



The Northeast Region of La Confrérie and the
Mid-Hudson Bailliage de la Chaîne des Rôtisseurs
Invites you to attend its Assemblée 2016

April 15 – 17, 2016 Rhinebeck and Hyde Park, New York

Chers Consoeurs et Confrères,

It is our pleasure to invite you to attend the 2016 NorthEast Annual Assemblée, April 15 - 17 in Rhinebeck and Hyde Park, New York. This year we will be hosted by the Mid-Hudson Bailliage. Part of our weekend will be a wonderful day and evening at the Culinary Institute of America in Hyde Park!

Please read the “Announcement”, attached, and also open the other attachments so that you can learn about and make your reservations for our exciting, interesting and informative events for the weekend.

The “Hotel Info” tab will give you instructions for making your hotel reservations and the “Classes” tab will tell you about the three classes being offered to us by the C.I.A. **There are deadlines within each category, but we’d really appreciate it if you would reply right away. It’s coming up fast!**

We look forward to welcoming you! If you have any questions, please contact Sandy Kraft at 781 760 9300 or sandrakraft@gskgroup.com

Gabor Huszar, Bailli Provincial Nord-Est

Gerard Viverito, Bailli, Mid-Hudson Bailliage

Sandra Kraft, Chair, 2016 North-East Assemblée et

Conseillère Gastronomique Provinciale, Nord-Est



The Program in Brief

On Friday evening, we will have dinner in nearby Kingston – a wonderful opportunity to greet old friends and meet new ones.

Saturday will be a full and very exciting day at the CIA! Three Classes will be offered to our Attendees on Saturday morning. Two will be hands-on and each of these will prepare its lunch under the tutelage of the CIA instructors. The other will be a demonstration called “The Chef’s Table”. Attached is a description and [Registration Form for the classes](#) (you will reserve directly with the C.I.A.). Following the classes, student guides will give us a tour of the school.

If you wish to attend a class, reserve immediately. The deadline is March 7. After that the CIA opens the classes to the public.

For those who don’t wish to participate in the classes, you may join the tour of the school in the afternoon or join us for a morning tour to the Vanderbilt Mansion. After the tour, we will go to Lunch.

The area boasts other excellent sights, museums, shops, Antiquing and even some Spas for your delight. A link to information about the region is in the attached Details and Registration form.

We will have a special treat on Saturday evening: A Reception and Dinner in the stunning Bocuse Dining Room at the C.I.A.! This will follow an Induction Ceremony presided over by our Bailli Délégué, Hal Small. Several of the Bailliages have candidates who will be inducted at that time - a most special place to join this wonderful organization, and what an honor to be installed by the National head!

On Sunday morning, at our hotel, we will have a meeting of the Attendees followed by a light Lunch.

2016 North-East Assemblage Details and Registration Form

<i>TOPIC</i>	<i>DESCRIPTION</i>	<i>PRICE</i>
Registration Fee		\$ 65.00
Our hotel	<p>Beekman Arms/Delamater Inn in Rhinebeck, New York. 6387 Mill Street, Rhinebeck, NY 12572. Go to their website for an overview of the Inn property. http://www.beekmandelamaterinn.com Click on Accommodations/Beekman or Delamater and then on the various buildings to see your options.</p> <p>PLEASE MAKE YOUR OWN HOTEL RESERVATION DIRECTLY WITH THE HOTEL. I am attaching a list of their hotel rooms.</p> <p>Call them at (845) 876-7077. Be sure to tell them that you are with the <i>Chaîne 2016 Assemblage</i>. We have been offered a special rate of \$110 per night plus tax, for a total of: \$123.48. Note that this property is like a campus. There are two inns and other types of buildings and a Conference Center. See also the property map, attached, or go to http://www.beekmandelamaterinn.com/property.htm</p> <p>We will have our meeting in the Conference center on Sunday morning, followed by Lunch in the Beekman Arms building. There is a lot of parking if you need to drive from one area to another. THE ROOMS WILL BE HELD ONLY UNTIL MARCH 17. After that, although the rate will be honored, it will only be on an availability basis.</p> <p>If you'd like to come a day or so early or stay a day or so later, they are offering the same <i>Chaîne</i> rate, but it is on an availability basis.</p>	\$123.48 per room paid directly to the hotel
Friday evening	We will meet at the hotel and proceed by carpool for dinner at <i>Le Canard Enchaîne</i> in nearby Kingston. Time to be announced. Probably meet at 5:30 for 6:00 p.m. dinner.	\$145.00 per person
Saturday a.m. – Classes and complimentary Continental breakfast at the C.I.A.	<p>If you wish to take one of the 3 classes they are offering us, please see the attached descriptions. You must reserve directly with the CIA. See instructions, attached. There is a minimum of 6 and a maximum of 14 per class. The deadline for signing up is March 7. After that, if the minimum hasn't been reached, they will open the class to the public.</p> <p>For those taking classes, we will be gathering at 9:00 on campus for a Continental Breakfast. Details and directions will be provided. Classes start promptly at 9:30 a.m.</p>	\$250.00 per person paid separately to the CIA
Saturday Breakfast for others	For those not taking classes at the C.I.A., our hotel provides a Complimentary Continental breakfast in the Garden Room.	
Saturday Lunch for those taking classes	For those attending the classes, only, part of your experience is to enjoy the Lunch you have just created! For those in the Chef's table demonstration/class, we are promised beaucoup treats. You won't	Included in class price

