

President  
**Bruce Paton**  
*Executive Chef • Cathedral Hill Hotel*  
San Francisco, CA

Chairman of the Board  
**Paul Curley, Jr.**  
*Executive Chef • Specialty Food Consultant*  
*Gourmet Foods • Hayward, CA*

1st Vice President  
**Thomas McGuigan**  
*Executive Chef • Lake Merced Golf Club*  
Daly City, CA

2nd Vice President  
**John Kane**  
*Executive Chef • The University Club*  
San Francisco, CA

Secretary  
**Clyde Serda, CC**  
*Chef/Instructor*

Treasurer  
**Ian Morrison, CEC**  
*Executive Chef • Corinthian Yacht Club*  
Tiburon, CA

Sergeant at Arms  
**Bren Boyd**  
*Executive Chef • Bay Meadows Race Course*  
San Mateo, CA

Directors

**Marci Bame**  
*Executive Chef*

**Loan Co**  
*Assistant Pastry Chef • San Francisco Marriott*  
San Francisco, CA

**Paul Curley, Jr.**  
*Executive Chef • Specialty Food Consultant*  
*Gourmet Foods • Hayward, CA*

**Manuel Gallardo**  
*Executive Chef • Private Catering*

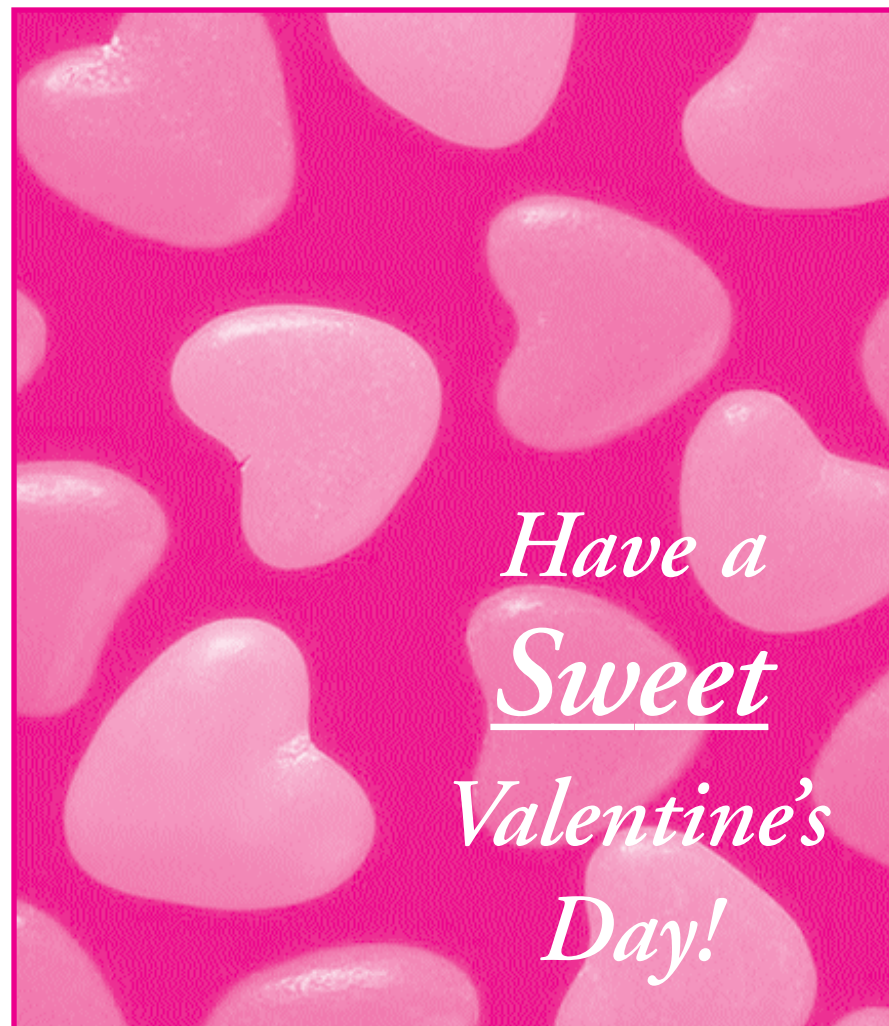
**Robert Gee**  
*Executive Chef • Claremont Country Club*  
Oakland, CA

**Henry Vortriede**  
*Executive Chef • Sequoyah Country Club*  
Oakland, CA

American Culinary Federation  
National President  
**Edward G. Leonard, CMC, AAC**

## American Culinary Federation San Francisco Chapter

*We are an association of trained Professional Chefs  
dedicated to good food and service to the industry.*



### Magazine Staff

Education  
**Clyde Serda, CC**

Wine Editor  
**Salvatore Campagna, CEC**

From the Kitchen  
**Siegfried Mattern**

Editor/Office Manager  
**Mary Forslund**

KGRAFIX DESIGN  
**Lynn Koellermeier**  
(925)672-6725  
email to Lynn@Kgrafix.net

### CHEFS ASSOCIATION OF THE PACIFIC COAST

942 Market Street #412  
San Francisco, CA 94102-4016

Presorted Standard  
US Postage  
PAID  
San Francisco CA  
Permit No. 7132

# THE CULINARIAN

OFFICIAL PUBLICATION OF THE CHEFS ASSOCIATION OF THE PACIFIC COAST • FEBRUARY 2002

**IN THIS ISSUE!**

**PRESIDENT'S REPORT  
FEBRUARY • PAGE 3**

**COMING EVENT • PAGE 4**

**SAVORY CHOWDERS SWEETEN WINTER MEALS • PAGE 5**

**WHAT IS A CORPORATE CHEF  
FEATURED WRITER • PAGE 6**

**RELISH THE THOUGHT  
EDUCATION • PAGE 8**

**NOT ALL KITCHENS ARE THE SAME  
FROM THE KITCHEN OF • PAGE 10**

**RANDOM SHOTS  
CHRISTMAS DINNER • PAGE 12**

**KNOWING WHEN TO HOLD 'EM  
WINE EDITOR • PAGE 16**

**CHEFS ASSOCIATION of the PACIFIC COAST San Francisco CA**

**AMERICAN CULINARY FEDERATION SAN FRANCISCO CHAPTER**

The Culinarian Volume 47 No. 2

Copyright 2002 by Chefs Association of the Pacific Coast, Inc. The Culinarian is owned and published monthly by the Chefs Association of the Pacific Coast, Inc. 942 Market Street #412 • San Francisco, CA 94102-4016 • Phone (415)834-9462 Fax (415)834-9467

Rates furnished upon request

*All rights reserved. These releases are published as space is available. The views expressed in the Culinarian by its contributors do not necessarily reflect those of the Officers or Members of the CAPC.*

# Northern California's **LARGEST** Distributor of Quality Assured Foodservice Products.



## Food Services of San Francisco, Inc.

SYSCO Food Services of San Francisco  
provides our customers with only the best  
overall service and proudly offers:

- ▶ Fresh Produce
- ▶ Fluid Dairy
- ▶ Midwestern & Angus Beef
- ▶ Fresh & Frozen Poultry
- ▶ Seafood
- ▶ Fresh Deli Meats
- ▶ Domestic & Imported Cheeses
- ▶ Imported & Dry Groceries
- ▶ Specialty Brewed Coffee
- ▶ Extensive Frozen Products
- ▶ Paper & Disposable Products
- ▶ Smallwares, Equipment & Tabletop
- ▶ Sanitation & Janitorial Supplies

**SYSCO Food Services of San Francisco, Inc.**  
Contact us at (800) 877-7012 • Reno (702) 825-5011  
5900 Stewart Ave • Fremont, CA 94538



For the very finest in hand crafted  
products, make Gourmet Foods the  
annex to your kitchen.

