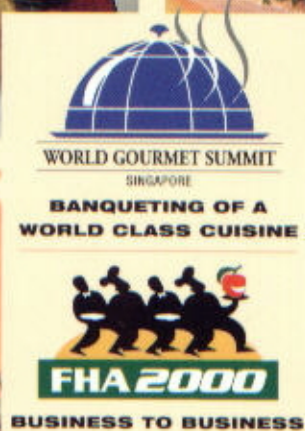


# THE NEW ASIA Cuisine & WINE *Scene*

March / April 2000 • Volume 4 Number 2

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## NORWAY

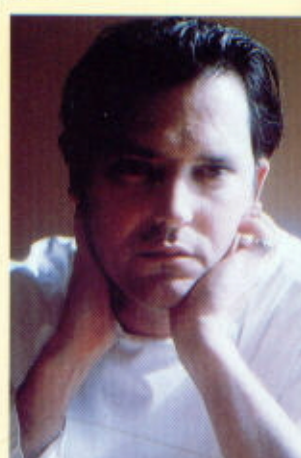
MORE THAN SALMON  
COUNTRY

## BEER

THE GOLDEN BREW

## MLA

BLACK BOX CULINARY  
CHALLENGE





# "really diving into your work" buffalo on the buffalo...

By MSC/SS MARTIN CJ MONGIELLO, CEC, CFE, CFPH

**Y**ou hear it all the time. "Dive into your work, that's the best way to get anything done!" But, what if diving to the bottom of the ocean depths was part of your daily job in the kitchen? What if "going down under" was not a trip to Australia but rather a visit to Neptune's darkest realm and the bottom of the earth?

Recently, as a US Navy Chief and American Culinary Federation (ACF)/World Association of Cooks Societies member, I offered to show and explain what it is like. My target was Executive Chef Rick Scott of the world famous Tokyo American Club located in Tokyo, Japan. I offered to plunge Chef Scott deeper into the Navy world of submarine kitchens and technology. I presented him with the opportunity to go on a historic cruise with the underwater chefs of the USS Buffalo (SSN 715)!

The day of our excursion came with Chef Scott arriving at my office, which is located at Commander Submarine Group Seven in Yokosuka, Japan. Chef Scott was greeted by everyone and spent some private introductory time with our Chief of Staff, Captain Ollie Oliver. Our COS went over the contributions of the submarine force to America's fighting forces as well as some other interesting anecdotes. Chef Scott was very upbeat and looking forward to the 'astronaut-like' atmosphere. His allergies were bothering him a bit on land and he had heard that we made our own oxygen out of seawater. "Is it true that the atmosphere is purer on board?" he asked. I promised him a clear nose for smelling the fresh handmade breads that would be baking in MS3/SS Sylvia's ovens all night long.

Chef Scott started out with an excellent dinner of common submarine fare. Our first underway day was a Wednesday and I perused the menu with earnest! I jumped into my chef's coat and joined an eager MS2/SS/SW Ferrer in the boat's galley. (Subs are called "boats" as in U-boat). Ferrer is a proud Filipino chef and quite skilled. Tonight he was in prime form. The menu called for Chicken Parmigian and he had wonderful



Pictured from L-R (standing) are Executive Chef Rick Scott of the Tokyo American Club, MSC/SS Mongiello, CEC, CFE, CFPH-Executive Chef for Commander Submarine Group Seven and the chefs of the USS Buffalo (SSN 715), MS1/SS Blanton, MS1/SS Vyhnanek, (seated back are) MS2/SS/SW Ferrer, MS3/SS Sylvia, (and forward are) MS3/SS Robenolt and MS3/SS Hults. Chef Scott discusses ideas with the chefs.



The Submarine Enlisted Dolphin Breast Insignia



Commander Submarine Force Pacific, Rear Admiral Albert A. Konetzni controls all US Navy Submarines on this half of the world







# chef of the year 1999/2000

Les Toques Blanches, Korea, has nominated Executive Chef Roland Hinni of Ritz Carlton Seoul as Chef of the Year 1999/2000.

Chef Hinni has spent an incredible 12 years in Korea with five of them as the executive chef of Ritz Carlton, Seoul, since its opening in fact. It is not so much what he does during work but what he does outside of it that has earned him the award.

All Chef Hinni's leisure hours are spent in the organisation of events and competitions where young chefs can strengthen their culinary skills through experimentations.

