

ON THE FRONT BURNER

ST LOUIS CHEF'S DE CUISINE NEWSLETTER

Upcoming Events & Competitions

Purveyor Appreciation Day

Wednesday, August 22nd 2018

Time 6:00pm

Location:

The Garage, Moulin Events & Meetings

2017 Chouteau Avenue

St. Louis, MO 63103

Similar to our survivor party, 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.

Rolling Lawns Farm

Saturday, September 15th 2018

Time TBD

Location: Rolling Lawns Farm

385 Falcon Rd

Greenville, IL 62246

Our next educational meeting is scheduled to be with Rolling Lawns Farm. This local family owned business will explain the process of what it takes to produce and create top of the line milk products.

Congratulations Shayne!!!

Shayne McCrady went to Kuala Lumpur a young chef. But he came back the first runner-up in the Global Young Chefs Challenge Hans Bueschkens Trophy.

Shayne represented the United States in the contest sponsored by the World Association of Chefs' Societies. Ten chefs from around the world under the age of 25 competed after a grueling, two-year series of competitions.



The other chefs came from China, Egypt, Germany, Italy and more. That's tough competition, but McCrady came in second. First place went to the chef from Finland, Niall Larjala. The chef from Norway was third.

This is an unbelievable accomplishment and the chapter couldn't be prouder! If you see Shayne at one of our next events, please be sure to congratulate him.



SHAYNE WAS ALSO RECOGNIZED AT THE 2018 ACF NATIONAL CONFERENCE. CONGRATULATIONS TO CHEF CASEY SHILLER ON BEING AWARDED THE JOSEPH AMENDOLA AWARD AT THE CONFERENCE AS WELL!!

President's Letter



10,000 foot view

As I type this message, I am flying my final leg of the journey from New Orleans to St. Louis via Houston. Life is peaceful from where I sit. I find great value in standing back, taking perspective and knowing that “where we stand often depends on where we sit.”

From where I sit, we are turning the calendar on the dog days of summer in August. Schools will start again in a few short weeks, our annual Purveyor Happy Hour is upon us and before we know it, our inaugural Family Fun Day will be in the books. Cheftoberfest will be here before we know it and the pages of our calendar turn too quickly as it is....so, I'm not trying to move things along, I'm trying to slow down our moving target in order for us to ALL see the same picture...OUR bull's eye.

Our calendar is set from term to term, board to board, president to president. What changes?

Our membership and needs of our members change, or do they?

Don't we ALL need continuing education? Don't we all need to maintain and gain relationships. Don't we all need to spend time TOGETHER in order to respect and appreciate our time...apart? I've always said that our chapter lives in our culinary community, and that we simply gather to reinforce our mission.

There are plenty of great things happening in our chapter and ACF as a whole.

A special thank you to Chef Carl and Nancy McConnell, Chef Dan Holtgrave, Chef Sean Pham and Chef Aidan Murphy for their generous participation in the farm to table dinner held at Stone Soup Cottage recently. Chef Carl and Chef Dan came up with the idea to raise money for the Education Foundation. The evening was sold out and Chef Murphy spoke to the group about his journey from apprentice to Certified Master Chef.

What is ACF to you? As our lives remain busier than ever, MY ACF remains a place to connect, to refresh, to re-boot, to learn, share, encourage and support others within our chapter. **What does YOUR ACF mean to YOU?**

Our student teams are gearing up for another competition season, so please give careful consideration as to whether or not you have someone working with you that would benefit from those experiences, or if Y-O-U would like to try your hand at either the Knowledge Bowl or Hot foods team.

It's almost time to land this thing. Let out YOUR landing gear, prepare to hit the runway and land YOUR self at one of our upcoming events, then refuel, recharge and plan your next trip to an ACF event.

Chef Chris Desens

Chapter President

**A special thank you to Christy Schlafly,
Ford Hotel Supply and Pie Hard Food
Truck**

*Yet another incredible event with lots of
knowledge and camaraderie. Thank
you to everyone who helped make it
possible!*



SHAYNE MCCRADY CONTINUED.....

HOW WOULD YOU DESCRIBE YOUR OVERALL EXPERIENCE?

Overall my experience was amazing. I experienced things I never thought I would when I was just starting culinary school 5 years ago. Getting ready for the competition in Malaysia I felt overwhelmed a lot of time due to new skills I had to master or just getting my timing perfect. But it all paid off and came together in the end. My skills developed twice as fast but that is because I was putting in more time and pushing my limits.

HOW DO YOU FEEL THE LOCAL CHAPTER HAS INFLUENCED/HELPED YOU ALONG YOUR JOURNEY?

None of this could be possible if I didn't have the Chef support system around me. The local Chef de Cuisine chefs didn't hesitate to help me or answer any questions I had. With still being new in the industry and competitions I needed all the help and insight I could get.

