

The Spirit of St. Louis



“ON THE CULINARY CUTTING EDGE SINCE 1921” ®

5600 Oakland Avenue
St. Louis, MO 63110-1393

February 2012

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

Officers for 2012 - 2013 Sworn In

Chapter officers and Junior officers were sworn in at the January Survivor Party, held at Vin de Set on Monday,



January 16.

Serving as chapter officers for the 2012-2013 term are:

- ❖ President – Brian Hardy
- ❖ Vice President – Tony Haacke
- ❖ Treasurer – Casey Shiller
- ❖ Secretary – Rob Hertel

Pictures of the Survivors Party are now available on-line. Simply go to the Photo Gallery link on our home page.



Junior officers, serving for the 2012 term, are:

- ❖ President – Austin Hamblin
- ❖ Vice President – Heather Roehl
- ❖ Secretary – Janice Neuwirth

Congratulations to all new the officers.

From the Chef's Table



Chef Brian Hardy

Greetings!

I would like to start by thanking Vin De Set, Chef Bob Colosimo and his entire staff for hosting this year's survivor party. The party was a huge success and everyone had a great time. Our 2012-2013 officers were officially installed by Past President Chef Chris Desens.

Your Executive Board consists of:

- ❖ President – Brian Hardy
- ❖ Vice President – Tony Haacke
- ❖ Treasurer – Casey Shiller
- ❖ Secretary – Rob Hertel

Junior officers, serving for the 2012 term, are:

- ❖ President – Austin Hamblin
- ❖ Vice President – Heather Roehl

- ❖ Secretary – Janice Neuwirth

As your President, I have been working hard establishing chairpersons for each committee and will hopefully have the board complete by our February meeting. Chef Chris Desens and Anthony Lyons have been planning the 2012 calendar and we are sure to have an outstanding year of education and food. We have a number of exciting changes we hope to implement this year, so stay tuned.

Our annual Mardi Gras fundraiser will be on February 12, 2012 at Andre's West. This fundraiser funds our Educational Foundation providing grants and scholarships to our local culinary students, and supports our student culinary teams. This event features Cajun Creole-themed food stations, a silent auction and music along with an open bar. I hope everyone can take the time to

Mise en Place

| | |
|-------------------------------------|---|
| New Members | 2 |
| Upcoming Events | 3 |
| Chef's Culinary Mardi Gras | 4 |
| American Academy of Chefs Dinner | 4 |
| Save the Following Dates | 4 |
| ACF Regional Conferences | 5 |
| ACF National Convention | 5 |
| ServSafe Classes | 6 |
| Horticulture Classes at Forest Park | 6 |
| Classified Ads | 7 |
| CE Class - Start Your Own Business | 7 |
| Support Those Who Support US | 8 |

Continued on Page 2

Kale - ACF Ingredient of the Month

Kale, a deep green ruffled leaf, has a sweet but earthy flavor with peppery qualities. Kale has a distinct flavor that is somewhat sweeter than other leafy greens. There are several kale varieties, from curly kale to dinosaur kale to red kale. Each differs slightly in look and flavor. Kale is most commonly served steamed to fully enhance its flavor and nutrient value. However, it can also be braised, sautéed or stir-fried, simmered in soups

and stews, or used as greens in salad. Kale has recently become popular by being baked into chips and lightly seasoned with sea salt.

Read more about kale and check out the recipe for Kale and Butternut Squash Pizza in January's Ingredient of the Month on the ACF website, provided through a partnership between ACFEF Chef & Child Foundation and Clemson University.

New Members

Welcome to our new members, who have joined Chefs de Cuisine over the past 6 months.

Associate Members

- ❖ Rebecca Lawrence
- ❖ Lori A Morgan

Professional Members

- ❖ Ryan Buettner
- ❖ Michael Chervitz
- ❖ Carla Christensen-Derakshan
- ❖ Alexandra Grupe
- ❖ Cory Moller
- ❖ Virginia Ross
- ❖ Karen Williams

Junior Members

- ❖ Abdullah Rahim
- ❖ Michael Battocletti
- ❖ Amanda Brock
- ❖ Drummond Bryant
- ❖ Amber Buckley
- ❖ Concepcion Campos
- ❖ Natishah Cavitt
- ❖ Justin Dye
- ❖ Stephanie Fischer
- ❖ James French
- ❖ Maisam Ghannam
- ❖ Harrison Graden
- ❖ Jessica Harris
- ❖ Monika Harrison
- ❖ William Hecht
- ❖ Carey Thomas Holt

- ❖ Michael Honeywell
- ❖ Thomas Jackson
- ❖ Robert Joffrion
- ❖ Lorenzo Kelly
- ❖ Brett Kurdi
- ❖ Dorsey Lawrence
- ❖ Joshua Lewis
- ❖ Jason Mathur
- ❖ Jeremy McGinty
- ❖ Janice Neuwirth
- ❖ Scott Oglesby
- ❖ Simone Pophal
- ❖ Jeremy Robinson
- ❖ Jenelle Scaturro
- ❖ Lela Travis
- ❖ Eric Walker
- ❖ Anthony Wetton

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

Continued from Page 1

come and support a worthy cause.

