



The 151st Dinner Dance of the Société: A Night to Remember

By Dr. Eileen S. DeMarco

Although the weather in Manhattan was cool, misty, and overcast, the atmosphere inside the New York Athletic Club was festive, warm, and bright for the SCP's 151st Annual Dinner Dance on March 26, 2017.

Gracious hospitality has been a long-standing hallmark of events hosted by the Société, and this year's Dinner Dance was no exception. Festivities started with a sumptuous cocktail hour. There was a bountiful display of hors d'oeuvres and a raw bar. During the reception, the Magic Chef (a magician wearing chef's garb) entertained all with feats of sleight of hand and astounding illusions.

job they are doing in educating our next generation of chefs". He expressed the hope that graduates from these fine institutions will soon "join us and continue the growth and prosperity of the Société."

In addition to the scholarship presentations, Mr. Guillotin honored two women who have given exceptional service to the Société for many years. Susan Lifrieri-Lowry received the SCP's highest honor, the Gold Medal of Officer of the Société Culinaire Philanthropique, for her dedicated service to the Société. Susan is the first woman to earn the highest honor of the SCP. Félicitations, Susan!



Dinner began with Alain Quirin, chairman of the Dinner Dance welcoming all. After regaling the crowd, SCP president Pascal Guillotin greeted the guests and presented awards. The Société continued its tradition of generously supporting culinary programs by granting scholarships to: The Culinary Institute of America; International Culinary Center; Johnson & Wales University; Culinary Institute of New York at Monroe College; Kingsborough Community College; New England Culinary Institute; New York City College of Technology; and SUNY Delhi. Mr. Guillotin congratulated the recipients and their "outstanding" culinary programs "for the great

The SCP Golden Brooch is the highest honor bestowed upon a woman who is not a member of the Société. Mr. Guillotin presented Madame Suzanne Bonté with this distinguished award in recognition for her many years of volunteer service. To celebrate the fine accomplishments of the SCP and its members, a five-course dinner was served and guests enjoyed the opportunity to dance to the tunes of Manhattan City Music. The efforts of the Dinner Dance committee, Alain Quirin, Jacques Coustar, Henry Dubarry, and Susan Lifrieri-Lowry, were greatly appreciated by all. The 151st Dinner Dance of the SCP was a memorable evening!

Historical Tidbit

Meilleurs Ouvriers de France

By Dr. Eileen S. DeMarco

In 1913, art critic and journalist Lucien Koltz feared the practitioners of fine handcrafts (*métiers manuels*) in France were inadequately recognized. Koltz felt this lack of appreciation contributed to the development of an “apprenticeship crisis”. He proposed the establishment of a national exhibition of artisans whose work would be evaluated by an independent jury. The best among them would earn the designation *Meilleurs Ouvriers de France* (MOF).

The first *Exposition Nationale du Travail* took place in 1924 in Paris. The competition still occurs every three or four years. Over 200 categories of artistic and technical work is included. The competition evaluates the “dexterity, the technical knowledge (both modern and traditional) and the creativity of the candidates.” To earn the designation of MOF “...is to have succeeded in a competition requiring hours of preparation in addition to one’s professional activities; it is to receive the gratitude of one’s profession and of the [French] nation.” In 1929, the *Société des Meilleurs Ouvriers de France* was established to create a network of honorees, to recognize the importance of their accomplishments, and to facilitate their service to the artistic and technical craft in France.

Three SCP members have successfully earned this designation: André Soltner in 1968, Maurice Bonté and Guy Girerd in 1972. Their pursuit of excellence in achieving one of the highest honors in France is truly an inspiration to all of us. May each of us follow in their example and strive to accomplish the very best in all our endeavors.

[source: meilleursouvriersdefrance.info]

SCP’s CIA Endowment Scholarship Fund Graduates

By Gerard Drouet

Sheila and I had the pleasure of attending the Graduation Ceremony at the Culinary Institute of America on Wednesday, April 12th.

Among the 113 graduates, were Charlotte Anne Browder and Kevin Matthew Westbrook who benefited from the SCP Endowed Scholarship. Charlotte was also the recipient of a Claude Swartvagher Memorial Scholarship.

Kevin, who is a Navy Veteran, earned a Bachelor's Degree in Food Business Management and plans to return to his home town, Seattle to pursue a career in the hospitality business.

Charlotte earned a Bachelor's Degree in Culinary Science and received, among others, the Craig Claiborne Communications Award. She plans to return to her hometown Chicago to also pursue a career in the hospitality business.

Both expressed deep gratitude to the Société and promised to keep in touch in the future. The Commencement Ceremony itself was very impressive and the buffet that served hundreds of people - graduates, their family and friends - was spectacular.

Photo: Charlotte Browder, Gerard Drouet and Kevin Westbrook.



