

# NEWS & EVENTS

November/December 1997

Volume 8, Number 2

## FROM THE PRESIDENT

We live in a culture that values wealth, fame and celebrity. The media creates, fosters, and feeds off celebrities, attempting to stimulate and satisfy our interest in them. Through the lives of the rich, glamorous, and famous, we live vicariously.

Not only royalty, movie stars, and politicians have become celebrities, but also cookbook authors, restaurant owners, and chefs. Once, the job of chef was considered menial; now chefs are culture heroes and icons. Andy Warhol's prophecy that we will all be famous for fifteen minutes seems to have been realized. But fame is fickle and fleeting. Is celebrity satisfying? Many of us feel a malaise and wonder what we can do that is of lasting value.

Within our organization, being a mentor can be of lasting value. By sharing your knowledge and experience with a fellow culinarian, you can help to shape the future. Everyone is unique and has something to offer. When you are a mentor, you can nurture the next generation and help talented individuals unlock their potential. As we share our knowledge, experience, and wisdom, we can fine tune ourselves and grow from interaction. Sharing information diffuses competitiveness and fosters cooperation and more meaningful relationships.

Mentor was the loyal friend of Odysseus and the tutor of his son Telemachus. During the Trojan war, Odysseus entrusted the care of his household to Mentor. The word "mentor" has come to mean a trusted advisor.

We want this program to be one of give and take. You can seek advice in one field, and become a trusted advisor in another. We can all benefit from the process.

*Harriet Zabusky-Zand*  
President

## OPENING MEETING

by Rosa Rasiel

A hungry, thirsty, and convivial crowd of Guild members and guests met in Ben's Cafe at Maison Robert for the opening event on September 8. Ann Robert welcomed us graciously, as always. This year, she had some unusual wines for us, courtesy of a group of Loire Valley wine merchants. There were whites and reds, including a mellow red Sancerre. A selection of hors d'oeuvres and a platter of French cheeses and fruit accompanied the wines. As we greeted old friends, met new members and perused copies of the newsletter, it was obvious that change was in the air; this was our first meeting as The Culinary Guild of New England. We have changed our name to fit the reality that membership has been open to men for some time.

President Harriet Zabusky-Zand spoke about her hope that the Guild's membership will increase to encompass the diversity that exists in the field today. She outlined other plans and goals for the coming year, including a mentoring program, a New England culinary calendar, a major fund-raiser, and, if feasible, health, disability and life insurance for members.

Program Chairperson Mary Amabile Palmer reported on upcoming events, starting with a Chocolate Extravaganza in October.

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### Communications

#### Update

The Guild Phone and Address have been changed! For reservations and other Guild business, please call Elizabeth Quinn at **617-522-1365**. All checks for reservations should be sent to **754 Centre Street, #12A, Jamaica Plain, MA 02130**. Please call Sally LaRhette for membership at **781-235-1792**.

## NEW CORPORATE MEMBERS

### Newbury College

George Ambinder  
Culinary Arts Department Head  
129 Fisher Avenue  
Brookline, MA 02146  
(617) 730-7037

Newbury College offers an accredited two year program leading to the Associate Degree in Culinary Arts. It also offers programs in related fields such as Food Service Management, Hotel and Restaurant Management, and in other fields including communications and medical support. 🐾

**Next Newsletter deadline** is **December 1, 1997** for inclusion in the January/February '98 issue. *News and Events* welcomes your articles on topics of culinary interest. Please send them to Rosa Rasiel at her address as listed in the masthead.

**The Culinary Guild  
of New England**  
754 Centre Street, #12A  
Jamaica Plain, MA 02130  
Phone/Fax 617-522-1365

### Newsletter Staff

**Editor:** Rosa Rasiel

### Newsletter deadline:

1st of every other month for the next issue..

### Please send all news items to:

Rosa Rasiel  
34 Gallison Avenue  
Marblehead, MA 01945  
Phone 781-631-7583  
Fax 781-639-0167

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Entropy, Ltd., Milford, MA 01757

## MEMBERSHIP NEWS

### Correction

Ana Ortins' first name was misspelled in the listing of new members in the last News and Events AND in the Directory. Please note the correct spelling as printed here.

