



THE CAMBRIDGE SCHOOL OF CULINARY ARTS

Alumni Newsletter

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Roberta L. Dowling Wins IACP Award of Excellence

The International Association of Culinary Professionals (IACP) bestowed Roberta L. Dowling, CCP, with the Award of Excellence in the Entrepreneur Category at its 30th Annual International Conference on April 18, 2008, in New Orleans. Dowling was nominated for the award for her key role in the development of The CSCA as well as her demonstration of the highest standards of business ethics and established reputation for integrity within the industry.



Riverview Photography

Roberta L. Dowling, CCP, accepts the Award of Excellence from Cathy Cochran-Lewis, IACP 2008-09 president, at the 30th Annual International Conference in New Orleans.

The award ceremony was in the style of the Oscars, with the incoming IACP President Cathy Cochran-Lewis and the awards ceremony emcee announcing each category's nominee. Cochran-Lewis presented Dowling with her award.

"I'm on cloud 9," said Dowling minutes after accepting the award. "Unequivocally, I couldn't have won this award without the support of my family, my staff, and my students." During Dowling's acceptance speech, she asked her students to stand and be recognized. "Without my students," she said, "I would not be here. Please give them a round of applause."

"It was like the Academy Awards," said Rebecca Scheier PCP '08, who attended the IACP conference for the first time with Naomi Esterhuizen PCP '08. "It was very exciting to see Chef Roberta win this award in the company of internationally known culinary celebrities. It was an honor for her and the School. Naomi and I were thrilled to be there."

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Elise Bayard Franklin Competes in National S.Pellegrino™ Almost Famous Chef™ Competition in Napa

Bayard Franklin Shows Off her Culinary Expertise to Win S.Pellegrino New England Regional Competition Held at The Cambridge School of Culinary Arts

The Cambridge School of Culinary Arts' Elise Bayard Franklin PCP '06, PPP '07, won the 6th Annual S.Pellegrino™ Almost Famous Chef™ New England Regional Competition on February 18, 2008. Assembled local celebrity judges Anthony Susi of Sage Restaurant, Keith Poole of Silks at Stonehedge Inn, Rebecca Newell of The Beehive, and media judges Eric Grossman of *Citysearch Boston*, Rachel Travers of *The Boston Globe*, and freelancer Alison Arnett, awarded Bayard Franklin the highly respected regional title, which meant a chance to compete at the finals competition in California on March 8-9, 2008.



Elise Bayard Franklin poses with her New England regional championship poster during the opening cocktail reception at the Almost Famous Chef™ competition.

During the regional competition, Bayard Franklin and the other seven competitors, including The CSCA's Benjamin Groppe, were given two hours to prepare a unique signature dish. Her winning dish was Seared Duck Breast with Creamy Polenta, Mushroom Ragoût, and Asparagus, which included pomegranate caviar and kaitafi pastry. The other competitors in the New England Regional competition were

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Letter from the Director

Greetings!

The CSCA celebrated a number of successes and milestones this winter, including hosting the New England regional competition of the San Pellegrino™

Almost Famous Chef™ Competition. Eight local culinary students, including CSCA students Elise Bayard Franklin and Benjamin Groppe, competed in the two-hour-long competition. The CSCA held a cocktail reception with a dozen passed hors d'oeuvres and pasta, raw bar, charcuterie, and dessert stations. A few of Boston's most notable chefs and food writers served as the judges. It was a fabulous event and I'm proud to announce that Elise Bayard Franklin was the winner of the competition. Please see page 1 for the full details.

In addition to the San Pellegrino event, the School participated in a Death by Chocolate competition, entering recipes in the 'best brownie,' 'best unique chocolate dessert,' and 'chocolate confection' categories. Delphin Gomes's 'Romeo and Juliet' won the unique chocolate dessert category, with a passion fruit/strawberry, white chocolate, Chiboust cake.

We also participated in a half dozen off-site events that served as fundraising functions for various non-profit groups in Boston. During these events, students work with one of The CSCA's chefs to create and serve a signature dish. We created a host of pastries and savory dishes ranging from petit four to house-made porchetta.

The Alumni Board hosted two workshops at the School during February and March. One led by Formaggio Kitchen's Tom Smith, focusing on terrines and sausage-making, and the other led by our own Delphin Gomes, who taught us the techniques of making jellies and jams. Both sessions were so well attended, we had to split them into two classes!

We launched the first May Certificate Pastry Program with a full class. Martha Timke will be the primary instructor, along with Delphin Gomes.

In June we graduate 50 Professional Chef's and Pastry students and 15 January Culinary and Pastry Certificate students. I wish everyone the best of luck in their future culinary endeavors!

I'd like to officially welcome Lori O'Neil to The CSCA staff. Lori is my new assistant. She is also a graduate of the French Culinary Institute and a self-proclaimed foodie, fitting in with the rest of the staff! Please be sure to welcome Lori the next time you see her or call.

The 4th Annual Alumni Cookout is rapidly approaching, held here in The CSCA 'backyard' on June 17. Bill and I will be hosting and Stoddard's will sharpen knives for a donation to the Alumni Kit Campaign. I hope to see you there!

Wishing you all a happy summer!

Sincerely,
Roberta L. Dowling, CCP

The CSCA Hosts Second Annual Career Fair

By Theodora Guthrie PPP '08

The Cambridge School of Culinary Arts hosted its second career fair on Sunday, April 13, 2008. There were twelve employers in attendance who received all of our students professionally and provided them with job information, as well as helpful tips for our soon-to-be graduates. There were alumni and current students alike attending, all of whom came prepared with resumes and positive dispositions.

We were fortunate to have some of the employers from last year's fair including Gregg Marsh of Legal Seafoods, Justin Melnick and Josh Brown of Tomasso Trattoria, Louie Dibiccari of Sel de la Terre, Sous Chef David Bruno of The Beehive, Lynne Deinnocentis of Corporate Chefs, and Mike White and Bill Polska of Omni Career Search.

This year's fair also brought some new faces: Paul Flaherty and Eleanor Arpino of Davio's, Jasper White's Summer Shack chefs Henning Vagtborg and Chris Sordillo, Theresa Drisko and Jim Murray represented Unidine, Jay Murray shared information about Grill 23 Restaurant & Bar, and Cassandra Vaughan of The Fairmont Copley Plaza.

The follow up employer surveys proved to be very positive with many comments regarding the high quality of candidates The Cambridge School of Culinary Arts produces. All of the employers look forward to being invited back for next year's event, with a tentative date scheduled in April 2009.