Fresh Made: Canapés, Sushi, Pastas,  
Salads, Box Lunches, Sandwiches,  
Wraps, Hand Turned and  
Peeled Vegetables.

Hand Crafted: Appetizers, Brochettes,  
Pates and Mousses, Chicken, Meat,  
Seafood and Vegetarian Entrees,  
Banquet Specialties, Smoked Meats  
and Sausages.

Gourmet Foods is a manufacturer  
and distributor of fine quality hand  
crafted products. In addition, we  
specialize in custom produced items  
for any occasion. For additional  
information just give us a call.

**Gourmet**  
FOODS INC

2557 Barrington Court, Hayward, CA 94545  
phone (510) 887-0340 fax (510) 887-0690

Los Angeles  
(310) 632-3300

Las Vegas  
(702) 361-8046

Phoenix  
(602) 255-0120

Hawaii  
(808) 841-8071

Colorado  
(303) 296-3042

Dallas  
(972) 243-1399

New York  
(201) 759-2300

Reno  
(775) 690-7277

# I moo, therefore I am



- **Growth Hormone Free:** Our milk comes from cows NOT injected with the growth hormone rBST.
- In September 2000, Clover Stornetta Farms became the first and only dairy in the United States awarded the Free Farmed label for humanely produced animal products.



© 2001 Clover Stornetta Farms



2414 San Bruno Avenue  
San Francisco, CA 94134

Large Variety of  
Fresh and Frozen Seafood  
When service counts –  
Call ALL SEAS

468-4800

## Hobbs'

### APPLEWOOD SMOKED SPECIALTY MEATS

Award-winning Bacon, Pancetta,  
Prosciutto, Coppa, Speck, Ham,  
Pork Loin, Turkey, Duck, Bresaola,  
Goose, Chicken & Sausages, Tasso  
Porchetta, Guanciale.

Chances are some of the best Applewood  
Smoked Bacon you've eaten was ours™

(No the trade)

For Samples or Product List  
Call 415-453-0577



PHONE 285-6828

Joseph Davi, General Manager

1208 Tennessee Street  
San Francisco, CA 94107

## PRESIDENT'S REPORT



BRUCE PATON

EXECUTIVE CHEF • CATHEDRAL HILL HOTEL  
SAN FRANCISCO, CA  
bruce@createamenu.com

## FEBRUARY REPORT

Winter is definitely here and menus are reflecting the season. Winter vegetables have always been a favorite of mine as well as the slow cooked braises and stews that accompany them. Winter also means football playoffs and at the time of this writing, both Bay Area teams are still in the running and I wish them both the best.

February means a couple of things to the CAPC as well. The President and Chef of the Year Dinner will be on Monday, February 18th (Presidents' Day). This year's event is being held at Casa de la Vista (formerly the Officers Club) on Treasure Island. Our host is a long time friend of mine, Executive Chef Peter McCaffrey, owner of Wine Valley Catering Company (up in the Napa Valley).

Peter has an incredible meal planned and, matched with the views of San Francisco, it will be a night to remember.

Last year, I said I wouldn't do this, but here I am commending Executive Chef Tom McGuigan and the staff at The Lake Merced Golf Club for a job well done, before actually going to the event. Our Christmas event at The Franciscan Restaurant with Executive Chef Adam Jones was a wonderful meal and a good time. While I am thanking people for their contributions, I would like to again thank our Associate Members for their kind donations of product to help make the Annual Caramel Medal Award Dinner a huge success. Albert Uster Co., All Seas Wholesale Inc., Bi-Rite Food Service Distributors, California

Poultry Sales, Inc., Diablo Valley College, Gourmet Foods, Inc., Greenleaf Produce Company, Lad Food Service Sales, Seagram Americas, Superior Coffee and United Meat Company, Inc. These are not new names to our organization, they are all long term supporters of the CAPC and we as chefs should also support them if we can. These folks also set a good example for the rest of our members in that they get involved in our organization to make it stronger. Come to our events and talk to members of the Board of Directors, volunteer to help on a committee and remember the phrase *givers gain*. We have several new programs in the works to promote our industry, assist in our community and educate others and ourselves.

Finally, starting next month, I will be writing a series of articles about beer and food pairing, beer history and beer in general. The purpose is to educate and promote this relatively new (yet ancient at the same time) practice of elevating beer and food towards the level that wine and food now hold.

See you at the next dinner.  
Cheers!  
Chef Bruce



## CALIFORNIA POULTRY SALES INC.

WE ARE SPECIALISTS IN:

- Fresh Poultry
- Poultry Parts
- Portion Control
- Complete Gourmet Line

TRY US

For Quality and Service, Call

(415) 863-6101

777 BRANNAN ST. • SAN FRANCISCO 94103

## J. Marion & Sons

WHOLESALE PRODUCE

Specializing in  
QUALITY

MERCHANDISE

for Hotels & Restaurants

GOLDEN GATE PRODUCE TERMINAL  
South San Francisco, California

(650) 588-8911



FRESH  
AND FROZEN  
SEAFOOD DAILY

Institutions • Hotels • Restaurants

San Francisco  
(415) 775-9241

## CALIFORNIA SHELLFISH CO.

420 Jefferson Street  
San Francisco

## F. URI & COMPANY

INCORPORATED

WHOLESALE BUTCHERS & MEAT JOBBERS

Supplying the finest meats to leading hotels, restaurants  
and institutions since 1888.

The policies of quality and personalized service established in  
the Gold Rush Days still remain in effect today.

February Event  
Monday  
February 18, 2002

# Casa De La Vista

Formerly the  
Officers Club at  
Treasure Island

(first building on the right after entering the gate)

reservations  
CAPC Office (415)834-9462

## President & Chef of the Year Dinner

complimentary hors d'oeuvre  
no host cocktails 6:30 pm  
dinner 7:30 pm  
complimentary wine

Charge \$75

Active,  
Associate, Junior, Retired  
Members & Guests

Host: Wine Valley Catering • Chef Peter McCaffrey

### menu

#### *first course*

pan seared jumbo scallops served in their shells  
on a bed of leek marmalade  
with a chardonnay butter and osetra caviar

#### *main course*

pan seared Colorado filet of beef tenderloin with a  
cabernet veal reduction sauce  
and black truffle butter, caramelized spring onions,  
baby red carrots,  
portabello mushrooms and roasted fingerling  
potatoes tossed with thyme

#### *intermezzo*

digestive pineapple cocktail served with  
Calistoga watercress sprig

#### *dessert course*

Valencia orange terrine with ibbara chocolate  
sauce, sugar cured oranges  
and fresh seasonal berries

a variety of freshly baked hearth breads  
with sweet butter

wine valley blend roasted coffee  
and assorted herbal teas

FEATURED WRITER CONTINUED FROM PAGE 6

of reasons. Higher pay, weekends and holidays off to be with our families, avoidance of potential career ending injuries and bad health are good reasons, but the most prevalent reason is the thrill of the game. We are all restaurant chefs who have enjoyed the day to day production of meals for our clientele, but we had a drive to continue to the next level by learning and passing on our education. The corporate segment offers the best way to reach the largest audience. Most of us are certified at some level or are working toward certification. This is the largest stumbling block.

