

The Spirit of St. Louis



“ON THE CULINARY CUTTING EDGE SINCE 1921” ®

5600 Oakland Avenue
St. Louis, MO 63110-1393

May 2011

Chef's Hotline 314•846•9932
www.stlchefs.org

Highlights of the 2011 ACF Central Regional Conference

The ACF Central Regional Conference was held April 17–20, 2011 in New Orleans. A sizable contingent from our St. Louis Chapter attended including our Junior Hot Food Team and our Junior Knowledge Bowl Team.

Chef Brian Hardy presented a check for \$5,000 to ACF Culinary Team USA from the St. Louis Chefs de Cuisine Educational Foundation.

The Junior Hot Food team won GOLD, but faced very stiff competition and placed third in their competition. They had a very good critique



2011 Junior Hot Food Team
Chuck Hess, Bret Parrigon, Katie Acker, Amanda Schmidt, Timothy Leonhardy,

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From the Chef's Table



Chef Brian Hardy

Greetings!

The Central Regional Conference in New Orleans was a huge success. I would like to say again what an honor it was to represent the chapter.

Highlights

- ❖ Hot Food Team wins Third Place Gold Medal
- ❖ Knowledge Bowl Team wins Bronze Medal
- ❖ Chefs Kevin Storm and Ben Grupe win Cutting Edge Awards
- ❖ St. Louis Educational Foundation donates \$5,000 to Team USA
- ❖ Tory McPhail, Executive Chef of Com-

mander's Palace highlights General Session with Demonstration of Authentic Louisiana Cuisine.

- ❖ Many Educational Seminars

Daily highlights of the conference are available at www.stlchefs.org under the NEWS tab. The National Convention will be held at The Gaylord Texan, Dallas Texas. Next Year's Central Regional Conference will be held at Motor City Casino, Detroit Michigan.

I was unable to make it to the April meeting due to being in New Orleans for the conference. I would like to thank Vice President Susie Judy for presiding over the meeting. The educational portion of the meeting on Bee Keeping and “Road to CMC” by Chef

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Central Conference Highlights (con't.)

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for their skills competition and an even better critique for their hot food. The 2011 Junior Hot Food Team consists of:

- ❖ Katie Acker
- ❖ Chuck Hess
- ❖ Timothy Leonhardy
- ❖ Bret Parrigon
- ❖ Amanda Schmidt

The Hot Food Team was coached by Paul Kampff and Dan Holtgrave.

The Knowledge Bowl Team unfortunately lost a very close match to Johnson County Community College and just came up short against Joliet Community College. However, they still did well enough to place 3rd overall in the tournament. They were very professional and represented the chapter well. The 2011 Knowledge Bowl Team consists of:

- ❖ Jeremy Brown
- ❖ Jessica Grove
- ❖ Heather Roehl
- ❖ Daniel Stewart
- ❖ Katlyn Ungerleider

The Knowledge Bowl Team was coached this year by Richard Mueller and Tom Balk.



2011 Knowledge Bowl Team
Jeremy Brown, Jessica Grove, Daniel Stewart, Heather Roehl, Katlyn Ungerleider

During the Awards Banquet on Wednesday night, ACF President Chef Michael Ty awarded the Cutting Edge Awards to three chefs, including our own Ben Grupe, sous chef, Old Warson Country Club, and Kevin Storm, CEC, CCA, AAC, executive chef, Bellerive Country Club.

On Wednesday, our very own Chef Kevin Storm, CEC, CCA, AAC teamed up with Chef Timothy Bucci CEC, CCE and gave a seminar entitled *Blend of Modern and Classical Techniques*. The seminar focused on the many uses of a Vitamix blender. Chef Storm and Bucci made a Lentil Encrusted Flounder over Vegetable Stew and a Fennel butter Sauce. They also made Chipolata Sausage Fish Mousseline, Chocolate Mousse and

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From The Chef's Table (con't.)

Continued from Page 1

Aidan Murphy was well received by all. I would like to thank Culinary Institute of St. Louis at Hickey College, Chef Chris Desens and staff and all that assisted in the event.

Our May dinner meeting will be held at Sunset 44 Bistro, hosted by Chef Bob Menendez.

- ❖ Junior Chefs meeting begins at 4:30 pm

- ❖ General meeting will begin at 5:00 pm
- ❖ Dinner will be served about 6:00 pm

Seating is limited so be sure to register right away.

