an asset in my chosen profession? I am a 29-year-old Private Chef, and a member of the CSCA Alumni Board of Directors. Although I am still young, I do recognize the importance of these questions.

I was once told, "A smart man learns from his own mistakes, a wise man learns from the mistakes of others." I have always looked to those who have gone before me; learning not only from their successes, but specifically from their mistakes. If you are just starting out in the culinary world, no matter of age, you are probably driven by something internal. You have a need to express yourself. If you are anything like me, you receive great enjoyment from watching others dine on the feasts that you create. Every now and then, between each masterpiece, your idealisms will be put to the test; a test of character if you will. For instance, you work really hard for three years, enduring long hours and dedication, in the hopes of one day running your own kitchen or owning your own business. Then the day comes. You are the executive chef of "Bistro on the Main." What happens when one of your employees falls on hard times and starts to bring down the team that you have built around you? You find yourself in a crossroad; conflicted about how to handle the situation. You may say to yourself, "I just want to cook. I didn't think I would have to handle personal problems too." The answer to this question does not matter right now. These little tests over a period of time can cloud the innocence that used to drive you.

What has helped me remain grounded over the years is returning to my roots, so to speak; a phone call to a familiar voice. The voice or voices that ring in your head through every decision you make. A mentor isn't just a person who has passed on his or her knowledge in the culinary arts. They have also passed on their style and integrity. You choose a mentor because of his or her vision. They see something that you want to see. They represent the ideals and charisma that most aligns to the person you want to become. They will leave an invisible yet indelible mark on you. Which you, in turn, will pass on to someone else. The proceeding gets overlooked quite a bit. When someone passes on a piece of themselves, they are passing on a piece of everyone they have learned from. It is multigenerational. Decades of people trying to improve on the last. This means that somewhere along the way, you will have a small piece

of Escoffier himself helping you swing your knife. The best and worst habits are formed now, when you are raw and objective to everything. When you are designing a building, you have to first start out with a solid foundation. That foundation will help make the right decision for yourself, when you are not sure what the right decision is.

I am going to share with you a little story about myself. I am writing this article because I have recently come to a crossroad with my career. Where do I go from here? An answer that doesn't come easily all the time. I recently expressed my quandary to a good friend and someone you know very well as Chef Roberta. I don't think she realized the impact she had on my decision. I graduated from the CSCA in 2002 and have recently thought I might want to go back to a university to get my masters. Although there is nothing wrong with furthering your education, I was not sure if it was the right move for me. Roberta was able to remind me of the ideals that have slipped my mind with four simple words; "What about your talent?" She reminded me of the time I spent with her in the kitchen testing ideas and recipes alike. The nights we spent before a party deciding that Salsa Verde would go best with the crown roast of pork. Those were probably the most important words I heard over the last six months. My point is that they wouldn't have meant as much if they came from a different mouth, from someone whom I maybe didn't admire so much. That is why it so important to be careful, and choose wisely, the people you look up to. Make sure that they have your best interest in mind. No matter what industry you end up in, I think the importance of finding that person who wants to see you get better at every stage of your life is priceless.

Jeff is a member to the CSCA Alumni Board of Directors.

LOST ALUMNI Have you seen them in your kitchen?...

Robert Daly '95	Eric Anderson '03
Carla Graham '96	Holly Scanlon '03
Heather Johnson '97	Colin Sepko '04
Sarah Coors '01	Suzanne Maitland '04
Constantinos Giannopoulos '01	Paul Calvi '02
Alison Rosenberg '03	

Class Notes

Tara Mannion '01 is a Personal Chef for a family in Beacon Hill. Tara found this job on eRecruiting!

Patricia Horan '97 is a Sous Chef at Plantation Catering in Middletown, RI, and recently earned the WSET wine certificate.

George McWhinnie '96 recently retired as Executive Chef at Whole Foods Market. He lives in Jamaica Plain, MA.

Herb Cockcroft '90 is a Corporate Chef and Purchasing Agent for FAZ Restaurant Management in California.

John Tramontozzi '04 is a Sauté Cook at Red Sauce Restaurant in Watertown, MA.

Tal Schejter '03 began working at Jody Adams' Rialto while enrolled in the Professional Chef's Program. She is now the Pastry Chef at the famous Cambridge eatery.

Henry Ward '04 recently moved to Phoenix and plans to start his own catering company called Food 911, LLC. He welcomes graduates for a social in the desert!

Eva Katz '89 is an Associate Editor of *Cook's Country*, a new sister publication to *Cooks Illustrated*.

Rosa Menard '98 published an article in the *MetroWest Daily News* and continues to entertain *Middlesex County* with her cooking show on local cable.

1996 graduate **Julia Usher's** article on herbs and chocolate was featured in the February/March issue of *Chocolatier*, as was her recipes for cupcakes and cookies in spring and summer issues of *Mary Engelbreit's Home Companion*, respectively. A collection of Julia's recipes were recently published in the IACP collaborative cookbook entitled, *For the Love of Food*.

Innkeepers **Lucia Osiecki '00** and **Deb Jones '99** were featured in *USA Weekend* for finding their "dream jobs." Deb and Lucia own The Meadowlark Inn in West Brattleboro, VT.

