



### A Message from the President



Dear Members,

After enduring a long and cold winter it looks like we finally have turned the corner and are looking forward to the nicer days of spring and summer.

This year's Dinner Dance at Chelsea Piers was quite a memorable evening. For those who attended, they enjoyed a delightful cocktail hour and delicious meal prepared by Chef Philip De Maiolo and his staff. Everyone enjoyed dancing to the music by the Manhattan City Music Band. Thank you to Alain Quirin and his committee for making this a wonderful evening. This is a spectacular event our members and guests look forward to year after year.

Our trip to the Culinary Institute and luncheon at the Paul Bocuse restaurant was a success. Over forty people attended. We enjoyed a delicious meal and we were able to have a tour of the facility, which keeps expanding every year. We bumped into many fellow members and chef-instructors who teach the future culinarians.

Once again, I want to ask all members to participate in the interesting functions that the SCP offers. Members have the opportunity to network and share a common bond. It is important for the growth of the SCP and its continuing longevity. We invite you always, to participate in our functions and to attend the meetings. The SCP looks forward to your involvement.

Have a great summer and I hope to see you all at the picnic on Sunday, September 9<sup>th</sup>.

## Dinner Dance 2018

### Historical Tidbit

#### *An Appetite for Music*

by Dr. Eileen DeMarco

What a glorious SCP tradition the annual dinner dance is! The very first was held in 1867 at the Germania Assembly Rooms in the Bowery. While there are many aspects to be discussed about the dinner dance, music will be the focus here.

Several types of groups have performed at the gala, from big bands to military ensembles to small combos. Differences of opinion about the genres of music to be performed fell along age lines: older members preferring "popular French airs" and younger chefs favoring "modern music" or jazz. The first suggestion to include jazz was documented in December 1921. Sometimes, a large orchestra played during dinner and dancing and a small jazz combo entertained guests in the wee hours of the morning. In 1932 and 1933, some members lamented the jazz music was "*trop criard*" ("too loud") and that more French airs should be featured.

Music was utilized to signify the transition from one part of the event to another. In the 1890s, M. Lalouette, a chef member, composed the *Grande Marche* just for the SCP. It was played when the officers would gather for the distribution of flowers. The whereabouts of the score for this piece remains a mystery. Just as in the past, Manhattan Music helped move the festivities along by performing dance music between dinner courses and quieter pieces while guests enjoyed their meal. The band deftly incorporated music of various styles from jazz standards to "pop" to good old rock-n-roll. Members and guests from all age ranges enjoyed dancing to the many different genres. Music: the perfect complement to fine food in a gathering of good friends!

The 152<sup>nd</sup> Dinner Dance of the Société Culinaire Philanthropique was held on Sunday April 15<sup>th</sup> at *Current* located on the Hudson River at Pier 59, Chelsea Piers.

The evening of festivities started with a delightful reception where members gathered in conversation with their family and friends while indulging in a delicious selection of hors d'oeuvres and beverages.

As we sat down for dinner, President Pascal Guillotin and myself welcomed everyone. We were honored to have the presence of French Consul Ms. Anne Claire Le Gendre at our special event. This year, the Officer Medal of the SCP was awarded to Gerard Drouet for his dedication and years of service to the Société.

The music by *Manhattan City Music*, the sumptuous five course dinner executed by Chef Philip DeMaiolo, the wine selection, the beautiful table arrangements and the view of the Hudson River (with a cruise boat leaving the harbor), all contributed to make it a memorable soiree. What a superb evening!!! Regrettably, our promised sunset was hidden by the cloud cover and rain.

The efforts of the Dinner Dance committee were rewarded with a fine turnout and the pleasure of seeing everyone having a great time. The Committee works hard to make this evening a success and appreciates your support. If you missed this year's event, we hope to see you at the Dinner Dance in 2019. Remember that the accomplishments of our organization lie in the hands of our members. Please get involved and support all of our incredible efforts.

Thank you for attending the 152<sup>nd</sup> Dinner Dance. You helped make it a huge success!

Have a great summer.  
Alain Quirin, Chairman





## Food Trends

by Susan Lifrieri-Lowry

Look at any food magazine and you will see articles and recipes for Bowls. A complete meal served in one bowl. They have been gaining in popularity ranging from complete dinners, starch, protein and vegetables plus garnishes to salads and breakfast items. The newest versions are purees of fruits or vegetables topped with proteins and fresh produce, but the Bowl is designed to be your entire meal being it breakfast, lunch or dinner.



