

THE CAMBRIDGE SCHOOL OF CULINARY ARTS

Alumni Newsletter

Volume 3, Summer 2004

www.cambridgeculinary.com

The CSCA Celebrates 30 Years of Culinary Training

Pull out your party dresses and tuxes and mark your calendars! On Sunday, September 19 and Monday evening, September 20, the Cambridge School of Culinary Arts will celebrate its 30th Anniversary.

This celebration marks more than just thirty years of Roberta's Eggs, Espagnole, Cappon Magro, and Consommé. It marks thirty years of meeting passions for food and cooking, for providing industry needs, for providing community service through charitable events, for making lifelong friends, and for believing that food is a celebration of life!

On Sunday, September 19, the School will host an open house for the community. From 11 am to 4 pm, former students, area businesses, friends of the school, and the general public are invited to attend. On Monday evening, September 20, beginning at 6 pm, the School will host a formal gala. The planning committee is well underway in organizing the event. Details are under wraps for now; however, they will be announced closer to the event. Be sure to check your mailboxes for invitations for the weekend's festivities! We hope to see all of you there!



The Food Network's Mario Batali and Giada DeLaurentiis filmed a segment of an upcoming television program at the School in January. The feature highlights unique Italian food traditions during the holidays and will include Roberta's special ravioli. It is scheduled to air in December 2004.

Seasonal Business

Almost everyone would agree that the food and hospitality industry is tough. So it must be nice to be in a "seasonal" atmosphere right? Let's see...

Although Cape Cod is known for its seasonal attractions, there are CSCA graduates who provide services year-round.

Stephan Viau '92, CCP, wears three chef hats. Not only is he a chef/instructor at the School, and the Certification Chairman for the International Association of Culinary Professionals, he owns a guest house in busy Provincetown. Elliott House is a lovingly refurbished home originally built by Captain Russell Knox Elliott in 1840. It is located in the center of town, offering walking distances to shops, restaurants, galleries, museums, town beach access, parking, and even a ride from the airport (with advanced notice). Guests can share elegantly appointed guestrooms or a fully furnished one bedroom apartment with a private deck (for longer stays). Elliott House is available year round with the exception of the Christmas holiday. Off-season guests visit to enjoy New Year's Eve, the annual Spring Film Festival, and popular themed weekends.

Nada's Noodles was established in 1987 by Italian native Renata Oriani. A mutual friend introduced her to **Frans Weterrings '98**. After working in several Cape restaurants,

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Stephan Viau's Elliott House is available year-round.

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Letter from the Director

Dear CSCA Graduates,

I hope that this edition of the Alumni newsletter finds you all well.

We are winding down the year by graduating one of the largest PCP classes to date, with nearly 60 graduates in both the CCP and PCP programs. Students in these programs were fortunate to work with a half-dozen celebrity chefs, attend special events inside and outside the School, appear in two programs scheduled to air on the Food Network, and to further their passion for food and cooking. We at the School wish these graduates much success in their future endeavors!

We've worked hard to improve our presence in the culinary community this past year. One of our efforts was to participate in many benefits, including the Spinazzola Gala, the Friends of Dana Farber's Great Chefs Cooking for a Cure, Share Our Strength's Taste of the Nation Boston, a fundraiser for the Boston Center for Adult Education, and for Greenspace Alliance in Boston and Brookline. In addition we've enjoyed workshops, demos, and book signings from celebrity chefs Gordon Hamersley, Chris Prospero, Mario Batali, Giada De Laurentiis, Michael Ginor, and Andy Husbands. Students have worked with Ming Tsai, Lidia Bastianich, Christopher Kimball, Steven Raichlen, Jacques Haeringer, Jasper White, Jacques Pepin, and Mary Ann Esposito through events at WGBH and The Culinary Entertainment Group.

Through the organization of the alumni department we've held events here at the school and at area restaurants, including Upstairs on the Square, Sel de la Terre, Meadowlark Inn (West Brattleboro, VT), and Davio's Restaurant. Each has enjoyed a record number of attendance and popularity. The new Alumni Board has met twice and is working on developing a scholarship fund, has elected officers, and is working toward developing a series of advanced culinary classes offered through the Continuing Education Department.

