

# PORTUGUESE HERITAGE, REFINED

*PRESENTED BY*

The Culinary Guild  
of New England 

SATURDAY, APRIL 28, 2012

JAMES BEARD HOUSE

167 WEST 12TH STREET

NEW YORK, NY 10011



## **The Culinary Guild of New England**

The Culinary Guild of New England was founded in 1979 by a group of female culinary professionals who yearned to connect with other female professionals. Initially, the Guild was named "The Women's Culinary Guild". The founding members of the Guild included well-known culinary figures such as Lora Brody, Sheryl Julian, Marian Morash, Sara Moulton, Ann Robert, Dorothy Crandall, and Ruth Lockwood – who began the Guild under the advisement of Julia Child, who also helped to put the James Beard Foundation on the map.

These ladies felt inspired by Bostonians past and present, who had accomplished great things in the food world – women like Fannie Farmer, Madeline Kamman, and Julia Child, whose "Julia Child & Co." was then airing on WGBH. They had been content, filling their days cooking in restaurant kitchens, catering parties, or penning cookbooks – but still, something was missing. They felt increasingly isolated, and realized that by reaching out to others like them they could expand their knowledge, learn new skills, and support one another.

The Culinary Guild of New England is now a leading organization in the Northeast that creates experiential events designed to unite cooking enthusiasts on all ranges of the spectrum. This nonprofit creates a calendar of culinary events that connect cookbook authors, renowned chefs, and other influential members of the extended food community with the highly informed home cooking enthusiast.



## **Why “Portuguese Heritage, Refined”?**

A native of the Azores islands in Portugal, Chef Guida Ponte began her culinary training early. She credits her grandmother and mother for igniting her passion for the food ways and traditions of Spain and the Azores, an archipelago with a rich tradition of excellent seafood. Armed with solid training in Portuguese cuisine, Ponte was eager to expand her repertoire, moving to the United States to pursue formal culinary training at Newbury College and launch an impressive career.

Chef Phyllis Kaplowitz’s Italian and Spanish ancestry was passed on through the love of great food. Her mother’s ancestors were known as Sephardi, or Spanish, Jews who lived in Jewish communities on the Iberian Peninsula in the early 1400’s. In 1492, the Sephardi Jews were expelled from Spain and forced to leave or convert to Catholicism. Her ancestors migrated to Italy but continued to carry on the Spanish-Jewish food traditions that she was taught by her mother and grandmother.

For this special occasion – the Culinary Guild of New England’s *crème de la crème* event of the season – Guida Ponte and Phyllis Kaplowitz, and their team of chefs, have created a unique menu of Portuguese and Spanish influence, reflective of Chef Ponte’s and Chef Kaplowitz’s respective heritages.

Guida and Phyllis always cook the way they were taught by their mothers, with the freshest local ingredients and always with passion – a passion they both wish to share with you this evening.



## **Hors d'Oeuvres**

Escabèche  
Crispy Gorditas and Early Spring Gazpacho

~

Medjool Dates  
Goat Cheese, Serrano Ham, and Rioja Syrup

~

Cauliflower Fritters  
Smoked Paprika Crust and Honey Aioli

~

Spanish Beef Carpaccio  
Shaved Mahón, Balsamic-Onion Marmalade  
and Potato Tortas

~

Bacalhau (Portuguese Salt Cod) in Potato Cups  
Garlic Chips and Preserved Lemon Cream

~

Cristalino Cava Sangria Blanc  
Organic Citrus Sphere



## Dinner

Deconstructed Empanada Melt  
Portuguese-Spiced Seared Tuna  
Piquillo Pepper Pearls, Manchego Flan  
and Empanada Chips

~

Zarzuela  
Octopus, Monkfish, Mussels, and Clams  
Manzanilla Olive Macarrão, Saffron-Tomato Broth  
and Spanish Parmesan Galleta

