The Chaîne Experience

Your guide to the pleasures and rewards of Chaîne membership
What is this camaraderie Chaîne members worldwide hold so dear? Is it what Webster’s calls “intimate, loyal, and good-spirited comradeship”?

To answer that question we might look at the main things Chaîne members have in common that immediately create feelings of intimacy. First, we’re brought together because of our serious interest—indeed, our passion—for fine food and wine. We want to share experiences and learn. We enjoy being with people who have similar lifestyles. We revere the artistry of great chefs and the palates of outstanding winemakers. Enthusiasm and sparkling conversation abound at our events.

Our loyalty is unquestionable. We’re proud of roots that take us back to the founding of the Guild of Oyers, or “Goose Roasters,” in 1248. We’re proud of our more recent heritage—the founding in Paris in 1950 of our present day Chaîne des Rôtisseurs, a society that today has more than 20,000 members in 70 national bailliages around the world.

Share Chaîne camaraderie and you will be richly rewarded by making life-long friendships locally, regionally, nationally, and internationally.

Attend as many events as possible, especially when you first join: That’s the best way to meet and become acquainted with your fellow members. Planning and carrying out a Chaîne event involves an extraordinary effort on the part of a baillage as well as the host establishment. Each will provide an unparalleled experience.

Chaîne bailliages schedule a variety of events to provide not only camaraderie but also to honor the chefs, restaurateurs, and service personnel responsible for the exceptional food, well-matched wines, and impeccable service that is an important part of the Chaîne experience. Harkening back to its origins, the focus often features roasted fish, fowl, meat, and game.
Gastronome is a full-color, high-quality magazine that is the organization's direct link with its members. Its goal is effectively to provide information that reflects your concerns and interests and that reinforces the Chaîne's position as leader in support of the gastronomic arts. Baillage activities are the main focus, so you will want to look for articles about events you've attended. Gastronome also contains a calendar of major international and national events and provides news of our professional members, outreach programs, Jeune Commis Rôtisseurs competitions, and Foundation grants.

Our Chaîne Affiliated Restaurant & Hotel Guide includes not only member-affiliated establishments in this country but also those in a number of other countries. Consult it when planning a trip and remember to take it with you.

Our Member Roster lists members of every chapter in the Bailliage des Etats-Unis. You will find it helpful in recalling the names of Chaîne friends you make. Check to see whether people you know in other cities are members. If not, you may want to suggest they consider membership.

Our Website provides information every member will find useful. Make a habit of visiting it often. You will find contacts for each of our U.S. Bailliages, with direct links to those that have developed their own sites. Here you can learn about events they have scheduled. Contact the bailliage if you have an interest in attending one of their events.

Links are also provided to many of our U.S. Chaîne-affiliated establishments, each of which is listed. Explore their sites and remember they especially welcome your business.

L'Ordre Mondial, our Jeune Commis Rôtisseur competition, and the Chaîne des Rôtisseurs Foundation are described in detail. Also, you might want to take a look at our handy guide to pronouncing the French terms we use in our society. Look at the Chaîne and Ordre logo items we have to offer you and use our e-mail address or fax number to order those that you find appealing.

Support the Chaîne Foundation, a separate not-for-profit, tax-exempt corporation established to support culinary educational programs by providing grants for scholarships. Monies are raised through the voluntary check-off that accompanies dues notices each year; the Foundation Auction (held at the time of the annual National Council Meeting), special gifts, and legacies specified in wills. Since it was established in 1993, the Foundation has made major grants to the Culinary Institute of America, Johnson & Wales, and the Department of Viticulture and Enology at the University of California in Davis. Through its matching grants program it has also provided funds to many other qualifying culinary institutions supported by our local bailliages.

The Foundation relies upon the support of every member to ensure that there will be great chefs and winemakers in the future.

They say you get out of any organization what you put into it. In the case of La Chaîne, you will probably find that you get back far more than you can give. Volunteer your time and talents. If asked to be an officer, be sure you know what is required and say "yes," provided you can meet the demands of the job.
Learn about L'Académie Brillat-Savarin
The Académie came into being in Paris in 1955, the 200th anniversary of the birth of the famous gastronome Brillat-Savarin. Its purpose was to uphold and popularize regional cuisines, encourage gastronomic literature, and support young culinarians through contests and awards. In 1999, it became active in this country, where it quickly became the preeminent honor society in the academic studies of culinary and hospitality management. Through its awards program at selected schools, outstanding students are recognized with the Chaîne's Brillat-Savarin Medal of Excellence.

