Chef of the World
CULINARY CLUB NEWS
More than a club, a family.
FOOD • CULTURE • COMMUNITY
NOVEMBER 2026 • VOLUME 1 • ISSUE 2

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From Chef Walter's Table



Chef Walter

As we begin November, I find myself reflecting on how far our Chef of the World Culinary Social Club has come in such a short time.

Our club continues to grow, slowly but steadily, and I couldn't be happier with the direction we are taking. From the beginning, my vision has been about much more than increasing membership numbers. It has been about bringing together people who share a genuine interest in friendship, meaningful connections, enjoyable experiences, and a sense of belonging.

Building that kind of community takes time, creativity, and personal attention. Every week brings new opportunities to introduce our club to others through advertising on Nextdoor, regular posts on our Facebook page, Chef of the World Culinary Social Club, and our website, www.chefoftheworld.com.

As President and Founder, I enjoy being closely involved in every aspect of the club's development, from creating new experiences and coordinating events to staying connected with our members. Our WhatsApp group is an important part of that connection, and I remain personally engaged throughout the day, sharing updates, answering questions, and responding to messages both in the group and privately.

There is always something happening behind the scenes. Even between events, new ideas are taking shape, possibilities are being explored, future activities are being planned, and new ways to bring our members together are constantly being developed.

And believe me, there are plenty of ideas still to come! Different types of events, new social experiences, and more opportunities to discover places, share interests, and build lasting friendships.

We are still in the early chapters of our story, and that is perhaps the most exciting part. There is so much ahead of us.

What brings me the greatest satisfaction is seeing our community gradually become what I envisioned: a place where people feel welcome, friendships grow naturally, and every gathering offers something to look forward to.

Thank you for being part of this journey.

More than a club, a family.

Chef Walter Busconi

President & Founder
Chef of the World Culinary Social Club

WHAT A MONTH!

Great food, new experiences, and new friendships.



SUMMER CRUSH WINERY

A beautiful afternoon in Fort Pierce filled with wine, conversation, and wonderful company.



TASTE OF INDIA AT BOLLYTWIST

A memorable evening of Indian flavors, shared laughter, and cultural discovery in Stuart.



CHAT WITH CHEF WALTER

Coffee, conversation, and connection at Steamworks Coffee Bar.



ONLINE PAELLA COOKING CLASS

Members cooked along from home while Chef Walter shared the flavors and technique of paella.



COOKBOOK COMMITTEE MEETING

A productive evening of ideas, memories, and planning for our Taste of Memories cookbook project.

WHAT'S COOKING NEXT?

A preview of the experiences and gatherings ahead.



Potluck & Movie Night

A relaxed evening of homemade dishes, friendship, and a movie to enjoy together.



Taste of Memories — Cookbook Meetings

More gatherings are planned as we continue sharing recipes, stories, family traditions, and the memories that inspire our cookbook project.



More Online Cooking Classes

More interactive classes are on the way, bringing new recipes, techniques, and culinary inspiration right into your kitchen.



Meet & Chat with Chef Walter

Informal coffee gatherings will continue, welcoming members, prospective members, and anyone who would like to exchange ideas, ask questions, and enjoy good conversation.



Exploring More International Flavors

We look forward to discovering new cultures through their culinary traditions, with future visits to Japanese, Korean, Vietnamese, Mexican, Italian, and other international restaurants.

THE GRAND FINALE OF 2026!

Elegant Year-End Gala Dinner — December 19, 2026



We are preparing a truly extraordinary evening to close our first year together — our most significant and sophisticated event since the club began. An elegant atmosphere, beautiful table setting, exquisite cuisine, special surprises, and a memorable celebration await.



A Little Holiday Family Time

As the holiday season approaches, we plan to keep the weeks of Thanksgiving, Christmas, and New Year's free of club activities, allowing our members time to enjoy family traditions, celebrations, and personal time.

