

Hooray for Hollywood!
STUDENT CULINARY COMPETITION

Monday, December 1, 2008

FCI will host this exciting Student Team Competition

Rules and regulations are posted in the downstairs hall.

Entry forms are available at the front desk.

Hurry, get your ideas in, first come first serve.

6 teams have signed up, we are looking for a lot more!

Themes so far include Peter Pan, Putting on the Ritz, Nutcracker, The Sopranos, Ratatouille, and Cool Runnings.



UPCOMING EVENTS

Tuesday, November 11th

Veteran's Day, NO SCHOOL!

Saturday, November 15th

Acreage Rib Cook-Off

Tuesday, November 18th

Sysco Trade Show

Wednesday, November 19th

ACF Ultimate Dinner Party

Saturday, November 22nd

Salsa Fest, Greenacres

November 24th & 25th

Share A Supper, Pleasant City

Thursday, November 27th

Thanksgiving

Monday, December 1st

Hooray for Hollywood

December 6th

Quantum House Kick-off Party

CHS Preparty Participants
Florida Culinary Institute
Jr. ACF Members Offering Assistance

Tuxedo Gourmet Catering

Passed Platter Hors D'oeuvres-

Bar and Wine Service

Palm Beach Country Club

Pan Seared Ahi Tuna on Crispy Wonton

Lollipop Lamb Chops with Pesto Mint

Mini Crab Cakes over Micro Green Salad

Sailfish Club - Donald Sedivy CEC

Jumbo Lump Crab with Tropical Dressing

Gazpacho Cocktail with Peppered Vodka

The Breakers

Carved Beef Tenderloin

Melange of Smoked Salmon

Hunter's Run Country Club

Veal Chops

Gourmet Galaxy Caterers

Cheese Display action Station

Sysco Foodservice

Southwestern Shrimp Bruschetta

Tequila Lime Shrimp over Corn Meal Crostini

Chipolte Cream Cheese and Avocado Puree

Amber Spencer and John Carlino

Cider Donuts with Tropical Pineapple

Compote and Coconut Ice Cream

Annie Hall & Maria Fasio

Chocolate Dipping Station

ACF Holiday Party

Date and Location Has Been Changed!

Tuesday, December 9th

Located at:

Holiday Inn Airport

1301 Belvedere Road

West Palm Beach, FL 33405

6:30 PM-10:30 PM

Reservation requests made to Chef Michael Jasa
 chefmj1@aol.com, Must RSVP!

Cost: Adult \$25 at the door. Children \$15 at the door.



Very Important!!

Everyone who volunteered for the Ultimate Pre-Party
TONIGHT, meet in the lobby of FCI at 4:00PM, in full
 uniform, so we can all carpool to the Palm Beach
 residence. Get ready for some fun!

*Sysco Southeast Florida
 Foodservice Trade Show*

"Ideas and Innovations for Profitability" Show

Tuesday, November 18th, 9a.m.-5p.m.

Palm Beach County Convention Center.

Come see menu ideas with plate presentations, ingredients,
 costing, and profit information. Hear and learn about current
 and future industry trends. See products that offer labor
 savings, multiple uses, along with products that help food
 safety. Watch cooking demonstrations that show preparation
 and serving techniques. Take home handouts with pictures,
 ingredients, and recipes.

Students are free with ID, \$5.00 for parking.



**2008 Ultimate Dinner
Wednesday, November 19th**

Chef Smith

Mabel Rameriz Jason Lleisberger

Chef Don Sedivy

Sandra Stewart Valentin Covrig

Chef Van Marter

Harriet Baylor Jonathan Torren

Chef Balboni

Danielle Logan Pete Cavanagh

Chef Sirko

Maria Mazzone Jose Rodriguez

Chef Scarmuzzi

Ortega Marco Mauricio Burgoa

Chef Pagan

Debbie Barclay Carisa Floyd

Chef Goulet

Gloria Blanco Carmel Pasquale

Chef Michael Jasa

Flora Rosania Gayon Scott

Chef Hubbard

Yanica Andrada Katia Cam London Faleye

Chef Patrick Fagen & Chef Bruce Colyer

Alexandria Greenwall Jackie Hunter

Chef Patrick McCarthy

Domonic Norton Melissa Guzman Susan Matchca

No call no show is not acceptable!