Traditionally, certification within the ACF is for chefs who run kitchens. Look at the current certification descriptions and talk to the certification experts and the first question asked is, *can you hire and fire your staff?* For corporate chefs the answer is no. In fact, for many chain hotel chefs the answer is also

no. In the litigious times we live in, most chefs are faced with human resource departments who make the final decision to hire and fire. The chef has no say. In many cases, I have been to facilities which have employees that they (outright) ignore the chef because they are protected by the human resource department. With this in mind, the highest level the corporate chef can attain is CC (certified chef, cook, or culinarian; whatever the title is this year). With everything I have told you about the corporate chef, isn't this a crime? What about CMC, the ever elusive master chef? Looking at the record for the CMC exam within the US, the exam is never passed by anyone with a lower certification than CEC (certified executive chef). If a corporate chef can't become certified as CEC, what are the hopes of certifying as CMC within the US? Almost nil. For foreign born corporate chefs, there is the blessing that they can take the

exam in their native country; most of the WACS organizations are open to this (I made some contacts to find out). This is how I was certified as CMC in Germany. How ridiculous is it that as a corporate chef I can't even certify as a chef within the ACF? What ever happened to *the land of opportunity?*



**Culi-Services**  
STAFFING FOOD SERVICE PROFESSIONALS


- managers
- executive chefs
- sous chefs
- line cooks
- garde manger
- pantry
- banquet servers
- bartenders

for

- hotels
- restaurants
- cruise lines
- corporate dining
- and more


- ✓ one-day
- ✓ short-term
- ✓ temporary-to-hire
- ✓ direct-hire placement
- ✓ executive search

Contact Steve Scott at (415) 431-2885, x202  
www.culi-services.com



## RECEIVE A STANDING OVATION.

1799 Factor Avenue  
San Leandro, CA 94577  
(800)352-8000  
www.saags.com



ning instructions.

Canning Directions:

Ladle hot Salsa Relish into hot sterile jars, filling to within 1/2 inch from top. Wipe rims with a damp clean cloth, and place a sterile (new) lid and screw ring. Tighten screw ring to just snug. Place filled jars in hot water bath (sterilizing pot), cover by at least 1/2 inch of hot water. Bring water bath to a light boil and reduce heat to a very slow boil for 10 minutes. Remove jars from water bath and place on clean kitchen towel to cool. As jars cool, they should make a slight pop as they seal. If you touch the top of the jars and slightly push down, they should not move; if they do, they have not sealed properly. Either reseal them, or refrigerate and use them first. After they have cooled for 4 hours, tighten sealing rings. Store in cool dark place. Refrigerated Salsa Relish should be good for about 3 months, properly canned jars are good for about 18 months unopened.

Sushi Relish

This relish is great in sushi, or used as a condiment to served with sushi.

Yield: Makes 4 pints

- Ingredients:
- 1 1/2 pounds daikon radish, peeled,
  - 4 large red bell peppers, stemmed and seeded
  - 4 large white onions, peeled
  - 2 cups fresh ginger, peeled and sliced very thin
  - 1 teaspoon wasabi
  - 1 cup white sugar
  - 1 1/2 cups rice vinegar
  - 1/2 cup Saki or Shao Hsing wine
  - 2 tablespoons kosher or sea salt
  - 1 tablespoon black sesame seed boiling water

Directions:

Put daikon radish, red bell peppers, and onions through a food grinder or chopper with a coarse blade. If you are using a food processor, fine chop, do not puree vegetables. Add hand sliced ginger. You should have about ten cups of mixture. Put juice and vegetables in a non-corrosive kettle or pot with enough boiling water to just cover mixture. Drain well and return to kettle; stir in wasabi, sugar, rice vinegar,

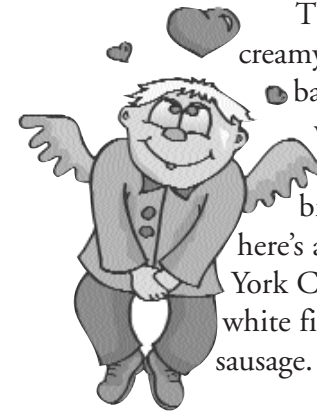
saki or wine and black sesame seed. Heat Sushi Relish to a boil, reduce heat to a simmer. Simmer for about 10 minutes, (Do Not Boil), stirring once or twice. Follow canning instructions.

Canning Directions:

Ladle hot Sushi Relish into hot sterile jars, filling to within 1/2 inch from top. Wipe rims with a damp clean cloth, and place a sterile (new) lid and screw ring. Tighten screw ring to just snug. Place filled jars in hot water bath (sterilizing pot), cover by at least a 1/2 inch of hot water. Bring water bath to a light boil and reduce heat to a very slow boil for 10 minutes. Remove jars from water bath and place on clean kitchen towel to cool. As jars cool, they should make a slight pop as they seal. If you touch the top of the jars and slightly push down, they should not move; if they do, they have not sealed properly. Either reseal them, or refrigerate and use them first. After they have cooled for 4 hours, tighten sealing rings. Store in cool dark place. Refrigerated Sushi Relish should be good for about 3 months, properly canned jars are good for about 18 months unopened. ♡

# Savory Chowders Sweeten Winter Meals

## Sweet Onion Fish Chowder



The debate over the merits of creamy New England and tomato-based Manhattan clam chowders will probably continue forever. For those who enjoy a tomato broth, always or occasionally, here's a new variation on the New York City-style, made with tender white fish and Italian sausage.

- 2 hot or sweet Italian sausages, casings removed
- 2 teaspoons olive oil
- 2 OSO Sweet onions (about 1 1/4 pounds), quartered, then thinly sliced
- 3 bottles (8 ounces each) clam juice
- 1 can (14 1/2 ounces) diced tomatoes with juice
- 2 cups water
- 1 tablespoon chopped fresh thyme or 1 teaspoon dried leaf thyme
- 1 1/2 pounds firm white fish, such as cod or haddock, boned and skinned, cut into 1/2-inch dice
- 1/2 cup (lightly packed) chopped fresh Italian flat-leaf parsley
- 1 teaspoon salt, or to taste
- 1/2 teaspoon freshly ground pepper, or to taste

In a large soup pot, cook sausage in oil, stirring frequently to break into bite-size pieces, until sausage just begins to brown, about 5 minutes. Stir in the onions; cook until soft, about 5 minutes. Add potatoes, clam juice, diced tomatoes with juice and water. Bring to a boil over high heat; then reduce heat to medium and cook, stirring occasionally, until potatoes are just tender, about 10 minutes. Reduce heat to low; stir in fish. Cook until fish is just firm and opaque, about 5 minutes. Stir in parsley. Season with salt and pepper to taste. Makes about 10 cups

## Mushroom and Spinach Chowder

This vegetarian soup is high in flavor but considerably lower in calories and fat than most traditional chowders.

- 1 tablespoon canola or vegetable oil
- 1 tablespoon butter
- 1 pound assorted mushrooms, such as crimini, shiitake and oyster, coarsely chopped
- 2 OSO Sweet onions (about 1 1/4 pounds), quartered, then thinly sliced
- 2 tablespoons flour
- 1 tablespoon ground cumin
- Large dash of ground cloves
- 3 medium boiling potatoes (about 1 pound), peeled and cut into 1/4-inch dice
- 4 cups water
- 1 package (10 ounces) frozen spinach
- 3 cups nonfat milk
- 1/4 teaspoon ground nutmeg
- 1 tablespoon fresh lemon juice

**C**old weather demands comfort foods of the highest level. To satisfy this basic instinct, cooks often turn to soup; especially the endless variety of chunky chowders guaranteed to please the palate and nourish the soul. Though chowder styles vary considerably, all rely on onions to balance and support their dominant flavors.

**(OSO Sweet Onions)**

Melt butter in oil; cook mushrooms over high heat, stirring constantly, until they just begin to release their juices, about 5 minutes. Stir in onion; cook over medium-high heat, stirring frequently, until soft, about 5 minutes. Sprinkle flour, cumin and clove over vegetables; cook, stirring, 2 minutes. Add potato and water. Bring to a boil over high heat; then reduce heat to medium. Cook until potato is just tender, about 10 minutes. Stir in spinach; cover.