The Académie's Awards Committee may award a Medal of Merit to active professionals in the culinary and hotel industries who have rendered outstanding service to the Chaîne, education, or to gastronomy in general. Besides the one hundred Chaîne members who have become Fondateurs, two honorary titles may be granted: Académicien, to outstanding educators in the culinary and hotel fields and active professionals who have been deeply involved in supporting education; and Conseiller, to those responsible for the Brillat-Savarin program in each school.

Membership in the Académie is open to all Chaîne members. Various activities are planned each year, with the emphasis on regional cuisine and ethnic food.
Contrérie de la Chaine des Rôtisseurs
Confrérie de la Chaîne des Rôtisseurs
Bailliage Mile High - Denver

Gold Medal Dinner, May 13, 2006
Cherry Hills Country Club

Brief History of the Chaine

Chaine des Rotisseurs is recognized throughout the world as the oldest and most prestigious Culinary Society. During the past half century, in more than 120 countries, some 200,000 people, have been inducted to its ranks of amateur and professional members.

It all started in the year of 1248 when Saint Louis, King of France granted his staff of Goose Roasters “Le Oyers” their own guild. He bestowed upon them a beautiful Coat of Arms symbolizing the art of open fire roasting. It consisted of the various implements used in this process.

Following the French revolution, along with most entities of Royal affiliation, the Guild was abandoned and remained dormant until in 1950 when three French Gastronomes successfully revived the ancient Guild.

Bailliage Mile High – Denver and the other 200+ Bailliages in the United States have the largest national membership in the organization. We are governed by the International Office in Paris.

In Denver we meet at various restaurants 4 – 5 times annually for culinary and wine dinners. In addition, we arrange wine tastings, culinary tours, and on occasion, join with the members of other Bailliages in special arrangements. Membership is by invitation and sponsorship by two active members. We happily extend guest invitations to interested individuals who may wish experience one of our events. Please contact myself or one of the other officers.

Vive la Chaine
Jim Maloney, Bailli

REMEMBER!
If you are too tired, or otherwise, and you do not wish to drive home after this evening, PLEASE LET ANY BOARD MEMBER KNOW, AND WE WILL PROVIDE YOU TRANSPORTATION HOME.
<table>
<thead>
<tr>
<th>Name</th>
<th>New Position</th>
</tr>
</thead>
<tbody>
<tr>
<td>James Maloney</td>
<td>Bailli &amp; Consul l'Ordre Mondiale</td>
</tr>
<tr>
<td>Robert Meyer</td>
<td>Vice Chancelier - Argentier</td>
</tr>
<tr>
<td>David Lurie</td>
<td>Vice Conseiller Culinaire</td>
</tr>
<tr>
<td>Claude Robbins</td>
<td>Vice Conseiller Gastronomique</td>
</tr>
<tr>
<td>Scott Brennan</td>
<td>Vice Chargé de Presse</td>
</tr>
<tr>
<td>Fred Dreibholz</td>
<td>Vice Chargé de Missions</td>
</tr>
</tbody>
</table>

**INDUCTION OF NEW MEMBERS**

<table>
<thead>
<tr>
<th>Name</th>
<th>Position</th>
</tr>
</thead>
<tbody>
<tr>
<td>Louise Brennan</td>
<td>Dame de la Chaîne</td>
</tr>
<tr>
<td>Janet Kinkade</td>
<td>Professional du Vin</td>
</tr>
<tr>
<td>Patti Williams</td>
<td>Dame de la Chaîne</td>
</tr>
<tr>
<td>Judith Wallace</td>
<td>Dame de la Chaîne</td>
</tr>
<tr>
<td>John Vizzi</td>
<td>Chevalier</td>
</tr>
<tr>
<td>Brian Hubner</td>
<td>Young Professional - Chef</td>
</tr>
</tbody>
</table>

**HONORAIRES**

<table>
<thead>
<tr>
<th>Name</th>
<th>Position</th>
</tr>
</thead>
<tbody>
<tr>
<td>Will Romero</td>
<td>Bailli Honoraire</td>
</tr>
<tr>
<td>Hank Clark</td>
<td>Vice Chargé de Missions Horaire</td>
</tr>
<tr>
<td>Michael Wray</td>
<td>Vice Conseiller Gastronomique Horaire</td>
</tr>
<tr>
<td>Arnold Bradvord</td>
<td>Vice Chancelier - Argentier Horaire</td>
</tr>
<tr>
<td>Dana Brown</td>
<td>Vice Chargée de Presse Horaire</td>
</tr>
</tbody>
</table>
MENU GASTRONOMIQUE

Dining & Dancing

Open Reception
House Smoked Baby Lamb Chops with Piquillo Pepper sauce
Ahi Tuna with Wasabi Black Sesame seeds, Hot Oil & Micro herbs
*NV Nicholas Feuillatte, Premier Cru Rosé Champagne, Brut*

