

SPRING IS COMING!



On March 20th, spring arrives! We look forward to the warmer weather and hopes of gathering together in person throughout the year.

Stay tuned for some amazing things lined up for our club members. From a Sterling Silver Beef event to our Annual Golf Outing and more. Stay tuned for more information.

We look forward to having our first in-person meeting of the year next month on April 19th. Stay tuned for more information soon.



This month's membership meeting will be on **Monday**

March 15th at 5:30 pm. Group updates, demonstrations and discussion for everyone. Click on the following link and we look forward to seeing everyone there.



Click [here](#) to join our membership meeting on Zoom.



For up-to-date information on Covid-19 in Massachusetts, please check [here](#) at the Mass.gov web site.

Many Ways to Help During the Pandemic

John DiSessa, CEC, AAC – PRESIDENT'S MESSAGE

Dear Epicurean Club members,

The snow is melting, and the days are getting longer. Spring is approaching quickly and with the arrival of spring comes the birth of new life and new beginnings.



Now that everyone is getting vaccinated, it gives us hope that the Spring and Summer are going to be great. The Vice President, Board of



Many of the less fortunate are feeling the effects

of the pandemic more than ever. Sadly, in-person charity may be difficult to achieve in a safe manner.

Here is a list of some ways you can help your neighbor while staying socially distant.

Donate personal protective equipment [here](#).
Donate food and household items [here](#).
Other ways to help are listed [here](#).



If you have not yet done so, please sign up to join our

club [here](#) and enjoy some of the many benefits of [Epicurean Club of Boston](#) Chapter membership. We look forward to seeing you soon.



New and exciting changes are happening at our [web site](#)! We are now [raffling off](#) this amazing *Dyno-Glo Grill* with other amazing prizes to be offered down the road. We are also [selling](#) ECB logo'd apparel and an 8" chef knife! Please check out our site for more information.

If you or someone you know has any jobs available that need filling, please reach out to our club's secretary and we

Directors and I have a great year planned for our club starting with our first live meeting and mini food show coming in April. Stay tuned for more information coming soon.

Our next Virtual Zoom meeting will be on March 15th. The Educational component will be on Spring Ramps, Fiddleheads Ferns and Morel Mushrooms.

Fundraising - Dyna -Glo 5 Burner Grill

Fund Raising for Culinary Scholarships will also be on top of our list with new and innovative ways to raise money for Culinary Scholarships. A few of the scholarship fund raisers are as follows:

You can purchase your tickets on our [website](#), or you can contact

John DiSessa or Tim Foley at Chef12@comcast.net or Tfoley@coregroupsales.com

Read entire letter [here...](#)



will post it on our web site and this newsletter.

Please reach out to the ECB secretary [here](#).



The American Culinary Federation offers a "Ingredient of the month". They offer free downloadable tools featuring a new nutritional ingredient for chefs to incorporate into their menus and use in community events.

Check it out [here...](#)

The Ultimate Charcuterie Board



Here is a [link](#) to the 2021 Chapter Officers and Board of Directors.

Thank you for your professional service!

Charcuterie is a French term for a branch of cooking devoted to prepared meat products, such as bacon, ham, sausage, terrines, galantines, ballotines, pâtés, and confit, primarily from pork. Charcuterie is part of the garde manger chef's repertoire.

Here's the [video](#) on how to create one...

March is National Celery Month!

CERTIFICATION CORNER



ACF Practical Exam Is Scheduled!



Get chopping in March with National Celery Month! This vegetable adds crunch to salads while adding lots

Looking to get certified in 2021? Now is your chance to complete the Practical Exam! We have scheduled a date for a local Practical Exam on **Saturday, April 17 at Assabet Valley Regional Technical High School in Marlboro, MA.**

of flavor to casseroles and soups.

Celery is a fibrous vegetable that grows into a leafy stalk. While many enjoy it fresh, celery also goes well into a cooked meal. Per serving, the crunchy vegetable has 16 calories. It's a good source of fiber, potassium and vitamins A and C. Add it to snacks to benefit from its anti-inflammatory qualities. [Read article here...](#)

Have questions about how to prepare? Want to discuss some menu ideas? Just curious about the process and want more info? Please reach out to our Certification Chair, Chef Earle Test, CEC, CCE, CCA at emtest@verizon.net and he can work with you through the process.

For more information about the benefits of certification as well as information for signing up, please visit the American Culinary Federations [Certification Page](#).



The American Culinary Federation offers great learning opportunities. From credits towards certification to brushing up on current skills, there is so much offered. You can see the information [here...](#)

Thank you to our supportive associate and allied members!

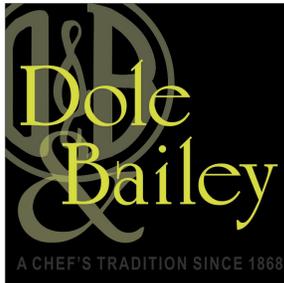




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