

# ON THE FRONT BURNER

## ST LOUIS CHEF'S DE CUISINE NEWSLETTER

### Upcoming Events & Competitions

#### ACF Family Day

##### Bowling for all!

Lanes with bumpers for kids and possibly some adults, will be available. Look forward to an inclusive package that will have some basic food items and drinks. There will also be raffles and games throughout the day as well. We can't wait to see you and your family at this event. This event will be a FREE event, but please register so we can properly accommodate our guests.

When: Sunday, Jul 23, 2017, 2:30 PM

Where: Tropicana Lanes

7960 Clayton Rd

St. Louis, MO

#### Purveyor Appreciation Happy Hour

Enjoy a drink or two and some incredible food at the Malt House Cellars. Rekindle stories of a busy summer season and help show appreciation to the purveyors who make it all happen for our businesses.

When: Wednesday, Aug 23, 2017

6:00 PM

Where: Malt House Cellar  
2017 Chouteau Ave

St. Louis, MO 63103

### Our Fall Competition is approaching quick!

Competitions play a vital role in culinary arts as they continually raise the standards of culinary excellence. There is no better way for a culinarian to hone their craft than by putting their skills and knowledge to the test in a competitive format.

Our local chapter offers competitions and certification up to two times per year. Don't be intimidated by the opportunity to compete! The experiences you learn throughout the process of organization, practice and the actual competition is priceless. Many of our teachers and chefs in the organization can attest, pushing yourself to compete will drastically give you a jump start in this industry. As a member, you will receive a discounted price and all the appropriate forms needed for your big day are on our website.

Professional Categories: A-1 through D-4 & G, KC & KP-1 & 2

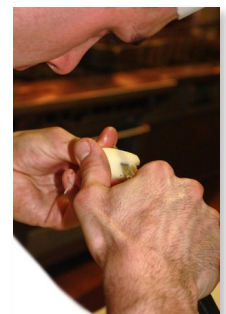
All student cold food categories: SA, SB, SC, SD, SG

All student K categories and SP-1 & 2

When: Saturday, Sep 30, 2017 to Sunday, Oct 1, 2017

Where: Culinary Institute of St. Louis at Hickey College

Contact: Michael Palazzola directly at  
[michael.palazzola@eastcentral.edu](mailto:michael.palazzola@eastcentral.edu) or sign up on our website.



## President's Letter



Dear Members,

### 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](mailto:chefmilner@yahoo.com)

Chef Jason Milner, CEC

Apprenticeship Coordinator

The dog days of summer are here!!! The heat and humidity!!! But set aside time for all the Association events that are planned too. The success of these events can only be achieved with the involvement, and participation of our membership; remember we need you to succeed!

The following, is a recap of events and activities this past month. I would like to thank the staff at Quarry at Crystal Springs for making our annual Sebastian Murabito golf tournament a huge success. I would also like to thank all the chapter partners that supported us: Moore foods, PGF Middendorf, and Dubuque Coffee. The people that volunteered for the event, Chef Dan, with the junior chefs, without them this would not have been a success.

On July 23<sup>rd</sup>, we have a Family Fun Day. This is going to be held at Tropicana Lanes from 2:30-4:30. This is going to be where we are going to announce to the membership, the participants in the annual Chef and Junior Chefs of the Year cook-off. Please go online to [www.acfchefsdecuisinestlouis.org](http://www.acfchefsdecuisinestlouis.org) to make a reservation and make this a well-attended event.

Regards,  
Tony Haacke CEC

## Representing at Nationals!

Congratulations to some of our local members for representing the Chefs de Cuisine chapter in many different ways...

Kevin Storm CEC, CCA, AAC: Doing a brief demo about being a part of coaching team USA and is in the running to receive the national Dr. L.J. Minor Chef Professionalism Award. It is presented to the chef who exemplifies the highest standard of professionalism through certification, continuing education and training, culinary competitions and community involvement.

-Shayne McCrady- Will be competing in the Hans Bueschkens young chef competition

Casey Shiller CEPC, CCE, AAC: Doing pastry demos showcasing classical and modern techniques as well as one on sorbet mathematics.

## Sebastian Muribato Golf Pictures



## Hot Food Team Update

As this will be the last post in the newsletter about this team... I have to say, that Chef Brian, Chef Ben and I are so proud of these Chefs! They have spent hundreds and hundreds of hours preparing for Nationals, Regional's, State and Kansas City Competitions. The team will depart on July 8 for Orlando Florida to compete in the finals.

The particular requirements for this competition is a two day event. First day, 5 hour edible cold food platter production with a 20 minute set-up. Second day, 3 hour edible cold food presentation followed by a transition into hot food, four course, four plates each meal given 1 hour and 50 minutes to produce.

This team has given everything they have to prepare for this event. We have practiced on Sunday mornings and also Monday's for the past three months. This group of guys have sacrificed a hell of a lot! Win, 2nd Place or even last, I know for a fact that they all have learned so much.

We as a Team thank you all for your continued support . The privilege of being able to wear the St. Louis Chapter Emblem, we take with the upmost respect and feel fortunate and honored to have tremendous support by our Chapter!

Again we thank you all!!! It has been a great and amazing journey to have been fortunate enough to be a coach of such a great Team!

*Your St. Louis Culinary Team*

Chef Scott





## Have you Heard?

Along with a brand new website we have an APP for your phone...

Go to your Google Play Store or Apple's App Store and download for free today!

Enter: ACF Chefs de Cuisine Association in search bar.

Allow notifications and communicate with other chapter members, check for events or even create a survey for other members to vote on. We'll have more details on how to use the app in future meetings; but for now, play around and enjoy the extra convenience!



## Welcome New Members!

The Chef de Cuisine Association of St. Louis would like to welcome the following members:



Arthur Chambers, Jr – Student

Joshua A. Wiebe -Student

Matthew V. Cain - Student

Douglas B. McCrady, Jr. -Student

John Morales- Culinarian

We would also like to recognize a New Chapter Partner:

Day Ryan, Karlsburger Foods, Inc.

ACF national member and associate, Steve Kveton, with GSI Distributors, is offering an incentive to ACF Chef de Cuisine members for using his product. Please contact Steve, at [314-324-7695](tel:314-324-7695) for more information.

If any members have any questions regarding membership, have colleagues, or know of any potential new members, please feel free to email me at [bbrown@thegatesworth.com](mailto:bbrown@thegatesworth.com)

## Support Those Who Support Us!

Andre's



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**Bertarelli**  
CUTLERY, INC.

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Ole Tyme Produce



Performance Foodservice



Ronnoco Coffee Company



Sunfarm Food Service



Tony's Family Farms



US Foods



AND THANK YOU FOR  
THE PURVEYORS WHO  
SUPPORT ACF  
NATIONALLY

Ecolab, Edward Don  
Company, Ford Hotel and  
Restaurant Supply, GSI  
Distributors, Hearland Reps,  
Hormel, Louisa Food  
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