

ON THE FRONT BURNER

ST LOUIS CHEF'S DE CUISINE NEWSLETTER

Upcoming Events & Competitions

STONE SOUP DINNER COLLABORATION

Monday, May 22nd 2017

\$55.00 per person includes wines

Arrive at 6:00 -Dinner at 6:30

Don't miss this amazing event featuring Chefs De Cuisine leader and executive chef of Old Warson Country Club, Dan Holtgrave, with one of St. Louis' top chefs, Carl McConnel. These two will combine forces for a four course dinner that will mix their talents and love of food. Please sign up on our chapter's website. Seating is limited and will go quickly.

SEBASTIAN MURABITO GOLF

A yearly chapter favorite! The annual Sebastian Murabito golf tournament will be held this year at the Quarry at Crystal Springs golf course. Start practicing your game and beginning to decide who's lucky enough to be on your foursome. This cause benefits our local chapter and education foundation

Monday, June 12th 2017

Contact Tom Maertz for any questions or additional details:
Tom.Maertz@pfgc.com

Support One of Our Own

Dear ACF Chefs de Cuisine Association of St. Louis Inc. Membership:

On May 1, 2017 voting for the upcoming ACF National Board of Directors has officially opened. As a longtime member of this chapter and the current ACF Central Region Vice President I would like to ask each of you to support myself and a group of members that have formed the ACF Unified Slate 2017. My personal inspiration to join a select group of individuals to support is because we have developed a unified platform consisting of **Strategic Planning, Diversity / Inclusiveness, Empowerment, Messaging**. I would like it to be clear that although our overall agenda is unified each of the individual chefs that I support has their own ideas and expertise to bring to the ACF National Board. As a group we feel that we will work as a cohesive board and tackle the large issues that face the ACF and start to build for the future. This group consist of:

- Jeff Bacon CEC, CCA, AAC - ACF National President,
- Kyle Richardson CEC, CCE, AAC - ACF National Secretary
- Chris Donato CEC, AAC - ACF National Treasurer
- Brian Hardy CEC, CCA, AAC - ACF Central Regional Vice President

(You will not be able to vote for the following candidates due to fact that they are not in our region)

- Carlton Brooks CEPC, CCE, AAC - ACF Western Regional Vice President
- Bryan Frick CEC, AAC - ACF Southeast Regional Vice President
- Mark Kent CEC, AAC - ACF Northeast Regional Vice President

I would humbly asked for your support and vote.

Respectfully,

Brian A Hardy CEC, CCA, AAC

ACF Central Region Vice President



Upcoming Events & Competitions

FALL SALON & CHEF OF THE YEAR COMPETITION

The date is set. The weekend of September 30th will be our chapters next salon style competition and chef of the year competition. Start practicing your dishes! Check website for updated information and details.≠

AAC Pictures



May/June 2017 Newsletter

President's Letter

Dear Members,



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Well here we are again, springtime kicking in with blooming, and harvesting of some of our favorite products to work with morels, ramps, strawberries, asparagus, and many more ingredients to create all those different culinary delights that are vibrant and colorful. Our calendar is full with great social and educational events planned. However, the success of these events can only be achieved with the involvement, and participation of our membership; remember we need you to succeed! To invigorate our Association we need volunteers to step up, increase attendance for events, and for members to be more interactive with our association, and one another. Remember, The ACF Chefs de Cuisine Association of St. Louis, Inc. is a non-profit organization that is dedicated to furthering education, provide certification, and just as important develop camaraderie, and friendships within our culinary community.

We have had the annual Academy of Chefs Dinner at Meadowbrook Country Club, Central Regional Competitions, and an educational meeting at Mercy St. Louis Hospital. All these events were greatly attended and a huge successes. The Academy dinner, I heard nothing but great comments on the food, and service. Way to go Mike Bush, thank you to you and your staff, for all the hard work put in. On another note, we had a great showing at the Central Regional Competitions, at Joliet Junior College. I would like to give a huge hand to the junior team and their coaches Brian Bernstein and Scott Scheible, for placing first overall and representing the central region at the national convention this summer in Orlando. Last but not least, I would like to thank the staff and management at Mercy St. Louis Hospital. Between the hospitality, and the opening the doors for our educational meeting that featured the speaking of Don Grace, it was a very educational night that was enjoyed by all.

We have a meeting that is scheduled at Stone Soup Cottage on May 22nd. This will be an opportunity to show up and have a great meal presented in the farm to table fashion. Our 9th annual Sebastian Murabito Memorial Golf Tournament is also on the horizon. It's scheduled for June 12th at the Quarry at Crystal Springs. This is our major fundraiser for the year, and would love to see a large turnout and sellout. So dust those clubs off and come have fun. If interested please contact Tom Maertz. Remember, that there is a scholarship opportunity there for a professional member to apply for.