Spotlight on Sustainable: Support Your Local CSA

By Lisa Leonard Lee PCP '03

Spring has sprung and amidst this most welcomed season, culinary professionals are eagle-eyed about what seasonal vegetables are sprouting up to earn a cameo on their menus. As cooks, chefs, entrepreneurs, educators, and authors on the forefront of the culinary arena it seems only natural that we have served as the heralds of food fashion.

Alice Waters, hailed as the mother of the local and sustainable organic food movement, began sourcing local and organic produce in the 1970s. Since then, organic practices have saturated the commercial market. The request for organically raised produce has grown steadily 20% each year since the early 1990s. Almost four decades after its doors opened, Wal-Mart is now selling organic produce. Along with its factory-farmed milk and mac-n-cheese, most of these products are produced by industrial farms abroad in Asia or South America that are not subject to the USDA's National Organic Program's inspections, but rather third party agencies contracted to inspect farms and grant certification. In theory, it is a food trend for the better, but it is lost on the consumer if the very purpose of the movement dilutes the original intent: "Know your farmer, know your food." What is the point of buying organic strawberries grown in Chile when they are picked so early to endure their costly flight to the market (with no guarantee that they are organic)?

Enter "local and sustainable agriculture"—the younger sibling to "organics." Whereas organic was a means of emphasizing the integrity of our food, local and sustainable farming is a true means of securing it. While most of us already know and reap the benefits from shopping at our local farmer's markets, are we aware just how much influence we have over those who employ our talents, what our clients, customers, and readers are eating?

We are cooks in a delightful time of discovery. As Harold McGee said "There are 300,000 edible plant species on

earth, and perhaps 2000 that are cultivated to some extent." That leaves much exploring for us to do at our 4300 farmer's markets in operation in the United States. One means of developing a sustainable "habit" during the most abundant months is to purchase into a farm share or CSA (Community Supported Agriculture). In essence you are purchasing a share of crops from an individual farmer, with the surprising delight of what flourishes that season (zucchini blossoms perhaps) and the ownership of some of the unforeseen shortcomings (flood or draught) that may affect the yield.

Buying into a 24-week CSA farm share runs anywhere from \$200-\$600 depending on how much product you wish to receive (vegetable, fruit, eggs, meat, and/or flowers). The price breaks down to \$18/week for more vegetables than one would know what to do with. It is an investment into six months of adventuresome eating while cultivating creative ways to use zucchini for the third consecutive week. Community Supported Agriculture has a cult following because it is nearly always organic, it supports farm families in their ability to earn an appropriate retail price for their food, it preserves bio-diversity, keeps taxes down, and most importantly, it tastes better.

Sharing our experiences with local and sustainable farming by incorporating the fruits of these practices into our menus and dialogues has positive effects on environmental issues (by lessening the use of pesticides and reducing the amount of fuel spent) and individual health issues (by moving away from industrialized and overly processed foods). If in each meal we sourced just one local, seasonal item, we may bring local and sustainable agriculture into the light and give it the stage it deserves.

For more information on what is growing in your area this season:

<http://www.localharvest.org/products.jsp>

<http://www.nrdc.org/health/foodmiles>

<http://www.ethicurean.com/calendar/>

ServSafe® Recertification Opportunity for Graduates

The ServSafe® Sanitation Exam is open for all graduates to renew their certification. Exams are typically given in the fall, winter, and late spring. Any graduates interested in taking the exam should contact Academic Supervisor Deb Steinfeld through 617-354-2020, ext. 112.

The CSA Alumni Newsletter Contributors

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Good Food, Doing Good: My Experience with CulinaryCorps

By Deb Flohr PCP '07

As I walked down Bourbon Street it appeared to be business as usual in the French Quarter, but as we all know, appearances can be deceiving. The partiers were there; though fewer than you would expect, but there were also shuttered businesses, especially if you ventured off the beaten path. More than two years after the wrath of Katrina devastated this unique city, New Orleans is certainly on the road to recovery. But after spending a week in the Big Easy it was evident that the area still has a long way to go. Thankfully, it's populated with some real fighters, optimists, and a deeply rooted culture that's in it for the long haul.

I traveled to New Orleans, Louisiana (NOLA), in early December 2007 as part of CulinaryCorps, which can best be described as a culinary Peace Corps. Founded by New York City native and French Culinary Institute (FCI) alum Christine Carroll, CulinaryCorps designs, organizes, and launches outreach experiences for culinary students and professionals, providing team members with an opportunity to transform their kitchen skills and passion for food into community outreach tools. Currently, their efforts are centered on rebuilding and culinary renaissance of NOLA. Ultimately, CulinaryCorps aims to build a force of our nation's most promising culinary leaders who are committed to setting the standard of social activism within the culinary field.

Day 1: My adventure began when I landed in NOLA, eager to lend my culinary skills, enthusiasm, and manpower to the community along with the CulinaryCorps team. We met up in the airport and headed to Xavier University, which would be home base for the week. We settled in and gathered for a "get to know your team" meeting, go over the upcoming week's schedule, and a basic question-and-answer session. Our team included a pastry chef from Atlanta, a few Institute of Culinary Education graduates (working in well-known NYC restaurants), a private chef from Puerto Rico, a few FCI graduates (including our group leader who is currently the culinary director at the NYC Whole Foods in the Bowery), a wine consultant, a chef from the Ballantyne resort in North Carolina, one other CSCA grad (Duke Adamonis PCP '06), and a few home-grown cooks and food aficionados who had their own culinary expertise to share with the rest of us. The itinerary combined a broad range of service project partners, from farmers markets to school gardens, volunteer kitchens to professional restaurants, intended to expose Corps members to the varied, vital, and oftentimes complex role food plays in the well-being of a community.



Deb Flohr (third from left, first row) and other participants in the CulinaryCorps in New Orleans. David "Duke" Adamonis is at the center, back row.

Our first evening provided a real eye-opener as we toured the Lower 9th Ward. For every home that remained standing there were a couple dozen empty lots—many with stairs leading to nothing. Many of the homes we saw had an "X" spray-painted on them which, we learned, was a reference guide as to the date the building was inspected (top), the origin of the relief crew (left), and any hazards within the building (right). The most ominous was the number at the bottom which let you know how many dead bodies were found inside; I was always relieved when I saw a "0" there. This was a shocking tour. We then headed to Parkway Bakery where our spirits were lifted by the hospitality of the owners, a sampling of a local brew—Abita—and some of the best Po Boys I've ever tasted.