One such competition is the Black Box Culinary Challenge, which is a cooking competition where the ingredients for every contestant are identical and unknown before the commencement.

In the pipeline for Chef Hinni is his pet project of publishing a cookbook containing recipes from some ten chefs, which will be easy for housewives to whip up for that special occasion.

Ever since Chef Hinni has been at the head of the association (Les Toques Blanches, Korea), it has offered for many chefs, interacting and participating in the organised activities, a principal reason for the feeling of camaraderie in the industry.

We congratulate Chef Hinni on his award and wish him all the best. AL



Roland Hinni, Chef of the Year 1999/2000, Korea



Here are the crew thanking Executive Chef Scott for his time aboard teaching America's young Navy chefs and cooks. From L-R are: the Chief of the Boat MMCS/SS Hibbs, Commanding Officer Robert Hennegan, Executive Chef Scott of the Tokyo American Club, LCDR Nagaoka of the Japanese Fleet Submarine Force Staff and my supportive boss, Commander Submarine Group Seven, Rear Admiral Joseph J. Krol.

boneless breasts lined up for tender dredging in his egg batter. Next he tossed them back and forth like Joe Frazier doing a 'rope a dope' in the boxing ring of a secret breeding mixture. He took the extra step to grill them in light oil and brown them. Many chefs skip that part. Next he showed me how to transfer them onto sheet pans for the final Provolone cheese and red sauce dressing. Into the oven now for a quick 'jolt', and just in time! MS1/SS Vyhnaneek was calling for more - the crew was going crazy!

In my quest to share with a fellow chef our submarine force and its chefs, I was successful. In my desire to see him impart knowledge and techniques, I hit the jackpot. Executive Chef Scott spent quality time with the Mess Management Specialists (that's 'cook' or 'chef' in the Navy) and further encouraged them to join in the Chefs Exchange Program upon their return. This program is known by many of you as the Adopt a Ship Program and has proven to be highly successful. When the USS Buffalo returns next to the country of Japan, I, as an American Culinary Federation/World Association of Cooks Societies (WACS) chef, will be waiting on them. With friends like Chef Scott supporting the US Navy, we'll see these young chefs working and learning as interns in his kitchens in Tokyo for a day or two.

In the future of my golden years I'll remember my days at sea. Of days gone by and sea stories made only in my experiences of when "we had Buffalo on the Buffalo." MM

*Executive Chef Martin CJ Mongiello is a former Executive Chef to the President of the United States. He is a Certified Executive Chef (CEC) with the American Culinary Federation and member of the World Association of Cooks Societies. He has met with the chefs of Singapore, Japan, Korea, Okinawa, Guam and Jordan to set up WELCOME and EXCHANGE programs for his submarine chefs. You can contact him at [supply2001@aol.com](mailto:supply2001@aol.com) or at 81-311-743-7723.*



TOKYO AMERICAN CLUB

# Magazine

AUGUST 1999 • VOLUME 34 • ISSUE 8

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### ON THE COVER:

In the heat of summer, Japan celebrates the Buddhist festival of Obon with music and dancing. The yukata on our cover, however, are clearly not traditional! The artwork, by Utagawa Kinsada III, is from the frontispiece of a set of booklets entitled Biography of Mr. Grant, in commemoration of the July, 1879 visit of Ulysses S. Grant to Japan. Design by Astrie C.S. Al Mikhlaq.

### Leading the Way

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Nickie Paradise Green	Vice President	2000
Thomas F. Jordan	Vice President	1999
Hiroshi Rajima	Treasurer	1999
Larry Blagg	Secretary	2000
Timothy Adam		1999
Herbert L. Andrew		2000
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Randal Cochrane		1999
Peter Cohen		2000
Jeffrey M. McNeill		2000
Paul Hoff		1999
Lance Lee		1999
Makoto Sasayama		2000
Susan Fay		2000
Charlotte Takahashi		1999
Debby Wetmore		1999
Susan Grayson	TAC Women's Group President	

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		Laurie Osceba	
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Library		Randal Cochrane	Karen Watt
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		Makoto Sasayama	
Nominating		(no liaison)	Brian Waterhouse
Personnel		Makoto Sasayama	Peter J. Cohen
		Charlotte Takahashi	Brigitte Night Jr.

## TOKYO AMERICAN CLUB

# Magazine

AUGUST 1999 • VOLUME 34 • ISS

## TAC Survey Results

Earlier this year, TAC members received a survey questionnaire. Thanks to all who responded! In the center of this issue you'll find an eight-page insert on the survey results.