Thank you St. Louis Chef De Cuisine.

FOR OTHER YOUNG CULINARIANS, WHAT ADVICE WOULD YOU GIVE IN REGARDS TO HAVING A FULL TIME JOB, FAMILY LIFE AND A COMPETITION LIFE?

For all the young culinarians, I strongly suggest they get more involved in the chapter. The chapter is your Chef support system from networking to knowledge. If you're into the idea of a competition, try out for the team or a solo student category. And if you don't know how to get started or what to do, that's where the chapter knowledge helps. I know life can be busy but pushing yourself while you are young and still fresh in the industry is how you get to the top ranks faster.

Chef and Child

Cultivating Young Cooks is August 18th at the Missouri Botanical Garden. I would like to invite everyone to bring their families and join us at the fun filled garden party. If you have ever wanted to milk a goat, this is your chance!

We are still in need of a pastry chef who would do a "bean to bar" chocolate demonstration.

Chef and Child is partnering with the American Heart Association to bring nutritional, healthy cooking to children and families in St Louis schools. We will be involved in after school cooking classes, monthly cooking demonstrations and in parent organization presentations about healthy meals on a budget.

We need volunteers who are interested in helping with these and other programs chef and child are involved with in the community.

If you are interested please contact me at chefandchildstl@gmail.com for more information or to volunteer.

Saturday, August 18th
SAVE THE DATE
Kemper Center for Home Gardening
at the Missouri Botanical Garden
9:00 am to 2:00 pm



Cultivating Young Cooks
A garden party celebrating kids & food!
Discover the resources and information needed to foster the development of young cooks, young gardeners, and healthy eaters.





Touch a worm
Taste a mushroom
Milk a goat
Drink kombucha
Eat a bug
Make cheese
Sample chocolate
& more!



Cooking demos
by local chefs at
10:00 am included
11:30 am with
& 1:00 pm Garden
in the admission
Kemper Center

Participating Organizations

ACF's Chef & Child Foundation
Share the Soap
Saint Louis University High School
St. Louis Master Gardeners

Greenscape Garden & Gifts
STL County Parks Children's Garden Club
Conscious Apothecary
Rawkin Worm Farm

Missouri Entomophagy
Mushrooms Naturally
University of Missouri Extension

St. Louis City & County residents receive free general Garden admission on Saturday mornings until noon.

CONGRATULATIONS CHEF JOHN BOGACKI

Our long-time member and highly decorated chef of Westwood Country Club was recently sworn in as the Grand Commander of The Honorable Order of The Golden Toque in Kennebunkport, Maine. The Honorable Order of the Golden Toque was established to give recognition to Chefs of at least twenty years service, who have achieved professional attainment of high estate, abiding interest in professional progress and devoted and distinguished service to the Culinary Profession and Arts. Membership is restricted to One Hundred life-time members

Congratulations Chef!



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!



In search bar enter:

ACF Chefs de Cuisine Association

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 NEW MEMBERS
TO OUR CHAPTER:**

Professional:

Patrick Tague

Students:

Martin LaVelle & Christian Shaub

Competitions

We still have plenty of slots available for our upcoming competition. Use this as an opportunity to earn more CEH points as well as a way to learn new techniques. Competitions are the jump start that help your culinary career grow.



ACF ST. LOUIS CHEFS DE CUISINE ANNUAL FALL CULINARY SALON AND CHEF OF THE YEAR COMPETITION

September 8th and 9th, 2018
At St. Louis Community College at Forest Park

Available Categories: A1-6, B1-4, C1-5, D1-4, G, KC, KP 1-2, SK-1, SP 1-2

For additional information please contact the competition chair, Wade Bruhn, at wadebruhn@live.com or via cell phone (618-410-8351)

Lead Judge contact information will be announced at a later date, please contact the competition chair with any questions.

<https://acfchefsdecuisinestlouis.org>

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ACF National Convention: Craft, Cook, Craft, Create 2018-

My trip started with a walk in the French Quarter to prepare myself for the upcoming week and get a feel of New Orleans. There is no other place like it on earth. The smells of chicory coffee and pillowy hot beignets dusted in sugar greeted me and immediately set the tone of the trip. After registering and settling in, I attended a seminar of certification followed by a judge's seminar.

Their opening ice breaker reception was lively, including masks, jazz ensemble and the spirit of New Orleans. Action food stations greeted more than 1200 attendees, record attendance for the past ten years.

Those of you who have attended conventions in the past remember the four hour general sessions. This year, the sessions were broken down into THREE sessions, each by a different presenter and topic over the course of three days.

The trade show and competitions kitchens fired up on Tuesday. The student COY, COY, pastry COY and student teams kept the kitchen lights on well into the evening.