The year 2004 is a special year to me, my family, and to the staff and graduates at CSCA. This year marks the 30th year of the CSCA's operation. To celebrate, we will host a commemorative gala on Sunday, September 19 and Monday evening, September 20. We hope that the event will be spectacular. All of you are invited to attend. Details on the days' festivities will be announced in the summer. Be sure to mark your calendars! We hope that you will stop by the school and help us say thank you to the community for 30 wonderful years of service to the culinary industry.

I hope that you all have a prosperous and wonderful summer!

All my best,
Roberta L. Dowling, CCP

Me and My Pink Ribbon

by Jennipher Mills '03, CCP

The 26th Annual IACP International Conference was held at the Baltimore Convention Center in April. As a first-time attendee, my expectations varied. I had pre-registered for seminars and optional events with difficulty. There were simply too many I wanted to go to, too many panelists I wanted to listen to, and too many tours I wanted to be on. I had not anticipated the qualitative level of interaction between and among my fellow participants and seminar leaders. Nor had I anticipated the welcome I received as a first-timer, both from IACP as an organization and from all the once-upon-a-time first-time attendees.



CSCA graduates represented at the IACP Conference are pictured here with Bill and Roberta, (from left to right): John Adams-Wade '03, CCP, Jennipher Mills '03, CCP, Cynthia Flahardy '98, CCP, Jessica Thomson '03, CCP, Lisa Leonard '03, CCP, Julia Usher '96, JT Aldridge '04, CCP, and Deb Drinker '96, CCP. Missing from photo: Stephan Viau '92, CCP, and current student Eliana Hussain

Initially, the choices of seminars and events are staggering. The Professional Interest Sections included Cooking Schools and Teachers, Entrepreneurs, Food Photographers and Stylists, Food Writing and Publishing and Marketing Communicators, or Special Interest Groups such as Chefs and Restaurateurs, Food History, and Test Kitchen Pros. During the convention, seminars broke into Special Interest Tracks. One can weave back and forth among the "tracks," falling into intensive clinics in Armagnac or Riesling wine or Beer and Cheese Pairings. My seminars were What Makes a Guided Tour a Success? and Humor and Food Writing. I was completely absorbed in every seminar and regretted not being able to go to all. (Knowing this, all the seminars are available on tape.) Additionally, the opportunity to engage with others became part of the seminar and carried over into the optional evening events and coffee breaks. It surprises me

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Student Spotlight: JoAnn Herzfeld

It is not uncommon for the CSCA to transform a banker into a pastry chef. The School is full of doctors, lawyers, graphic designers, and burnt-out IT professionals. JoAnn Herzfeld is no exception.

Since 1985, JoAnn worked 70 hours per week as a self-employed computer systems consultant in the financial services industry. Her interest in food surpassed her desire to be surrounded by the corporate environment.



JoAnn's Tomato Sunset Sorbet was entered in the Fresh Florida Tomato Recipe Contest, sponsored by the Florida Tomato Committee.

She wanted to get away from recipe cooking and to learn the basic ingredients and how they behave. JoAnn enrolled in the Professional Chef's Program in September 2003. She has since gained the confidence to fulfill her cooking aspirations. In addition to completing the standard six special event credits, JoAnn assists in PCP and

CCP classes and supports many community events. After being introduced to Tremont 647's Andy Husbands at a charity dinner, she joined the Share Our Strength (SOS) network, an organization fighting hunger and poverty relief nationwide. Her culinary training allowed her to be engaged as an instructor for Operation Frontline (OFL). On most Thursday nights, she can be found at the South End Community Center in Castle Square, where she teaches community residents how to shop for and prepare balanced meals. She believes this is just a "bonus" to her culinary training.



JoAnn Herzfeld

The School chose JoAnn's Tomato Sunset Sorbet as its entry for the Fresh Florida Tomato Recipe Contest, sponsored by the Florida Tomato Committee. Although the final presentation was a collaborative effort, her combination of tomato, blood orange, and balsamic vinegar was an instant hit.

Although self-employed in her "former life," JoAnn plans to work for and with others following graduation. She strongly believes that exposure is key and is necessary to continue growth.