Cook, stirring occasionally to break up the spinach, until spinach is separated and tender, about 8 minutes. Add milk and cook, stirring, until heated through. Stir in nutmeg. Stir in lemon juice, a half-teaspoon at a time, to blend well. Makes about 10 cups



## RESTAURANT DEPOT

Where Restaurants Shop for Savings · Service · Selection · Seven days a week

**105 Embarcadero**  
Oakland, CA 94606  
510.628.0600

**2045 Evans Avenue**  
San Francisco, CA 94124  
415.920.2888

**STORE HOURS**  
Mon-Fri  
6:00 am to 5:00 pm  
Saturday  
7:00 am to 4:00 pm  
Sunday  
9:00 am to 2:00 pm

**OUR WEEKLY MEAT AND PRODUCE SPECIALS ALWAYS OFFER EXCEPTIONAL VALUES**

- Free Membership
- Name Brands
- One Stop Shopping
- Guaranteed Savings

Restaurant Depot is the USA's leading cash and carry wholesale warehouse designed for food-service operators. We stock fresh produce, fresh meat, dairy products, canned and frozen foods, beverages, paper goods, cookware, table-ware, equipment, janitorial and catering supplies.

Wholesale only. Not open to the public. Please bring your resale certificate on your first visit.

Other locations in CA, IL, HI, MA, NY, NJ, PA and WI

[www.restaurantdepot.com](http://www.restaurantdepot.com)

## FEATURED WRITER



**PATRICK HUGGINS**

CORPORATE EXECUTIVE CHEF  
LAD FOOD SERVICE SALES, INC

## WHAT IS A CORPORATE CHEF?

One of the most common questions I hear is, *What's a Corporate Chef?* Let's talk about it. First of all we're not a what. We're a who. Currently, there are at least six that I know of within the *rank and file* of the Chefs Association of the Pacific Coast. Three of us represent brokers and the one represents a direct sales company, and two are business and industry chefs (B&I).

The three brokerage chefs are: Susan Borowczyk from Food Sales West, Jon Olson from Bay Brokerage, and I am from LAD. We work for companies that are hired by manufacturers to represent their companies to both food distributors (BiRite, US Foods, Wilcox, Sysco, etc.) and to the end users (restaurants, chain restaurants, hotels, B & I, etc). The work is fun, difficult, and rewarding.

The direct sales chef whom I know is Paul Curley Jr. from Gourmet Foods. His job is very similar to a broker chef, with the exception that he represents his company directly. For those of you who know Paul, you know that he is exceptional in his representation of what was once a *little known* company. Gourmet Foods is one of the strongest supporters of the CAPC.

B & I chefs are also corporate chefs, but they are very different in that they are still *working chefs*. That is, they have restaurants that produce food for a selected clientele. They work traditionally for clientele

like Chad Welch at Aramark, and Manny Gallardo at Guckenheimer. These chefs produce wonderfully elaborate and diverse meals for some 2000 customers per day, 5 days a week. How many of us can handle Chinese stir fry or pasta sautee stations for 1000 covers per day? Oh, did I mention that the 1000 covers are typically fed in a period of an hour and a half? A *tip of the toque* to these fine chefs and their crews.

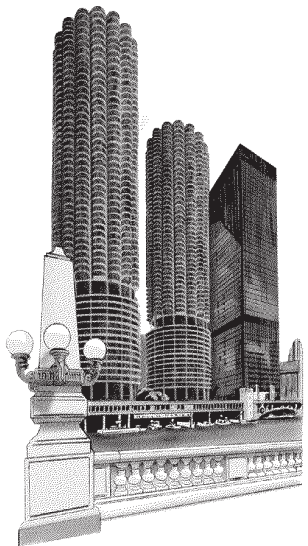
The brokerage chefs are all responsible for client support, all training, and the ever prevalent food show. Client support can be as quick as discussing the usage of a new product, and as large as dealing with products that aren't working. This involves going to the restaurant and working with the kitchen to find solutions to problems. For the record, fryers set for 400° and higher and non calibrated ovens are the two most prevalent reasons for products not working.

Training is another aspect of the corporate chefs job. I go and do *chef days* for major end users where I create a *menu special* using new items (which they are interested in purchasing) and incorporate them into their cuisine type. Yes, I have

had some difficult ones. How about a Thai fusion cheese stuffed roasted red pepper rigatoni? I did a chicken and peanut sauce glaze deViande and sautéed the pasta to order using lemon grass, ginger, garlic and fish sauce. The end user loved the dish so much it is still a menued item. Training goes beyond this form. The brokerage chefs all have classroom kitchens where we train and demo large numbers of culinarians at a time. I have personally done breads of the world, (a muffin class I call *Beyond Blueberries*) where we create up to 75 specialty muffins that are all *signature* muffins (muffins that are so unique they can never be confused with bakery produced muffins. I also do training on *namps* cuts (the muscles and cuts of meats, classic sauces, fusion cuisines, and many more. (I know that both Susan and Jon also provide these services, but unfortunately I don't know what classes they offer). Have you ever wondered where you can get remedial cooking training for your cooks? Call a corporate chef. I do it all the time for customers.

Finally, is the place we go to eat two days worth of bite size food in a three hour period and, *no I am not talking about The French Laundry*. It's designed to showcase new products and get new ideas for menu items. Who do you think sets up the plates and prepares much of the food you sample? Talk to a corporate chef and you'll see that we live for the *thrill of the food show and the agony of the feet*.

Now, that you know the who, let's talk about the what. Corporate chefs are the largest growing segment of the food industry. Most of those who have become corporate chefs have done so for a variety



FEATURED WRITER CONT. ON PAGE 21

EDUCATION CONTINUED FROM PAGE 9

### Pickled Beets

Use small tender beets, half or quarter larger beets for a uniform size. You may use any type of beets, but pickled golden or bull's eye beets are not available in the aftermarket and make a colorful treat. These beets can be made the night before you use them.

Yield: 3 pints

Ingredients:

- 2 dozen small golden or bull's eye beets
- 2 1/2 cups white wine vinegar
- 1 1/2 cups sugar
- 1 1/2 cups boiling water
- 1 1/2 teaspoon kosher salt
- salt for pot
- 3 pint canning jars

Directions:

Cut the tops off the beets, leaving one inch of stem, wash beets well. Put beets in a large sauce pan and add enough water to cover. Add 1 teaspoon salt for each quart of water. Cover and cook until tender. While beets are cooking make the syrup by heating the vinegar, sugar and salt to a boil. When beets are tender, drain and cool in cold water. Cut tops and roots off; slip off skins with kitchen towel. Pack whole or cut

beets in hot sterilized jars.

Pour boiling syrup in jars filling within 1/4 inch from top. Wipe off the tops and threads of jars with a clean damp cloth. Place sterile lids and screw top on jars. Tighten screw lids until just snug. Place jars in boiling water bath and boil for 10 minutes. Remove jars from water bath, and place on clean kitchen towel to cool. As jars cool, they should make a slight pop as they seal. If you touch the top of the jars and slightly push down, they should not move; if they do, they have not sealed properly. Either reseat them, or refrigerate and use them first. After they have cooled for 4 hours, tighten sealing rings. Store in cool dark place. Refrigerated Pickled Beets should be good for about 3 months, properly canned beets are good for about 18 months unopened.

### Salsa Relish

This relish can be used in place of salsa. You can make it as hot as you like by adjusting the amount of jalapeno chiles you use. Replace the amount of jalapenos with fresh poblano chiles or green bell peppers. Make sure you wear gloves when cutting the chiles.

