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## **President's Message - April 2004**

The March meeting of the ECB was held at the Sheraton Hotel in Braintree on Monday, March 15. Our Host Chef for this meeting was ECB member and Executive Chef Daniel Buker. The meeting was well attended by members and guests as well as some new contacts we had made from the New England Foodservices and Lodging Exposition. At the start of the evening, I had the pleasure of swearing two new members into our club. After the business of the club was completed, our dinner began with a Wild Mushroom and Boursin Strudel with Garlic and Shallot Demi Glaze. The second course featured Mixed Baby Spinach with Roasted California Grapes and Imported Gorgonzola Cheese. The entrée was a perfectly Roasted Tenderloin of Beef, with Yukon Hash, Haricot Juan and Fresh Asparagus. To top off this wonderful dinner, we were treated to a very creative Goat Cheese Crème Brulee. Chef Buker also was kind enough to invite some ECB members to share his kitchen and help to prep and present our dinner, which was an added treat. I would like to thank the following ECB members for a great evening: Executive Chef Daniel Buker, Chef Kevin Doherty, Chef Terry Byrne and Matt Poulin. Thanks also go to Chef Steve Merrill of The Sheraton Hotel, Needham and also to The Sheraton Hotel, Braintree and its staff for the fabulous service.

Our April meeting will be held at Massasoit Community College. The Host Chef for this meeting will be ECB member Anthony Giuffre, CEC, CCE. I will be away for this meeting so Denise Graffeo, CEC, AAC will be running the show for me (thanks!). I know already that Anthony and Denise have planned a great evening and they are looking forward to seeing you all there. As you know, the ECB was present at the New England Foodservices and Lodging Exposition. From our standpoint the show was a great success! Our booth was on the first floor right next to the chef demo area, which was an ideal location. This enabled us to connect with many of our old friends, as well as to gain some new members and of course, make some new contacts and friends. In addition, New England Foodservice News (formally Modern Foodservice) wrote a story about the ECB's 110th Anniversary, which was circulated at the show. On Sunday, Tony Graffeo and myself were interviewed on live radio by Pat Whitley on WRKO, which is always interesting. I would like to thank the following members who worked at the ECB booth: Tony Graffeo CEC, AAC, Jeffrey Barr, Al McPhee, Steve LaCount CEC, AAC, Mike Ciuffetti, CEC, and Gregg Dyer, CEC. I thank you all for giving of your free time to help promote the ECB, and rest assured that that every minute of it does count.

The ACF Northeast Regional Conference was held in Newport, RI from March 17th through the 22nd. The ACF and ACF RI Chapter had asked the ECB to help them with a silent auction to support our 2004 National Culinary Team, who will be heading to Germany in October to compete against the best Culinary Teams from 70 other countries. We received 62

items for ACF members to bid on, a total of \$3700 was raised. Thanks to everyone who participated.

I was happy to see a large presence of members at the Rhode Island conference, especially to witness the ECB receiving a Gold Plate from the ACF for its work during the past year. This honor placed us in the running for Chapter of the Year. Though we did not prevail, it was an honor to be in consideration again for this outstanding award. The ECB was also recognized for the work that we did on behalf of the ACF Culinary Team's Auction. Chef Tony Graffeo was nominated for The Herman Rush Life Time Achievement Award. Even though Tony did not receive this award, we should congratulate him for being one of a very few select Chefs worthy for consideration for this most prestigious award. Congratulations also go out to Chef Paul Pantano, CEC, CCE, AAC, as his nomination has been accepted for induction into the American Academy of Chefs Hall of Fame. Paul's official induction will take place in July at the American Academy of Chefs Dinner at the ACF National Convention.

This year is the 110th anniversary of the ECB. In honor of this, I am calling on any members who might possess memorabilia from the ECB, Massachusetts Chef de Cuisine (MCC) and or ACF Greater Boston Chapter, such as old menus from meetings/events or President's Balls, minutes from meetings, newsletters, awards and etc. If you have items such as these, please contact Steve LaCount, Denise Graffeo, Tony Graffeo, or myself, as we are collecting these items to help put together our President's Ball Program. In addition, I have been speaking with the Director of the Culinary Museum at Johnson & Wales about donating the collection of these items, as well as other ECB and MCC memorabilia that I presently have, to the museum to create a permanent collection to be stored and preserved at the Johnson & Wales Culinary Museum for future generations to use. I know that with your help this will be an outstanding collection. I'm also asking that you please spread the word about this project to ex-members who might have items of interest and who might be interested in donating to this collection. Thank you and I look forward to seeing you soon.

Warmest Regards,

Rico DiFronzo, CEC