## Adventures with Chef Rick Scott

From Thailand to California, Sapporo to the bottom of the sea, Executive Chef Rick Scott or other members of TAC's culinary staff have been there—and, in most cases, cooked there. Their latest travels are chronicled here.

Page 5



## Beginning of a Tradition, Part III

Our summary of the "Honorable Under 10" interviews continues with the first installment of the March 31 talk, James Adachi. Charles Jennings reminisce in a lively, and interesting discussion with Larry Blagg, Joan Sherrard and others.

Page 9

## Fall Recreation Program Schedule

It'll be fall before we know it, and Recreation is preparing an exciting variety of programs for both the young and the... young. Take a look at this fall's schedule and sign up for your favorite programs using the handy fax-in form.

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WINES	PAGE
MEMBER SERVICES	PAGE
LIBRARY	PAGE





# Asleep in the Deep / USS Buffalo Submarine

**Rick Scott- Executive Chef Tokyo American Club**

I want to give you a little insight into a few of my activities outside the Club. These interactions and influences give me and my staff a greater understanding of trends, training, education and better relations with associates that support the Club.

We have been working with the United States Navy from Yokosuka. Martin Mongiello is the coordinating Executive Chef for the Naval Officers and official functions. He is a member of the American Culinary Federation and has been our guest a few times at the Club through our liaison, Mr. Fred Harris, the President of the American Club. He is also leading the Navy League as the president. Chef Marty and I have decided to have some of his chefs and cooks work in our kitchen. The training is a cross-lateral relationship to constantly expose our chefs to American and international concepts and new ideas, and his chefs to the latest styles of presentation in Japan and at TAC. These young Navy chefs have been at sea for months at a time and get only a short shore leave. I admire their desire to learn as they spend their time in our kitchen. It was a coincidence that the evening they were working was the night of the dinner honoring Ambassador Foley. The ambassador was very gracious as he allowed me to bring them to the table to meet him and have their photographs taken together.

In May, I was invited on an overnight mission on the USS Buffalo Submarine. I was the guest of Rear Admiral Joseph J. Krol and Commanding Officer Robert Hennegan and they treated me to the experience of lifetime (see next page).

## CALIFORNIA CULINARY

This year, we sent our Mixed Grille Manager, Nori Yamazaki, and Mohammad (Omid) Dehbozorgi, our first cook, to a training session at the Greystone Culinary Institute in Napa Valley, California. Mr. Bumgardner led the team and also attended the California Culinary Institute.

for the future of the American Club. Investing in this education is very valuable, as sometimes my chefs just don't understand other cultures and food trends unless they see them first-hand. Mohammad is receiving a plaque of merit for his accomplishments in education. It is already paying off, as he led the Mexican

Promotion in the Mixed Grille on May 5th through the 10th. He has become an authority on Southwestern and Mexican food.

## SAPPORO ICE

Have you ever noticed the ice sculptures on some of our buffets? Ever wonder where they come from? Enta-san is our in-house Cook/Ice master. He works on a daily basis in the Garden Café. He has many awards for his ice sculptures, and has pleased many eyes and fascinated many a child with his artistic creations. He spent a few days in Sapporo, Hokkaido, this winter for the Annual Ice Carving Contest. We are proud he can represent the American Club, and thrilled as he brought home an award



Ambassador Foley (second from right) poses with Scott (left) two chefs from the navy



Enta-san poses with his award from the Sapporo

and search out expatriates to possibly visit or do promotions in the future for the Club. You may remember that the Mandarin Oriental has done several promotions with us in the past, from Thailand and Hawaii.

My first stop was the Oriental Hotel. I recommended it highly. It is number one. I personally do not stay there, but dine there every chance I get. The Normandie Restaurant is classic but very expensive. Lord's Restaurant is great, and I always enjoy the lunch buffet and dinner across the river. Their Thai restaurant named Sala Rim Na. They also have a spa that is world-class. I took the trip to Ayutthaya, the old ruins of the former capital of Thailand. This is a tour sponsored by the Oriental. You take the train which takes about one and a half hours, then tour the ruins of the city. The city was destroyed by the Burmese army when they invaded Thailand back in the 1700s. If you have a history buff, you will love this. You take the boat back to the Oriental down the Chaopraya River which takes about two hours. A little long, but the buffet they serve is worth the total cost of 1,800 baht; the



Four Seasons hotel; we also work with them on promotions. You may remember Chef Marc Miron from the Bali Four Seasons, who did our last Asian festival. I am partial to this company as I was a chef for them in Nevis, West Indies, and the Maui Hawaii Four Seasons Hotel years ago.