~

Seared Maple Duck  
Vanilla-Parsnip Purée, Fennel Rice Cake, Swiss Chard  
and Port Reduction

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Beet Ravioli  
Farm-Picked Greens, Valdeón Cheese  
Orange Gelée, Pickled Red Onions  
Black Pork Belly Migas, and Spanish Vinaigrette

~

Portuguese Cornbread Duo  
El Diablo with Spiced House Made Chorizo  
El Angel with Burnt Membrillo Butter

~

Brazo de Gitano  
Sponge Cake Roulade  
Sherry Custard Filling, Almond Praline  
Passion Fruit Sorbet and Candied Kumquats



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## **Tasting Notes**



## Meet the Chefs

*Guida Ponte* has cooked twice at the James Beard House. Guida's first invitation to cook was in 1993; Guida served as Sous chef for Jean-Jacques Paimblanc, the (former) executive chef for Legal Sea Foods. Her second invitation was in 1995 while serving as the Chief Research and Development Chef for Legal Sea Foods. Guida is thrilled for this third invitation to cook at the James Beard House as lead of The Culinary Guild of New England's kitchen team.

Guida began volunteering her time with The Culinary Guild of New England in 1995. She was a member at large for five years before being tapped to serve as the Programs Co-Chair of the Board of Directors. As Programs Co-Chair, Guida designed, planned, and implemented events for members. Guida served as Programs Co-Chair from 2000 till 2009. In 2009, Guida was asked to serve as Vice President.

*Phyllis Kaplowitz* is a graduate of Johnson & Wales University. Phyllis first gained fame in Boston as an integral player in the rejuvenation of the historic Jacob Wirth Restaurant in the Theatre District. The 140-year old restaurant was named 'Best Neighborhood Restaurant' by Boston magazine in 2003 and one of the 'Top 10 Places to Eat' in Boston by FoodTV.com during her tenure.

Drawing on extensive travel in the Middle East, Europe, and the Caribbean, Phyllis allows her cuisine to explore the boundaries of varied tastes and flavors. Phyllis has catered parties for New England Patriots owner Robert Kraft, the Boston Celtics, the Boston Bruins, Thomas M. Menino, and the Massachusetts State House. She is recognized across the regional food media circuit, with appearances on such programs as: How2heroes, Stuff Magazine, "The Dish" with Frances Rivera, Boston Globe and Boston Herald, Boston Magazine, Phantom Gourmet, TV Diner, Mix 98.5, WBZ Radio, WGBH-TV, The Olives Table with Todd English, and Chronicle.

Phyllis also volunteers teaching demonstrations at the Boston Center of Adult Education, Boston University, Sakonnet Vineyards Master Chef Series and Boston Cooks. Phyllis was recently inducted into Les Dames d'Escoffier. In June 2011, Chef Phyllis was a finalist on the Food Network's "Chopped."





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*Anthony Mancuso's* approach to cooking comes from growing up in a large Sicilian family, where simplicity and flavor mattered most. Sunday dinner is where his passion for cooking and pleasing others with food was first born. He would watch his mother and grandmother cook for hours braising down a pheasant that his grandfather had just cleaned. Always wanting to stick his hand in the pot, Anthony's mother put him to work at a young age.

After years of running a family-based business where his technique for Italian food was challenged every day, Anthony thrived for more. A short visit to Chicago turned into a barrage of bread baking and pastry at a small town bakery. Upon returning to Boston, he trained under James Beard award-winning Chef Seth Woods as an executive sous chef, and finally settled down as Chef de Cuisine at Bakers' Best Catering working under executive chef Phyllis Kplowitz at one of Boston's premier caterers.

*Judy Mattera* owns Sweet Solutions, a business that pairs desserts with sweet/fortified wines for private events, retail shops, schools or corporate settings. A former pastry chef at Boston's Olives, Grill 23, and The Fed at XV Beacon, she contributes recipes, reviews and articles on the topic of sweet wines to publications such as iSanté, Quarterly Review of Wines and Taste of the Seacoast, among others.