I look forward to seeing all of you in the very near future!

Officers

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Vice-President
Susie Judy
Secretary
Vicki Davenport
Treasurer
Casey Shiller
Chairman, Board of Directors
Kevin Storm

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Or by sending an e-mail to:
newsletter@acfchefsdecuisinestlouis.org.

Visit our website at <http://www.stlchefs.org>

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On The Front Burner

Monthly Chapter Meeting & Dinner

Monday, May 16, 2011

Sunset 44 Bistro

118 West Adams Ave
Kirkwood, MO 63122

**Hosted by Owner-
Chef Bob Menendez**

4:30 pm—Junior Chefs meeting
5:00 pm—General meeting
6:00 pm—Dinner



Come join us for a sumptuous dinner at Sunset Bistro 44, in downtown Kirkwood. Owner and Chef Bob Menendez has a wonderful menu planned.

For details and directions to Sunset 44 Bistro, see [page 4](#).

For Reservations, please call the Chef's Hotline

314•846•9932

or via the website at <http://www.stlchefs.org>



Upcoming Events

Monday, June 6, 2011

3rd Annual Sebastian Murabito Memorial Golf Tournament

Pevely Farms Golf Club

400 Lewis Road
St. Louis MO 63025
(near I-44 at Exit #266)

For more details, see [page 5](#).



Monday, June 20, 2011

Monthly Educational & Chapter Meeting

L'École Culinaire

9811 South Forty Drive
St. Louis, MO 63124

Monday, July 18, 2011

Monthly Educational & Chapter Meeting

East Central College

1964 Prairie Dell Rd.
Union, MO 63084



The Back Burner - 2011 Chapter Meeting Schedule



Jan. 17
River City Casino



Feb. 21
Missouri Athletic Club



Mar. 21
SLCC at Forest Park



Apr. 18
CIS at Hickey College



May 16
Sunset 44 Bistro



Jun. 20
L'École Culinaire



Jul. 18
East Central College



Aug.
no meeting



Sep. 19
location to be determined



Oct. 17
Monarch Restaurant



Nov. 21
Kaldi's Coffee



Dec.
no meeting

May Dinner Meeting Details - Sunset 44 Bistro

Continued from Page 3

The May chapter meeting and dinner will be held at Sunset 44 Bistro, in downtown Kirkwood.

The Spirit of the Bistro with the Eclectic and Expansive Style of American Cuisine

In everyday French life, the Bistro is woven into the pattern of meals and celebrations - that little neighborhood restaurant where they know who you are, greet you warmly, and serve you satisfying, approachable, and interesting food that changes with the seasons and defines regional cuisine.

American cooking continues to transform along with the many nationalities and cultures that have made this country their home. The early influences of British, French, Spanish, and Dutch cuisine, combined with the traditions of African, Chinese, Italian, Polish, and Jewish cultures, began what we think of as "our" food. As our culture expanded, the flavors of Asian, Mediterranean, Indian, Mexican, South American, and Caribbean cooking also enlivened American fare. These changes, combined with our insistence on new flavor combinations and an increasing interest in healthy

cooking, have created a rich and varied culinary environment.

Bob Menendez | Owner/Chef

Bob grew up in the restaurant industry at his family's Pilot House Restaurant. He learned more about the restaurant industry while managing the Schneithorst Hofamburg Inn and the Robert E. Lee Riverboat. He has been chef/owner of Sunset 44 Restaurant since 1985. He serves on the Advisory Board for L'Ecole Culinaire in St. Louis, and formerly was the Educational Chairman for the Missouri Restaurant Association. He has always enjoyed bringing fresh, local food in a variety of traditions to the tables at Sunset 44.



Robert Beasley | executive chef

Robert studied at The Culinary Institute of America and has since been a student of the industry for over 25 years. Combining his Louisiana heritage with a relentless passion for fresh & bold flavors

has helped develop his unique cooking style. Rather than focus on past awards and accolades, Robert has a simple philosophy of "Put it on the Plate" and believes he is only as good as his last plate. He invites you to join him and experience the difference for yourself.

Directions to Sunset 44 Bistro



From I-64:

- ❖ Exit at Lindbergh and turn South.
- ❖ Drive 3.6 miles south to Adams.
- ❖ Turn RIGHT onto Adams.