If you are looking for real Thai flavor, I stay at the Southern Comfort Guest House owned by my friend, Doug Harrison, from New Orleans. It is one of the few American-run hotels and restaurants. His restaurant, The Bourbon Street, will give you a taste of Cajun with a plate of Crayfish, a Blackened Steak and good ole Rice and Beans. The rates are 800 baht/night, which is about U.S.\$25.00. It is clean and friendly. If you go, be sure to call ahead and ask for Doug.

For clothes, see my favorite tailor, Bobby. He runs Raja's on Sukhumvit Soi Nana 4, opposite side of the Nana Hotel. There are several Raja's in Bangkok, so be sure to go to this one. He promised he will offer American Club members a great deal. He was just written up in the May issue of Worth magazine. He hires quality tailors and pays them a decent wage. He has vicuna, cashmere, premium silk, gaberdine, linen, and any variety you want. I have been buying suits there for years, and his customers include diplomats, government officials, and American military officers, as you will see their pictures and comments hanging on the wall. Phone 253-8379.

We went to the resort area, Pattaya, south of Bangkok. We stayed at the Lek Hotel. Five days with breakfast buffet and drinks were cheaper than one dinner at the Oriental Hotel. There are a lot of luxury hotels to choose from which are still reasonable. We like it, but don't expect the style of Phuket Island because Pattaya is not on that level. But if you are an adventurer and love local culture, try a fishing trip on a real Thai boat. Fishing with hand lines will guarantee you a million laughs.

Enjoy life, laugh a lot, be happy.



# Really diving into your work

by MSC/SS Martin CJ Mongiello, CEC, CFE, CFPH

**Y**ou hear it all the time. "Dive into your work, that's the best way to get anything done!" But what if diving to the ocean depths was part of your daily job in the kitchen? What if "going down under" was not a trip to Australia but rather a visit to Neptune's darkest realm and the bottom of the earth?

Recently, as a US Navy Chief and American Culinary Federation (ACF) member, I offered to show and explain what it is like. My target was Executive Chef Rick Scott of the world famous Tokyo American Club located in Tokyo, Japan. I offered to plunge Rick Scott deeper into the Navy world of submarine kitchens and technology. I offered him the opportunity to go on a historic cruise with the underwater chefs of the USS Buffalo (SSN 715)!

Scott did the United States Navy one better: knowing that the Navy encourages training and education with the ACF and other chefs, he offered to work in the kitchen. I was elated and proposed a two-day journey into the Pacific Ocean with the cooks and chefs of the USS Buffalo. We were all set to go!

The day of our excursion began with Chef Scott arriving at my office at Commander Submarine Group Seven in Yokosuka, Japan. Rick was greeted by everyone and spent some private introductory time with our Chief of Staff, Captain Ollie Oliver, who went over the contributions of the submarine force to America's fighting forces as well as some other interesting anecdotes. Rick was very upbeat and looking forward to the "astronaut-like" atmosphere. His allergies were bothering him a bit on land and he had heard that we made our own oxygen out of seawater. "Is it true that the atmosphere is purer onboard?" he asked. I promised him a clear nose for smelling the fresh handmade breads that would be baking in MS3/SS Sylvia's ovens all night long.

During the trip we asked Executive Chef Scott to eat with the Officers in the dining



Scott lecturing the chefs on the USS Buffalo Submarine on arranging an attractive plate.

the menu intensely! I jumped into my chef's coat and joined an eager MS2/SS/SW Ferrer in the boat's galley. (Subs are called "boats" as in "U-boat".) Ferrer is a proud Filipino chef and quite skilled. Tonight he was in prime form. The menu called for Chicken Parmesan, and he had wonderful boneless breasts lined up for tender dredging in his egg batter. Next, he tossed them back and forth, like Joe Frazier doing a "rope a dope", in a boxing ring filled with a secret breading mixture. He took the extra step of grilling them in light oil and browning them; many chefs skip that part. Next, he showed me how to transfer them onto sheet pans for the final touch, provolone cheese and red sauce dressing. Into the oven now for a quick "jolt," and just in time! MS1/SS





# "Really diving into your work"

## *or Buffalo on the Buffalo...*

by MSC/SS Martin CJ Mongiello, CEC, CFE, CFPH

You hear it all the time. "Dive into your work, that's the best way to get anything done!" But, what if diving to the bottom of the ocean depths was part of your daily job in the kitchen? What if "going down under" was not a trip to Australia but rather a visit to Neptune's darkest realm and the bottom of the earth?

