



CHEF OF THE WORLD

CULINARY CLUB NEWS

More than a club, a family.

FOOD • CULTURE • COMMUNITY

OCTOBER 2026 • VOLUME 1 • ISSUE 1

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From Chef Walter's Table

Food has always been much more than something we eat. It is memories, emotions, traditions, and the people we share the table with.

That idea became especially clear after the conversations and surveys we shared on Nextdoor. Again and again, people talked about food through memories: a family recipe, a favorite restaurant, a dish from childhood, or a meal that brought everyone together.

That is how Chef of the World Culinary Social Club began: with a simple idea — to create a community where people who love food can come together like a big family gathering on Sunday: eating, talking, laughing, learning, and enjoying each other's company.

This newsletter is another part of that community. Each month we'll share club activities, photographs, recipes, culinary tips, recommendations, stories, and a little fun with Chef Walter and His Culinary Adventures.

Because this club is about much more than food. It is about the people around the table.



Chef Walter

STAY CONNECTED

There's always something cooking!

Follow us on Facebook and WhatsApp for club news, activities and reminders.

FOR MEMBERSHIP: membership@chefoftheworld.com

GENERAL INFORMATION: info@chefoftheworld.com

Stay connected. Stay involved. Don't miss what's cooking next!

WHAT A MONTH!

Great food, new experiences, and new friendships.



TOTAL WINE & MORE

A TOAST TO A GREAT EVENING

Our Total Wine tasting brought members together for wine, conversation, laughter and a memorable evening. Special thanks to Stuart for guiding us.



BELAD AL SHAM

A TASTE OF THE MIDDLE EAST

A flavorful demonstration and tasting gave members the chance to discover new ingredients, share the table and enjoy another culinary experience together.



WHERE IT ALL STARTED

One of our early gathering places, where conversations, ideas and friendships helped the club begin to take shape.



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WHAT'S COOKING NEXT?

October 2026

Great Food
Great People
Amazing Experiences!

OCT.
2



MEET & CHAT Carmela's Café • Tradition

11:00 AM

Coffee, conversation and a chance to learn more about our culinary community.

OCT.
10



SUMMER CRUSH
—WINERY—

SUMMER CRUSH WINERY 11:30 AM

Wine, food and a beautiful day together at the winery.

OCT.
15



BOLLYTWIST Taste of India

Indian Culinary Experience
6:00 PM

OCT.
20



ONLINE COOKING CLASS

Paella 6:00 PM

Cook along with Chef Walter from your own kitchen.

OCTOBER 22?

Something else is cooking...

We're working on another culinary experience for October 22.
Details are still being finalized.

Stay tuned!



OCT.
28



CHAT WITH CHEF WALTER Steamworks

11:00 AM

Coffee, food talk, questions and conversation with Chef Walter.

OCT.
30



COOKBOOK COMMITTEE

Rise & Grits

6:00 PM

Our cookbook project begins to take shape.

STAY TUNED

Recipe of the Month

Chef Walter's Apple-Chipotle Baby Back Ribs

Slow-Cooked Ribs with a Creamy
Caramelized Apple-Chipotle Sauce



Ingredients

For the Ribs

- 2 racks baby back ribs
- 2 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1½ tsp sea salt
- 1 tsp freshly ground black pepper
- ½ tsp ground cumin

For the Apple-Chipotle Cream Sauce

- 2 medium Honeycrisp or Gala apples,
peeled, cored and diced
- 1 medium yellow onion, sliced
- 1 tbsp butter
- 1½ tbsp honey
- 1–2 chipotle peppers in adobo,
plus 1 tbsp of the adobo sauce
from the same can
- ¾ cup chicken stock
- ½ cup heavy cream
- 1 tsp Dijon mustard
- 1 tsp apple cider vinegar
- Sea salt and freshly ground
black pepper, to taste

