

ON THE FRONT BURNER

ST LOUIS CHEF'S DE CUISINE NEWSLETTER

JR. Chef of the Year

Congratulations to Derek Kaliszewski. He went head to head with Jessica Harris in a VERY close competition. These two chefs represented the chapter well and conducted themselves with poise and class.



Congratulations to our 2019 Chef of the Year Chef Scott Scheible, CEC!!!

Chef Scott Scheible competed for chef of the year as Chef Tony Haacke unfortunately had to back out due to an injury, we as a chapter would like to wish him a speedy recovery and hope he gets well soon.

The chef of the year category was in the current ACF category F1 format this year with a mystery basket which included Certified Angus Beef ribeye (provided by one of our finest chapter partners PFG Middendorf), white cauliflower, yellow and green



beans, horseradish root, and yukon gold potatoes.

Congratulations to both the junior chef of the year and chef of the year competitors as well. Their handiwork and dedication was on full display for everyone Sunday morning and they did NOT disappoint. They all did an excellent job representing our chapter and should be extremely proud of their performances. Thank you to everyone that came out to cheer on the competitors



throughout the weekend and I would also like to thank St. Louis Community College at Forest Park and their entire staff for hosting the competition.

President's Letter



Groundhog Day-

Here we are in October. How did we get here?!? As we look turn the page on our calendar and look forward to the final three months of the year, we also look in rear view at the first nine months of this year.

If we are careful, we can get caught up in the coming and going of everyday life and feel like Bill Murray in Groundhog Day. Think about it...we all shift gears from day to day, week to week, month to month, season to season and year to year. Same old thing. The more things change, the more they stay the same, right?!

I caught myself in preparation of writing this article feeling a bit like I am spinning my wheels. GO, go, go. The days and weeks fly by and our lives get busier and busier, or though it seems. This year will be over before we know it and the first year of this term will soon be behind us.

It's true, our playbook may stay the same; however, the people running the plays are different. We have accomplished a great deal in the past nine months and are gaining ground on a new year of challenges and opportunities. Spend some time and invest in your career- come to a meeting, introduce yourself, get involved with many of our new members. You get out of this experience what you put into it.

Our Cultivating Young Cooks event at the Missouri Botanical Garden, spearheaded by Margaret Grant was the biggest and best yet! Our Purveyor Appreciation Night was a great success, thanks to Hamilton Hospitality Group and Chef Bob Colosimo for hosting our group. We appreciate the support our Purveyor family gives us.

The Family Farm Day a few weeks ago was a nice chance for those who attended to hit the pause button and connect with Mother Nature and her guardians from Marcoot Jersey Creamery and Rolling Lawns Farms.

There is so much going on in our chapter. Our October educational meeting will take place at The Bloom Café under the watchful eye of Chef Joe Wilson. Chef Melissa Maness and Chef David Bass of South Tech High School have stepped in as program/continuing education co-chairs. We have a great program lined up and if you haven't seen Bloom Café yet, you are missing out! Our annual Chef of the Year Dinner will be in November at The Four Seasons Hotel honoring Chefs Derek Kaliszewski and Scott Scheible, both of The Bogey Club. Our student culinary and knowledge bowl teams have been busy practicing and will test their efforts in scrimmages in November in preparation for our ACF Central Regional Conference and Competitions.

As you can see, it's been a busy year. It's been a great year.

Let's finish this year strong and carry our momentum forward to more of the same, in a different way!

Chef Chris Desens

Motivational Interview with Chef Kevin Storm

Chef Kevin Storm has done it all. From being on a culinary olympic team, to hosting multiple PGA championships, to being the assistant manager of the ACF's culinary team, his ability to manage and teach is never-ending. He instructs students from throughout the USA, and leads them to take part in culinary competitions around the world. He's accomplished all these things while still overseeing the kitchen as Executive Chef of Bellerive Country Club. Enjoy this interview of how Chef views the culinary industry as a teacher as well as how he guides students and cooks along the way.

Q: How do you tell your students to prepare for cooking competitions?

A: I think the students should be true to themselves, and true to the ingredients, but also understand the local ingredients, and present them appropriately.

But on the other hand, the students don't need to try anything fancy during the contest. For instance, if they're given good, fresh squid, dip it in butter batter and deep fry it for 30 seconds. There's no need to show off during the event.

In general, the contestant should be certain about their cooking methods: braising, grilling, steaming, or roasting. They should be clear about what they're doing, and not be ambiguous about the cooking style.

Q: Psychologically, how do you encourage your students to prepare for the competition?

A: I tell them that this is an opportunity to learn about the world, to spend time with great and talented people. This kind of international competition is the opportunity to learn from the best and to grow.

Q: How do you instruct staff who are working with you in the kitchen?

A: Again, 'be true to yourself' is what I usually say. Cook what you can; don't try to cook something which 'isn't you'.

I would ask them to cook dishes from their family recipes they grew up with, the things they know best. Because when they can cook freely and without pressure, then we can design dishes that make the most of the chef's own skills, taste and specialties.

Q: What kind of student you are looking for?

