

ICA- ACF Big Apple Chapter GOP Box 1089 New York, NY 10116-1089  
www.bigapplechefs.org

FALL 2005

## CHAPTER MEETING FORMAT CHANGES

The chapter's management team has planned some special events for this coming season and for the first time in a long time the schedule has been set for the whole year. The plans include a mix of traditional Monday night meetings, dinner meetings, and events on Saturdays.

For the first three months, most of what has been planned revolves around our 100th anniversary. A gala awards dinner and dance and a celebration meeting at the International Hotel/Motel and Restaurant Show. The chapter will also be taking a more active role in the show by doing demos and hosting the first ever ACF NY Metro Area Chapter Presidents roundtable.

The focus of these changes is to allow all members the opportunity to participate in the networking and education. While the traditional meeting with business and guest speakers is important, and enjoyable to some, a more participatory type meeting is something that members have asked for. So later in the season there are plans for hands-on cooking meetings.

The additional focus will be on assisting our junior members to further their career and becoming more active members. Plans are in the works for a mentoring program between our active and junior members.

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## ACF National Convention Salutes Ed Leonard and Installs New Officers

The ACF National Convention held in San Antonio Texas, focused on the changing of the guard. This was ICA-Big Apple member Ed Leonard's last convention as ACF National President, and his farewell address during the General session focused on the changes and future of the ACF. It was also the installation of the new National Officers, with John Kinsella as our new national president. Chef Kinsella thanked our chapter for supporting him and stated that he will work with our chapter to make New York a center for the ACF again.

My major involvement as chapter president was to listen to the issues involving national by-laws changes and vote accordingly. The major concern was the Certification office, which generates a profit and the new

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*(Continued on page 11)*

Please Note- We apologize if there was a delay in you receiving your newsletter. Our editor Anthony Sicilian was in an accident and broke his jaw. We wish him a speedy recovery.

## EVENTS CHAPTER Dinner MEETING

Tuesday Sept. 6, 2005  
Art Institute of NYC  
7:30 pm  
\$5.00 donation  
Reservation Required  
Call 212-625-6058

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Chapter Awards Cook-off  
Saturday, Sept. 17, 2005  
Art Institute of NYC  
8:00 am- 11:30am

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Board Meeting  
Monday Sept.19, 2005  
Art Institute of NYC  
5:30 pm  
Attendance Mandatory

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100th Anniversary  
Celebration  
&  
Chapter Awards Dinner Dance  
Sunday, Oct. 16, 2005  
The Yale Club of NYC

# President's Message

Michael Vignapiano, CCE, CHE



## Let the Celebrating Begin!

Dear Fellow Members,

Our 100<sup>th</sup> anniversary is almost upon us and we will be celebrating this at our **Gala Awards Dinner and Dance**. It will be a special night for all. The celebration will continue at the **International Hotel/Motel & Restaurant Show** at the Jacob Javits Center. To help you celebrate with us, we have arranged for a free pass for the show for every chapter member!!! More information on how you can get your free pass and what is in the works, is on page .

Besides planning the celebrations, the chapter management team and I have been working on some new things.

Our first is our newsletter. The chapter newsletter will now come to you four times a year, Fall, Winter, Spring and Summer. There were a number of factors for this decision but the most important one was to have a September to June schedule for chapter meetings, and other events so that you can plan way ahead! The objective will be to bring you a larger, more informative quarterly and send you a monthly reminder card form meeting information. The next issue will have a new format.

The next is that because not all chefs have Mondays off, we will vary the days that we have chapter meetings to allow more of our members to attend a meeting. We have planned some interesting themed meetings, some with hands-on cooking and some dinner meetings. So make sure you check our Fall Schedule on page .

I hope to see you at our September meeting and you will be receiving your Dinner Dance invitation in the mail soon. We have purposely set the ticket price to just above cost to make sure everyone can have the opportunity to attend this gala event.

