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Cover: Honey and fromage blanc panna cotta with fresh figs, vanilla honey and candied cashews from Little Sparrow Café’s, Santa Ana, California, seasonal menu. Courtesy of Little Sparrow Café.
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Celebrate Success
By Tom Macrina, CEC, CCA, AAC

I want to take a moment to talk about the great accomplishments of ACF’s young chefs. For many years they have conquered the culinary industry globally and nationally, and continue to do so with great enthusiasm.

This year, Lyn Wells, 2013 ACF Western Student Chef of the Year, won a Mentor BKB competition, and, as a result, will be completing a stage at The French Laundry, Yountville, California. Spyridon Giannakoulopoulos—part of the team from Johnson & Wales University, Providence, Rhode Island, that won the 2014 ACF Northeast Region Student Team Championship—just won the Northeast Chaîne des Rôtisseurs Jeunes Chefs Rôtisseur competition. He will compete in the national competition held in Las Vegas in June. In 2014, ACF young chef Geoffrey Lanez, CC, won the U.S. Chaîne des Rôtisseurs Jeunes Chefs Rôtisseur competition. He will compete in the national competition held in Las Vegas in June. In 2014, ACF young chef Geoffrey Lanez, CC, won the U.S. Chaîne des Rôtisseurs Jeunes Chefs Rôtisseur competition.

Young chefs are working hard in school and in their jobs, and, as a result, are securing prestigious internships and stages to further their education and expertise. Recently, ACF Young Chefs Club president Victor Kindlehart, CC, did a 10-day stage in South Africa working with some of the country’s best chefs and learning about the food production of the various regions.

I am proud of ACF Culinary Youth Team USA. They have been hard at work preparing for the 2016 Internationale Kochkunst Ausstellung in Erfurt, Germany. And they will demonstrate their skills and talent at the American Culinary Classic in Orlando, Florida, July 30-Aug. 3, during Cook. Craft. Create. ACF National Convention & Show, against Youth Team Canada. This is the first international competition for the youth team, and I encourage everyone to cheer them on, whether on social media or in person.

The Hans Bueschkens Young Chefs Challenge semifinal for the Americas will be held in October in Quito, Ecuador. Our young chefs excel in this competition, and I am excited to see how the U.S. performs. In 2013, Reilly Meehan, 2012 ACF Student Chef of the Year, won the semifinal for the Americas held in Las Vegas.

I am looking forward to ACF’s national student competitions for Student Chef of the Year, Student Team Championship and Baron H. Galand Culinary Knowledge Bowl. A talented group of chefs and how well they have represented this organization and the culinary industry. I am proud that ACF has been able to support them, as well as the great mentors who continue to push them to take the next step in their careers.

I am excited to see where the coming year takes all our culinarians. Your success is ACF’s success.

Sincerely,
Tom Macrina, CEC, CCA, AAC
National President
American Culinary Federation
Product Specialist Manager/Food Fanatics™ Chef
US Foods, Inc., Philadelphia
When we have two equally qualified candidates and one of them is certified, certification makes a difference in our decision. We are confident that the certified candidate is a serious culinarian, who is properly trained and has demonstrated skills as measured through the standards of our industry.

–Sherie Valderrama, Senior Director, Sodexo Talent Acquisition Group

ACF Certification is the stamp of approval employers are seeking.

“When we have two equally qualified candidates and one of them is certified, certification makes a difference in our decision. We are confident that the certified candidate is a serious culinarian, who is properly trained and has demonstrated skills as measured through the standards of our industry.”

–Sherie Valderrama, Senior Director, Sodexo Talent Acquisition Group

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News & Opportunities

Young Chef Awards

Congrats to ACF’s Central/ West student winners

Student chefs and cooks from ACF’s Central and Western regions competed for ACF regional awards during the 2015 ACF Regional Culinary Salons. Central competitors went head-to-head at Pulaski Technical College, North Little Rock, Arkansas, March 6-7. Western region cooks competed at the College of Southern Nevada, Cheyenne Campus, North Las Vegas, Nevada, March 20-21.

Regional winners of ACF’s Student Chef of the Year and Student Team Championship will go on to compete for their respective national titles at Cook. Craft. Create. ACF National Convention & Show, Orlando, Florida, July 30-Aug. 3.

- **Student Chef of the Year, sponsored by Custom Culinary, Inc.**
  - **Central**
    - Diamond Taylor, student, Joliet Junior College, Joliet, Illinois; ACF Louis Joliet Chapter.
  - **Western**
    - Madeline Bauer, chef assistant, Oregon Coast Culinary Institute, Coos Bay, Oregon; ACF Bay Area Chefs Association of Oregon.

- **Student Team, sponsored by Vitamix® Corporation**
  - **Central**
    - ACF Professional Chefs and Culinarians of the Heartland; students from Metropolitan Community College, Omaha, Nebraska.
  - **West**
    - ACF Orange Empire Chefs & Professional Cooks Association; students from Orange Coast College, Costa Mesa, California.

Baron H. Galand Culinary Knowledge Bowl, sponsored by American Technical Publishers

Teams from ACF’s Central and Western regions competed at ChefConnect: Indy, ACF’s Central/ Western regional conference, at the Indianapolis Marriott Downtown, Indianapolis, April 13-14, for the regional championships. The winners will compete for the national title at Cook. Craft. Create. ACF National Convention & Show.

- **Central**
  - Students representing Kendall College, Chicago.
West
Students representing Lake Washington Institute of Technology, Kirkland, Washington.

JBFA names Rising Star Chef
Jessica Largey, chef de cuisine, Manresa, Los Gatos, California, was named the James Beard Rising Star Chef during the JBFA gala on May 4 at Lyric Opera of Chicago, Chicago. Largey has worked at Manresa for six years and has held the position of chef de cuisine the last three years. The restaurant has two Michelin Stars and is owned by chef David Kinch.

In addition, Jonathon Sawyer received Best Chef: Great Lakes for the Greenhouse Tavern, Cleveland. Sawyer was the first chef to be featured on the cover of this magazine. To view a complete list of James Beard Award winners, visit www.jamesbeard.org/awards.

Young Guns 2015 semifinalists
Eater has announced 50 semifinalist for its annual Young Guns award. Criteria for award nomination are: Under 30, have worked in their field less than five years, currently employed in the U.S. hospitality industry and must show extraordinary promise. Nominees can hold positions as chef, line cook, bartender/sommelier, restaurateur or maître d’. To view the full semifinalist list and the selection committee, visit www.eater.com/young-guns.

Competition season
Chaine’s Northeast champ
Spyridon Giannakoulopoulos won the Northeast Chaine des Rotisseurs Young Chef Competition held April 23 at Capital Region BOCES, Albany, New York. As the winner, Giannakoulopoulos will compete against nine other Chaine regional winners in the 2015 Jeunes Chefs Chaine des Rotisseurs competition, Las Vegas, June 12-13. The winner of the national competition will compete in the global cook-off in Budapest, Hungary, September 2015.

Giannakoulopoulos competed against four other young chefs for the win in the regional mystery basket-style competition. His three-course meal was a starter of pan-seared branzino, butter-poached shrimp, sautéed fiddlehead ferns, farro “risotto,” fish veloute with citrus and passion fruit; entree was duck breast with duck sauce, sunchoke puree and a glazed tourne carrot; dessert was chocolate-sour cream mousse, macerated berries with tarragon, crème anglaise, cocoa-graham cracker “soil” and sable cookie.

Other regional winners include Gene Betz, Mid-Atlantic; Mathew Pate, South
AACC students take the cake
Three student members of Anne Arundel Community College’s Hotel, Culinary Arts and Tourism Institute Chefs Club received awards in the National Capital Area Cake Show held at Fairfax High School, Fairfax, Virginia, March 21-22. Martha Walton, of Gibson Island, Maryland, and Heather Tompkins, of Severn, Maryland, both received second place. Walton placed for her tiered garden-themed cake (pictured) in the intermediate competition, and Tompkins for her pastillage “pea-pod” showpiece in the nonprofessional showpiece category. First-time competitor Sandra Wade was recognized for her peacock cake. In addition, Louise Nielsen, CWPC, Chefs Club advisor, won first place in the professional division for her Floral Fantasy cake and second place in the Amoretti Taste Challenge.

LCB students mix it up with celebrity chefs
Students Elsa Sabellano Jenstad and Krista Burdick from Le Cordon Bleu College of Culinary Arts in Las Vegas participated in the third annual Chase Sapphire Preferred Grill Challenge during Vegas Uncork’d, April 25. The students were paired with celebrity chefs Emeril Lagasse, chef/proprietor, Emeril’s Restaurants and Michael Mina, chef/founder, MINA Group. Teams Lagasse/Jenstad and Mina/Burdick prepared bouillabaisse for judges to include the surprise ingredient black garlic. Lagasse/Jenstad team won the challenge, and Jenstad received $20,000 in scholarship aid. Runner-up Burdick received $5,000.
Deadline extended for Classic

The registration deadline for the American Culinary Classic has been extended to June 15. The competition will take place at Orlando World Center Marriott, Orlando, Florida, July 30-Aug. 3.

Student and regional teams and individuals are invited to compete. Teams will prepare a three-part program to include culinary arts, pastry and a showpiece. Individuals may choose each program in which they will compete. Competition programs will be reviewed by a panel of Worldchefs-approved judges, and scored on presentation and innovation, composition, preparation and serving arrangement.

Registration is $600 for regional teams and $150 per program for individuals. Applications and event rules are available at www.acfchefs.org/Competitions. For more information, email classic@acfchefs.net.