Me and My Pink Ribbon, continued

how many people I not only met, but became interested in and look forward to seeing again next year.

The welcome given to me and other first-timers arrived by way of the registration package. It was full of specific, helpful information including my itinerary and a brilliant neon-pink ribbon loudly announcing my first-time status. The latter granted me extraordinary freedom to random, impromptu conversations with both aspiring and well-known editors and writers, chefs, coaches, tour guides, and cooking school directors from around the world. Without exception, I was assured a smile first, then a peppering of questions, followed by an exchange of cards and promises. In every detail, the IACP organization went the extra mile to bring new folks comfortably into the fold. I was impressed. It didn't hurt either that the CSCA was well represented. Over ten graduates and one current student attended. I was praised for sporting my CCP badge. It was huge and bore the words "We Think You're Certifiable!"

The food throughout the day, as you might expect, was exceptional. The optional evening events highlighted local ingredients. I attended a spectacular barbecue called "The

Whole Hog" with a celebrity chef's grand prix, including Jacques Pepin, Bobby Flay, Steven Raichlen, and others. It was a benefit for the IACP Foundation. Held in Baltimore's Museum of Industry, it was a school of drama; a show going on despite drenching rain puddles through the electrical system. Would the lights stay on long enough for the chefs without killing them? Saturday's grand finale was a celebration with new and old friends, honoring the hard work of many IACP award recipients.

There is always more one could do. I regret not meeting several authors, not buying that book, and not spending time with more people. But there is always next year...in Dallas...without the neon-pink ribbon. I will be looking for those who have them!

CSCA congratulates the following new Certified Culinary Professionals:

JT Aldridge '04, CCP	Karla Kelley '04, CCP
Alison Martindale '04, CCP	Christine Barie '04, CCP
Michele Randazzo '04, CCP	Seana Roubinek '04, CCP

CSCA Alumni Board Forms Structure

The inaugural CSCA Alumni Board of Directors held its first election at their winter meeting. The Board elected Sean Leonard '96 as its first President. Sean is currently employed as the School's Continuing Education Coordinator. He also operates his own business, Sweet Eats by Sean, Inc., offering cakes for weddings and special occasions. Sean is interested in promoting the CSCA Alumni Association Scholarship Fund, as well as creating new opportunities for alumni to participate in the School's CE program; encouraging graduates to teach classes, as well as offering advanced classes for the culinary professional.

Sean has chosen Michelle Itzkowitz '98 as his Vice President. Michelle offers personal chef services as the Healthy Gourmet, specializing in healthy meals and snacks for individuals and groups up to fifty. She is also pursuing her Teacher's License in Family & Consumer Sciences and a Masters Degree in Nutrition/Health Services.

In addition, the Board welcomed new member Jeff Pond '02, CCP. Jeff recently left his position as Executive Chef at the Senior Executive Dining for Bank of America Conference Center in Boston and is currently a personal chef for Peter Roy of Cohasset Harbor.

The Board meets three times a year. All CSCA graduates are eligible to hold a seat on the Board. For additional information, please contact Christine A. Savastano through 617.354.2020 ext. 122 or alumni@cambridgeculinary.com.

Find a Classmate and a Career through eRecruitings Experience Website

eRecruiting now offers a new network for alumni. It is a free career development resource that includes a wide array of job postings, the ability for alumni to contact other alumni from their school, and access to career tips including resume writing and professional development. Alumni can gain access to this by logging onto the home page for eRecruiting and clicking on the Student Resources link. This will bring you to the Experience website, allowing you to link your eRecruiting account to the alumni network. Link your eRecruiting account information by clicking onto the link stating "1-step account creation" under eRecruiting graduates. Once you've created your account, you'll be able to search additional jobs from Hotjobs.com and Career Builders. If you've forgotten your username and password assigned to you by the CSCA or would like additional information, please contact Jenifer Murray or Bobby Falite in the placement office at 617.354.2020.

