

1988

## Culinarian 1988

Johnson & Wales University - Charleston

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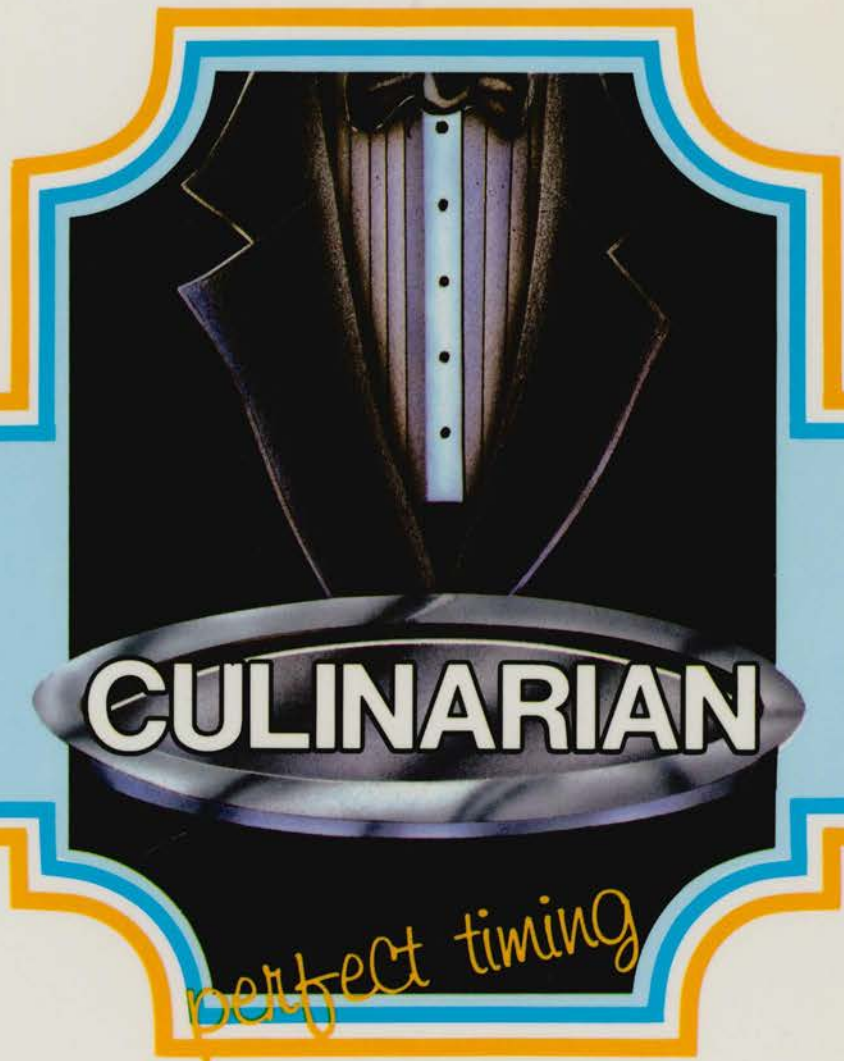
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nineteen eighty eight



John Bowen

1988





# 1988 CULINARIAN

Volume III

## *Perfect Timing*



**Johnson & Wales College  
at Charleston**

701 East Bay Street

Charleston, South Carolina 29403



1. Jeanne Ouellette and Jeff Arciola pose in the new J & W dining room during class set up.
2. "Maybe if I were a rabbit, I'd enjoy all of this lettuce!", jokes Ionda Mallard.
3. Chef Lee evaluates the brochettes made by Sherrie Rumer.
4. Chef Lee, the epitome of a fine instructor.



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# Perfect Timing

Raw materials, an old factory, a dream . . . In 1983 Johnson & Wales College at Charleston laid out the floor plan that would transform one floor of a tobacco factory, a Southern relic, into a workable, modern haven for those who followed their calling into the culinary field.

The workforce combines the hearts and minds of many. Their tasks diverse. Their goals uniform. The colorful, charismatic personalities of the Johnson & Wales team coach us through a time in our lives filled with success and failure, with triumph and defeat.

They reassure us that our time is now. The opportunity

to see, to do, and to learn is within our reach. We take advantage of today. We utilize the tools of the trade and the minds of the experts that are here to teach us. We use the past as a stepping stone. We "Excel"erate into the future with a background that will speak for itself. Johnson & Wales is an opportunity to familiarize ourselves with the plethora of skills utilized in the food service industry.

Johnson & Wales is our stepping stone. We use it now. The moment has arrived. We are a part of the Johnson & Wales team . . . our timing is perfect!



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1. Mitch Miller and Marilyn McKay administer a technique learned in Oriental for one of their platters.
2. Paul Herbaut shows Cherrite Jupiter, one of the many freshmen who are willing to learn, how to use a Russian serving set.
3. Elliot Gonzalez and Cheryl Simpson prepare food for one of their dishes in Classical/International.



# Registration & Orientation

September 9, 10, and 11, 1987 struck fear into the hearts of many J & W Freshmen. Those were the days of Registration, signaling that life in the slow lane was coming to an end. Some perfect timing would have to be undertaken during the months ahead.

Upon their arrival in Charleston, many students found themselves crowded into the office of the infamous Mr. Hooper, and briefed on the do's and don'ts of dorm life. After receiving their room keys, students headed out to settle in.

One hurdle behind them, new students boarded the bus from Moss Creek and headed for Registration at school. They filed in, signed forms, posed for ID pictures, killed waiting time by watching Donahue, picked up schedules, bought books, received uniforms and knife kits, and paid all fees.



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1. Freshmen students wait in line for lunch.
2. Richard Anderson and Hernan Cardenas up against the wall.
3. Nate Pinckney asks the photographer, "What are you looking at?"
4. Deach Landicho, Mo Drumheller, and John Hobbs wait for everyone else to arrive.



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During the afternoon, students attended a session held at the Middleton High Cafeteria next to Moss Creek. Mrs. Elaine Miller, Academic Counselor, led a three hour workshop on College Adjustment. Students listened to learn about ways to avoid pitfalls and handle stress, how to know themselves and their goals, and the importance of being committed to getting the most from college. A nametag game helped students to get to know each other better.

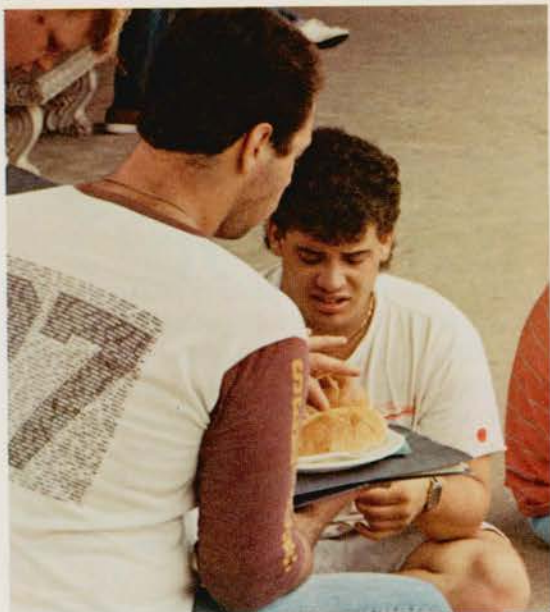
On Saturday, September 12, Jack McKenna, Director of Academics, led the students page by page through the Student Handbook. The uniform code and rules and regulations were among the many subjects outlined during the session. Sergeant Phil McFadden, guest speaker, lectured on the alcohol and substance abuse laws of Charleston and South Carolina.

Following the Orientation program, the students were treated to a cookout in the Middleton High School courtyard. This gave the students ample opportunity to get acquainted.



1. Freshmen students pig out at the picnic.
2. Tim Lynch, Terry Hord, Herbert Hawkins, Dawn Little smile for the camera.
3. Clarence Hogan, Cherrette Jupiter, Laura Tuominen enjoy getting acquainted.
4. "We're here!", say Mark Blashock, Bucky Bergstrom, and Matt Dell.





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1. John Gimesh asks Gerry Amrozowicz, "Haven't I seen this burger somewhere before?"
2. Eight for me, one for you . . . David Arnold works the grill at the Johnson & Wales cookout.
3. A well-balanced Johnson & Wales meal.
4. Are we having fun yet? Freshmen students Peter Compare, Shawn McCormick, Charlotte Coleman, and Mike Brunton share smiles at Orientation.
5. Eric Neher, Kevin Pysell, Jason Roberts, Melvin Stewart and Lenny Smith await their first J & W exam.
6. Caleb Lentchner, Ron LaMont, Reggie McDougald, and Sarah May mingle after Orientation testing.





1. Teaching Fellow Mitch Meshon and Dave Arnold prepare lunch for hungry Orientation students.
2. Jim Albritton, Ken Miccio, Caleb Lentchner and Reggie McDougald give their best pose for passing freshman women.
3. Kevin McCullough gets shot from behind.
4. Tammy Moffett, Joe Orlovski, Lisa Hofstetter and Ginger Griner socialize during a break in the busy Orientation schedule.
5. "Okay, everyone, follow me!", Mitch Warren tells fellow freshmen.
6. Freshmen patiently await the end of Orientation.