Day 2: We headed to the Holy Angels Convent to prep and serve a "Brunch without Borders" to draw in the neighborhood to the Farmers Market in the convent parking lot—possibly the only place to get fresh produce in the Upper 9th Ward. We were broken into teams to create our menu, which included Huevos Rancheros (Mexico), Sweet Potato Rosti (Switzerland), Spiced Crêpes (France), and a Citrus Salad with Mint (New Orleans). As a team we quickly assessed the situation, remained flexible to work with what we found, and left the facilities cleaner and more organized than when we arrived. During the afternoon we had the chance to break and venture out to speak with the market vendors, sample their produce, and purchase some items; thus, contributing further to the struggling economy. Later in the day we had the chance to unwind with some free time in the French Quarter and feast at an amazing spread provided by the chefs, Don and Stephen, at Cochon in the CBD (warehouse) district (www.cochonrestaurant.com). At Cochon they receive whole pigs and oversee an in-house boucherie. It was pork heaven!

Day 3: A very early rise, shine, and caravan to Bay St. Louis, Mississippi, as we had a fundraising dinner honoring volunteers for St. Rose Outreach and Recovery who were key to the rebuilding of the area. We had two kitchens in which to prep and cook. We kicked off with four demonstration appetizers to entertain the crowd. I used a modified version of The CSCA Coeur a la Crème recipe, which I made on site and then spread on crostini and topped with thinly sliced beef tenderloin and a roasted red pepper garnish. Our demonstration appetizers were a big hit with the locals and the dual buffets (“a twist on the traditional” and “essence of Italy”) were frequented to saturation—at that point we packed up what little was left, cleaned up, and hit the road.

Day 4: Our first stop was P&J Oysters (www.oysterlover.com), where owner Al Sunseri was amazingly gracious, giving us the personal tour, history, Q&A, and a plate of freshly shucked oysters that would have been orgasmic if it hadn't been so early in the morning. We couldn't linger as we had to get to Habitat for Humanity's (HFH) Camp Hope, which is the dormitory for HFH volunteers as well as an available home to any volunteer group that is lending its efforts to the area's rehabilitation (www.habitat-nola.org). We had the opportunity to work with a new group of AmeriCorps volunteers, teaching them how to work in an industrial kitchen with industrial food products making the food tasty and enjoyable. We served a huge crowd that night (improvising frequently as the expected number grew from 100 to over 350).

After a very long day, we tried to catch Brad Pitt at the kick-off event in the Lower 9th Ward for project Make It Right (www.makeitrightnola.org), Pitt's organization was created to build green, affordable housing to help victims of Katrina. We were successful; catching him within grease-splattering range just before he took off for the night.

Day 5: We spent time with students from Samuel J. Green Charter School in New Orleans where the 2nd Edible Schoolyard is located. Edible Schoolyard (ESY) NOLA (esynola.org) is a program based on Alice Waters' original Edible Schoolyard in Berkeley, California (edibleschoolyard.org). ESY provides urban public school students with an organic garden and a kitchen classroom to be used for what has been called “Eco-gastronomy,” integrating organic gardening and fresh seasonal cooking into the school's curriculum, culture, and food programs.

We arrived at Crescent City Farmers Market with edible scavenger hunt lists and menu assignments for the following day when we would meet back with our 3rd graders for a luncheon. The kids were quick on the uptake and blew through the scavenger hunt while taking every advantage of the local, farm-fresh items available. Each group was assigned a course and had to decide on the dish we would make and purchase



Bev Napior PCP '02 works with Tom Smith of Formaggio Kitchen to stuff sausages.

Alumni Workshop: Charcuterie

Tom Smith of Formaggio Kitchen led an alumni workshop on the art of charcuterie on February 5, 2008. Because the workshop was extremely popular, it was split into two sessions; one held mid-day and one held in the evening. In total, nearly 30 alumni attended the hands-on workshop to learn the art of sausage and country terrine making. Tom discussed sausage casings, when to use ‘pink salt’ (sodium nitrite), caul, meat to fat ratios, seasonings, and equipment. After the class ground meat, stuffed sausages, and formed their terrines to bake off, they enjoyed pâté, sausage, and terrine preparations that Tom had made in advance.

items at the market to use in conjunction with items available from the school's garden. It was this day that I had the pleasure to spend time with a film director chasing his own passion. Robert Lee Grant was and is currently working on a documentary film featuring ESY, based on the premise that the current generation is the first one to have a shorter life expectancy than the previous generation, due, in part, to their diets.

We followed up our market adventure with a tour of Antoine's in the French Quarter and learned first-hand about the history of one of the city's oldest restaurants by cleaning and archiving memorabilia damaged in the storm under the guidance of The Southern Food and Beverage Museum. Established in 1840, Antoine's is the country's oldest family-run restaurant (www.antoines.com) and the inventor of

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Chef's Collaborative Hosts Pig Fabrication Seminar

By Leigh Belanger, Chef's Collaborative

On Sunday, March 30, 2008, Chefs Collaborative hosted a pig fabrication breakdown at The Cambridge School of Culinary Arts. Chef Jamie Bissonnette of KO Prime demonstrated deep porcine affection and understanding. If he hadn't been talking the standing-room-only group through the process of breaking down a 140-pound pig, he probably could have butchered the thing in less than thirty minutes. Pretty impressive. We tasted samples of his charcuterie, watched and asked questions while he talked us through the various parts and uses for every part, literally, from tail to stomach lining to feet to, yes, ears. A pig-ear terrine was pretty to look at with the taste and texture of something vaguely mushroom-y. It was a great gathering and, we hope, educational and informative for Chef's Collaborative members and guests and for the students and instructors at The CSCA.



Jamie Bissonnette, holding a pig's head, discusses the technique to make head cheese. Curtis Tregoning (left), a pastry chef at KO Prime, assisted Chef Jamie in the fabrication.

Bayard Franklin Competes in National S.Pellegrino™ Competition

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from Johnson & Wales University—Providence, New England Culinary Institute, and Southern New Hampshire University.

Bayard Franklin took the top prize at the New England regional competition during a cocktail reception held at The CSCA with nearly 100 in attendance, including representatives from Nestlé Waters and San Pellegrino.

During the national competition, Bayard Franklin and nine other regional winners vied against each other for the chance to win the \$10,000 cash prize, a valuable career opportunity to work with a nationally recognized chef, and the honor of becoming the next S.Pellegrino™ *Almost Famous Chef*™. The competition took place in the kitchens of the Culinary Institute of America on the Greystone campus in St. Helena, California.

The final competition included three cooking events: Harvest Mystery Basket, where competitors created a dish from ingredients 'iron chef style'; People's Choice Tasting; and Signature Dish, for which Bayard Franklin was required to prepare her winning signature dish for 200 at a cocktail reception within a four-hour time period. Other competitors were from The International Culinary School at The Illinois Institute of Art in Chicago, University of Nevada at Las Vegas, The George Brown Chef's School, Florida Culinary Institute, The French Culinary Institute, Johnson & Wales University—Charlotte, California Culinary Academy, and California School of Culinary Arts.