EVENT DATES • TIMES • LOCATIONS

Watch for updates in our club's WhatsApp group
and on Facebook: Chef of the World Culinary Social Club

Recipe of the Month

Chef Walter's

Apple & Walnut Stuffed Turkey Breast

With Fresh Cranberry, Apple & White Wine Sauce

THANKSGIVING EDITION | SERVES 4-6



Ingredients

FOR THE TURKEY & FILLING

- 1 boneless turkey breast (2½-3 lb), thick enough for a pocket
- 2 Granny Smith apples, finely diced
- ½ cup walnuts, toasted & chopped
- 1 small shallot, finely minced
- 1 tbsp unsalted butter
- 1 tsp fresh thyme, chopped
- ½ tsp fresh sage, chopped
- 1 tbsp olive oil
- Salt and freshly ground black pepper

FOR THE CRANBERRY SAUCE

- 1½ cups fresh cranberries
- ¾ cup dry Chardonnay (preferably unoaked)
- ½ cup unsweetened apple juice (no added sugar)
- 1 small shallot, finely minced
- 1 tbsp unsalted butter, divided
- 1-2 tsp honey, only if needed
- Pinch of salt

Preparation

1. **Prepare the turkey.**
   Preheat oven to 350°F (175°C). Pat the breast dry. With a sharp knife, cut a deep pocket into its thickest side, leaving the edges intact. Season inside and out.
2. **Make the filling.**
   Toast walnuts 2-3 minutes in a dry skillet. Melt butter and sauté shallot 2 minutes; add diced apples, thyme and sage. Cook 3-4 minutes. Stir in walnuts and let cool slightly.
3. **Stuff and secure.**
   Fill the pocket without packing tightly. Close with toothpicks or kitchen twine. Brush with olive oil and season with salt and pepper.
4. **Roast until cooked through.**
   Set in a baking dish and loosely cover with foil. Roast approximately 60-90 minutes, uncovering near the end to brown. Both the thickest part of the meat and the center of the filling must reach 165°F (74°C).
5. **Make the fresh cranberry sauce.**
   Soften the shallot in a little butter. Add Chardonnay and simmer 2-3 minutes. Add cranberries and apple juice; cook 10-15 minutes until the berries burst. Add a splash of water if needed, taste, sweeten only if necessary, and finish with remaining butter.
6. **Rest, slice and serve.**
   Rest turkey 15 minutes. Remove toothpicks or twine; slice across the grain. Spoon the cranberry sauce alongside or lightly over each portion.

Chef Walter's Tip | Keep Your Turkey Moist & Tender

For a juicier turkey breast, pour about 1/2 cup low-sodium chicken stock into the baking dish, around (not over) the turkey. Cover loosely with aluminum foil while roasting. Uncover for the final 15-20 minutes to brown the surface.

Keep an instant-read kitchen thermometer handy. Insert the probe into the thickest part of the breast, toward its center. Check that BOTH the turkey and the center of the apple-walnut filling reach 165°F (74°C).

Rest the turkey for 15 minutes before slicing to help retain its natural juices.

Club News & Member Corner

Recognizing Our Members • Building Our Community

A Growing Culinary Family

5 New Members in October

4 Silver Spoons Awarded

Every new member brings new friendships, new perspectives, and new experiences to share.

The Silver Spoon Referral Program

When a member refers someone who joins the club, they earn a Silver Spoon.

Lin & Bill Burley — 2 Silver Spoons
They welcomed two new members to the club.

Michelle Schnorr — 1 Silver Spoon
For welcoming her husband Ken into the club.

Dana Forman — 1 Silver Spoon
For welcoming her son Alex into the club.

After collecting 4 Silver Spoons, the member receives

1 Complimentary Ticket

(for a selected qualifying event).

Invite your friends to join the club and help us grow our culinary family!

Caviar Patron

A Special Way to Support Our Club

A Caviar Patron makes a $300 advance event credit contribution, and the full amount remains available as personal event credit.



$300 Event Credit

Complimentary Guest Pass
One guest pass to invite a friend to an online cooking masterclass.

Caviar Patron Appreciation Gift
A special thank-you gift plus certificate of recognition.

A Warm Welcome to Our New October Members

- Michelle Schnorr
- Ken Schnorr
- Alex Forman
- Charles Giambalvo
- Karen Giambalvo

We are delighted to have you as part of our culinary family!