Culinary Education

Kendall College names new dean

Dina Altieri, CEC, CCE, was recently named dean of Kendall College’s, Chicago, School of Culinary Arts. Altieri was previously a chef-instructor and associate professor at the college. Altieri has an associate degree from The Culinary Institute of America, Hyde Park, New York, and 25 years of experience in the culinary industry. In addition, she is the coach for Kendall College’s Baron H. Galand Culinary Knowledge Bowl team and has led the school to six consecutive Central region championships since 2010 and a national win in 2011.

Learn the lingo

The Food Channel recently introduced “Kitchen Lingo”, a 40-second video series that demonstrates kitchen terms. “We know that we throw around terms that not every beginning cook knows,” said Cari Martens, chef, The Food Channel. “And figured it was time we broke it down and made an easy video series that would give everyone a tutorial—no matter how accomplished a cook they may be.”

The series airs on foodchannel.com and on The Food Channel’s distribution partners, such as Roku. Other spring shows include Marten’s signature show “:90 Seconds in the Kitchen,” as well as “Chat ‘n Dish,” “Rush Hour Recipes” and “Veggie Chest.”
Lillie Allen

age
28

education
Bachelor’s degree in philosophy with a minor in Spanish from the University of Houston (UH), Houston, and an associate degree in culinary arts from Culinary Institute LeNôtre (CIL), Houston.

why I chose CIL
I graduated UH with the intent of becoming a lawyer. After a little over a year of law school, I knew it wouldn’t make me happy, so I quit. Determined to have a career that made me happy, I toured a few culinary schools. I chose CIL because it’s hands-on and has small classes.

work
Two-month internship with chef Arnaud Perreau at Le Quai des Dunes in Saint-Jean-de-Monts, France.

most interesting lesson
Living and working in a country with a culture and language that was not my own was an enlightening experience. Despite all the differences, the teamwork and dedication necessary to run a successful restaurant is the same no matter where you are.

career plans
I want to continue to broaden my culinary knowledge and focus on healthy food.
9:20 a.m.
Claudia, another CIL intern, and I walk around the corner of our apartment to the restaurant. We greet chef and head downstairs to the locker room to change. Once out of our street clothes and into our chef clothes, we head back upstairs to set up for the day.

9:30 a.m.
Produce and fresh seafood has come in and needs to be put away. Once that is done, I set up the dessert station and take an inventory of items to be prepped for the day. I gather a fresh loaf of brioche, berries and chocolate boxes for the lunch shift. I refill the whipped cream canister. I make a tray of craquelines, a sweet and crispy strawberry/coconut cracker that goes on one of the most popular desserts. After my station is set up, I gut and fillet sardines.

11:00 a.m.
Lunch service is about to start. As tables arrive, the headwaiter calls out orders in French to the kitchen and gives the first stations the handwritten tickets. Throughout service, waiters come back to the kitchen and call out what the different tables need. I love that there isn’t a ticket machine in the kitchen. It makes things simpler and encourages better teamwork.

2:30 p.m.
Lunch service is over, and we clean up our stations. I change back into street clothes and come upstairs to eat lunch. Lunch is always delicious. Today we had monkfish with sauteed vegetables and a green salad. After I eat, I go for a bike ride and lay out on the beach. Then I go back to the apartment, where I take a quick nap before going back to the restaurant for dinner service.

5:30 p.m.
I change back into chef clothes, check my station and prep what I need. I make stuffed clams and a tray of sesame breadsticks. The kitchen staff is always in a better mood in the afternoon, and we laugh and joke as we prepare dinner for when guests arrive.

7:00 p.m.
Dinner service starts, and soon dessert orders are needed. I stay busy, and time passes quickly. Before I know it, I am making the last plates to go out, and it is time to clean up.

10:30 p.m.
We break down the stations and wash the entire kitchen top to bottom. Once everything is clean and the trash is taken out, I change back into street clothes and head upstairs. I say good night to chef and leave the restaurant just in time to catch the end of the sunset.
He decided to use molecular gastronomy in his modern version of veal Oscar because this technique strongly influences modern cuisine. “A handful of chefs, such as Wylie Dufresne and Grant Achatz, carved their niche building repertoires based on these techniques,” Deivert says.

However, it is important to not get caught up in cooking with this technique only, as many chefs have failed to make a living cooking with molecular gastronomy. The technique and ingredients are not universally accepted by chefs and guests.

Deivert believes that students should learn how to recreate classic dishes that have influenced today’s chefs and cuisine. By updating these dishes to fit today’s healthier lifestyles and varying textures, many of them could be rediscovered. All it may take is one talented chef’s successful rendition, a viral video or Yelp review to bring these classical dishes back into the mainstream.

Lisa Tower, a student at Keiser University, grew up with Swedish cuisine in the home as her mother’s heritage is Swedish. Tower and her family would spend summers with her grandmother in Finland. There she would help smoke fresh fish, and forage for mushrooms and blueberries. Using her knowledge of this cuisine, she was able to add small touches to the classical veal Oscar version while staying true to the country’s cuisine.

Recreating this classical dish is important to Tower because she believes that a strong foundation of classical techniques is the basis of cooking—and most everything in life. “You can’t expect to start creating and innovating before you understand where it all began and fully grasp the fundamentals of what you have done,” she says.
VEAL OSCAR
1. ½-inch thick veal cutlets seared to golden brown sit on top of a potato and onion rösti. 2. Crabmeat or crawfish is the classic topping for this dish. 3. Crisp and bright green asparagus spears are the traditional vegetable served with veal Oscar. 4. Béarnaise is a versatile classic French sauce that pairs well with meat, fish, eggs and vegetables. 5. Shredded potatoes and onions make up a rösti, a crispy pancake-shaped Swiss side dish.

VEAL OSCAR
1. Veal tenderloin poached in olive oil. 2. Veal cheeks cooked sous vide in wine and prunes. 3. Florida crab claw placed on top of claw meat that is cooked in butter, shallot and herbs. 4. Crispy veal sweetbreads complete the trio of nontraditional veal products for this dish. 5. Molecular gastronomy is used to create a deep-fried béarnaise sphere. 6. Potato and parsnip puree adds a creamy texture and complex flavors to the dish. 7. Staying true to the classic version, asparagus spears accompany the dish.
Classical Veal Oscar

Yield: 4 servings

Potato and onion rösti

Ingredients:
- 8 oz. all-purpose potatoes
- 4 oz. onion
- Salt and pepper, to taste
- Clarified butter or lard

Method:
1. In stockpot, parboil potatoes in salt water. Drain; cool. With cheese grater, coarsely grate potatoes.
2. Peel onion; coarsely grate. Wrap grated onion in cheesecloth, squeezing out liquid. Mix onion and potato; season with salt and pepper.
3. In large skillet, heat butter or lard (if using sauté pan, increase amount and lower heat), Place 4-inch metal round-form cutter in pan; fill with potato/onion mixture to desired thickness. Pack down. Slowly remove cutter, twisting gently. Repeat.
4. Cook rösti over medium-high heat until each side is brown and crusty, approximately 10 minutes each side. Smooth edges as needed with spatula.

Asparagus

Ingredients:
- 20 medium-size asparagus (approximately 2 bunches)

Method:
1. Trim asparagus to desired length. Prepare ice bath.
2. In salt water, blanch asparagus for 30 seconds or until slightly tender. Place asparagus in ice bath. Keep in ice bath until ready to sauté.
3. In sauté pan, lightly sauté asparagus in butter over medium to high heat. Add salt and pepper, to taste.

Crab meat

Ingredients:
- 1 oz. unsalted butter, split
- 1 T. shallot, fine diced
- 8 oz. lump crab
- Salt and white pepper, to taste
- 2 oz. white wine
- 1 T. tarragon, minced
- 1 T. parsley, minced
- 1 T. chervil, minced
- 1 T. chives, minced

Method:
1. Heat butter in sauté pan, add shallot; sweat. Add crab; season with salt and white pepper.
2. Deglaze with white wine; adding remaining butter, emulsify. Remove pan from heat; add tarragon, parsley, chervil and chives. Set aside.

Seared veal cutlets

Ingredients:
- 8 (2.5 oz.) veal cutlets
- 2 oz. flour, seasoned with kosher salt and pepper
- 3 oz. clarified butter, divided

Method:
1. Cut trim veal cutlets. Pound veal cutlets to ½-inch thickness; dust with seasoned flour.
2. Preheat large saute pan over medium to high heat; adding 1.5 oz. clarified butter.
3. Place dusted veal cutlets in pan. Sear until golden-brown, about 2 minutes each side. Cook in batches, if necessary. Use remaining clarified butter as needed.

Tarragon reduction

Ingredients:
- 2 oz. tarragon vinegar
- 4 oz. white wine
- 1 T. shallot, fine diced
- 2 T. dried tarragon leaves
- 1 T. white pepper, fresh ground
- 4 T. fresh tarragon, chopped

Method:
1. Simmer tarragon vinegar, white wine, shallot, tarragon leaves and white pepper to au sec.
2. Remove from heat. Cool slightly; add fresh tarragon.

Béarnaise sauce

Ingredients:
- ⅛ cup white wine
- ⅛ cup white wine vinegar
- 1 bay leaf
- 2 sprigs fresh thyme
- 1 T. whole white peppercorns
- 2 egg yolks
- 8 oz. clarified butter
- 1 T. tarragon reduction

Method:
1. In nonreactive saucepan over medium heat, combine white wine, vinegar, bay leaf, fresh thyme and white peppercorns; reduce by half.
2. Strain mixture. Place 2 T. of mixture into stainless-steel bowl; whisk in egg yolks. Place bowl over double boiler; whisk until mixture reaches ribbon stage.
3. Remove from boiler; whisk 20 seconds. Slowly whisk in clarified butter; emulsify. When desired consistency is reached, mix in tarragon reduction to taste.

