

## Rolf Baumgartner Named Chapter Chef of the Year

During the September board meeting, the members of the board reviewed the nominations for the chapter awards and voted on the winners in each category.

This year's winner of the Chef of the Year award goes to long-time member Rolf Baumgartner, the chef-owner of the Brasserie Swiss located in Ossining, NY. Chefs Ralph Yedinak and David Lavoie were also nominated for the award.

The Member of the Year award goes to Chef George Wong, CCC the owner of Chopstix Restaurants in Brooklyn, NY

Louis DiLisio of Casa DiLisio Sauce, a longtime member and supporter of the Chapter has been named the Associate Member of the Year.

The Lifetime Achievement Award winner for 2006 is Jan Skrkon, CEC

Educator of the Year was awarded to Chapter Pres. Michael Vignapiano, CCE, AAC, who respectfully declined the award because he was nominated for the Regional Educator of the Year Award two years ago and felt that a Chapter Officer should not receive awards while in office in fairness to others. As an point of information the President of the Chapter does not have a vote in board votes unless there was a tie.

This year's awards criteria returned back to the previous years after a trial year of incorporating ACF National Award criteria into the chapter's awards.

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## EVENTS

### **Annual Awards Dinner**

Monday Oct. 16, 2006

Russo's on the Bay

6:30 pm

\$95.00 donation

Reservation Required

Call Lutz Lewerenz

516-561-1643

For Information

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Board Meeting

Thurs. Oct.19, 2006

Art Institute of NYC

2:30 pm

### **International Hotel/Motel &**

### **Restaurant Show**

ACF Certification Practical Testing

Chefs Demos

Seminars

Salon of Culinary Art

Nov.11-14, 2006

Jacob Javits Convention Center

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November Chapter Meeting

Monday Nov. 13, 2006

4:00pm

IHMRS -Jacob Javits Center

Please refer to info board for room assignment

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Annual Christmas Gathering

Monday Dec. 4, 2006

More info to come

# President's Message

Michael Vignapiano, CCE, AAC



Dear Fellow Members,

You may have been wondering why we have not sent you a newsletter sooner or have had a membership meeting last month. The reasons are somewhat difficult to explain in the small amount of space I have. The recent lack of membership participation versus the cost involved for a meeting are part, various events, holidays, etc are another.

More reasons may be found in my "State of the ICA" which can be found on pages 3-5. Please take the time to read this. It is important to you, the member and the continuation of the Chapter.

In July I attended the ACF National Convention in Philadelphia. It was a mixed plate of emotions because we had two of our members, Biagio Settepani and Jana Mihokova, competed for Pastry Chef of the Year and Student Culinarian of the Year honors, and, unfortunately did not win. It was great to see a number of our members at the convention cheering on Biagio and Jana, and also attending the various seminars. On a personal note I was inducted into the Academy of Chefs which was an important milestone in my professional career.

The fall is shaping up to be a busy one. The Chapter will be having our Annual Awards Dinner on Monday Oct. 16, 2006. I would like to congratulate all of our award winners!

The chapter had been planning to participate in a Childhood Hunger Day Forum event in Trenton, NJ assisting the various New Jersey ACF chapters educating children about 500 elementary schoolchildren about nutrition and hunger. Part of the funds were to come from the ACF National Chef and Child funds but at the last minute those funds did not arrive and unfortunately the event had to be cancelled.

November brings the International Hotel/Motel & Restaurant Show. Again the Chapter will be participating with demos, presentations, the second annual Metro Area ACF Chapter Roundtable. We will also be holding our November Chapter Meeting at the show. Our neighboring chapters have said that they will be joining us and Northeast Regional VP, Mark Wright is scheduled to join us. The NY Culinary Olympic Team is planning to present a table during the Société Culinaire Philanthropique's Annual Salon of Culinary Art. Our work with this event has rewarded us a spot on the IHMRS Advisory Committee. I hope to see many of our members at the show.

In December we will hold our annual Christmas party. Last year the event attendance was hindered by the poor weather. This year we are looking for a venue, present donations and a Santa. More info on this is in the newsletter.

