

ON THE FRONT BURNER

ST LOUIS CHEF'S DE CUISINE NEWSLETTER

Upcoming Events & Competitions

Missouri Beef Council

Monday, March 26, 2018

General Meeting: 4:00pm-5:00 pm

Educational: 5:00pm-7:00pm

Location: Glen Echo Country Club

3401 Lucas & Hunt Rd

St. Louis, MO 63121

General meeting, educational meeting and light appetizers to finish. Come to this awesome event hosted by Chef Brian Menzel!! No only will Chef Brian be the host, he will also provide the educational portion thanks to Missouri Beef Council's sponsorship. Can't miss event.

Chapter Meeting

Monday, April 23, 2018

We have switched our educational meeting and chapter meeting dates. Stay tuned for more information on times and location through our website, social media and emails.

STL Student Hot Food Team Road to Regionals



St. Louis Student Culinary Team Competed in Madison Wisconsin on February 17th at the Regional Conference for a chance at making it to nationals.

The Team did an outstanding job. Although taking second with a silver medal. Disappointed, yes but We are very proud of the work that they accomplished.

The team of Jess Harris, Nathan Yount, Jake Meoli, Luke Miller and Jared Dolle dedicated a lot of their time to hone their craft.

We held practices on Sundays and on Fridays. The team also worked on their own time the rest of the days practicing and aiming for perfection on their knife work and on their menu.

The Coach's and I are very proud of this great group and hope for some possible returns in the coming season

Most importantly, I would be confident in saying the Team learned a tremendous amount. (work ethic, competition, seasoning properly, team work, what it takes to be a team and I am sure the list could be a lot more).

The Team was Coached by Chefs:

Brendan Brown and Scott Ogelsby

Your St. Louis Culinary Team,

Chef Scott Scheible

<https://acfchefsdecuisinestlouis.org>



President's Letter

I remember a time when the phone rang and you answered it. Plain and simple. No caller ID, no texts, no bells, no whistles.

These days, there is caller ID so we can "screen" calls, there are text messages, instant messages, facetime, instant this, instant that...there are more demands on our time NOW than ever before. We are living in the space age. #georgejetson

We encourage YOU to "pick up your phone" and 'phone a friend' to invite them (member or non-member) to our next ACF educational meeting at Glen Echo Country Club hosted by Executive Chef Brian Menzel. You see, his phone is ringing off the hook lately. First, I asked him to become our membership chair. He answered the call and said, "YES!" We asked him to host a meeting, again, the answer, "YES!" He even put his phone on 'speaker' and answered the call to provide our educational portion dedicated to a singular topic of BEEF.



"CALLING" all associate members, let your sales teams know about this EDUCATIONAL opportunity to learn about beef!

You will not want to miss this experience. Make plans now to attend on Monday, March 26 from 5-7 and stick around afterwards once the call is over for appetizers created just for YOU!

Speaking of answering the call... I received a call the day of our Survivor Party in January and heard the voice on the other end informing me that there was a water main break and the restaurant had no running water. We made the call to cancel it, not necessarily having a plan or date to reschedule. Things happened and obviously, we were able to combine our chapter dinner with a chapter meeting and Survivor Party. Thank you to Chefs Michelle Allender and Austin Hamblin, owners of The Muddled Pig in Maplewood for answering the call to host an outstanding event. It was great seeing familiar faces, seeing folks from the past and meeting new people. The food was prepared with a great deal of thought and care. Service and ambience were welcoming and attentive. No 'third rings' here; our phones were answered on the second ring, if not before.

Your board of governors has an aggressive slate of goals for the new term and is eager to sever YOU, our membership. Let's pick up the phone, CALL a friend or fellow ACF member and make a plan to get out to Glen Echo on the 26th.

