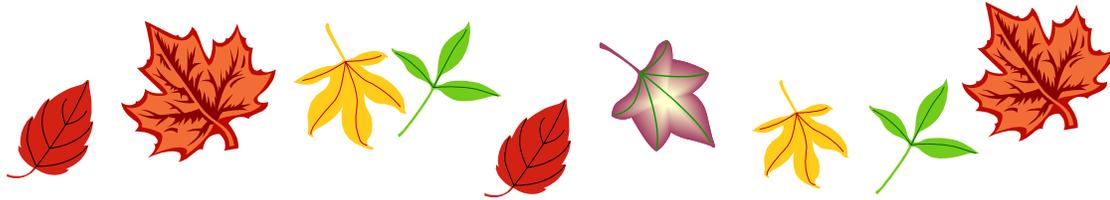


The Tasting Menu

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This e-newsletter is intended to keep alumni informed of items of interest at the CIA and among fellow alumni. We hope this service will provide some useful information. Comments and submissions are welcomed. For more news & regularly updated information, visit www.ciachef.edu.

Contents:

Annual Meeting Highlights Alumni
Alumni Committee Hosts BPS candidates
Charles E. (Chuck) Williams Honored
Australia, Anyone?
Continuing Education News
Phonathon Underway

2002 ANNUAL MEETING

October 19, 2002 saw the campus swirling in activity as Board of Trustees and Members of the Corporation convened for the college's Annual Meeting. This year's theme was our alumni family: "You Call Them the World's Greatest Chefs, We Call Them Alumni!" Alumni were featured on posters all over campus, and several Alumni Committee members provided the menus for the Annual Meeting Dinner and Annual Meeting Luncheon. New officers for the Alumni Committee were announced at the meeting: **Cameron Mitchell '86, Chairman, Waldy Malouf '75 and Barry Colman '83** Vice chairs. MOC's were able to see some of the recent campus upgrades, as a reception was held in the newly renovated American Bounty restaurant, and the meeting and lunch were held in the recently unveiled Farquharson Hall.

ALUMNI COMMITTEE HOSTS BPS-TRACK STUDENTS

On Friday evening, October 18, members of the Alumni Committee hosted a reception to speak with BPS-track sophomores about career opportunities. **Elaine Bell '78, Lori Daniel Swartz '79, Dale Miller '79, Michael Garbin '76, Jeffrey Buben '78, Rod Stoner '65, and Barry Colman '83** talked to students about their catering, restaurant, and management careers. The one-on-one discussion format enabled students to obtain valuable information about what to expect in these different industry positions. President

Tim Ryan '77, Susan Dumont-Bengston (Vice President of Enrollment Planning and Communications), and Associate Dean Lucille Pritchard were also in attendance.

CHUCK WILLIAMS, WILLIAMS_SONOMA FOUNDER, INDUCTED INTO CIA HALL OF FAME

Hyde Park, NY. October 19, 2002. At the CIA's 2002 Annual Meeting, Charles E. (Chuck) Williams, Founder and Vice Chairman of the Board of Williams-Sonoma, Inc., was inducted into The Culinary Institute of America's Hall of Fame. This honor is reserved for only the most renowned industry leaders; prior inductees have included Julia Child, Craig Claiborne and Paul Bocuse.

Chuck Williams is a long-time supporter of The Culinary Institute of America, funding the Chuck Williams Scholarship and other initiatives each year since 1997. While visiting the college, he attended the graduation of one of those scholarship recipients, Arlene Santos. Williams met Arlene and her family and joined in celebrations at the graduation luncheon.

By making available and popularizing quality products for the kitchen since 1956, Williams has had a profound influence on the way Americans cook. In addition to his chain of Williams-Sonoma stores, he has written many cookbooks, established a very successful catalogue business, the Williams-Sonoma Website, and "Taste" magazine. Beginning in the mid 1980s the corporation expanded beyond the kitchen, adding the Pottery Barn, Pottery Barn Kids, Hold Everything, and Chambers lines.