Chapter elections for Officers and Board Members will be taking place shortly. Please read the important information on page 8. Person-



## ICA-ACF

### Management Team

#### Chairman of the Board

Lutz Lewerenz, CEC, AAC

#### President

Michael Vignapiano, CCE, AAC

#### 1<sup>st</sup> Vice President

Helmut Hamann, CEC, AAC

#### 2nd Vice President

Frank Costantino, CEC, CCE, AAC

#### Sergeants –at– Arms

John Aczel

Rolf Baumgartner

Eric Pellizzari, CEC

#### Treasurer

William Decker

#### Financial Secretary

Jan Skrkon, CEC

#### Board of Trustees

Keltus Campo

Ken Winderbaum

Ralph Yedinak

#### Board of Directors

Arno Schmidt, CEC

Karl Linder CEC, AAC

#### Committee Chairs

Academy of Chefs– F. Costantino

Associate Member– K. Winderbaum

Certification– E. Pellizzari

Culinary Show/Team. F. Costantino

Chef & Child– K. Campo

Dinner Dance– L. Lewerenz

Hospitality– E. Pellizzari

Membership– K. Linder

Newsletter– M. Vignapiano

## The State of the International Chefs Association

### ACF Big Apple Chapter

Michael Vignapiano CCE,AAC, Pres.

*Pres. Message (Continued from page 2)*

ally, I will not be seeking another term of office of President. There are other members of the present board who will not be running for an additional term.

Lastly, as the writing of this newsletter, I received the sad news that the son of ACF friend Tom Macrina, CEC, AAC, Vice Chair of the AAC lost his son tragically in a car accident. On behalf of the Officers, Board and Members of our Association I would like to extend our condolences for Tom and his family.

Fraternally,

Michael Vignapiano, CCE, AAC



Presently there are 210 members. There are 6 additional members on the ICA only roster.

Even though the total number can change from month to month we are still within our yearly range which is between 200 and 220 members. However we have less than 25 members attending a meeting.

The chapter is more than financially secure. We are probably one of the wealthier chapters in the Northeast region. However that wealth is in jeopardy because of the following:

- Little to no money is being given away in the form of scholarships. This could cause us to lose our not-for profit status. This is a major concern.
- Chapter expenses far exceed income with very little fund-raising. We can expect less than \$3000.00 in rebates from the ACF National office given the present membership. This does not include accrued interest. Monthly chapter meeting expenses alone are between 300-400 dollars the newsletter expenses run about \$450.00 per issue. Additional expenses are reciprocal tickets to association dinners, our annual dinner, regional/national conferences and scholarships.

By looking at the chapter demographics there is some interesting information:

1. There are now more members who have joined between 2001 and the present (119/57%) than continuing members that joined before 2000 (91/43%)
2. Our junior members are about 1/3 (75/36%) of our total membership
3. Our Senior and Life Senior membership (27/13%) is continually growing and will continue to do so for the next couple of years.
4. Almost 10% of our membership reside outside of the NY, NJ, and CT area. This does not include members who reside more than 50 miles from Manhattan which

*(Continued on page 4)*

(State of the Chapter Continued from page 3)

would increase this number substantially.

5. 2006 has had more members joining than the past five years, with almost as many members joining than the past 3 years combined.

These numbers reveal several issues that must be considered.

For example more members relate this association with the American Culinary Federation than with the International Chefs Association. Members should know and appreciate the history of the International Chefs Association. However, we have been an ACF Chapter since 1980 and should come to the realization that we need to be marketing ourselves as an ACF chapter and being more involved in ACF activities.

- The majority of the membership is younger. The needs of these members are different and must be addressed.
- What is the senior member's role in the chapter? These members have a lot to offer the membership, particularly the junior members. How can the chapter focus on the younger members while including the talents of the senior members?
- The administration of the chapter is older in age, membership length and time of service.

Presently the board consists of:

- 4 senior members
- 4 with membership before 1990,
- 4 with membership between 1991 and 2000 and
- 1 with an ACF "join" date of 2001.

Most board members have been involved in the administration of the chapter for 10 years or more. While this may seem to be advantageous for the sake on continuity it also has its disadvantages in regard to membership perception as the board being insular, and the "this is the way we always did it" philosophy, has led to some complacency on the part of the membership. There is a need to bring in younger members into the administration of the Chapter

Given the present state of the Chapter, without a positive, and forward thinking trend, the chapter is in jeopardy of closing within a fairly short period of time. This is not just our problem it is a problem with many ACF chapters and also within other associations.

The closing of the chapter will not necessarily impact the ACF as a whole. Local chapter rebates would just be kept by the national office; potential members can join as a "National" member because people will still join national organizations that have minimal local involvement. Members that are employees of larger corporations are already utilizing the "Property" membership status.