The Judges for the *Almost Famous Chef*™ competition were Lorraine Bracco of *The Sopranos*; Harold Dieterle, winner of season one's *Top Chef* reality cooking show; Matthew Levin of Lacroix at the Rittenhouse; Tony Mantuano of Spiaggia; Joseph Keller of Bistro Zinc; Nash Cognetti of Tra Vigne; Allyson Thurber of The Lobster; Christopher Leu of Starwood Hotels and Resorts; Lena Birnbaum, associate editor of *Bon Appétit*; Tara de Lis of *Citysearch*; Jeff Hoyt, editor of *Gayot*; and Rita Demontis, lifestyles and food columnist for the *Toronto Sun* and the Sun Media Corporation.

Anthony Baldini of the French Culinary Institute was the winner of the Harvest Mystery Basket Competition and Kristianne Pak of the California School of Culinary Arts won the title of S.Pellegrino™ *Almost Famous Chef*™. Her winning dish, which was voted People's Choice, was Glazed Beef Short Ribs, Stir-Fried Miso Spinach, and Chestnut Steamed Rice.



Elise Bayard Franklin begins prep for the first of the tasks in the Harvest Mystery Basket competition during the S.Pellegrino™ *Almost Famous Chef*™ Competition.

Good Food, Doing Good

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Oysters Rockefeller. As a special treat the chef came in on his day off to provide us with a traditional Antoine's lunch of gumbo and seafood salads topped off with the signature Baked Alaska, which was the size of the Superdome!

To end our day we were welcomed into the home of Poppy Tooker, the leader of the Slow Food New Orleans chapter. Poppy has been instrumental in rebuilding and restoring the historic food ways of New Orleans, reviving endangered local foods such as Creole cream cheese (which we had with dessert) and rice calas (which was our appetizer). She provided an entertaining lesson in history and tradition while also giving a cooking demonstration, which included the aforementioned rice calas and a real southern (DARK) roux that was the base for her chicken étouffée.

Day 6: It's hard to describe the emotion of our next to last day, but, after we arrived and toured ESY NOLA, we met up with the kids to prepare the white linen market lunch. Our challenge was to keep the students focused, interested, and bring the meal together. We watched the students concentrate on slicing and chopping, stirring and tasting. Being children of the fast food generation, it was amazing to see them clean their plates of the market food.

Regrouping, our team lunch was at Willie Mae's Scotch House, which, hands down, served the best fried chicken I've ever tasted. Wednesday was our night off, which gave us the opportunity to hit the French Quarter again, support the local economy (souvenirs and Café du Monde coffee to bring home), and dine at NOLA, one of Emeril's restaurants (www.emerils.com/restaurants/neworleans_nola).

Day 7: Our last day was spent at Café Reconcile, where at-risk teens are taught cooking and front-of-house skills in a working restaurant environment. We were tasked with choosing the day's specials, teaching the students how to execute them, and then serving a large lunch crowd. I was part of team Cubano, which luckily included the private chef from Puerto Rico who makes a mean mojo sauce. After the lunch rush we were invited to take part in their Life Skills Class, conducting mock interviews and providing constructive feedback to the students. After saying our goodbyes we headed for Emeril's Homebase where we got a tour of the test kitchen and met the chef behind a lot of the recipes that Emeril cooks on his shows.

Our last stop was Savvy Gourmet (www.savvygourmet.com), where we were treated to a cooking demonstration and din-



Deanna Novembrino CCP '08, Rebecca Scheier PCP '08, CCP, and Anne Sirois PCP '08 package up jams and jellies from the Alumni Workshop in March.

Alumni Workshop: Jams & Jellies

Master Pastry Chef Delphin Gomes led two identical Jams & Jellies workshops on March 25 and April 8. During the seminars, Delphin worked with alumni to make jams, preserves, and jellies from fruits and vegetables. The workshop gave attendees ideas on preserving their summer fruits and vegetables. Students were able to take home their jars of jellies and jams as well as a packet of recipe ideas and techniques.

ner prepared by Chef Frank Brigtsen. Frank is at the forefront of a new generation of New Orleans chefs who are revitalizing Creole/Acadian cooking (www.brigtsens.com). Frank is, in his own words, "rebuilding New Orleans one plate at a time."

Throughout the trip we got to listen, learn, and empathize. Everyone had a story to share: where they were during the storm, how long before they could get back to New Orleans and into their homes, the damage they incurred, the friends that left for good, the friends who returned to pick up the pieces and reclaim their lives in the Big Easy. It was probably the most challenging, intense, emotional, and rewarding experience I've had.

CulinaryCorps invited eligible culinary students and professionals to join their fifth volunteer outreach trip to NOLA, June 1-6, 2008. Details about the organization and the outreach trip can be found at www.culinarycorps.org



Letter from the Alumni President

Dear Alumni,

This time of year we wrap up our fundraising efforts for our Annual Kit Campaign as we prepare to launch our new one. Thanks to our active and generous alumni community, we have had the most successful fundraiser to date. We are consistently supporting six students per year by underwriting the cost of their equipment 'kit' required for each of The CSCA programs. We thank each and every one of you who have contributed to our efforts as we assist incoming students with their financial burden. Your continued support will provide scholarships to alumni as we develop criteria for post-graduate pursuits. We look forward to unveiling this program in the upcoming academic year.

I wish you had the opportunity to read the scholarship applications we received this year. Though each candidate financially deserves the scholarship, it is always difficult making the final decision. While the candidates have different culinary aspirations there is always one common thread—great thanks are given to the alumni who have generously given and created this opportunity to help those just starting out. Along with thanks comes a promise—a pledge to help future generations get their head start as well. We invite you to join in our alumni social events and attend alumni workshops, as all proceeds from these events support this cause.

We have had fantastic alumni workshops throughout the year, including charcuterie. Delphin Gomes taught the basics of making jams and jellies to a crowded kitchen of alumni. Delphin can read a menu out loud and you'll learn something new—so if there is an opportunity in the future, his workshops are not to be missed!

Upcoming is our Alumni Weekend Getaway to Deer Isle, Maine, hosted by Tony Lawless, as well as the Annual Alumni Cookout, hosted by Roberta & Bill Dowling—held right here in the school "backyard"! Many old faces resurfaced last year, please join us for this annual ritual.

We're always looking for new venues for our alumni social events. These evening socials are hosted by restaurateurs or restaurant managers who themselves are CSCA Alumni. Not only do these programs highlight a restaurant for The CSCA community, they bring together a new clientele for every venue. If you've fallen off our radar, or know someone who has, and are interested in hosting an event—get in touch with us! We'd love to show you off.