A: Someone with potential who is willing to work hard. Cooking is hard work – when people are having fun is the time we are working hard. We often work from 10am to 10pm.

If you don't have the will to work hard, it's not possible to perform well. When I see someone talented who is willing to work, I'll do my best to help them and bring out their best, so they can be a great cook in future.

Q: When did you start developing your vision of cooking?

A: I spent two years learning cooking in France when I was younger. I was encouraged to learn not only about food, but also to gain a deeper understanding of the background and culture of the food, to understand why each dish was originally developed. I've been instructing my students and staff this way for more than thirty years. This is how I connect with the world, and how I give back to the world. Because this is the way I was taught.



CONGRATULATIONS CHEF LOGAN

Congratulation to Logan Christensen, CEC, a member of the St. Louis Chapter, who recently competed in the Chaîne des Rôtisseurs Juenes Commis International competition held in Taipei City, Taiwan. Logan represented the United States and received some incredibly valuable experience as a result of his participation. He works at the Bellerive Country Club in St. Louis under Kevin Storm CEC,



JOB OPPORTUNITIES

For more details on these jobs visit stlchefs.org, about us then job opportunities

Racquet Club Ladue

Sous Chef, Hot Line Cook, GM Cook

Bellerive Country Club

Multiple Line Cook & Porter Positions

Westwood Country Club

AM Broiler Cook & PM GM Cooks

Country Club of Missouri

Executive Chef Position

Missouri Athletic Club (downtown)

Sous Chef & Chef de Partie Positions

Membership

WE WOULD LIKE TO WELCOME NEW MEMBERS TO OUR CHAPTER:

Professional:

Charles Friedhoff & Eric Zinarich

Students:

Katelyn Gawedzinski, Jaclynn Huddleston, Michelle Ikemeier, Annisha Jones, Alexander Nicolai, Jonathan Pena, Reannna Smith, Madeline Warner, Adrew Weiss, Lauren Wilson,

JR Culinarians:

Joey Ag, Haley Lampley

Competitions

Annual Fall Salon and Chef of the Year Challenge Results:

- Jared Kershaw of Old Warson Country Club received a Bronze Medal in Category SK-1.
- Austin Hamblin of The Muddled Pig received a Silver Medal in Category KC.

Congratulations to both of those competitors in their respective categories, and we appreciate their commitment to supporting our chapter!

Our Fall Certification has filled up and will be hosted at St. Louis Community College at Forest Park on October 20th. If you are interested in certification/competition and would like information on Spring Certification/Competition, please contact me at wadebruhn@live.com.

Chef of the Year Gala

*The Chefs de Cuisine Association of St. Louis requests the honor of
your presence at its presentation of the*

2019 Chef of the Year Award Gala & Dance

Honoring:

Chef Scott Scheible, C.E.C.

*Sunday, November 4, 2018
at the Four Seasons Ballroom*

*999 N. 2nd St.
St. Louis, Missouri 63102*

*Cocktails & Hors d'Oeuvres 6:00 pm Dinner 7:00 pm
Black Tie Optional • Limited Seating RSVP by October 21, 2018*

All reservations are required to be prepaid. Tables of 8 will be reserved

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

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ACF Chefs de Cuisine Association

Allow notifications and communicate with other chapter members, check for events or even create a survey for other members

Get Well Soon!!

Chef John Bogacki of Westwood Country Club had a knee replacement surgery. The chapter wishes him a speedy recovery. Make time to send him your regards as well!

Knowledge Bowl

The knowledge bowl team is looking awesome this year so far. For the first time in a few years we have a full team with and alternate! There are currently 6 strong and willing people studying to be on the team. They are all doing great, working hard and have great progression for being early into the "season". All the coaches are very excited to see what this competition year brings.

Team Members: Jared Kershaw, James Chandler, Michelle Ikemeier, Katelyn Gawedzinski, Michelle Kramer, and Marguerite Justin.

Head coach: Lauren Sitar: Lauren.ann1717@gmail.com

Co-Coach: Alex Salkowski: alex_salkowski@yahoo.com

Student Hot Food Team

Your student hot team is hard at work preparing for their first competition in November to be held in Kansas City. They're currently are doing cooking practices on Wednesday and knife skills on Sunday.

If anyone is interested and wants to see these individuals practicing, all are welcome to come up. Practices are held at Moore Foods with starting time at 7:00a.m.both days.

The team members are, Davis Taber (Gatesworth), Kate Crosno (Algonquin Golf Club), Joseph Wolf (Gatesworth), Luke Miller (Bellerive Country Club), Nathan Yount (St. Louis Country Club).

We are very excited about the commitment and hard work they all have shown already. The constant learning and honing of their craft will guide them into leadership roles in the future.

Yours in Cooking, *Scott Scheible, CEC*

From the Editor

Thank you everyone for enjoying our Chef's de Cuisine newsletters. Please feel free to contact me personally with any interesting news regarding our culinary scene or our chapter at any time. Not only should these newsletter be informative, but they should be educational and fun as well! Cheers

Mike Bush, CEC

contact me at: chefmbush@meabr.org

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