Plating:
1. Place potato/onion rösti on plate.
2. Place veal cutlet on top of rösti.
3. Layer asparagus.
4. Layer crab meat.
5. Top with béarnaise sauce.

The potato and onion rösti was the hardest part of the dish for Tower. She used mealy potatoes, but afterwards felt that waxy potatoes would have worked better for this side dish, as mealy potatoes are too soft and dry. An original potato rösti recipe does not have onions. But by including onions, it added a dimension of flavor while staying true to Swedish cuisine. It is common in Scandinavian countries to eat potatoes and onions together. Squeezing the moisture out of the onions before adding to the potato mixture is key. “If they are too wet, it would make the cooking process uneven and render the end product mushy.”

Béarnaise is Tower’s favorite sauce. She enjoys the marriage of flavors and its versatility with food. The sauce works well with starchy, vegetables, meat and fish. She prefers béarnaise on the acidic side and stays away from the pudding texture common for the sauce by going easy on the fat. “You don’t want to add more than 6 oz. of oil per yolk or the product will break,” she says.

If putting this dish on the menu at her own location, she would change the presentation, “I would separate each item so guests could sample each flavor with the béarnaise sauce.” Depending on the season, she would change the side offerings. “If serving this in the summer, I would serve it with new potatoes.”
Deivert designed, built and tested wind tunnel instruments for military and civilian aircrafts at NASA’s Langley Research Center in Hampton, Virginia, for a living. Downsizing caused him to make a career change, and culinary arts was a natural fit. Growing up in rural Pennsylvania, his earliest memories were plowing and planting the soil for the family garden and preparing the harvest for preservation or for family meals.

Deivert enjoys being a culinary instructor because he is constantly learning and relearning techniques he had been taught 20 years ago in culinary school. His experience has taken him up and down the East Coast, including positions as executive chef at The Ritz-Carlton Members Club, Sarasota, Florida, and chef de cuisine at The Circular Dining Room at Hotel Hershey, Hershey, Pennsylvania.

The most difficult part of the modern version of veal Oscar for Deivert was organization. By featuring three nontraditional veal products—sweetbreads, cheeks and tenderloin—rather than the commonly used loin or cutlets, cooking times were longer. To make this dish work, advanced preparation for these items was necessary. When researching this dish, Deivert chose these cuts because he felt they were the epitome of classical dishes. The cuts are a great way to introduce the modern element into the dish by using cooking techniques such as sous vide.

The techniques he used may be intimidating for some. He encourages everyone to cook at his or her comfort level. The cheeks and tenderloin could be cooked on the stovetop instead of sous vide. If unsure about performing molecular gastronomy for the bérarnaise spheres, freezing the sauce and then breadering the spheres would provide the same result. But there are positives to using modern techniques. “By braising the cheeks in a circulator, they lose little of their original mass and do not need to be cooked well-done to be tender,” he says.

Deivert wanted to have fun and create something that could not be reproduced on the line, but that still maintained high standards and featured different textures and techniques. He also wanted to boost the flavors of typical side dishes. For example, he added parsley in the potato puree “This is one of my favorite vegetables for creating purées, as purées are creamy and have an intrinsic sweetness.”

When choosing this recipe, Deivert recognized that veal has negative connotations attached to it, but as a food item, it provides guests with a dining experience that is unmatched. However, because of its high cost, he would rarely include veal on a regular seasonal menu in a restaurant. Instead, he sees it as a frontrunner for a special event, holiday menu or wine dinner.

Modern Veal Oscar
Yield: 4 servings

Sous vide veal cheeks
Ingredients:
1 ½ lbs. veal cheek, trimmed
Kosher salt and fresh ground pepper, to taste
½ cup olive oil
½ cup onion, diced
⅛ cup carrot, diced
¼ cup celery, diced
1 ½ T. tomato paste
6 oz. dry red wine
6 oz. port wine
1 bay leaf
8 sprigs fresh thyme
6 large prunes, pitted (may substitute apricots, figs or cherries)
1 pint veal stock
1 T. course cracked black pepper

Method:
1. Season veal cheek meat with salt and pepper; set aside.
2. Heat olive oil in heavy-gauge sauté or small rondeau. Add veal cheek; sear both sides. Remove; reserve.
3. Add onion, season with salt; cook until light brown, stirring often. Add carrot and celery, season with salt; lightly caramelized, stirring often.
4. Add tomato paste; stir until deglaze with wines. Scrape pan bottom to remove fond. Add bay leaf, thyme, prunes and cheek to pan; simmer, reducing wine by half. Add veal stock, simmer for 10 minutes. Remove from heat.
5. Cool mixture to below 70°F within two hours in ice bath. Preheat water bath to 71°C. In vacuum pouch, seal small quantities cheek with equal parts liquid and solid. Cook in water bath for 12 hours.
6. Remove cheeks from bags; strain liquid into saucepan. Reduce to sauce consistency. Add cheeks to sauce. Gently reheat for service.

Olive oil poached veal tenderloin
Ingredients:
2 (8 oz.) veal tenderloin, cleaned, trimmed
⅛ cup Arbequina extra virgin olive oil
⅛ large shallot, thin sliced
2 sprigs fresh thyme
1 clove garlic, crushed
1 T. white peppercorns, crushed
¼ cup grapeseed oil
Kosher salt and fresh cracked white pepper, to taste
½ T. tarragon, chopped
⅛ T. parsley, chopped
⅛ T. chervil, chopped
⅛ T. chives, chopped
2 T. shallot, fine diced
1 T. lemon juice
1 lemon, supremed; reserve several pieces for garnish
1 T. parsley, chopped

Method:
1. In lightly salted water, soak sweetbreads overnight to remove residual blood. Drain; rinse well.
3. Slice ⅛-inch medallions; sprinkle with seasoned flour, shaking off excess. In heavy-bottomed saute pan with grapeseed oil, sear medallions on each side until golden-brown. Remove from pan; reserve.
4. Add butter to pan; brown. Add shallot, lemon juice and segments. Return sweetbreads to pan; toss to combine. Sprinkle in parsley; reserve for service.

Crispy veal sweetbreads
Ingredients:
8 oz. veal sweetbreads
1 T. court-bouillon
Seasoned flour, as needed
⅛ cup grapeseed oil
2 oz. unsalted butter
1 T. shallot, fine diced
1 T. lemon juice
1 lemon, supremed; reserve several pieces for garnish
1 T. parsley, chopped

Method:
1. Place potatoes, parsnips, whole milk, whipping cream, salt and pepper in heavy-bottomed saucepan. Simmer until parsnips are tender; drain; reserve liquid.
2. Puree with butter in blender until smooth, adding reserved liquid as needed. Adjust seasonings; reserve for service.

Deep-fried bérarnaise
Tarragon reduction
Ingredients:
4 T. shallot, fine diced
2 T. dried tarragon leaves
2 oz. tarragon vinegar
4 oz. white wine
1 T. fresh ground white pepper
4 T. fresh tarragon, chopped

Method:
1. Simmer shallot, dried tarragon leaves, tarragon vinegar, white wine and white pepper in nonreactive saucepan to au sec. Remove from heat; cool slightly; add fresh tarragon.

Bérarnaise
Ingredients:
½ cup white wine
½ cup white wine vinegar
Bay Leaf  2 sprigs fresh thyme  1 t. white peppercorns  2 egg yolks  8 oz. clarified butter  1 T. calcium lactate  ¼ t. xanthan gum  1 T. tarragon reduction  Kosher salt, white pepper, cayenne pepper, Tabasco and lemon juice, to taste

**Method:**
1. Combine white wine, white wine vinegar, bay leaf, thyme sprigs and white peppercorns in small, nonreactive saucepan; reduce by half over medium heat. Strain mixture.
2. Place 2 T. of mixture into stainless-steel mixing bowl; mix in egg yolks. Place mixing bowl on double boiler; whisk until mixture reaches ribbon stage. Remove from stove; slowly drizzle in warm clarified butter, whisking constantly to incorporate.
3. Add calcium lactate, xanthan gum and tarragon reduction; whisk to combine. Season to taste; reserve for spherification.

**Béarnaise spherification**

**Ingredients:**
- Alginate bath (1 liter room-temperature water; 6 g sodium alginate)
- Béarnaise sauce
- Seasoned all-purpose flour
- 2 eggs, whisked
- 1 cup panko, fine ground
- Oil for frying
- Kosher salt, to taste

**Method:**
1. Combine water and alginate; blend well in immersion blender. Put mixture in container; place in cryovac to remove air from mixture (mixture can be made a day ahead and gently warmed to room temperature in advance).
2. Submerge 1 T. béarnaise in alginate bath; invert to release from spoon. Repeat with remaining béarnaise; allow spheres to rest in alginate bath for 10 minutes. Remove spheres from bath; rinse in fresh warm water.
3. Blot dry with paper towel. Sprinkle with seasoned flour, dip in egg wash, then panko.
4. Deep-fry at 350°F until golden-brown; Drain. Season with salt; reserve for service.

**Florida stone crab claws**

**Ingredients:**
- 4 large Florida stone crab claws
- 2 T. unsalted butter, divided
- 1 T. shallot, fine diced
- Kosher salt and white pepper, to taste
- 2 oz. white wine
- 1 t. fresh tarragon, chopped
- 1 t. fresh parsley, chopped
- 1 t. fresh chives, chopped

**Method:**
1. Use heavy-duty spoon to crack crab shells. Remove claw and knuckle meat; keep meat whole.
2. In sauté pan, heat 1 T. butter; sweat shallot. Add crab, season with salt and pepper. Deglaze with wine; emulsify with remaining 1 T. butter. Finish with herbs; reserve for service.

