



THE CAMBRIDGE SCHOOL OF CULINARY ARTS

Alumni Newsletter

Volume 6 Winter 2008

www.cambridgeculinary.com

Three Students Receive Kit Scholarships from The CSCA Alumni Association

At the start of each term, The Alumni Association's Board of Directors awards scholarships from the Kit Campaign, a fundraising effort that awards equipment kits to CSCA applicants demonstrating financial need. Three students received the kit scholarships for the Fall 2007 term: Emily Bao, Barbara Best, and Joshua Guy.



Emily Bao

A student in the Professional Pastry Program, **Emily Bao** originally thought she wanted to go to art school after high school. After a family session of making gingerbread houses near the holidays, she realized what she really wanted to do was make art with food. In making the gingerbread houses, Emily realized that her true calling was in the pastry arts. During the spring of 2007, while still in high school, she did an internship at The Creative Bakery, where she worked with the pastry chef making bread, cake decorating, and learning the ins and outs of the business. She currently works in the front of the house at Embargo Martinis & Tapas in Hyannis, Massachusetts. Through her scholarship and an education in the pastry arts, Emily hopes to become a pastry chef and to create a new out-



Barbara Best



Joshua Guy

continues on page 10

Injured at Work: A Serious Possibility

By Terri Rutter PCP '07

Before graduating from The CSCA, whenever I thought about workers' compensation, which truthfully wasn't often, I imagined construction workers falling off scaffolding. As a marketing manager, I never believed I would get hurt on the job. Unless my Palm Pilot exploded in my hand or my desk chair collapsed underneath me, how much danger was I in? Then I changed careers and went to work at a gourmet food shop. All was great until an 80-pound wheel of cheese fell on my foot. What followed was a trip to the emergency room, a month of limping, and a crash course on workers' compensation.

The professional kitchen can be a dangerous place. According to the U.S. Bureau of Labor Statistics, in 2006, more than 239,000 injuries occurred in restaurants and drinking places. Cuts and burns are a close second behind falls. (No stats are available currently on tipsy cheese rounds.)

While the culture in the kitchen is to "tough it out," there is a big difference between a proud battle scar and a lost or severely mangled finger. To protect yourself, whether you own the restaurant or just work there, know your rights and responsibilities in regards to workers' compensation—before an injury happens.

Know What You Have Coming to You

In brief, Massachusetts law is clear about how workplace injuries *must* be handled:

- Employers are responsible for *all* medical bills, including follow-up visits (such as with a podiatrist), related to an employee's workplace injury;
- Employers are responsible for initiating the claims process with their insurer; employees receive a claim number to use with doctors and clinics;
- The employee is entitled to compensation for lost wages, after the fifth day of missed work; the amount is based on a percentage of the employee's weekly pay.

continues on page 5



Letter from the Director

Happy New Year Everyone!

The holidays are over, we've set our New Year's resolutions, and gradually we are getting our lives back to normal.

We begin the New Year welcoming students for the January 2008 programs and begin graduating the January 2007 PCP/PPP and September 2007 CCP/CPP students. I'd like to extend congratulations to the students of the first Certificate Pastry Program class. On behalf of the staff here at The CSCA we welcome you and wish you the best in your endeavors.

We are thrilled that several of our alumni and current students auditioned for upcoming episodes for the reality cooking shows *Hell's Kitchen* and *The Next Food Network Star*. Kerry Shea PCP '07 shares her experience auditioning for *The Next Food Network Star* on page 6. Good luck to those who advanced to the next round. We hope to see you all television this year!

Last Fall we incorporated a few new seminar topics into the professional programs' curricula with the intention of providing well-rounded topics that complement what students learn during lab class in the hopes that the information translates into future working environments. See page 4 for instructors and topics.

The School participated in a number of events during the past Fall for charity and as learning experiences. We hosted a cooking demonstration with Marjorie Druker, author of *The New England Soup Factory Cookbook*, led a career workshop for alumni and students, baked 200 Thanksgiving pies for Community Servings' Pie in the Sky, assisted area chefs at *TV Diner's* Platinum Plate Gala, demonstrated truffle making at Boston College, and hosted a Calabrian cooking class with Romina Tarzia. We look forward to this year's community events and alumni workshops. One event to note is a cooking competition The CSCA will host in February, sponsored by San Pellegrino. Be sure to look at our Events Calendar on page 11 to note upcoming alumni workshops and charitable events and remember to log on to our website for up-to-date news.