Yield: 4 pints

Ingredients:

- 1 1/2 carrots, peeled
- 8 green jalapeno chiles, stemmed and seeded
- 4 green poblano chiles, seeded and stemmed
- 4 green Anaheim chiles, seeded and stemmed
- 4 green tomatillos, husked and chopped fine
- 4 large red bell peppers, stemmed and seeded
- 4 large white onions, peeled
- 1 cup tequila
- 1 1/2 cups apple cider vinegar
- 2 tablespoons sea or kosher salt

Directions:

Put carrots, peppers, and onions through a food grinder or chopper with a coarse blade (watch your eyes and hands). If you are using a food processor, pulse to a fine chop; do not puree. You should have about ten cups of mixture. Put juice and vegetables in a non-corrosive kettle or pot with enough boiling water to just cover mixture. Drain well and return to kettle; stir in tequila, salt and vinegar. Heat Salsa Relish to a boil, reduce heat to a simmer. Simmer for about 5 minutes, (Do Not Boil), stirring once or twice. Follow can-

EDUCATION CONTINUED ON PAGE 20

**Wilcox**

SINCE 1947

*A specialty Distributor to the Food Service Trade*

*Stocking a full selection of frozen foods including:*

Serving the San Francisco Bay area Since 1947  
Customer Service (415) 282-4116  
Fax (415) 282-3044

**UNITED MEAT CO., INC**

Featuring Midwestern

- Beef
- Pork
- Formula Fed Veal
- Lamb

Specializing in:

- Poultry
- Smoked Meats
- Sausage
- Portion Cutting
- Dry Aged Beef

Other Items:  
Chefs Exclusive  
Hot & Cold D'Oeuvre  
French Fried Potatoes

And now...  
Golbon Distributor for the San Francisco Area

**—We export around the world—**  
Restaurants • Hotels • Institutions

**(415) 864-2118 • Fax (415) 703-9061**  
1040 Bryant Street • San Francisco 94103



Made by a chef,  
for a chef...

**Featuring for Holiday Menu Planning**

A Full Line of Filled Crêpes and Blintzes:

- ◆ Brunch Blintz (a classic recipe)
- ◆ Cheese Blintz (cottage cheese-filled with a hint of orange peel)
- ◆ Crêpe Normande (apple-filled)
- ◆ Crêpe à la Reine (filled with chicken and mushrooms in a cream and sherry wine sauce)
- ◆ Cannelloni Ravenna, chicken, veal, and ricotta cheese filling in a fine crêpe
- ◆ Fruit-filled crêpes (peach, strawberry, and cherry)

**Frozen Gourmet Entrées**

- ◆ Breast of Chicken Kiev, Cordon Bleu
- ◆ Chicken Breast en Croûte
- ◆ A complete line of Natural Stuffed Chicken Breasts, including skin-on and skinless varieties
- ◆ Beef Wellington
- ◆ Fully Cooked Fast Pouch™ Entrées (chicken, beef and turkey varieties)
- ◆ Smoked Salmon Pinwheel slice-and-serve hors-d'œuvre

For further information contact your food service distributor or:  
California Pacific Marketing Food Brokers  
415/771-4484

Clipper  Brand™

Clipper Foods, Inc. Redwood City, CA

**2002 CAPC Board of Directors**

Congratulations to the new 2002 CAPC Board of Directors. They were officially installed at the January Dinner/Meeting which was held at the Lake Merced Golf Club on Monday, January 14, 2002

**PRESIDENT • BRUCE PATON**

*Executive Chef • Cathedral Hill Hotel • San Francisco, CA*

**CHAIRMAN OF THE BOARD • PAUL CURLEY, JR.**

*Executive Chef • Specialty Food Consultant • Gourmet Foods • Hayward, CA*

**1ST VICE PRESIDENT • THOMAS MCGUIGAN**

*Executive Chef • Lake Merced Golf Club • Daly City, CA*

**2ND VICE PRESIDENT • JOHN KANE**

*Executive Chef • The University Club • San Francisco, CA*

**SECRETARY • CLYDE SERDA, CC**

*Chef/Instructor*

**TREASURER • IAN MORRISON, CEC**

*Executive Chef • Corinthian Yacht Club • Tiburon, CA*

**SERGEANT AT ARMS • BREN BOYD**

*Executive Chef • Bay Meadows Race Course • San Mateo, CA*

Directors

**MARCI BAME** *Executive Chef*

**LOAN CO** *Assistant Pastry Chef • San Francisco Marriott • San Francisco, CA*

**PAUL CURLEY, JR.** *Executive Chef • Specialty Food Consultant • Gourmet Foods • Hayward, CA*

**MANUEL GALLARDO** *Executive Chef • Private Catering*

**ROBERT GEE** *Executive Chef • Claremont Country Club • Oakland, CA*

**HENRY VORTRIEDE** *Executive Chef • Sequoyah Country Club • Oakland, CA*

## EDUCATION



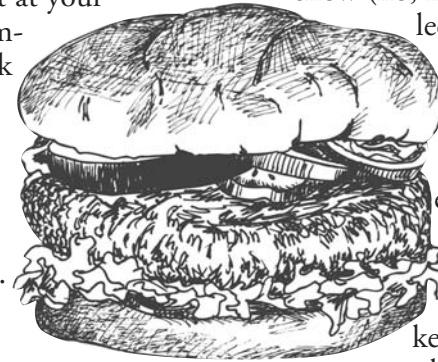
CLYDE SERDA, CC

CHEF

clydeserda@email.msn.com

## RELISH THE THOUGHT

Relishes come under the heading of pickling, one of the original three methods of preserving food; the other two are drying and smoking. Pickles, relishes, chutneys and sauces are fruits or vegetables which are prepared in a brine (salt and water) or a type of vinegar. Vinegar acts as a preservative, and hinders bacteria from spoiling. The salt helps remove the moisture in the food and replaces it with vinegar salt solution. But, why think about relish in February? If you *put up* some vegetable relish now, it will reach its peak of flavor just in time to serve on your grilled hamburger or hot dog, or as a condiment at your barbecue table this summer. Pickling goes back to *who knows when*, I couldn't find much information on times or dates. It is known that the Romans pickled cabbage and meats. The Chinese, Koreans and Japanese pickled vegetables to serve as condiments. The Nordic people pickled fish.



Since we live in a time when one can find almost any vegetable or fruit all year around, there is really no need for us to preserve foods for the reason our ancestors did (to help get them through the lean months of the year). Preserving food was a chore, but it was necessary to *put up* the excess crops for winter. In warmer climates it helped to reduce

spoilage of ripe fruit and vegetables. This was done by canning, smoking, drying and of course, pickling. Not just cucumber pickles, but other items such as relishes. There are three main categories of relishes:

vegetable sour, vegetable sweet, and fruit relish (which is usually sweet). The most common is cranberry relish and chutney. Whatever happened to pickled crab apples? I guess I am the only person who likes those staining red treats. Other things you don't see much of are pickled watermelon rind, pickled okra, chow chow (no, not the dog), pickled pumpkin, green tomato pickles and homemade pickled beets.

