



MOODY FOODIE

KEEP IT COOKING

By Rory E. Schepisi



Well, what can I say? Its February and most of you "except for the diehards" have already given up on those stupid New Year's resolutions, losing weight, quitting smoking, cooking more at home... blah blah blah.... Hey, don't get me wrong, I'm not judging. I gave up before I even started. This way I was not a failure, adding to my already stressful everyday BS.

What I have decided for 2013 is that I was going to speak my mind more, put myself first and try to surround myself with other like-minded people. I'll keep you all updated on my progress.

For those of you who have never heard of me, my name is Rory. I'm a born and raised Jersey girl. I have lived all over the country, but always return to Jersey. I'm a high school drop out who went to and graduated from the acclaimed Culinary Institute of America. I am a chef, restaurateur and cooking show host. I have worked with top-notch chefs and the owners of 'mom and pop' joints where their home-schooled 12-year-olds are running the line (just wrong).

From Marcus Samuelson to Rachael Ray, I have rubbed elbows with the elite of the "Celebrity Chefs" (some deserving of that title, others - not so much). "Celebrity Chef" - what the hell does that term really mean? Someone who can cook that is famous? So, if Brad Pitt can cook, is he a celebrity chef? Well, I guess that's up to you. What makes someone a celebrity chef in the eyes of the readers? I guess I could be called a 'Celebrity Chef' since I'm a chef and I'm on television! Is that all it takes?

Well, if it is, then please refer to me at all times as Celebrity Chef Rory Schepisi

(no please don't). I am just a chick, from New Jersey, that is extremely passionate about food, culture, travel, and television. I'm very judgmental when it comes to dining out. In my own restaurant I'm known to be it's worst customer because I want and expect everything to be perfect. Dining out should be an 'experience' from start to finish and that's how I judge it. So from now on I will grace the pages of Metropolis Nights and give you an overview of my experiences in some of our local eateries, clubs and other venues

We will be taking a deeper look into some of the food related 'reality' shows and the development and lives of 'so called' celebrity chefs. This is going to be interesting for me since I'm a recovering 'reality' show contestant, still in recovery (my first step in my recovery is to publicly admit it, which I have just done). Is the popularity of the 'celebrity chef' on the rise or has it's demise begun? Paula Dean announcing that she has diabetes, has this negatively effected the "Celebrity Chef Status" The PR firms have Bobby Flay running into Rachael Ray's live studio audience, IN SWEATS, preaching how to slim down and stay fit. Why? Is this his way of taking the healthy food genre away from Rocco DiSpirito, who has been marketing this style of cooking for the past year? Is

the market getting so small that the chefs are going to start battling for culinary style? Maybe, we should bring back American Gladiators, but with chefs, fighting it out for popularity?!

Let's take a look at Celebrity Chef Robert Irvine. Most of you know him from Food Network's 'Dinner Impossible' and now, his spin off show 'Restaurant Impossible' where the know it all loud mouth chef goes into "failing" restaurants and puts them back on the map. Robert Irvine has two restaurants, one opened with partner Randall Williams in 2008 called Eat. The name was changed in 2009 to Robert Irvine's Eat! My guess is for name recognition. His second restaurant, Nosh, was opened in 2011. I think it's great that he has opened two restaurants, but someone with this little experience should not be helping others rebuild their businesses, some of which have been in business for 20 plus years.

There is nothing worse than a chef that yells at everyone and never lifts a finger to get the job done, Perfect example is Robert Irvine and Restaurant Impossible. Watch and you will see exactly what I am saying. All I know is that if my place was failing, I would not want to advertise it's failure all over the country. What happens after the cameras stop rolling? Does the restaurant go back to the way it was? Do they get mobbed for a period of time due to the publicity and then still fall on their faces 'cause they were not ready for all that new business? Well, let's do some research and find out.

My friends hate going out to eat with me because I am so critical. We will be taking a look at some of the area's eats from fancy politician hang outs to 'off the beaten path' dives. This is a journey I want you to take with me. Do you have a place that you absolutely love? A dish you just can't live without? A food experience like no other that you want to share? Let me know and I will be your voice. I will be taking the good with the bad and feeding the facts to you, my readers.

So, experience this food journey with me from television to dining out, where food meets both reality and the ridiculous. I'm looking forward to being a part of Metropolis Nights and bringing you thoughts of food, dining, travel and television.

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