Florida Chapter News

By Maurice Pailleret

On April 10th, sixteen Florida members convened a meeting at Casimir Restaurant in Boca Raton, Florida. Chef Laurent Dimeglio prepared an excellent meal at this lovely French Bistro.

Chapter President Pierre Latuberne and secretary Francis Richard directed the meeting’s agenda, and the members discussed the possibility of organizing a picnic this summer and likely venues to host the Christmas dinner. Thank you for inviting me. It is always a pleasure to catch up with chefs and reminisce about the good old days.

I am looking forward to seeing you at the end of the year.

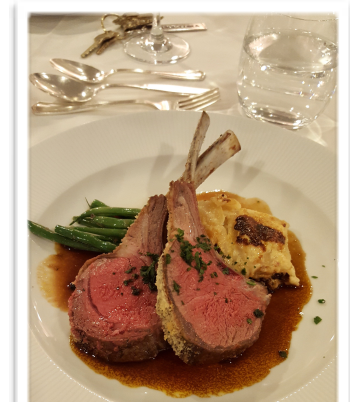


Société Culinaire Philanpique Appreciation Dinner at New York City College of Technology

by Louise Hoffman

Annually, NYC College of Technology invites the Officers of the SCP to the Janet Lefler Dining room for dinner as a thank you for all the support they give to us each year.

This year, the dinner was on Monday, April 24th and it proved to be a very relaxing and delicious event. The kitchens were well-organized by Chefs Susan Lifrieri-Lowry and Robert Walljasper. Their advanced students of the Hospitality Management Department prepared the menu to perfection. The menu was as follows; Lobster Bisque, Duck Confit, Roasted Lamb Chops or Maple BBQ Salmon, Salad with Port Salut, and an attractive tasting plate with Chiboust of Passion Fruit, Panna Cotta with Raspberry-Rhubarb Compote and Soufflé au Chocolate with Raspberries. Petites Fours and coffee to followed. It was a very enjoyable evening and appreciated by all who attended.



A Night at the Museum

by Susan Lifrieri-Lowry

On Wednesday, April 19, 2017 Chef André Soltner and I attended the Culinary Institute of America's Leadership Awards, otherwise known as the Augie Awards. This year they were honoring a Trio of Titans, who through their life's work have transformed and elevated our industry. This year each awardee used media such as television, publishing, public relations and art as a means of education and inspiration. The honorees were Shep Gordon who is a talent agent, producer and author, Jacques Pepin who is a chef, author, educator and artist and Martha Stewart, lifestyle expert, author of 88 books and entrepreneur.

There was a cocktail reception on the main floor with passed hors d'oeuvres and a couple of hot stations that encouraged us to roam around the dinosaurs and through the Plains of Africa. We moved to the Hall of Ocean Life for the sit down dinner under the blue whale. During the meal the awardees were introduced, Comedian Mike Meyers presented Shep Gordon, Thomas Keller presented Jacques Pepin and Nathan Myhrvold, (principal author of Modernist Cuisine) presented Martha Stewart. After the meal the dessert was served around the balcony. It was a festive and happy occasion all around and I am glad I was able to attend, but the high point of my night was spending time with Chef Soltner.



Upcoming Meetings

New Jersey Chapter Meeting

- Monday, June 5, 2017
DeBragga & Spitler Inc. , Jersey City, NJ

Long Island Chapter Fishing Trip

- Sunday, June 25, 2017
Huntington, NY

Annual Picnic

- Sunday, September 10, 2017
The Culinaricians Home, New Paltz, NY

Quarterly Membership Meetings

- Thursday, June 1, 2017
- Thursday, October 5, 2017

Officers' Meeting

- Thursday, November 2, 2017

Newsletter Committee

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Do you know ?

by Susan Lifrieri-Lowry

Every spring when we change the clocks we are reminded to check the batteries in our smoke detectors. That is one way we can protect ourselves in case we have a fire in our homes. Being we cook, a lot, we should be prepared for fire emergencies at home like we are at work. We should all have a working fire extinguisher close by the kitchen. One fact that people don't bother with is the expiration date, yes they do expire, and also how to activate it. Once a fire has started is not the time to read the instructions. I suggest we all pull out our old fire extinguishers from the back of our cupboards, check the expiration date and review the operating procedures. Make sure you store it somewhere you can get to it in an emergency.

NYC Culinary News

by Susan Lifrieri-Lowry

What's the newest food experiences in NYC?

Jacques Torres and his Chocolate Museum and Experience located at 350 Hudson Street in Tribeca. Guests will enjoy a self-guided tour of the 5,000 square foot museum. Among the many artifacts and videos visitors will follow the story of chocolate from tree to bar. The tour costs \$10.00 and includes a tasting of Mayan Hot Chocolate and a bonbon demonstration. For an additional \$5.00 and advanced registration, customers may schedule a chocolate making experience and take their creations home. There are features for children too with an interactive corner for them to have fun in.

For details visit mrchocolate.com and click on museum.
Reservations are required.