

# ON THE FRONT BURNER

## ST LOUIS CHEF'S DE CUISINE NEWSLETTER

### Upcoming Events & Competitions

#### Ford Hotel Supply Education & Meeting

Monday, July 30 2018  
Time TBD

While we figure out the odds and ends for this event, make SURE to mark the date in your calendar. Christy Schlafly and team will be hosting this event with vendor and chef demos. Their facility is and has always been on the cutting edge of the latest trends with kitchen equipment and flatware. Don't miss this fun and exciting opportunity.

#### Look Out for these Popular Events.....

##### ACF Family Day

How important is family? The support of the people who love us is what keeps us in this industry striving to succeed and improve. So many events don't cater to the ones we love until our family day came about.

##### Purveyor Appreciation Happy Hour

This event is a casual event meant to celebrate making it through a busy summer season. This time we are highlighting all of our amazing purveyors who support our individual organizations and Chefs de Cuisine chapter. Instead of just taking business or placing your order, come out and talk to your purveyors for who they are, amazing passionate people

### Congratulations Logan!!!

Logan Christensen, a Young Chef Competitor in the National Young Chef Competition WON! Logan faced 9 other competitors from across the US, including Jamaica and Hawaii. His presentation and flavors were what the judges favored. He received many compliments from the Chainé Judges. Now Logan must train and practice hard for the International Competition in September in Taipei, Taiwan! Kevin Storm, has trained another winner once again!

Along with winning the National Competition, Logan also won a trophy for the BEST DESSERT.

Logan will now recreate his winning NATIONAL Competition Menu for us and talk us through his competition preparation, menu and execution. We look forward to seeing current and new members at this event to celebrate Logan's win in the National Competition and his future International Competition in Taipei!

Congratulations Logan, the chapter is very proud of you.



## President's Letter



### *Near and Far-*

As I reflect on our recent chapter dinner, I wish to share a few of my thoughts.

For many years, our May dinner has featured the menu that our chapter junior team has prepared and practiced to enter into our central regional competitions. This is a way for our membership to experience their interpretation of their four course menu and understand first-hand what goes into their journey. We also acknowledge the Knowledge Bowl team and coaches of all teams.

The dinner this year was designed to celebrate our alumni and coaches of ALL teams, so we decided to create a dine-around event. As the dinner unfolded, it came to my attention that there would also be a celebration of The Culinary Institute of St. Louis at Hickey College. The third opportunity came to donate the money from this unique dinner to Shayne McCrady for his upcoming competition in Malaysia. Typically, we provide the host for a dinner with all proceeds to cover their costs. In this case, the chefs stepped up and donated product (which is done many times throughout the year for many other events) which enabled us to earmark monies raised for Shayne and his upcoming trip. A warm and hearty thank you Chefs Scott Scheible and Dan Holtgrave and to all who took part in planning or participation- we appreciate EACH and every ONE of you!

As I walked around from kitchen to kitchen, station to station it hit me. Our chapter is at the heart of so many lives, for so many reasons, in so many ways. Recently, Chef Dan Triska celebrated thirty years of owning his own business with his wife Jill. He sold his business recently and as he reflects on his success, it gave me the same opportunity. Think of his thirty years with ACF and our St. Louis chapter. Think of the many events, dinners, meetings and memories we share with friends both NEAR and FAR. Our lives take us from one chapter to another, like we were reminded of the closing of Hickey College. What is the constant?!? Our ACF chapter and ACF family being there with us every step of the way. Life is full of change; it's constant and can be uncomfortable.

Our success as a chapter AND family will be measured not so much on WHAT we change, but rather HOW we handle the changes in front of us.

Time marches on...we must look back in order to look ahead and learn from our past and each other. We also want to thank host Chefs Melissa Maness and Dave Bass for stepping up in April. It was great hearing Chef Hardy's story and how our national office and vision is progressing. Chef Melissa and Chef Dave are doing great work with their MENTORING program and their graduates prepared impressive plates for us to enjoy that evening. Our chapter has a long history of celebrating culinary education and exploring the craft of culinary art. We thank them for carrying that torch and fanning the flame!

Next on our agenda is our annual **GOLF TOURNAMENT**- held on Monday, June 11 at the Quarry at Crystal Springs golf course. This is our chapter's 10<sup>th</sup> annual Sebastian Murabito Memorial Golf Tournament to honor our colleague and his deep seeded passion for our chapter and continuing education. Let's keep his passion alive and water the seeds he planted by getting a team together and registering TODAY!!! It is sure to be another great day of golf and fun.

*Chef Chris Desens*

Chapter President

## JOB OPPORTUNITIES

Please go to [stlchefs.org](http://stlchefs.org) under **about** tab for full contact information as well as more detailed job descriptions

### COUNTRY CLUB OF JACKSON

#### Executive Chef

For more information about the Country Club of Jackson opportunity and directions on how to apply visit: <http://bit.ly/ccjackson-ec>

### MOUNTAIN BROOK CLUB

#### Executive Chef

For details about the Mountain Brook Club opportunity and directions on how to apply visit: <http://bit.ly/mountainbrook-ec>

### 360 ROOF TOP BAR

#### Executive Chef

360 is looking for a talented chef to increase the quality of food products available, lead culinary team in day to day operations and VIP private parties.