There are great programs on our calendar, and, as we look to the future, we are always planning exciting ways to bring our community together while assisting others. We invite you to join us at any or all of our events. We're actively looking for new members of the Alumni Board of Directors as the terms of our pioneers expire. New members bring new ideas and energy—we welcome your participation if you find that now is time to get more involved.

Thank you for your enthusiasm in joining the alumni community throughout the year and for continued generosity in donating to our Kit Campaign.

Sincerely,

Carol Harlow-Carlson PCP '01
President

Roberta Dowling Wins IACP Award

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Dowling began teaching cooking classes in her home under the business, Creative Cuisine, in 1974. She opened her first commercial kitchen at the 2020 Massachusetts Avenue location in 1975. In 1981 her first professional culinary training program was accredited, the recreational cooking program was fully operational, as was her catering business, DeGustibus, winning the Best of Boston award. Also in 1981, she changed the name of the School to The Cambridge School of Culinary Arts. Since then, she has added the Professional Pastry Program and two certificate

programs, the Culinary Certificate Program and the Pastry Certificate Program, and expanded the facilities to include five professional-grade kitchens.

This is the first award Roberta has received from the IACP. She has been a charter member of the organization since 1979 and earned the Certified Culinary Professional certification in 1987. She has served on the IACP Culinary Certificate committee since that year. She has attended all but one of 30 IACP Annual International Conferences.

The CSCA in the Community

The Cambridge School of Culinary Arts was busy this winter and spring season, participating in a half dozen culinary events around Boston.

On Sunday, January 27, 2008, students from the pastry programs presented three chocolate dishes at the **Death by Chocolate** event, sponsored by the Newton and Waltham Rotary Clubs. Held at the Newton Sheraton Hotel, the event was a fundraiser for the Rotary Clubs and a competition between vendors for best chocolate brownie, unique dessert, confection, and cake. The CSCA entered the brownie competition with Chef Jan's Cleopatra Kahlua Brownie and Master Pastry Chef Delphin Gomes's Lemon and Tea Chocolates and Romeo and Juliet, a passion fruit, white chocolate mousse, and Chiboust cake. After the votes were tallied, the Romeo and Juliet was voted Best Unique Dessert. Gomes, Roberta Dowling, and Julie Burba attended a Rotary luncheon in Newton in March to accept a plaque for the award-winning cake. It now hangs in Kitchen "E".

Former White House Pastry Chef Roland Mesnier spoke about his new book, *All the Presidents' Pastries: Twenty-Five Years in the White House*, at the **French Library** on Saturday, February 2. For the event, the Professional Pastry Program recreated six desserts from Mesnier's books *Dessert University* and *Basic to Beautiful Cakes*. Later the same evening, a dozen CSCA students, Mesnier, Delphin Gomes, Julie Burba, and Bill and Roberta Dowling attended the **Tour de Champagne** held at the Charles Hotel. Students worked with tour organizers to help various champagne houses and restaurants serve attendees. As part of the entertainment for the evening, Pastry Chefs Delphin and Roland demonstrated one of Roland's desserts in the chef's demonstration area.



A group of pastry students, Roland Mesnier (former White House pastry chef), Delphin Gomes, Roberta Dowling, Martha Timke, and Julie Burba attended an event at the French Library in Mesnier's honor.

The **10th Annual Chefs Cooking for Hope** to benefit the Friends of the Dana-Farber Cancer Institute was held on March 6 in Boston. Pastry Chef Martha Timke attended the event along with two students from the Professional Pastry Program. With about 30 restaurants and bakeries in attendance, The CSCA handed out petit fours, flavored jelly candies, and an assortment of cookies.



Rachel Graham, Christen Bellody, and Amelia Pollard, all PPP '09 candidates, work at the pastry table at the 20th Annual Taste of the Nation, Boston.

Three Culinary Certificate Program students and Chef Marie Perfetti attended the **4th Annual Spoonful of Ginger**, benefiting the Joslin Diabetes Center's Asian American Diabetes Initiative. The event was held in the State Room at 60 State Street in Boston on April 1. The CSCA joined 25 other restaurants and bakeries in supporting the fundraiser. Students made and served Roasted Sea Bass with Thai Slaw in Fried Wonton Wrapper.

Share Our Strength hosted its **20th Annual Taste of the Nation** on April 10 at the Hynes Convention Center in Boston. The CSCA hosted two tables at the event: one on the main floor featuring pastries and one in the VIP section featuring a selection of roasted suckling pig and porchetta. Master Pastry Chef Delphin Gomes and his pastry assistants Elise Franklin and Elissa Dunlap created a croquembouche centerpiece with blown sugar swans and flowers and nougatine pedestals. Students from the Professional Pastry and Certificate Pastry Programs worked at the table, handing out petit four and a variety of cookies to attendees. Chef Julie Burba worked with students in the Professional Chef's and Culinary Certificate Programs to roast a suckling pig stuffed with fennel, apples, and rosemary. In addition, the table served porchetta with apples and fennel and a variety of fruit condiments and mustards.

The CSCA to Partner with Children's Hospital Boston

The Cambridge School of Culinary Arts is pleased to announce that we have partnered with Children's Hospital Boston as part of a recently launched program designed to lift the spirits, and fill the stomachs, of patients and families on the Oncology, Hematology, Stem Cell Transplant, and Neuro-Oncology units: Meals of Hope.

This program invites chefs from restaurants across the city to cook and deliver dinners to these patients and families at Children's. Two or three times each month, a different restaurant will provide a comforting meal, arriving with trays of specialties from their restaurant. The CSCA has committed to participating multiple times throughout the year, and our first event this April was a huge success. Our kid-friendly menu, which included an Eight-Cheese Mac-n-Cheese, a Chicken Finger Dipping Station, and a Steak and Cheese Casserole, was met with many smiles. The director of the program said that our meal was the biggest and most tasty spread they have had to date.

These dinners offer a much-needed change from the routine families develop, as they spend many nights ordering the same items from the cafeteria or the nearby food court. But the greatest reward seems to be for the parents, who get to see their child enjoying food again, often for the first time in months, since chemotherapy and other treatments often affect the appetite.



If any of our alumni who own businesses in the area would like to become participants in the program, or if you'd just like to come to the School to help out on our next Meals of Hope event, please contact John Hannon at jhannon@cambridgeculinary.com.

Students Work as 'Sous Chef for a Night' at EVOO Restaurant

For nearly two years, students in the professional programs have participated in the "Chef for a Night" collaborative event between The CSCA and local restaurants. The premise of the event is to allow a second-semester Professional Chef's or Professional Pastry student to participate as the "sous chef" or "pastry chef" for a night of service. Students work with restaurant chefs to plan the evening's menu specials, write dish descriptions, shop for the ingredients, work with the kitchen and waitstaff, and prep the dishes. Students are awarded event credit for participating in the program.