Fraternally,  
Michael Vignapiano, CCE



### ICA-ACF

#### Management Team

#### Chairman of the Board

Lutz Lewerenz, CEC, AAC

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Michael Vignapiano, CCE, CHE

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Eric Pellizzari, CEC

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Karl Linder CEC, AAC

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Associate Member– K. Winderbaum

Certification– E. Pellizzari

Culinary Show/Team. F. Costantino

Chef & Child– K. Campo

Dinner Dance– L. Lewerenz

Education -

Fund Raising– B. Decker

Hospitality– E. Pellizzari

Jr. Member– M. Hung

Membership– K. Linder

Newsletter– M. Vignapiano

Public Relations– J. Ulloa

100 Years 1905-2005

# SAVE THE DATE

**The International Chefs Association**

**American Culinary Federation Big Apple Chapter**

cordially invites you to attend its

**Annual Awards Dinner Dance**

*and*

**100th Anniversary Celebration**

**The Yale Club of New York City**

50 Vanderbilt Avenue  
(Between East 44th & 45th Street)  
New York City

Reception at 6:00 pm

Dinner & Program 7:00 pm Black Tie

R.S.V.P. 212-625-6058 \$145.00 per person

**Formal invitations will be coming to you soon.**

Please see pages 5 & 6 for

**Sponsorship Opportunities**

**&**

**Journal Ad Information**

## **CHAPTER AWARDS**

This year the chapter has expanded the chapter awards to include all of the ACF National Award categories. It has also adopted their guidelines to allow the chapter members to be eligible. Requests for nominations were posted in the newsletters and announced at the meeting. Nominations were received at the end of June. The following nominees for 2005

### **Hermann G. Rusch Chef's Achievement Award**

Helmut Hamann, CEC, AAC

### **Chef of the Year**

Franco Franzese, CEC

David Lavoie, CEC

### **Pastry Chef of the Year**

Biagio Settepani, CMB

### **Educator of the Year**

Frank Costantino, CEC, CCE, AAC

### **Student Culinarian**

Jana Mihokova

### **Associate Member of the Year**

Ed Holland

### **Achievement of Excellence Awards**

Club 101

The Yale Club of NYC

NYU Law School

Pasticceria Bruno

On Saturday, September 17<sup>th</sup> at 8:00 am at the Art Institute of NYC there will be a cook-off for the Chef, Pastry Chef, Educator and Student awards. These cook-offs are required for the national awards. Immediately following the cook-off the award winners will be officially announced. The names of the award winners will be sent to the ACF National Office for Regional and National consideration.

The awards will be bestowed at the Chapter Award Dinner and Dance on Sunday, October 16, 2005

100 Years 1905-2005



ICA- ACF Big Apple Chapter Annual Awards Dinner Dance & 100th Anniversary Celebration Sunday, October 16, 2005 The Yale Club of New York City 6:00 PM - 10:00 PM Response Form

Sponsorships

Sponsorships include a table of 10.

Corresponding journal ad size is indicated in parenthesis.

- Master Chef (Back Cover) - \$2,000\*
\*One Master Chef sponsorship opportunity Available.
Chef de Cuisine Level (Full Page) - \$1,600
Sous Level (Half Page) - \$1,500
Chef de Partie (Quarter Page) - \$1,400
Friend of ICA-ACF (Name Listing) - \$1,375

Event Journal Advertising Only

- Full Page Ad - \$250
Half Page Ad - \$150
Quarter Page Ad - \$100
Business Card - \$75
Supporter (Name Listing) - \$25

I cannot attend, but enclosed is my tax deductible contribution of \$\_\_\_\_\_.

Journal Copy Deadline: September 16, 2005

Contact Name
Title
Company Name
Phone
Address
City, State, Zip Code
E-Mail Address

Please make all checks or money orders payable to: ICA-ACF Big Apple Chapter

Send all payments and response form to: Michael Vignapiano The Art Institute of New York City 75 Varick St. 16th Floor New York, NY 10013 Phone: (212) 625-6058 Fax: (212) 625-6065 E-Mail: mvig@aol.com Web: www.bigapplechefs.org

ICA-ACF Big Apple Chapter is a non-profit membership organization. Under section 501 (C) (3) of the IRS code admissions are tax deductible. Tax ID number: 13-0872095

Proceeds from this event will benefit Junior Member scholarships. Estimated fair market value of each admission is \$125.00. See other side for Journal Ad Specifications

## **Journal Ad Specifications**

Artwork deadline September 16, 2005

### **Journal Page Size: 8.5 "w x 11" H. All ads are in black and white or grayscale**

Full Page: 8.5" W x 11" H

Half Page: 8.5" W x 5.5" H

Quarter Page: 4.25" W x 5.5" H

Business Card: 3.5" W x 2" H

### **Check Page Size**

- Ad size should not be larger than the maximum dimensions above.
- All ads should be built to trim size. All bleed elements should extend 1/8" beyond trim size.