Have you ever gone to a restaurant that offered homemade relish, ketchup or pickles as a condiment? What a difference from the mass produced or tinny flavored stuff sold at most fast food stores. Making relish is relatively easy. Last summer, Sophia and I made three batches of Calico Relish (her mom's recipe) and ketchup from some tomatoes which we grew in our garden. Some of the relish was given away as gifts, but most of it was enjoyed by us at home. We would sometimes rush home with our burgers from a fast-



food take out, ordering them plain, knowing at home we had our homemade ketchup and relish to put on them. And if you grill a burger or hot dog at home, you can look down on the masses and say, *if they could only taste this.*

Canning is the part which scares most people off. However, it is so easy, you should try it. Just think about the hundreds of thousands of people across our Mid-West who have been canning for over a hundred years, and I'll bet, not one of them would call themselves a chef. The most important thing is to know how to boil water. You'll need a large stock pot (8 to 10 quarts) or soup pot. Even a big sauce pan will do, as long as your canning jars will fit in it and cover with at least 1/2 inch of water. Next, you'll need canning jars, (use either Ball or

Kerr, there is no real difference). Make sure you wash the new or used jars with hot soap and fresh water, as well as the new lids (only new lids can be used). Fill the washed and empty jars up with hot water, place them in the pot, then fill the pot with hot water covering the jars by at least 1/2 inch. Bring the water to a boil, let simmer for 15 minutes, turn the heat off and cover the pot. Do the same in a smaller pot with the lids and screw rings. Now, you are ready to can, (well almost, you do need to have whatever you are canning ready to fill the hot, sterile jars). Other things which might make things go a little easier for you are a pair of tongs or canning tongs, a few clean kitchen towels, and a canning funnel. These items can be found at most hardware stores or supermarkets.

Here are several recipes which I think you will enjoy. Each is easy to make and easy to can. Just

find the name *Beaujolais* appearing (at least prominently) on the labels of the cru Beaujolais. Consumers are expected to recognize the cru name and to know that these are the highest quality wines produced in the appellation.

Many of the French labels are like that, especially the highest quality wines. Only the name of the individual appellation or geographical area is given on the label. The consumer is expected to know the wine and the type of grapes that make up the wine. The same is true of many Italian and Spanish wines.

There is one other category of Beaujolais that clever marketing people have perpetrated on the wine world and that is Beaujolais Nouveau. This is very young wine (usually, seven to nine weeks old) that is released on the third Thursday of November. The sooner it is consumed, the better it tastes. It has become a reason for celebration in areas outside of France, such as French restaurants in America. The tradition appears to have waned a bit in recent years, or until another marketing genius decides to promote it again.

So, you just have to know when to hold them and when to drink them. You can always ask the wine editor. If he doesn't know, he will find the answer quickly, from Master Sommelier Fred Dame.☺

**Ask Any Chef—**  
**World's Finest Corned Beef**  
 for quality and service call  
 (415) 621-2624  
 www.robertscornedmeats

**Pastrami Sausages Bacon Ham**  
 1030 Bryant Street  
 San Francisco, CA 94103

**Shamrock Brand** **Roberts Corned Meats** **Turkey Brand**

**Scandinavian Smokehouse**

For all your smoked seafood needs.  
 Salmon, Trout, Sturgeon, Scallops, Mussels  
 We also carry other specialty seafood products.  
 Please call Anders for the complete product line  
 (415)821-4701 fax (415)821-6389

IN SAN FRANCISCO  
 FINE FOOD IS AN ART.  
 MAY WE SUGGEST  
 A SUITABLE FRAME.

**PARISIAN SOURDOUGH**

For more information about our breads or to order,  
 Please call John Vratnins at (510) 568-5511 ext. 757

## WINE EDITOR



SALVATORE CAMPAGNA, CEC

EXECUTIVE CHEF/OWNER  
SALVATORE'S RESTAURANT

## KNOWING WHEN TO HOLD 'EM

A friend called me last week to ask about a case of wine he had found in his house. He said, *I found a case of French wine, it is red and the vintage is 1982. Is it any good?* My response was excited in the hope that the wine was a Bordeaux, because the 1982 vintage was one of the best of the century and this vintage is aging beautifully. Some first growths of this vintage are selling for big bucks (such as), Chateau Petrus and Chateau Latour.

The excitement ended quickly as he revealed, (upon perusal of the label), that the wine was a Beaujolais. Of all the different wines produced in France, Beaujolais is one the few that has very little aging potential. For most Beaujolais, the sooner they are consumed, the better. The reason for this lack of aging has to do with the way Beaujolais is made. It is a process called *carbonic maceration*, which is used during the primary fermentation to produce light, fruity reds with intense color.

Carbonic maceration starts out by putting whole bunches of freshly picked, uncrushed grapes into large vats filled with carbon dioxide and, sometimes, special yeasts. In this process, the bottom grapes are crushed because of the weight above them and then fermentation begins. This beginning of fermentation at the bottom creates more carbon dioxide, which envelopes the uncrushed grapes above and prevents air exposure that would normally occur. Then, fer-

mentation begins among all of the whole (uncrushed) grapes and more juice oozes out. Finally, the whole batch is pressed and fermentation is finished in the standard method. This process produces wines with very low tannins, (one of the factors that contributes to aging), intense fruit flavors and brilliant coloring.

The Beaujolais region of France is located in the southern most area of Burgundy, below the city of Macon and extending about 35 miles to the south, ending just north of Lyon. It is important to understand that the main grape of Burgundy is Pinot Noir except for Beaujolais where the wine is made from the Gamay grape.

It helps to know the hierarchy of the Beaujolais. Most of the wine for the basic Beaujolais appellation (AC) vineyards comes from the southern part of the region and the wines produced must be a minimum of 9 percent alcohol for red and rose wines and 9 1/2 percent

for white wines.

Beaujolais Superieur AC comes from the same area, but is required to have lower yields per hectare and one percent higher alcohol. Lower yields are considered to be an indicator of better quality.

Beaujolais-Villages AC is the next highest quality wine of this region. This wine comes from a collection of 39 villages with superior vineyard sites located in the northern part of the Beaujolais region.

The highest quality level of Beaujolais is made up of ten individual, cru-status villages, each of which has its own appellation (AC). They are *Brouilly, Chenas, Chiroubles, Cote De Brouilly, Fleurie, Julienas Morgon, Moulin-a-Vent, Regnie* and *Saint-Amour*. Regnie



achieved the coveted cru status circa 1994. These cru Beaujolais are a little more expensive than the others, but are still, reasonably priced when compared to the cru classes of Bordeaux and other parts of Burgundy. The ten cru Beaujolais are the only wines of the area that are entitled to the name *Burgundy*.

Most of the cru Beaujolais are best when consumed within two or three years of the vintage date. However, three are noted for having better aging capability including Chenas, Morgon and Moulin a Vent. The latter is arguably the longest lasting of the three.

Strangely, you often do not

think of what your friends or relatives will say when you serve them some of your relish, as you try to hold back your grin.

### Katherine's Calico Relish

This is my mother-in-law's relish. It's the one we make at home. You can use a food processor, food chopper (hand or electric) grater, or, hand chop the vegetables. Although this is not a sweet or pickle relish, it is so good on hamburgers, that you will never go back to the mass produced stuff.

Yield: 4 pints

Ingredients:

1 pound scraped carrots (scrape with a knife or add an extra carrot if you peel them)  
4 large green bell peppers, stemmed and seeded  
4 large red bell peppers, stemmed and seeded  
4 large yellow onions, peeled  
1 1/2 cups white sugar  
1 1/2 cup white vinegar  
2 tablespoons salt  
1 tablespoon mustard seed  
boiling water

Directions:

Put carrots, peppers, and onions through a food grinder or chopper with a coarse blade. (If you are using a food processor, pulse, so not to puree) You should have about ten cups of mixture. Put juice and chopped vegetables in a non-corrosive kettle or pot with enough boiling water to just cover mixture. Drain well and return relish to kettle; stir in salt, sugar, vinegar and mustard seed. Heat Calico Relish to a boil, reduce heat to a simmer. Simmer for about 5 minutes, (Do Not Boil), stirring once or twice. Follow Canning instructions.

