
Presidents Message May 2002

Our April meeting was held on Monday evening, April 22nd at the North Andover Country Club. I would like to thank Vice President Jeremy DiStefano, CSC for standing in for me, since I began a new job that day and was unable to arrive in time to run the meeting. I eventually arrived and as I did, I could see that our VP was cool and calm in handling the meeting and in the swearing in of our 8 new members. Thanks again, Jeremy, and great job![Back to the Top of the Page](#)

The theme for our meeting was the "Foods of South America". ECB members and guests were educated on the cuisine of many South American countries by our guest speaker, Chef Nadia DeCristofaro, CEC of Unilever Bestfoods. Chef DeCristofaro presented a very informative PowerPoint presentation, which even included Brazilian music. After her presentation, we were then treated to a wonderful buffet of classic South American dishes including: Moqueca do Candido (fresh swordfish and shrimp sautéed with extra virgin olive oil, cashews and cilantro), Brazilian Feijoada (an elaborate stew of beans, slowly cooked with chicken, smoked pork butt, pork back ribs, smoked beef tongue, bacon, linguica sausage and onions), Moro Y Cristiano (black beans and rice), Pollo Crillo (marinated pan seared chicken served in a sour orange sherry wine sauce) and Carved Cazuela de Tamal Cubano (marinated roasted pork).[Back to the Top of the Page](#)

After this delightful feast, we were then further treated to experience some of the desserts of Latin America. I would like to extend the Club's appreciation to the following people whose hard work made this meeting and dinner possible. First our Speaker, Chef Nadia DeCristofaro, Host Chef Michael Ciuffetti, CEC, Sous Chef Elmer Scott, The North Andover Country Club and Staff, Jean Bergeron Food and Beverage Manager, Des Makredes, CCE and the Everett High School Culinary Arts students who volunteered to help prepare the dinner, and Tim Foley, Brad Jarvits and Jim Palmariello. Also, I'd like to thank our Meeting's Chair, Denise Graffeo, CEC, AAC for arranging our meeting, and for obtaining 21/2 hours of continuing education hours for us.

In March, George Norton, CEC, AAC and myself represented the ECB at the "Culinary Knowledge Bowl", hosted by Greater Lowell Tech. Five schools competed for the bragging rights as well as various prizes, with

the top one being an ECB trophy and 5 complimentary one-year ECB/ACF memberships. While the votes were totaled, George spoke to the students regarding the importance of furthering their education in culinary arts and of the great number of possibilities that exist in the food service industry. Special thanks to Greater Lowell Tech and the Culinary Arts Department for hosting a great event and to Instructor Ed Micu, CEC, CCE. Also, a big Congratulations to the Everett High School Culinary Knowledge Bowl Team and their Instructor, Des Makredes, CCE, on winning the first annual Culinary Knowledge Bowl. Way to go! We're happy to welcome the members of the team to our Club, who were sworn in at our April meeting. Also, I'd like to send out congratulations to all of the schools that participated this year. Keep up the great work. Also congratulations go to Joseph Callahan of Ecolab as he was named Purveyor Executive of the Year by the MRA. [Back to the Top of the Page](#)

The annual Northeast Regional Conference Report can be found further on in this newsletter. While in West Virginia, I was informed that there were still thirteen \$1000 scholarships still available from the American Academy of Chefs. To obtain an application, please call the Academy office at 1-800-617-4223. Speaking of scholarships, our next meeting will be our annual Scholarships Dinner, hosted by Chef George Norton of Lindsey's Catering. I look forward to seeing you at our May meeting.

Warmest regards,

Rico DiFronzo, CEC