

CHARLES SCOTTO MEMORIAL

Golden Book presented to Mme. Irma Maria Scotto



About one hundred friends and colleagues of the late Charles Scotto attended a solemn ceremony—Wednesday afternoon, November 23rd—to dedicate, in the Vatel Building, a bronze plaque as a memorial tribute to our late president, Charles Scotto, Chef of the Hotel Pierre. A Golden Book was at the same time presented to his widow, Mme Irma Maria Scotto.

Mr. Auguste Grillon, President of the Vatel Club, made the presentation and spoke on behalf of the American Culinary Federation, Inc., its affiliated member-organizations, the hotel, club and restaurant industry and all the friends of Charles Scotto, addressing the assembly in the following terms:

Mme Scotto, Gentlemen:

About a year and a month ago, Charles Scotto was taken away from us; but his memory remains with us.

It is my privilege in speaking on behalf of the American Culinary Federation, its affiliated member-organizations, the hotel, club and restaurant industry and the friends and colleagues of Charles Scotto to render homage to him.

Charles Scotto accepted his profession earnestly and participated wholeheartedly in all of our activities. He was President of the Vatel Club for ten years, President of the Chefs de Cuisine Association for several terms, Vice-President of the Société Culinaire Philanthropique, first and only President of the American Culinary Federation since its foundation in 1930.

His devotion, generosity and genial personality have endeared him to all and we wish to express in a manner that will be everlasting our admiration and love for our departed colleague. Thus, we dedicate today this plaque to

CHARLES SCOTTO

America's Outstanding Chef and Epicure

To you, Mme Scotto, it is our privilege to present this Golden Book; please accept it as a tangible expression of the affection and love we held for your late beloved husband and permit me to extend our respects and sincere wishes for your future.

Mme Scotto responded in a few touching words sincerely thanking all for the tribute paid to her late beloved husband and for their kind thoughts.

CHARLES SCOTTO HONORED BY STAFF AT HOTEL PIERRE

On the occasion of the first anniversary of the passing of Charles Scotto, former executive Chef de Cuisine since its opening, several hundred employees of the Hotel Pierre, headed by Mr. Edward H. Crandall, President, and the executive staff, gathered on October 24th in the kitchen for a brief, but impressive ceremony incidental to the unveiling of an elaborate bronze plaque to the memory of that famous pupil of the internationally great Auguste Escoffier.

Chef Ernest Tetaz who in turn was Scotto's favorite pupil and now directing head of the Pierre kitchens conducted the exercises and spoke as follows:

"Dear Friends and Colleagues:

We have come today to pay tribute to one of us who has gone. To our dear leader, Charles Scotto, who by his generous deeds, his kind assistance and priceless advice made himself loved and dear not only to us his immediate associates but to all of those who were connected with the Culinary profession. He was a friend to us all. This devotion, generosity and constant help were well-known in the profession. To him we dedicate this plaque."

The inscription on the plaque, below a lifelike likeness of Scotto reads:

1886—1937

In Memory to Our Chef and Leader

CHARLES SCOTTO

1930 :- Hotel Pierre :- 1937

Continuing his eulogy, Chef Tetaz said:

(Please turn to page twenty-six)

PRESENTATION OF AWARDS TO LAUREATES OF THE 70th ANNUAL SALON CULINAIRE

Hotel New Yorker — November 15th, 1938



CHARLES SCOTTO MEMORIAL

(From page twenty-three)

"May we have the courage to follow in the footsteps of our illustrious and beloved predecessor whose motto was: 'Do the right thing and have no fear of criticism.'"

Mrs. Scotto responded with much feeling and accepted the plaque in memory of her husband. Thanking the staff she said:

"I thank everybody for this memorial and appreciate your kind thought from the bottom of my heart."

A brief history of the late Charles Scotto who died in his 52nd year on October 24th, 1937, is an inspiration for the humble but ambitious young man just starting at the foot of the ladder in the culinary profession. Born in Monte Carlo he literally grew up in the kitchen, beginning as an apprentice in the pastry department. In 1900 he went to Brighton, England, and worked and studied with Henri Bozzoni, an uncle. There he met the famous Escoffier whose dishes had pleased the palates of Napoleon III, King Edward VII, Queen Victoria and Kaiser Wilhelm. Escoffier tutored Scotto in the kitchens of the Carlton in London and referred to Scotto as his prize pupil. In 1914 he came to the old Knickerbocker Hotel, and later in the 20's the Ambassador and in 1930 assumed the position at the Hotel Pierre. Escoffier journeyed to America to be present at the opening of the Hotel Pierre in October, 1930, and to congratulate Mr. Scotto. Just before the dinner in honor of Mr. Escoffier, Scotto was asked if he was nervous and said: "To timid to supervise a dinner in honor of M. Auguste Escoffier, the prince of chefs? Ah, no! You see, I learned under him." Mr. Scotto was president of the American Culinary Federation, a former president of the Vatel Club of New York and the Chefs de Cuisine Association, and vice-president of the Société Culinaire Philanthropique also a member of the epicurean society "Les Amis d'Escoffier".

"Flavor is the Soul of Food"

DEMAND

THE

BEST

FLAVORS

VIRGINIA DARE

:: FLAVORING EXTRACTS ::

CHelsea 3-1130-1-2-3-3-4

F. ROZZO & SONS, Inc.

FISH



159 NINTH AVE.

NEW YORK CITY

(Near 20th Street)