

ON THE FRONT BURNER

ST LOUIS CHEF'S DE CUISINE NEWSLETTER

Upcoming Events & Competitions

Cheftoberfest

Sample mouthwatering oktoberfest-inspired cuisine prepared by St. Louis' finest chefs and bid on food dream items in the chef's silent auction. \$35 in advance and \$40 at the door.

When: Sunday, October 22, 2017,
1:00-4:00 PM

Where: Biergarten at Anheuser Busch

12th and Lynch Street, St Louis, MO
63118

Culinary Workshop

In this workshop attendees will learn how Dr. La Lopa has successfully cultivated leadership and teamwork skills among his students through his teaching various classes over the years. The workshop will consist of one 50 minute module on ways to shape future leaders, followed by one on teamwork. The third 50 minute module will give attendees to work alone to identify ways to incorporate what was learned in the first two modules to their teaching.

When: Monday, October 30th 2017

4:00pm-7:00pm

Where: MAC- Missouri Athletic Club

405 Washington Avenue
St. Louis, MO. 63102

Chef of the Year Results are in!

Congratulations to Brenden Brown, CEC for competing and winning the honor to be our chapter's 2018 chef of the year. Out of many local chefs Brenden has been nominated for, voted on and competed against to win this prestigious title. Our chapter will honor his accomplishment along with many other chefs and purveyors November 12th. Look forward to a more information on the website and a formal invitation in the mail.



Also to be honored that evening for winning Jr. chef of the year will be chef Timothy Polacek. Congratulations Tim on all your hard work.

Other competitors from our weekend include the chefs below:

Bart Philipps- Bronze Medal, Show Piece Rooster

Nathan Yount- Bronze Medal, SK-1 Chicken

Robyn Miche'- Bronze Medal, SK-1 Chicken

Andy Niehoff- Silver Medal, KC-6 Venison

Logan Christensen- Gold Medal, KC-9 Fish

John Morales- Silver Medal, KC-9 Fish

Kameron Burrack- Bronze Medal, KC-1 Chicken

A big thank you goes out to Chef Michael Palazolla for organizing our competition weekend and Chef Chris Desens for hosting.

<https://acfchefsdecuisinestlouis.org>

President's Letter



Dear Members,

Have you Heard? Apprenticeship Graduation is upon us....

This fall three of our apprentices are near completion of their apprenticeship. Three years of hard work and dedication to the craft is about to pay off. All three apprentices currently work at ST. Louis Country Club. The next step for them to be recognized through the ACF will consist of two final tasks. Each apprentice will be required to take a written multiple choice test. Secondly they will be asked to take a practical test, which is to demonstrate the skills and knowledge they have obtained in the past three years. Graduating from an ACF apprenticeship is highly valued and strongly recognized throughout the country from many chefs.

The Chefs De Cuisine would like to acknowledge these chefs and give thanks to all the hard work they have done.

1. Chef Nick Norton
2. Chef Jim Storm
3. Chef Jake Meoli

Chefs please give encouragement to your employees to continue learning and become an ACF Apprentice today!

Sincerely,

Chef Jason Milner, C.E.C

Apprenticeship coordinator

Phone #314-994-0014

Email chefmilner@yahoo.com

Here it is the end of summer!!! The beginning of the holiday season is just right around the corner!!! 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! 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 each other. Reminder; 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.

The following, is a recap of events and activities this past few months. I would like to thank Algonquin County Club and Chef Brian Bernstein for hosting our dinner meeting last month. The meal that was prepared was the same that the National Champion Hot Food Team did for their meal in Orlando. We also had our annual Chef of the Year Cook off on October 1st at Hickey College. I would like to send out congratulations to the participants Brenden Brown Sous Chef at Gatesworth, Mike Bush Executive Chef Meadowbrook Country Club, and Tim Polacek cook at Sunset Country Club. So this year at our annual Chef of the Year celebration we will be celebrating Brenden Brown Chef of the Year and Tim Polacek Junior Chef of the Year. Also, would like to thank Chefs Chris Desens, Mike Palazzola for all of the hard work on that weekend. I would like to congratulate all the other medal winners on that weekend.

We also, have a fundraiser scheduled for October 22nd at the Anheuser Busch Bier garden; it's our third annual and now named Cheftoberfest. We need help selling tickets to this event and there will be a link on the website. Love to see you all out there in your best German attire.

And, last but not least on October 30th we have a culinary workshop scheduled at Missouri Athletic Club from 4pm-7pm. This is an event that is offered to the membership at no cost. This is going to be Dr. Mick La Lopa educating us on leadership, team building, and many other topics. This is one of those do not miss opportunities that we are bringing to you. Make sure to bring all your coworkers, because it will be a great afternoon of learning.

Please go online to www.stlchefs.org to also sign up for the upcoming events.

Regards,

Tony Haacke, CEC

Chapter President

Mark Your Calendars

The educational foundation will host its annual Mardi Gras Fundraiser on Sunday, January 28, 2018. It will be held at Andre's South On Telegraph Road. This is a change in date from previous years so please make sure you mark your calendars.



Joyce Farms Poulet Rouge

Did you know that all contestants in this year's Chef Of the Year Competition had to use this chicken? What makes it so special? Below is a description of what makes the bird so special. Thank you to Joyce Farms and Matt Sherman for letting our chefs practice and compete with such a superior product. For more information on this product and more from Joyce Farms, please reach out to Kern Meat company



Poulet Rouge Fermier™ brand chicken, better known simply as Poulet Rouge™ chicken is a "Cou Nu," or naked neck chicken. Ron Joyce personally selected this bird in 2003 from the **French Label Rouge Program** while visiting France to study the country's elite poultry industry and find the best-tasting chicken in the world. He coined the name "Poulet Rouge Fermier™" for this new bird that he would grow in the United States according to standards highly similar to the Label Rouge guidelines. The name, not otherwise known in France, is therefore unique to America as the country's first and only authentic genetic line from the Label Rouge Program, grown according to our Label Rouge standards. Our Poulet Rouge™ chickens are certified GAP Step 4 by the Global Animal Partnership.

Membership

There are no new members to report.

As for Chapter Partners, Renewals for 2018 will be getting sent out early to middle of November.

I would also like to ask the membership if there are any companies that are not current associates of chapter Partners, please contact Chef Brenden Brown at BBrown@thegatesworth.com for more information.

Upcoming Elections

We currently have three Chefs interested in running for our executive board. If you have any interest in being apart of this prestigious group and want to better the chapter's future, please reach out to Chef Anthony Lyons at ALyons@mpextendedcare.com. We are still looking to fill our secretary position. If interested in any other the positions, please include a brief description of who you are and what goals you have for the chapter.

President	Chef Chris Desens,
Vice President	Chef Dan Holtgrave
Treasure	Chef Brenden Brown
Secretary	

Once all applicants are in, we will vote as a chapter. Stay tuned for more information.



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!



Recap of Algonquin Dinner

Thank you to everyone who attended our most recent dinner at Algonquin Country Club featuring our chapter's JR National Champion Hot Food Team. For those of you who may have missed the event, please enjoy some special moments of the evening below.



First Course- Herb Seared Atlantic Black Bass

Second Course- Tomato Salad

Entree Course- Mustard & Herb Crusted Colorado Lamb

Dessert Course- White Chocolate Mousse

Thank you to Chef Brian Bernstein for hosting such an incredible dinner!

Be sure to check your emails and our website for more incredible chapter dinners and events.

Support Those Who Support Us!

Andre's



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Tony's Family Farms



US Foods



AND THANK YOU FOR
THE PURVEYORS WHO
SUPPORT ACF
NATIONALLY

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