# Student Life

To the freshmen and sophomores here at Johnson and Wales, "Student Life" is a phrase which says little but means a lot. A day in the life of a J & W student can begin anywhere from 4:30 am and end as late as 1:00 or 2:00 am. Students live busy, hectic, somewhat unorganized lives. Between classes, jobs, room inspections, term papers and studying, there is little time left for one of life's greatest joys: SLEEP. However, J & W students are always keyed up whether waiting for the weekend or reviewing for a final, and sleep or no sleep, that's the life of a student!



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1. Barrie Bastianelli, Mark McCrea and Craig Vanderpool enjoy each other's company during a break from Related classes.
2. Lisa Brown has her notebook, knife roll, side towel and new apron. Now she's ready for class. "Hey, Lisa, where's your hat?"
3. Freshman Nick Mottola takes a break from studying to check out what's on TV.
4. Always full of students, the Resource Center is a great place for research or studying—or just hanging out.



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1. Freshman John Gimesh says, "I'm bad, I don't need a knife. Would you trust me with one?"
2. Doug Gaskins asks, "Is there any room for me?", while Ben Gross, Melvin Stewart, Shawn McCormick and Joe Hahn enjoy the water.
3. Sophomore Mark McCrea says, "Sure, why not? I'll make my bed!"
4. David Leche and Dee Manning discuss the future school year in the Business Office.
5. "Hey Mom! Send money!", Donna Chisholm talks on the phone.
6. "How's it going?", Connie Worth and Mike DeChirico talk in the student lounge.





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1. Many students further their culinary knowledge at the J & W Resource Center.
2. "Wake me when it's over!", says Lezlie Berry.
3. Rusty Hickman, Dave Browne and Noel Bankhead have a Coke and a smile.
4. Home away from home.
5. Eric Brasington and Mike Crites discuss the test they just finished. KILLER!



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1. Jim Zankel, Terry Townsend, Robert Cantu and Noel Bankhead "hang out" by the related classrooms.
2. Donna Altman satisfies her need for exotic food by preparing a kiwi fruit dish.
3. Poke . . . Poke . . . Poke. Jennifer Keene puts final touches on her term paper.
4. "Is Wedgy's Pizza here yet?", William Frank and Tim Lynch await a knock on their door.
5. Joe Orłowski puts the Vulcan Death Grip on Andi Paul.





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1. Catherine Cribb eagerly awaits her morning classes.
2. Ionda Mallard, Reed Gray, Debbie Sanchez, Dawn Malinowski, Laura Baughman, Jacquelyn Pentecost, Matt Bridgman, Mel Wertz and Laura Tuominen ham it up at the student picnic.
3. Cheryl Simpson settles into her room at beautiful Moss Creek.
4. Joe Hahn, Ken Miccio and John Rovere study over lunch at Delphi's.
5. Robin and Craig Vanderpool read the bulletin board in the student lounge.

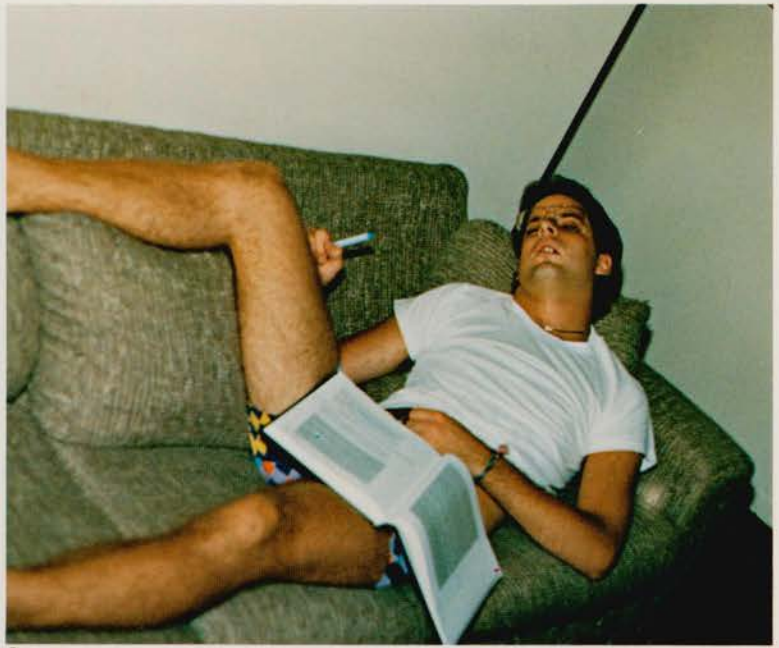


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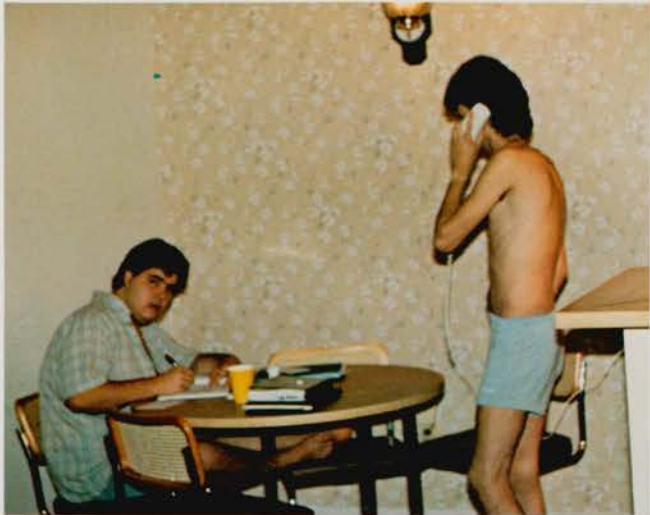




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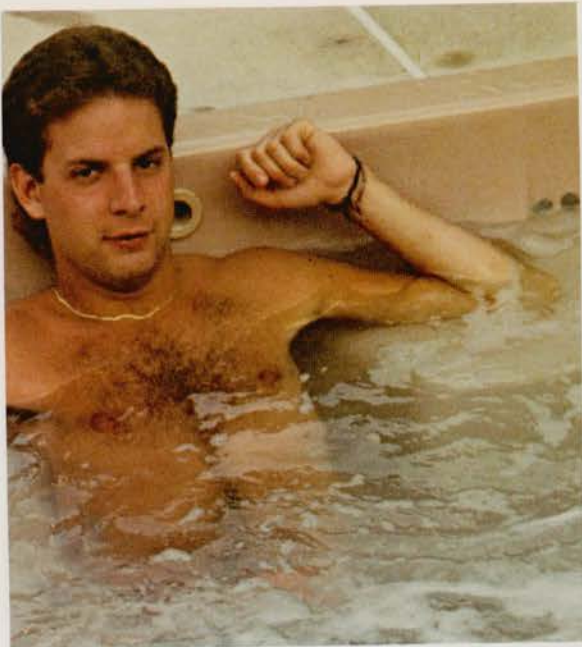
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1. Chuck Rucker practices Sanitation skills at home.
2. David Rhoads loves Sanitation so much he sleeps with his textbook.
3. Vince Freyne watches as Neil Dundas takes a moment from his studies to reach out and touch someone.
4. Scott Epperson, Rusty Hickman and Jim Lathem take a break from sightseeing at the Taste of Charleston.
5. Nick Mottola is ready to hit the road.

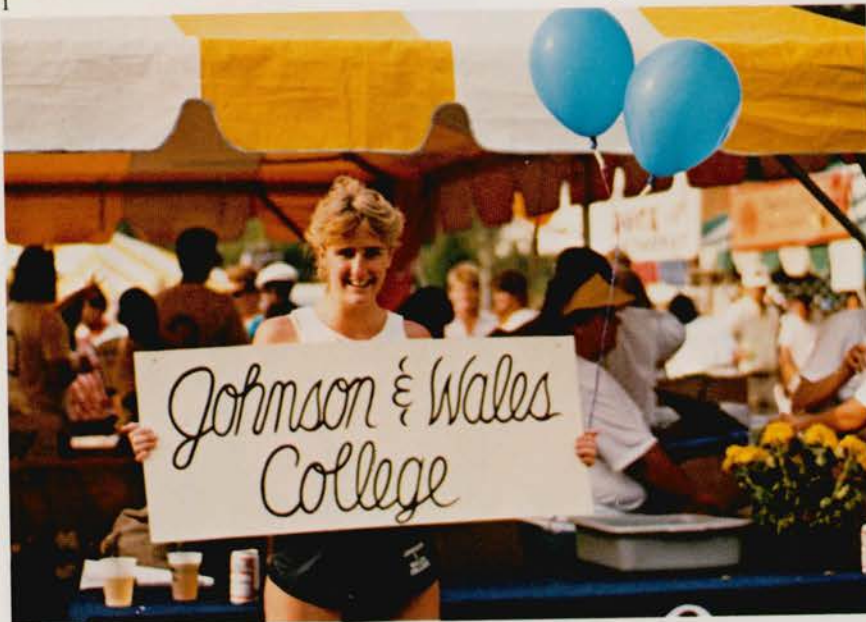




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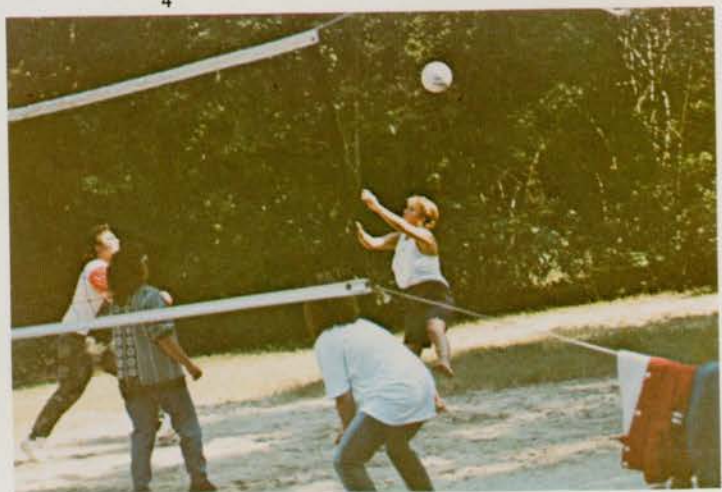


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1. David Rhoads relaxes in the jacuzzi after a hard day at school.
2. A J & W student's choice over Moss Creek living.
3. Maureen Verlinde shows her school spirit by carrying around a sign of her college's name everywhere she goes.
4. Donna Altman and Kevin Songster taking a break in the student lounge.
5. Marissa Zyski, Jim Hallett and Dawn Malinowski are the cuddle bears at the J & W school picnic.
6. Lisa Hofstetter attempts to hit the ball during the picnic volleyball game.