From I-44:

- ❖ Exit at Lindbergh / Kirkwood Blvd and turn North.
- ❖ Drive 1.9 miles north to Adams.
- ❖ Turn LEFT onto Adams.

From I-270

- ❖ Exit at Manchester and turn East.
- ❖ Drive 2.4 miles east to Kirkwood Blvd.
- ❖ Turn RIGHT onto Kirkwood.
- ❖ Drive 1.2 miles south to Adams.
- ❖ Turn RIGHT onto Adams.

2011 ACF National Convention

July 22 - 26, 2011

Gaylord Texan, Dallas, TX

The American Culinary Federation will head to the Lone Star State, July 22-26, for the 2011 ACF National Convention. Chefs, students and foodservice professionals will Experience the Power of Connection at this culinary extravaganza taking place at the Gaylord Texan outside of Dallas. Come and learn the latest culinary trends at numerous educational seminars and demonstrations, watch the best chefs and students in the nation compete, enjoy spectacular meal events and view useful industry products at the trade show, July 24-25.

For the first time ever, ACF will host the

American Culinary Classic during the 2011 ACF National Convention trade show. Take a front row seat and enjoy the show as interna-

tional teams compete in the World Association of Chefs Societies edible "Gourmet Challenge." Tickets will be available to taste the teams' presentations, and more details about viewing the competition will be available soon.



At this year's convention, ACF will also host its first



Student Culinarian Invitational Reception/Dinner, featuring four two-person teams from each ACF region, plus one at large team. Tickets will be available to purchase. ACF student culinarians are invited to apply by May 13, 2011, for the chance to win registration to this year's convention and to the 2012 World Association of Chefs Societies International Congress in Seoul, South Korea.

For details, go to the national ACF website at www.acfchefs.org.

3rd Annual Sebastian Murabito Memorial Golf Tournament

Monday, June 6, 2011

Pevely Farms Golf Club

400 Lewis Road
St. Louis MO 63025
(near I-44 at Exit #266)

This is a
Four Man Scramble
Golf Tournament

Schedule of Events

7:30 am - 9:00 am

Continental Breakfast

Registration

Driving Range Open

9:00 am

Tournament Play Begins

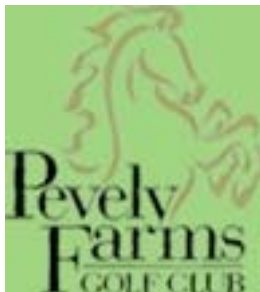
Shotgun Start

10:30 am - 12:00 pm Noon

Lunch Served on Course

2:00 pm

Heavy Hors d'oeuvres
& Awards



As many of you know, Sebastian (Porky) was a dedicated long time member of this association. It is out of respect of his constant participation and dedication in so many of this Association's fund raising events that we dedicate this tournament to him.

Please plan to contribute to this annual Chef's Fund Raiser by playing in our tournament, donating attendance prizes, sponsoring a hole, or doing all three. Make you reservations early because we are limited to a finite number of players.

You can register for the tournament at

This year's tournament is the 3rd annual Sebastian Murabito Memorial Golf Tournament, and is being held Monday, June 6, 2011 at Pevely Farms Golf Club

one of four different levels:

- ❖ Gold Sponsorship \$775
4 players and a hole sponsorship
- ❖ Silver Sponsorship \$500
2 players and a hole sponsorship
- ❖ Bronze Sponsorship \$250
signage only
- ❖ Individual Player \$150

For further information, contact:

Rich LaRose
4570 Elk Meadows Ln.
Smithton, IL 62285
314-616-1931
rblarose@mchsi.com

Directions to Pevely Farms

- ❖ # From downtown St. Louis, take I-44 west to exit No. 266 (Lewis Road).
- ❖ # Make a right hand turn at the 4-way stop sign and continue 1½ miles to the club, which will be on your right hand side.

Applications being Accepted for Murabito Scholarship

Letters of request are now being accepted from active Professional members for continuing education travel grants.

The Sebastian Murabito Scholarship was created in 2009 to help fund continuing education opportunities for our Professional members. The Chefs de Cuisine annual golf tournament was renamed in 2008 to the "Sebastian Murabito Memorial Golf Tournament" and funds raised from the tournament fund this scholarship.

Letters of application should include information about tuition to the institution, travel and lodging. Remuneration will be after the education is complete or sent directly to the institution of the person's choice.