**Asparagus**

**Ingredients:**
- 20 large green asparagus (approximately 2 bunches)
- 4 large chives
- ½ cup light chicken stock
- 2 oz. unsalted butter, diced small
- 1 T. shallot, fine diced
- Kosher salt and white pepper, to taste

**Method:**
1. Peel and trim asparagus to desired size; prepare ice bath.
2. In large stockpot, bring water to a boil, season with salt. Add asparagus; blanch until tender. Place in ice bath.
3. Place chives on work surface; lay 5 pieces asparagus same direction on each chive. With each chive, tie four tight bundles; trim excess.
4. In saucepan, heat stock to rapid boil. Whisk in butter in stages to emulsify. Add shallot; season to taste; reduce heat. Place asparagus bundles in butter sauce; gently reheat for service. Drain excess butter. Serve one bundle per guest.

**Plating:**
1. Place large swipe of potato/parsnip puree down center of plate.
2. Center three slices each of veal cheeks and tenderloin along with sweetbreads on top of puree.
3. Directly across from tenderloin, place standing asparagus bunch.
4. Surround plate with sauce from veal cheeks.
5. On a diagonal across from asparagus, place deep-fried béarnaise sphere.
6. Lay crabmeat next to sphere and place crab claw shell on top.
Entrepreneurs armed with a creative idea and some marketing savvy can successfully raise startup capital for their business and gain customers along the way. // By Suzanne Hall

Helen Redd’s customers call her the singing bartender. The owner of Redd’s Fueling Station, Santa Rosa Beach, Florida, sings when she’s mixing drinks and breaks into song when delivering food. Her customers love her and proved it when they participated in her crowdfunding project to open Redd’s.

Many chefs dream of owning a restaurant, whether they’re just starting their culinary careers or are long into them. It’s a worthy goal, but not without challenges. The greatest of those is often financial. Having enough capital or finding a bank, family member or friend to ante up the necessary startup dollars prevents some from realizing their dream. Now, in the age of cyber friends and social media, potential restaurateurs have a new source of money. It comes from crowdfunding. Used by many different types of businesses, it seems especially appropriate for restaurants, which have an ongoing relationship with their customers. Establishing a relationship with financial supporters is part of what crowdfunding is about.

The concept is fairly new. But it’s big and getting bigger as more entrepreneurs take to the Web to raise capital for their ventures. Crowdfunding is different from traditional ways to raise money. Rather than seeking a lot of money from a few sources, crowdfunding raises small sums from many sources, often from neighbors, friends and potential customers. It takes several forms. The ones most appropriate for food industry projects are reward-based crowdfunding, which provides a perk or perks in return for donations, and equity-based crowdfunding, in which investors own “shares” in the potential business. Both encourage participants to support the fledgling business once it opens, and this helps create a customer base.
Crowdfunding 101

There are four main types of crowdfunding. Each serves a specific purpose and has a particular value to those looking to raise funds and those willing to provide them. For food industry concepts, the two most popular types are reward-based crowdfunding and equity-based crowdfunding.

**Reward-based crowdfunding:**
In exchange for their contribution of money, participants receive rewards or perks. These could include products, promotional items such as T-shirts, and single or multiple discounts.

**Equity-based crowdfunding:**
Investors receive a percentage of ownership in the business based on the amount of their investment. In best-case scenarios, individuals get a return on their investments.

**Donation-based crowdfunding:**
Mainly used by charitable organizations and nonprofits. The contributor generally receives nothing in return for a donation.

**Debt-based crowdfunding:**
Individuals loan money to startups at competitive interest rates that are usually more favorable to the borrower than a standard loan.

The Basics

Crowdfunding requires three kinds of participants: the entrepreneur, often called the creator, who is seeking funds to start or expand a business; the backers, or those willing to provide the funds; and a moderating organization, called a platform, to bring them together. The platform, such as Foodstart, Kickstarter, EquityEats and others, acts as a facilitator and, to some degree, helps get the word out through listing on the platform’s website and other tools. It also ensures that certain requirements, some of them legal, are met.

For example, U.S. creators for rewards-based projects generally need to be at least 18 years old. Some platforms also require creators to be permanent U.S. residents with a Social Security number, a U.S. address, state-issued ID and major credit or debit card.

Reward-based crowdfunding backers are people—often friends of the creators—willing to pledge a certain amount to help a project get started. Their initial action is a pledge made with a credit card. No charges to the card are processed until the project reaches its preset funding goal within the time period established at the beginning of the project. Once the project is a go, backers expect a reward. This often takes the form of one-time or ongoing discounts, products, or promotional items such as T-shirts.

Backing an equity-based crowdfunding project works differently. There are two types of backers: local investors and accredited investors. Local investors need only prove they live in the project’s state or district. Accredited investors may come from anywhere but must meet certain income or net worth requirements. Their investments are subject to the laws and regulations of the U.S. Securities and Exchange Commission. Again, the funding goal must be met within a time limit. If not, funds are returned to all investors. If the goal is met and the project goes forward, investors can expect to get a return on their investment as well as perks provided by the restaurant, food truck or other project.
Reward-based Crowdfunding

Redd was more than ready to open her restaurant/bar. She has worked as a singer hosting karaoke events, a ballroom dance instructor, a casino dealer and a restaurant manager. Now she owns Redd’s Fueling Station, a restaurant/bar so named because it’s located behind a gas station. Her menu is an eclectic mix, offering everything from a full rack of ribs to a platter of nachos. Other menu items include chicken soup, meatloaf sliders, a jalapeno burger and beef brisket. Customers wash these and other dishes down with a bottle of beer or a glass of wine while Redd entertains them.

When she decided to open a business of her own, Redd turned to Foodstart for help. The crowdfunding platform, as its name implies, only works with those looking to open a business in the food industry. Small restaurants, bars and food trucks do well with Foodstart. The platform went live less than two years ago and usually has a dozen or more projects in progress. It provides a way for small investors to help people like Redd get started. Redd’s investors were mainly snowbirds, retired people who head south to Florida during the winter months. They also are her customers. They helped her raise $13,000, which was $4,000 more than her goal, in 30 days. In return, she gave them bar discounts, including a 10 percent discount for life to top donors, CDs, T-shirts and other gifts. For their services, Foodstart charged a 5 percent fee and a 2.9 percent credit card processing fee.

Kickstarter, which deals with all kinds of startups and creative projects, charges similar fees. Its 112-member staff, which includes video artists, cookbook authors and PR people, helped Bruce Marsh and his wife Naseem Aflakian get Little Sparrow, a neighborhood bistro in Santa Ana, California, off the ground. The couple, who, Marsh says, fell in love over food and wine in New York, had often discussed opening a restaurant. When the perfect space became available in Santa Ana, they couldn’t resist.

Little Sparrow’s funding came not only from the community, but from Marsh’s friends in New York. To get the word out, the couple launched an email campaign, handed out postcards and fliers, and solicited the support of community groups. Their efforts raised $25,000 in less than six weeks. Their campaign was valuable in other ways, as well. Customers received various rewards, and “many of our contributors became regular customers and told others about us,” says Marsh.
Little Sparrow features California cuisine with a French twist, and opened in May 2013. It was an immediate success, and has since earned accolades in local magazines and newspapers and was named one of Bravo TV’s best new restaurants.

James Corwell, CMC, is another entrepreneur who was helped by a Kickstarter crowdfunding campaign. Several years ago, out of concern for overfishing and to provide a new sushi product for vegetarians, he used sous vide techniques to produce tomatoes with a texture and flavor that make them an alternative to tuna. Today, Tomato Sushi LLC operates out of rented space in San Francisco. Through crowdfunding, Corwell raised $20,000 in 90 days to finance an expansion and additional research and development. Product samples were provided as perks to his backers.

“People in the food business, because they are creative, are well-suited to crowdfunding campaigns,” says Justin Kasmark, a spokesperson for Kickstarter. “Since 2009 when Kickstarter launched, we have completed 3,600 food business projects, raising $68 million.”

**Equity-based Crowdfunding**

EquityEats is in a more traditional method of investing, but with a contemporary twist. Its clients are
both creators of new restaurants, bars, coffee shops or bakeries and accredited investors who wish to back them. In essence, backers invest in a venture capital fund that in turn invests in the project. EquityEats charges a 1 percent fee on the total investments and charges entrepreneurs a bookkeeping fee. Once the business is up and running and investors have been paid off, EquityEats charges 20 percent of future returns.

Tom Wellings and his wife Camila Arango are bakers/pastry chefs with extensive experience at restaurants in the New York and Washington, D.C., areas. Their dream is to open Bluebird Bakery. The couple envisions a community oriented bakery with an excellent coffee program and breads and pastries. They will serve breakfast and lunch. Toward the end of the day, they will offer fresh-from-the-oven bread for people to take home after work.

To prepare themselves, the couple developed a detailed business plan, compiled bios on themselves and selected a location. Working with EquityEats, they have set out to raise nearly $500,000. So far, they have not set a deadline, but are hoping to move quickly because both of them left “regular” jobs in March.

Among the things they’ve been doing to promote themselves is to participate in Prequel, EquityEats pop-up restaurant project in D.C. By showcasing about five chefs at a time, Prequel’s goal is to expose chefs and their food to potential backers.

Suzanne Hall has been writing about chefs, restaurants, food and wine from her home in Soddy-Daisy, Tennessee, for more than 25 years.
PASS THE PICKLES, PLEASE

SWEET OR SOUR PRESERVED PRODUCT IS HOT.