Chef Chris Desens

Chapter President

JOB OPPORTUNITIES

Please go to stlchefs.org under **about** tab

OLD WARSON COUNTRY CLUB

Looking to expand culinary team through various full time positions

MEADOWBROOK COUNTRY CLUB

Looking to expand culinary team through various part & full time positions

ST LOUIS COMMUNITY COLLEGE

Looking to fill procurement associate in hospitality department

BUSCH STADIUM

Looking to fill various culinary positions throughout stadium

UNIDINE CORPORATION

Looking to fill executive chef position for high-end senior living community

JAMES BEARD AWARD NOMINEES

Congratulations to semi finalists for best new chef in the midwest

*Lona Luu- Lona's Lil Eats

*Ben Grupe- Elaia

*Ashley Shelton- Sardella

Finalists will be announced on March 14th, and winners will be announced at the annual gala in Chicago on May 7th

Chef Scott Scheible is our chapters Team Manager

Our Junior teams have always been one of the main foundations of our chapter. Both teams embody the professionalism, culture and hard work we all try and achieve. We are proud to announce Chef Scheible as our team manager to oversee both these two teams.

Chef will work directly with each team coach guiding them as well as keeping them organized. Many of our chapter's professional culinarians have graced these teams.....and i'm sure most would agree how it catapulted their career. Please see Chef's message to the chapter below and see if you have what it takes to help.

Membership,

I am very excited to announce that I will be working towards a St. Louis Team alumni group. (hot food and knowledge bowl teams).

I am still in the beginning stages of planning, but have high hopes to have these groups to be able to talk about food, help plan for the teams and for the future. Educate potential new team members and possibly go out to dinner together.

I have also been working towards having a regional St. Louis Team for Cold Food to be able to compete possibly in the U.S. and Internationally. This also is in the beginning stages but stay tuned.

I will be working with the team coach's and a few Alumni to start putting together strategies for next season.

Scott Scheible

St. Louis Team Manager

Recap of AAC dinner

Thank you to Chef Don Grace for hosting and Chef John Bogacki, Chef Bob Colisimo, Chris Desens, Madonna Bogacki and all the volunteers for their contributions and time in making this event so special. Our chapter is proud to host this event annually and honor the chefs in our community who have put in so much time and passion to their craft. Congratulations as well to Chef Aidan Murphy for receiving the AAC Service award.



March/April 2018 Newsletter

Membership

WE WOULD LIKE TO WELCOME NEW MEMBERS TO OUR CHAPTER:

Professional:

Austin Quigley & Javier Ortiz

Students:

Elizabeth A. Rosewitz, Joseph Franke, Safaa Z. Ali, Anthony T. Luke Jr., Haley M. Masson, Steven Matthews, Jaimie Oliver

Current Membership totals:

240 total Members

21 Chapter Partners

Competitions

We currently have no competitions scheduled until fall of this year. **How well do you do competing away from home?** Check the national website at acfcchefs.org to find other states hosting competitions or certifications.

If you have any interest in student or professional competitions or even taking your practical exam, please contact Chef Wade at wadebruhn@live.com

In Memoriam

The culinary community has lost some fantastic individuals recently. The chapter honors their life achievements in our industry and sends best wishes to all their family and friends

Chef Stephen P Proctor

Chef John H Perry

Bonita Keeney Cambell

Culinary Student Scholarships

The Chefs de Cuisine Education Foundation offers scholarships to students enrolled full-time in accredited culinary programs. There are two application cycles in the year - June 30 for the following Fall semester, and November 30 for the following Spring term.

To apply for a scholarship, download the application by going stlchefs.org, going to junior/students tab and clicking on scholarship opportunities. Fill out the form and mail it, by the application deadline, to:

St. Louis Chefs de Cuisine
Educational Foundation

PO Box 510301

St. Louis, MO 63151

Students & Juniors

Knowledge Bowl Team

Best of luck to Chefs Joe Stein and Lauran Sitar as their Knowledge Bowl team travels to Anaheim, California to represent our chapter in competition.

We know you have been working hard and will do well.

Alexander Salkowski, Kristen Harrington, James Chandler

Apprentice Jim Storm has graduated!!!

Jim has completed his 3 year apprenticeship at St. Louis County Club. Working under Chef Paul, Jim has fulfilled all the requirements given by the ACF. Jim took a cooking practical and also a written test to demonstrate the skills he learned while on his apprenticeship.



Please congratulate him and let's continue to learn!

Do you have what it takes to be an apprentice? Keep your culinary education going and join today. Contact Chef Jason for more information at Jason Milner chefmilner@yahoo.com

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