

ON THE FRONT BURNER

ST LOUIS CHEF'S DE CUISINE NEWSLETTER

Upcoming Events & Competitions

Survivor Party

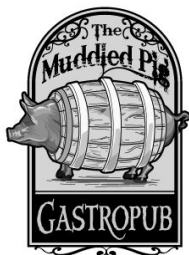
Monday, January 15, 2018
6:00 pm-8:00 pm

The Muddled Pig Gastropub
2733 Sutton Blvd
Maplewood, MO. 63143

\$30 per person which includes
food, beer and wine

Cash bar for additional cocktails
Capacity 100 people

We've made it through the busy
holiday season! Come celebrate
with your fellow membership and
relive your "war stories" with a
cold drink and some light food.
Chefs Austin Hamblin and
Michelle Allender will be hosting
this fantastic event.



Welcome Back Chef Chris Desens Chef De Cuisine STL's Chapter President



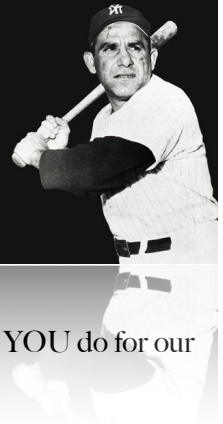
"Déjà vu All Over Again!"

The mere fact that I'm about to clarify WHO Yogi Berra is says plenty about the changes that have taken place over the past twelve years. New York Yankees legend Yogi Berra was an 18-time All-Star and appeared in 14 World Series as a member of the Yankees and won 10 of them. He was also famous for his quotes, one of which was, "It's like Déjà vu all over again."

As I was preparing to accept the office of president for our chapter, I was digging through some files in my computer. I actually found my notes from 2006 as I was then preparing to become president for the first time. I had been a junior member, been involved in chapter activities, met and learned from many people, competed, became a judge, remained active and remained committed to my lifetime of education and relationships. My involvement in our chapter and in ACF has been a constant throughout my career and no doubt, given me the path to this next page in 2018. What is YOUR path? What are YOUR goals? What can YOU do for our chapter?

It's like
déjà-vu, all
over again.

YOGI BERRA





Upcoming Events & Competitions

Mardi Gras

Sunday, January 28, 2018
6:00 pm-10:00 pm

Andre's Banquet Center South
24238 Telegraph Rd
St. Louis, MO. 63129

We are cordially inviting you and your guests to this culinary extravaganza.

Admission includes open bar, music, dancing, Mardi Gras culinary extravaganza and an evening of fun! Mardi Gras costumes are encouraged as there will be prizes for the top three costumes. The top prize is two tickets to the American Academy of Chefs dinner on March 11, 2018. Also, there will be a grand prize drawing at the end of the night.

Online reservations may be made through January 20, 2018.

No tickets will be issued this year for the event. The first 300 paid reservations will be admitted. You may pay online or by check.

Cost: The cost of admission is \$45 per person for members and guests; \$35 for Jr. members. Tables of ten can be purchased for \$400. Please go to stlchefs.org for more information.



It has been said by many and I have said it plenty, that the more you put into something, the more you get out of it. Easier said than done. It's Déjà vu all over again! It's time for us to focus on communication, connection and community. ACF has changed dramatically over the past twelve years and we need to keep stride with those changes. We will start by creating our 2018 calendar so we can all be on the same page.

We are busier than ever in our lives. In this day and age of computers and technology it is possible and often a reality that we are ALONE...together. We are connected through emails, websites and quick thoughts relayed through text. We act alone many times, even though we are a group...together. One of our first goals is to gain connection and a personal touch. Take time, schedule time, give yourself time to meet fellow members and experience the true benefit of ALL of us...together.

Our chapter continues to be proud of her heritage and legacy, stemming from 1929. We stand on the shoulders of those who paved the way for us and vow to step even higher, building our chapter for 2020 and beyond.

This is an exciting time for us! It's the perfect time to take inventory, looking back in order to look forward at what's possible for us in the coming months. I wish everyone a healthy, happy and prosperous New Year and look forward to working with all of you to achieve our potential as professionals and people...together.

Make plans NOW to attend our Survivor's Party held at The Muddled Pig Gastropub by Michelle Allender and Austin Hamblin. To round out the month, our annual Mardi Gras is not to be missed. This year we travel back to its early location on Telegraph at Andre's South. We will have a box for all members to put their name in and we will have a drawing for some great prizes! It might be an iPod mini, a nice knife or ticket to the upcoming AAC dinner.

The American Academy of Chefs dinner is hosted by Chef Don Grace, CEC at Mercy Hospital on Sunday, March 11. The chapter knowledge bowl and culinary teams have been diligently practicing and are looking forward to their competitions. As you can see, there are plenty of opportunities to get connected with other members and "invest" in your membership and career in order to receive the dividends.

There are many ways to get your value from your membership, let's all make the most of our time and start the New Year off on the right foot....together!

When you come to a fork in the road, take it. Yogi Berra

Have you Heard?

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!



Membership

We would like to welcome three new members to our chapter:

David Brinkly- Associate
Anthony Noland- Professional
Beverly Dallas- Student

All Chapter Partner Renewals have been mailed, and we are currently awaiting their return. If you are a Chapter Partner and for some reason did not receive a renewal, please email bbrown@thegatesworth.com

Competitions

We currently have no competitions scheduled. The chapter is in the process organizing something for hopefully this spring. If you have any interest in student or professional competitions or even taking your practical exam, please contact michael.Palazzola@eastcentral.edu to show your interest.

Good luck to our graduating apprentices!

Graduating from an ACF apprenticeship is highly valued and strongly recognized throughout the country from many chefs. These young chefs will be putting their skills to the test this January through the CSC practical exam. 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

Students & Juniors

The Hot Food Team

Would like to invite any members of the STL Chefs de Cuisine Association

The team has been diligently practicing in preparation for Regionals in February.

Please Come Show Your Support

Saturday, January 13, 2018

The Culinary Institute at Hickey College

7am-11am

Please come and meet the team & see what they have been working on!!



The knowledge bowl team is looking to have a scrimmage in early February. Keep your eyes out for scrimmage dates to watch and help the team practice their way to gold!

Meet the team!

Alex Salkowski is returning to the team for a second year, he has finished his culinary and baking & pastry degrees from Forest Park (a dual degree) he is currently working sauté at Sidney Street Café.

Kristen Harrington is joining us for the first year after earning her baking and pastry degree from forest park, where she was president of the cuisine club. She is the fry cook alongside Alex at Sidney Street.

James Chandler is joining us for the first year also. He is currently enrolled at forest park finishing his baking and pastry degree after earning his culinary degree. He is honing his skills at a local butcher shop as well. (he told me before what it was called but didn't respond to the text when I asked to clarify their info for the newsletter).

Joe Stein is this years team coach and Lauren Sitar is co-coach

We're still looking for one to two more eager and dedicated students to be apart of this amazing team. If you have any interest, please contact steinjoe28@gmail.com

Are you an interested student or junior member who wants to work on their networking skills? Meet some of the top chef's in our Chef's de Cuisine chapter? The board is looking to begin a mentoring program which could give you one on one interaction with some of our top chefs. If you have interest in being part of this program please contact chefmbush@meabr.org

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Bertarelli
CUTLERY, INC.

Belmont Party Rentals



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Kern Meat Co



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Council



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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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