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1. Glenn Pipkin and Tom Neeley converse before Storeroom class.
2. Joey Rowland, Mike Crites and Jason Walker await another day, for this one had no luck, no fun, and NO GIRLS.
3. Muriel Tomerlin smiles for the camera at the Taste of Charleston.
4. "Don't you dare take my picture!", challenges Donna Chisholm.
5. Teaching Fellow John Ledversis asks, "Who wants another cheeseburger?"
6. Eric Brasington cools down with a Welch's grape after the volleyball game at the J & W picnic.
7. "What! Another drawing due in Facilities on Tuesday?", asks Wendy Jordan.



# Taste of Charleston

Sunday, September 27, the Greater Charleston Restaurant Association hosted its seventh annual "Taste of Charleston." Charlestowne Landing was abuzz from the word 'go' as excited restaurateurs set up their booths and heated up their grills early that morning. At 10 o'clock they were joined by a myriad of happy and hungry folk who braved the sun for the all-day event.

Johnson & Wales College was represented not only with its own booth, but in many other booths where students worked part time.

Special guests included Miss Charleston who judges the Miss Taste of Charleston Beauty Pageant, Spuds MacKenzie and Ronald McDonald and Friends.



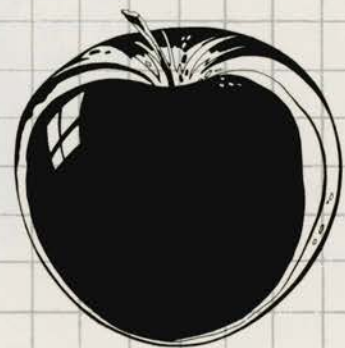
1. Maureen Verlinde cuddles with Spuds MacKenzie.
2. Chef Pat Sozzi used knife expertise to turn a carrot into a flower.
3. Jean Troy and Bea Brayko wander through the booths.
4. Andie Cotton provides J & W information to curious browsers.
5. Sarah May happily holds down the J & W fort.
6. Dwindling crowds allow Marlene Williams to enjoy a moment of silence.







*Administration,  
Staff  
&  
Faculty*







## A Message from Morris J. Gaebe, Johnson & Wales College President

The Charleston Division of Johnson & Wales College in only three years has earned an outstanding reputation in the culinary arts field. All indications show that it will continue to grow at an unprecedented pace.

As Charleston graduates, you now are in a unique position to contribute to this growth and reputation of your school. As you enter the world and embark upon your careers, you carry the Johnson & Wales name with you. Your achievements in the food service industry strengthen our prestige and enhance our growth.

I urge each of you to set your goals, strive to excel, and never abandon your dreams. Stay involved with Johnson & Wales and share your accomplishments with us—we take pride in your success.

Congratulations and best wishes for the future.

Sincerely,

A handwritten signature in cursive script that reads "Morris J. W. Gaebe". The signature is written in dark ink and is positioned above the printed name.

Morris J.W. Gaebe L.H.D.  
President



# Administration



Lisa Altine  
Director Career Development



Walter Anhalt  
Executive Director



Bea Brayko  
Director Financial Aid



Bill Hicks  
Director of Purchasing



Ray Hooper  
Director Student Services



Ada Howell  
Director Admissions & Records



Dee Manning  
Director Business Office



Jack McKenna C.C.E.  
Director of Academics



June Smith  
Director Resource Center



Sandra White  
Director Continuing Education



Ellie Zeltman  
Director Communications & Development



# Staff

Terry Allen  
Support Clerk, Communications & Development



Lynn Boltin  
Resource Center Assistant



Carol Burge  
Administrative Assistant, Executive Office



Fonda Dotson  
Support Clerk, Communications & Development



Blondell Duncan  
Housekeeper



Lou Durland  
Admissions Assistant



B.J. Friedery  
Bookstore Manager



Evonne Green  
Accounts Payable Clerk



Laurie Haslam  
Resource Center Assistant



Gail Holdcraft  
Support Clerk, Financial Aid







Peggy Jackson  
Cashier/Data Clerk

Jimmy Langit  
Maintenance Man



Sheila Porcher  
Student Accounts Clerk

Anita Porter  
Administrative Assistant, Academics

Terri Porter  
Residence Assistant



Kris Ranger  
Bookstore Manager

Rosie Such  
Academic Support Clerk

Johnel Thompson  
Support Clerk, Continuing Education



Anne Walsh  
Admissions Assistant

Marlene Williams  
Admissions Assistant, Continuing Education

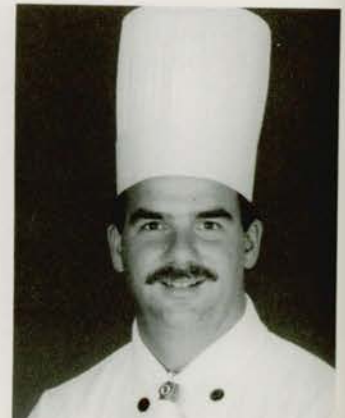
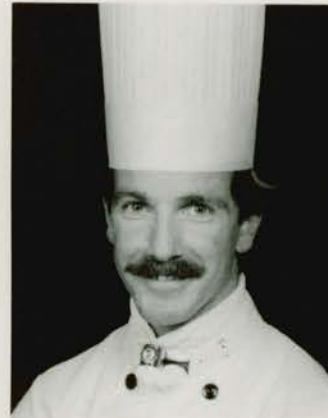


# Faculty

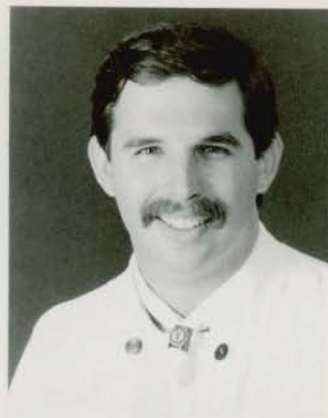
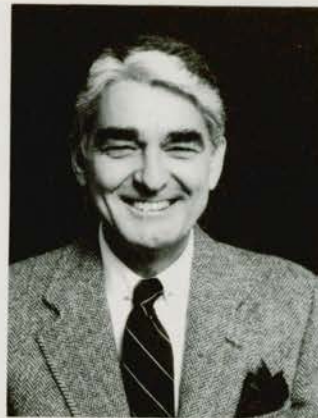
Chef Wolfgang Bierer C.M.P.C.  
 Instructor John Carter  
 Chef Lee Chokloikaew



Instructor Paul Conco  
 Chef Nigel Cox  
 Chef John Dion  
 Culinary Department Chair



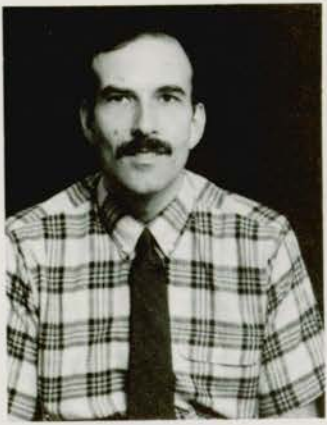
Instructor Marion Doar  
 Chef David Hendricksen  
 Instructor Paul Herbaut  
 Table Service Department Chair



Instructor Josine Hussey  
 Instructor Walter Jensen  
 Chef Kevin Keating







Instructor Ed Kiehling  
Instructor Carol Lewis  
Chef Ann Mann



Fellowship Mitch Meshon  
Instructor Elaine Miller  
Chef Carl Newhart C.E.C., C.C.E.



Chef Steven Nogle  
Instructor Keith Purdy  
Instructor Glenn Roberts



Chef Jan Sieverding  
Chef Emilio Valentin  
Chef Susan Wigley





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1. Chef Keating gets his Institutional class ready for service.
2. Mr. Anhalt gives Mr. Carter an award for special merit for the Charleston Clean Sweep Project.
3. Chef Newhart and Chef Valentin have a soda and relax at lunch.
4. Chef Cox puts the final touches on soft rolls for a CE Recreational course.
5. Mr. Herbaut gets a hug from Cherette Jupiter.
6. Chef Hendricksen takes a moment to stop and look around.







# Lab & Related

Did you ever wonder what a culinary student does at school each day? Well, our classes are different from those of any other college.