	leave hungry. Lunch and classes will conclude at 1:30.	
Saturday Campus tour – 1:45 p.m.	After our classes, students will guide us on a tour of the campus.	
Saturday a.m. – Sightseeing and Lunch as an alternative to the classes	We are gathering as a group at the hotel to carpool to the Vanderbilt Mansion. After the tour we will go to Lunch – place to be determined. The price for Lunch is not included. Time TBD.	\$10.00 per person for the Mansion tour.
Saturday evening - Our Big Night!	At 4:45 we will board and at 5:00 we will depart our hotel via Coach to a formal Induction Ceremony and Gala at the C.I.A. Many of our Bailliges will be sponsoring new Inductees. All are welcome to do so, conforming to the normal Chaîne procedures. If you have a Candidate, please file the appropriate paper work with the National Office right away and inform your Bailli. Following the Induction, we will have a Champagne Reception and a Gala Dinner at CIA’s stunning Bocuse Dining Room. Transportation by Coach from our hotel to and from the C.I.A. is included.	\$225.00 per person (including transportation)
Sunday 9:00 a.m. – 12:30 Assemblage business meeting	Our normal annual Assemblage business meeting will be held in the Conference Room at our hotel. Bring your complimentary Continental Breakfast with you (information will be provided) and join the discussion. We hope that all of the attendees will join us, but we need to know ahead of time to allow enough room. There will be coffee and water in our Conference Room.	
12:45 (approx) Lunch at the hotel.	We will adjourn and have a lovely light lunch. I’ll be sending you a menu later on, as we each must pre-order.	\$ 30.00
Other things to do:	There are many wonderful sights in the area: FDR’s home; the Vanderbilt Mansion; Dia-Beacon museum and other exciting art collections and antique stores. There are also a few Spas in the immediate area. Rhinebeck is a charming town and you will love exploring it. We will provide brochures, but you can also go to http://enjoyrhinebeck.com/ and http://www.tripadvisor.com/Tourism-g48486-Rhinebeck_New_York-Vacations.html Please join us for a wonderful weekend with old and new friends!	
	See attached form to Register for the Assemblage and mail with your payment to Helen Cappuccino, 5700 Leete Road, Lockport, NY 14094 Or click to pay by PayPal.	

continued

RESERVATION FORM FOR 2016 NORTHEAST ASSEMBLAGE

Name:	
Bailliage:	Rank:
Name:	
Bailliage:	Rank:
Address:	
Best Tel. No.	Mobile:
Email:	
Form of payment:	
FOOD ALLERGIES (What and who):	

<i>Count me/us in! (How many)</i>	<i>DESCRIPTION</i>	<i>PRICE per person</i>	<i>EXTENSION</i>
	Friday Dinner at Le Canard Enchaîne	\$145.00	
	Saturday Classes and Lunch – reserve on attached form but let me know how many, please.		
	Saturday – group sightseeing to Vanderbilt Mansion – alternative to classes. Fee for tour, only.	\$ 10.00	
	Saturday – Induction and Gala	\$225.00	
	Sunday – Business Meeting	\$ 0.00	
	Sunday Lunch – menu will be sent later	\$ 30.00	
	Registration Fee	\$ 65.00	
	TOTAL		

Note that you may pay by check, payable to the Chaîne des Rôtisseurs, and send it to Helen Cappuccino, or by PayPal for the events as listed here. You will pay for the classes separately directly to the CIA and for your room reservation directly to the hotel.

NOTE THE DEADLINE FOR CLASSES IS MARCH 7. DEADLINE FOR THE CHAÎNE RATE AT THE HOTEL IS MARCH 18. IT'S COMING UP FAST!