Please visit our website www.acfchefsdecuisinestlouis.org. I encourage everyone to read the emails that are sent to you with pertinent information of upcoming events and current affairs.

Regards,

Tony Haacke CEC

President

Have you Heard?

Our Chapter's Apprenticeship Program is Stronger Than Ever

Who: Anyone who is over the age of 17 and a high school graduate or equivalent.

What: An apprenticeship is an accredited two or three year program that allows you to work one on one with some of St. Louis' finest chefs.

Where: Apprenticeship sponsor houses include: top local country clubs, casinos and top restaurants around town.

Why: Get paid education while you learn the art of cooking. Upon completion graduate with ACF certification.

How: Ask your chef about it or contact me for any questions.

Phone #314-994-0014

Email chefmilner@yahoo.com

Chef Jason Milner, CEC

Apprenticeship Coordinator

Hot Food Team Update

Your 2017 student culinary hot foods team is preparing for Nationals. The competition will be held in Orlando Florida, July 9-13.

We are very excited and honored to have this great opportunity to compete at such a level.

The team has been working extremely hard the past few months in preparation for nationals. We have practice sessions Sunday's and Monday's. The team will compete a total of 11 hours over a two day period. We are required to produce an edible cold food platter for 12 people, as well as a four course signature meal, four plates each.

Here is a few snaps of the team and our dish's that we have been working on.

Yours in Cooking

St. Louis Chef de Cuisine Hot Food Team



Trivia Night

Thank you!
You helped make our
Trivia Night a Success!



Have you Heard?

Shayne McCrady is President of the ACF Young Chefs Club

Local chef, Shayne McCrady, has been selected as president of the ACF Young Chefs Club. Shayne is currently employed at the Gatesworth Retirement community under chef Brian Hardy.

*Shayne, the chapter is proud of you,
keep up the great work!*

The ACFYCC is open to all 18- to 25-year old ACF members to provide opportunities for young chefs around the U.S. to connect with each other and to promote and foster young professionals in all aspects of the hospitality industry.



Welcome New Members!

Victora F. Beaudean

Member Type: STUDENT

Join Date: 03/23/2017

Sierra Eaves

Member Type: STUDENT

Join Date: 04/26/2017

Daniel J. Hagedorn

Member Type: PROFESSIONAL

Join Date: 04/03/2017

Company: Russo's Catering

Steve Kveton

Member Type: ASSOCIATE

Join Date: 04/28/2017

Company: GSI Distributors, Inc

Joseph A. Schumann

Member Type: STUDENT

Join Date: 03/28/2017

Company: Bellerive Country Club

Katie S. Scott

Member Type: STUDENT

Join Date: 03/29/2017

Company: Mia Sorella's

Marie Van Asch

Member Type - STUDENT

Join Date: 03/24/2017



In Memoriam

Thomas Elkin, CEC, AAC

In 2016, Thomas earned the Central Region Hermann G. Rusch Chef's Achievement Award, bestowed upon chefs who generously shared knowledge with others throughout their years and served as a source of information and guidance for other culinarians. "Any time you are acknowledged for your body of work by your peers, it is a great honor," said Elkin. "To receive an award named for Hermann G. Rusch makes it even more special. I am humbled by the whole experience."

Elkin's culinary experience included executive chef, Bogey Club, St. Louis, where he spent 33 years and led all foodservice operations. In 2000, he was inducted as a fellow of the Honorable Order of the Golden Toque and in 2001, he received an ACF President's Medallion. Since 1994, Elkin served as a culinary consultant for school districts in the St. Louis area, helping their foodservice employees use supplies more efficiently while staying within USDA nutritional guidelines. He sat on the advisory boards for the culinary arts programs at North Technical High School in Florissant and South Technical High School as well as the culinary arts and hospitality and tourism programs at Clyde C. Miller Career Academy. Elkin was a member of Chefs de Cuisine Association of St. Louis, served two terms each as treasurer and president and was named chapter Chef of the Year in 1991.



Michael Lombardo

Long-time Chefs de Cuisine member and dedicated restaurant purveyor Michael Lombardo passed away on April 1st 2017. Many of us were honored to have met and worked with Mr. Lombardo on a frequent basis. Mike was an icon in the food industry as he made his career and life in the wholesale fruit and produce business. His passion for life and for his craft was contagious. Our prayers go out to his family and friends; he will be dearly missed.





Support
Those Who
Support Us!