Seasonal Business continued from page 1

Frans developed the itch to buy one. His wife, Laurie Carullo, reluctantly joined him as they purchased Nada's Noodles in April 2000. Since then, they have expanded four-fold. They moved the business from Hyannis to South Dennis joining Ring Bros. Marketplace, a successful marketplace co-op. This busy location supplies wholesale and retail products including fresh pastas (straight and filled), prepared foods, pastries, and cakes. They added Cape Cod Dessert Company, a wholesale dessert company, and opened a Montilio's Express Bakery. Most of their wholesale customers are restaurants. With clients in MA and CT, they are busy year round!



Lisa Raffael's Delicious Desserts is located in Falmouth.

Bride's Magazine, *Wedding Style*, *Modern Bride Boston*, and *Cape Cod Life* are all too familiar with **Lisa Raffael '92**. Delicious Desserts in Falmouth has been lighting up receptions since she graduated in 1992. Her creative, customized approach has made her busy season crazy and her off-season brief. Lisa was recently noted in *The Perfect Wedding—DETAILS!*, a national best-selling wedding book by author Maria McBride-Mellinger.

Adrian Cyr '83 has owned his restaurant since 1985. This 200-seat seasonal oasis is located on Rt. 6 in North Truro. Open from late May through October, Adrian's Restaurant stays busy offering regional Italian fare and a fantastic view of Cape Cod Bay. It has been awarded best ethnic cuisine by *Cape Cod Life* and has been recommended by the *Boston Globe* and *Zagat's Survey*. Adrian supports breakfast and dinner as well as numerous weddings and other celebrations. During the off-season, he remains a staple at the School as a chef/instructor. His popular attitude is reflected in his seasonal passion.

Recent graduate **Jessica Thomson '03, CCP**, is making her mark in the Woods Hole community. As a personal chef she offers a variety of customized services including private sushi classes. In a short time, she has gained substantial experience in recipe testing, writing, research, and community involvement. In addition, she published an article in the *Cape Cod Times* on cookbooks. She is one to watch!

Visit www.cambridgeculinary.com for additional information about these graduate-owned businesses and services, and then visit them on your next ride to the Cape!

Class Notes

Barbara Wetherington '04 recently started her own baking company. Big Basket Bakery in Jamaica Plain offers cakes, cookies, quick-breads, and scones to local restaurants and cafes.

Jennifer Mills '03, CCP, obtained the Advanced Wine Certificate "with merit" offered by the Elizabeth Bishop Wine Center of Boston University in January.

Jen Turner '03 has joined Sunrise Bakery in Canton as a pastry cook.

Ruth Tobias '02 was chosen as the 2004 Boston/Cape Cod editor for *Zagat's Survey*.

Courtney Weiner-Yanni '96 is currently working with Al Roker Productions as Field Producer in New York.

Joyce White '88 has added Chili Nights to her existing services, Any Thyme Catering and As You Like It in Milton, MA.

John Kennedy '02 was featured on the TV Food Network's *Recipe For Success*, a show spotlighting culinary career makeovers, in April. John owns Marching and Chowder, an award-winning Boston take-out catering service.

Jessica Thomson '03 is a recipe tester, personal chef, and food writer in Woods Hole, MA. She has been published in the *Cape Cod Times*.

Heather Love '03, CCP, is a pastry cook with Grappolo D'Oro in Pza. della Cancelleria, Rome, Italy.

Daniel B. Morley '96 has joined Dancing Deer Bakery in Boston as their Development Baker.

Eleanor Burgess '03 is currently studying at Yale University.

After living in San Francisco for three years, **Deb DeSilva-Moloney '93** has moved to New Hampshire. She is the Manager and Curriculum Advisor for Impressive Chef, a kitchen store and cooking school in Nashua. She also writes for a local newspaper.

Kevin McCarthy '93 has been employed with Davio's Restaurant since he graduated in 1993. He is currently the assistant pastry chef at the Arlington Street location.

Vanessa Hill-Hawkins '02 is the Banquets and Catering Manager at the Tonto Verde Golf Club in Rio Verde, AZ.

Tim Collins '98 is the Head Chef at the Cayman Diving Lodge in Grand Cayman, BWI.

Inna Garber '00 is self-employed as The Yummy Chef in Winchester, MA.

Chris Fett '02 is the Chef/Owner of Flavors of the World Catering and Events in Louisiana. He is a former "lost alumni!"

Henry Ward III '04 is a line cook with the Sheraton Four Points in Norwood.

