

ON THE FRONT BURNER

ST LOUIS CHEF'S DE CUISINE NEWSLETTER

STUDENTS!!! **CULINARY PASSPORT**

Get your PASSPORT ready to experience a year of activities one event at a time.

Our new Culinary Passport Card allows student members (only) to EARN an opportunity to attend high profile events such as AAC Dinner, Chef of the Year Dinner and much more. Working hard pays off; just sign up, show up and work or attend any and as many ACF functions. Get your card punched and increase your odds at receiving a great prize.



Job Opportunities

Our webpage is currently featuring three high profile executive chef jobs out of state through David Meyers. If interested please check out and contact Mr. Meyers at meyersdgm@comcast.net.

Have a job opportunity and didn't know you could use the chapter as a resource? Contact chefmbush@meabr.org to get your listing posted.

Out with the Old and In with the New....Year

President's Report: Year in Review

Our new year began in 2018 with a water pipe freezing. Our annual Survivor's Party was delayed a few weeks once we found out that Old Man Winter blew the pipes frozen at Muddled Pig. We are preparing for another great Survivor's Party this year on Monday, January 14. Make your reservations now!

Our officers were sworn in and we hit the ground running. We quickly pulled together our governing body and met to determine our course of action for the coming term. Our main goal as a board was to set meetings one hour before our chapter meetings, set policies and procedures to assist in board transition and be consistent for our members.



Policies and procedures are a living document.

We continue to update them as changes are made. The next goal was to set a yearly calendar and post it on our website. That one came together quickly and our 2019 calendar is already on our website (we will also have copies at our hospitality desk with our sergeant at arms. This is our road map for the year. Post it at work, plug it into your work calendar and place it on your refrigerator at home. Make a point to check in, make a point to be involved.

The next step was to work closely with each committee chair to determine goals and follow up on progress. This is challenging as we are a board of volunteers and folks are busy. We know, however, that we volunteered for these positions for a reason and accept the responsibility of being held accountable for our actions and progress to our membership and each other.

<https://acfchefsdecuisinestlouis.org>



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

President's Letter Continued

.....We had a busy year of activity. Our chapter continues to be visible in our culinary community and community at large. Margaret Grant led the charge once again with our Chef & Child initiative, touching countless children and parents in the community with the mission of healthy eating and knowing where our food comes from. If you ever want to know what she does or where she spends her time, please contact her and volunteer- it is the experience of a lifetime you will carry with you. Between chapter meetings, Mardi Gras, AAC dinners, golf tournaments, ACF conferences, culinary teams (Knowledge Bowl/Hot Food) and competitions, Purveyor Appreciation, Cheftoberfest and our annual Chef of the year Gala....we all keep busy standing behind the legacy of our historic ACF chapter and continue the charge to make it the best it can be. It takes many people to stand behind our chapter and we appreciate the hard work of our officers, board and committed members and chapter partners who make this an outstanding chapter and who continue to give us all reason to belong to something very special.

WE appreciate the opportunity to serve you and look forward to many more exciting and outstanding events in the coming year.

Culinary regards,

Chris Desens

ACF Chefs de Cuisine Association of St. Louis
Chapter President

Education Foundation

The St. Louis Chef De Cuisine Educational Foundation began 2018 with its annual Mardi Gras fundraiser at Andres Banquet Center South. We were able to support the junior hot food team and knowledge bowl teams in their pursuit of excellence. We awarded scholarships to deserving culinary students and awarded the Sebastian Murabito Travel grant as well. Stone Soup Cottage proprietors Carl & Nancy McConnell held a collaborative dinner with Chef Dan Holtgrave and his team with proceeds going directly to the Educational Foundation. Our sincere gratitude goes out to all.

The St. Louis Chefs de Cuisine Education Foundation is indebted to the generosity and charitable actions of people and organizations. These contributions continue educating the future culinarians of America.

We are gearing up for our 2019 Mardi Gras Fundraising Event on Sunday, February 10, 2019 at Andres Banquet Center South, 4238 Telegraph Rd. St. Louis, MO 63129. Make plans to attend.



Mardi Gras

We are cordially inviting you and your guests to this culinary extravaganza. The cost of admission is \$45.00 per person for members and guests; \$35.00 for junior members. Tables of ten can be purchased for \$400.00. All proceeds will be used to fund culinary arts scholarships and junior culinary competitions.

Chefs de Cuisine Annual Culinary Mardi Gras
Sunday, February 10, 2019
6:00 pm - 10:00 pm
Andre's Banquet Center South!!!
4238 Telegraph Rd
St. Louis, MO 63129

Admission includes open bar, music, Mardi Gras culinary extravaganza and an evening of fun! Mardi Gras costumes are encouraged as there will be a prize for the top costume. The top prize is two tickets to the American Academy of Chefs dinner on March 11, 2019. Also, there will be a grand prize drawing at the end of the night.

Online reservations may be made through February 2, 2019. 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.

If paying by check, please make your payment payable to St. Louis Chefs de Cuisine Education Foundation and Mail your payment to:

St. Louis Chefs de Cuisine Education Foundation
P.O. Box 510301
St. Louis, MO 63151-0301

Any assistance you can provide in the way of time, talent, expertise, food donations or items for the silent auction will be greatly appreciated. Please contact Bob Colosimo at 314-241-9999 or bob@1111-m.com for any of the above contributions.

Your continued support in all of our events is greatly appreciated.