BY JODY SHEE
In ancient cultures, necessity was the mother of invention. Without refrigerators and freezers, the only way to capture and extend the season of healthful and popular fruits, vegetables and fish was to preserve them through a form of pickling called lacto-fermentation. Thus, sauerkraut was born, which became a staple in European diets and dishes. Similarly, kimchee took its place in the Korean diet.

Before vinegar rose to the forefront, lacto-fermentation was the standard preservation method. In that process, over time, lactic acid-producing bacteria found on the outside of food raises the acidity of the food and breaks into gases that turn the item acidic, says John Kowalski, chef/professor at The Culinary Institute of America, Hyde Park, New York. “This fermentation process is old-style. It takes longer, since you don’t add acid.”

Given his Korean heritage, pickling is second nature to Edward Lee, chef/ owner of 610 Magnolia and MilkWood, both in Louisville, Kentucky. Kimchee dates back at least 2,000 years, he says. “Most cultures from the beginning have a fermenting culture as a natural way of preservation from harvest.”

“In America, most of what we know came from old European tradition. Pickling here is as old as the first immigrants who came over to America from Poland, Germany and Italy,” Lee says. He suggests there is no such thing as American pickling—only tradition passed on from the many cultures that make up the population. This is evident from the pickled herrings of Northern Europe to fermented fish and fish sauce basic to Vietnamese cuisine.


**MODERN AMERICAN THINKING**

As the U.S. restaurant plate increasingly makes room for pickled pleasures, it comes with modern farm-to-table sensibilities and faster methods. Besides preserving a season’s harvest, a pickle may surface simply for what it could add to a dish’s flavor profile.

Matt Christianson believes pickles make perfect sense to the restaurant, the customer and the farmer. He is director of culinary operations for the two Urban Farmer restaurants, Portland, Oregon, and Cleveland, owned by Sage Restaurant Group. He works out of the Portland restaurant.

Christianson says, by purchasing 100 pounds more of green beans from his farmer than he immediately needs, he
helps sustain his farmer’s livelihood year-round, while he pickles the overabundance and serves them in his burger set. Green beans are just the beginning. He also pickles the likes of strawberries, peaches, asparagus, rhubarb, cauliflower, carrots, Swiss chard and onions. For a condiment, he makes pickled ramp relish by pickling the long body in vinegar, salt and sugar and pureeing the leafy green tops to add to the green herb oil he makes. The chopped pickled ramp goes in the oil, “And it’s an awesome spicy/sweet relish that goes with steak as a condiment,” he says.

Urban Farmer’s 500-square-foot pantry is lined with jars of housemade pickles of all sorts. While some restaurants might place a pickled cucumber on the side of a burger, chicken sandwich or BLT, Christianson serves sandwiches with a side ramekin of assorted chopped pickled items, such as cauliflower, beets, carrots, turnips and more.

Considering the flavor-profile factor, unusual items find their way into the pickle jar. Brendan Joy, chef de cuisine at Bondir, Cambridge, Massachusetts, can’t get enough dandelion buds. Because no one sells them, he has to forage for them. He treats them like capers. To prepare the buds for pickling, he coats them in salt for 24 hours. He then pours a brine over them and leaves them at room temperature for six hours, after which he refrigerates them for up to two weeks before declaring them ready to eat. “The dandelion buds have an added earthiness, closer to sunflower.” He adds them to beef tartare.

At TART, a restaurant at Farmer’s Daughter Hotel, Los Angeles, executive chef Keith Shutta pickles mustard seeds for his beer-braised short ribs. In a small pot on the stove, he heats water, white vinegar, sugar and salt until the seeds are not quite completely dry and transfers to a plastic container, covers it and places it in a cool corner of the prep area overnight. “The next day, it resembles caviar with its orange color,” he says. “It has a horseradish pop, but with a combination of sweet and salty. It works well with braised meat like the beer and mustard thing,” he says.

### Pickled Jasmine Peaches with Star Anise

Yield: 2 quarts

**Ingredients:**
- 2 pounds peaches, slightly underripe
- 1 cup champagne vinegar
- 1 cup water
- 1 ½ cups sugar
- 1 t. kosher salt
- 4 star anise
- 2 serrano chili peppers, sliced in half
- 3 jasmine tea bags

**Method:**
Peel peaches with vegetable peeler. Slice into wedges, discarding pits. Pack into large glass jar or other heatproof container. Combine vinegar, water, sugar, salt and star anise in medium saucepan. Bring to a boil, stirring to dissolve sugar and salt. Pour hot liquid over peaches; add peppers and tea bags. Cover with tightfitting lid. Refrigerate. Remove and discard tea bags after one day. Peaches are ready after two days. The peaches will keep for up to three weeks.
To make watermelon-rind pickles, which are popular in the South, he cuts off the watermelon skin, but leaves ¼ inch each of rind and melon and cures it overnight packed in sugar and salt. This breaks down the cellular structure and softens it. Then, he rinses it off and adds apple cider vinegar, anise, sugar and a little salt. “You’re looking for a more sweet profile,” he says. He puts a cap on the container and lets it sit for at least 12 hours.

He likes to use yellow watermelon, and the result is almost crayon yellow. He serves it as a side with watercress alongside grilled trout flavored with salt, pepper and lemon juice. “The summer flavors are refreshing,” he says.

Green strawberries are perfect for preserved sweetness at Bondir. Joy pickles them in chamomile tea and fresh lemon and ginger. He opens the jars later in the summer to add complexity to dishes.

In the case of pickled peaches, Joy begins with the fruit at peak ripeness. For the pickling liquid, he combines white wine vinegar, sugar, water, star anise, fennel seed, bay leaf and coriander. Preserving the short spring season, Joy likes to source and pickle fiddlehead fern and ramps. He adds more vinegar to the fiddlehead fern liquid, given the fibrous nature of the vegetable. But the end result adds an acidic crunch to lamb tartare or raw fish dishes. He likes to “paint” ramps red by using red wine vinegar with a bit of red wine and such warming spices as fennel seed, star anise, clove, ginger and

**METHODS AND ADD-INS**

One of the most common pickling methods is water-bath canning, says Kowalski. He was the primary contributor and reviewer for the CIA’s *Preserving: Putting Up the Season’s Bounty* (Houghton Mifflin Harcourt, 2013).

This method begins with boiling the containers and lids to sterilize them, then adding in the items to be pickled and pouring over them a heated saline or vinegar solution up to ¼ or ½ inch of the top of the container. Then, stir the contents to remove any air pockets, wipe the rim clean and dry and close the lid. Next, completely submerge the jars in a canner or a pot of water with a rack on the bottom with 1 or 2 inches of space between each jar, and simmer about 10 minutes in water. Remove the jars onto towels or a rack to cool. “As it cools, it creates suction. All the air is out and seals it tightly,” Kowalski says.

When pickling fruit, Shutta suggests using a sweeter vinegar, such as apple cider or champagne vinegar. The goal is a sweet rather than salty pickle. He adds in such aromatics as cinnamon, mace or allspice.
cardamom. Otherwise, he chooses such lighter vinegars as champagne or apple cider vinegar.

At TART, Shutta does a quick pickle on shrimp for use in salads with a form of poaching in which he heats champagne vinegar flavored with chili flakes, coriander seed, mustard seed, dried oregano and dried bay leaf. He pours the hot liquid over the shrimp and lets it sit for five or six minutes. Then he adds ice to cool it down, and stores it in the refrigerator.

**EXPERT ADVICE**

For beginners, Shutta suggests starting with carrots for their heavy texture. “You have less chance of making it mush and it’s hard to over-pickle,” he says. It’s also one of his favorite pickled vegetables because of the crunch it offers.

Find the best local, seasonal ingredients you can and a nice vinegar, which doesn’t have to be expensive, says Joy at Bondir.

Then experiment with liquid ratios to find the most balanced flavor result.

Stick with one item and pickle it many times with different ingredient ratios, keeping notes, says Christianson with Urban Farmer. Then move on to the next ingredient and experiment.

Sterilized containers and a clean canning environment are important to avoid contamination, says CIA’s Kowalski. A jar that becomes moldy on the outside indicates something went wrong in the cooking or storage process. Get rid of it. Also, if you open the jar and notice a gassy aroma, it’s best to discard.

**The National Center for Home Food Preservation** is a good place to learn more about pickling. It includes many recipes for various fruits and vegetables.

From the website, learn about:
- General information on pickling
- Selection of fresh cucumbers
- Low-temperature pasteurization treatment
- Salts used in pickling
- Cucumber pickles
- Other vegetable pickles
- Fruit pickles
- Relishes, salads
- Chutneys
- Pickled eggs
- Pickles for special diets
- Causes and possible solutions for problems with pickled foods
A good tester is one who not only ensures that a recipe works, but is also a good communicator and keeps the consumer top of mind.

By Rob Benes
A recipe is a scientific formula,” says Irena Chalmers, an author and food commentator/essayist, teacher and culinary mentor based in New York. There are science-based reasons why a cake sinks in the middle, why a popover fails to pop or why the meat is tough or the fish dry, she says.

Imagine being able to earn a living by cooking in your own kitchen, or for a food company or a cookbook/magazine publisher. If you have a passion for food, an obsession for accuracy, and a curiosity about the way things work and cook, professional recipe testing might be a career for you.

THE JOB

There are two kinds of testers. The first is someone who works for a company full time, and the other is a freelancer. A full-time recipe tester may be assigned to test one brand or product. A freelancer’s responsibilities vary from job to job depending on client expectations.

“A recipe tester either develops recipes from scratch or makes a recipe that already exists to ensure it works, no matter if working full time or freelancing,” says Dawn Viola, a chef instructor at Le Cordon Bleu College of Culinary Arts, Orlando, Florida.