Requests should be sent to:

Sebastian Murabito Scholarship
St. Louis Chef de Cuisine Education Foundation
PO Box 510301
St. Louis, Mo. 63151

Murabito Scholarships are awarded annually at the Sebastian Murabito Memorial Golf Tournament.

Applications for Culinary Student Scholarships

The Chefs de Cuisine Education Foundation offers scholarships to students enrolled full-time in accredited culinary programs. The deadline for application for scholarships is:

- ❖ June 30, 2011 for the Fall 2011 term
- ❖ November 1, 2011 for the Spring 2012 term

To apply for a scholarship, you must send a letter requesting the Scholarship Application Form to:

St. Louis Chefs de Cuisine Educational Foundation
PO Box 510301
St. Louis, MO 63151

Once you receive the form, fill it out and return it to the Chefs de Cuisine Education Foundation at the above address by the entry deadline.

Sex is good, but not as good as fresh, sweet corn. -- Garrison Keillor

2011 Spring Salon Results

The results are in for the ACF Chefs de Cuisine Association of St. Louis 2011 Spring Culinary Competition & Certification Testing, held at L'École Culinaire on April 2 & 3, 2011.

Thanks go to L'École Culinaire staff and students for helping put on a great show. Tremendous thank also go to the judges: Patricia Nash, Aidan Murphy, Kevin Storm, and Chris Densens for participating in the event.

Congratulations to all of the chefs that competed or took part in the practical exam.

Congratulations to all
Participants



Competitions

Dan Holtgrave	Gold	Cold Food
J.T. Gelineau	Gold	Cold Food
Matt Rolens	Silver	Category K
Bobby Trampier	Silver	Category K
Mike Bush	Bronze	Category K
Austin Hamblin	Bronze	Category K
Josh Eslinger	Bronze	Category K
Emily Novotny	Bronze	Student K/P
Michael Pastor	Bronze	Student K/P

Certifications

Alex Marley	CSC
Joshua Piacentini	CSC
Shawn Willtrout	CSC
Lute Cain	CEC
Daniel Connif	CEC
Paul Frintrip	CEC
Heidi Haller	CEC



2011 PFG Student Culinary Challenge



All 6 culinary programs in the St. Louis area sent a team to L'École Culinaire on Friday, April 1 to compete in the annual Performance Foodservice Student Culinary Challenge 2011. The 5 person teams competed in two phases of competition:

- ❖ An 80 minute relay-style skills competition
- ❖ A 90 minute hot-food cooking competition featuring a fish starter, salad, Escoffier's Poulet Saute a la Catalane entree, and a dessert

Judges were Aidan Murphy, Kevin Storm, Patricia Nash, and apprentice judge Tony Haacke.

A big, big thanks go to the Performance Foodservice team of Mike Martin and Sam Reynolds for gathering over \$4,000 in scholarship funds for the schools and to Rich LaRose and Casey Shiller for co-chairing the event!

Congratulations Teams!

Place	School	Scholarship Amount
1st	Culinary Institute of St. Louis at Hickey College	\$2000 Bronze
2nd	L'Ecole Culinaire	\$1000 Bronze
3rd	Le Cordon Bleu	\$500 Diploma
4th	St. Louis Community College at Forest Park	\$250 Diploma
5th	East Central College	\$250 Diploma
6th	Southwest Illinois College	\$250 Diploma

New Members

Welcome to our new members, who have recently joined Chefs de Cuisine.

Associate Members

- ❖ Chad Watson
Unilever

Junior Members

- ❖ Christopher Eilers
- ❖ Christina Hawkins
- ❖ Tara Johnson
- ❖ Jessica Rigsby
- ❖ Mary Rudy
- ❖ Kathy Seibel



Culinary Team USA

At this year's ACF Central Regional Conference, Chef Brian Hardy presented a check for \$5,000 to ACF Culinary Team USA from the St. Louis Chefs de Cuisine Educational Foundation. Cumulatively, the ACF Chefs de Cuisine Association of St. Louis has donated \$15,000 for supporting Culinary Team USA in their quest for the gold in 2012 at Erfurt, Germany.



With this recent donation, our chapter has become the only non-corporate/institutional-sponsored chapter to achieve the Silver Sponsorship level. At this level, our chapter logo will appear on all ACF Culinary Team USA chefs' coats.

With two members of Culinary Team USA, Chefs Kevin Storm and Ben Grupe, being local chapter members, we are extremely proud that our chapter and the Education Foundation are stepping up to support the Team in this way.