As President of this Chapter I can only make recommendations. I have no vote on the board and I serve the membership. Therefore I put the forth the following:

First, and most importantly, you the member must decide if you want to continue as a member of an ACF

(Continued on page 5)

*(State of the Chapter Continued from page 4)*

Chapter. If you do, then you need to communicate with the chapter administration as to your needs as a member and then participate in chapter meetings, and events. I suggest the chapter use an online survey to gather your anonymous suggestions, comments, etc. If you wish, you can write or call me

The next recommendation is to down-size until we get it right. We have already downsized our newsletter to produce a better product and to cut expenses. Over the past year, the Chapter has attempted a number of meeting styles, venues etc. but without much success. Presently we are spending \$300.00-400.00 per meeting or \$3000-4000.00 per year. I have suggested to the board that we go to a quarterly meeting that would give us \$750.00 per meeting to do something more meaningful for the members. This is why we have not had a meeting in September or will in October.

I have recommended to the board and they have agreed to suspend the by-laws criteria for the upcoming election to allow for a larger slate of and possibly some younger members to consider becoming part of the administration. We have also delayed the election until no later than April 1, 2007.

In the past year the Chapter has given scholarship funds for those seeking certification. We have assisted the junior member culinary team. We will continue to sponsor the NY Culinary Olympic team. I recommend the development a more comprehensive scholarship program. This will not only assist in marketing the chapter but will maintain our tax-exempt status.

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### **Tragedy Strikes AAC Vice Chair Tom Macrina**

Tom Macrina, Academy Vice Chair, President of the ACF Philadelphia Chapter, longtime friend of the International Chefs Association lost his son Andrew in a tragic car accident on Sept. 20,2006.

On behalf of the members, the chapter will be sending our condolences and the board will discuss donating to the scholarship fund.

If you would like to send a card, here is Tom's address:

Tom and Cathy Macrina

3104 Jolly Road

Plymouth Meeting, PA 19462

In lieu of flowers, Tom has asked that a scholarship be created in his son's honor. It is called the Andrew M. Macrina Memorial Scholarship.

If you would like to make a donation to the scholarship, checks or money orders should be made payable to the ACF Foundation with a notation stating that it is for the Macrina Scholarship. Please mail them to: American Academy of Chefs, 180 Center Place Way, St. Augustine, FL 32095.

## **Chapter Dinner Dance To Honor Chapter Members**

By now you should have received your invitation to our Annual Dinner Dance to be held on Monday, October 16, 2007 beginning at 6:30pm

This year's event will be held at **Russo's On The Bay**, located in Howard Beach, NY. Anyone who attended an event at Russo's knows that the Russo family does a top-notch job and our dinner will be no different.

We have kept the price to just \$95.00 per person to keep it affordable for most members. This includes a cocktail reception, dinner, open bar and gratuity!

The dress code for the dinner is proper business attire.

The highlight of the event will be the honoring of our 2006 Chapter Award Winners.

If you have not received an invitation or if you have any questions, please contact the Dinner Dance Chairman, Lutz Lewerenz at 516-561-1643

There will be a prize raffle for \$5.00 per raffle. If you wish to donate a prize please contact Keltus Campo at 917-351-8757 or [kcampo@cityharvest.org](mailto:kcampo@cityharvest.org)

### **Directions To Russo's On The Bay**

#### **FROM EASTERN LONG ISLAND**

Southern State Parkway west onto Belt Parkway west. Take Exit 17S (Cross Bay Blvd.). Turn right/south for approximately 1 mile. Russo's is on the left. Proceed to 164th Ave. & make U-Turn.

#### **FROM BROOKLYN**

Atlantic Avenue east to Woodhaven Blvd. Right onto Woodhaven Blvd., south onto Cross Bay Blvd. Russo's is on the left. Proceed to 164th Ave. & make U-Turn.

#### **FROM STATEN ISLAND**

Verrazano Bridge to Belt Parkway east. Take Exit 17 (Cross Bay Blvd.) and turn right/south for approximately 1 mile. Russo's is on the left. Proceed to 164th Ave. & make U-Turn.

#### **FROM MANHATTAN**

Queens Midtown Tunnel onto Long Island Expressway (495) east. Take Woodhaven Blvd., turn right/south onto Cross Bay Blvd. Russo's is on the left. Proceed to 164th Ave. & make U-Turn.

#### **FROM WESTCHESTER**

Hutchinson parkway to Whitestone Bridge and keep right. The road becomes the Van Wyck Expressway. Take the Belt Parkway West. Take Exit 17 South (Cross Bay Blvd.). Turn right/south for approximately 1 mile. Russo's is on the left. Proceed to 164th Ave. & make U-Turn.