I attended the AAC fellows meeting, greeted newly inducted Chefs Bob Colosimo and Craig Meyer (former chapter member) and congratulated Chef Casey Shiller on his Joseph Amendola award.

I can tell you that the national officers and board are working very hard for YOU, the members of our organization. There are many changes to make our organization better and more efficient as well as provide greater value for our members.



Among those changes:

- Re-Introducing the Culinary Classic next year; international culinary competition
- Introducing a sixth 'wild card' team (sixth highest overall score from around the country) will compete in the Student Culinary Team championship
- Classical dish will be provided but left to team interpretation; immersion circulators allowed

I attended the Chefs' Professionalism dinner where Chef Kevin Brennan of the Detroit Athletic Club was honored. Chef Brennan is a true professional and sets a great example for all of us to follow.

The AAC induction ceremony was well attended and delivered on traditional pomp and circumstance. It is such a tremendous honor to be inducted in to the honor society of the ACF and we are very proud of Chef Bob Colosimo. National awards are also cause for celebration and Chef Casey Shiller gave a moving speech as he received the Joseph Amendola award, fitting as Chef Amendola was one of his instructors and mentors.

The convention wrapped up with a presidents ball led by Chef Stafford DeC ambra. He shared his Hawaiian heritage throughout the conference, always greeting us with "Aloha" and providing traditional prayers and hula (danced by his two lovely daughters). He brings his own style, flare and heart felt passion to every member.

Chefs Shayne McCrady and Patrick Mitchell were called to the stage as they had literally just competed in the Global Chefs Challenge, representing the Americas. Shayne finished SECOND in the world. He has stories to tell for years to come. We are proud to have Shayne as a member of our chapter. Thank you to everyone who stepped in to assist with his training and those who supported his fund raising efforts.

The conference concluded but the night lived on. We look forward to another national gathering next year in Orlando at the Orlando World Center Hotel.

Until then, we focus on the work of our local chapter and focus on our goals, mission and making our chapter the best it can be, as ONE.

Thank you for the opportunity to represent our chapter and vote. I can tell you that our chapter is always well represented and well-respected; this year was no different.

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

JOB OPPORTUNITIES

For more details visit stlchefs.org

GREENBRIAR COUNTRY CLUB

Sous Chef

For more information about this position please contact chefmilner@yahoo.com

FIT FLAVORS

Pastry Chef

For more information about this position please contact tucker@fit-flavors.com

WESTWOOD COUNTRY CLUB

Morning Broiler & PM Pantry Cooks

For more information about this position please contact Mel Miller at [314-432-2315](tel:314-432-2315) (x-239)

Knowledge Bowl

Attention Juniors!

Do you love trivia? Do you love to learn about food?

If this sounds like you, you would be perfect for our Knowledge Bowl Team. We will be having an informative meeting at Moore Foods on September 10th at 3:30pm. Look forward to seeing you there, we are ready for a great season!

If you can not make this meeting or have further questions don't hesitate to contact one of the coaches.

HEAD COACH: LAUREN SITAR: LAUREN.ANN1717@GMAIL.COM

CO-COACH: ALEX SALKOWSKI: ALEX_SALKOWSKI@YAHOO.COM

Moore Foods

9910 Page Avenue

St.louis MO, 63132

Student Hot Food Team

Junior hot food team tryouts took place Sunday, August 5th at Moore Foods.

Each Participant needed to produce, on site the following:

- Concasse 2ea. 5x6 vine ripened tomato
- Tournee Potato, 8 pieces finished product
- Julienne Potato, 4 ounces of finished product
- Fabricate 1 Chicken. Separate Chicken into (Wishbone, Wings, Leg, Thigh, Breast)
- Fabricate 1 round fish
-

THESE ARE EXCITING TIMES AS WE GEAR UP FOR ANOTHER YEAR KNOWLEDGE BOWL AND STUDENT HOT FOOD TEAMS. IF AT ANY TIME AS AS STUDENT YOU HAVE INTEREST, PLEASE CONTACT THE TEAM COACHES.....AND TO ALL PROFESSIONAL MEMBERS WHO HAVE BEEN DOWN THIS PATH BEFORE, LET'S SEE YOUR SUPPORT AND HELP IN ADVISING THESE YOUNG CULINARIANS.

Support Those Who Support Us!

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Apex



Belmont Party Rentals



Bob's Seafood



CSI Commercial Services



Dubuque Coffee Company



Eurogourmet



Fox River Dairy



Gordon Food Service



Gregory's Creative Cuisine



Kaemmerlen Parts and Service



Karlsburger Foods



Kern Meat Co



Kuna Foodservice



Martin Bros. Distributing



Missouri Beef Industry Council



Moore Food Distribution



Need-A-Uniform



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 Products, Unilever