You know it has gone mainstream when in the April 16<sup>th</sup> issue of New Yorker magazine featured an article, "When A Robot Makes Your Dinner" about Chef Daniel Boulud consulting with a team of graduates from MIT to design Bowls of various cuisines to be prepared by a robot. The new fast casual restaurant, Spycy Kitchen can have a robot assemble one of 7 Bowls in 2 ½ minutes, dispensing fresh, hot food to hungry college students. The Bowl cost \$7.50 each and they try to bring in a human touch by providing a garnish bar where the consumer can customize their meal. Still, someone has to prepare the garnish bar and somehow stock the ingredients in the robot but they never mention that.

## Mid Hudson Chapter Meeting

by Pierre Baran

On Sunday, March 11, 2018 newly elected Mid Hudson Chapter president Cynthia Keller held a meeting at the Culinary Institute of America's Hyde Park Campus. The meeting was held in a private dining room located in the Egg, CIA's new student center. President Keller replaced Jean Jacques Dietrich who was president for 18 years.

We were lucky to have a nice sunny day just between 2 Nor'easters!

After a warm welcome chapter president Keller conducted a meeting, she described the advancements and new initiatives at the CIA. We all presented ourselves, spoke about our occupations, exchanged ideas about volunteering especially for the Monday cleanup after the picnic. We discussed the benefits of being a member of the SCP, members were reminded to send their ballots in for the election and of the upcoming dinner dance at Chelsea Piers.

The chapter meeting was followed by a tour of the Brewery with master head brewer Hutch Kugeman. We enjoyed a beer tasting while asking questions and looking at the stunning view of the Hudson River. We were invited to enjoy lunch at the different stations located in the Egg prepared by students of the CIA.

All were happy to see longtime friends and colleagues, and meet new members. A thank you to the students who prepared the food and attended to us with big smiles.

The Mid Hudson Chapter is in good hands with their new president, Cynthia Keller!



## Maine Peekytoe Crab Cakes

by Thomas Sanataria

### Upcoming Meetings & Events

#### Quarterly Membership Meeting

- Thursday, June 7, 2018
- Thursday, October 4, 2018

#### Picnic

- Sunday, September 9, 2018

### Newsletter Committee

Louise Hoffman, Chair

Eileen S. DeMarco

Pascal Guillotin

Alain Quirin

### Editors

Hanane Hanguir

Susan Lifrieri-Lowry

Natalia Stricker

Peekytoe crabs can be found all along the East Coast but are especially abundant Down East, the waters off Maine from Rockland to Eastport. Maine residents pinpoint Down East, particularly the Penobscot Bay, as the source of their finest seafood. Often known as sand crab, mud crab and rock crab, a peekytoe crab has been considered more desirable than any of the better-known crabs from elsewhere like Chesapeake Blue, Dungeness and Alaskan King. Its delicate sweetness seems best suited to simple preparations. Peekytoe crabmeat is simply one of the sweetest, most versatile, and most consistent crabmeat options for your kitchen – fresh picked and tasting of the sea.

- ½ lb Peekytoe crabmeat
- ½ lb Lump crabmeat
- ¼ c. yellow pepper, diced
- ¼ c. red pepper diced
- ¼ c. onions, finely chopped
- 1 clove garlic, minced
- 8 tbsp. butter
- 1 ½ tsp Creole seasoning
- ¼ c. cilantro minced
- 6 tbsp mayonnaise
- 1-2 c. soft breadcrumbs
- 2 eggs
- salt & pepper to taste
- 1 c. Panko breadcrumbs



1. Heat 4 tbsp butter and sauté peppers, onions and garlic until tender, cool.
2. Whisk eggs in bowl, add mayonnaise, creole seasoning, salt and pepper.
3. Combine with sautéed vegetables, cilantro, soft bread crumbs, mixing well
4. Add crabmeats and form into loose patties. Place on parchment and chill 1 hour or until firm.
5. Dredge crab cakes in Panko crumbs. Heat remaining butter in a skillet over medium.
6. Place cakes in warm butter and cook for about 5 minutes. Turn and cook 4-5 minutes longer until browned and cooked through.
7. Serve with rouille sauce.

#### Rouille Sauce

- 1 large garlic clove, crushed
- 1/2 red bell pepper, roasted, peeled, and seeded
- 1 egg yolk
- 1 tsp freshly squeezed lemon juice
- small pinch of saffron threads
- 1 cup extra-virgin olive oil
- salt & pepper to taste

1. In the bowl of the food processor, combine the garlic, red pepper, egg yolk, lemon juice, and saffron.
2. Pulse until smooth, then slowly drizzle in the oil and process continuously until the mixture thickens.
3. Season with salt and pepper to taste and use immediately.