### **Check Colors Used**

- Ensure all ads are created in black and white and/or grayscale only.

### **Check Fonts**

- Ensure that all fonts used are Postscript Type 1 fonts. All fonts must be embedded, included with your submission, or created as outlines.

### **Check Images**

- All images must be Grayscale TIFF or eps between 200 & 300 DPI.

### **Acceptable File formats for submission:**

#### **Press optimized PDF**

This is our preferred format for receipt of ads. These PDF files are created from Postscript files utilizing Adobe Acrobat Distiller module. We strongly recommend that you generate a postscript file from your native application and then create your PDF using Distiller. We do NOT recommend exporting PDF files directly from your native application (Quark, Illustrator, Photoshop etc.) The results of exporting can be unreliable.

### **QuarkXpress, Illustrator, Photoshop**

Please refer to checklist above before sending.

### **Files can be sent via:**

1. Email to: [MVig@aol.com](mailto:MVig@aol.com)
2. Mail to: Michael Vignapiano  
c/o The Art Institute of NYC  
75 Varick St. 16th floor  
New York, NY 10013

### **Questions/Inquiries:**

Michael Vignapiano, Tel: 212-625-6058, Fax: 212-625-6065, [Mvig@aol.com](mailto:Mvig@aol.com)

### **Design Fees:**

If you do not have artwork to submit, we can work with you to design and produce an ad to your liking for a nominal fee. Please contact Kurt Keller at 973-379-4443 to discuss.

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## **Chapter Anniversary Celebration Continues at the International Hotel/Motel & Restaurant Show**

The best things in life are free! Here's a free ticket to one of New York City's premier hospitality events!

The 90<sup>th</sup> International Hotel/Motel & Restaurant Show® (IH/M&RS) – running Saturday, November 12, through Tuesday, November 15, at New York City's Jacob K. Javits Convention Center – **with the exhibits opening this year on Sunday, November 13** - will feature 1,700 exhibitors with thousands of products and services for hotels, restaurants and other hospitality outlets.

In addition to the exhibits, the Show offers more than 40 educational seminars – including a power packed opening day of conferences for either the hospitality or foodservice executive (\$99 additional fee).

The chapter is sponsoring a first-ever **Metro Area ACF Chapter President's Roundtable** and chefs Frank Costantino and Michael Vignapiano will be presenting two of the dozens of exciting **culinary demonstrations**.

**ACF Certification Practical Exams** will be held on Saturday November 12 at 7:30 am at the Art Institute of NYC

**Our chapter meeting/celebration** will be held on Monday Nov. 14 at 4:00 pm at the show. You will need to register for the show to attend this meeting.

Don't miss all the countless networking opportunities that the show offers to make your business a success!

Through a marketing agreement between the Big Apple Chapter and the IH/M&RS, we are pleased to offer you one complimentary admission – valued at \$50 – for the Show. Just visit <http://www.ihmrs.com/register/> and enter the Special Promotional Code **ICA05**.

You can also check out [www.ihmrs.com](http://www.ihmrs.com) for complete IH/M&RS details, including an exhibitor list and schedule of events. You can also register online for additional badges for the Show. But hurry! The advance registration fee (\$25 per person) expires on October 14. For information, contact George Little Management's Customer Service Department at (914) 421-3206.

# The New York Culinary Team is Ready for Competition!

Seven area chefs and three area culinary students have been selected for the New York Culinary team, set to compete in local, regional, national and international competitions.

Having met extensive pre-requisites of professional and competition experience, prospective members took part in a tryout on June 18, 2005 in the kitchens of the Art Institute of New York City.

Helmut Hamann cec aac, manager of the New York Culinary Olympic teams over the last 20 years, is the team ambassador.

The competing members of the team include the team captain, Frank C. Costantino, Gerard Molloy, Eric Pellizzari, Thomas Recinella, Michael Vignapiano, Biaggio Settepani and Franco Franzese.

The team apprentices include Elsa Amador-Vega, Donna Massaro, and David Wong.

The team's first competition will be the Team Super Challenge at the Florida Restaurant Association Show in Orlando Florida. The team will have to produce a four course menu using required ingredients, for sixty-five portions in five hours. The first place prize is \$15,000.00

The members of the team will also compete in individual events for cash prizes.