Andy Silva, PCP '08 candidate, pan sears pepper crusted Niman Ranch pork chops for his entrée at EVOO.

During the spring semester, students were able to work with Peter McCarthy, chef and owner of EVOO in Somerville.

McCarthy is also a member of the School's Program Advisory Committee. Don Wallace, Andy Silva, Mary Ting, and Carlee Kelson, all students in the Professional Chef's Program, participated in the event, each designing their own menu, including an appetizer, entrée, and dessert. McCarthy then worked with the students to select items that were local and seasonal, create flavor combinations, advise on prep, and assign tasks during service.



Mary Ting, PCP '08 candidate, displays her appetizer Grilled Asparagus with Crab Hollandaise and Parmigiano-Reggiano Crisp for her dinner at EVOO.

"Having the opportunity to work with critically acclaimed local chef Peter McCarthy in his flagship restaurant EVOO was truly a pleasure," said Andy Silva. "The experience of designing, prepping for, and helping to execute my own tasting menu with Peter's knowledge and wisdom as a backdrop was a truly a boon to my skill set. I highly recommend that any student able to participate in this program does so."

Alumni Spotlight: STEVEN 'NOOKIE' POSTAL PCP '99

By Julie Burba PCP '02, CCP

Rain on a Red Sox home game day tends to fill the fans with dread and yet it fills the kitchen employees of Fenway Park with a nervous sort of energy. "For us, the worst possible thing to happen on game day is rain delay," said Steve "Nookie" Postal, executive sous chef at Fenway. "When it rains, everyone wants to eat, which means we get slammed." On this particular rainy day in April, the fans outside the park weren't the only people with concerned expressions on their faces; Nookie's kitchen staff was in for a busy night indeed.

Nookie has been the executive sous chef at Fenway Park since May 2006. He and Executive Chef Ron Abell are in charge of the service for the exclusive EMC Club, the State Street Pavilion, the Absolut Clubhouse, luxury suites, in-seat service, and the owners, wives, media, and the front-office staff during home games. With more than 100 people working prep, line, and sauté stations, Nookie and crew serve about a ton of food during home games.

"And that doesn't even include non-game days," he said. According to Nookie, Fenway does a tremendous catering business during away games and the off-season. The park rents the private suites, clubhouses, and Pavilion for wedding receptions, business meetings, private parties, and the like, serving everything from crudité and cheese plate stations, passed hors d'oeuvres, action-style buffets, to sit down dinners. "We operate Fenway Park like an enormous restaurant/function facility," he said.

This is not your regular concession stand food. The menu in the EMC Club features Fresh Ricotta Ravioli with Short Ribs, Roasted Porterhouse Veal Chops and Semolina Gnocchi, and Grilled Striped Bass; although it changes for each 'home stand.' The notable thing about the menu is that it includes dishes with local, seasonal, and sustainable ingredients. "It is really important to us to provide local and seasonal. The fish is from Captain Marden's, the produce from Ward's Berry Farm and Nesenkeag, and the meats are from Williams & Co. We buy local and seasonal as much as we can. The owners and team are on board and are behind us all the way. The park just started a compost and biodegradable program to deal with waste. We are very conscious of our contribution to the sustainable movement."

Nookie's philosophy to use local, seasonal, sustainable ingredients has been a part of his cooking repertoire since



Steve "Nookie" Postal PCP '99 and the view from the EMC Club at Fenway Park.

he attended The CSCA. After graduating from the Professional Chef's Program in 1999, he began working at Casablanca with Ana Sortun, with whom he eventually worked at her restaurant, Oleana, before working at Fenway. He also worked at Icarus, where he first met Ron Abell, and then at Chez Henri. In between his Oleana and Fenway Park gigs, he traveled to Spain, northern Africa, and Italy for a year. Earlier in his career, he lived and worked in Umbria, Italy, making fresh pastas daily.

Working with a half-dozen of Boston's and Cambridge's best chefs, Nookie's cooking career is admirable and enviable to someone just starting out in culinary school. "I remember my first day at The CSCA, Nookie reminisces. "I made cream puff swans and thought it was the coolest thing ever. I remember watching the *Frugal Gourmet* and *Yan Can Cook* on TV and loved it. I graduated from the College of Wooster in Ohio with a degree in economics. I just knew I didn't want to wear a suit and sit behind a desk at a bank. So I enrolled at The CSCA. Going there was a great experience," he said.

"I recommend to anyone who is just starting out in their career or well into their career to ask questions, keep your ears open, focus, read, and never stop learning. We never stop pushing to do better here at Fenway. We push to do more and to do it better. It's a cool place to work with great people. Just look at the view!"

Class Notes

Seattle-based **Jess Thomson PCP '03, CCP** (www.jessthomson.com) and San Jose-based **Cheryl Sternman Rule PCP '03** (www.cherylsternmanrule.com) both recently received full scholarship awards to attend the 2008 Symposium for Professional Food Writers at the Greenbrier Resort in West Virginia. The awards were based on published writing samples judged by a panel of experts in the food writing and publishing industry.

Julia M. Usher PCP '96, former author of the "Prep School" column published in *Sauce Magazine*, was nominated for a 2008 James Beard Foundation Journalism Award in the category of "Food Related Columns." Usher wrote the column from October 2006 through February 2008. The Beard Awards will be announced in June 2008.

Lisa Raffael PCP '92 filmed her third specialty cake *Challenge* competition on the Food Network in April. The show is scheduled to air in the fall. Be sure to visit The CSCA's website for program air dates and schedules.

Jaron Dubinsky PCP '06 is a line cook at Eastern Standard in Kenmore Square, Boston.

Jake Leishman PPP '07 was promoted to pastry chef at Upstairs on the Square in Cambridge.

Corey Gillooly CCP '07 opened Corey's Custom Cuisine, LLC, his personal chef business, in Manchester, New Hampshire.

Elissa Dunlap PCP '05, PPP '07 is working with Paige Retus in the pastry department at Pie Bakery & Café in Newton Centre, which is owned by Ellen Kaplansky PCP '97.

Julie Burba PCP '02, CCP, was certified by the Kansas City Barbeque Society to judge barbeque competitions at KCBS sanctioned events.

Kevin Chaves PCP '00 is the chef at Not Your Average Joe's in Lexington, Massachusetts.

Colin Sepko CCP '04 is the executive sous chef at Birches in Burlington, New Jersey.

Steve "Nookie" Postal PCP '99 is the executive sous chef for Fenway Park. He is in charge of fine dining for the EMC Club, State Street Pavilion, box suites, in-seat service, owners, players and wives, media, and all catering aspects at Fenway. See page 11 to read Nookie's Alumni Spotlight.