If you're lucky, classes won't begin until 7:00 a.m. However, Freshmen Bakeshop starts at 5:30 a.m.—there's nothing quite like waking up to the smell of freshly baked breads and danishes! Storeroom/Meatcutting and Institutional both begin at 7:00 a.m. and give freshmen the chance to serve breakfast and lunch to other students. Most Sophomore labs begin at 7:00 a.m. also—Garde Manger II (complete with ice carvings and a final buffet); Classical/International; Oriental Kitchen; Advanced Table Service and Relateds: Facilities Planning, Menu Planning, Food and Beverage Purchasing and Cost Control: ("Social Life? Are you kidding?") All related classes, though, are an important part of our culinary education.

The rest of the Freshman labs begin at 12:30 p.m.: Sauce/Skills ("How many tourne's did you say?"); PKA, PKB, Table Service, Mixology and Garde Manger I. Meat Processing (with a trip to a meat processing plant) and Advanced Bakeshop are the two Sophomore labs in the afternoon. Freshman Relateds consist of Introduction to Food Service Management; Language Arts; Sanitation/Management and Nutrition, where we are able to volunteer our time and effort at the Shelter for the Homeless. It's hard work, but alot of fun, too.

A day in the life of a Johnson & Wales Culinary Arts student is a very busy one, but the rewards are well worth the effort: for freshmen, it means we've survived our first year; for sophomores, it means Graduation and "Welcome to the REAL World!"

1. Lisa Brown and Joel Goldberg make mise en place for Classical/International.
2. Winston Williams, CE student, prepares potatoes for Institutional Service.
3. Jay Zytco and CE student Linda Knight watch as Chef Lee demonstrates Oriental Cooking techniques.
4. CE student Linda Knight slices peppers for stirfry.
5. Russell Roberson and Lane Joslin make garnishes in Garde Manger II.



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1. DeAudre Banks, CE student, reads over requisitions and takes meats from cart in Storeroom/Meatcutting.
2. Mark Blashock prepares a palm tree in Garde Manger I.
3. Heidi Mooneyhan collects plates for service.
4. Peter Johnson, CE student, studies notes in Oriental.
5. Adam Fitzgerald prepares mock drinks in Mixology.
6. Freshmen Tim Lynch, Sarah May, Chris Hoffer, and Rick Riccitelli, one for all and all for one, work, work, work in Related classes.



1. Gala Hayes and Andrea Merton prepare for service in PKA.
2. Chef John Dion, Nadir Sherwani, and Shawn Halloran are taken aback by the camera.
3. Jeff McDonald and Pam Allison flash their pearly whites as they perform in Classical/International.
4. Robin and Craig Vanderpool await anxiously for Sophomore Related to begin.
5. Chris Ardolino and Pam Allison chow down on Institutional's production of the day.
6. Mr. John Ledversis checks requisitions in Storeroom.



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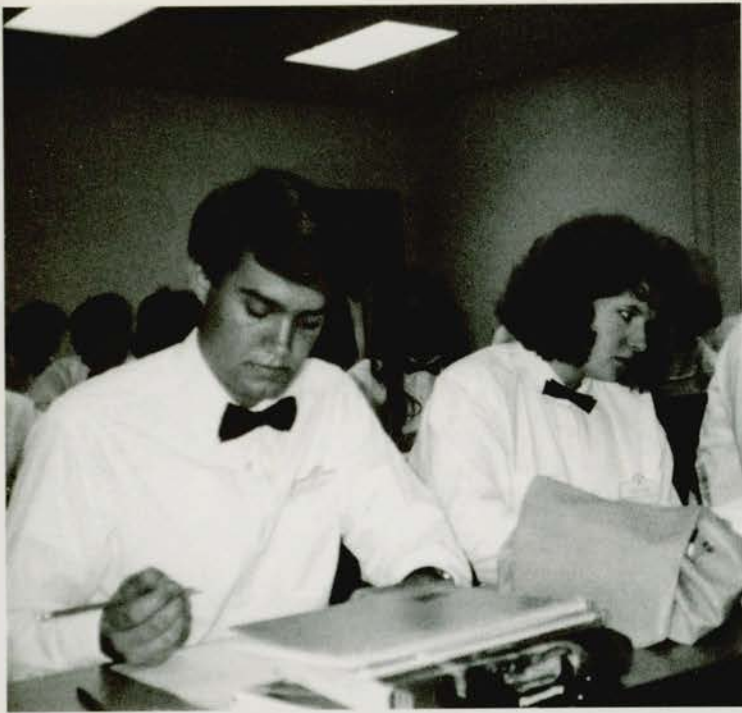


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1. Shawn McCormick and Terri Hord concentrate in Freshmen Related.
2. Storeroom shelves are always neat and organized.
3. Chef David Hendrickson converses with Marty Utley as Mitch Warren eavesdrops.
4. S. Perry Landers, Lynne Watkins, and Harding James get their mise en place together to make Napoleons for their Advanced Bakeshop final.
5. Chris Miller works with the piping bag to prepare butter for service.
6. Karen Haugh and Glenn Pipkin waste valuable time to pose for the photographer.





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1. Lisa Brown prepares carrot garnishes while flashing her "baby blues".
2. Chef Lee explains to CE student Bill Shirey the procedure of preparing an Oriental dish.
3. Joel Goldberg slices sausage in Storeroom/Meat-cutting.
4. Neil Thomas, A.J. Laban, Melanie Wertz, and Mike DeChirico find the photographer more interesting than related classes.
5. Charles Rucker sorts silverware in the Dishroom.
6. Greg Cannon and Michael Landwehr check over a food requisition to make sure the order was filled properly.





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1. CE student Ron White plates an omelet in Institutional class.
2. Jay Zytko and Matt Davis practice with their cleavers in Oriental.
3. Mark Blashock, Nathaniel Pinckney and Thomas Cobb prepare Steak Tartare in Garde Manger I.
4. Chad Snow prepares a sauce in the CE Oriental class.
5. CE students Linda Knight and Donna Skill "sak-sak" in Oriental.



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1. Chef Ann Mann suggests a method of preparation to Patrick Chaney in Garde Manger I.
2. Matthew Bridgman sets the table for service in the Dining Room.
3. Mike Myers and Chef Jan Sieverding work together preparing sponge cake in Advanced Bakeshop.
4. Patty Gentry evaluates her mise en place.
5. Gary King and Adam Fitzgerald put garnishes on deviled eggs.
6. Fine pastries of the Advanced Bakeshop final display.
7. Lee Greenwell completes another scholarship form with some coaching from Terry Townsend.



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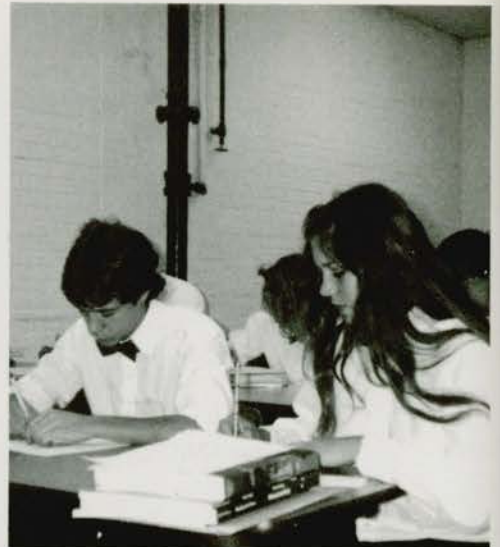


1. James Marchese peels kiwi fruit for his project in Advanced Bakeshop.
2. Ionda Mallard puts up plates to heat for Classical/International.
3. Andre Kross, Robert Gantt, and Kevin Wright taking an exam in Language Arts.
4. Jacquelyn Pentecost and Claude Booker weigh meat for Freshmen Meatcutting.
5. Robert Oliver, Beth Simmons, and Brad Lafer prepare for their vegetable cuts test.
6. Chad Donley ladles aspic over beef in Garde Manger II.
7. Greg Cannon finishes sanitation in Storeroom.





1. Stuart Grayson and Mike Myers monitor their final projects in Advanced Bakeshop.
2. Eddie Reese and Beth Hitchner put their noses to the grindstone as they complete Freshmen Related.
3. Maureen Dolan and Scott Fink prepare final projects in Advanced Bakeshop.
4. Joel Goldberg cuts onions for an international dish in Classical/International.
5. Steve Englehart and Jill Stahl take every aspect of Sophomore Related seriously.
6. Guests oooh and ahhh as Jeff Keever flames Crepes Suzettes in Advanced Table Service.
7. Anthony DiCaprio and Elliot Gonzalez look on as Chef Valentin prepares a fish in Garde Manger II.



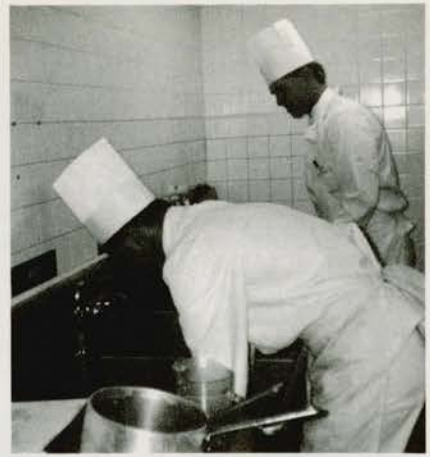




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1. Tim Lynch and Tammy Moffett take a spelling test in Freshmen Related.
2. Michelle Roman prepares asparagus bundles for Garde Manger II.
3. Andy Ferguson and Dan Krotine wash, rinse and sanitize.
4. Dan Hatch prepares his final project in Advanced Bakeshop.
5. Tandy Truempy mangles meat in Classical/International.
6. Andrea Merton lugs flatware racks in Dining Room's dishroom.
7. Sophomores Barrie Bastianelli, A.J. Laban, Melanie Wertz and Marissa Zyski are amused by Chef Ann Mann's teaching methods.
8. Catherine Cribb, Graham Gault and Allen Bowman are lost in deep thought during a lecture in Sophomore Related.