We are also working diligently on our new kitchen space, with the intention of opening it mid-Spring. Again, refer to our website for announcements.

Thank you again to all who donated to the 2007 Alumni Kit Campaign. To date we have awarded fifteen scholarships with three more in the works for the Spring 2008 enrollment.

Wishing you a happy, healthy, and prosperous 2008!

Sincerely,

Roberta L. Dowling, CCP

Business Seminar Addresses Business Plans

Approximately 25 students and alumni attended the Small Business Seminar on October 22, 2007, led by Mark Allio, Interim Director and Business Advisor from the Small Business Development Center Network. During the seminar, Mark addressed many things to consider when going into business. He outlined and discussed several key questions all should consider while researching and developing business plans:

- Have you completed a feasibility analysis to evaluate whether or not you have the key ingredients for success and whether there is a market for your business concept?
- How is your business going to be financed? Do you have any savings? Will you approach friends and family? Or will you need to go with an alternative lender?
- Are you a strong leader?
- Do you have business training? Have you completed a business strategy and business plan? Where will your business be located?
- What product are you selling?

- Who is your customer?
- Who is your competition? How are you different from your competition?
- Do you have a marketing plan?
- What are your financial goals?
- Will you form your business as a corporation or sole proprietorship?
- What are the current trends in your business?

If you're thinking about a catering, personal chef, or restaurant business and you were not able to attend the seminar, the Small Business Development Center Network may be of assistance to you. Mark Allio and other advisors are available at no cost to provide you with counseling, feasibility, and goal information, business strategy and business plan development, financial planning, growth strategies and much more. Visit their website at www.sbdc.umb.edu or contact Mark directly at 617-287-7751.



Ellen Kaplansky

Alumni Spotlight: ELLEN KAPLANSKY '97

By Julie Burba PCP '02, CCP

The concept for Ellen “Elli” Kaplansky’s new business began one Thanksgiving when she decided to prepare only pies for dessert, “It was a Thanksgiving dessert spread any pilgrim could be proud of,” she said. Thus, the idea for Pie Bakery & Café was born. With the support of her husband, Ely, the idea became a reality in mid-December 2007.

Pie Bakery & Café started with a love for pies and evolved into a concept feeding anyone’s desire for fresh pies—fruit, cream, savory, and hand pies. With the slogan, “There’s Always Room for Pie,” Pie Bakery & Café is the newest and most unique eatery to open in swanky Newton Center.

Making everyday pie day, Kaplansky partnered with long-time colleague Paige Retus, formerly the pastry chef at Olives Restaurant and co-author of *The Olives Dessert Table*. Retus serves as the business’ executive pastry chef and works with Kaplansky designing the menu. Elli hired Ryan Costigan PCP '05 as the savory chef. With the mission to incorporate “pie” into every menu item, Elli and Paige have created conventional and unconventional pie offerings. “There is an element of pie in every item we make,” said Elli. “From the traditional sweet pies to the savory meat pies and hand pies, to the doughs used for our sandwiches and quiches, to the Shepard’s pie, empanadas, and spanikopitas. We even bake the brownies in a pie tin and cut them in wedges.”

The road to opening her second business was filled with valuable experience working with some of the city’s most respected chefs and pastry chefs. Kaplansky opened Elli’s Downstairs Café in Cambridge in the early 1990s. After operating it for five years, she sold the business and applied to the Professional Chef’s Program at The Cambridge School of Culinary Arts in 1996. “I loved learning the basics, the foundation of cooking,” she said. “The program is perfect for so many people, I still recommend it.”