Canning Directions:

Ladle hot Calico Relish into hot sterile jars, filling to within 1/2 inch from top. Wipe rims with a damp clean cloth and place a sterile (new) lid and screw ring. Tighten screw ring to just snug. Place filled jars in hot water bath (sterilizing pot), cover by at least 1/2 inch of hot water. Bring water bath to a light boil and reduce heat to a very slow boil for 15 minutes. Remove jars from water bath and place on clean kitchen towel to cool. As jars cool, they should make a slight pop when they seal. If you touch the top of the jars and slightly push down, they should not move; if they do, they have not sealed properly. Either reseal them or refrigerate and use them first. After they have cooled for 4 hours, tighten sealing rings. Store in cool dark place. Refrigerated Calico Relish should be good for about 3 months, properly canned jars are good for about 18 months unopened.

### Corn Relish

This colorful relish makes a wonderful condiment. I suggest you use frozen corn if you can't get really fresh corn. You can substitute white corn or a combination of both. You can also substitute heirloom tomatoes for a more colorful relish.

Yield: 6 pints of relish

Ingredients:

4 cups fresh or frozen yellow corn kernels  
4 red bell peppers, chopped fine, (about 3 cups)  
3 green bell peppers chopped fine, (about 2 cups)

2 cups chopped white onion  
2 cups cucumbers, sliced-unpeeled  
4 cups ripe tomatoes, chopped,  
(about 6 medium large tomatoes)  
4 cups white wine vinegar  
2 cups white sugar  
1/4 cup Kosher salt  
1 tablespoon turmeric  
1 tablespoon mustard seed

Directions:

Combine vegetables. Add vinegar, salt, turmeric and mustard seed. Heat in a non-corrosive pot until boiling, reduce heat and simmer Corn Relish for 25 minutes.

Canning Directions:

Ladle Corn Relish into hot sterile jars, filling to within 1/2 inch from top. Wipe rims with a damp clean cloth, and place a sterile (new) lid and screw ring. Tighten screw ring to just snug. Place filled jars in hot water bath (sterilizing pot), cover by at least 1/2 inch of hot water. Bring water bath to a light boil and reduce heat to a very slow boil for 10 minutes. Remove jars from water bath and place on clean kitchen towel to cool. As jars cool, they should make a slight pop as they seal. If you touch the top of the jars and slightly push down they should not move; if they do, they have not sealed properly. Either reseal them, or refrigerate and use them first. After they have cooled for 4 hours, tighten sealing rings. Store in cool dark place. Refrigerated Corn Relish should be good for about 3 months, properly canned jars are good for about 18 months unopened.

EDUCATION CONTINUED ON PAGE 19

*The Best Game in Town  
with  
Award Winning Service!*



THE FINEST SELECTION OF MEATS

RANCH RAISED BISON  
CERVENA VENISON  
TRUE DRY AGED BEEF

160 Sunol Street, San Jose, CA 95126

650-737-5873 & 408-291-3600

## LaRocca's Seafood Specialties

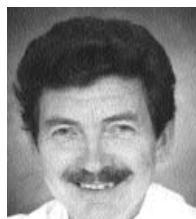
Award Winning

Smoked Salmon • Smoked Trout • Hot Smoked Salmon  
Smoked Mussels • Scallops & Sturgeon  
LaRocca's Imperial Caviar

Imported Caviar and Accessories

Beluga • Sevruga • Oscietre • Tobikos  
Telephone (650)728-7850 • Fax (650)728-7854 • www.LaRocca.com

## FROM THE KITCHEN



SIEGFRIED MATTERN

EXECUTIVE CHEF  
SAN FRANCISCO GOLF CLUB

## NOT ALL KITCHENS ARE THE SAME

Recently, at a Chefs Association dinner, I met someone who had been hired as the executive chef for a well known food-specialty company 5 years ago. He is now the operations manager of the same company. What he had to say about his job sparked my curiosity. He works for Gourmet Foods.

I had known about the company, but very little of what they produce. Dale Bailey, (who is the chef I spoke with), described his company's kitchen so vividly that I simply couldn't resist the idea of visiting with him.

Gourmet Foods is located in the industrial part of Hayward, near Highway 92, and has plants and distribution centers in Los Angeles, Honolulu, Las Vegas, New York, Denver and Dallas.

They specialize in (as the name implies), gourmet food products. You could say they make the fancy food items that require expertise. You as a chef may know how to make these items, but you may not have the time nor the people for the job. The company makes pates, Hispanic and Asian influenced appetizers, fresh pasta, sushi and hand-turned vegetables.

They also make other items, but for now, let me illustrate the unique way of how they work in their kitchen.

Dale Bailey gave me a guided tour of the plant, which, of course, started in the kitchen. Here are some of the highlights:

**Hand turned vegetables:** You know what a tedious job this is. Let's

say you are going to serve 100 people and each person gets 4 chateau (olive shaped) potatoes. You can do the math, hence, Gourmet Foods makes them. They have trained people to carve potatoes by hand.

*How do you recruit someone to do this kind of work? I asked Dale,*

*He said, What we do is bring people in (from other stations of the kitchen). We see if they have hand-eye coordination. We have them practice hand turn potatoes. It may take a month for them to be proficient at carving potatoes and vegetables to the desired shapes. They use a curved paring knife to do the job.*

Such a knife may last 3-4 months before it has to be replaced. Dale thinks that an experienced person can do 4-5 chateau potatoes in 1 minute. To prepare baby carrots, they use medium size carrots. They simply make them smaller and then they look like baby carrots. If the carrots are pre-cut, it takes a worker 1 hour to carve 30 pounds of baby carrots. (out of a 50 lb.. bag of medium size ones)

**Another highlight of the tour was the early hour that the kitchen staff begins work.** Really early. The day I visited was Monday, and the workers started 4 AM.

*Why so early? I asked.*

*They start this early because most of the products we make (like canapes) are fresh; especially on a Monday, because we don't have any prep-work; we don't work weekends. We also want our trucks to go out by 8:30 AM (to deliver the products to our customers), Dale said.*

**Customers:** In the past, at some point, restaurants, hotels, clubs

caterers and perhaps even airlines prepared everything in their kitchen. The cooks made their own mayonnaise and did all their butchering. Some may still do a few of these tasks. For practical purposes however, (and more importantly for financial consideration), businesses are streamlining their operations. What does this mean? It means, restaurants, hotels and airlines are businesses that constantly try to make their operation more efficient and profitable. For instance, they may purchase high quality pate or nice looking hand turned vegetables. It saves them money and time .

**A different kind of kitchen operation:** Unlike common kitchens (in the traditional sense), at the Gourmet Foods kitchen there isn't much cooking going on. Picture (if you will), a large room with numerous machines, long stainless steel tables with workers speaking in foreign languages. They work in teams. They could be making chicken spring rolls and mini quesadillas or box lunches. Work assignments are posted on the wall. Each team's hourly production is monitored. The kitchen workers consist primarily of three cultural groups: Vietnamese, Chinese and Hispanic. Each group has their own supervisor who is fluent in that particular native tongue. The leaders have great supervisory skills and communication between workers and management. The workers participate in the company's profit sharing plan.