Jessica Gordon, culinary food specialist, dairy snacking, Kraft Foods Group, Northfield, Illinois, develops Kraft recipes and then tests them to make sure consumers can recreate them at home without problems. “You need to have a strong passion for food that goes beyond just cooking food,” she says. “You need to want to take apart recipes to see if they work, and if they don’t work, ask why and then find a way to correct them.”

Gordon explains it’s important to understand sensory applications that go beyond the taste of food. A recipe tester needs to compare and contrast textures and assess mouthfeel, be able to determine if the food is bitter, sweet or sour, and understand the overall chemistry of items.

Recipe testers work with a team when developing or testing a recipe. Team members could include research and development (R&D), marketing, sales, packaging and anyone else involved in bringing the recipe to market. Being a good communicator, both verbally and in written form, is an important skill for a recipe tester, as the person needs to clearly convey ideas and concerns.
to key people during the development and testing phases.

The way people want their food to taste is subjective and based on personal preferences, but a recipe tester needs to test a recipe from an objective standpoint. This is where communication skills play an important role. For example, testers will convey to R&D that too much salt is being used, or not enough.

“R&D may feel the recipe is perfect the way it is, but it’s the tester’s job to make an informed and objective decision as to what is best for the end-user,” Viola says.

**HOW TO FIND WORK**

Don’t expect to graduate from culinary school and become a recipe tester. You need to gain real-world experience and cultivate a well-developed palate that has been exposed to different cooking styles, ingredients, flavors and ideas.

Recipe tester jobs also are not generally front and center, so be prepared to do research to find this unique job.

Chalmers recommends contacting food processors, such as Land O’ Lakes, Kraft Foods and Nestlé, who hire full-time and part-time employees. Explore companies that develop new recipes for their stores, such as Starbucks and Panera. Commodity boards for apple, onion and strawberry growers, for example, and pork, beef and chicken producers, use recipe developers and testers.

Television stations that post guest chef recipes online must make sure recipes are written accurately, and often hire freelance testers. Some food magazines and cookbook publishers employ full-time and freelance testers to check authors’ work. Explore local food companies and food markets that may need recipes tested. Local orchards and farm stands may need

**employment resources**

*Food Jobs: 150 Great Jobs for Culinary Students, Career Changers and FOOD Lovers* (Beaufort Books, 2008), by Irena Chalmers. This book is a guide to food occupations, ranging from chef, butcher and nutritionist to beekeeper, kitchen designer and wild-game farmer. It includes job duties and qualifications.

*Great Food Jobs 2: Ideas and Inspiration for Your Job Hunt* (Beaufort Books, 2013), by Irena Chalmers. This second volume describes an abundance of careers in the food industry, in and out of the kitchen.
help, too. The pay may be low, but the experience will be great.

“When you do find an organization that’s hiring a recipe tester, do your homework so you know not just about the company, but, more importantly, about the food it makes and why it makes it,” says Ruth Mossok Johnston, cookbook author and food innovations specialist, Detroit.

Many jobs are not posted online, but, rather, spread by word of mouth, so networking is one of the best ways to find employment. “No matter where you work, always do your best and try not to burn bridges,” says Gordon. “You never know when your path will cross with someone you once worked for, or someone is asked to make a recommendation and your name is brought up.”

HOW TO GAIN EXPERIENCE

Most culinary schools require students to complete an internship or externship before graduating. Here lies a perfect opportunity to explore if recipe tester is the right career choice.

“Don’t pick a restaurant or job that meets the minimum requirement of your externship or internship,” Viola says. “Challenge yourself by aligning with a company that has a recipe testing kitchen that’ll help develop your culinary skills and palate.”

After finishing an externship or internship, work in a professional kitchen to gain real-world experience. Again, challenge yourself to find employment to help improve your culinary skills instead of maintaining the same skill set.

Many food companies hire summer interns or part-time kitchen assistants. “This is a great way to gain experience and network. Internships and part-time jobs sometimes turn into full-time employment,” Johnston says.

Viola also recommends blogging. It’s a safe place to develop and test recipes from cookbooks or your own recipes. You can practice your testing skills, develop a testing style, perfect communication skills and self-promote if a prospective employer asks to see published work. Her website and blog can be found at www.dawnviola.com.

“Market yourself smartly,” Johnston says. Facebook, Instagram and other social media site are popular, and use them to your advantage. Post pictures about your cooking, build your

recipe tester resources


Will Write for Food: The Complete Guide to Writing Cookbooks, Blogs, Reviews, Memoir, and More (Da Capo Press, 2010), by Dianne Jacobs. Best practices for getting published as a cookbook author, restaurant reviewer or food magazine writer, as well the how-to-dos for food blogging, is outlined in this book.

Food Blogging for Dummies (John Wiley & Sons, 2012), by Kelly Senyei. This book explains how to join the blogosphere with your food blog, including how to identify your niche, design your site, find your voice and create mouthwatering visuals of your best recipes by using lighting, effects and more.
credibility and set yourself apart from everyone else. Her website and blog can be found at www.feedmeheartfully.com.

ONGOING EDUCATION

There are no specific organizations for recipe testers, but there are professional groups that have subgroups, such as the International Association of Culinary Professionals that offers a Test Kitchen Professionals networking membership. Joining other groups such as Research Chefs Association or The American Culinary Federation, can offer networking opportunities, as well.

Gordon suggests attending trade shows—both large ones, such as the National Restaurant Association Restaurant, Hotel-Motel Show in Chicago, and smaller ones put on by commodity boards—to learn about the latest flavor and food trends.

“I spend time at local grocery stores to see what fresh foods are being stocked and walk the packaged food aisle to see what new items are coming to market,” says Gordon. “I also read blogs to keep up on trends, such as Food52 and The Kitchn.”

SALARY AND FEES

Salary and fees are dependent on status of employment: full time, part time, freelance (or contract), as well as the type of company and the person’s level of experience. Full-time positions guarantee a salary and other company benefits.

For a contract position, Chalmers recommends considering the fee offered before accepting an assignment. Negotiate to be reimbursed for ingredients purchased if testing/cooking at home and factor in the amount of time it will take to write the recipe, submit it to the client and make changes.

Remember that you will have to pay taxes on the amount of money you receive, so make a realistic estimate of your out-of-pocket expenses and time involved before accepting a flat fee for a project.

Rob Benes, a Chicago-based hospitality industry writer, reports on recipe development, beverage programs, business trends, equipment and chefs for trade, educational and consumer publications.

left: Jessica Gordon.
right: Jessica Gordon tests dairy recipes for Kraft Foods Group to ensure customers can recreate the dishes at home. Photos courtesy of Kraft Foods Group.
Flank Steak Roulade
By Robert L. Witte, CEC, CCA
Photography by Brian Tatsukawa, CCC

Traditionally found in European cuisines, the term roulade originates from the French word “rouler”, which means “to roll.” Rouladen or Rindsrouladen is a Middle European dish that typically consists of a slice of steak rolled around a filling such as bacon, onions, mustard and pickles.

Because Navajo Technical University is in the middle of a reservation, meat from home-raised livestock is often used in the classroom to help students improve preparation variety for parts of meat typically used for stews. Brian Tatsukawa, CCC, chef instructor, and I have fun showing students roulades with beef, pork or lamb, then letting them use their imaginations to come up with versions that use traditional herbs and spices of the Navajo people.

For this traditional dish, use flank steak. Typical use for flank steak is sliced product such as London broil, sandwiches, or stripped product for fajitas or stir-fry. But by cutting flank steak in a certain way, it will make a delicious roulade.

Flank steak is from the bottom abdominal area of the cow. The meat is lean and has a beefy flavor, but can be tough. It marinades well and should be marinated beforehand to tenderize.

Chefs can use their own stuffing and sauce choices. For example, in this recipe, the roulade is stuffed using a green chili and Bing cherry stuffing and is topped with a Bing cherry-roasted pinon demi-glace reduction. This dish is great for individual servings or a platter.
Step 1
Remove flank steak from marinade; add a favorite rub. Sear both sides. Lay flat on cutting board.

Step 2
Trim closed end ½-inch. Score meat down center halfway through cut; slice backwards toward each edge, opening up on both sides.

Step 3
Press your favorite stuffing into base piece, not flaps (it makes for a tighter roll).

Step 4
Roll lengthwise; pull toward you for tighter roll.

Step 5
Tie tight enough to hold but avoid indentations.

Step 6
Wrap in plastic film then wrap in foil, seam-side up. Bake at 325°F to preferred doneness. Remove; let stand for 20 minutes.

Step 7
Slice ¼-inch for serving. Serves six, with two slices per serving.

ingredients
1 flank steak
Marinade
Dry rub
Stuffing
1 quart sauce

equipment
Cutting board
Blender or food processor
Chef's knife
Butcher twine
Roasting pan
Plastic wrap
Foil

Green chili and Bing cherry stuffing ingredients
1 quart dried bread or large croutons
½ cup green chili, chopped
1 cup sundried Bing cherries, soaked; reserve water
½ cup carrot, small diced
½ cup onion, small diced
½ cup celery, small diced
¾ cup beef stock

method
Combine bread, green chili, Bing cherries, carrot, onion, and celery in bowl. Slowly add beef stock while tossing to ensure bread cubes do not soak through. If stuffing seems dry, add cherry water to desired consistency. Season to taste.

Bing cherry-roasted pinon demi-glace reduction ingredients
1 quart demi-glace
¾ cup roasted pinons (pine nuts)
1 cup Bing cherries, blended, strained

method
Combine demi-glace, pinons and Bing cherries in large saucepot. Simmer to reduce to desired thickness. If over reduce, add cherry water. Season to taste.

helpful hint
- Marinade flank steak six hours, if possible.
- When cutting flank steak for roulade, it is better to cut from center of meat outwards, rather than slicing from one side to the other.
- Seam-side up prevents juices from escaping. Juices can then be used in sauce.
- If desired with this recipe, add a hint of mint to marinade.