After graduating, Elli hoped to work for Jody Adams but instead accepted a job at Figs, working with pastry chef Heather McDonald. Three days a week she worked in the Figs commissary making pizza dough, focaccia, and Tuscan wheat bread and then worked in the restaurant making the desserts for service. Eventually, she did get her opportunity to work with Jody Adams as the opening pastry chef for Adams’ Red Clay in the Chestnut Hill Atrium. After work-

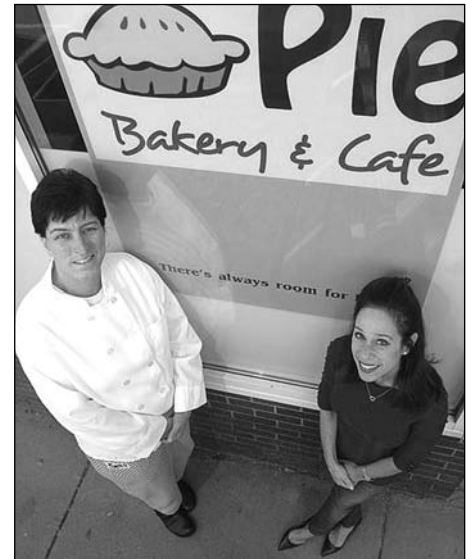
ing at Red Clay, she returned to Olives where she met Paige. She followed Retus to the Metropolitan Club in Chestnut Hill where they worked together until the launch of Pie Bakery & Café.

In a warm, inviting space in the heart of Newton Center, Pie Bakery & Café offers 24 tables and 8

seats along a dessert bar. “We really wanted to make it warm and comfortable so that our customers feel like they are guests and that they can hangout,” she said. The space offers WiFi, a sound system, and an open kitchen. “We have a flat screen TV hanging in the window with a live feed from the pastry kitchen so that people walking down the street can see what’s going on inside. It’s all very inviting and interactive,” she said.

Although the process of opening her business took nearly a year, the passion and enthusiasm for her pie concept is palpable. To put the concept in motion, she hired a business consultant whose business card she kept for 11 years. “He presented a seminar at The CSCA while I was a student. I contacted him last year and he said the same thing to me as he did to the class 11 years ago, ‘Don’t open a restaurant.’” Elli also hired an architect to help design the space. “I recommend to everyone who wants to open a business to do lots of research and talk to professionals to get legal and business advice. You need support from your family and business partners because creative passion doesn’t necessarily translate into being business-minded. Hire the right people to guide you and trust your support system without putting up the house!”

Pie Bakery & Café is located at 796 Beacon Street, Newton Center; 617-332-8743; www.piebakeryandcafe.com.



Paige Retus and Elli encourage everyone to save room for pie at Pie Bakery & Café.

New Seminars Add Extra Learning Potential to The CSCA Curriculum

Seminars have always been a great opportunity for The CSCA to bring in the best and the brightest to bear on our curriculum. You may have benefited from the instruction and from the expertise of Ihsan Gurdal from Formaggio Kitchen, to the only “fun” sanitation class known in the industry with Lisa Berger at the helm. With the advent of a new school year, we have launched some new seminar topics and instructors:

Peter Lyngh – Coffee Seminar Instructor

With twenty years of coffee experience, Peter develops our students’ understanding from how to brew a proper cup to the influence coffee has on our industry.

Beth Forrest – Chocolate Seminar Instructor

Ph.D. Candidate and Lecturer in Food History, Beth introduces our students to the history of chocolate, production, and a rare tasting of single varieties.

Joanne Barnes – Career Development Seminar Instructor
With fifteen years of recruiting experience in the Restaurant and Service industries, Joanne brings our students through how to network, what a resume should contain when you are a “career-changer,” and interviewing skills.

Rebecca Reilly – Gluten Free Baking Seminar Instructor

As chefs, we are ever facing new allergies and needs of our consumers, Rebecca Reilly, cookbook author and teacher, introduces our pastry students to gluten-free baking—an alternative approach.

James Swasey – Food Management

Jim brings a practical and unique perspective to our students. The practical sends students through budgeting and food costing to a unique approach to delivering hospitality.

Stephan Viau – Tasting and Plating Seminar Instructor

Stephan, a heralded teacher in our Professional Chef’s and Culinary Certificate Programs, enlightens students on the foundation of plating food for maximum impact and teaches the nuances of tasting and seasoning food.



Alissa Fitzgerald (center) helps the staff of Red Rock Bistro plate their dish at TV Diner’s Platinum Plate Gala.