#### **FROM NEW JERSEY**

George Washington Bridge to the Whitestone Bridge and keep right. The road becomes the Van Wyck Expressway. Take the Belt Parkway west. Take Exit 17 South (Cross Bay Blvd.). Turn right/south for approximately 1 mile. Russo's is on the left. Proceed to 164th Ave. & make U-Turn

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## **Chapter to Participate in the International Hotel/Motel and Restaurant Show**

For the second year in a row, the ICA-ACF Big Apple Chapter will again participate in the IHMRS at the Jacob Javits Center on November 12 -13, 2006.

This means you the member, will receive a free pass to the Show!!! You should have received a letter from the Chapter giving you the code to use during on-line registration which **is the only way you can take advantage of this opportunity.** If you did not receive this code or misplaced the code please contact Michael Vignapiano, at 212-625-6058 or [MVig@aol.com](mailto:MVig@aol.com)

This year the chapter will host ACF Certification Practical Testing at The Art Institute of NYC on Saturday Nov. 11, beginning at 8:00am. Any member interested in taking the exam, should contact Eric Pellizzari, Certification Chair at 212-625-6743 or [ericpellizzari@hotmail.com](mailto:ericpellizzari@hotmail.com)

On Sunday morning Chef Michael Vignapiano, CCE, AAC will be doing a demonstration using Prosciutto di Parma and Parmigiano-Reggiano. Chef Ralph Yedinak's demo using various beers in cooking will be on Monday Nov. 13<sup>th</sup>.

A presentation on The Benefits of Hiring an ACF Certified Chef will be conducted by Chef Vignapiano on Sunday afternoon.

On Monday the chapter will host the second Metro Area Chapter Presidents Roundtable. The roundtable brings together the presidents to discuss various ACF issues that are specific to the NY Metro area that are outside of regular chapter meetings or regional/ national conferences.

Our chapter meeting will be held on Monday Nov. 13 at 4pm at the Javits Center. It will be a combined gathering of the various area chapters and North East Regional VP, Mark Wright is scheduled to attend.

The NY Culinary Olympic Team is scheduled to present a table at the Societe Culinaire Philanthropique Salon of Culinary Art. At this point, members who wish to enter the Salon, can either enter individually or contact Chef Lutz Lewerenz, at 516-561-1643 in regard to a combined ICA and Chefs de Cuisine table.

The chapter will have a table in the Salon area. Make sure you stop by and say hello.

## Chapter Elections To Be Held In Spring 2007

Ordinarily the election process for Chapter Officers would begin this month and the final election happen in January of 2007. It was discussed among the board members that it would be in the best interest of the Chapter to hold the elections no later than April 1, 2007.

The reason for this decision were the fall is a busy season for many members and it would be unfair to ask candidate to combine their work schedule and the work needed to promote their platform for office at the same time. In the by-laws revision, a new election schedule will resolve this problem.


Additionally, the board discussed and agreed that the future of the Chapter is dependent on the inclusion of younger members to become part of the board and officers.

Presently many of the board members have served for many years in various capacities. Their years of service to the Chapter have been beneficial in many ways but it may have stopped younger members from considering participating in the administration of the Chapter.

To this end the board has agreed to suspend the requirements for elections to allow ALL ACTIVE AND RETIRED MEMBERS ELIGIBLE FOR OFFICE. Junior members and Associate members are still not allowed to be candidates for office but may be committee members.

Hopefully the additional time and the suspension of the requirements will open the field of candidates.

If you are considering becoming a candidate, please contact Michael Vignapiano, CCE, AAC if you have any questions.



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## **Autum is Time for Chai**

By Arno Schmidt

Chai, also spelled Cha and other spelling variations is the Asian name for tea, the oldest prepared beverage known to man. Tea was brewed at least 6000 years ago; brewed coffee appeared only at around 900 AD in the Middle East and reached Europe in the late 17<sup>th</sup> century.

Tea can be classified broadly into three groups, fermented, semi fermented and green. It is available as dried leaves, rolled dried leaves and as powder. All tea comes from the same plant and the quality differences are derived primarily from leave size, care of picking and then the manufacturing process. Often herbs, spices and flavors are added. Tea has been deeply entrenched in ayurveda, the Hindu healing system using herbs and spices to cure ailments.

When tea bags originated during the late 19<sup>th</sup> century the machinery could only handle tiny broken leaves and manufacturers often used cheap discarded leaves giving tea bags a bad name. Today the quality of paper and machinery has improved and excellent tea is available in easily removable bags in different sizes and shapes, but the bad image lingers on.