1. Robert Striesse drizzles chocolate over petit fours, his final project, as Maureen Dolan and S. Perry Landers look on.
2. Donovan West does the vichy in Sauce Skills.
3. Tim Smith leads the line as he and fellow classmates enjoy Garde Manger I's final display.
4. Thomas Cobb and Kathy Nank prepare a fish in Garde Manger I.
5. Bucky Benster gets his mise en place together prior to his vegetable exam in Sauce Skills.



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# Graduates







Jill Alberts  
Sapelo Island, GA



Donna Altman  
Georgetown, SC



Fran Andrewlevich  
Sumbury, PA



Chris Ardolino  
Jacksonville, FL



John A. Bahr, Jr.  
Greenford, OH



Billy J. Baity, Jr.  
Statesville, NC



Noel Bankhead  
Raleigh, NC



Barrie Bastianelli  
Fairfax Station, VA



Laura Baughman  
Oxford, PA





Allan Beary  
Warner Robins, GA



Paul Beck  
Augusta, GA



Lezlie Berry  
Atlanta, GA



Steve Berry  
Charleston, SC



Doug Biacofsky  
Willoughby, OH



Jon Bos  
East Lansing, MI



Alan Bowman  
Athens, GA



Leslie Boyd  
Norfolk, VA



John Brandstaetter  
Kirtland, OH





Dave Browne  
Canal Fulton, OH



Michael Calenda  
Indiana Beach, FL



Robert Cantu  
Houston, TX



Louis Clark  
Charlotte, NC



Joseph Costa  
Marietta, GA



Mike Crites  
Charlotte, NC



Matt Davis  
Rockledge, FL



Mike DeChirico  
Murfreesboro, TN



Mark Dewey  
Scranton, PA





Maureen Dolan  
New Haven, CT



Chad Donley  
Louisville, KY



Steven Englehart  
Broadview Hts., OH



Scott Epperson  
Oak Hill, WV



Andy Ferguson  
Vero Beach, FL



Scott Fink  
Salisbury, NC



Mark Fortin  
Miami, FL



Ginny Garcia  
Arlington, VA



Kathleen Glynn  
Long Island, NY





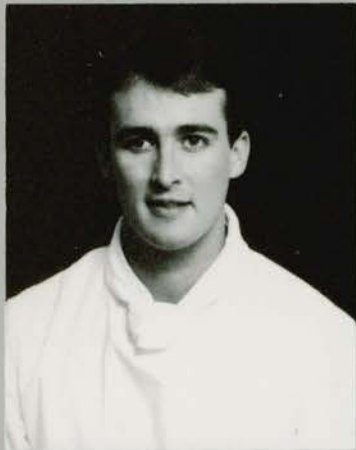
Elliot Gonzalez  
Orlando, FL



Stuart Grayson  
Charleston, SC



Kathy Gross  
Orlando, FL



James Hallett  
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Dan Hatch  
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Tim Haws  
Maryville, TN



Rusty Hickman  
Atlanta, GA



Tammy Hinzy  
McColl, SC



Tracey Huffman  
Hammond, IN





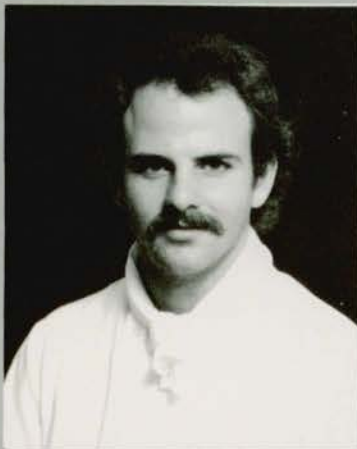
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Charleston, SC



Chris Jordan  
Charlotte, NC



Wendy Jordan  
Wilmington, NC



Lane Joslin  
Charleston, SC



David Kiphart  
Ashtabula, OH



Dan Krotine  
Newburg, OH



A.J. Laban  
McKeesport, PA



S. Perry Landers  
St. Petersburg, FL



Eddie Lang  
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Ionda Mallard  
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James Marchese  
Cleveland, OH



Mark McCrea  
Washington, DC



Jeff McDonald  
Gainesville, GA



Marilyn McKay  
Maiden, NC



Dean Messina  
Pavilion, NY





Mitch Miller  
Charleston, SC



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Chris Ringer  
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Joe Rondeau  
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Joseph Rowland  
Asheboro, NC



Sherrie Rumer  
Naples, FL



Debbie Sanchez  
Pompano Beach, FL



Karen Schmidt  
Arden, NC



Lisa Scott  
Sarasota, FL



Cheryl Simpson  
Fairfield, IL



Tony Sfiligoj  
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Todd Smith  
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Chad Snow  
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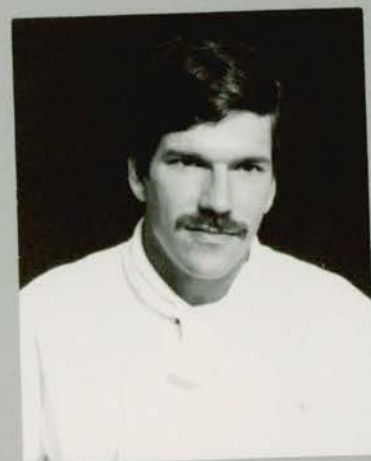
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Jupiter, FL



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Ben Tench  
Raleigh, NC



Bill Thomas  
Atlanta, GA



Neil Thomas  
North Chili, NY



Scott Thomas  
Moncks Corner, SC



Terry Townsend  
Cambridge, OH



Barbara Tyson  
Corington, VA



Craig Vanderpool  
Charleston, SC



Robin Vanderpool  
Charleston, SC



Maureen Verlinde  
Detroit, MI



Lynne Watkins  
Pawley's Island, SC



Danny Watson  
Burlington, NC



Alesia Waugh  
Massillon, OH



Melanie Wertz  
Uniontown, PA

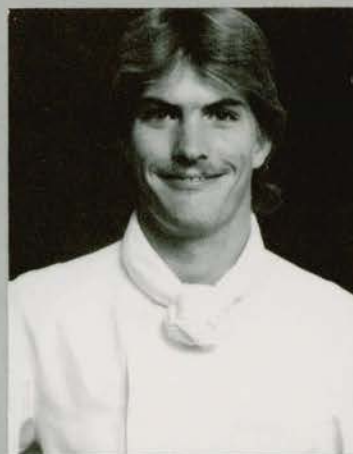


Charles Williams  
Clinton, SC





Howard Wilson  
Englewood, FL



James Woods  
West Columbia, TX



Connie Worth  
Charleston, SC



Damon Young  
Austin, TX



James B. Zankel  
Coraopolis, PA



Marissa Zyski  
Lindsey, OH



Jay Zytko  
Hobart, IN

NOT PICTURED:

Fredrick Adgate  
Pamela Allison  
Jack Ball  
Christy Baird  
Eric Brasington  
Lisa Brown  
Ernest Butler  
Victor Carducci  
John Cole  
Catherine Cribb  
Christopher Danneker  
Anthony DiCaprio  
Victor Garraus  
Patricia Gentry  
Joel Goldberg  
Richard Groves  
John Harden  
Thomas Hosley  
John Howard  
William Hughes  
David Jones

Matthew Jones  
Charles Kain  
Jay Katz  
Jeffrey Keever  
Gene Kelly  
Anthony Lorentz  
Guy Molinazzi  
Thuy Nguyen  
Frederick Obergfell, Jr.  
Laura Pacolay  
Todd Paige  
Richard Perry  
Russell Roberson  
David Simes  
Jill Stahl  
Jane Stinely  
Clark Thibodaux  
Robert Thomas  
Robert Thompson  
Tandy Truempy  
Mary Walch  
Stephen Woodard



# *Undergraduates*





# Undergraduates

Jon Anderson

David Arnold



Wes Aycock

Claude Booker, III

Tommy Davis



Mike Estrada

Don Garvin

Carla Gerkens



Doug Gluntz

Reed Gray





Shawn Halloran

Robert Kasting



Christine Kundtz

David W. Leche

Karyl Lee



Lloyd Manning

Andrea Mantione

Mark Merritt



Cheryl Noggle

Robert Oliver



Rick Riccitelli

Ronnie Stevens



Christopher Tasillo

James Vernier

Robert Waxman



Donovan West

Dennis Williams



NOT PICTURED:

Donna Chisholm  
Thomas Cobb  
Paul Gault  
Lee Greenwell  
Andrea Merton  
Brian McGowan  
David Overby  
Jeffrey Reynolds  
David Stuart  
Steven Wirt