Culinary Quiz

By John Hannon PCP '07

1. What is a Coney Island chicken?
2. Why can't you buy bluefish on the West Coast?
3. How much is a peck of peppers?
4. What is an alligator pear?
5. Which stays colder—beer in a bottle or beer in a can?
6. What is Bubble and Squeak?

All questions are from Everything You Pretend to Know About Food And Are Afraid Someone Will Ask by Nancy Rommelmann; it is billed as a “culinary compendium to season your gastronomical wisdom along with your cuisine.” Answers to the quiz can be found on www.cambridgeculinary.com/alumni.aspx.

Student Spotlight: MICHELLE HASTINGS Candidate PPP '08

The former owner of the kitchen store Soufflés in Newburyport, Michelle Hastings has worked in a retail environment for decades. It's only natural that her retail experience serves as the foundation to her budding pastry career as owner of The Buttercream Baking Company, also in Newburyport. Michelle balances the life of student, business owner, pastry chef, mother, and wife. Buttercream Baking Company is open as a retail space Friday through Sunday, offering traditional morning pastries, specialty cakes, cookies, tarts and tortes, and whoopee pies, which she says are wildly popular. It is located at 38 Washington Street, Newburyport, Massachusetts; 978-465-5460.

What led you to open a business and enroll at The CSCA?
I liked owning Soufflés, especially the food part of it. I'd been in the retail business for a thousand years and it seemed like I cooked and baked for all of my family parties and every other event. The business sort of snowballed from there. I began making cakes out of the house and applied to the Professional Pastry Program. I ended up buying the Buttercream Bakery space from a former student of Delphin's Gourmandise School of Pastry.

Do you have any regrets doing both at the same time?
It has been great. It is harder work than conceivably possible. Every minute of the day is full. I'm thrilled. It's the best thing I ever did.



Michelle Hastings

What has been your craziest cake request?

I get a lot of requests for 2-foot Elmo and volcano cakes. I just had a request for a cake shaped like a zamboni. My biggest challenge is cranking out a weekend's worth of product, all on site, with one tiny oven. Right now I'm making 100 gingerbread houses, undecorated, for an event at the Ipswich Country Club.

What are your plans after graduation?

I want to expand my hours of operation. I am picking up a good wholesale business on the North Shore providing desserts to restaurants and other businesses. I love the space and the neighborhood so I don't plan on leaving it. I just hired Kevin Gravito from my class to assist with the baking so I'll have the help to open the retail space throughout the week.

What do you advise to students/alumni who plan to open their own businesses?

Go for it. There is no guarantee but if you really want it you can make it work. You need a phenomenal support system. Know that you have to commit to the fact that you love what you are doing.

Injured at Work

continued from page 1

Even the Best Made Plans

The previous list occurs in an ideal world. Sometimes, things don't go as planned: A new manager doesn't know to file a report; someone handling your case gives the wrong information; the check-in person in the emergency room neglects to write down you were injured at work. It doesn't matter—the law is the law.

My Advice: Do Your Homework First

- Inquire about your employer's workers' compensation insurer your first day on the job or note where this information is posted—usually in a worker's locker room—write it down and keep it with you.
- Keep copies of all your paperwork from medical care providers.

- Your employer must file your claim within seven days of your injury; if they don't, call the insurance company and start the process yourself.
- Don't pay medical bills you receive for care related to your injury; make copies for yourself and then send the bills to your employer's insurer.

For more information, contact the Commonwealth of Massachusetts Department of Industrial Accidents for your free Guide to the Massachusetts Workers' Compensation System, 617-727-4900; or visit www.mass.gov/dia.

The CSCA Represented at Food Network Casting Call

By Kerry Shea PCP '07

I want to be the Next Food Network Star! And apparently so did the 75 or so other rain-soaked Bostonians that trekked to the Flat Iron Tapas Bar & Lounge at the Bullfinch Hotel on November 6, 2007, for an open casting call for the 2008 season of *The Next Food Network Star*.

The Food Network interviewed approximately 75 candidates and invited roughly 10 applicants to come back for on-camera interviews and demos. Deb and I were selected among the 10, as were Rachel Nason '07 and Carlee Kelson June '08 (expected).