### Get Well Wishes

Sally LaRhette, Membership Chairperson, is recuperating at home from a broken knee. We wish her a speedy and complete recovery.

### Congratulations!!!

to Terry Blonder Golson on the birth on August 18 of her son Jacob, and on the publication of *1000 Low Fat Recipes*, due out in January from MacMillan.

## JOB BANK & MARKET BASKET

**CHEF WANTED** for respected American Country French restaurant with 60 seats and garden. Dinner only. Located in the Connecticut River Valley, home to the University of Massachusetts, Smith, Amherst, Hampshire and Mount Holyoke Colleges. Contact John at Green Street Cafe, Box 754, Northampton, MA 01061-0754, or call 413-586-5650.

**SERVERS WANTED:** *Catering by Debby* is looking for energetic, friendly and food-loving people to help serve at catered events, working per diem. Also, looking for someone to help with cooking. Please contact Debby at 617-926-4869.

**SALAD PERSON** for the Winsor School, permanent or temporary. Monday through Friday, 7:15 a.m. to 3:45 p.m. Great benefits. Call Molly Johnson at 617-912-1313.

Please fax **Kristine Fayerman-Piatt** at **617-696-2277, \*51** to leave information regarding job listings, space rentals, equipment for sale, businesses for sale, etc. Listings will be kept on file by Kris, so don't wait for a newsletter printing to access information.

## EASY ACCESS... TO THE BOARD

Harriet Zabusky-Zand, President  
508-428-9025  
Kristine Fayerman-Piatt,  
Vice President  
617-696-2277  
Elizabeth Quinn, Recording/  
Corresponding Secretary  
617-522-1365  
Joanne Lombardi, Treasurer  
781-662-0484  
Ellyn Gimbel, Representative of the  
1996-1997 Board  
978-635-0077  
Sally LaRhette, Membership  
781-235-1792  
Karen McCarthy,  
Mentoring & Culinary Liaison  
508-229-0180  
Mary Amabile Palmer, Program  
781-631-1419  
Rosa Rasiel, Newsletter Editor  
781-631-7583  
Virginia Stein, Fund-raising  
617-247-4889  
Rachel Travers, Public Relations  
781-259-1167



## BOARD MEETING MINUTES

October 6, 1997

Meeting held at Mitton House Library, Newbury College, Brookline.

Present: Harriet Zabusky-Zand, Rachel Travers, Kris Piatt, Rosa Rasiel, Liz Quinn, Mary Palmer, Maryanne Muller, Joanne Lombardi, Virginia Stein, and Karen McCarthy.

1. Copies of the Minutes are to be sent to all Board Members prior to the next board meeting, along with a memo announcing the next meeting and the agenda.

2. The minutes from the previous meeting were read. Additions: the meeting took place at Kris Piatt's home; those present worked on the by-laws for the CGNE at the meeting.

3. Kris elaborated on the tax status mentioned at the last meeting. At present, it does not seem financially advantageous to change our tax status. Rosa made a motion to remain at our current tax status; Kris seconded the motion; all votes in favor.

4. Treasurer's Report: Joanne gave the financial report. The Guild's name change has been made to the checks and the bank statement.

The previous month's balance was	\$5491.68
Deposits made through October 3	\$1793.00
Checks paid through October 3	\$2385.00
Balance as of October 6, 1997	\$5255.85

There are no outstanding bills. Joanne has received checks from members that do not have a notation regarding their purpose. Members should be urged to note on each check whether it is for an event or for dues, etc. As of August 31, 1997, the money market account has \$1373.19 in it. The interest rate is quite low; Kris suggested putting it into something with a higher yield. Joanne will investigate.

5. Harriet has asked Joanne to work with Mary as Program Chair to come up with a budget for the CGNE; Kris, Mary, Joanne and Rachel agreed to meet to work on budgeting.

6. Membership Report: Sally was absent due to an unfortunate accident, but Harriet reported that she and Sally had met about membership and that a revised Membership Information pamphlet is at the printer currently. This pamphlet can be used to more aggressively seek out new members. Sally has formed a committee to increase membership; they will approach prospective members by mail and phone with a welcoming and positive attitude. Another goal of membership is to regain former members. There was no report about the number of new members in the past month. Beth Riely is working on the Culinary Calendar which will be a member benefit and an attraction for prospective members.