The chefs are counting on your participation for the event. Contact information for each chef will be available to every volunteers shortly, to confirm all arrangements and directions to the residence you will be working. Thanks for your support. We are looking forward to a very fun and rewarding evening. Happy Holidays!



**Casting For New Food Network
December 8, 2008**

Love to watch the Food Network but can't cook as well as your favorite star? Now's your chance to have your Grilling questions answered, possibly even in-person! inspired by letters from fans, Dear Food Network features top chefs answering your cooking concerns, problems and challenges. Have a question about global grilling (Mexican, tandoori, Italian, Korean), improving an All-American dish (hamburgers, hot dogs, chicken), seafood, or how to make a tasty dessert on the grill? The Food Network stars are here to help improve your recipes and grilling skills! **The food network looking for fun, creative 20-second videos to incorporate into the show.** Also send your stats (name, age, city/state, living situation, contact info) plus a recent photo, a little about yourself, and your cooking questions. The best questions/videos will be used on the show and some people will get to have their question answered in person by his or her favorite chef! Please send your DVD to: Embassy Row, Att: Dear Food Network, 110 Leroy Street, 7th FL, New York, NY 10014

Scholarship News!

Alvin Cox Memorial Scholarship

Deadline November 30th

Write an essay on the reason you are deciding to attend college, why you chose your major, and the reason you deserve the scholarship, and win \$1000.

The American Academy of Chefs

Deadline December 31st

Write an essay on what you hope to contribute to the culinary industry and you will have a chance to win 1 out of 5 scholarships. Just another place where you benefit from your volunteer work and ACF affiliation.



Remember the Holiday Food Drive

Collection boxes for non-perishable food items will be conveniently located in the lobby.

Also, the class competition for the Quantum House Supply Drive. Boxes are in the practicum.

The Giant Thai Water Bug

By: Jessica DuMond



Last quarter my Global class presented me with yet another interesting dish. As many of us are aware, several countries in the world have traditionally eaten insects as a source of protein, calories, vitamins and minerals. Thailand is no different. In fact, Northern Thailand eats a variety of bugs such as locusts, ants, larvae, butterflies, wasps, tarantulas and yes, even giant water bugs. Often times these fierce predators of the Belostomatidae family are ground into a paste with chilies and eaten with sticky rice. In class we simply wrapped the giant, ugly bug in plastic wrap and watched in horror as our lovely Chef Machado began whacking away at it with a meat tenderizer. After we had recovered sufficiently she passed the now mangled bug around and encouraged us to all take a taste. "It's lovely really, it smells just like flowers." she said in her lilting Brazilian/British accent, before dabbing a wad of the crushed bug onto her tongue for our benefit. In truth, it did smell like the floral aftermath of an extermination gone horribly wrong, but I still couldn't bring myself to eat a hunk of the white paste impaled with twitching, hairy limbs....OK, they weren't actually twitching. The bug was dead when it arrived wrapped in the little Styrofoam tray. However, the pretty display did nothing to whet my appetite, nor did it's means of preparation. The Thai water bug is one of those items to be found in the Asian markets. Though we do actually have a cousin to the Thai water bug here in Florida, I recommend purchasing your insects from reputable distributors or simply wait patiently for your Global quarter, where you will then be able to feast on this delectable bounty of floral scented bugginess to your heart's content.

Announcement: Starting Today, Café Protégé will offer one menu item for students each day. Weekly menu will be announced soon.

TRIVIA?

What do you call the cross between Blackberry and Raspberry developed in 1881 in Santa Cruz, California?

Drop the correct answer in the What's Cooking? Toque, located in the lobby.

Previous Question:

Where did cheesecake originate?

Answer: Rome

CONGRATULATIONS!

**Casey McFarlane/
Chef Machado AM**

Pick up your prize from Star at the front desk.