THE WORLD'S PREMIER
CULINARY COLLEGE

Program date: Saturday, April 16, 2016

Program Time: 9:30am -1:30pm (Please report to Farquharson Hall by 9:00am)

Program Cost: \$250 per person

Registration Period: January 25 – February 29, 2016

Please contact Marie Sadlo at 845-451-1485 to register

Course Titles and Descriptions

Under the Sea

Versatile, flavorful, healthy, and fast-cooking, seafood is the perfect centerpiece of any meal. It's also deceptively simple to prepare, making it an ideal ingredient for cooks at all levels of experience. In this hands-on class, you will learn invaluable tips about selecting seafood and preparing delicious dishes at home based on our KitchenPro Series: Guide to Fish and Seafood Identification, Fabrication, and Utilization cookbook. You'll explore topics such as freshness indicators, handling and storage, fabrication techniques, appropriate cooking methods, sustainability, and nutrition. And using the information discussed in class as your guide, you will then prepare a variety of "local" shellfish and finfish.

Mediterranean Cooking

From the spice markets and couscous traditions of North Africa to the tapas bars of Spain and the irresistible vegetable dishes of Turkey, the rich imagery of Mediterranean cuisine has captured the imagination of the American dining public. In this introduction to Mediterranean cooking, you'll learn the tools you need to make this healthful and flavorful culinary tradition a part of your everyday meals.

You'll also explore ingredients, flavor profiles, and a variety of exciting dishes representative of Mediterranean cuisine.

The Chef's Table

The Chef's Table, first introduced by Charlie Trotter over 20 years ago, is now a mainstay in many a fine dining restaurant around the country and the world. Diners not only enjoy great food, but they also get to be part of the experience by being in the throes of the kitchen as dinner is prepared and served. The CIA invites you to be a part of the show as our Chefs and students prepare a 4-course tasting menu right in front of your eyes. You will learn tips and tricks, and see how the chef orchestrates multiple dishes and a myriad of ingredients. You may even be able to help with the prep. Bring your appetites and your cameras for a show to remember.

Hotel Rooms for 2016 Northeast Assemblage

Please look at Hotel Property Map, attached, for location or go to:

<http://www.beekmandelamaterinn.com/property.htm>

Date Blocked from 04-15-2016 thru 04-17-2016

Room	Location/Building	Room Type	Floor
22	Beekman Arms	1 Queen bed	2nd fl.
24	Beekman Arms	1 Queen bed	2nd fl.
25	Beekman Arms	1 Queen bed	2nd fl.
30	Beekman Arms	1 Queen bed	3rd fl.
31	Beekman Arms	1 Queen bed	3rd fl.
34	Beekman Arms	1 Queen bed	3rd fl.
35	Beekman Arms	1 Queen bed	3rd fl.
36	Beekman Arms	1 Queen bed	3rd fl.
47	Carriage House	1 King bed	1st fl.
48	Carriage House	2 double beds & 1 chairbed	1st fl.
49	Carriage House	1 king bed	2nd fl.
50	Carriage House	1 king bed	2nd fl.
54	Delamater House	1 Queen bed (small room)	1st fl.
55	Delamater House	1 Queen bed (small room)	2nd fl.
56	Delamater House	1 Queen bed (small room)	2nd fl.
57	Delamater House	2 Double beds	2nd fl.
58	Delamater House	2 Double beds	2nd fl.
59	Courtyard Bldg 1	1 King bed & 1 pullout	1st fl.
61	Courtyard Bldg 1	1 King bed & 1 pullout	2nd fl.
64	Courtyard Bldg 1	1 King bed & 1 pullout	1st fl.
66	Courtyard Bldg 1	1 King bed & 1 pullout	2nd fl.
67	Germond House	1 King bed& 1 pullout/suite	1st fl.
68	Germond House	1 King bed& 1 pullout/suite	1st fl.
69	Germond House	1 King bed	2nd fl.
70	Germond House	1 Queen bed & 1 pullout	2nd fl.
71	Courtyard Bldg 2	1 King bed & 1 pullout	1st fl.
73	Courtyard Bldg 2	1 King bed & 1 pullout	2nd fl.
76	Courtyard Bldg 2	1 King bed & 1 pullout	1st fl.
78	Courtyard Bldg 2	1 King bed & 1 pullout	2nd fl.
84	Gables House	1 Queen bed	1st fl.
86	Gables House	1 Queen bed	2nd fl.
87	Gables House	1 Queen bed	2nd fl.
88	Gables House	1 Queen bed	2nd fl.
91	New Courtyard Bldg 2	1 King bed & 1 pullout	1st fl.
92	New Courtyard Bldg 2	1 King bed	1st fl.
93	New Courtyard Bldg 2	1 King bed & 1 pullout	2nd fl.
94	New Courtyard Bldg 2	1 King bed	2nd fl.
95	Stonehouse	1 Queen bed	1st fl.
96	Stonehouse	1 Queen bed & 1 pullout	2nd fl.
98	Stonehouse	1 Queen bed & 1 daybed	2nd fl.
99	Stonehouse	1 Queen bed & 1 daybed/suite	1st fl.
100	Stonehouse	1 Queen bed & 1 daybed	1st fl.