Suzanne Steele CCP '08 began working at Fenway Park under the guidance of Steve "Nookie" Postal PCP '99. Suzanne works in Fenway's State Street Pavilion kitchen as a prep cook.

Joe Wright PCP '95 is chef/owner of Peaks Island House Restaurant and Lodging in Maine.

Bob Dennehy PCP '05 is a line cook at Blue by Eric Ripert at the Ritz-Carlton in Grand Cayman Islands.

Recent graduate **Scott Ryan PCP '08** is a personal chef residing in the Boston area.

The Melting Pot Cooks, **Rosa Menard's** Latin-inspired cooking show on Framingham's Comcast local-origination channel, is in its eighth season and is now broadcasting in seven towns in Massachusetts' Metrowest area. The weekly show premiered on Cablevision in the summer of 1998. Rosa continues to teach and cater in the evenings. Rosa graduated from the Professional Chef's Program in 1998.

Erica Sanchez PPP '06 is the pastry chef at Above and Beyond Catering in Boston.

Sue Clark PCP '92 is the event coordinator and house manager at Sanborn House Historical and Cultural Center in Winchester, Massachusetts.

Mark Stein PCP '08, along with his business partners Jeff Fournier and Eric Bogardus, developed Citrio Catering & Provisions Co., located in Newton Highlands, Massachusetts. The location is in the original Brigham's Ice Cream store dating back to the early 1900s. In addition to retail and catering services, Citrio provides wholesale dessert items.

Sally Fabian CCP '07 recently opened Serene Restaurant in Andover, Massachusetts.

Robert Ocko PCP '06 opened Camille's Sidewalk Café in Danvers, Massachusetts, in May.

Mike Bolen PCP '04 is a sous chef at Sel de la Terre on State Street in Boston.

Angelo Petrilli PCP '04 is executive chef at Javinos in Scottsdale, Arizona.

Nuno Sousa PCP '02 was inspired by Chef Jan Schiff to become a baking instructor. He is currently working at the Bristol Plymouth Technical High School in Taunton, Massachusetts. He owns the Off Broadway Diner in Taunton.

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Student Spotlight: JUSTIN MATTERA CCP '08

The only mother-son team to enroll and graduate from The Cambridge School of Culinary Arts, Justin Mattera credits his mother, Judy (PCP '89), as the largest culinary influence in his life, along with family friend Jack Gateman, owner of a number of restaurants and clubs in Boston. Justin currently owns his own construction business in Marblehead, Massachusetts, but aspires to own a restaurant within the next few years. Judy Mattera owns the business Sweet Solutions.

What led you to enroll in the Culinary Certificate Program at The CSCA?

I've wanted to open a restaurant for years and my mom steered me toward The CSCA. I don't want to cook in my restaurant; but in order to run it I need to understand the front and back of the house, so to speak. Even though I've been cooking my whole life, I'm more interested in managing the restaurant than being the chef.

Will your mother serve as your pastry chef?

Ha Ha! I love my mother dearly; we have a great relationship. She has her own business and is accomplished in her own right. So I don't think she'll take over that role. She's been there and done that.

How do you see your CSCA education helping you achieve your goals toward owning a restaurant?

The education here is superb. I especially like the seminars. The Food Management course is exceptional. Learning all the behind-the-scene essentials to running the business has given me a whole new way of looking at the industry.



Justin Mattera

Favorite Cooking Reality Show?

I don't really watch them. I like Alton Brown's show the best because he is always teaching. I love to learn anything about the industry and history that I can. If I could have my own show it would be a traveling, history, cooking show.

What is your plan upon graduation?

I'll start looking for a place, raising money, and developing the concept. I am partial to the idea of a gastropub. I like the atmosphere in restaurant and bars. I just need to bite the bullet and learn how to run a place. I don't mind the long hours if I'm working for myself. Life's too short so I need to do what I want and that is having my own restaurant.

Class Notes, continued

Richard Chudy PCP '08 is self-employed as a personal chef in Watertown.

Jennifer Madden PPP '07 is a pastry cook at La Campania in Waltham.

Joann Pulsford PCP '95 is the executive chef at Morrison at the Boston Medical Center.

Washingtonian.com hosted a Wedding Planner Chat with 2004 PCP graduate **Aimee Dominick**. Aimee launched A. Dominick Events in 2005.

Henry T. Ward III PCP '04 has accepted a four-month assignment to work in Beijing for the 2008 Olympic Games with Aramark. Only 200 chefs in the world were chosen. He will be overseeing and instructing Chinese culinary students in the execution of various catering events. He began his journey in May.

Rebecca Scheier PCP '08 earned the IACP Certified Culinary Professional (CCP) certificate at the 30th Annual International Conference in New Orleans, April 2008, achieving the highest score of those taking the exam at the conference.

Jeff Heavey PCP '04, CCP, was the chef, or director of nourishment, for the production team and on-site crew for the film *Fields of Fuel* at the Sundance Film Festival in Park City, Utah. Among many interesting experiences, he noted the day he received 5 minutes notice to prepare a five-course vegan meal for actor Woody Harrelson, his driver Ted, and his friend Ben.

Deb Flohr PCP '07 is the chef at the Supperstudio (www.mysupperstudio.com) in Savannah, Georgia.

Simone Nakhoul PCP '06 started his own personal chef and event business named Simone Henri—Personal Chef and Events Planning.

Julie Vaverka PCP '85 died in the fall 2007 after battling breast cancer. Her memorial service was held in June 2008.

Board Moves on as Kit Campaign Thrives

The Alumni Board of Directors was created in the fall of 2003. Now, more than four years later, it is ready to move on from its initial goals into more aggressive directions. The team of graduates that has supported the Board's efforts is strong. Five of the eleven members have been on the Board since its inception.

Although the Board is sectioned into several subcommittees, the main focus has been to unite graduates and support opportunities for prospective culinary professionals. The successful Kit Campaign has consistently distributed equipment kits since fall 2005. The monies to support the kits came directly from alumni donations through the annual solicitation. In the recent year, Wüsthof has joined the effort and supports the knife inventory for each awarded kit. This has increased giving capacity.

In addition to reaching out to Wüsthof for support, the Board strongly relies on the School for goodwill, as well as food and expenses for alumni workshops and the annual cookout. Several alumni workshops are scheduled throughout the year. The two most recent, Charcuterie and Jams & Jellies (see pages 5 & 7), both 'sold out' quickly. Donations collected through these events are also applied toward the Kit Campaign.

With the Kit Campaign well supported, the Board is onto its newest plan; supporting opportunities for graduates. This would include larger events and reaching out beyond The CSCA community for monetary support and benevolence. Creating a scholarship to support capital expenditures for an eco-friendly nontraditional food effort is just one opportunity the Board hopes to present. This would directly give back to graduates, supporting their endeavors after completing their culinary training.