Stephanie Lucianovic '03, CCP, is a developing editor for Weldon Owen. She is working on a new line of cookbooks, the *Mastering Series* for Williams-Sonoma. She is also acting as a test-kitchen chef and editor for a new national food magazine that will be launching next winter, titled *CHOW*. She lives in San Francisco.

Jim Nye '87 is the Staffing Manager for SnapChef Culinary Services in Shrewsbury, MA.

Andrew Madsen '04 recently opened his first restaurant, The Blue Door in Mystic, CT.

Dana Jones '00 is self-employed as The Demon in the Kitchen in Gloucester, MA.

Cameron Brown '03 is the third cook in the pastry shop at Langham Hotel Boston.

Karen Gondoly '00 is a pastry cook at Troquet in Boston.

Bik Ng, CSCA Instructor and Chinatown Ambassador, was featured in the April issue of *Boston Magazine*.

Katie Wilton '99, CCP, appeared on CBS's *Living It Up* with Jack Ford in April. Katie is the Membership Chairperson for the Culinary Guild of New England.

Greg Felix '00 recently built a home in Ashby where he plans to construct a farm offering demonstrations using its fresh ingredients.

George Miller '02 passed away unexpectedly in May. We send our condolences to friends and family.

LOST ALUMNI

Have you seen them in your kitchen?

Jennifer Azer '93

Dan Corbett '96

Margaret Daniels '99

Melissa Dupuis '00

Brandi Ferry '00

Katherine Hahn '02

Daniel Monahan '00

Sara Sculli '99

Eleanor Verange '94

CSCA in the Community

Through the combined efforts of staff and instructors at CSCA, the School has made a concerted effort to support area charities and spread good will within the Boston/Cambridge communities. Since the beginning of the year, the School, with chef/instructors, students, and administrative representatives, has appeared at events to support culinary and general education, to fight hunger, to fight cancer, to support women's choices, to support green spaces throughout Boston and its suburbs, and to support various youth organizations and programs.

On January 30th, six students worked with celebrity chef Michael Ginor of Hudson Valley Foie Gras to assemble a mousseline foie gras dish for the 19th Annual Anthony Spinazzola Foundation Gala. Ginor worked with students and chef/instructors the day prior to the event to design the dish and provided a foie gras demonstration to three classes of students.

The Friends of the Dana-Farber Cancer Institute hosted the Sixth Annual Great Chefs Cooking for a Cure on March 31. Roberta Dowling, who is contributing several recipes to the cookbook named after the event, led two students and a staff member in preparing a classic smoked salmon, crème fraiche, and cucumber hors d'oeuvre for the event.

NARAL Pro-Choice Massachusetts held its annual Chocolate Madness event on April 13, where more than three dozen pastry chefs from area restaurants, bakeries, and candy houses competed in five categories for best dessert. Roberta served as a judge for the top-tier category, of which Truly Jorg's was awarded first prize for its best overall chocolate dessert.

After a few years' hiatus, the School participated in Share Our Strength's Taste of the Nation Boston event on April 29. Students worked alongside Chefs Tony Lawless and Julie Burba to create a working pasta station, which dished up several hundred servings in the fight against hunger.

Advanced Classes for Graduates Only

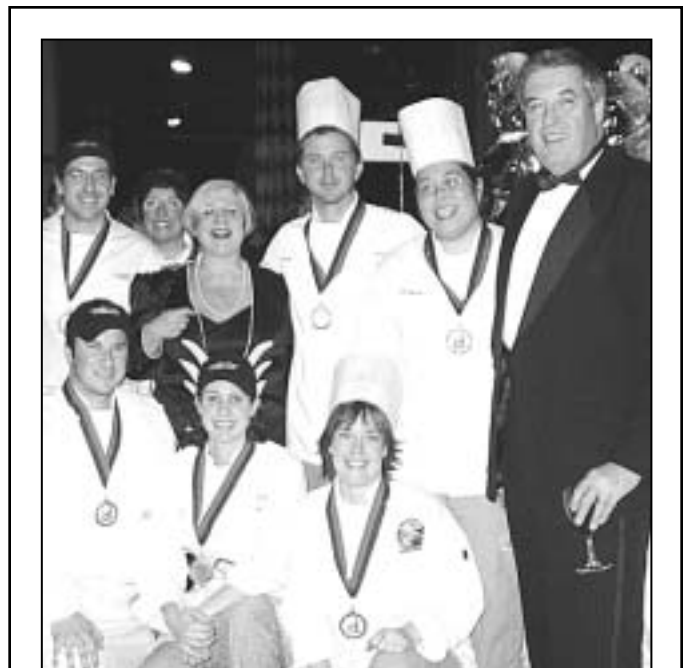
This fall, the School will offer advanced classes exclusively for CSCA alumni. Master Pastry Chef Delphin Gomes, Chef/Instructor Jan Schiff '90, CCP, and Roberta Dowling, CCP, will all participate! See the calendar of events for additional details.

