

President's Message May 2005

The ECB's April meeting was held at the Four Points Sheraton Hotel, where ECB members and guest were greeted with passed appetizers and a cheese and fruit display. After the business portion of our meeting was completed, we were treated to a wonderful buffet dinner.

I would like to thank our Host Chef, Executive Chef George Kelley, Sous Chef Charlton Becker, Catering Manager Gina Guange, the Four Points Sheraton Hotel and the staff.

The May meeting of the ECB will be held on Monday, May 16th at Massachusetts General Hospital in Boston. Our Host Chef for the meeting is Executive Chef David Gauvin, who is also an ECB member. Chef Gauvin has also arranged to have a guest speaker at our meeting, and an added bonus will be CEH awarded to those in attendance.

The ACF's annual Northeast Regional Conference was held in April, in Columbus, Ohio As in years past the ECB was well represented this year. The following members were at the conference: Anthony Graffeo, CEC, AAC, Des Makredes, CCE, Karen Moran,Carolynn Parmenter, Chris Eiseman, CEC, J. Desmond Keefe and myself. I was very pleased to see a large presence of members at the 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 Northeast Chapter of the Year, which I am proud to say we were also awarded! This was a sweet moment, as we had not obtained this award for the past few years, even though we had been in the running. I'd like to congratulate all of you on your outstanding work and commend you on your unwavering support of the ECB. Once again I will say, if not for your continued hard work and dedication, we would not have received this outstanding honor, and others before it. I also would like to acknowledge that Chef Anthony Graffeo was again nominated for The Herman Rush Life Time Achievement Award. Even though Anthony did not receive this award, we congratulate him for being one of a very few select Chefs worthy of consideration for this most prestigious award.

During the general session of this year's conference, Anthony Graffeo and I made a few presentations. First, we presented to ACF Northeast Vice President James Taylor, CEC, AAC and ACF National President Edward Leonard, CMC, AAC two ECB 110th anniversary plates, as a token of our appreciation for their four years of dedication and hard work. Our second presentation was made to following seven Junior Culinary Teams from the Northeast that were competing at this years conference: Southern New Hampshire Culinary Team, Suny Dehi Culinary Team, Hocking College Culinary Team, HCAT Institute At Anne Arundel Community College Culinary Team, ACF PCA South Jersey Chapter Culinary Team, ACF Pittsburgh Chapter Culinary Team, and ACF West Virginia Chapter Culinary Team. The ECB presented each of these teams a check for \$500 to help support their team. As you know, we had held a fundraiser in January for our Junior Culinary Team, but we were unable to put together a team to compete. Since these fund were specifically raised for a junior culinary team, the Board of Directors voted to present these fund to these teams to help them offset some of their expenses incurred in Columbus. This gesture by our club was appreciated by all, and this sentiment was expressed to me numerous times at the convention. Our final presentation was at the American Academy of Chefs (AAC) meeting. Where we presented to AAC Chair John Minniti, CCE, AAC and Vice Chair Thomas Macrina, CEC, AAC two additional ECB 110th anniversary plates as a token of our appreciation for their efforts on behalf of the AAC and retired chefs.

This month all ECB Active, Retired and Junior member in good standing will be receiving their ACF National Election Ballots. Please note that this is a very important election year for the ACF and for the ECB, so I urge you all to vote. Also AAC members will be receiving an additional ballot to elect the AAC Chair and Vice Chair. Though these two chefs are running unopposed, I still urge you to support these two gentlemen by returning your ballots, and I thank you in advance.

On a sad note, when I was reading my April copy of the ACF "Center of The Plate" a few days ago, I saw that retired ECB member Albert Giannino had passed away. After contacting the ACF, I was informed that Albert had pasted away in November. I apologize for not informing you sooner, but unfortunately, I had no previous knowledge of it. Our thoughts and prayers are with Albert's family.

We send our sincere congratulations to Everett High School's Culinary Team, who at a recent culinary competition at Newbury College won first place honors in both the Hot Food and Pastry competitions. Along with their first place finish, they also received the "Best of the Show" award! I would like to commend the three culinary instructors at Everett High School for their outstanding training and for sharing valuable knowledge with their students. These proud instructors are Karen Moran, Carolynn Parmenter and Des Makredes. I would also like to congratulate J. Desmond Keefe for co-authoring and publishing "The Principles of Food, Beverage, and Labor Cost Controls Package, Eighth Edition". Also Congratulations to Norm Myerow and his baking/pastry students at Minuteman Tech. Norm's students took home 2 gold medals (post-secondary and secondary) and a bronze medal at the Vocational Industrial clubs of America's (VICA) competition. The State competition will be held on April 29th .We wish Minuteman Tech the best of luck!

**In closing, please make a note that our "Children's Charity Golf Tournament" will take place on June 27th. Golf Committee Chair Jim DiMarzio is in need of prizes, hole sponsors & foursomes. Please contact the committee if you would like to lend a hand, and thanks in advance.
I look forward to seeing at our next meeting in May.**

Warmest regards,

Rico DiFronzo, CEC, AAC

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