



Historical Tidbit

Société Superstar: Charles Champion

by Dr. Eileen DeMarco

This quarter's Historical Tid Bit introduces a new feature, profiling prominent members of the SCP and their noteworthy accomplishments. It seemed fitting to launch this "Hall of Fame" article by focusing on a chef who was truly a champion - in name and in his career!

Charles Champion was born in St. Croix, Switzerland in 1881. After completing an apprenticeship in Montreux, he went on to work for prominent hotels in Switzerland, France, and Italy as well as on several of the luxury ships of the French line. Mr. Champion was recruited to the United States for the opening of the Plaza Hotel in New York in 1907. He went on to work in several prestigious hotels and restaurants including the Algonquin Club and the Copley Plaza in Boston, where he supervised banquets for notables such as Presidents Taft and Wilson as well as the King of Belgium; and the Lafayette, Embassy, and Vanderbilt hotels in Manhattan. He became a supervising chef for the Knott Hotels Corporation, where he oversaw food preparations for several hotels as well as the United Nations and the Pentagon.

Mr. Champion became a member of the SCP in 1908 and served as president from 1925-1928. In 1929, Mr. Champion was honored at the Salon with the French government's silver medal for his culinary expertise. One of his most noteworthy contributions to the Société was as Chairman of the Salon of Culinary Art in 1955 and in 1956. It was under his leadership that the Salon successfully transitioned to the New York Coliseum, where it was held for many years thereafter. In addition to the SCP, Mr. Champion was a member of several esteemed organizations including of the Chefs de Cuisine Association of America, the Vatel Club, the Académie Culinaire de France, the American Culinary Federation, Les Amis d'Escoffier, and an honorary member of the Société des Cuisiniers de Paris. Mr. Champion passed away in 1958 at the age of 77 and left behind a legacy of culinary excellence and an example of service to the profession to which all SCP members should aspire.

Dinner Dance 2018 at Chelsea Piers

by Alain Quirin

The Société Culinaire Philanthropique is pleased to announce that the Dinner Dance will be held on April 15, 2018. This year it is going to be at Chelsea Piers in their newest event space, *Current*, where we will enjoy magnificent views overlooking the Hudson River. The sunsets are fantastic from this venue.

The committee and I worked very hard to plan this year's Dinner Dance and we want to make it a memorable evening for everyone. Susan Lowry suggested this lovely and modern location. Jacques Coustar is praying every day for the sun to shine so that we can have a gorgeous sunset. Henry Dubarry wants to dance all night and hopes that he does not have to chase the clouds away.

Chef Philip DeMaiolo has created a special menu for this important occasion. The evening will begin at 5:00 PM with a cocktail reception, savory stations and a selection of butler passed hors d'oeuvres. The five course dinner will start at 6:30 P.M.

We will dance the night away with the Manhattan City Music band. They promise a few surprises. Let us see what they have in store for us!

We are looking forward to seeing you there with friends and family to enjoy this novel affair. Call the office at the Société Culinaire Philanthropique 212-308-0628 or email info@societeculinaire.com to make your reservations.

Your devoted Chairman, Alain Quirin

New York Chefs Tribute to Paul Bocuse

by Pierre Baran

The Gadget Dilemma



by Susan Lifrieri-Lowry

Walk into any store that sells kitchenware and take a look at the selection of tools. The array of specific use gadgets is unbelievable. Do we really need a tool that scoops kiwi out of its skin, doesn't a spoon do that too? There is a mango de-pitter, avocado scoop/slicer, a pineapple corer that also takes the skin off, with a good amount of the fruit as well. There is a plastic cup with holes on the handle where you insert the stem of an herb like thyme then pull the stem through the hole and it strips the tiny little leaves off into the cup. We learned how to do these jobs by hand, with a knife and maybe a vegetable peeler. Who needs all these gadgets that only do one thing and where would you store them all? Granted most of these tools are for the home cook but some have migrated into the professional kitchen. Micro-planes and citrus reamers have their place in our tool kits, as are one or two versions of vegetable peelers, but do we really need a vegetable peeler that juliennes too?

Members of the SCP, Academie Culinaire, and Maitre Cuisiniers, came together on Sunday, January 28, 2018 at the beautiful Saint Agnes church in Brooklyn for a mass paying tribute to culinary legend, Paul Bocuse who passed away January 20, 2018 at the age of 91.

The mass was given in French and celebrated monsieur Paul's leadership and his contribution to French cuisine around the world. The altar was decorated with numerous books written by the master along with fresh vegetables and bunches of herbs brought in by children.

After the mass we enjoyed a buffet with wine, charcuterie, salmon, and pastries generously offered by the chefs. There was good camaraderie as we all shared stories about our lost mentor.

A special thanks for Jean-Jacques Bernat and all the volunteers for organizing the event and as the master would say "Le bonheur est dans la cuisine!"



Some of the many beautiful holiday season cards sent by Mr. Bocuse to our SCP family.

29th Annual U.S. Pastry Competition, Pastry Chef of the Year 2018

by Louise Hoffman

Since 1989, Paris Gourmet Specialty Foods has created an important competition for pastry chefs. This company truly believes and supports the endeavors of chefs and gives them this opportunity to increase their skills and present to the world their amazing talents. Thousands of food industry people come to the show to enjoy the astounding creativity and innovative ideas.

