

SHERIFF PETER J. KOUTOUJIAN
CULINARY ARTS GRADUATION - SPECIAL GUEST MING TSAI
MIDDLESEX HOUSE OF CORRECTION, HALL A
OCTOBER 26, 2011
11:15 AM

WELCOME/INTRO

- GOOD MORNING. AND WELCOME TO THE 16TH INMATE
CULINARY ARTS GRADUATION!

THANKS

- BEFORE I BEGIN, I'D LIKE TO EXTEND MY SINCERE THANKS TO
ALL THOSE WHO MADE THIS DAY POSSIBLE. THANKS TO THE
STAFF HERE AT THE MIDDLESEX SHERIFF'S OFFICE FOR ONCE
AGAIN GOING ABOVE AND BEYOND ALL EXPECTATIONS.
SUPERINTENDENT SEAN MCADAM AND OUR DIRECTOR OF
EDUCATION DOCTOR STEVEN ULTRINO HAVE WORKED
TIRELESSLY WITH THE DIRECTOR OF THE CULINARY ARTS
PROGRAM, BILLY BOURGEOIS AND INSTRUCTOR ROBERT
MOSCHELLA TO CREATE A CURRICULUM THAT TEACHES
INMATES CULINARY SKILLS AND LIFE SKILLS.
- I AM ALSO GRATEFUL FOR OUR PARTNERSHIPS WITH
SHAWSHEEN TECHNICAL HIGH SCHOOL AND MIDDLESEX
COMMUNITY COLLEGE - BECAUSE OF THEM, WE ARE ABLE TO

GIVE OUR GRADUATES A CERTIFICATE OF COMPLETION, 12 COLLEGE CREDITS AND CONSEQUENTLY, AN OPPORTUNITY TO REENTER SOCIETY WITH A MARKETABLE JOB SKILL.

- TODAY I'D ALSO LIKE TO EXTEND SPECIAL THANKS TO OUR GUEST SPEAKER, CHEF MING TSAI. HE TOOK TIME OUT OF HIS BUSY SCHEDULE TO JOIN US THIS MORNING TO IMPART SOME WORDS OF WISDOM AND INSTILL CONFIDENCE IN OUR GRADUATES.

MING TSAI - CULINARY/LIFE LESSONS

- SEVERAL YEARS AGO WHEN I WAS A STATE REPRESENTATIVE, I HAD THE PLEASURE OF WORKING WITH CHEF TSAI ON A BILL ABOUT FOOD ALLERGIES AND THE IMPORTANCE OF NUTRITIONAL INFORMATION. HIS DEDICATION RESULTED IN THE FOOD ALLERGY AWARENESS ACT, ENACTED INTO LAW IN 2009, WHICH INCREASES AWARENESS AND BEST PRACTICES IN THE FOOD SERVICE INDUSTRY IN REGARD TO MAJOR FOOD ALLERGENS.
- I TOOK A LOT AWAY FROM MY EXPERIENCE WORKING WITH MING DURING THAT TIME. BUT NEVER DID I THINK SOME OF

THOSE LESSONS WOULD TRANSLATE INTO MY ROLE AS SHERIFF.

INGREDIENTS

- IN A WAY, IT IS BECAUSE OF OUR WORK TOGETHER ON THAT BILL THAT I HAVE SUCH PROFOUND RESPECT AND HOPE FOR THE MISSION WE UNDERTAKE DAILY AT THE MIDDLESEX SHERIFF'S OFFICE - TO BREAK THE CYCLE OF CRIMINAL BEHAVIOR.
- IN SHORT, MING TAUGHT ME THAT THE QUALITY OF THE INGREDIENTS THAT GO INTO A DISH ARE IMPORTANT; BUT YOU MUST KNOW HOW TO USE THEM CORRECTLY IN ORDER TO SUCCEED.
- LEARNING TO CONTROL THE INGREDIENTS; LEARNING THE RIGHT AMOUNT AND THE RIGHT TYPE; LEARNING WHEN TO ADD AND WHEN TO CUT BACK; THAT IS WHAT TRULY MAKES A GREAT CHEF.
- A HOST OF DIFFERENT INGREDIENTS COMBINE TO PRODUCE A PERFECT SOUFFLÉ; BUT IF YOU DON'T KNOW HOW TO USE THEM CORRECTLY, THEY WILL BUBBLE OVER INTO A BURNT MESS.