So just who is this group of individuals that work together and ensure consistency and progression? The current Board consists of graduates like Virginia Stein PCP '84. Virginia has since "retired" from being in the food business full-time. She owned and operated a successful catering business, Virginia's Fine Foods, in Brookline. Since, she has been active in many organizations in addition to The CSCA Alumni Board of Directors, including The New England Culinary Guild and currently the Boston Public Market Board of Directors.

Other members like Beverly Napior PCP '02 and Eliana Hussain PCP '04 are dedicated graduates who find time in their busy schedules to attend meetings, cast their vote on the Scholarship Committee, and perfect material such as meeting minutes and other documentation.

Then we have the triple threats—first graduate, then chef instructor, now Board member! Stephan Viau PCP '92, CCP, and Cynthia Flahardy PCP '98, CCP, make up this category. Dedication is obvious. With Stephan still on staff at the School, it is an advantageous overlap.

Then, of course, there is the fearless leader, Carol Harlow-Carlson. Carol attended the Professional Chef's Program in 2001. She inquired about being a participant after attending an alumni workshop. Her spirit was welcomed with open arms and quickly filled the position of president. She has great focus and understands the importance of steadiness while evolving in this "young" organization.

Other members like Annette Fazio PCP '92 travel from Maine to attend the three meetings per year in between her speaking engagements. Annette is a restaurant consultant and speaks throughout the country and internationally on resilience and how it applies to the restaurant world. Larry Hier PCP '04 is a businessman with a voracious passion for food! He reminds us of the Slow Food movement each time he returns from Italy after a culinary retreat. Other members like Sarah Keating PCP '98 and Sharon Rice PCP '04, CCP, balance their time with family and work and are always connected to ensure the best opportunities are being presented.

One of the newest members is Cathy Sutherby CCP '06. Eager and ready to dive in to many of the plans the Board has for the upcoming year, her enthusiasm began over a year ago. She has assisted the School's admissions team by speaking to prospective students at the annual open house.

If you are still not sure what your Alumni Board of Directors does, or who they are, come meet them! The group runs the Annual Alumni Cookout and will help you get your knives sharpened, pour you a glass of sangria, and serve you summer barbecue. Suggestions, questions, and inquiries are forever welcome.

The Board meets three times per year, holding its annual meeting each fall. Five of the eleven current members will end their second term next fall (2009). Nominations (self or other) are being accepted. Please contact the Alumni Office for additional information (alumni@cambridgeculinary.com).

The 4th Annual Alumni Cookout will be held on Tuesday, June 17, 2008, at 6:00 pm in the 'backyard' at The CSCA.

Alumni Board of Directors

Carol Harlow-Carlson PCP '01 President	Sarah Keating PCP '98 Beverly Napior PCP '02
Annette Fazio PCP '92	Sharon Rice PCP '04, CCP
Cynthia Flahardy PCP '98, CCP	Virginia Stein PCP '84
Larry Hier PCP '04	Catherine Sutherby CCP '06
Eliana Hussain PCP '04, CCP	Stephan Viau PCP '92, CCP Secretary

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

Calendar of Events

Alumni Weekend, June 6–8
 Alumni Getaway Pilgrim’s Inn, Deer Isle, Maine
 See bottom of page for details

Tuesday, June 17
4th Annual Alumni Cookout, 6:00 pm
 “Backyard” at The Cambridge School of Culinary Arts
 Cost: A donation to the Alumni Kit Campaign is requested

Please join Bill & Roberta and the Alumni Board at the 4th Annual Alumni Cookout! Stoddard’s Inc., America’s oldest cutlery shop, will make their annual appearance. Make a donation to the Alumni Kit Campaign and you can get your knives sharpened by the best! Food and beverages provided. Guests are welcomed! Be sure to let us know you are coming. Register online with Lori O’Neil at loneil@cambridgeculinary.com.



Gregg Jordan, Ana Gil, Amber Share-Oliver, Sally Vater, and Will Kerr, 2007 PCP graduates, at the 3rd Annual Alumni Cookout last June.

First Certificate Pastry Student Receives Kit Scholarship

The CSCA Alumni Association awarded its 17th Kit Scholarship to Ariella Amshalem, a student in the School’s Certificate Pastry Program. The scholarship awards students funds that cover the cost of the equipment kit, essential tools to the new and veteran cook.



Ariella Amshalem

Trained in dance performance at Dean College in Franklin, Massachusetts, Ariella has been “baking and cooking since she was able to reach the countertop, via stepstool.” She calls herself a ‘stereotype,’ admiring the works of Ruth Reichl and Anthony Bourdain. She claims to read every piece of food literature that she can get her hands on and says that the only place for her is working in the food industry. Her prior experiences includes working at Pesti Pies Bakery and at The Seasonal Table. Currently, she is a ballet instructor at the School of Classical Ballet and also works at the Bunker Hill Florist.

Jonathan La Rosa, a student in the Professional Chef’s Program, and Christen Bellody, a student in the Professional Pastry Program, received the Winter/Spring 2008 Kit Campaign Scholarships.

Alumni Weekend at Pilgrim’s Inn, Deer Isle, Maine



Chef Tony Lawless of the Pilgrim’s Inn, Deer Isle, Maine, shows off his recent catch, a halibut.

Please join us for a weekend getaway on beautiful Deer Isle in the Acadia region of Maine. Hosted by former CSCA Chef Instructor Tony Lawless and Tina Oddleifson CCP ’01, the weekend promises to be action-packed and full of fun, good food, and good company.

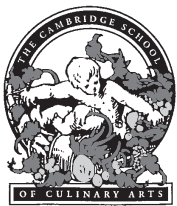
June 6–8, 2008
Pilgrim’s Inn, Deer Isle, Maine
 Cost \$110

(includes Friday and Saturday night dinner, as well as the fishing and jam expeditions) *Lodging not included

- Friday at 7pm: welcome dinner—three course meal
- Saturday morning: fishing expedition!—pulling lobster traps & halibut lines with the local fisherman
- Saturday afternoon: “free time”
- Saturday evening: dinner at the Inn, enjoying the fresh catches of the day
- Sunday: visit Nervous Nellie’s Jams

**If staying at the Pilgrim’s Inn, all alumni enjoy a special rate—10% off the off-season rate (lodging fees include breakfasts on Saturday and Sunday).*

Please refer to The CSCA Alumni Events calendar for more details www.cambridgeculinary.com/alumni-events. To make reservations, contact Tony or Tina at innkeeper@pilgrimsinn.com or go directly through the Inn’s website www.pilgrimsinn.com.



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