Your Ideas Help Us Grow

A special thank-you to Ingrid Hazen for designing and creating the new Suggestions Box!

At club meetings, members can take a small card and anonymously place ideas or suggestions into the box. No name is required.



Birthdays & Anniversaries — Let's Celebrate Together!

- Every member of our culinary family is special, and we'd love to remember the moments that mean the most to you!
- Whether it's your birthday or wedding anniversary, we'd be delighted to share in your happiness and send you our warmest wishes.
- If you'd like to participate, simply send Chef Walter the month and day of your special occasion through WhatsApp, either privately or in our club group.
- Participation is completely optional, and we'll always respect your preference about sharing or celebrating your special day publicly.

Because sometimes, a simple birthday wish or a heartfelt congratulations can make someone's day a little brighter!

Stay Connected

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Facebook: Chef of the World Culinary Social Club

CHEF WALTER AND HIS CULINARY ADVENTURES

THE STORY OF PAELLA

A humble pan. A world of flavor!

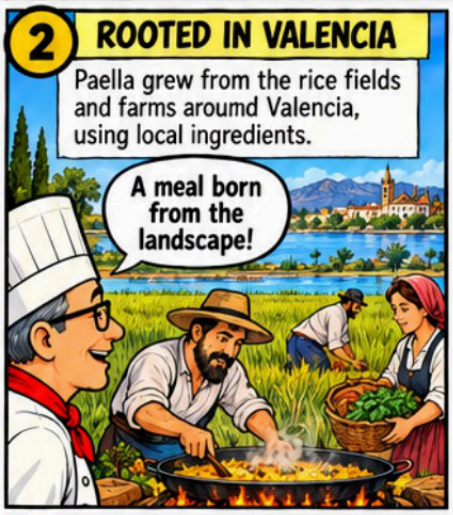
1 FIRST, THE PAN

In Valencian, paella means the pan. The word ultimately comes from Latin patella.



2 ROOTED IN VALENCIA

Paella grew from the rice fields and farms aroumd Valencia, using local ingredients.



3 A NAME IN PRINT

An 1857 cookbook printed a recipe titled "Sartén a la valenciana (Paella)." Earlier rice dishes already existed.



4 THE VALENCIAN CLASSIC

Traditional Valencian paella features chicken, rabbit, green beans and garrofó.



5 ALONG THE COAST

Alicante celebrates fish-stock rice: arroz a banda, senyoret and black rice.



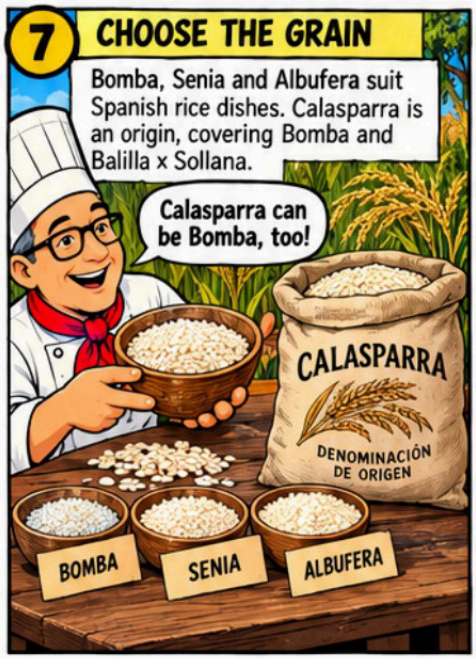
6 REGIONAL RICE ADVENTURES

Catalonia: rice in a cazuela.
Murcia: fish caldero.
Mallorca: spiced, soupy arròs brut.



7 CHOOSE THE GRAIN

Bomba, Senia and Albufera suit Spanish rice dishes. Calasparra is an origin, covering Bomba and Balilla x Sollana.



8 THE SOCARRAT SECRET

Once the rice is spread, avoid stirring. Control the heat for a golden socarrat—not burnt rice.



9 MADE TO SHARE

From Valencian tradition to seafood and mixed versions, paella brings people together.