### UNION STATION

#### Lead PM Line Cook

Looking for responsible team player with desire to learn. Experience in modern cooking

## KID BAKING CHAMPIONSHIP

Food Network is looking for the next "Kid Baking Champion"! They are currently casting children ages 8-13 for who love to bake. Contestants will be selected to appear on the show to participate in a series of baking challenges. Ultimately, one winner will be awarded a cash prize! Baking original recipes from memory is definitely NOT a requirement. Following a recipe is fine. They're looking for regular kids who are enthusiastic about baking. To apply, parents can email [jdowding@sonicdog.com](mailto:jdowding@sonicdog.com)

## Do YOU have what it take to coach a Competition team?

ACF Chefs De Cuisine St. Louis is Looking for

Coaches for the 2018-2019 competition in both knowledge bowl and student hot food team

This is an exciting opportunity to be part of a rich tradition and the future success of these great teams.

Interested members should email with a brief description of why you want to coach. What your potential goals are leading a team and where you work.

Scott Scheible

Team Manager

[Bogeyclub9266@yahoo.com](mailto:Bogeyclub9266@yahoo.com)

## Chef and Child

On June 21<sup>st</sup>, Chef and Child will partner with St Joachim and Ann Care services in St Charles for their "Cooking with a Chef" event. We will use healthy snack recipes to teach children ages 6-14 how to make healthy snack choices and create them for their families. If any chefs would be available for a three hour presentation, your help would be appreciated.

August 18<sup>th</sup> is the date for Cultivating Young Cooks at the Missouri Botanical Garden. This is an opportunity to introduce the community to resources and information needed to foster the development of young cooks, young gardeners and healthy eaters. We will again need chefs for cooking demonstrations both in the kitchen of the Kemper Center for Home Gardening and at the grill in the outdoor garden. Please contact Margaret Grant if you would be available to help.

## Congratulation Chef Scott Schieble

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Executive Chef of The Bogey Club has passed his practical exam & written exam for his CEC. Competitions and practicals are an integral part of our chapter and the ACF, and we're so proud to see one of our dedicated board members leading by example. Congratulations Chef!



## Membership

### WE WOULD LIKE TO WELCOME NEW MEMBERS TO OUR CHAPTER:

#### Professional:

Scott Stieven, Javier Ortiz, Russel Cunningham

#### Students:

Kristen Smith, Marcia Morrison, Adrianna Gruer, Emily Goree, Glorita Bryant, Joseph Bodenbach

### CONGRATULATIONS CHEF SHILLER!

Chef Shiller will receive the Joseph Amendola award at the 2018 American Academy of Awards. This award is presented to a pastry chef or master baker that has devoted their career to their profession and to the mentoring of young individuals in the industry. The Chapter is proud of you chef, congrats!!!!

## Competitions

We have verified that the fall salon/COTY will be on September 1st and 2nd at Saint Louis Community College at Forest Park. If anyone has any interest in specific categories they can reach me at [wadebruhn@live.com](mailto:wadebruhn@live.com). Certification will be announced at a later date.

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

Josephine Coolfin Kampff

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](http://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

### **JR Chef of the Year**

Chefs, do you have an individual you think has earned the right to compete?

Young Culinarians, are you ready for the challenge to call yourself  
2019 JR Chef of the Year?

Please visit our website at [stlchefs.org](http://stlchefs.org) to apply for this incredible opportunity.

## Where are they Now???

*A new segment for our newsletter! We look back at chapter members who've moved on to new careers and we ask how being in the chapter has helped them. This newsletter we feature Wayne Sieve*

Publisher: Where was your first job that you knew the culinary industry was where you wanted to be?

Wayne: I walked into Racquet Club Ladue one day while Chef Chris Desens and Chef Tim Shelp were just finishing their staff meal. That day when I walked in there were no available jobs, but after working for free for a short period of time, I realized what an incredible work place I found. I was there for 3 years and it was by far the most influential part of my culinary career

P: What got you into the ACF Chefs de Cuisine? Do you feel like the chapter has helped you along the way?

W: Absolutely the chapter has helped! An opportunity to compete on the Jr. Team, started it all. This experience allowed me to catapult my career. I was able to meet many other local chefs through networking, practice my craft at a very high level and make friends with very talented teammates.

P: Ok, so what're you up to now? I know you've worked around the area, have you found your niche yet?

W: I think so! After working at Ole Tyme produce for 5 years, I've realized how much I miss the action of the kitchen. Now I own and operate a pizza trailer, Noto Pizza. It started out as a hobby, and then it became this obsession. My craft is Neapolitan pizza and making it as authentic as possible as a pizzaiolo (pizza maker). It has its ups and downs, but it is very rewarding and I absolutely love it. You can find me and the pizza trailer set up all over the St. Louis, and St. Charles County areas. Check out where I'll be through [www.notopizza.com](http://www.notopizza.com)

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THE PURVEYORS WHO  
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