From the minute I woke up that morning, I knew, just knew, it would be an interesting day. The pouring rain outside had brewed up a nervous feeling in my stomach, and luckily I was able to drive to the casting call with fellow Food Network hopeful and PCP '07 grad Deb Flohr. In the car we talked ourselves out of being nervous, and when we arrived we were ecstatic to see that there was only one other person waiting to be 'discovered' by the casting team that could change our respective fates. That excitement was short-lived, as one by one the drippy, shivering people began to flow into the lobby. When we were finally given applications to fill out, which were somewhere between 10 and 80 pages of questions like, "Tell the Food Network Why You Should Have Your Own Show" and "Describe Your Three Signature Dishes," about 20 people had arrived and a mad dash to finish applications ensued.

The two members of the Food Network's casting team were extremely nice and instantly put the room of candidates at ease. Throughout the course of the day they interviewed approximately 75 candidates and invited roughly 10 applicants to come back for on-camera interviews and demos that would be sent to the producers of the show. Deb and I were selected among the 10, as were Rachel Nason PCP '07 and Carlee Kelson June CCP '08 (expected).

The casting call process was worth the time and energy involved according to Carlee. "Although I waited 2 hours for my initial interview, it was all worth it since I was picked for a demo. The Food Network's staff made it so easy to be myself, and I was comfortable and relaxed throughout the entire process."

But the call-back itself would prove to be a great deal of work. "I had less than 24 hours to figure out what kind of show to pitch, and what to demo before my callback," said Deb. "And since the hotel suite was only outfitted with a table, not a kitchen, I needed to make something that could be cooked in advance. So I made my signature California Eggs dish and explained my techniques for poaching perfect eggs. As I went through the process, I nearly forgot my nervousness and before I knew it, the demo was over."

Nason, founder of D'Lish Intimate Catering, had a similar experience. "I pulled up to the hotel one minute before my interview extremely nervous. I looked like a bag lady and got into the elevator with three executives who I'm sure smelled the red onions I was carrying in my bag. Laughing about that moment made me relax a bit, and when I finally walked through the door, the Food Network team immediately made me comfortable in front of the camera."

I personally had a most entertaining demo experience. Let's just say my nerves caused my brain to go AWOL. I was explaining to the camera how to make my honey roasted chicken salad and as I began to add a ramekin full of halved red grapes, I realized I could not tell the camera what they were. For the life of me I could not find the word grape. My brain urged my mouth to say, "olives," but instead I just shrugged at the camera with a smirk usually reserved for something much more sinister—like getting caught drinking out of a jug of milk—and I laughed hysterically. And so did the woman behind the camera.

In the end the casting call for the *Next Food Network Star* in Boston was a great success—for The CSCA at least. So what's next for us? Maybe nothing. But maybe one (or all) of us will be whisked away to New York City for the next round of interviews and demos. Either way, and I say this in the most sincere Oscar-speech-like voice possible, it really was an honor to have been selected!

CSCA Alumni Newsletter Contributors

Julie A. Burba PCP '02, CCP	Jenifer Murray PCP '02, CCP
Roberta L. Dowling, CCP	Rachel Nason PCP '07
John Hannon PCP '07	Terri Rutter PCP '07
Martha Leahy	Kerry Shea PCP '07
Christine Savastano Manzi	

Please send all comments, updates, submissions to Christine Savastano Manzi, c/o The Cambridge School of Culinary Arts, 2020 Massachusetts Avenue, Cambridge, MA 02140
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My Summer Vacation: Food Frenzy in France

By Rachel Nason PCP '07

I travel locally and internationally to better my understanding of food. My most recent international trip was visiting my family in France. My best friend and I traveled to Paris, Perruge, and Lyon tasting and taking in the food and products of each special place, living the Parisian way.

In Perruge, we stayed in the country side. Dominic and Martine were our host and hostess, old friends of my grandparents. When we arrived we had some house wine in a carafe with some sausages that had been hanging in Dominic's basement. Dominic butchers a pig every year in his backyard and uses every part of the animal, something I love about the French. We were able to taste a few things that he had made, like pancetta and the classic sausage. Martine cooked for us everyday using very interesting cuts of meat that are not commonly sold in the United States. In Lyon, cured meats and sausages that are served at every meal. Lunch is the largest meal of the day; I eat a lot and I could not keep up!