Tim Collins '98 is the Head Chef at Southern Cross Club in Little Cayman Islands.

Heather Tartar '02 recently opened Sophia's Grotto in Roslindale, MA.

Christine Barie '04 is living in New York and working for Between the Bread Events and Celebration Corporation as a Pastry Chef.

Andrew Madsen '04 recently opened his doors for the second season of The Blue Door in Mystic, CT.

Karen Gondoly '00 recently became the Pastry Chef at Great Bay Restaurant in Boston.

Laura Courtemanche '04 works as a personal chef and has her own gourmet treat business for both people and dogs. Her business is called A Dozen Eggs (www.adozeneggs.com).

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



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.

Recommended Reading List for the Culinary Professional

submitted by Chef Robert Falite,
CSCA Curriculum Coordinator

Escoffier: The Complete Guide to the Art of Modern Cookery

Foie Gras: A Passion, by Michael A. Ginor

The Advanced Professional Pastry Chef, by Bo Friberg

The Making of a Pastry Chef: Recipes and Inspiration from America's Best Pastry Chefs, by Andrew MacLauchlan

How Baking Works: Exploring the Fundamentals of Baking Science, by Paula I. Figoni

Approval Leads Program to Fruition!

continued from page 1

stress mastering the techniques of traditional French cake decorating.



The third quarter covers everything from the art of plating desserts, French and Italian Tarts, Asian and Latin American Pastries, and Nougatine, while introducing the new student to the concept of savory pastry cooking. Experienced chefs will learn how to incorporate their new skills in the pastry arts into the savory kitchen—taking it to a new dimension. The final quarter of the program is when Master Pastry Chef Gomes will showcase his thirty years of expertise as he instructs how to take chocolate, sugar, and confections to the highest level. Both filled and molded chocolate and poured and pulled sugar will be taught. The pinnacle of the program will incorporate all the master techniques as students construct a professional wedding cake and display show piece.

CSCA graduates are encouraged to contact the School to learn more about the program.

Are you interested in the Professional Pastry Program?



Contact our Admissions Office for additional information about options for graduates in our new Pastry Program. Classes are being offered in the fall.



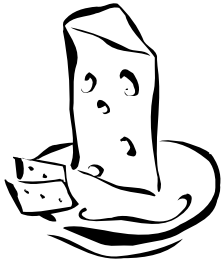
On Monday, April 11, our very own Chef Rosario del Nero, and his brother Gianluigi shared family traditions and recipes from their native Valtellina. They are pictured here with Bitto cheese, which was used in the evening's demonstration to create pizzoccheri, the valley's signature dish, made with buckwheat pasta, Bitto, potatoes, and cabbage.

The CSCA Alumni Board of Directors

welcomes Michelle Itzkowitz '97 as its new President, as well as new members Carol Harlow-Carlson '01 and Sharon Rice '04, CCP

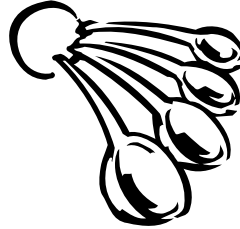
President, Michelle Itzkowitz '97
 Annette Fazio '92
 Cynthia Flahardy '98, CCP
 Carol Harlow-Carlson '01
 Larry Hier '04
 Sarah Keating '98
 Lisa Leonard '03, CCP
 Stephanie Lucianovic '03, CCP (West Coast Representative)
 Beverly Napior '02
 Jeff Pond '02, CCP
 Sharon Rice '04, CCP
 Virginia Stein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

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



Culinary Quiz

1. What cooking method uses a special coil, placed below the stovetop's surface, in conjunction with specially designed cookware, generating heat rapidly with an alternating magnetic field?
2. What term is French for "new cooking?" (A mid-twentieth century movement away from many classic cuisine principles and toward a lighter cuisine; based on natural flavors, shortened cooking times, seasonal produce, and innovative flavor combinations.)
3. What term is used to describe a market form for fish in which the viscera, gills, and scales are removed and the fins and tail are trimmed?



4. What term is used to describe a thin slice of meat, poultry, or fish, spread with a savory stuffing and rolled, and then braised or poached.
5. A combination cooking method similar to braising but generally involving smaller pieces of meat that are first blanched or browned, then cooked in a small amount of liquid that is served as a sauce is termed what?



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



Calendar of Events, 2005

June

Wednesday, June 8

6:00pm

Alumni Workshop: Handcrafted Marzipan with Master Pastry Chef Delphin Gomes
The Cambridge School of Culinary Arts, Kitchen E

Monday, June 20

7:00pm

Annual Alumni Cookout: DON'T MISS IT!
The Cambridge School of Culinary Arts
Hosted by Bill and Roberta

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

GET YOUR KNIVES SHARPENED AT THE ALUMNI COOKOUT!

The Alumni Board of Directors is sponsoring this service at the upcoming Alumni Cookout on Monday, June 20, beginning at 7pm at the School

Bring one, bring them all!
Contact the Alumni Office to RSVP or to learn additional details.

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 October. 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.



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