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Pictured from left to right (standing) are Executive Chef Rick Scott of the Tokyo American Club, MSC/SS Mongiello, CEC, CFE, CFPH-Executive Chef for Commander Submarine Group Seven and the chefs of the USS Buffalo (SSN 715), MS1/SS Blanton, MS1/SS Vyhnanek, (seated back are) MS2/SS/SW Ferrer, MS3/SS Sylvia, (and forward are) MS3/SS Robenolt and MS3/SS Hults. Chef Scott discusses ideas with the chefs.

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During the trip we asked Executive Chef Scott to eat with the Officers in the dining room that the Navy calls a wardroom, on the mess decks with the Chiefs and crew and to taste and sample items in our galley (kitchen). The result exceeded all of our predictions and desires.

Rick started out with an excellent dinner of common submarine fare. Our first underway day was a Wednesday and I perused the menu with earnest! I jumped into my chef's coat and joined an eager MS2/SS/SW Ferrer in the boats galley. (Subs are called "boats" as in U-boat). Ferrer is a proud Filipino chef and quite skilled. Tonight he was in prime form. The menu called for Chicken Parmigian and he had wonderful boneless breasts lined up for tender dredging in his egg batter. Next he tossed them back and forth like Joe Frazier doing a "rope a dope" in boxing ring of a secret breading mixture. He took the extra step to grill them in light oil and



Here the crew thanks Executive Chef Scott for his time aboard teaching America's young Navy chefs and cooks. From left to right are: the Chief of the Boat MMCS/SS Hibbs, Commanding Officer Robert Hennegan, Executive Chef Rick Scott of the Tokyo American Club, LCDR Nagaoka of the Japanese Fleet Submarine Force Staff and my supportive boss, Commander Submarine Group Seven, Rear Admiral Joseph J. Krol.

brown them. Many chefs skip that part. Next he showed me how to transfer them onto sheet pans for the final provolone cheese and red sauce dressing. Into the oven now for a quick "jolt," and just in time! MS1/SS Vyhnanek was calling for more-the crew was going crazy!

After dinner, Chef Scott sat in on an amazing briefing of upcoming operations. Later he spent time with the cooks and chefs saying hello and getting ready for the next day's work. LTJG Jeffries, the boats Supply Officer (or "CHOP") offered to take Chef Scott up to the control room so he could drive the USS Buffalo underwater. Rick was shocked. He was unsure if he could



understand the myriad of dials and buttons let alone the yoke-like "stick" between his legs now. "This is like a jumbo jet cockpit" he uttered. With some tutoring from the smart crewmen of the Buffalo he was off driving and diving.

Later that  
the dark, coldness of  
of hot action  
chilly 24 hours a day.  
Navigation and the  
of the high  
way of life and more  
the highly intelligent  
leave their families for up to six months at a time.



The Submarine Enlisted  
Dolphin Breast Insignia

night he would venture into  
the sonar room where stacks  
computer equipment are kept  
Stops at Fire Control,  
Torpedo Room showed more  
technology that protects our  
importantly-it showed Rick  
and friendly young men who

In my quest to share with a fellow chef our submarine force and it's chef's - I was successful. In my desire to see him impart knowledge and techniques, I hit the jackpot. Executive Chef Scott spent quality time with the Mess Management Specialists (that's "cook" or "chef" in the Navy) and further encouraged them to join in the Chef's Exchange Program upon their return. This program is known by many of you as the Adopt a Ship Program and has proven to be highly successful. When the USS Buffalo returns next to the country of Japan, I as an American Culinary Federation Chef, will be waiting on them. With friends like Rick Scott supporting the US Navy we'll see these young chefs working and learning as interns in his kitchens in Tokyo for a day or two.

It's free training for them and you. You help out your country; a young man and maybe his future will be brighter with a few techniques he learned from your place. I've received nothing but tremendous support on these projects from my Master Chief, Ray Atwood at Commander Submarine Pacific Fleet Headquarters in Hawaii. I can honestly say, that if you call the Navy about the Adopt a Ship program you'll get a wonderful, welcoming and friendly response. It's not everyday that we get a chance to perform on this level but we can perform. And yes, we can win at culinary salons and when our country asks us to win at war.