Chuck Williams received the "Retailer of the Year" award at the San Francisco Gourmet Products Show in 1992, was named to the "Who's Who of Food and Beverage" by the James Beard Foundation in 1994, and was awarded the Lifetime Achievement Award by the James Beard Foundation in 1995. The latest recognition bestowed by The Culinary Institute of America was another well-deserved honor for this man who has been so instrumental in shaping the American kitchen.

TOUR DE FORKS SPONSORING CULINARY TRIP TO AUSTRALIA

If you've ever needed an excuse to travel "down under" consider this March 2003, Chef led Australian Tour – For 11 days, dine at Sydney and Melbourne's best restaurants and enjoy cooking classes from renowned chefs. Australia is one of the most exciting food and wine destinations in the world today. The great variety of ethnic communities and the vast differences in geography and climate make it possible to grow and obtain every ingredient imaginable. Australia's booming wine industry is using both traditional methods and the latest technology to produce vintages of exceptional quality. The tour will be led by Meera Freeman, a prominent food personality in Australia, experienced teacher, author and guide. Meera is fluent in five languages and has conducted culinary tours to Thailand, Italy and Morocco. Co-guide will be George Biron, one of Australia's foremost Master Chefs, and owner/chef of Sunnybrae, the winner of

several awards for his personal organic garden-based restaurant . This tour highlights the culinary delights and talents discovered in the cities of Sydney and Melbourne, as well as the wineries of the Mornington Peninsula, Yarra Valley and the cheesemakers of King Island.

The tour includes:

All meals and wine at restaurants listed on the itinerary. Private coach transportation to/from airports, restaurants and events.

Accommodation at Park Hyatt Hotels in Sydney and Melbourne and at le Vue Grand Hotel in Queenscliff. Economy class airline ticket to/from Los Angeles and from Sydney to Melbourne. Master Cooking Classes with chef George Biron, Meera Freeman, Luke Mangan, Greg Malouf, and others to be announced. Day trips to King Island, Yarra Valley, and Mornington Peninsula. The price for the tour is \$6995.00. For more information, contact Tour de Forks at 212-447-9640, tourdeforks@earthlink.net or www.destinationaustralia.com.

CONTINUING EDUCATION NEWS: RUDD CENTER GROUNDBREAKING!

It All Starts With a Crush...The CIA Breaks Ground on The Rudd Center for Professional Wine Studies

Where could you see CIA Board of Trustees members, Center donors, and media representatives all hop into the grape vat at The Culinary Institute of America at Greystone for a high-spirited, bare-footed celebration? At the groundbreaking for The Rudd Center for Professional Wine Studies, that's where.

The September groundbreaking marked the start of the historic Christian Brothers Still House's transformation into The Rudd Center for Professional Wine Studies, thanks to a lead grant from the Rudd Foundation and generous support from the Napa Valley Vintners Association, Viking Range Corporation, and Cakebread Cellars. Held during the Napa Valley's harvest crush, the event featured a grapevine-cutting ceremony and a series of tastings that explored the affinities of wine for the flavors of Asia, Latin America, and the Mediterranean.

The new multi-million dollar Center, scheduled to open in 2003, will provide the nation's most comprehensive professional wine studies certification. It will feature two state-of-the-art tasting theaters designed for optimum sensory evaluation. And students will have the added benefit of learning about wine amongst the Napa Valley's world-renowned vineyards, wineries, markets, and restaurants.

For more information on Wine Education at the CIA, visit www.ciaprochef.com or call 1-800-888-7850.

PHONATHON UNDERWAY

As part of the annual fall phonathon, CIA students will be calling to ask you to update your contact information and make a financial pledge to the college. Of course, not everyone is in a position to make a monetary gift, but please consider this: even a very

small contribution of \$5.00 will help to increase our PERCENTAGE of alumni giving. That is an important statistic that helps us get larger donations from corporations and foundations. So when you hear the call, please help!