Flank steak roulade filled with green chili and Bing cherry stuffing, topped with Bing cherry-roasted pinon demi-glace reduction.
As a culinary instructor for 12 years, I have a passion for food, teaching and learning. Therefore, you can imagine how excited I was when I was selected to attend the esteemed Haute Etude du Gout program in Paris. Only 30 people, based on an essay and resume, are chosen to attend this annual event. I have led several food tours in Europe, and France is one of my favorite countries.

Haute Etude du Gout (translates to “the higher study of taste”) is a rigorous program that offers training on diverse subjects and ideas related to aspects of food, cheese and wine production in France. The program’s faculty is sourced from the best institutions in the country, and each has a unique delivery style. Like all good intensive programs, this one is designed to initiate interest and discussion during classroom sessions, and left me eager to further explore the topic in-depth.

Attending Haute Etude du Gout opened my eyes to the fact that eating engages the whole being. The art of eating is a cultural practice, and it’s synonymous with the art of knowing how to live well.

As part of our studies, we visited Rungis, which is considered the biggest wholesale...
market in the world. Located just outside Paris, it sells such items as fresh produce, fish, meat, cheese and flowers. According to our tour guide, 95 percent of the population consider gastronomy a part of their culture, and 98.7 percent consider it is important to maintain and transmit heritage and identity through French gastronomic traditions.

Cheese is one of the highlights of French cuisine and part of the everyday diet. After a meal, many would think dessert would be the next course on the menu, but in most cases, cheese is brought out before dessert.

**Camembert cheese**

Professor Pierre Boisard, a guest lecturer at Haute Etude du Gout, instructed the class on Camembert cheese. According to Boisard, it is one of the cheeses for which France is most known.

Camembert is a tiny Norman village where, according to legend, Marie Harel invented the cheese in 1791.

Thanks to the railroad, Camembert cheese traveled out of Normandy and conquered the Parisian market. Increasing demand for Camembert incited producers to set cheese factories outside Normandy, in particular, in the east and center of France and in dairy regions that were not producing cheese. In the 20th century, Camembert cheese became known worldwide and was being produced in such countries as the U.S., Germany and Denmark.

Camembert is a soft-ripened, flowery-rind cheese. A recipe of cow’s milk, curdling, sowing with penicillium and salting defines it. The taste is like no other. It has a creamy-rich organic texture that makes you feel as though someone milked a cow, made the cheese and handed it to you the same day.

**AOC label**

Many French cheeses are labelled AOC (Appellation d’Origine Contrôlée), which means designation of controlled origin by the government, which could be local, federal or both. The AOC
**French cheese types**

*information from gourmetcheesedetective.com*

**Morbier** is made from two layers of cheese. The first layer comes from the morning milk production and is covered with a thin layer of ash to protect it from bugs. The top layer comes from the evening milk production.

**Ossau-Iraty-Brébis Pyrénéées, AOC**, is an ancient cheese that dates back to 1000 B.C. A semihard, uncooked cheese, it is made from raw sheep's milk. Versions not labelled AOC are made from pasteurized sheep's milk.

**Ossau-Iraty** must be made from the milk of Manech and Basco-Béarnaise sheep from the Ossau-Iraty region. It must be aged for a minimum of 90 days, so the AOC version is available in the U.S. The minimum butterfat content must be 40-45 percent. This cheese has a distinctive terroir flavor that is full and rich with herbal, nutty undertones. Its texture is supple and slightly granular, and the interior paste is ivory to pale yellow and marked with tiny eyes.

**clock designation**

The cheese designation guarantees that the cheese adheres to mandated standards, such as where it is made, the breed of the animal whose milk was used, the recipe, and the shape and techniques. Some of the techniques date back a thousand years.

**other notable cheeses**

If I had to choose three favorite French cheeses, it would be Brie de Meaux, AOC, Camembert de Normandie, AOC, and Roquefort, AOC. These cheeses are made from unpasteurized (raw) cow's milk and cannot be imported to the U.S. They are classified as soft, uncooked bloomy-rind cheeses and have a rich flavor that is slightly sweet and nutty. Other French cheeses to try are Brillat-Savarin, a triple-cream cheese with a bloomy rind and a velvety interior that is white or sometimes pale yellow. This cheese literally dissolves in your mouth while you taste the rich butter and sweet cream flavor notes. It reminded me of Brie, but is so much better. There is also Crottin de Chavignol. This is among the most popular goat’s milk cheeses in France. Crottin de Chavignol, AOC, must be made from raw goat's milk around the small town of Chavignol in the central Loire Valley.

I love blue cheese. If I had to pick just one, it would be Fourme d’Ambert. It is an ancient French blue cheese recipe made from raw cow’s milk. If you are one of those people who believes that the stinkier the better, then try Livarot, AOC. This cheese is also made in the Normandy region and dates back to the 13th century. Livarot is a washed-rind cheese.

cheese education

Start your investigation into gourmet cheese by browsing videos and lists for advice on outstanding cheeses. In addition, learn cheese terms and best practices for storing cheese at The Gourmet Cheese Detective.
Reblochon, AOC, is a mountain cheese made from raw cow’s milk and is produced from the milk of Abondance or Tarentaise cows in the Haute-Savoie (Rhône-Alpes) region of east-central France. This washed-rind cheese with a bone-colored paste has a mild, buttery flavor. It is usually aged for 50-55 days. This means the AOC version cannot be imported to the U.S. Some producers are now aging Reblochon a few days longer to meet the 60-day U.S. aging standard. Occasionally, an AOC Reblochon can be found in the U.S.

Raclette is a semihard cheese made in both the French and Swiss Alps. Valais Raclette, or Fromage a Raclette, as it is traditionally called, are made using ancestral methods with unpasteurized milk from cows fed in Alpine meadows. The name Raclette comes from “racler,” which means “to scrape.” The cheese has a thin, brown-orange rind and a pale yellow paste with a few open holes. It is has an aromatic smell and a creamy texture, similar to Gruyere cheeses, and does not separate even when melted. The flavor can vary from nutty, slightly acidic to milky.

**getting started**

For those interested in learning more about cheese, I encourage you to go to the local grocery store and start to educate your palate. There are so many cheese varieties and flavors. It is worth taking the time to find these culinary delights so that you can share your love of food with others. As they say in Wisconsin, “A day without cheese is like a hug without a squeeze.”

Rungis market

To understand how big Rungis is, consider these statistics: The complex covers 232-hectares (573 acres), 13,000 people work there every day, 26,000 vehicles enter every day, of which 3,000 are heavy trucks, and 1,698,000 tons of products are brought in annually. The products are imported from all over the world.
Lee Gregory
By Ethel Hammer

A south Carolina native helping to lead a culinary revolution in Richmond, Virginia, chef Lee Gregory likes to keep it simple. He’ll offer an old Southern favorite, a piece of peanut butter pie with whipped cream, for dessert. “Our cornbread is just cornbread. You either hate it or love it. It’s what I grew up with. Northern cornbread is darker,” Gregory says. And, to make it better, it’s slathered with maple bourbon butter, another Southern favorite. “We embrace history every time we do anything, and try to stay true to our roots,” he says. But he also revels in foreign influences, and serves foie gras cake. “People laugh at me because it’s foie gras, but it’s really a simple piece of pound cake with ice cream that hopefully comes across as comforting.”

Smoked chicken wings are doused with mayonnaise-based Alabama white sauce with horseradish. His bone-in pork chop is blanketed in Carolina Gold BBQ sauce, specific to Columbia, South Carolina, his birthplace.

Still, it’s not that simple, as he received his third James Beard Best Chef Mid-Atlantic nomination along with his mentor and friend Dale Reitzer, for whom he first interned in 1999. Gregory credits Reitzer for teaching him everything. Now a key figure in Richmond’s rise, Gregory, with a group of young local chefs, decided to build Richmond as a Southern culinary capital by collaborating rather than competing. First, he opened The
Roosevelt, which has 48 seats. Then, he joined hands with Richmond chef Joe Sparatta, owner of Heritage. The two now co-own the 160-seat Southbound along with a local farmer.

Whipping up food inspired by South Carolinian family dinners and reunions where he loved eating boiled peanuts, fried chicken and watermelon, Gregory makes his own pasta. He smokes salmon and makes sausage, including green chorizo, regular chorizo, garlic sausage and andouille. He sources food as close to Richmond as he can. At Southbound, they use whole animals and support local farmers in any way they can. Gregory’s down-home Southern dishes are sometimes dolled up with seemingly foreign influences. At The Roosevelt, fried chicken skins are served with kimchi mayo and pickles. At Southbound, sauteed trout comes with soybeans, Chinese black rice, sunchokes and curry sauce vinaigrette. But Gregory doesn’t see these ingredients as alien.

“There’s not a lot of difference between Southern and Asian food. It’s rice, soybeans, cabbage, pickles, plus smoked or charred meat.”