In the future of my golden years I'll but remember of my days at sea. Of days gone by and sea stories but made only in my experiences of when "we had Buffalo on the Buffalo."



Commander Submarine Force  
Pacific, Rear Admiral Albert A.  
Konetzni controls all US Navy  
Submarines on this half of the  
world.



# USS BUFFALO SSN 715

"A CREWS RECIPE FOR SUCCESS"

*from the chefs onboard the nuclear powered submarine  
while deployed to the Western Pacific Ocean 1999*



## PAN SEARED MARINATED BUFFALO STUFFED W/VIDALIA ONIONS, SHITAKE MUSHROOMS AND BLACK TIGER PRAWNS

### MARINADE INGREDIANTS:

2	Cups	Virgin Olive Oil
1/4	Cup	White Wine Vinegar
3/4	Teaspoon	Fresh ground Black Pepper
1/2	Teaspoon	Fresh ground White Pepper
1	Teaspoon	Fresh grated Garlic
1/2	Teaspoon	Fresh minced Thyme
1/2	Teaspoon	Fresh minced Oregano
2 1/2	Teaspoon	Mesquite BBQ Seasoning
1/4	Teaspoon	Tabasco Sauce
1/2	Teaspoon	Worcestershire
1/4	Teaspoon	Sea Salt
Pinch		Fresh minced Marjoram
1/2	Teaspoon	Onion Powder



## **MAIN INGREDIANTS:**

<b>2</b>	<b>12 Ounces</b>	<b>Buffalo Prime Rib Steaks, trimmed</b>
<b>1</b>	<b>Each</b>	<b>Yukon Gold Potato</b>
<b>8</b>	<b>Ounces</b>	<b>Shitake Mushrooms, sliced</b>
<b>1</b>	<b>Each</b>	<b>Vidalia Onions, cut in strips</b>
<b>1/4</b>	<b>Cup</b>	<b>2 % Milk</b>
<b>6</b>	<b>Ounces</b>	<b>Real Sour Cream</b>
<b>1/2</b>	<b>Pound</b>	<b>Honey Cured Bacon</b>
<b>1/4</b>	<b>Pound</b>	<b>Sharp Cheddar Cheese, shredded</b>
<b>1</b>	<b>Each</b>	<b>Orange and Yellow Bell Peppers, cubed small</b>
<b>1</b>	<b>Each</b>	<b>Green Poblano Pepper, cubed small</b>
<b>8</b>	<b>Each</b>	<b>Black tiger Prawns, peeled and cleaned</b>

## **INSTRUCTIONS:**

1.) Trim the fat off of the Buffalo steaks and butterfly (like cutting a pocket in the side). Mix all marinade ingredients together and place the steaks inside of the marinade. Allow the steaks to marinate for 24 hours in the refrigerator.

2.) The next day when you are ready to begin -- cook the bacon and drain it well on paper towels. Crumble into pieces after it is cool and set aside for later.

3.) Place the potato in a preheated 350-degree oven and cook for about an hour or until soft inside. Check with a thin, small knife for doneness inside. When the potato is done you can cut it in half lengthwise and scoop out the center. Leave some potato to hold up the skin and structure of the potato. Do not scoop all the way down to the bare skin. That is a common mistake.

With the hot potato scooping in a bowl now add the milk, sour cream, bacon and cheddar cheese and mix gently. Refill the potato and garnish on top with the small cubed peppers. When needed, heat up quickly in the Microwave and place the stuffed potato on the plate with the Buffalo steak.

4.) Sauté the mushrooms and onions in a touch of butter until translucent. Throw in the shrimp and pour a cup of the marinade over and reduce the liquid while simmering for a few minutes. This allows for the shrimp to get drunk on the marinade as well.

5.) Grill the Buffalo steaks and stuff them with the mushroom, onion and shrimp mixture and plate. Place the stuffed potato next to it and garnish further with the small cubed peppers.







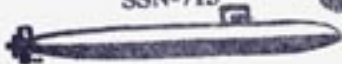




20<sup>th</sup> Anniversary Station

**USS BUFFALO**

SSN-715



Nov. 5, 2003

Norfolk, VA 23513



Carlsbad Caverns National Park, NM

USS BUFFALO SSN-715  
NUCLEAR SUBMARINE





