



Message From The President

Dear Members:



As 2017 is coming to a close and the new year is on the horizon I want to acknowledge the past and the future. This year's Dinner Dance was held at the New York Athletic Club, it was a nice evening filled with great food and dancing. On April 15, 2018 we will be having our Dinner Dance at Pier 59 where Chef Philip DeMaiolo will dazzle us with his culinary expertise.

This year's Picnic at the Culinaricians' Home in New Paltz was once again another glorious day, it came close to a record numbers of guests. It keeps growing and getting better with everyone's help and dedication. Thanks to all the members who help out and make this a continuous success year after year!

The Société Culinaire Philanthropique is as strong as ever thanks to the participation of its members. The various Chapters are doing their part by creating different venues and outings so that all our members can participate and feel connected.

In 2018 we have the elections coming. I want to encourage any member who has the time and wants to be more involved with the Société to let the office know. The Société is open to new ideas and views to continue the growth of this culinarian association.

To all Joyeux Noël, Bonne Année. I hope to see you on January 4, 2018.

Happy New Year 2018 !

The Federation of French War Veterans

by Pascal Guillotin

Historical Tidbit

Delicious Nostalgia

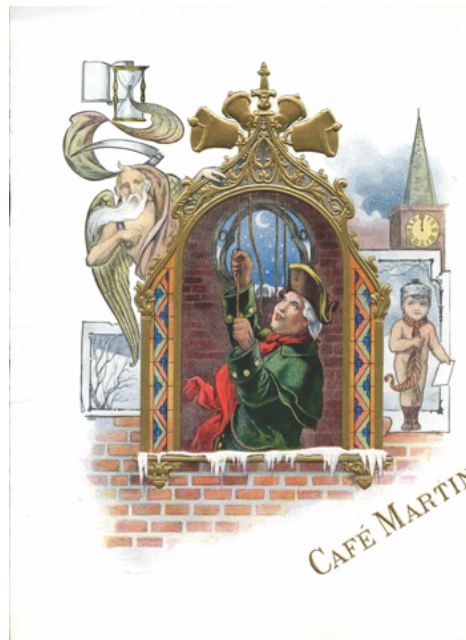
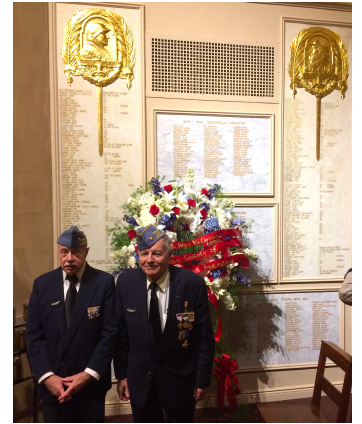
by Dr. Eileen S. DeMarco

The holiday season is upon us! Let's celebrate in style by indulging in a bit of nostalgia and traveling back in time.....Gentlemen, dust off those tuxedos, white bow ties, and top hats! Ladies, only the finest silks, velvets, and jewels will do! You may also want to consider a plumed chapeau. We are off to the "Frenchest of French restaurants" (according to the Saturday Evening Post), the "terribly chic" Café Martin, located on 26th Street in Manhattan, between 5th Avenue and Broadway. This site is certainly familiar to all of us culinary time travelers as it was home to the famous Delmonico's after its departure from Union Square and before its relocation to 5th Avenue and 44th Street. The year is 1904. Perhaps the famed Otto Gentsch, an SCP super star, will be leading his skilled kitchen staff to prepare for us the menu pictured here. We will enjoy a quintessentially French meal featuring saumon fumée, Blue Point oysters, choice of lobster bisque or consommé, Kingfish, Emincé de Boeuf à la Martin, and Pêches Melba. Certainly, the finest champagne will accompany this exceptional cuisine. Bon Appétit, Joyeux Noël, et Bonne Année!

On Saturday, November 11th, I had the honor along with Henri DuBarry, to participate in the dedication of the memorial of French and American volunteers who died during the two World Wars. This took place at the Church of Notre Dame, one of the last French-speaking churches.