**Sushi** was yet another highlight on the tour at Gourmet Foods. They have a sushi machine that can make 1000 pieces of rice balls in 1 hour. The machine was made in Japan and has the brand name Shef. Another machine makes maki; it looks like, what I would describe as a rice candy bar. Actually, it is cooked rice with seafood wrapped in nori, (seaweed). At Gourmet Foods, they cook rice in gas fueled rice cookers (this is apparently the preferred method in Japan). Gas provides heat instantaneously and can be turned off faster than electric heat, making for better rice. Dale told me that the Japanese people used to take sushi to eat while working in the fields. Vinegar is used, along with

CONTINUED ON PAGE 14



## WELCOME NEW MEMBERS

### Active Members

James Harris, Jr. • Executive Sous Chef  
Crow Canyon Country Club • Danville, CA

Jon W. Olson • Corporate Chef  
Bay Brokerage • San Carlos, CA

Eric Pilato • Food Service Manager  
Treasure Island Job Corps Center

### Award Winning Bakery



480 A. Toland Street  
San Francisco, CA 94124  
phone: (415)824-3592 fax (415)824-7628  
for retail, restaurant & wholesale information visit us anytime at  
[www.sugarbowlbakery.com](http://www.sugarbowlbakery.com)

## HAPPY BIRTHDAY IN MARCH



Happy Birthday to those of our Members who will celebrate their birthdays during the month of March

Deborah J. Rae	2
Edouard Walder	5
Jaime Joachin	6
Charles Armenta	15
Ernest Pinata	16
Eric Villard	17
Andrea G. Cope	20
Bert Zanders	20
Marcel Pailhes	20
James Petrizzo	23
Karl Schuermann	24
Nick Recio	26
James Louie	31

other perishable proteins (mostly seafood), in the preparation of rice bars. The acidity of the vinegar protects sushi from spoilage and possible food poisoning. Sushi is eaten at room temperature. At first, this fact didn't bode well with Gourmet Foods. Their sushi had to be cooled down to 40° (FDA mandates this). Cooked rice gets hard when it is cooled like this. The chefs worked on this issue and found the solution. They now make sushi that can be served at room temperature and has the same pleasing taste and texture as regular sushi.

**Pasta Machines** are a highlight at Gourmet Foods. They use several and they make and sell fresh pasta. One of the machines in particular got my attention. It looks like a giant meat grinder. It is called an extruder. What does an extruder do? It shapes the pasta by forcing it through a die, operating like a meat grinder, (just as you put chunks of meat into one side and ground meat comes out of the other). Depending on the selection of a given die, you can make angel hair, linguine, fettuccine, etc. The machine is made in Italy. Another one, (also from Italy), makes ravioli.

**Sanitation and HACCP is the final highlight I will mention.** My initial impression of the facility is that, it is incredibly clean. It doesn't seem like they would need any government mandated rules to hold them to the highest standard of sanitation. The hand washing control device is an example. Each employee has a number. They press their number into the computerized device every time they wash their hands. A weekly report card keeps tabs on when and how often each employee has washed their hands.

Their HACCP system, (Hazard Analysis Critical Control Point), is well documented. In essence, HACCP, (which is mandated throughout the states), is a system tailored to the given food production location to prevent food-borne illnesses. For instance, when they are making mini quiches, they check the temperature at a critical point during production. The quiche has to be cooked to 140° (They go beyond this requirement, cooking it to 145°). Every procedure is recorded in a book and the book is kept for one year (although only a half year is the requirement).

The man responsible for all of this, is Operations Manager, Dale Bailey. He brings a wealth of culinary experience to the job. He worked as an executive chef for Dobbs International (The name has changed but the company has been the premier caterer to many airlines, notably Singapore Airlines who was famous for custom designed-cuisine by well known chefs). He worked for Dobbs for 15 years, primarily in Hawaii. He traveled extensively, particularly to Asia. While there, he learned how to cook Chinese and Japanese specialties. While he resided with his family in Hawaii, he became friends with many natives. It was this experience that shaped his personality into someone that gets along with everybody.

PS. I would also like to thank Gourmet Foods Executive Chef, David Maki, Director of Sales, Laura Kihlman and Chef Consultant, Paul Curley for their generous hospitality. Lastly, my heartiest congratulations go to managing owner Uwe Henze, who had the foresight to hire Dale and the above mentioned people. ♡

## MARKET OUTLOOK FOR FEBRUARY

**BEEF** market through the month of January showed signs of depression as the last major holiday has passed, and values continued to creep upwards near the end of the month. Most of this pressure was caused by a lack of demand and increasing supplies that needed to be sold. February shows signs of life with live cattle prices increases due to smaller than normal show lists, which, inevitably, will cause prices to push back upwards. We expect to see much of the same in the coming month.

**PORK** market continues to just slide along as demand has found its equilibrium point with supply. January did not give us much indication of future prices as once thought, but February seems to show us that prices are near the bottom end and should start to trend more positive. Most of the increases will be seen in the rib and loin area, where retailers will start to push ads for the coming warmer months.

**LAMB** market climbed slightly in the month of January due primarily to an increase in demand in the middle meats. The rack and leg area will see most of this increases as Easter comes into

**DEL MONTE MEAT CO. INC.**

San Francisco (415)896-1760  
Oakland (510)465-2400

play, and retailers start to buy up existing and future supply.

**VEAL** market has also started to climb as Easter plays a role. The round and rack area are primarily the indicators, and we have begun to see some changes, that lead us to believe that increases are in the short term.

**CHICKEN** market has continued to just roll along with no major movements in neither the breast nor leg market. Certain breast sizes are running the show with good movement, while the rest of the sizes have to be cleaned up each week. Evidently, this seems to put strain on the market to increase prices. However, you should start to expect some increases in the breast market as the warmer months approach.

*Consult your Del Monte Representative to help foresee market movements.*

**OF ALL FOODSERVICE COMPANIES, ONLY ONE IS SUPERIOR.**

For over 90 years, we've kept the restaurants of America supplied with the finest coffees and teas. We also present the freshest line of soups, spices, salad dressings, and sauces.

**Superior Coffee**

For more information, please call your Superior Representative at 1-(800) 982-8001.

**PRIME**  
 • PETTIT  
 • BULLDOG  
 • LONG COB  
 • SALMON  
 • HALIBUT  
 • TROUT  
 • SOOK OGS  
 • BROILED ITEMS • BREADED ITEMS

**PRIME**  
 • CHICKEN  
 • CORNMEAT  
 • CHICKEN  
 • CORNMEAT  
 • BREADED TROUT

**CALL TODAY! LIMITED QUANTITIES!**

SERVING INSTITUTIONS  
HOTEL & RESTAURANTS-  
RETAIL MARKETS

**Vinge's Shell Fish Co.**  
 1003 Montgomery Avenue  
 San Bruno, CA 94066

**FOR SERVICE CALL -  
 (650) 589-5385**

**CALL TODAY! LIMITED QUANTITIES!**

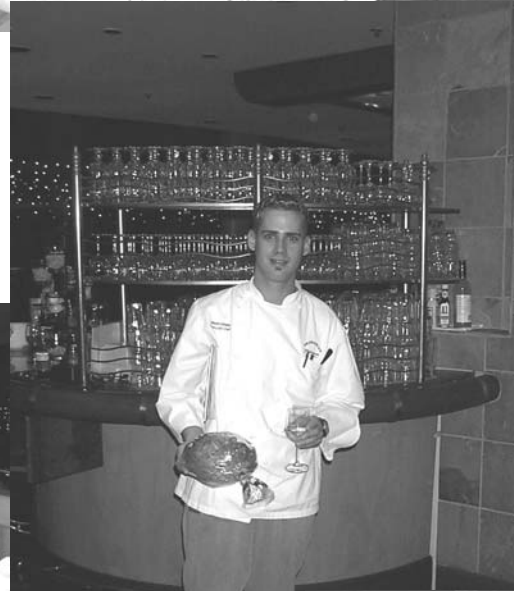
**BiRITE**  
**FOODSERVICE DISTRIBUTORS**

Your Complete Foodservice Resource

123 South Hill Drive  
 Brisbane, CA 94005  
 415.656.0254 • 800.227.5373

**Nugget.**  
 BRAND

Family owned & operated  
 for over 30 years!



# Random shots from the Christmas Event held at the Franciscan Restaurant

on Monday,  
December 17, 2001

Our thanks to Executive Chef Adam Jones and staff for a wonderful meal and good time, surrounded by a fabulous view

Thanks also to all the purveyors for their donations to our dinner and raffle.

Photos by Bruce Paton