As individual members, you too can support Culinary Team USA. Go to our website (www.stlchefs.org) and click on the FUNDRAISING link.

ACF Elections

National ACF officers are up for election for 2 year terms in May. You have probably received many e-mails from the various candidates telling you of their experience and qualifications.

Help make ACF responsive to your needs and desires by voting for the candidate of your choice.

National President

- ❖ William Franklin, CMC, WGMC, AAC
- ❖ Michael Ty, CEC, AAC

National Secretary

- ❖ David Ivey-Soto, CEC, CCA, MBA
- ❖ Thomas Macrina, CEC, CCA, HGT, AAC

National Treasurer

- ❖ James Taylor, CEC, AAC

Central Region Vice President

- ❖ Michael Garbin, CEC, AAC
- ❖ Kyle Richardson, CEC, CCE, AAC

ACF members will vote electronically in May for the 2011-2013 Board of Directors national officers: president, regional vice presidents, secretary and treasurer. To ensure correspondence reaches you, please update your contact information, especially your e-mail address, by either logging into the ACF website and updating your profile or by calling the ACF office at 800-624-9458. Your membership dues must be paid by March 31 to be eligible to vote.



Dear ACF Member,

I'd like to take a moment to talk to you about the big picture, because the choice you make this election won't just help to decide whether candidate A or candidate B leads our national office this year; it will also help to determine the very future of our organization.

I rely on the experience I have as national chair of the American Academy of Chefs for the past four years, more than 30 years of hospitality industry experience and my active involvement with this great organization since 1976. As national secretary, I will commit to serve you professionally, be accountable and be service-oriented. I will use the solid working relationships I have developed throughout the four regions to contribute to our successes.

I am here to help the members and maintain professional membership while fostering new growth. My goals, if I am elected would be a five-point focus: 1) Strengthen chapters at the local level, 2) Reinforce certification recognition to complement current experience, 3) Support Senior Chefs through a mentorship program 4) Embrace the five branches of the military and their membership through apprenticeship and certification 5) Encourage young culinarians to retain their membership.

Meeting the needs of our members is my greatest goal. I am interested in your opinion and open to your suggestions. I believe in keeping the members informed on, concerns, decisions and achievements.

In closing, I want to give my heartfelt thanks to everyone who is supporting me during this campaign. Until you actually run for office, you have no idea how very gratifying and rewarding even the smallest words of encouragement can be. So thanks, again, to everyone, everywhere, who is willing to support me and who was willing to send a message on my behalf.

Your willingness to be an active part of the process is what keeps America great. Thank you for helping build our future by voting. In closing, I humbly ask for your vote for ACF National Secretary.

Tom Macrina, CEC, CCA, AAC
chefmacrinaforsecretary.blogspot.com

Central Conference Highlights (con't.)

Continued from Page 2

Strawberry Sorbet, all using techniques with the Vitamix.

More than 500 chefs, students and foodservice professionals from across the Central Region made their way to one of the nation's most famous

culinary cities, New Orleans, for the Central Regional Conference Attendees "Experienced the Power of Connection" through several days of education, competitions, meal events, networking and a trade show, as well

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ServSafe Classes



Please note that the monthly ServSafe classes that Hospitality Development Alliance (HDA) offers have been moved to the 2nd Monday of every month.

Registration begins at 8:45 am. All classes are held at:

The Corner Coffee House
100 N Florissant Rd.
Ferguson, MO 63135

The next ServSafe classes are:

May 9

June 13

Also a TIPS Alcohol Training is offered upon request.

The cost of a ServSafe class is normally \$100; however, the class is free to all Chefs de Cuisine members in good standing.

Visit www.hdateam.com for additional details or to register. Seats are limited to a first-come, first-serve basis.



Are we Up-to-Date with your Info?

Every year, we send out several US Postal mailings (Mardi Gras, AAC Dinner, COY ballots, and COY dinner invitations). Out of the ~400 addresses we mail to, we always get 10 - 20 returned as undeliverable. For all Professional and Junior members, we rely on the national ACF membership database for our authoritative source for your address. Please ensure that we always have your correct postal address.

