



SUN SIEGE

Sun Siege, a brew developed by two Allegany College of Maryland student interns, made its debut at an ACM Night hosted by Whitehorse Brewing



in Berlin, PA, on Sept. 15. Raine Baker, Whitehorse Brewing owner/brewer, George Walker and John McMillan raise a glass. Baker and McMillan each interned for 100 hours at Whitehorse Brewery as part of the one-year brewing operations certificate program. They're expected to graduate in December. Baker is a Southern Garrett High School graduate and McMillan graduated from Mountain Ridge High School. Live music and food was offered. Whitehorse

Brewery is at 824 Diamond St. More information is available by calling 814-233-3043 or visiting www.whbrewing.com.

ACCREDITATION NEWS

The Culinary Arts Department recently received accreditation through The American Culinary Federation, Inc. (ACF), a professional organization for chefs and cooks, was founded in 1929 in New York City by three chefs' organizations: the Soci t  Culinaire Philanthropique, the Vatel Club and the Chefs de Cuisine Association of America.

ACF is now the largest professional chefs' organization in North America. Made up of more than 14,000 members belonging to more than 170 chapters in four regions across the U.S. Today, ACF is the leader in offering educational resources, training, apprenticeships, competitions and programmatic accreditation designed to enhance professional growth for all current and future chefs and pastry chefs. In addition, ACF operates the most comprehensive culinary certification program in the world. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international competitions.

YOUR TASTE BUDS WILL THANK YOU WITH A CULINARY CAREER!

ACM offers a one-year Baking Essentials program that provides you with the tools you will need to succeed in baking or pastry production. You will receive hands-on instruction in baking techniques and enhance your skill development as part of The Culinaire Caf  team. You will develop speed and proficiency while creating desserts and breads in this student-operated restaurant. The following cookie recipe is just one of the many possibilities you will be able to create!

SPICED SNICKERDOODLE

Ingredients

3 cups flour
2 tsp cream of tartar
1 tsp baking soda
2 tsp cinnamon
1 tsp nutmeg
1/8 tsp cloves
1/2 tsp salt
1 cup softened unsalted butter
1/3 cup granulated sugar
1 cup light brown sugar
1 egg & 1 egg yolk
2 tsp vanilla
1/4 cup granulated sugar
1 Tbl cinnamon

Method

Preheat oven to 350 degrees F

In a large mixing bowl whisk together flour, cream of tartar, baking soda, cinnamon, nutmeg, cloves, and salt. Set aside.

In a kitchen aid mixer or in a large bowl with a handheld mixer cream softened butter until creamy and a pale-yellow color, add both sugars and mix well, scraping down the sides to ensure that everything is fully incorporated.

Add egg and egg yolk to the butter mixture and mix until combined then add in the vanilla and mix.

Slowly incorporate the dry ingredients in three additions, scraping the sides after each one. The dough will be thick, set in the fridge for 30 minutes.

Mix the 1/4 cup of granulated sugar and 1 Tbl of cinnamon into a small bowl. Once the dough is chilled, portion into 1.5-2 oz balls and roll in the cinnamon sugar, place on the prepared baking sheet about 1.5 inches apart and bake for 8-10 minutes. Pull the cookies out of the oven about 2 minutes before they are done, as cookies continue to bake on the sheet for a few minutes.

WELCOME FREDERICK HUBER



ACM is proud to introduce Frederick Huber, our new Executive Chef at The Culinaire Café. Chef Huber is from Columbia, Maryland and has worked in the Hospitality Industry for 40 years. Chef Huber graduated from the International Culinary Arts Institute in March 1986. He received a bachelor's degree in Hospitality Management and a Master's degree in International Hospitality Management from Stratford University where he served as a Chef instructor and a professor. Chef Huber has been a member of the American Culinary Federation since 1986. He has also been a certified Executive Chef with ACF since 2000.

Chef Huber is a Navy Veteran and a father of three young adults, one of whom is following in his footsteps to become a Chef. Chef Huber says he likes to go fishing as a hobby and he is looking forward to his new role as Executive Chef at the Culinaire Café.

CLAM CORN FRITTERS

Yield: 12-16 fritters

Ingredients

1 cup shelled clams drained,
(reserve 3 tablespoons clam juice)
½ cup fresh / frozen/ or canned corn
⅔ cup all-purpose flour
½ cup yellow corn meal
1 ½ teaspoon baking powder
1 large egg
½ tsp garlic clove, minced
½ cup scallions minced
Salt and pepper to taste
3 cups canola / safflower / or soybean oil

Directions

1. Combine the flour, cornmeal, baking powder, egg, and half the clam juice in a bowl until smooth.
2. Add the clams, corn, remaining clam juice, garlic, scallion, salt and pepper, and mix well.
3. Pour oil in to pan until about 2 inches deep, heat to 350F.
4. Drop 1½ tablespoon of mix into the oil. Cook for 4-6 minutes making sure fritters are cooked on both sides.
5. Lift fritters out with a slotted spoon and place on a rack to drain. Sprinkle with old bay salt.
6. Serve immediately. Can be served with Tartar sauce, Remoulade sauce or Cocktail sauce.

WELCOME MARY YOST-RUSHTON (aka MAIRZY YOST)



A show business veteran for over twenty-five years, Mary has worked as an actor, a director, a casting director in NYC, a resume consultant, studio assistant to a well-known head shot photographer, and in the production department of Screen Actors Guild. As a member of Actor's Equity and Screen Actors Guild, Mairzy has worked in Theatre, Film and Commercials. She has performed in NYC and theatres around the country. In 1998 she moved to Maryland to start a teaching career at Frostburg State University and appeared frequently in productions at the Cumberland Theatre.

After 23 years of directing main stage productions and teaching the upper-level acting curriculum with Frostburg State University's Theatre and Dance Department Professor Yost-Rushton decided to retire. She continues to work professionally as both an actor and director, most recently in Clarksville, Tennessee where she appeared as Sister Aloysius in DOUBT, Mayor Hyde in ALL SHOOK UP and directed FREEDOM TRAIN at the Roxy Regional Theatre.

Mary is excited to be back in a college setting and looking forward to working part time at the Gateway with the warm and welcoming students and staff at the School of Hospitality Management and Culinary Arts.

IF YOU ARE READY TO START YOUR HOSPITALITY STORY
please call 301-784-5406