In Lyon, I observed a fine chef at a restaurant in the city where I saw the most fantastic kitchen I have ever seen. Drawers filled with perfectly sliced herbs in pretty containers; meats such as pigeon, rabbit, frog's legs, and oxtails; butter rolled in whole chervil leaves infused with oyster broth; stocks and sauces seasoned to perfection; and vegetables cut with finesse. I wish I could explain what I saw and tasted, it was like watching an artist master his dishes. It was the perfect experience.

I observed a baker and patissier in Lyon from six in the morning until noon, watching the entire production from start to finish. It reminded me so much of my amazing baking instructor Louise Ritenhouse.



Rachel Nason PCP '07 marvels over the produce bounty at a farmer's market in France.

In Paris we traveled everywhere by train and by foot. We stopped at as many cafés as our stomachs could handle. The taste of French-made espresso, café latte, or cappuccino while standing in a café is so delicious and rich. My uncle Paul had lent me a book called *The Food Lover's Guide to Paris* by Patricia Wells that led us to some fabulous food. We saw cheese shops like you couldn't imagine; the variety of perfectly aged cheeses blew me away. We went to multiple butchers where they cut the meat right in the front on these incredible wood blocks. They deal with whole animals where in the United States it's not so common. The endless farmers markets with the gorgeous produce had zucchini blossoms by the bucket full, unusual grape varieties, tons of fresh figs—a chef's heaven.

Of course we ate everyday, all day, incredible and unusual fair. It was a fabulous trip and I plan on going to Mexico in a few months to do it all over again.

Rachel Nason is the executive chef of D'Lish Intimate Catering, www.dlishintimatecatering.com.

Alumni Board of Directors

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

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

Sanitation 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 CSCA in the Community

Marjorie Druker, chef/owner of The New England Soup Factory, led a cooking demonstration and book signing on October 17, 2007, in the kitchens of The CSCA. Druker, who recently published *The New England Soup Factory Cookbook*, demonstrated making her Spicy Squash and Chickpea Soup, one of the most popular sellers at her two shops in Brookline and in Needham. During the demonstration, she emphasized the importance of developing one's own recipes, experimenting with flavors, and following one's dream. A graduate of Johnson and Wales University, Druker opened her first shop in Brookline in 1995 and the second outlet in Needham in 1997. *The Boston Globe Sunday Magazine* recently ranked her soup as the best in the city.



Katherine Dry and Steve Nill PCP '07 of Rialto and Jenifer Lalime, PCP student, at TV Diner's Platinum Plate Gala.

On Saturday, November 17, 2007, twenty-six students and alumni accompanied Chef Julie Burba to Sharon, Massachusetts, to participate in the TV Diner Platinum Plate Gala. The charity event was hosted by TV Diner's Billy Costa and comedian Lenny Clarke at the

Herb Chambers' Lexus Showroom. Twenty of New England's best restaurants participated in the event benefiting Community Servings. Boston's best-known chefs and restaurant owners, including Jody Adams, Joanne Chang, Christopher Myers, Steve DiFillippo, and Jonathan Cartman, attended the event along side Ray Bourque, Chet Curtis, Herb Chambers, and other local celebrities. The event raised more than \$60,000 for Community Servings.

For the 13th consecutive year, The CSCA hosted a pie bake off for the 2007 Pie in the Sky program, sponsored by Community Servings. Led by Chef Sharon Donovan and assisted by Chefs Martha Timke, Julie Burba, and Stephan Viau, students rolled dough and made fillings for 100 pumpkin and 100 pecan pies. With the help of students Lori Coticchia, Karen Voellmann, Mark Buchholz, Naomi Esterhuizen, Patty Sobol, Barlow Adamson, James Demotses, Katia Gomes, and Elyse Dalal, The CSCA helped to contribute to the overall goal of 10,000 pies sold for Thanksgiving 2007.

On Thursday, November 29, 2007, Courtney Kain and Jacob Jones led a chocolate workshop at Boston College's Chocolate Bar for BC students and cafeteria cooks. Courtney and Jacob discussed chocolate, its properties and origins, and demonstrated making truffles, filled and molded. Courtney and Jacob are both students in the Professional Pastry Program with an expected graduation date of January 2008.