For Professional and Junior members, to update your postal address on the national ACF website:

- ❖ go to the ACF website at <http://www.acfchefs.org>



- ❖ click on the Login link in the upper right corner and login using your member ID as your user name and your chapter ID (MO012) as your password
 - ❖ go to the Members Only Area and then UPDATE Your Profile
- For Associate members, to update your postal address on the local Chefs de Cuisine website:
- ❖ go to our local website at <http://www.stlchefs.org>
 - ❖ go to the Members Area Login link on the left side of the page and log in
 - ❖ click on the My Account Info link and then update your address

Central Conference Highlights (con't.)

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as learned from some of the region's best chefs and indulged in the cuisine that made New Orleans famous.

The conference kicked off in true New Orleans fashion with a crawfish boil at the icebreaker reception. The General Session featured the final season of *Cooking Today* by ACF Central Region Vice President David Russell. Other renowned New Orleans chefs at the conference included Susan Spicer, Paul Prudhomme, and John Folse. Spicer, chef/owner of Bayona, demonstrated the use of local New Orleans ingredients, such as crayfish,

yellowfin tuna, rabbit and more in *Flavors of the World with a New Orleans Twist*. Prudhomme, chef/owner of K-Paul's Louisiana Kitchen and Magic Seasoning Blends, shared his expertise in differentiating the quality of herbs and spices and layering flavors through bronzing and blackening, as well as the development of the four fundamental traditional roux in *Louisiana Heritage Cuisine*. Folse, CEO/owner of Chef John Folse & Co., took attendees on a journey into the past, when seven nations blended

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Donations Supporting ACF Culinary Team USA Now Being Accepted

As you might expect, putting together a national, highly competitive culinary team and sending them to Luxembourg and Germany is quite expensive. You can help out!



Make a donation to Team USA today by clicking on the FUND-RAISING link on the Chefs de Cuisine home web page.

You can also help out by spreading the word to friends, coworkers, and customers and asking them to donate. Tell them to go to <http://www.stlchefs.org> and click on the FUNDRAISING link.

Thanks for your support!

Classified Ads

Highlights (con't.)



Baker Position The Country Club of St. Albans

This is a full time baker position with an hourly salary that focuses mainly on center of the plate desserts. There are some breakfast pastries involved as well as dessert bars and cookies.

- ❖ Full Time Position
- ❖ Paid Vacation
- ❖ Sick Days
- ❖ Medical & Dental Benefits
- ❖ Company Supplied Uniforms
- ❖ Golf Privileges

Please forward Contact Information to:
Chef Paul Frintrup at
pfrintrup@ccstalbans.com

Line Cook Entry Level Prep Cook The Gatesworth



The Gatesworth, at 1 McKnight Place ,is currently looking to fill two positions. We are looking for an experienced line cook and an entry level prep cook. Both positions are evening shifts, and pay is based on experience.

Please send your resume to mrolens@thegatesworth.com. Indicate which position you are applying for, and please no phone calls.



Part-time Entry Level Cook

The Orchards Golf Club

The Orchards Golf Club is looking for a Culinary student to work in their kitchen. This is a part time job that could possibly turn into full-time work.

If you are interested, please submit your resume to:

Dale David II
General Manager

The Orchards Golf Club
Belleville, IL
618.233.8921
info@orchardsgolfclub.com

Restaurant Chef Investment Partner Belleville IL



Denys Robitaille has a brand new crepe concept that hasn't been open for the past several months due to his health situation. He is looking for a working restaurant chef. He has all necessary permits and licenses (import/export/restaurant/catering).

He will be in town through the end of July. This is a great opportunity for the person who wants it.

Any interested party should contact:
Denys Robitaille
121 East Main street
Belleville Ill. 62220
618-604-4004



Pastry Chef / Baker Position Oak Barrel Bistro & Artisan Bakery

Our business is growing. Now interviewing for full time artisanal baker/pastry chef at new, chef-owned American wine bistro & artisan bakery near 40 Hwy and Hwy K in O'Fallon, MO. Looking for someone with 2-5 years professional experience in contemporary pastry and artisanal baking.

Please forward resume to toddkus@aol.com.

Todd Kussman
Executive Chef / Owner

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to form the foundation of Louisiana's Cajun and Creole cuisine in *Louisiana's Swamp Floor Pantry*.