Preparation

- 1 Prepare and season the ribs.**
Preheat the oven to 300°F. Remove the membrane from the back of the ribs. Combine the smoked paprika, garlic powder, onion powder, sea salt, black pepper and cumin. Season both sides of the ribs evenly.
- 2 Slow-cook the ribs.**
Place the ribs in a roasting pan or on a rimmed baking sheet, cover tightly with aluminum foil. Bake for approximately 2½ hours, until the meat is tender but still holds firmly to the bone.
- 3 Caramelize the apples and onion.**
Melt the butter in a saucepan over medium-low heat. Add the sliced onion and diced apples. Cook slowly for 10–12 minutes, stirring occasionally, until soft and golden. Add the honey and cook for another 2–3 minutes, until everything is lightly caramelized.
- 4 Build the chipotle sauce.**
Add the chicken stock, 1–2 chipotle peppers in adobo and 1 tablespoon of the adobo sauce from the same can. Stir well, scraping up the caramelized bits from the bottom of the pan. Simmer uncovered for 8–10 minutes, allowing the stock to reduce and the flavors to concentrate.
- 5 Add the cream.**
Lower the heat and add the heavy cream. Simmer gently for 3–5 minutes. Remove from the heat and blend until completely smooth and creamy. Return the sauce to low heat. Stir in the Dijon mustard and apple cider vinegar. Taste and adjust with sea salt and black pepper.
- 6 Glaze and finish.**
Remove the ribs from the oven and discard the foil. Lightly brush the ribs with the Apple-Chipotle Cream Sauce. Increase the oven temperature to 425°F and return the ribs to the oven, uncovered, for 8–10 minutes, until the surface is lightly caramelized. Keep an eye on them — the honey in the sauce can caramelize quickly.
- 7 Serve.**
Allow the ribs to rest for about 5 minutes, then cut between the bones. Serve with additional warm Apple-Chipotle Cream Sauce on the side.

Chef Walter's Tip

Start with one chipotle. Blend and taste the sauce before adding another. Chipotles vary in intensity, and the goal is a sauce that's smoky and gently spicy without overpowering the sweetness of the caramelized apple and honey.

Have a recipe idea?

We'd love to hear from you!
If you have a favorite recipe to share or a recipe you'd like to see in a future newsletter, please let us know.



chefwalter@chefoftheworld.com

Club News & Member Corner

Recognizing Our Members • Building Our Community
More Great Experiences Together

Good Food
Brings
People
Together!

THE SILVER SPOON REFERRAL PROGRAM

Good Food is Better with Friends.

Help us grow our culinary family! Invite your friends, family or acquaintances to our Meet & Chat and to our events. When someone you refer becomes a new member of the club, you earn a Silver Spoon.



1 new member
= 1 Silver Spoon



4 Silver Spoons
= 1 Complimentary Ticket

ADMIT ONE

REWARDS WHEN YOU REACH 4 SILVER SPOONS:


1 Complimentary Ticket
(for a selected
(qualifying event))


Certificate of Recognition


A Special Appreciation Gift
(from the club)


Recognition in the Newsletter

SILVER SPOON MEMBER CATEGORY

Once you have referred at least one new member, you will be recognized as a **Silver Spoon Member**. This designation will appear on your personalized member badge and will remain as part of your membership.



CAVIAR PATRON

A Special Way to Support Our Club

Become a Caviar Patron and help us continue offering unique culinary experiences, while enjoying exclusive benefits and special recognition.

\$300 EVENT CREDIT

Make an advance contribution of \$300, which remains as your personal credit to use for future club events.

Caviar Patron Benefits:



Special Patron Privileges

At selected events, enjoy benefits such as early access, a welcome glass of Champagne, hors d'oeuvres before the event and other special attentions depending on the activity.



Patron Appreciation Gift

Receive a special gift from the club at your first event as a Caviar Patron, as a thank you for your support. When you renew with another \$300, you will receive a new appreciation gift.



Official Recognition

You will be recognized in the newsletter, receive a Certificate of Recognition, and your personalized member badge will include the designation **CAVIAR PATRON**.

PERSONALIZED MEMBER BADGES

Coming Soon!

We are designing new personalized club badges to replace the temporary name tags used at our events.

Each badge will feature the official club logo, the member's name and their membership designation.

Examples of designations:

- Member
- Founding Member
- Silver Spoon Member
- Caviar Patron
- Founding Member • Silver Spoon
- Founding Member • Caviar Patron



FOUNDING MEMBER RECOGNITION



We are preparing a special recognition for the members who were with us from the beginning.

At an upcoming club event, our Founding Members will receive their official Founding Member Certificates in appreciation of their support and for being part of the start of our culinary family.



YOUR IDEAS ARE HELPING US GROW

Many of our upcoming events and activities are based on ideas and suggestions from our members. We are currently working on several exciting concepts and look forward to bringing them to life.



STAY CONNECTED

This newsletter will be distributed by email to all active members.

If you have any questions, ideas, suggestions or comments, we would love to hear from you.

This is your club too, and your participation helps us continue building a stronger culinary community.