# Freshmen



James Albritton  
Gerald Amrozowicz



Patricia Anderson  
Richard Anderson  
Jeffrey Arciola



Paul Arcudi  
Neil Barta  
Mark Bergstrom  
Mark Blashock



Steve Bobal  
Tammy Boggs  
Chris Bogle  
Matthew Bridgman



Sandra Brown  
Michael Brunton  
Sharedia Bryant  
Josef Bucher



Alexander Burnett  
Arthur Byrd  
Gregory Cannon



Hernan Cardenas  
Robert Carter



John Chaney  
Mary Coleman  
Michael Collins



Peter Compare  
William Coxwell  
Sharon Currie  
Matthew Dell



Michael Dratwa  
Deanna Drew  
Morris Drumheller  
Neil Dundas



Ronald Edwards  
Gwen Ellenburg  
Richard Elliott



John Farkas  
Richard Fausnacht







Adam Fitzgerald  
Charlstine Foreman



Malcom Foster  
William Frank  
Douglas Frey



Michael Freyne III  
Robert Gantt  
Dominic Gaskins  
Douglas Gaskins



John Gimesh  
Alexis Goff  
Charlotte Graham  
Ginger Griner



Benjamin Gross  
Amy Gualdoni  
Allen Gustin



Joseph Hahn  
Craig Haines



Edwin Hames  
Heika Hasty



Karen Haugh  
Herbert Hawkins  
Gala Hayes



Rawl Henry  
Todd Hester  
Audrey Hildner  
Beth Hitchner



John Hobbs  
Christopher Hoefler  
Lisa Hofstetter  
Joseph Hogaboom



Clarence Hogan  
Steven Hogan



Terri Hord  
Scott Hudd







Kenneth Ivy  
Warren Johnson



Cherette Jupiter  
Jennifer Keene  
Patrick Kennedy



Gary King  
Andre Kross  
Ronald LaMont  
Paul LaScola



Bradley Lafer  
Anthony Landicho  
Gerald Lanuzza  
Tabatha Lawrence



James Lee  
Caleb Lentchner  
Salinda Lipps-Osborne



Dawn Little  
Scott Logan



Brian Luzader  
 Timothy Lynch  
 Keith Maples  
 Joseph Mastowski



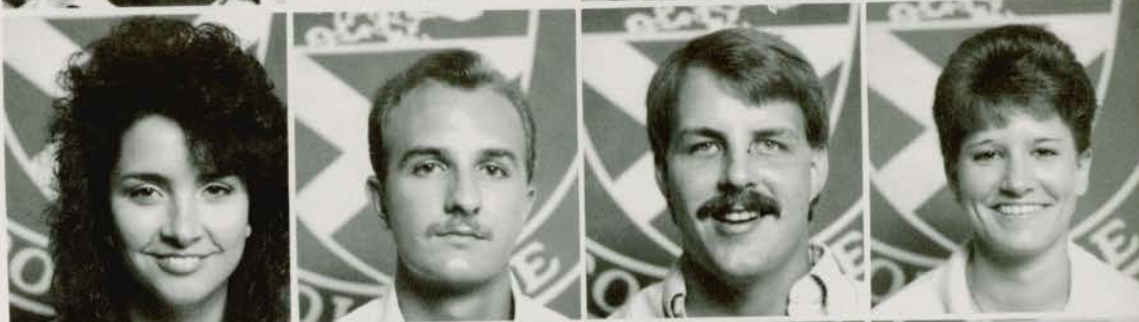
Sarah May  
 Melissa McClellan  
 Shawn McCormick  
 Kevin McCullough



Reginald McDougald  
 Alisa McPheron  
 David Mentzer  
 Kenneth Miccio



Krista Miller  
 Michael Miller  
 Michael Moeller  
 Tamara Moffett



Heidi Mooneyhan  
 Nicholas Mottola  
 John Moyd  
 Kathleen Nank



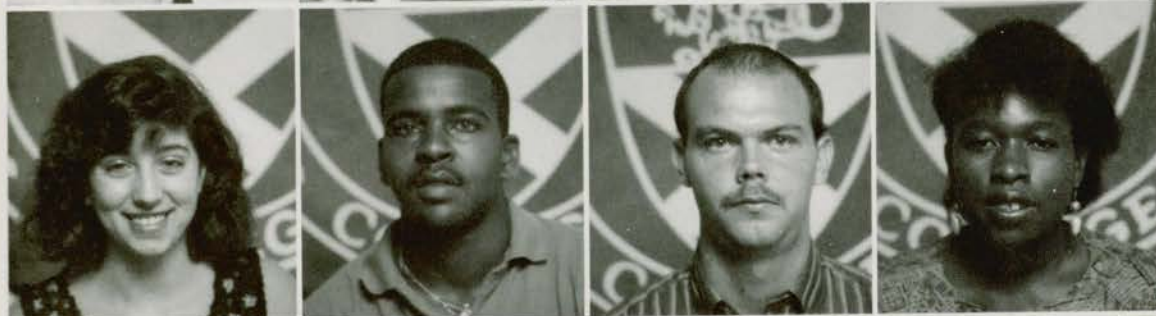
Thomas Neeley  
 Eric Neher  
 Dante Nicastro  
 Laura Nicks







Jason Oliphant  
Joseph Orlowksi  
Jeanne Ouellette  
Andrea Paul



Jacquelyn Pentecost  
Nathaniel Pinckney  
Glenn Pipkin  
Rena Prentis



Donna Pressley  
Kevin Pysell  
Bryan Redington  
Edward Reese



David Rhoads  
William Roberts  
David Robinson  
Melanie Rogers



John Rovere  
Charles Rucker  
Robert Scardina  
Thomas Schassler



Barbara Scott  
Nadir Sherwani  
Gregory Shetler  
Allen Shevach



Scott Shoff  
 Scott Shortreed  
 Elizabeth Simmons



Staley Sliwinski  
 Frank Smith  
 Kenneth Snyder  
 Melvin Stewart



David Swett  
 Kelly Sycks  
 Bethany Tewell  
 Melissa Thum



Muriel Tomerlin  
 Jean Troy  
 Laura Tuominen  
 Martin Utley



Jason Walker  
 Mitch Warren  
 Alan White  
 Allen Williams



William Wilroy  
 Marvin Wilson III  
 Kevin Wright  
 Amy Young





*Organizations*

;

*Activities*





# Organizations

## Wine Tasting Club

President	Rick Riccitelli
Vice-President	Salinda Lipps-Osborne
Secretary	Jeannie Troy
Treasurer	Sarah May
Advisor	Paul Herbaut

1. Paul Herbaut, Hernan Cardenas, Salinda Lipps-Osborne and Jeannie Troy listen to a Wine Tasting Club lecture.



1

## SGA

President	Lezlie Berry
Vice President	Amy Gualdoni
Secretary	Donna Altman
Treasurer	Charlotte Coleman
Council	Jerry Amrozowicz Bill Coxwell Barbara Tyson

2. Bill Coxwell, Jerry Amrozowicz, Barbara Tyson, Lezlie Berry and Charlotte Coleman the Student Government Association "team".
3. Donna Altman, Bill Coxwell and Amy Gualdoni enjoy the Omni's luxurious setting.



2



3

## Tennis Club

Captain	Scott Logan
Co-Manager	Jacquelyn Pentecost Kevin Pysell

4. Scott Logan, Jacquelyn Pentecost, and Kevin Pysell, the Tennis Club "Executive Board," line up on the grounds of Moss Creek. The Tennis Club is one of the many extra-curricular clubs advised by Mrs. Terri Porter. Practice is held on the tennis courts conveniently located at the Moss Creek apartment complex. Transportation provided . . .



4





## Ski Club

President	Jamie Barta
Vice President	Jeff Arciola
Secretary	Jacquelyn Pentecost
Treasurer	Alexis Goff
Advisor	John Dion

1. Snow in South Carolina? The Ski Club takes a moment to pose in the Moss Creek "lodge" as they plan their trip. First Row: John Dion, Moe Drumheller, Jaquelyn Pentecost. Second Row: Laura Tuominen, John Hobbs, Paul Arcudi, Jeff Arciola, Dave Leche, Alexis Goff. Third Row: Jamie Barta, Jon Anderson, Sean Mosley. Happy trails!



## Delta Epsilon Chi

President	Donna Altman
Vice President	Terry Townsend
Secretary	Dawn Little
Treasurer	Jim Zankel

2. Dawn Little, DECA secretary, reads the 1987 CULINARIAN as she waits for the meeting to begin. DECA activities this year included sponsoring a blood drive, and making Thanksgiving baskets for the needy.
3. DECA officers Donna Altman, Terry Townsend and Jim Zankel pose at the Omni for the yearbook photographer.



## Bowling Club

Captain	Paul Arcudi
Co-Manager	Charlotte Coleman Eric Neher

4. Paul Arcudi, Charlotte Coleman and Eric Neher stake out a tree at Moss Creek to have their picture taken. The team gets together for friendly competition close to home at the Ashley Lanes on Highway 7. Anyone who enjoys the game is welcome to join in. As advisor, Mrs. Terri Porter helps to coordinate transportation and takes care of other problems as they arise.



# Yearbook



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6

1. Editor Terry Townsend corrects plant proofs for final printing.
2. Jim Zankel, Business Manager, keep track of year-book advertisers, billing and correspondence.
3. Shawn McCormick works on a layout.
4. Clarence Hogan selects photos and writes captions.
5. Bea Brayko, Advisor, corrects caption copy on the word processor.
6. Jacquelyn Pentecost works on copy.
7. Yearbook staff members Shawn McCormick, Jacquelyn Pentecost, Jim Zankel, Terry Townsend and Donna Altman work hard to meet the deadline.