Major Award Recipients

ACF Central Region Chef of the Year

- ❖ Mark Spelman, CEC, AAC, Helen of Troy, El Paso

Central Region Pastry Chef of the Year

- ❖ Jeffrey Guy, Houston Country Club, Houston

Central Region Chef Educator of the Year

- ❖ Dina Altieri, CEC, CCE, Kendall College, Chicago

Central Region Student Chef of the Year

- ❖ Aaron Guajardo III, Joliet Junior College, Joliet

Central Chef Professionalism Award

- ❖ Mark Webster, CEC, CCE, AAC, New Theatre Rest., Overland Park

Central Region Hermann G. Rusch Chef's Achievement Award

- ❖ John Zehnder, CEC, AAC, Zehnder's Restaurant, Frankenth, Mich.

Central Region Student (Hot Food) Team Champion:

- ❖ ACF Louis Joliet Chapter; Joliet Junior College, Joliet

Central Region Baron H. Galand Culinary Knowledge Bowl Winner:

- ❖ Kendall College, Chicago

Senior Chef Humanitarian Award:

- ❖ Jesse Mercado, CEC, AAC, retired, Harwood Heights, Ill.

Central Region Chapter of the Year

- ❖ ACF Louis Joliet Chapter

Cutting Edge Awards

- ❖ Ben Grupe, Old Warson Country Club, St. Louis
- ❖ Kevin Storm, CEC, CCA, AAC, Bellerive Country Club, St. Louis
- ❖ Felix Sturmer, Johnson Cnty Comm. College, Overland Park

Support Those Who Support US

<p>AB Foods LLC Allison Burgess #8 Terry Hill Lane St. Louis, MO 63131 800-822-3100 aburgess@abfoodslc.com</p>	 <p>Allen Division US Foodservice Tom Farrell 8543 Page Avenue St. Louis MO 63114 800-888-4855 ext. 297 www.usfoodservice.com</p>	 <p>Andre's Banquet Facilities John Armengol 4254 Telegraph Road St. Louis MO 63129 314-894-2622 www.andresbanquet.com</p>	 <p>Bertarelli Cutlery John & Frank Bertarelli 1927 Marconi St. Louis, MO 63110 314-664-4005 www.bertarellicutlery.com</p>
<p>Bob's Seafood Bob Mephram 8660 Olive Street Road University City, MO 63132 314-993-4844</p>	 <p>Consumers Meat Packing Co. Mike Galet 1301 Carson Drive Melrose Park, IL 60160 708-825-4363 www.consumerspacking.com</p>	 <p>Dixon Seafood Jim Dixon Derek Stephens 1807 N Main Street East Peoria, IL 61611 800-373-1457 dereks@dixonsseafood.com</p>	 <p>Edward Don Co. Bill Tichacek 173 Snake River Dr O'Fallon MO 63368 636-236-6611 billtichacek@don.com</p>
 <p>Ford Hotel Supply Christy Schlafly 2204 North Broadway St. Louis, MO 63102 314-231-8400 www.fordstl.com</p>	 <p>Fortune Fish and Gourmet Foods Steve Glover Office: (314) 968-3919 Cell: (314) 740-5667 steve@fortunefishco.net www.fortunefishco.net</p>	 <p>Fox River Dairy Dan, Tim, & Jim Probst 7306 N. Broadway St. Louis, MO 63147 314-382-8700 foxriverdairy@sbcglobal.net</p>	 <p>Fresh Mushroom Farm Joe Parato P.O. Box 122 Imperial, MO 63052 636-464-0272 www.freshmushroomfarm.com</p>
<p>Gateway Foodservice Debbie Tankersley #7 Milpark Court Maryland Heights, MO 63043 314-429-3320</p>	 <p>Gateway Proclean Tommy Wohlgemuth 2081 Exchange Drive St. Charles, MO 63303 636-947-9191 www.gproclean.com</p>	<p>Geiger Kitchen Design Joe Geiger 5517 Mardel Avenue St. Louis, MO 63109 314-832-7441</p>	 <p>Gordon Food Service Jerome Qualley 2210 South 7th Street St. Louis, MO 63104 314-776-4860</p>
 <p>Holten Meat Rich LaRose 1682 Sauget Business Blvd. Sauget, IL 62206-1454 618-337-8400 www.holtenmeat.com</p>	 <p>Kaemmerlen Parts & Service Mike Szczuka 1539 S. Kingshighway St. Louis, MO 63110 314-535-2222 www.kps-stl.com</p>	 <p>Kern Meat Co. Dennis Markwardt 2225 Cherokee Street St. Louis, MO 63118 314-664-4467</p>	 <p>Kuna Foodservice Chad Lombardo 704 Kuna Industrial Drive Dupo IL 62239 800-770-4228 www.kunafoodservice.com</p>
 <p>Laclede Gas Kathleen Lavelle 720 Olive St. Louis, MO 63101 314-342-0874 www.lacledegas.com</p>	<p>Louisa Food Products Tom Baldetti 1918 Switzer Avenue St. Louis, MO 63136 314-868-3000</p>	 <p>McCarthy Spice & Blends Margaret McCarthy 6757 Olive Blvd. St. Louis, MO 63130 314-725-1688</p>	 <p>Missouri Beef Industry Council 2306 Bluff Creek Drive Columbia, MO 65201-3552 573-817-0899 ext.223 www.mobeeff.org</p>