Southbound’s Southern dishes include crispy fried catfish with grits, coleslaw and hot sauce butter. But the local pork loin is served with polenta. “I consider polenta Southern, as it is made by Anson Mills in Columbia,” Gregory says. Scallops are served with peanuts, an ingredient found in both Southern and Vietnamese cooking. The dish’s vinaigrette uses Red Boat Fish Sauce from Vietnam. “In limited doses, Red Boat tastes like country ham,” Gregory says. The curry sauce on one of his chicken dishes draws on a South Carolina curried stewed chicken, Chicken Country Captain, which was brought over by slaves. “It seems like it’s Indian or African, but comes right out of an old Southern cookbook.” Thanks to Lee Gregory, the cuisine of the New South is old and new at the same time.
**tell us about your early days.**

Ig: Our family moved around a lot. I would have loved to have grown up with the same kids, but moving around taught me to deal with turmoil, in a sense. Psychologically, it may have helped me let things roll off my back and learn to deal with some kinds of pressure. I experienced food in the different places we lived in South Carolina, but mostly I rely on food memories with my parents, grandparents and extended family. At family reunions, we’d eat chicken and watermelon set out on picnic tables. I ate lots of boiled peanuts. And a kind of South Carolina Lowcountry paella made with leftover chicken, clams, sausage and ham, called purloo.

In the early days, I was yelled at a lot in the kitchen. I learned how to push harder and harder and how to take a beating. This made me want to go in a different direction. Chefs used to be able to yell at you. You can’t do that anymore. Now you have to figure out how to push buttons in other ways by pulling people aside and correcting them. Sure, you get angry and frustrated, but you can’t throw a tirade. You can’t throw pots across the kitchen. You can’t be Marco Pierre White.

Kitchen life is high-pressure, tense and exhausting, but it’s also highly rewarding. What makes the job great is the constant sense of accomplishment with every wave of tickets. It’s not like spending two years on a giant project as an architect.

**how important is making food look fancy?**

Ig: I appreciate elegant food, but some people get too caught up in the art. I like to make food look good, but I am very much into the idea that it’s just food. I prefer to serve a high-quality simple piece of fish with a little bit of roasted vegetables—three or four things on the plate rather than garnishing that goes on and on. To me, simplest is best. Food without all the tricks is the hardest to pull off. You have nothing to hide behind. A beautiful piece of flounder or crab should stand on its own.

**your best advice to new and aspiring chefs?**

Ig: Stay on a job for two or three years. The only way to learn the ins and outs of the business is to stay put. Dale Reitzer, with whom I worked for five years, was a fantastic boss, open and honest with everyone. He’d open the books and show you how things worked. You need to learn how to cook, but you also need someone to show you behind the curtain and to be brutally honest about life and

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**left:** Lee Gregory and partner Kendra Feather opened The Roosevelt in Richmond’s Church Hill neighborhood in 2011.

**right:** This salad of smoked bluefish, roasted and raw beets, arugula and buttermilk dressing was part of a seasonal menu at The Roosevelt.

**opposite:** Roasted catfish, shell bean succotash, surry sausage and tomato broth.
how a restaurant really works. If you work at four three-star restaurants in one year, what do you have? A handful of tricks and a few cool dishes you have ripped off. Work. Stay on a job. Don’t get fired. Don’t show up late. Just because you worked at one or two shit-hot restaurants for six months each, and can replicate someone else’s food, doesn’t mean you’re doing a great job. Many kids don’t have any idea what they’re doing or why they are doing it. They want glory. They want to be rock stars. They think they’re ready for the big time, but they haven’t eaten enough or worked enough. This is why so many restaurants fail. You can’t jump steps.

**how important is going to school versus learning on the job?**

**lg:** Culinary school gives you a little bit of groundwork and vocabulary, a little history and a sense of what’s going on. But it doesn’t necessarily teach you how to cook. Is culinary school necessary? Absolutely not. Still, it’s what got me in the door at Acacia. I have Dale to thank for everything. I say, get a four-year education at a college or university and work on the side at restaurants. Get life and work experience behind you. You can learn everything you need to learn if the right people teach you and look over you on the job. Show interest and drive. Your mentors will reward you more than on any other job.

**how is Richmond evolving?**

**lg:** Five, six, eight, 10 years ago, Richmond had six to eight great restaurants. Then, about four years ago, people who worked in these places got their chance. Now we have 20—a really great boon for a second-tier city like Richmond. Rather than fighting each other by nickel-and-diming it in the press, we learned pretty quickly that if we collaborated with each other, we could raise more awareness and get more attention for all of us. That’s just the simple truth. Richmond is a completely wonderful ride for all of us. Suddenly we have a dynamite bakery opening up, and a couple of markets. A few neighborhoods got gentrified. These neighborhoods blew up. Then the restaurants in these neighborhoods blew up, and, suddenly, you’re on a roll. I was 33 and looking at doing a restaurant. Church Hill, where my partner Kendra Feather and I opened The Roosevelt, was all I could afford. It was all a lot of young families could afford, too. Now The Roosevelt is full of young folks and young professionals who go out to eat. It’s like catching lightning in a bottle, a happy little accident that was never supposed to be what it is. But don’t get me wrong, I’ll take it.

**your philosophy about changing your menu?**

I don’t know if I have a philosophy, but by the time we get tired of cooking it, it’s time to move on. We change everything. Only two things are still with us. Still, if it’s great, it’s sure hard to dump it. Generally, we have the same components: a starch, vegetable and sauce, but the fish changes in season. Our menus are kind of the same but kind of different. When we get sick of cleaning ramps, asparagus or shucking peas, it’s tomato and watermelon season. Then, when there are so many tomatoes you don’t want to see another one, it’s time to switch. That’s when I want to go back to basics and do short ribs.

Ethel Hammer is a writer, lecturer and cartoonist based in Chicago.
Did you read all the articles in this issue?
Take the Sizzle Quiz to test your knowledge.

1. Where did Slice of Life’s Lillie Allen go to culinary school?
   a. University of Houston
   b. Culinary Institute LeNotre
   c. Texas A&M University
   d. Le Cordon Bleu College of Culinary Arts in Dallas

2. What is the traditional sauce for veal Oscar?
   a. Velouté
   b. Hollandaise
   c. Béchamel
   d. Béarnaise

3. What is a rösti?
   a. Shredded potatoes cooked into a crispy pancake shape
   b. Swedish for crab
   c. An asparagus bunch
   d. An unleavened griddle-baked bread

4. What are the two most popular crowdfunding types for food industry concepts?
   a. Donation-based and debt-based
   b. Reward-based and equity-based
   c. Equity-based and debt-based
   d. Reward-based and donation-based

5. Foodstart, Kickstarter and EquityEats are names of large East Coast restaurant groups.
   a. True
   b. False

6. What is an online resource that focuses only on food preservation?
   a. Better Homes and Garden
   b. Preserving: Putting Up the Season’s Bounty
   c. Smoke and Pickles
   d. National Center for Home Food Preservation

7. Pickling first came to America from which countries?
   a. Poland, Germany and Italy
   b. Vietnam and Korea
   c. China and Japan
   d. None of the above

8. Roulade originates from which French word?
   a. Rouladen
   b. Rindsrouladen
   c. Rouler
   d. None of the above

9. Flank steak is taken from what area of the cow?
   a. Front abdominal
   b. Bottom abdominal
   c. Rib
   d. Shank

10. What is the name of the biggest market in the world?
    a. Rungis
    b. World Market
    c. Grand Bazaar
    d. Camden Lock Market

11. What does AOC label mean?
    a. Pasteurized
    b. Raw milk
    c. Sheep’s milk
    d. Controlled designation of origin

12. Recipe testers only work full time for one company.
    a. True
    b. False

13. What are some of the other departments within a company that may be involved in recipe development?
    a. Marketing
    b. Research and development
    c. Sales
    d. All of the above

14. What type of cuisine is served at The Roosevelt?
    a. Southern
    b. Bistro
    c. French fusion
    d. Asian

15. Where was Lee Gregory born?
    a. Richmond, Virginia
    b. Washington, D.C.
    c. Columbia, South Carolina
    d. Norfolk, Virginia

Click here to find out the correct answers.
Richard J.S. Gutman
Director and curator, Culinary Arts Museum at Johnson & Wales University, Providence, Rhode Island

Years at this position: 10
Education: Bachelor’s degree, architecture, Cornell University, 1972.

How you got the gig: In 1989, the university was given the Ever Ready, a 1926 15-stool diner. When it was moved inside the museum in 2002, I was hired to be a guest curator for the exhibit, and I loaned 250 objects from my house for the display. It was well-received, and, several years later, I was named director and curator.

What is the Culinary Arts Museum at Johnson & Wales University? It is a teaching museum that preserves and interprets culinary and hospitality heritage. A major focus of the university is to encourage academic success and public enjoyment. We showcase the work of students, alumni and faculty.

What else are you known for? I am considered the leading expert on the subject of diners. I have written four books on their history and consulted on more than 85 restoration projects and new installations. In a front-page profile in The Wall Street Journal, it was written, “Next time you step into a diner, thank Richard J.S. Gutman for the experience.”

What was your first job? I was a partner at Poor Willie Productions, a Boston design and media firm. I produced a slide show, “Adam and Eve on a Raft,” about food production in diners for “Objects for Preparing Food,” an exhibition jointly organized by the Museum of Contemporary Crafts, New York, and the Renwick Gallery of the Smithsonian, Washington, D.C.

How did you know that you wanted a career in food history? I looked into the history of diners and discovered it had never been written. Sorting it out, and eating many meals along the way, I became fascinated by this slice of the foodservice industry that produced so many amazing structures and fed countless people over the decades.

What is your advice to culinary students who do not want a traditional culinary career? The world of food and foodservice is so vast that there is room for all sorts of entrepreneurs.

What is the most rewarding part of your job? Interacting with visitors at the museum is something I look forward to every day. Just like each object on display, every person has a story to tell and I am fascinated and invigorated by learning about them.

What’s your favorite meal? Two poached eggs on toast also known as, Adam and Eve on a raft.

To learn more about the Culinary Museum at Johnson & Wales University, visit www.culinary.org.
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acfchefs.org/ACF/Membership