7. Programs Report: Mary said that the October 20th Chocolate Extravaganza event is all set. She discussed possible locations for the November cookbook authors dinner and will make a decision in the coming week. The February event, a Chinese New Year's Dinner, will be on February 2nd, which is close to the actual Chinese New Year on January 28, 1998. A menu was selected. The CGNE will invite other culinary organizations to share in this event.

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## OPENING MEETING

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Dinner began with a light mussel soup in a sparkling tomato base, followed by a classic roast leg of lamb with white beans and seasonable vegetables. Dessert was a luscious apple tart with cinnamon-scented cream chantilly.

Our thoughtful and witty speaker was Sheryl Julian, award-winning food reporter and stylist for The Boston Globe, and a founder of the Guild. Sheryl reminisced about how the organization came to be and reflected on how it has changed. When skilled, ambitious women began entering the culinary field in significant numbers in the late 70's, many felt unwelcome and isolated in what was then a man's world. They craved a group of their own. She recalled that when she and Lora Brody announced that networking expert Nancy Korman would speak at the first meeting, 200 women showed up and paid \$25 each to join on the spot.

The Guild's early years coincided with Sheryl's son's babyhood, and, as he has grown, so have we.

Now, he is an adolescent, dealing with changes and choices, working out the problems that inevitably arise in those transitional years. The Guild is in a similar developmental phase; we too are dealing with change as we invite men to join us and try to achieve more diversity in our membership.

Sheryl commented that she grew up in an army family, which means that she was raised on change. She grew to dislike it. But she realizes that circumstances for women are different now, and that the organization is right to move on. She compared our history to that of the venerable Joy of Cooking, whose most recent edition replaces the original author with 136 writers. She was surprised to find that she liked it. It's modern; it works. The changes were good. And as we go forward, so it is with the Guild.

Special thanks to Ann Robert for once again launching the Guild's new season in fine style, and to Sheryl for an enjoyable and inspiring talk. 🍷

## HAPPENINGS IN BOSTON and BEYOND

**The Life and Times of Julia Child** will be the focus of the Radcliffe Culinary Friends' program on Sunday, November 23. Noel Riley Fitch, author of the just published, *Appetite for Life: A Biography of Julia Child*, will speak as part of a panel that will include chef Gordon Hamersley, Knopf editor Judith Jones, and television producer/director Russell Morash. They will talk about their experiences with Julia against the backdrop of the era in which they knew her.

**Also at Radcliffe**, the "First Monday" series' November meeting will feature Peggy Knickerbocker, author of a new book on olive oil. On December 1, Ihsan Gurdal of Formaggio's Kitchen will lead a discussion on cheese, and on January 5, Peter Franklin will lead a discussion by owners of new restaurants who will talk about how things are going.

Barbara Haber and Barbara K. Wheaton will teach courses in the Radcliffe Seminars program, Food in History and Culture. Barbara Haber's lecture series, From Women's History to Culinary History, will meet Tuesdays, November 4, 18, and 25, and December 2, from 5:30 to 7:00 p.m. Barbara Wheaton's Paris, the Birthplace of French Cuisine, will meet Wednesdays, February 18 and 25, March 11 and 18, from 5:15 to 7:15 P.M.

From May 4-15, Barbara Wheaton will lead a study tour complementing her course. Participants will visit the locales in the heart of Paris where chefs and housewives marketed and where restaurants originated, and will also visit Vaux-le Vicomte, the prototype for Versailles, and Versailles itself, the site of magnificent feasts and festivals.

**Other courses in the program** are: Writing About Food by John Willoughby, Cooks Illustrated senior editor, cookbook author and New York Times Columnist, which meets 14 Wednesdays from October 1 to January 21, from 5:15 to 7:15 p.m.; and Spanish Cuisine: Perspectives from Anthropology and History, taught by Susan Tax Freeman, a professor of anthropology at the University of Illinois at Chicago, will begin on Sunday, May 17 at 6:00 p.m. and continue Monday through Friday, May 18-22 from 9:30 a.m. to 5:00 p.m. The application deadline is January 16, 1998. For more information about these courses, call (617) 495-8600, or fax (617) 495-0363, or e-mail seminars@radcliffe.edu, or visit the web site at <http://www.radcliffe.edu/seminars>.