Serving tea in fine restaurants is a challenge. Some luxury operations shy away from using tea bags and make a quality statement by offering customers a choice of loose teas. The proper procedure is to rinse the teapot with hot water, add one teaspoon loose tea per person plus one teaspoon for the kettle, fill the pot with 200 degree water and let the brew steep about 10 minutes, stirring once. Then the tea should be strained into another clean, warmed teapot because tea will become increasingly tannic while steeping. This procedure is cumbersome in restaurants.

To get around the problem of removing the leaves from the brew there are European made teapots on the market with fitting strainers that can be lifted out. Another method is to put the loose tea in an egg shaped perforated devise called tea egg that can be lowered on a chain into hot water and removed after the tea is brewed. These devises require the assistants of alert servers.

Tea strainers ranging from simple stainless sieves to elaborate silver contraptions with stands are used to strain the tea when poured from the teapot into the cup. Strainers prevent tea leaves from getting into the cup, but don't prevent the second cup getting more tannic by the minute.

Removing loose tea leaves from teapots a challenge in the dish room. The leaves swell up and cling stubbornly to the sides of the pot. If the opening is too small to reach in by hand getting the tea leaves out requires a lengthy rinsing process.

So, by far the most convenient and satisfying way of serving tea in restaurants is by using high quality tea bags and never, never serving coffee in a teapot

**CHAPTER HAPPENINGS**

**WELCOME NEW MEMBERS**

|             |   |             |
|-------------|---|-------------|
| Kevin       |   | Deutz       |
| Leroy       | D | Holder      |
| Rodney      | L | Black       |
| Bill        |   | Fisher      |
| Carmine     |   | Marletta    |
| Christopher | E | Sanchez     |
| Stephen     |   | Evetts      |
| Alexander   | J | McKinstry   |
| Kary        |   | Menuau      |
| Zoe         | C | Ventresca   |
| Marina      |   | Guillet     |
| Natalie     |   | Williams    |
| Calvert     | M | Rose        |
| Jasmin      | M | Pino        |
| Anne        | E | Christensen |
| Malca       |   | Stein       |
| Jody        |   | Eddy        |
| Zoila       |   | Centeno     |
| Ramel       | G | Moore       |
| Brandon     |   | Hicks       |
| Dana        | M | Thompson    |
| Tanya       | J | Machado     |
| Christine   | M | Oddo        |
| Nateisha    | R | Bowen       |
| Charles     | S | Velez-Duran |
| Robert      | M | Pertusi     |

**CONGRATULATIONS  
CERTIFIED MEMBERS**

Vincent Comito, CEC  
Gerard Molloy, CEPC  
Russell Moss, CEC  
Tom Patterson, CEC

**Annual Christmas Party**

In December the Chapter holds its annual Christmas Party. Traditionally it has been a family event with food and drink for all and presents from Santa for the children.

We are presently looking for a venue. The date is Monday December 4, 2006.


The space should be large enough to hold 75-100 people. We would like to invite children so the space needs to be appropriate for young children.

If you are interested in hosting the event, donating presents, being Santa (or an elf), please contact, Michael Vignapiano at 212-625-5058 or Mvig@aol.com

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You are cordially invited  
to  
The Annual Dinner Dance  
of  
The International Chefs Association / ACF Big Apple Chapter  
at

**RUSSO'S ON THE BAY**

162-45 Cross Bay Boulevard □ Howard Beach, NY 11414

Tel: (718) 843-5055 □ Fax: (718) 641-7537

[www.russosonthebay.com](http://www.russosonthebay.com)

on Monday, October 16<sup>th</sup> 2006 at 6:30 PM

Including: Cocktail Reception, Dinner, Open Bar and Gratuity

Donation: \$ 95.00 per person

Please detach bottom portion and send with check to our treasurer Jan Skrkon for your reservation

make check payable to International Chefs Association / ACF Big Apple Chapter

Send: c/o Jan and Joan Skrkon, 25 -83 49<sup>th</sup> Street, Astoria NY 11103

Any questions call Jan at (718) 626-0195 or Lutz at (516) 561-1643

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Enclosed please find check in the amount of \$\_\_\_\_\_ for \_\_\_\_\_ tickets.

For The Annual Dinner Dance of the International Chefs Association / ACF Big Apple Chapter of NY City,

Tables limited to ten covers

Host: \_\_\_\_\_

Address: \_\_\_\_\_

Name of my guest: \_\_\_\_\_

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NOTE: NO TICKET WILL BE SENT YOUR CHECK IS YOUR RECEIPT

International Chefs Association Inc.  
P.O. Box 1089  
New York, NY 10116-1089

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*Celebrating 100 years International Chefs Assoc. & 25 years ACF Big Apple Chapter*