Judy is a member of Women Chefs & Restaurateurs, where she has served on the Board of Directors, and is a member of the International Association of Culinary Professionals, Sweet and Fortified Wine Association, Chefs Collaborative, The Culinary Guild of New England and Les Dames d'Escoffier.

*Maryanne Muller* joined the Culinary Guild of New England in 1998. She was member at large until 2005 when she elected as Vice President. She became President in 2007, serving a two-year term. Under her direction the Guild formed an alliance with Share Our Strength. Today, Guild members continue to work with Share Our Strength, teaching local families how to prepare healthy and inexpensive meals.

Maryanne is the Survey Coordinator for Zagat, managing reviews for the Boston Restaurant Survey. Formerly a corporate chef, Maryanne is a freelance caterer and personal chef, and she has extensive teaching experience with adults and children. Maryanne is a member of Women Chefs and Restaurateurs and Les Dames d'Escoffier.



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*Jennifer Verrill* grew up on her family's farm in Concord, Mass. She graduated from the University of Massachusetts, nationally respected for its agricultural academic program; but she had a nagging love of food and wanted to get into the food business. Over the next ten years, she gained knowledge and hands-on experience working in the food industry. She worked on the line at Walden Grill in Concord before moving on to a successful caterer in the Boston area. After working in Providence, Rhode Island for a catering company and restaurant, Jennifer moved back to Concord where she worked at Aigo Bistro as a pastry chef before returning to the family farm, Verrill Farm.

Formerly a dairy farm, Verrill Farm is now operating as a produce farm with a strong involvement in the early farmer's market movement. The opportunity was there for Jennifer to add baked goods to the market offerings so a commercial kitchen was built in the old milking parlor at the farm. Homemade pies, made from scratch, were one of the first items produced at the bakery. As the business grew a decision was made to build a year round farm stand and kitchen on the property. Jennifer's farming, catering, and baking background came to be very useful in the farm's new endeavors and she began making prepared meals and baked goods to sell at the stand. The addition of ready-to-eat foods and fresh baked goods was added value to a wide selection of fresh produce grown on the farm. Today Verrill Farm is a mainstay of commerce and food sustainability; educational programs include hosting cooking and harvesting events for the Culinary Guild of New England. Verrill Farm is a standout operation in this agriculturally rich region, having earned the Commonwealth Quality Seal from the State of Massachusetts for superior business practices and produce.

Jennifer serves as Programs Chair on The Culinary Guild of New England, and is a member at large of Les Dames D'Escoffier and The Concord Agriculture Committee. She has appeared in articles submitted recipes to: The Boston Globe, Christian Science Monitor, Everyday with Rachael Ray, Killer Pies, Best of Boston Magazine, and How2Heroes.



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## Upcoming Events

### **Sunday, May 6, 2012 ~ Project Bread's Walk For Hunger**

Whether you join us for one mile, or all 20 – we want to welcome all members, friends, and supporters to walk with us in the fight against hunger. We will be departing from the Boston Common at 8 AM.

### **Thursday, May 31, 2012 ~ Culinary Book Club**

For the last meeting of our exclusive culinary Book Club, we will be discussing Clémentine in the Kitchen.

### **Wednesday, June 6, 2012 ~ Supper Club**

Please mark your calendars for our final members-only Supper Club at the esteemed La Morra restaurant in Brookline, Mass.

### **Monday, September 24, 2012 ~ 2012 – 2013 Opening Meeting**

Please save the date to come join all members – current and new – as we kick off the next season at our annual Opening Meeting at the beautiful Commander's Mansion in Watertown, Mass.



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Support Future Chefs Scholarship Fund.**

"Thank you, Future Chefs. Without you, I wouldn't have gotten to intern at T.W Food. I learned so much from that experience. Now, I will be working at the State Street Pavilion in Fenway Park and I'm so excited." - FC Alumna

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## Questions?

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