**A new Fall menu** from Chef Jacky Robert puts his unique French and fusion spin on New England favorites. There are five new appetizers and six new entrees. The chef is especially proud of his quahog clam cakes on a soft clam cream and his honey-roasted squab breast with braised legs wrapped in kimchee lettuce. Adding contemporary touches to classic French dishes, he offers cornsilk blini and Russian caviar, and roast leg of lamb with rosemary jus and potatoes in puff pastry

**And now for something completely different...** The AIWF Supper Club will dine on Jewish comfort food at Zaftig's eatery, 335 Harvard Street, Brookline, on November 12 at 6:30 p.m. Afterwards, the group will cross the street to the Coolidge Corner Theater

*continued in next column*

## DIRECTIONS CORRECTION TO NEWBURY COLLEGE

Please make a change in the directions for going to the Board Meeting at Newbury College by the T.

The directions to Newbury College, 129 Fisher Ave., Brookline, from the T should read as follows: Take the Green line C car outbound to the Cleveland Circle stop, or the D car to Reservoir stop. Walk left up Chestnut Hill Ave. Take the first right onto Clinton Avenue. Take the first right again onto Fisher Avenue. Newbury College is at the top of the hill.



## HAPPENINGS IN BOSTON and BEYOND

*continued from previous column*

for the Boston premier of *Punch Me in the Stomach*, starring comedienne Deb Filler, who will appear in person. \$36 for AIWF members, \$46.00 for non-members. Call Susan Hall at 508-468-3059.

### Other Supper Club events:

November 3, at 6:30 p.m. - Steak feast at Plaza III Kansas City Steak, Faneuil Hall Marketplace, where the sommelier will discuss pairing wines and meat. \$69.50 for AIWF members, \$79.50 for non-members. Call Kris Fayerman-Piatt for reservations at 617-696-2277.

November 19 at 6:30 p.m.- Dinner at the North Shore's new hot spot, Red Raven's Havana, 90 Washington Street, Salem. \$58. for AIWF members, \$68. for non-members. Call Laurie Leeson at 781-631-6280 for reservations.

**Please send news of upcoming culinary events** to Rosa Rasiel, 34 Gallison Avenue, Marblehead, MA 01945; Fax 781-639-0167, phone 781-631-7583. 🌸

## NEW PROJECTS ON THE CGNE AGENDA

**Karen McCarthy**, Chairperson of the Mentoring Program, reports that with the help of a mentoring specialist, she is developing a questionnaire to assess the needs of members interested in finding or becoming a mentor. She is also making lists of individuals in particular culinary fields who are willing to take calls and to answer questions on an informal basis. These lists will be distributed to the membership.

Karen hopes to arrange for new members to have personal hosts who will make them feel welcome at Guild events. If you would like to help with any aspect of this important project, please call Karen at 508-229-0180.

**Beth Riely** and **Kris Fayerman-Piatt** are working on the Culinary Calendar. It will appear at regular intervals and will include listings of events sponsored by a wide range of culinary groups in New England. If you are interested in working on this, please call Beth at 617-964-4979.

A strong membership is the sine qua non of a strong organization. There will be a meeting on November 13th to organize membership recruitment. If you would like to attend and help build our membership, call Sally LaRhette at 781-235-1792. 🍷

## BOARD MEETING MINUTES

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8. Public Relations Report: Rachel has received the press list and will immediately make a press release for the October Chocolate event. She also is working on an informational press release about the history of and the changes to the Guild.

9. Mentoring Program Report: Karen is developing a questionnaire for all members to discover who is willing to be a mentor and who feels that they would like to have a mentor. She would like all new members to receive a written welcome or a phone call of welcome from a current member who is in the same professional area as the new member. Another one of Karen's goals is to have mentor contacts in all of the local culinary skills.

10. Fund-raising Report: Virginia suggested that the April event be an all-day event held in a large place with several activities happening, such as chef demos, purveyor displays, cookbook publishers, restaurant and culinary school displays and demos, etc. She would like the event be open to all. She is considering the recipient of the charitable donation and possibly a scholarship fund. The Board gave their approval to her plans.