Jacob Jones and Courtney Kain, current PPP candidates, begin prep work before their truffle demonstration at BC's The Chocolate Bar.



Anthony Miller PCP '05 and his new business, 2nd Street Cafe, located at 89 2nd Street, Cambridge.

Class Notes

Amy [Ulrich] Dichter PCP '04 was cast as "Ally" in the upcoming movie called *The Joneses*. Filming began in October 2007. Find out about *The Joneses* at thejonesesmovie.net.

Amy [Raische] Nesta PCP '03, CCP, and her husband Nick celebrated the birth of their daughter Francesca Cieri Nesta on October 12, 2007. Congratulations Amy and Nick!

Stephanie Lucianovic PCP '03, CCP, spent a good portion of October 2007 working in the back kitchen in the studios of KQED in San Francisco prepping food for Jacques Pépin's new season of *Fast Food My Way*. Read her blog, grubreport.com, to learn all about her adventures working with the master chef.

Jean Terranova PCP '03, founded Aunt Jeannie's, a healthy lunch delivery service for toddlers and children in private schools and child care centers. Lynn Hurley CCP '05 works with Jean to prepare the meals. Read Jean's blog and see artwork produced by her clients at auntjeanies.com/site/buzz_blog.php.

As of press time for the Winter 2008 Alumni Newsletter, Kerry Shea PCP '07, Deb Flohr PCP '07, and Rachel Nason PCP '07 advanced to the second round of auditions for the *Next Food Network Star*. Good luck ladies! Read all about their experience on page 6.

Ryan Costigan PCP '05 is the head chef at Pie Bakery & Café, owned by CSCA Alumni and Program Advisory Committee member Ellen Kaplansky PCP '97. See page 3 for more information on Pie Bakery & Café.

Jeff Pond PCP '02, CCP, is working alongside Michael Leviton at the new Four Point Channel restaurant Persephone as the chef de cuisine.

Anthony Miller PCP '05 opened 2nd Street Café in November 2007. 2nd Street is located in East Cambridge and serves quality comfort food. It serves full breakfast and lunch, with take-away dinners of the day. Stop by to say hello! 89 2nd Street, East Cambridge, MA; 617-661-1311; www.2ndstcafe.com.

Ian Rose PCP '99 is the manager at Myers & Chang in Boston.

Abel Tobar CCP '01 owns Martino's Pizzeria in Webster, New York.

Lauren Gourlay PCP '03 is an assistant team leader in the seafood department at Whole Foods in Brighton, Massachusetts.

Kathleen Smith PCP '05 is a sous chef at blu restaurant in Boston.

Corey Grant PPP '07 is working as a personal chef in Sturbridge, Massachusetts.

Carmen Lopez de Recao PCP '96 worked at Hamersley's Bistro directly following graduation and eventually returned to Venezuela to open first Crepes de France, having three stores in Carazas and Valencia. She has since sold this company.

Julia Usher PCP '96 wrote the article "Move Over, Gingerbread Man" for the December 2007 issue of *Fine Cooking* magazine. It featured four innovative recipes starring the holiday flavors of gingerbread.

Lorraine Horn CCP '05 began teaching classes at the Reading Recreational Department and led her first successful classes in October 2007.

Gabriella Wimberly-Hartman CCP '07 is the pastry chef at the South End Buttery in Boston.

Andy Trockman CCP '07 works at Unidine.

Elissa Dunlap PCP '05, PPP '07 is working at Sel de la Terre's new commissary as a pastry assistant.

Elise Bayard-Franklin PCP '06, PPP '07 is working at SuSu Bakery Boutique in Wellesley as a pastry assistant.

Theresa Vernazzaro PPP '07 is the pastry assistant at Tosca Restaurant on the South Shore.

Claudia Chaparro PPP '07 is working for Andyman's Bakery in Amesbury, Massachusetts.

Chris Cronin CCP '05 is the executive chef at D'Luxe in the South End, Boston.