CONNECT IT TO INMATES / CLASS

- INMATES, YOUR CULINARY EDUCATION SHOULD HAVE REFLECTED THIS THEME. BUT NOT ONLY WHEN YOU BAKED BREAD OR SEASONED SOUP.
- THIS CLASS IS DESIGNED TO TURN THOSE LESSONS INWARD AND FORCE YOU TO RECOGNIZE THAT YOU, TOO HAVE THE RIGHT INGREDIENTS IN YOUR OWN LIFE TO BECOME SUCCESSFUL. YOU NEED THE KNOWLEDGE AND THE CONFIDENCE TO CONTROL THEM, EMBRACE THEM, ADD OR SUBTRACT THEM IN THE WAY THAT BEST FITS YOU.

CONNECT TO ALLERGY/INGREDIENTS

- THERE ARE SOME FACTORS, SOME INGREDIENTS, THAT ARE BENIGN AND DO NOT AFFECT MOST PEOPLE. BUT TO OTHERS, AND I'M SURE THERE ARE SOME OF YOU IN HERE, THOSE SAME INGREDIENTS CAN BE DISASTROUS.
- THE WORK THAT CHEF TSAI DOES WITH FOOD ALLERGIES REVOLVES AROUND A SIMILAR PRINCIPLE - COMMON AND UNCOMMON INGREDIENTS ALIKE AFFECT SOME PEOPLE IN A VERY NEGATIVE WAY. IT TAKES THE RIGHT AMOUNT OF

PREPARATION, EDUCATION AND CONTROL TO PREVENT THE POTENTIAL DANGER.

- THIS IS TRUE FOR MORE THAN FOOD - THINGS LIKE ALCOHOL AND DRUGS, OR EMOTIONS LIKE ANGER AND SADNESS, ARE ALL INGREDIENTS IN LIFE THAT AFFECT SOME PEOPLE IN A DRASTICALLY DIFFERENT WAY.
- AND I'M WILLING TO BET, SOME OF THOSE FACTORS PLAYED A LARGE ROLE IN WHY MANY OF YOU ENDED UP IN PRISON.
- THE OPPORTUNITY YOU HAD IN THIS CULINARY ARTS CLASS, AND DURING YOUR ENTIRE TIME IN THIS INSTITUTION, IS AIMED AT HELPING YOU GAIN CONTROL OF THOSE FACTORS - THE VARIOUS INGREDIENTS IN YOUR LIFE.

CHALLENGE THEM

- WILL YOU EMBRACE THE POSITIVE ONES? FAMILY, EDUCATION, CAREER.
- WILL YOU REMOVE THE NEGATIVE ONES? ALCOHOL, DRUGS, ANGER.
- ALL THE INGREDIENTS ARE THERE IN FRONT OF YOU. WITHIN OUR WALLS, WE PROVIDE NUMEROUS CLASSES AND GROUPS

TO HELP YOU DETERMINE HOW TO MIX THEM. BUT YOU ARE ACCOUNTABLE ONCE YOU LEAVE THESE WALLS.

- JUST LIKE CAPTAIN MOSCHELLA AND DEPUTY BOURGEOIS TEACH HOW TO CONTROL THINGS IN THE KITCHEN, THIS INSTITUTION AS A WHOLE EXISTS TO HELP MEN REGAIN CONTROL OF THEIR LIVES.
- IT IS NOT EASY; IT TAKES RESPONSIBILITY, DEDICATION AND SUPPORT.
- THINK OF IT IN TERMS OF COOKING - YOU'RE GIVEN A TASK IN THE KITCHEN. YOU KNOW WHAT YOUR GOAL IS; YOU HAVE THE INGREDIENTS AND YOU HAVE THE KNOWLEDGE OF HOW TO MIX THEM. YOU ARE ENCOURAGED BY DEPUTY BOURGEOIS OR CAPTAIN MOSCHELLA AND YOU SET TO WORK DETERMINED TO PRODUCE A BEAUTIFUL AND DELICIOUS DISH.
- WHAT IS YOUR GOAL UPON RELEASE?
- DO YOU WANT TO GET A JOB? DO YOU WANT TO BUY A HOUSE? DO YOU WANT TO TAKE STEPS TOWARD BECOMING A BETTER FATHER, A BETTER HUSBAND, A BETTER SON OR A BETTER FRIEND?