First Course
Trilogy of American King Crab
Foamed Crab Bisque,
Fried Crab Morsel/Baby Spinach with Shallot - Pancetta Dressing
King Crab Terrine, Mustard Butter Sauce and Celery
*2003 Schonborn, Hattenheimer Pfaffenberg, Riesling Kabinett, Halbtrocken*

Second Course
Braised Pork Belly the Style of Sous Vide
Ricotta Gnocchi, Reggiano Cheese,
Spring Mushrooms, Ramps Matignon of Vegetables
*2002 Manzano, Colli Orientali del Friuli, Tocai*

Intermezzo
Salted Rim Pineapple -Basil Sorbet

Third Course
Butter Roasted New York Strip of Veal de Foie Gras D'Oie Truffle
Grilled Belgian Endive, Bacon wrapped French Beans
Chateau Potatoes & Sauce of Courvoisier, Black Trumpet Mushroom,
Sun-dried Tomato, Sage & Tarragon
*2002 Laboure-Roi, Charmes Chambertin Grand Cru (Rouge)*
*2002 Domaine Latour, Corton Charlemagne Grand Cru (Blanc)*

Cheese Course
Grilled Beard Bread Skewers & Tomato-Cheese Fondue
Watercress & Roasted Pecans
*2002 Laboure-Roi, Charmes Chambertin Grand Cru (Rouge)*
*2002 Domaine Latour, Corton Charlemagne Grand Cru (Blanc)*

Dessert Course
Frozen Grand Marnier Soufflé
With Sauce Anglaise & Macaroons
*1977 Barros, Colheita Port (bottled in 2003)*

---

Chaine Dining

Water is served only upon request.
Speeches not permitted during dinner, except at the direction of the Bailli.
In deference to the Chef's efforts, salt and pepper and other seasonings are not offered.
Food is to be eaten when served, as this is the moment of peak quality
and a sign of respect for, and appreciation of, the labors of the chef and kitchen staff.
**CHEFS’ Culinary Achievements**

**Chef Daniel Scannell**

Chef Scannell has competed in competitions all over the United States and in Europe. In Ireland he won The Jean Conil Perpetual Trophy for International Chefs. During this time Daniel was also inducted into The Epicurean World Master Chefs' Society in London. His most recent accomplishment, being selected as a member of the American Culinary Federations Culinary Teams 2000 and 2004 has been the pinnacle thus far in his career. Daniel is a member of the Confrérie de la Chaine des Rotisseurs and Les Amis d’Escoffier Society.

Over the past seven years, Chef Scannell and members of the United States Culinary Team have won many international cold food competitions including an Olympic Seigler for Category B in Cold Food. The Olympic Seigler is the highest recognition a team can receive. Along with the Olympic Seigler Team, USA won 3 Gold Medals and 1 Silver at the Culinary Olympics in Erfurt Germany 2000. In Basel, Switzerland, Team USA won Gold and Best in the World for their cold food display, and another 4 Gold Medals at the World Culinary Grand Prix in Scotland. In 2003, Team USA Won the World Championship and swept the competition at the American Culinary Classic in Chicago winning 8 Gold Medals.

Chef Scannell is one of only 62 Certified Master Chefs’ to have successfully completed the Master Chef’s Examination. Currently he is the Executive Chef at historic Cherry Hills Country Club. In May 2006, Scannell will receive an Honorary Doctorial Degree from Johnson & Wales University.

**Sous Chef Brian Hubner**

A sixty thousand dollar, full ride scholarship brought Brian to Colorado five years ago. He won the scholarship during high school, at the Vocational Industrial Clubs of American Culinary Competition my senior year. Since that time he has competed on the Intercollegiate Culinary Team for Johnson and Wales University, Denver for four years running. CMC Daniel Scannell was officiating and judging at the first Intercollegiate competition.

Three years later with no notice, the coach of the culinary team decided to sign Brian up for the Young Chef’s Competition, a national contest sponsored by Chaine des Rotisseurs. Brian won the Gold medal in the regional and national category. He then called Chef Scannell asking him to help train for the International Young Chef’s Competition. The summer before the International Competition, he spent his time in Houston and on road trips all over the East Coast training with many different Chefs. His last stop was at Oak Hill Country Club in Rochester NY, where he worked 45 straight weeks training with Chef Scannell.

Brian states, “The Young Chef’s Competition lead me to my position at Cherry Hills Country Club. It has lead to numerous chances to go overseas as an apprentice for the ACF National Culinary Team. The opportunities and experiences that opened up to me from the Chaine were endless.”

Footnote: Both Chef Scannell and Chef Hubner are members of Confrérie de la Chaine des Rotisseurs.