The necessary money for this competition was made possible by the strong fund raising efforts of Ms. Amador-Vega, Ms. Massaro and Mr. Wong who helped raise over \$5000.00 at a dinner executed by the team members.



From left to right: Gerard Molloy, Eric Pellizzari, Thomas Recinella, Frank Costantino, Michael Vignapiano, Biaggio Settepani, Franco Franzese

## Chapter Meetings and Events

### September

**Tuesday, September 7:30 PM,** Chapter Dinner Meeting “Good Luck to the NY Culinary Team”

One Hudson Place at The Art Institute of New York City

75 Varick Street, 16th Floor NY, NY

*Suggested Donation (to benefit the Scholarship Fund) \$5 (Limited to 30 seats)*

*Call 212-625-6058 for reservations*

A three course dinner of Contemporary American Cuisine prepared by the senior class under the guidance of board member and NY culinary team member Chef Eric Pellizzari cec

**September 9-11-** NY Culinary Team Competes in Florida Super Challenge

**Saturday, September 17, 8AM** -Chapter Awards Cook-off and Chapter Meeting

See those members nominated for chapter awards (see page 4) cook-off live. The award winner announcements to follow at 11:30AM

**September 19, 5:30-7:30PM-** Board Meeting, Attendance Mandatory

The Art Institute of New York City

75 Varick Street, NY, NY

### October

**Monday, October 3– Chapter Meeting** - Octoberfest with the Student Culinary Team

Club 101, 101 Park Avenue, NY, NY

Meet the 200-2006 Junior Team, set to compete for the first time in Delhi, NY at the ACF sponsored culinary competition headed by ICA member, and NY culinary team member Tom Recinella.

**Sunday, October 16** - Annual Awards Dinner and Dance (see pages 3, 5 and 6 for details)

**Saturday & Sunday, October 22-23-** ACF sanctioned Culinary Competition. SUNY Delhi, Delhi NY

**Friday and Saturday, October 28-29-** NE Regional Educators Symposium- The Desmond Hotel, Pennsylvania. Go to [www.Acfphilly.com](http://www.Acfphilly.com) for details

### November

**Monday, November 7, 5:30 pm-** Board Meeting Attendance Mandatory The Art Institute of New York City

**Saturday, November 12, 8AM** - Certification Practical Exam Testing, The Art Institute of New York City

**Sunday– Tuesday November 13-15-**The International Hotel, Motel and Restaurant Show, Jacob Javits Convention Center,

**Monday, November 14, 4PM** Chapter Meeting . Looking Back –Looking Forward; At the Javits Show,

We'll look back on the 100<sup>th</sup> anniversary dinner dance and looking forward to the remainder of the meeting year. Special guests to be announced. You must have a badge to attend. See page 7 for details

### December

**Monday, December 5- Chapter** Christmas Party, Venue to be announced . *Celebrate the holidays with your fellow members. If you are interested in hosting this event please contact Eric Pellizzari at [ericpellizzari@hotmail.com](mailto:ericpellizzari@hotmail.com)*

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ACF Convention (Continued from page 1)

tax laws in regard to not for profit corporations.

After two days of informational sessions and a lot of discussion afterwards, the motion was passed to allow the certification office to be moved to another portion of the ACF to avoid possible problems. Another move was to allow the Chef and Child Foundation to nominate and elect a separate board of officers which did not automatically include the ACF immediate past president.

My other focus at this convention was to coordinate the NY Metro Area Chapter Presidents Roundtable. The roundtable evolved from discussions with area chapter presidents who were looking for assistance and the opportunity to discuss how each chapter can help each other and to make this area stronger within the ACF.


The meeting which will be held at the International Hotel/Motel & Restaurant Show will have 12 chapter presidents and Northeast Regional VP Mark Wright together for 2-3 hours of discussion and brainstorming. Another thing that will be discussed is a possible NE Regional Conference held in the metro area with the combined efforts of the local chapters.

The convention itself was fairly pleasant, but it was extremely hot in Texas, so staying indoors was a priority. The food was just OK and this was a major topic of discussion. Hopefully the new administration will be able to address this challenge.

There were a number of competitions held, with our own Chef Costantino in the ACF National Nutritional Challenge for the second time. Unfortunately, Frank did not win but his concepts and plates looked great.

There were about six other chapter members at the convention and we all sat together for the President's Gala and we had a great time.

Next year the national convention will be held in Philadelphia, which is close to home, and I hope to see more members in attendance.



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