- ARE YOU WORKING HARD FOR SOBRIETY? STRIVING TOWARDS EDUCATION OR SEEKING BETTER EMOTIONAL AWARENESS? OR DO YOU DESIRE A CAREER AS A WORLD-RENOWN CHEF?
- NO MATTER WHAT YOUR GOAL IS, YOU NEED ONLY LOOK TO YOURSELF FOR THE MEANS.
- YOU HAVE SKILLS - A TANGIBLE CULINARY SKILL SET THAT YOU SHOULD BE CONFIDENT IN;
- YOU HAVE SUPPORT - THE SUPPORT OF YOUR LOVED ONES, SOME OF WHOM ARE SITTING HERE TODAY. THEY ARE A SIGNIFICANT PIECE OF THE RECOVERY AND REHABILITATION PUZZLE. THEY PROVIDE THE MOTIVATION AND INSPIRATION NECESSARY TO DRIVE YOU TO BETTER YOURSELF.
- YOU HAVE DEDICATION - I KNOW SO BECAUSE THE COMMITMENT YOU EXHIBITED DURING THE PAST FEW MONTHS IS A REFLECTION OF YOUR COMMITMENT TO BETTERING YOUR LIFE.
- WE AT THE MIDDLESEX SHERIFF'S OFFICE HAVE A GOAL TOO - WE WANT THE MEN IN OUR CUSTODY TO TAKE CONTROL AND TAKE RESPONSIBILITY AND BY DOING SO, BREAK THE CYCLE OF CRIMINAL BEHAVIOR.

FORMER INMATE QUOTE

- A FORMER INMATE AND GRADUATE OF THE CULINARY ARTS PROGRAM SAID THIS: "THEY TAUGHT ME A LOT IN THE CULINARY FIELD AND ALSO ABOUT RESPECT AND THE KNOWLEDGE AND WISDOM OF A KITCHEN. BUT ABOVE ALL, THEY TAUGHT ME TO BELIEVE IN MYSELF AND MY ABILITY TO BRING OUT THE BEST IN MYSELF."
- AFTER THIS GRADUATION, THE MOMENT YOU STEP INTO A KITCHEN AND OPEN UP THE CUPBOARD DOOR, YOU CAN FEEL CONFIDENT BECAUSE YOU KNOW HOW TO MAKE A GREAT MEAL -
- AND THE MOMENT YOU STEP OUT OF OUR DOOR, BACK INTO SOCIETY, YOU CAN FEEL CONFIDENT BECAUSE YOU HAVE ALL THE INGREDIENTS TO MAKE A BETTER LIFE.
- GOOD LUCK, CONGRATULATIONS!

****DO NOT LEAVE PODIUM - INTRODUCE MING TSAI****

(TEXT FOLLOWS)

- LADIES AND GENTLEMEN IT IS MY PLEASURE TO NOW INTRODUCE YOU TO WORLD RENOWNED CHEF MING TSAI.

- MING HAS HAD A LONG ROOTED HISTORY IN CULINARY ARTS. HE BEGAN HIS COOKING CAREER AT A YOUNG AGE WORKING IN HIS PARENT’S RESTAURANT, “MANDARIN KITCHEN.”
- AFTER ATTENDING YALE UNIVERSITY AND THE LE CORDON BLUE COOKING SCHOOL IN PARIS, MING TRAVELED THE WORLD WORKING IN VARIOUS KITCHENS, INCLUDING PLACES IN PARIS AND JAPAN. UPON HIS RETURN TO THE UNITED STATES MING ATTENDED CORNELL UNIVERSITY’S GRADUATE PROGRAM RECEIVING A MASTER’S DEGREE IN HOSPITALITY MARKETING AND HOTEL ADMINISTRATION.
- IN 1998 MING OPENED HIS OWN RESTAURANT, BLUE GINGER IN WELLESLEY, MA. BLUE GINGER WAS QUICKLY NAMED A 3 STAR RESTAURANT BY THE BOSTON GLOBE AND HAS BEEN AWARDED MULTIPLE ACCOLADES. HIS EAST-WEST STYLE OF CUISINE HAS MADE BLUE GINGER ONE OF THE BEST RESTAURANTS IN THE GREATER BOSTON AREA.
- IN ADDITION TO HIS CULINARY ACUMEN, MING ALSO IS THE HOST AND EXECUTIVE PRODUCER OF A PUBLIC TELEVISION COOKING SHOW, “SIMPLY MING”. THE SHOW HAS RECEIVED

TWO EMMYS FOR “OUTSTANDING CULINARY PROGRAM” AND
“OUTSTANDING CULINARY HOST”.

- IT IS MY DISTINGUISHED HONOR TO INTRODUCE CHEF MING
TSAI!