Judy Mattera PCP '89 is the proprietor of Sweet Solutions, an enterprise that provides dessert and wine pairings to restaurants and retailers. She published an article, "Luscious Liaisons," in the September 2007 issue of *Santé Magazine* and published the recipe "Bittersweet Chocolate Tart with Cherry Port Sabayon" in the Winter 2007/2008 edition of the *Quarterly Review of Wines*. Check out Judy's website at www.mysweetsolutions.net.

Three Students Receive Kit Scholarships

continued from page 1

look on pastries by building challenging structures and designs full of taste and décor. She plans to test the limits of combining art and food.

Nurturing a life-long dream of attending culinary school and working in a restaurant kitchen, **Barbara Best** is a student in the Culinary Certificate Program. Originally from Barbados, Barbara has been living and working in the United States for 12 years as a nanny and baby nurse. While living in Barbados, Barbara worked in a full-service bakery as an assistant baker for three years. After a four-year stint in the fashion industry, it didn't take long for Barbara to realize that her passion lies in the culinary arts. She returned to the bakery business, working four years as a baker and ultimately becoming the bakery's supervisor. "Receiving the kit scholarship is a great achievement for me as I have been planning for many years to go to culinary arts school," said Barbara.

Joshua Guy is a student in the Professional Chef's Program. He says he was literally born into the food service industry: his mother was the manager of a large catering company in central Massachusetts when he was young. He claims he developed his zest for the food service industry from being around her and her chefs as a boy. He is currently a kitchen manager for Bateman Senior Meals in Lancaster, Massachusetts. He has also worked at Roma Bakery in Leominster, at the Chocksett Inn in Sterling, and at Via Roma in Lunenburg. After working in a professional kitchen for a few years, he hopes to complete formal training in the culinary arts to gain food knowledge, skills, technique, and enhance his creativity to pursue the next level of his culinary ambitions.

The Alumni Association is currently accepting donations to the 2007 campaign. Donations can be sent to The CSCA Alumni Association in care of the School. The 2008 campaign kicks off with the 4th Annual Alumni Cookout on June 17, 2007.

Kit Campaign Donors 2007

The Alumni Association would like to thank the following donors to the 2007 Kit Campaign.

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Calendar of Events Winter/Spring 2008

Sunday, January 27

7th Annual Death by Chocolate

1:00pm

Rotary Clubs of Newton and Waltham Fundraiser

Sheraton Newton Hotel, Newton

\$15.00 for adults / \$5.00 12 and under

Tuesday, February 5

Alumni Workshop: Charcuterie

Tom Smith of Formaggio Kitchen

6:00pm–9:00pm

The CSCA, Kitchen E

Cost: A donation to the Alumni Kit Campaign

is requested

Thursday, March 6

Chefs Cooking for Hope

6:30pm

Friends of Dana-Farber Cancer Institute Fundraiser

125 High Street, Boston

\$100.00

Tuesday, March 25

Alumni Workshop: Jams & Jellies

Master Pastry Chef Delphin Gomes

6:00pm–9:00pm

The CSCA, Kitchen E

Cost: A donation to the Alumni Kit Campaign

is requested

Tuesday, April 1

A Spoonful of Ginger

5:00pm

Joslin Diabetes Center fundraiser for Asian American Diabetes Initiative

State Room, 60 State Street, Boston

\$150.00

Thursday, April 10

Taste of the Nation, Boston

6:00pm

Share Our Strength Fundraiser

Hynes Convention Center

\$95.00

Sunday, April 13

2nd Annual Career Fair

11:30am

The CSCA

Free to students and alumni

Weekend, June 6-8

Alumni Getaway Pilgrim's Inn, Deer Isle, Maine (details below)

Tuesday, June 17

4th Annual Alumni Cookout

6:00pm

"Backyard" at The Cambridge School of Culinary Arts

Cost: A donation to the Alumni Kit Campaign is requested

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, 2007

Pilgrim's Inn, Deer Isle, Maine

Cost \$110

(includes Friday and Saturday night dinner, as well as the fishing and jam expeditions)

- 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: late morning, visit Nervous Nellie's and witness her make batches of fresh jams, a local favorite

All alumni enjoy a special rate—10% off the off-season rate at the Pilgrim's Inn (price includes breakfasts for Saturday and Sunday).

Please refer to The CSCA Alumni Events calendar for more details www.cambridgeculinary.com/alumnierevents. 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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