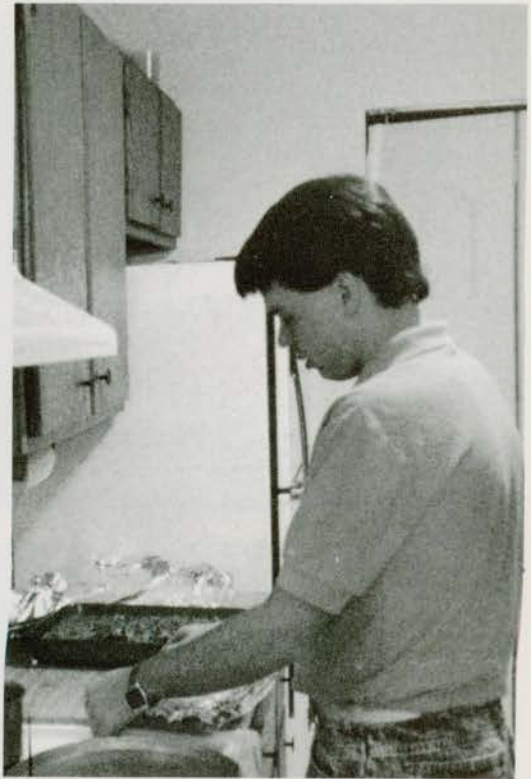
7



# Thanksgiving



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1. Look at this spread! Some off-campus J&W students make a Thanksgiving feast.
2. Terry Townsend whips up his famous green bean casserole and dressing.
3. Jim Zankel is surprised by the camera.
4. Matt Davis likes to crunch ice as he finishes dinner.
5. Michelle Roman makes her dinner decisions.
6. Donna Altman and Danny Watson avoiding the camera.



# Christmas Party



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4

1. John Farkas, John Gimesh, Matt Bridgman and Laura Tuominen eat assorted goodies at the Christmas Party.
2. Donna Altman and Ray Hooper cut the rug.
3. Jim Zankel, John Brandstaetter, John Bahr, Danny Watson, Donna Altman and Dave Browne caught with their mouths full.
4. The Johnson & Wales College Christmas tree won 1st Place in the "Contemporary" category at the Omni Hotel's Annual Christmas Tree Competition.
5. Wendy Rainey, Chris Ringer, Felicia McKeever and Leslie Boyd pose for our photographer.
6. Jacquelyn Pentecost and Ronnie Stevens share a seat at the Christmas Party.



5



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1. Jeff Arciola, Dante Nicastro, Robbie Scardino and Gerry Amrozowicz fill up on the Christmas fare.
2. Mr. and Mrs. Herbie Middleton enjoy the Christmas party.
3. Jeffrey Arciola, Laura Tuominen, Robbie Scardina, John Brandstaetter, Dante Nicastro, Dino Messina and Kathy Gross chat about the band.
4. Kathy Gross and John Brandstaetter look very guilty in front of the dessert table.
5. Amy Gualdoni and Ron Edwards have a great time.
6. Standing behind the beautiful spread that he and his crew prepared is Fellow Mitch Meshon.



# Special Functions

When the staff at Johnson & Wales decides to host a Special Function, not only is it a party, but it is a significant part of our curriculum. Special Functions are important for many reasons: they introduce people in the industry and the community to J&W and us to them; they give us the opportunity to be creative outside the classroom; they provide invaluable hands-on experience working closely with the chefs. Students learn that discipline, dedication and professionalism are important not only to the success of a function, but ultimately to their own future success.

The students who make up the Special Functions Team at J&W are volunteers who want to take full advantage of the learning opportunities available to them. The students take pride in doing nothing less than their personal best.



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1. Tom Schassler and Laura Nicks prepare Italian delights.
2. A Christmas display in the Storeroom for Hospitality Night.
3. Mike Crites and Donna Altman prepare fruit cocktails.
4. Mr. McKenna and Chef David Canaday of Poo-gan's Porch have a chance to chat.
5. Mr. McKenna checks the food that is to be served to guests.
6. Danny Watson and Steve Englehart show off their Oriental delicacies.
7. Muriel Tomerlin and Sarah May await the guests' arrival behind the portable bar.





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1. "Southern Belles" Kathy Nank and Sarah May pose with John Bowen and Walter Anhalt at a function held for the Society for American Cuisine.
2. A French Cuisine display in the Sauce/Skills lab.
3. Mr. Ed Kiehling samples food with his wife and daughter.
4. Chef Susan Wigley samples the food prepared by Richard Anderson and Todd Robinson.
5. Donald Tubbs and David Overby man the bar in the Sauce/Skills lab.
6. A raw bar topped by ice sculptures is set up in the Sauce/Skills lab.
7. Two future J&W students look through a catalog.



# Career Day



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1. The owners of the Harbor House discuss student job opportunities with Fonda Dotson.
2. Jess and Sherrie Geller trade job strategies with Greg Salms and Chef Zuberbueller.
3. Paul Redmann and Jay Katz exchange thoughts about Career Day.
4. Mr. and Mrs. Jess Geller are about to sample the raw bar.
5. Steve Zutell is thanked by Mr. Walter Anhalt for his participation in Career Day.
6. Steve Zutell discusses J&W with Lisa Altine and Jack McKenna.
7. Anthony Sfiligoj listens as Wayne Mescke talks about the benefits of working for his company.
8. Maureen Verlinde registers for Career Day.



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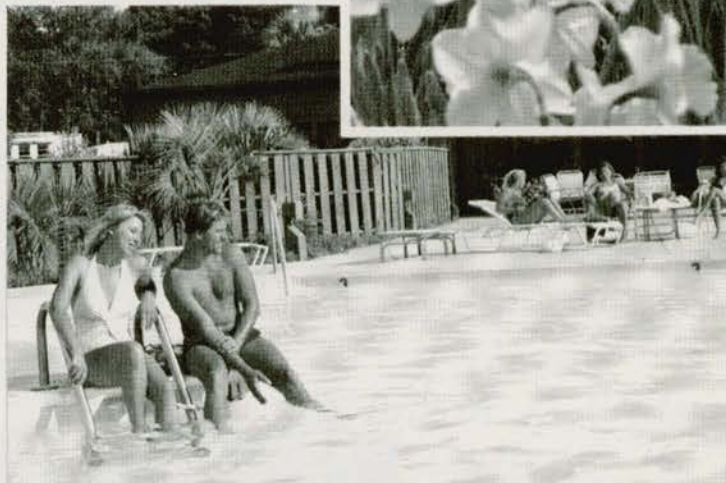
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## About the CULINARIAN ...

Volume III of the CULINARIAN was printed by Herff-Jones Yearbooks in Montgomery, Alabama. Mr. Steve Karelitz was our local representative and Ms. Lou Johnson was our in-plant consultant.

The lithograph cover utilizes a four-color application and a custom illustration designed specifically for Johnson & Wales during an in-school staff workshop with the Creative Art Services Director from Herff-Jones. Combo Color endsheets and 80 pound, dull enamel paper were used in printing the 420 copies of our 88 page publication.

## 1988 Staff

Editor .....	Terry Townsend
Layout.....	Clarence Hogan Jacquelyn Pentecost
Business Manager .....	Jim Zankel
Copy .....	Bill Coxwell Mike Crites Patty Gentry Shawn McCormick Jean Troy
Photography.....	Donna Altman Robert Oliver Joe Orłowski David Rhoads Maureen Verlinde
Typing .....	Fonda Dotson Laurie Haslam Gail Holdcraft Staley Sliwinski
Advisor.....	Bea Brayko



We would like to bid farewell to the chefs that have left us this year. Reprinted here are some favorite recipes they would like to pass on. We miss them and appreciate the contribution they have made to our education here at Johnson & Wales.

## From the Kitchen of ... Sarah Bowman

### CHOCOLATE CHIP COOKIES

Cream together:

3 lb. 8 oz. Butter  
2 lb. 8 oz. Sugar  
1 lb. 14 oz. Brown Sugar  
1 3/4 oz. Salt

Add, one at a time, mixing well after each addition:

22 oz. Eggs

Combine and add to mixture:

4 lb. 12 oz. All Purpose Flour  
(1/2 Bread Flour  
+ 1/2 Pastry Flour)  
1 1/8 oz. Baking Soda

Add:

1 1/4 oz. Vanilla  
1 lb. 8 oz. Walnuts  
5 lb. 10 oz. Chocolate Chips

Mix until all ingredients are thoroughly blended.

Bake at 350 degrees for approximately 8 minutes.

**\*\* DO NOT BROWN! \*\***

YIELD: 20 dozen

### BLONDE BROWNIES

Cream together:

15 oz. Melted Butter  
(must be 15 oz. and melted!)  
3 lb. Brown Sugar

Add, one at a time, mixing well after each addition:

9 Eggs

Combine and add

2 lb. 10 oz. Pastry Flour  
(sifted)  
1 1/2 oz. Baking Powder  
1/4 oz. Salt

Fold in:

8 oz. Walnuts  
2 lb. Chocolate Chips

Bake at 375 degrees until done.