On May 7, the CSCA paired up with WineSisters to prepare an elegant three-course dinner for the Boston Center for Adult Education's Educating the Senses event. Eight students worked alongside Chef Tony to plate three courses for 100 attendees.

In addition, the School has donated desserts and platters of food to the Greenspace Alliance for fundraising events in Boston and Brookline and has donated dozens of continuing education classes to benefit youth organizations and special needs schools and charities in Boston and Cambridge.



JoAnn Herzfeld and Jerri Lynn Enfield, served smoked salmon and cucumber canapés at the Great Chefs Cooking for a Cure Event, sponsored by the Friends of the Dana Farber Cancer Institute on March 31.



Jeff Heavey, JoAnn Herzfeld, Roberta Dowling, Andrew Madsen '04, Christine Barie '04, CCP, and Bill Dowling, l to r front row: Scott Cohen, Lisa Bellavance, and Julie Burba '02, CCP, at the 19th Annual Anthony Spinazzola Gala.



Calendar of Events 2004

June

Monday, June 7 7pm

Graduate Networking Social
host Steve DiFillippo '84
Davio's Restaurant, Cambridge

September

Sunday & Monday, September 19 & 20

CSCA's 30th Anniversary Celebration
An Open House Celebration of 30 Years—Sunday
Formal Reception—Monday

To RSVP or for additional information on how to attend or host an event, please contact Christine A. Savastano at alumni@cambridgeculinary.com or 617.354.2020 ext. 122

October

Wednesday, October 13

Advanced Cooking Classes for Graduates:
Sugar Pulling
with Master Pastry Chef Delphin Gomes

November

Monday, November 8

Advanced Cooking Classes for Graduates:
Desserts: Taken to the Next Level
with Jan Schiff '90, CCP

December

Monday, December 6

Advanced Cooking Classes for Graduates:
Advanced Pastabilities
with Roberta L. Dowling, CCP



Chef Bobby Falite can still be found at the Mandarin Restaurant in Reading on Tuesday nights. Graduates Jane Rees '01 and Linda Watchko '01 joined him earlier this year.



An alumni social was held at the Meadowlark Inn in Brattleboro, VT in May. This overnight gathering of 15 graduates included Christine Hoage '99, Dave Peterson '99, innkeepers Lucia Osiecki '00 and Deb Jones '99, and Nancy MacKinnon '99.

CSCA Alumni Newsletter Contributors

Julie A. Burba '02, CCP
Bobby F. Falite
Christine A. Savastano
Roberta L. Dowling, CCP
Jennipher Mills '03, CCP
Jennifer Murray, '02, CCP

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

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, and Bobby Falite in the Placement Office.



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

Mark Your Calendars!

CSCA 30th Anniversary Celebration

Monday, September 20, 2004 at 6pm Cambridge School of Culinary Arts

To register, please contact Christine Savastano, 617.354.2020, ext 122 or 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 October. 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 September 10th to avoid late fees.

Culinary Quiz



1. What is the term used to describe when an egg wash is brushed on pastries to impart color and texture?
2. At what temperature does yeast die?
3. TRUE or FALSE. Collagen liquefies under heat and releases gelatin at approximately 190° F.

4. What three fruits contain enzymes that prevent gelatin from setting?
5. What is the term used to describe making small indentations into the edges of puff pastry, sealing the dough, and assisting the dough in rising straight up?



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