This year was the 29th Annual U.S. Pastry Competition on March 4, 2018. It was once again held at the International Restaurant and Foodservice Show of New York. This prestigious pastry competition showcases the talents of leading pastry chefs who compete for the title of *Pastry Chef of the Year*. It is sponsored by: Paris Gourmet, Société Culinaire Philanthropique, Cacao Noel Chocolate, Pastry 1, Ravifruit and Beurremont Butter.

The theme was “*The Great Race*”. It was an entertaining topic for the finalists as they focused on various types of racing events. The competition criteria included a chocolate showpiece with a display of petits gâteaux. Each chef presented to the judges two petits gâteaux, (one fruit and one chocolate) plus a plated dessert.

This year included a Junior Pastry Chef Challenge. It is a wonderful way to expose young pastry chefs to the competitive side of pastry arts and gave them an opportunity to work on their skills. The Juniors created a chocolate showpiece, a plated dessert and petits fours, both of which went to the jury for tasting.

The Judging Committee was overseen by the Jury President, Steve Evetts, Executive Pastry Chef of the Marriott Marquis in NYC. His team included some of the finest pastry chefs in the United States; Marc Aumont, Antonio Bachour, Florian Bellanger, Georges Berger, M.O.F., Anna Boltz, Laurent Branlard, Richard Capizzi, Stephane Cheramy, William Foltz, En-Ming Hsu, Salvatore Martone, Maura Methany, Joseph Murphy, Ewald Notter, Susan Notter, Ghaya Oliveira, Thomas Vaccaro and Jean-Marc Viallet.

The awards are as follows ...

Appreciation Award Chef Jacques Coustar was honored for his many years of commitment and dedication to the industry.

Bocuse d'Or Trophy: was presented to Pascal Guillotin, the President of the Société Culinaire Philanthropique honoring the organization's 150 years of supporting chefs in their endeavors.

Lifetime Achievement Award was awarded to Richard Capizzi for his tireless mentorship. Chef Capizzi presently works at Lincoln ristorante in NYC.

First Place, Gold Medal and Pastry Chef of the Year went to Stephen Sullivan from the Westgate Hotel & Casino in Las Vegas NV. His mentor was Vincent Pilon.

Second Place Silver Medal went to Steven Tran who works at Thomas Hass Chocolate in Vancouver, BC. Thomas Hass was his mentor.

Third Place Bronze Medal Courtney Cormier from Union League of Philadelphia, PA. Susan Notter was her mentor.

Honorable Mention Trophy went to Alexandra Inkley from Restaurant Daniel, NYC. Ghaya Oliveria was her mentor.

The Junior Pastry Chef Challenges;

First Place: Michael Metcalf from Johnson and Wales University in RI.

Second Place: Sizhen Ivy Chen from NYC College of Technology, Brooklyn, NY

Third Place: Michael Fersner from Monroe College, New Rochelle, NY

Paris Gourmet and the sponsors need to be commended for their important role in providing talented chefs such significant exposure. This competition is an important venue for chefs, culinary students and people in the industry to see new products, make new contacts and share their enthusiasm for what we do. We are fortunate to have such support in our industry.

Special thanks are given to the students and faculty from NYC College of Technology and Kingsborough College for assisting behind the scene.



For more pictures, please go to:

<https://www.parisgourmet.com>

Upcoming Meetings

Mid-Hudson Chapter Meeting

- Sunday, March 11, 2018

Florida Chapter Meeting

- Monday, March 26, 2018

Quarterly Membership Meeting

- Thursday, April 5, 2018
- Thursday, June 7, 2018

Annual Dinner Dance

- Thursday, April 15, 2018

Visit to CIA

- Thursday, May 18, 2018

Newsletter Committee

Louise Hoffman, Chair

Eileen S. DeMarco

Pascal Guillotin

Alain Quirin

Editors

Hanane Hanguir

Susan Lifrieri-Lowry

Natalia Stricker

Christmas Party at the Culinaricians' Home

by Michel Keller

On December 3, 2017, the Culinaricians' Home celebrated the holiday season with a delicious buffet. The menu preparation began a few days ahead under the supervision of Mr. and Mrs. Le Rouzic, Mr. and Mrs. Blazy and Mr. and Mrs. Keller and assisted by the staff in the kitchen. Included on the buffet were varieties of cheeses, hot and cold canapés, fruit salads, cookies, sweets and bûche de Noel.

Seventy guests were greeted by the administrator of the Home, Mr. Terry Newman, and everyone enjoyed the fine food, Christmas caroling and of course, Santa and his helpers.



Christmas Dinner at the Rivage Restaurant

by Jean Birochaux

The board of the Florida Chapter was very excited to welcome members along with their guests at the second Christmas dinner hosted at the Rivage Restaurant in Boca Raton on December 18, 2017.

As a member of the Florida Chapter, I was very pleased to attend the event.

President Pierre Latuberne and Secretary Francis Richard were at the door welcoming members and guests. The cocktail Party was cheerful, everyone had a great time catching up and discussing their winter plans in Florida.

Pierre Latuberne gave a warm welcoming speech to members and guests. Some came from as far away as Wyoming and Spain. Francis Richard also thanked Paul Collange and the staff in the kitchen for the delicious dinner.

The evening was nicely organized and enjoyed by everyone. We hope the Florida Chapter Board will make this an annual event.