For Reservations:

Register and pay via credit card on our website at <http://www.stlchefs.org> Please note that all credit card payments made on the website are final.

Apprenticeship Program

The Chefs de Cuisine apprenticeship program is rapidly expanding. Each year we gain 2-3 quality apprentices making our program one of the strongest in the Midwest. The program is evolving every year. The ACF is currently updating the program to make it more user friendly for both the apprentice and the supervising chef. We currently have six apprentices:

- Jake Meoli –graduating this year under Chef Paul at St. Louis country club
- Joseph Schumann – 2nd year working under Chef Storm at Bellerive country club
- Luke miller- 2nd year working under Chef Storm at Bellereive country club
- Jared Kershaw- 2nd year working under Chef Dan at Old Warson country club
- Ryan Jones- new apprentice working under Chef Mike at Meadowbrook country club
- Michael Lathrop- new apprentice working under Chef Mike at Meadowbrook country club

Please spread the word and help us continue to grow our chapter apprenticeship program. It brings tremendous value to both our local chefs and our culinarians. If anyone is interested please contact Chef Jason Milner, C.E.C. chefmilner@yahoo.com

Competitions

We are looking forward to the spring salon and certification which will be hosted at Forest Park Community College on April 13th, 2019. Any persons interested in either competing or certifying this spring, please contact me at wadebruhn@live.com. We will be offering both student and professional categories for competitions, and welcome all levels for certification.

Participating in one of our heated culinary competitions could earn you top recognition and will open the door to new career opportunities. Competitions play a vital role in culinary arts as they continually raise the standards of culinary excellence. There is no better way for a culinarian to hone their craft than by putting their skills an knowledge to the test in a competitive format.



<https://acfchefsdecuisinestlouis.org>

Knowledge Bowl



Lauren Sitar works at Algonquin golf club and has since her externship from Hickey College, almost 5 years ago. She was on the knowledge bowl team for two consecutive years, both of which the team won gold medals at regionals. Last year she was the assistant coach of the team and has now taken on the role as head coach. Dedicating her free time to making practice boards, compiling study materials, and meeting up for practices each Monday with the team.



Jared Kershaw is currently an apprentice at Old Warson Country Club where he continuously learns the skills that are vital to being successful in this industry. This is his first year being a part of the Knowledge Bowl team.

Katelyn Gawedzinski is currently enrolled in her first semester in the Culinary Arts program as she finishes her final semester in the Baking and Pastry program at St. Louis Community College - Forest Park. She is currently employed at Jilly's Cupcake Bar. She regularly volunteers for events worked by Forest Park's own Cuisine Club. This is her first year joining Knowledge Bowl.

Marguerite Justin is enrolled in her final semester in the culinary Arts program and is working on her Baking and Pastry degree at Forest Park Community College. She is part of the cuisine Club at Forest Park. In her free time she is a volunteer assistant teacher at South Tech High School culinary program. She joined the Knowledge Bowl team this year.



Michelle Ikemeier is enrolled for her final semester in the Baking and Pastry program at Forest Park Community College. She is working full time at Yolkloré, learning while working in various aspects of the Hospitality industry. Michelle also joined the Knowledge Bowl this year and continues to gain knowledge by studying and attending practices with her coaches and teammates!

Michelle Kramer is enrolled for her final semester in the Baking and Pastry program at St. Louis Community College - Forest Park. She has her degree in Hospitality Management. She currently works full time at Sugarbot Sweet Shop in St. Charles while continuing to grow through experience. Michelle is a first year member of the Knowledge Bowl and enjoys interacting and learning with her teammates!



Jamie Chandler is attending Forest Park community college for culinary arts and baking. He is in his second year of knowledge bowl.

Get to know your Knowledge Bowl Team!!!!!!

<https://acfcchefsdecuisinestlouis.org>

2019 Chapter Events Calendar

JANUARY

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OCTOBER

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DECEMBER

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IMPORTANT CHAPTER DATES

Chef Connect Conferences

February 24 - 26 Atlanta, GA

March 31 - April 2 Minneapolis, MN

August 4-8 Orlando, FL

EDUCATION

April 22

September 16

August 17 - Chef and Child

October 21

MEETINGS

February 18

March 25

July 29

FUNDRAISERS

Mardi Gras - February 10

Golf Tournament - June t.b.a.

Cheftoberfest - October 13th

HOLIDAYS

DINNERS

Survivor Party - January 14

AAC Dinner - March 11

Chapter Dinner - May 5

Purveyor Happy Hour - August 21

COY Dinner - November - t.b.a.

CERTIFICATIONS/COMPETITIONS

ACF Central Regional February 15-17

Spring Certification/Competition - April 13

COY Challenge - September 14-15

Fall Certification - October 19

ACF Chefs de Cuisine St. Louis, Inc.

P.O. Box 221768

Kirkwood, MO 63122

www.acfchefsdecuisinestlouis.org

OFFICERS:

President - Chris Desens

c.de.sens@hotmail.com

Vice-President - Dan Holtgrave

dan@oldwarson.com

Treasurer - Brenden Brown

Bbrown@thegatesworth.com

Secretary - Mark Hilary Williams

mhwill@icloud.com



ACF CHEFS DE CUISINE OF ST. LOUIS



Add us to your contacts list via email to ensure you receive this year's communications.

Support Those Who Support Us!

Andre's



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Bertarelli
CUTLERY, INC.

Belmont Party Rentals



Bob's Seafood



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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
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