11. Other business:

- The new logo is still in the works.
- Finishing the by-laws was tabled for the next meeting.
- Committee descriptions will be the first order of business for the next board meeting. Current descriptions will be sent to the board members with the prior minutes and future agenda.
- Board members are to think about their "wish list" for the Guild.

13. Meeting Adjourned at 9:20 p.m. The next meeting will be November 3, 1997 at the Mitton House Library at Newbury College. 🍷

## FEBRUARY 1998 EVENT

### *Mark Your Calendars NOW*

*THE CULINARY GUILD OF NEW ENGLAND* cordially invites you to join us for an authentic Year of the Tiger Chinese New Year's celebratory dinner on **Monday, February 2, 1998** at 6:30 p.m. at Ocean Wealth, 8 Tyler Street, Chinatown.

It is with pleasure that we offer our members and guests a delightful way to spend an evening at Ocean Wealth Restaurant, one of the top restaurants in Boston's Chinatown. Mr. Francis Poon has put together an exciting, authentic menu just for us.

Watercress Soup with Chicken  
Peking Duck  
Szechuan Scallops with Sirloin Steak  
Crisp Shrimp  
Sesame Chicken  
Mixed Chinese Vegetables  
Lobster with Ginger and Scallions  
House Special Fried Rice  
Plain Rice  
Garlic Noodles  
Hot Tea

The cost of this incomparable meal is \$33.00 for members, \$36.00 for guests, tax and tip included. 🍷



### ✓ **Check This Out!**

For accurate bookkeeping, it would be very helpful if everyone noted on each check sent to the Guild the purpose of that check. 🍷

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 NOVEMBEREVENT

*The Culinary Guild of New England*

proudly presents

an Extraordinary Dinner

**Monday, November 17, 1997**

6:30 PM

at Blossom's

99 High Street, Boston, MA

617-423-1911

*The Culinary Guild of New England* presents with pride a phenomenal six-course dinner consisting exclusively of recipes from cookbooks written by members.

The authors will be present, and each will briefly discuss her dish and book during dinner.

Afterwards, they will sign their books for those who wish to purchase them.

MENU

Appetizer: Meadow Piroshki, a melt-in-your-mouth light, flaky pastry, filled with mushrooms and onions, from Marge Leibenstein's book *The Edible Mushroom: A Gourmet Cook's Guide*.

First Course: Fettucine with a Tomato Sauce with Prosciutto and Capers, a sauce fit for royalty, from Mary Amabile Palmer's book *Cucina di Calabria: Treasured recipes and Family Traditions from Southern Italy*.

Second Course: Chicken Rustica with Mediterranean flavors: sun-dried tomatoes, olives, and capers in a port wine sauce, from Ellen Helman's *The Uncommon Gourmet's All Occasion Cookbook*; and Casserole Roasted Pork, an elegant meal by our own grand dame who taught us all, from *Mastering the Art of French Cooking* by Julia Child with Louisette Bertholle and Simone Beck.

Side Dishes: Spiced Maple Pumpkin Mash, a colorful and piquant dish like a vibrant New England autumn, from Terry Blonder Golson's book *Wholehearted Cooking*. Broccoli Vinaigrette, no bland broccoli this - a garlicky lemon vinaigrette dresses it perfectly, from Roberta Kalechofsky's and Rosa Rasiel's *The Jewish Vegetarian Year Cookbook*.

Salad: Simple Cole Slaw, crisp and delicious, with carrots, dijon mustard and dill, from Roberta Kalechofsky's and Rosa Rasiel's *The Jewish Vegetarian Year Cookbook*.

Dessert: Peach and Cranberry Tart, a tantalizing pairing of autumn fruits, from Elizabeth Riely's book *A Feast of Fruits*, sumptuously ending our unique dinner

The wine is being donated by Amy Tancredi of Vineyard Editions, a corporate member.

(On-street parking and night rates are available at Metropolitan Garage, High Street; at Meyer's Garage, Franklin Street; or Post Office Square Garage, near Franklin and Milk Street - entrance on Oliver Street.)

Cost of the dinner is \$30.00 for members, \$33.00 for nonmembers, tax, tip and wine included. For reservations, call the Guild phone at (617) 522-1365. Mail checks payable to the Culinary Guild of New England to 754 Centre Street, #12A, Jamaica Plain, MA 02130

Reservation deadline is November 13. No cancellations after November 14.

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