These plaques were previously hung in the Church of the Saint Vincent de Paul, which unfortunately closed down five years ago. With the help of many French speaking organizations, including us, they were able to be restored and once again displayed for all to see and honor the veterans who sacrificed so much for us.

On Sunday The Federation of French War Veterans had their luncheon at La Bonne Soupe where Societé Culinaires' members Henri DuBarry and Yves Busnel war veterans received World War Centennial Medal 1917 – 2017, Veteran Corps. Artillery. It was a very nice lunch and afternoon.



Members' News

Silicon Pastry Brushes

by Susan Lifrieri-Lowry

Silicon pastry brushes have come a long way in the last few years. The first models were made up of concentric rows containing single strands of silicon creating the bristles. They didn't hold much product or coat evenly. The newer brushes have a row of single bristles around the perimeter but in the center, are wider, perforated strips of silicon, (like a bubble wand). The wider strips hold the product be it egg wash, melted butter or barbeque sauce in the brush until applied to the food. The benefits of silicon over traditional bristle brushes are

- They never shed hairs on your food or pans
- They can be put in the dishwasher
- You can use them for savory then pastry applications because they don't hold food odors like natural bristles
- They don't melt or shrivel when used to grease hot pans like when making crepes

According to tests done by Cooks Illustrated Magazine, OXO Good Grips Silicone Pastry Brush was the best all-around choice and I have to agree. This brush has demonstrated nice results.



Graduation Ceremony of Culinary Institute of America students recipients of the Société Culinaire Philanthropique endowed scholarship. Vice-President Maurice Pailleret and his spouse Rosa, joined by Pierre Baran and Cynthia Keller, congratulated them for their hard work.



Welcome to Nduvoakim Abdussalaam, Executive Chef at Nomo Soho Hotel, who was elected unanimously at our meeting on June 1, 2017.



Happy 85th Birthday André !!

Congratulations to André Soltner who celebrated his birthday on November 20, 2017 at Jacques Torres Chocolate on Hudson Street in New York City.



Agriturismo Luna D'agerola

by Louise Hoffman

Upcoming Meetings & Events

Florida Chapter Christmas Dinner

Will be held on Monday, December 18, 2017 at Restaurant Le Rivage in Boca Raton, FL

Quarterly Membership Meetings

- Thursday, January 4, 2018
- Thursday, April 5, 2018

Officers Meetings

- Thursday, February 1, 2018
- Thursday, March 8, 2018

152nd Annual Dinner-Dance

Will be held on Sunday, April 15, 2018 at the Lighthouse, Pier Sixty at Chelsea Piers
New York, NY 10011

Newsletter Committee

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Eileen S. DeMarco

Pascal Guillotin

Alain Quirin

Editors

Hanane Hanguir

Susan Lifrieri-Lowry

Natalia Stricker

I had the pleasure of staying at Agriturismo Luna d'Agerola in the region of San Lazzarro, Italy. This is a farm bed and breakfast situated in the Agerola hills, in the calm above the Amalfi Coast. Luna has been run by the Acampora family for several generations. Pasquale, Ferdinando, Valentino and their sister Giavanna are working the farm now, making the wine and olive oil, tending the bees, cows and vegetables. Their parents are still involved with the farm and were excited to show me the walnut trees and ripening tomatoes.

The Acampora family is greatly concerned about the foods they grow and how they are prepared in the kitchen. They carefully preserve their heritage, growing only organic produce, using the knowledge that has been passed onto them from their grandparents.

One can appreciate it when trying their products, and noticing how full flavored everything is.

Their restaurant serves delicious meals with the produce from the farm including their own wine and olive oil. Staying there for many nights, I was able to sample a selection of their menu. One of the primo platti that I was not familiar with was grilled and marinated pumpkin. The pasta sauce that I enjoyed the most was a broccoli and basil sauce that was served on a short macaroni with a homemade shaved cheese. The farm produces and harvests most of the items on the menu.

It was such a pleasure to stay here and to support a local family who has invested their lives in such a rich heritage. This was certainly a wonderful display of the "Slow Foods" movement.