### GANACHE

2 1/2 lbs. Chocolate  
1 lb. Heavy Cream

Scald cream and add to chocolate. Use as topping for tortes, eclairs, pastries, etc.



# From the Kitchen of ... *Kevin Keating*

## SAUCE AU POIVRE

- |                                   |  |
|-----------------------------------|--|
| Green Peppers<br>Shallots         | 1. Dice brunoise and saute.  |
| Green Peppercorns<br>Brandy       | 2. Add to sauteuse.<br>Saute lightly.<br>Flambe with brandy.   |
| Demi-glace                        | 3. Reduce by 1/3. Add<br>to peppers.   |
| Heavy Cream                       | 4. Simmer and reduce slightly.   |
| Whole Sweet Butter<br>(very cold) | 5. Cut into 1/4 ounce pats.<br>Add one by one,<br>emulsifying before<br>adding another.<br>Maintain 140 degrees. |
| Salt & Papper                     | 6. To taste.   |

**\*\* Serve with grilled or broiled red meat. \*\***



Chef Kevin Keating departs J&W for a real "Mickey Mouse job"—he has taken a position with Disney World in Orlando, Florida as Chef Instructor for their apprentice program. (See you real soon ... Why? Because we LIKE you!)

## SAUCE CHAMPAGNE

- |                                       |   |
|---------------------------------------|---|
| Chicken Veloute<br>Chicken Fond Blanc | 1. Reduce by 1/2.   |
| Champagne                             | 2. Add and reduce back<br>to original volume.   |
| Heavy Cream                           | 3. Add to veloute and<br>reduce slightly.   |
| Sweet Butter                          | 4. Emulisify butter in<br>veloute. To thicken<br>butter needs to be<br>very cold. Add <u>one</u><br>piece at a time.<br>Maintain 140 degrees;<br>sauce can not be<br>reheated properly. |
| Salt & Pepper                         | 5. To taste.  |

**\*\* Serve with poached or baked chicken breasts. \*\***



# From the Kitchen of ... *Emilio Valentin*



It's not goodbye, just 'so long!' to Chef Emilio Valentin. He's still the boy next door as he continues his position as Night Sous Chef and Gourmet Restaurant "Chef de Cuisine" at the Omni Hotel.

## CHEF VALENTIN'S "SUCCULENT SUSHI"

SERVES: 2 to 4

"Sushi" - raw fish?! Well, my fellow culinarians, here's one to add a little culture to that special evening at home. The word 'sushi' actually stands for many different types of vinegared rice prepared dishes. It does not necessarily have to be served on or with raw fish. That single preparation is known as 'Sashimi'.

Now, the recipe here requires quite a bit of preparation and some basic knowledge of the food is helpful. So be prepared and a little adventurous.

### California Roll Ingredients:

2 cups (16 oz.) short grain rice	1 pkg. Nori (dry seaweed wrap)
1/4 cup Sushi-Su (seasoned vinegar for rice)	1 avacado (ripe)
1 cup sugar	6 oz. crabmeat (legs)
1 tbsp salt	1-2 oz. Washabi (green Japanese horseradish)
@17 oz. cold water	2 oz soy sauce
	1 oz. pickled ginger

### Tools:

Wooden spoon  
Small to med. saucepan with tight lid  
Sudare Mat (Bamboo mat for rolling Sushi)  
Plastic wrap  
Chopsticks (preferred)

### Method:

Place rice in a saucepan that is neither so large that the rice is "lost" in it, nor so small that the rice threatens to fill it. Both extremes are dangerous to good taste and even cooking. Pour in the water and cover tightly. Turn heat to medium and wait to hear the sound of low boiling. The cardinal rule for Japanese rice making is to use your ears, not your eyes, to judge progress. NEVER lift the pot lid to "check" the rice. This allows precious steam to escape.

When the rice boils, turn heat to medium-high. Soon the rice will be boiling merrily and a whitish scum will begin to bubble up from under the lid. As soon as this begins to happen (@ 10 minutes), reduce the heat to very low and cook until you hear a faint, dry popping sound; very different from the bubbling of simmering water (10-15 minutes).

Remove saucepan from heat at this point and let the rice rest for another 15-20 minutes (the steam will soften the rice). If you have not cheated on these rules - No Peeking - you should have perfect rice when you lift off the lid.

Now, take the rice from the pan to a shallow rectangular container (if you have one) and spread it out evenly. Sprinkle the sugar, salt and the Sushi-Su over the rice and mix thoroughly, fanning the rice as you work in the ingredients (you want to cool the rice so it absorbs the ingredients). But by all means - Do Not Refrigerate - until you are finished with dinner or the rice will not stick. When cooled, lightly place a little plastic wrap or a lid over the rice.

Almost done now: on the side, add a few drops of hot water to the dry Wasabi to make a paste. Put the soy sauce in a monkey dish. Cut small wedges off the avacado and get ready to roll. First put your Sudare mat down and open it; next, place a small sheet of plastic wrap on it; next, one sheet of "Nori" dry seaweed wrap; now spread the rice on the seaweed evenly, yet thinly with your fingers. If the rice doesn't stick, it's "No Bueno"; if it does stick, dip your finger tips in a glass of water and keep it moist.

Now, quickly flip the seaweed and rice over onto another piece of plastic wrap with the Sudare mat under it. The rice is on the bottom. Next, place 2 slices of avacado, end to end on the seaweed, same with the crab meat, then place a little Wasabi on it. Now we roll: Begin with tucking the rice over with your thumbs while your index fingers keep the ingredients in the center. Roll the whole wrap into a log shape while slightly squeezing the log to maintain its shape. Unwrap the log and make six (6) even cuts with a wet knife (must be very sharp) and serve decoratively on plates with soy sauce, Wasabi and pickled ginger.



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# Perfect Timing

Dear Friends,

In this Closing section we would like to highlight some events that have happened over the past year. Even though we tried to cover all events, we just did not have the equipment or manpower to do so. If you were involved in an event that was not covered, we hope you will understand. Many people have helped in the process of putting the yearbook together; I can't begin to name you all. Without you, the yearbook would not be the success that it is.

As we wrap up the final pages of the 1988 CULINARIAN, I would like to take this opportunity to thank all of those who helped to create this yearbook. It took hard work and long hours to meet all the deadlines, but still it was fun. A special thanks to the staff, especially Bea Brayko, our advisor, who helped by spending many long hours checking final layouts and proofs. I would also like to thank Elaine Miller for her guidance in the organization of this 1988 edition and support during the transition of advisors.

Being editor is not an easy job. I hope that I have achieved the purpose of being editor — making sure events are covered, mistakes are corrected and deadlines are met. I hope you will enjoy and cherish the memories in this yearbook for many years to come.

I believe Johnson & Wales College has been a great learning experience for me. I am sure it will help me achieve my goals in life. In my two short years here, I have met many people who have given encouragement and offered friendship.

As a 1988 graduate, I would like to say Goodbye and Good Luck to my fellow graduates, the undergraduates, the administration, staff and faculty. Graduation is not an ending — it is a beginning, the start of our careers in the food service industry. I hope we all find that "Perfect Timing" in our lives.

Take care and God bless,

*Terry D. Townsend*

Terry D. Townsend  
Editor





# Closing



2



5

1. Chef Sieverding receives a Certificate of Merit Award from Mr. Anhalt.
2. Heika Hasty mixes a drink in Mixology.
3. CE students Pete Johnson and Bill Powers create Oriental delights.
4. The new dining room gets the final touches in preparation for September classes.
5. TA Jim Tasjian takes a break from his busy schedule.
6. David Leche and Ada Howell greet new students during Registration.
7. Sean Sutherland makes student ID cards at Registration.
8. Jim Zankel, Melanie Wertz and Laura Baughman create a swan out of ice in Garde Manger II.
9. Carol Lewis assists Charlotte Coleman and Alexis Goff with their English assignment.



1



3



4



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6



7

1. Chef Carl Newhart takes a coffee break from Storeroom.
2. Fellow Mitch Meshon demonstrates the proper technique of ice carving.
3. Marissa Zyski and Steve Englehart create spun sugar in Advanced Bakeshop for their final exam.
4. Ada Howell, Anne Walsh and Lou Durland check those seams.
5. Gail Holdcraft verifies eligibility of Financial Aid applicants.
6. New freshmen fill out registration forms.
7. Mr. Anhalt participates in the American Cancer Society's Jail-a-thon.





1



2



3



4



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6



8

1. June Smith assists Bill Frank with his research paper.
2. Robert Cantu, Joey Rowland, Laura Baughman and Tracey Huffman construct ice masterpieces.
3. Staley Sliwinski cleans up after a CE Recreational course. Sanitation with a smile, and on Saturday, no less!
4. Lou Durland, Employee of the Year, and Mr. Walter Anhalt at the Employee Award Luncheon.
5. Nigel Cox exits the Ice House following Garde Manger II's field trip.
6. An elegant spread compliments of Advanced Bake-shop.
7. Sarah May nurses her Financial Aid "children".
8. Danny Watson poses with Advanced Bakeshop delicacies.



7

The image features a decorative design on a light-colored background. A wide, light blue horizontal band is centered vertically. This band is flanked by two thinner, parallel yellow lines, one above and one below. In the lower-left portion of the blue band, there is a white oval with a blue border. Inside this oval, the letters 'J&W' are written in a stylized, cursive yellow font.

J&W