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 <p>PFG Middendorf Tom Maertz 3737 North Broadway St. Louis, MO 63147 1-800-949-MEAT www.pfgmiddendorf.com</p>	 <p>Ronnie's Ice Cream Quezel Inc. 9531 Watson Industrial Park St. Louis, MO 63126 314-962-0094</p>	 <p>Rapids Foodservice Contract and Design Chris Simerda 13789 Rider Trail N, Ste 101 Earth City MO 63045 chriss@rapidscontract.com 314- 344-1161</p>	 <p>Resolve Sales and Marketing Phil Charles 8122 Gravois Road St. Louis, MO 63123 314-481-1444 Cell: 314-401-9649 www.resolve-sales.com</p>
 <p>R.L. Schreiber Gary DeWald 3 Butler Ridge St. Peters MO 63376 314-368-5063 www.rlschreiber.com</p>	 <p>Ronnoco Coffee Company Charles Dubuque 4241 Sarpy Avenue St. Louis, MO 63110 1-800-HAV-A-CUP www.ronnoco.com</p>	<p>Sara Lee Coffee, Tea Superior & Manhattan Coffee Company Lou Wolf Russ Mahood 12832 Pennridge Drive Bridgeton, MO 63044-1237 314-731-2500</p>	<p>St. Louis Stockyards Dave Buss 17395 Edison Avenue St. Louis, MO 63005 636-898-1100 636-898-1119 (fax)</p>
 <p>Seattle Fish Co. Frank R. Dyer 16307 Copperwood Lane Wildwood, MO 63040 636-399-8542 www.seattlefishkc.com</p>	<p>Specialty Seafood Plus Michael Lampe 300 St Ferdinand St Florissant, MO 63031 314-249-4027 specialtyseafoodplus@gmail.com</p>	 <p>Sunfarm Produce John O'Brien 84 Produce Row St. Louis, MO 63102 314-241-1288 jobrien@sunfarmfs.com www.sunfarmfs.com</p>	 <p>Sysco St. Louis John Pumphrey 3850 Mueller Road St. Charles, MO 63301 636-940-9230 www.syscostlouis.com</p>
 <p>Trello Uniforms Dan Goszewski 2665 Scott Ave., Suite C St Louis, MO 63103 314-371-4100 dan@trellouniforms.com www.trellouniforms.com</p>	<p>United Fruit & Produce Susan Curran #51-77 Produce Row St Louis, MO 63102 314-621-9440 sreagan@unitedmo.com</p>	 <p>US Foodservice Phil Earl 10850 Ambassador Blvd. St. Louis, MO 63132 314-991-3162 ext.4381 1-800-848-1415 ext.4315 www.usfoodservice.com</p>	 <p>Yellow Tomato Import full service Restaurant/Food consulting firm Denys Robitaille 121 East Main Street Belleville, IL 62220 618-222-7922 www.yellowtomatoimport.com</p>

ACF CHEFS DE CUISINE ASSOCIATION OF ST. LOUIS INC.

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“ON THE CULINARY CUTTING EDGE SINCE 1921”[®]

Upcoming Events

Monday May 16, 2011

**May Chapter Meeting
& Dinner**

Sunset 44 Bistro

Monday June 20, 2011

**June Educational
& Chapter Meeting**

L'École Culinaire

Monday June 6, 2011

**3rd Annual Murabito
Golf Tournament**

Pevely Farms Golf Club

Monday July 18, 2011

**July Educational
& Chapter Meeting**

East Central College

*American Culinary Federation
Chefs de Cuisine Association
of St. Louis Inc.*
