

April Showers...



Spring is finally here! The weather is warming up and the daffodils are peering up waiting to bloom.

We look forward to the warmer weather and meeting in person at our membership meetings. Stay tuned for more information.



Congratulations to our raffle winner! Phil Bonnici of Shrewsbury.

We hope he enjoys his new toy and gets many great meals from it!



This month's membership meeting will be this **Monday April 12th, 2021 from 6:00 - 8:00 pm**

This month's meeting is in person and **free of charge**. No need to make a reservation, just show up and enjoy.

Dole and Bailey is hosting a mini food show to show off some of their amazing products! We hope to see you all there.

The location is Assabet High School at 215 Fitchburg St, Marlboro, MA 01752

Parking and entrance to the meeting location is all the way around the back of the school.

Many Ways to Help During the Pandemic

John DiSessa, CEC, AAC – PRESIDENT'S MESSAGE

Many of the less

Dear Epicurean Club members,



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.

Welcome to Springtime. There is nothing lovelier or more enjoyable than springtime. Every year the cold days of winter melt away and the Spring brings a new beginning.



We feel genuine excitement and happiness which overflows us from the inside when the first sunny, warm days arrive. Spring is related with regeneration, new beginnings, and growth. 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 Directors and I have a great year planned for our club starting with our first live meeting and mini food show coming on April 12th! Stay tuned for more information coming soon.

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



Check it out! We are now [raffling off](#) this amazing **Master Built Gas Smoker** 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 clubs secretary and we will post it on our web site and this newsletter.

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.

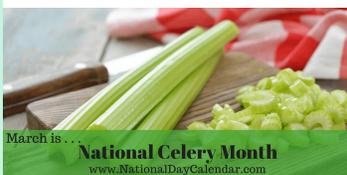
Check it out [here...](#)



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

Thank you for your professional service!

April is STRESS AWARENESS MONTH



Stress Awareness Month is an annual designation observed in April. Have you ever been in a situation that was a little (or a lot) overwhelming,

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



Amazing knife skills!



Knives are an integral part of the chef's tool kit. Check out these amazing skills for food decorations and garnish.

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

CERTIFICATION CORNER

Why Get Certified?

ACF Certification exhibits a benchmark of excellence by demonstrating professional standards in culinary skills and knowledge of the food service industry. Certified chefs attain the well-deserved recognition and



you had deadlines approaching and a mile-long to do list, and you were just in way over your head?! Well, you're definitely not alone.

Everyone feels stressed from time to time, especially as we get older and the responsibilities really pile onto our plate.

[Read article here...](#)

respect of their peers. ACF offers 16 certification designations, each with specific qualifications.

Certifications are open to:

- Cooking Professionals
- Baking and Pastry Professionals
- Culinary Administrators
- Culinary Educators
- Personal Cooking Professionals

Benefits to the Chef

- Enhances career opportunities
- Differentiates you from the competition
- Shows personal pride
- Increases job confidence
- Provides clear career path

Benefits to the Employer

- Affirms competence and expertise
- Demonstrates professional standards
- Exhibits benchmarks of excellence
- Provides consistency among chefs' skill sets

Benefits to the Public

- Ensures safe and nutritious food

Check out all the ACF Approved Learning Opportunities!

Learn or enhance your skills, prepare to get certified or maintain your certification, earn CEH's or just get some inspiration and ideas.

Start here for more information:

<https://www.acfchefs.org/ACF/Education/ProDev/Opportunities/ACF/Education/ProDev/Opportunities/default.aspx?hkey=ee5779ee-79bb-4600-8d5d-efc2c2cd042d>

Chef-to-Chef Webinars

In partnership with WTW Media and ACF here are some upcoming free LIVE

webinars:

Leadership and Mentoring: Apr 15, 2021 3:30 PM EDT

There are also a number of previous webinars that have been recorded and are available On Demand any time including *Shifting Menu Trends; The Future of Banquets; Expanding Outdoor Dining, and Keeping To-Go Going.*

All of these classes can be accessed here:

<https://gateway.on24.com/wcc/eh/2927718/category/45678/chef-to-chef-live?partnerref=website>



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!



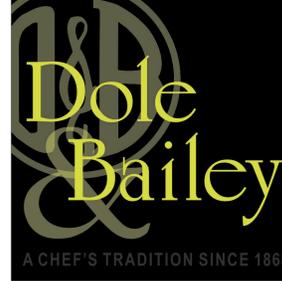
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