



CulinarySchools.com

The CulinarySchools Newsletter

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Food Trivia

Animal Crackers is a staple of every kid's diet, but do you know why the Animal Crackers box is designed with a string handle? Well, originally the animal shaped cookie treats were introduced in 1902 as a Christmas novelty, and packaged so they would be hung from the Christmas trees.

A Bit of Food History: Crepes Suzette

Crepes Suzette is probably the most famous crepe dish in the world. In a restaurant, a "crepe suzette" is often prepared in a chafing dish in full view of the guests. They are served hot with a sauce of sugar, orange juice, and liqueur (usually Grand Marnier). Brandy is poured over the crepes and then lit.

The dish was created out of a mistake made by a fourteen year-old assistant waiter Henri Charpentier (1880-1961) in 1895 at the Maitre at Monte Carlo's Café de Paris. He was preparing a dessert for the Prince of Wales, the future King Edward VII (1841-1910) of England. According to Henri Charpentier, in own words from [Life A La Henri - Being The Memories of Henri Charpentier](#):

"It was quite by accident as I worked in front of a chafing dish that the cordials caught fire. I thought I was ruined. The Prince and his friends were waiting. How could I begin all over? I tasted it. It was, I thought, the most delicious melody of sweet flavors I had every tasted. I still think so. That accident of the flame was precisely what was needed to bring all those various instruments into one harmony of taste. The Prince ate the pancakes with a fork; but he used a spoon to capture the remaining syrup. He asked me the name of that which he had eaten with so much relish. I told him it was to be called "Crepes Princesse." He recognized that the pancake controlled the gender and that this was a compliment designed for him; but he protested with mock ferocity that there was a lady present. She was alert and rose to her feet and holding her little shirt wide with her hands

Proverb

"Food tastes best when you eat it with your own spoon. (Danish)"

The Role of Education in a Cooking Career

Tossing together a little dinner of amaretto shrimp almandine doesn't overwhelm you. Stuffed puff pastries don't faze you. You relish the thought of a career standing in front of a hot stove. You are not alone in wanting a culinary career.

Featured Partner



The National Restaurant Association notes that an estimated 12.8 million people... [read more](#)

A Word from the Staff

Everyone knows that we need food to survive, but food-in the right hands-can also actually make people happy. Becoming a culinary professional means spending your life knowing that you aren't just putting food on someone's fork; you are actually putting a smile on their face. Good food is good for the soul.

We know making the decision to work in the field of the culinary arts is not one you've taken lightly. We are here to help, and we hope that you find our newsletter and the information it contains entertaining and insightful. We have big plans this year for our website, like the brand new Food Trivia poll you saw above, chef profiles, food related proverbs and more. We plan to add one more piece of exciting content to our website monthly, and your input

she made him a curtsey. 'Will you,' said His Majesty, 'change Crepes Princesse to Crepes Suzette?' Thus was born and baptized this confection, one taste of which, I really believe, would reform a cannibal into a civilized gentleman. The next day I received a present from the Prince, a jeweled ring, a panama hat and a cane."

SOURCE: Life A La Henri - Being The Memories of Henri Charpentier, by Henri Charpentier and Boyden Sparkes, The Modern Library, New York, 2001 Paperback Edition. Originally published in 1934 by Simon & Schuster, Inc.

has proven invaluable.

As you move forward into your culinary career, we will be providing exciting information that you can really use. So thank you for taking the time to read our newsletter, and good luck in your culinary future!



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