
**Epicurean Club of Boston - President
Denise S. Graffeo, CEC, AAC
September 2009**

At the ACF convention in Florida, where I attended as your ECB representative, the board of governors voted down the proposed dues increase, and asked that the ACF board find other ways to meet their budget. I witnessed the swearing in of the new ACF board, where Michael Ty, CEC, AAC; accepted the presidency. As your representative I promised our new president all the help we could offer him. If you as a MEMBER have something specific in mind, please feel free to email Micheal Ty at the ACF WEBSITE he's open to all suggestions. The ACF has already emailed a complete convention report. If you did not get it, please contact me immediately and I will forward it on to you. Please keep your email address current, ACF sends meaningful and up to date information almost every week.

Speaking about elections, please contact our Chairman of the Board, Americo DiFronzo, CEC, AAC at DIFRONZOA@AOL.COM, AND let him know you would like to run for the board of directors for the ACF Epicurean Club of Boston. Elections will be held in December of 2009.

Your board has been working hard this summer. Jeff Cincotta, jeffcincotta@charlesrivercc.org board member, and Doug Patten, CEC, CCA, Secretary of ECB; doug.patten@compass-usa.com are Co-Chairs for our Eighth ACF/ECB Culinary Salon (Hot food Competition) are to be held on Ocotber 4th at Boston University at 800 Commonwealth Avenue. The Application is on our Website at www.acfecb.com

Jeffrey D. Barr, our treasurer has been working with Le Cordon Bleu, College of Culinary Arts, Boston to bring the students and instructors on board "en masse" in the fall. More on the latest developments as we get them. Perhaps we will once again have a "hot food" team competing for ECB, we are still working on this.

Rico Difronzo, Jeffrey D. Barr and I have worked to modernize and personalize the enewsletter from ECB, You are reading it right now. Your board has wanted to do this for sometime, but remember we are all volunteers so things take time. We hope this will better serve all our needs. If you want to contribute please let me know, send your material to me at email: graffeo0074@comcast.net.

Anthony M. Graffeo, CEC, AAC and myself have been working with the Massachusetts Restaurant Association, Educational Foundation, to bring more educational components to our regular meetings plus other benefits to our members via this group.

Our Webmaster, Warren Frank, has kept the web site postings up to date, with Job Offers, Certified Chef exams and other valuable information during the summer, if you have something to post please email it to me and the

board will review and then we can post it.

**Things are shaping up to be an outstanding year for all ECB/ACF members.
September Meeting**

Our first meeting of the New Year will be really fun, it will be hosted by our member Chef Dan Osella at Jacob Wirth Boston, the manager of the venue has arranged parking for us. Can not wait to see you all on September 14, 2009, at 6:00PM.

October Meeting

Another member of ECB, Chef J. Desmond Keefe, CCE, CEC, will be hosting an educational meeting for us on October 19th at Southern New Hampshire University where Chef Keefe is the Culinary Director he is arranging an exciting demonstration for us all. The college is right off a major highway directions to follow.

November Meeting

Our 115th President's Ball will be held at the Colonnade Hotel where yet another ECB member Chef Nicholas Calais, CEC is the Executive Chef and Food and Beverage Director too, he will be hosting this grand event, we have booked the ever popular band "Flashback" for this auspicious occasion.

Please mark the date

November 8th, 2009 at 6:00PM our 115th Anniversary

We are looking for an educational meeting to be held sometime in November, if you have a venue in mind please let me know. Also, in December we may or may not have a meeting we need to see how our Election Slate progresses.

In January on the 18th, 2010 we are planning a very exciting evening at the newest Le Cordon Blue College of Culinary Arts, Bostonmore to come...The facility is not to be believed, I toured it last month and wow I have never seen more equipment.

February, March, April, May and June we are seeking venues!

Looking forward to seeing you soon.