

LOCAL NEWS

COMING EVENTS

'Taste of Staten Island' fundraiser to be held by Eger

The Eger Foundation will host the "The Taste of Staten Island," a Culinary Challenge for Charity, on Sun., Sept. 15, from 3 p.m. until 6 p.m. at the Eger Health Care and Rehabilitation Center campus "under the tent." The annual event is a Staten Island tradition, highlighting many fine restaurants, pizza cafes and bakeries in the community. Vocalist Michel Aubertin will entertain. The co-chairs are Helaine D'Andrea, Stefanie DeMario, Annamarie Gentile and Jane Milza. Attire is casual and there will be valet parking. Admission is \$85 per person. For reservations, call 718-989-3087/3089. For information, contact Vienna Profeta, senior vice president for development, at 718-989-3087.



Fucini



Olsen



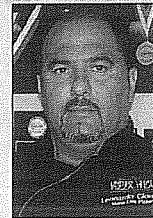
Petersen



Settepani



Ellinger



Giordano



Giove



Sena

Eateries and bakeries will each donate their most popular dishes to compete in categories such as best appetizer, entree, pasta dish, restaurant dessert, bakery dessert, wedding cake, cupcake, apple pie, cheese pizza, Sicilian pizza, most creative pizza and best in show. Medals of distinction — gold, silver and bronze, as well as the Best in Show Traveling Trophy — will be awarded.

This year, the first Cook-Off will be held, sponsored by ShopRite of Staten Island. Five restaurants will be selected by a lottery drawing to enter the competition. The chefs will get a secret basket of ShopRite brand products and will have one hour to prepare a dish with the ingredients. The winner will receive the first Taste of Staten Island Cook-Off Crystal Award, and hold the title "Chef's Challenge Award."

Steven Gattullo, first vice president of the Food and Beverage Association of America, will emcee and present awards.

The honorees are: **Ed Fucini**, president of Chris Limo, USA, and a longtime Eger supporter; **Angela**

Olsen, principal owner of TAMAT-Advisors, adjunct professor of real estate finance at NYU, member of the Mortgage Bankers Association of NY and a tireless volunteer, and **Astrid Petersen**, executive board member and social director of Nansen Lodge, Sons of Norway, board member of Richmond Senior Services, hospice volunteer and longtime Eger volunteer, currently interim volunteer coordinator.

The Marina Cafe will receive the Special Recognition Award, "Sandy Survivor."

In honor of Jane Milza, former food editor of the Staten Island Advance, The Eger Foundation will award scholarships to high school seniors **Jennifer Fourmann**, Tottenville High School; **Anthony Kravicic**, New Dorp High School, and **Robert Guarneri**, Port Richmond High School, who are pursuing careers in the culinary arts, food and hospitality industries.

The celebrity judges are: **Chef Biagio Settepani**, co-owner and executive pastry chef, Pasticceria Bruno; certified master baker, medal

winner and author of "Sweet Sensations of Sicily."

Chef Robert Ellinger has served as executive pastry chef of the Metropolitan Opera, United Nations, Water Club and Garden City Hotel in Manhattan. Opened his own business, Baked to Perfection, in Port Washington in 1985, has bimonthly column, "My View," in Desert Professional Magazine.

Pizza Chef Leonardo Giordano, head pizza judge, owner of Mona Lisa Pizzeria & Ristorante, competed as part of the U.S. Pizza Team at the 2013 World Pizza Championship in Italy.

Pizza Chef Giorgio Giove, owner of Pizzeria Giove, has appeared on The Food Network, "Throwdown with Bobby Flay: Pizza" — he won — and World Pizza Challenge.

Chef Stefano Sena, executive chef and co-owner of Bocelli Ristorante, author of "The Bocelli Cookbook."

Also serving as judges are: **Chef Frank Constantino**, culinary educator, executive and approved ACF judge, dean of the School of Hospitality Management and Culinary Arts, Monroe Col-

lege, New Rochelle, N.Y.; **Dr. Cynara Coomer**, chief of breast surgery and director of the Comprehensive Breast Center at Staten Island University Hospital; **Joseph Daly**, Framboise Catering Team member for the Summer 2008 Olympics, Beijing; **Chef Rick Laakkonen**, head pastry chef at Pasticceria Bruno, three-star Michelin chef, winner of the James Beard Award; **Chef Lenny Messina**, certified executive pastry chef, pastry and baking instructor at Star Career Academy, Syosset, N.Y.; **Gerard Molloy**, executive pastry chef, pastry judge, member, American Academy of Chefs, pastry instructor at Monroe College; **Eric P. Pellizzari**, pastry judge and certification evaluator, certified culinary educator at Monroe College; **Doug Spinoza**, former owner of Daddy Doug's Pizza Cafe, St. George, and **Michael Vignapiano**, American Culinary Federation certified culinary completion judge, culinary operations coordinator at Monroe College.