Chef Tony Haacke has set the dates for the Spring Competition and Certification Testing for March 31 & April 1, 2012. Available slots fill up quickly, so please reserve your spots now. As a chapter one of our goals is to continue to raise the level of education and commitment to food. Certification and competition is a great way to hone your culinary skills as well as to reach your career goals with certification. Please contact Chef Haacke if you have any questions.

Our next meeting will be on Monday, Feb-

ruary 20, 2012 at The Four Seasons, downtown. This will be an Educational Meeting hosted by Chef Fabrizio Schenardi featuring Marianne Prey, owner of 'Extra Virgin an olive ovation' in Clayton. Marianne has agreed to lead us in a tasting of a variety of olives and olive oils. Tentatively, we are looking to add Salume Beddu products and having them discuss their line of product. Also in the works, but not finalized, is to have Fox River Dairy join us to discuss their cheeses and, of course, taste with us as well.

I hope to see everyone at the next meeting!

Officers

President
Brian Hardy
Vice-President
Tony Haacke
Treasurer
Casey Shiller
Secretary
Rob Hertel
Chairman, Board of Directors
Kevin Storm

Committee Chairs

Apprenticeship Chairs
Matt Rolens
Associate Members Co-Chairs
Chad Lombardo
Tom Maertz
Chapter Coordinator
Madonna Bogacki
Chef and the Child
D'Aun Carrell
Culinary Art / Certification Co-Chairs
Anthony Haacke
Paul Frintrup
Education Foundation
John Bogacki
Fundraising Chair
Rich LaRose
Junior Culinary Team Co-Chairs
Dan Holtgrave
Rod Laurentius
Knowledge Bowl Team Co-Chairs
Richard Mueller
Tom Balk
Membership Chair
Susie Judy
Programs / Education Co-Chairs
Christopher Desens
Anthony Lyons
Senior Member Co-Chairs
Bro. Leo Slay
Jan Verdonkschot
Sergeant-at-Arms
Nicholas Simon
Webmaster, Newsletter Editor
Mark Williams

Junior Officers

Junior President
Austin Hamblin
Junior Vice-President
Heather Roehl
Junior Secretary
Janice Neuwirth

The Spirit of St. Louis is a monthly publication of the ACF Chefs de Cuisine Association of St. Louis Inc., a not-for profit, 501 C6 corporation. Inquiries may be made by letter to:

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St. Louis, MO 63110-1393

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



February Educational Meeting

Monday, February 20, 2012

The Four Seasons

999 North 2nd Street
St. Louis, MO 63102

3:30 pm—Juniors Meeting
4:00 pm—Educational Meeting
NO General Business Meeting will
be held this month

This meeting will be (tentatively) worth 2 Continuing Education credit hours.

The educational meeting will be an olive and olive oil tasting, presented by Marianne Prey, owner of 'Extra Virgin an olive ovation.

For directions to the Four Seasons, [see page 4.](#)

Hosted by Chef Fabrizio Schenardi

Cost of the event is \$5 for members, guests, and junior members.



For Reservations, either call the Chef's Hotline

314•846•9932

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

Upcoming Events



Sunday, February 12, 2012

Chef's Culinary Mardi Gras

Andre's Banquet Center West

211 South Old Highway 141
Fenton, MO 63026

[See Page 4 for details.](#)

No March Meeting



Because our annual AAC dinner is being held on the 3rd Monday of March, we will not have an educational/general meeting in March



Monday, March 19, 2012

American Academy of Chefs Dinner

Sunset Country Club

9555 S. Geyer Road
St. Louis, MO 63127

[See Page 4 for details.](#)

The Back Burner - 2012 Chapter Meeting Schedule



Jan. 16
Vin de Set



Feb. 20
Four Seasons



Mar.
no meeting



Apr. 16
location tba



May 21
location tba



Jun. 18
location tba



Jul. 18
Maplewood Farmer's market



Aug.
no meeting



Sep. 17
location tba



Oct. 15
location tba



Nov. 19
location tba



Dec.
no meeting



Chef's Culinary Mardi Gras

Sunday, February 12, 2012
6:00 pm - 10:00 pm

Andre's West Banquet Center

211 S. Old Highway 141
Fenton, MO
(just 1/2 mile from Gravois Rd
and Highway 141)

Our annual Chef's Culinary Mardi Gras will again be held this year at Andre's West in Fenton. The cost of admission is \$40.00 per person for members and guests. The cost of admission for Junior members and up to one guest will be charged \$30.00 per person. All proceeds will be used to fund culinary arts scholarships and junior culinary competitions.

Admission includes open bar, music, dancing, Mardi Gras culinary extravaganza and an evening of fun! Mardi Gras costumes are encouraged as there will be prizes for the top three costumes. First prize will be two tickets to the American Academy of Chefs Dinner. Also, there will be a silent auction and a 50/50 drawing at the end of the night.



Please submit your reservations by February 6, 2012.

Donations Needed

As usual, any assistance you can provide in the way of time, talent, expertise, food donations or items for the silent auction will be greatly appreciated. Contact Richard Mueller at richie_vb@yahoo.com for any of the above contributions.

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

American Academy of Chefs Dinner



Honor Society of the
American Culinary Federation

Monday, March 19, 2012

Sunset Country Club

9555 S. Geyer Road
St. Louis, Missouri 63127
(near Gravois & I-270)

Hosted by

Executive Chef Rod Laurentius

Chef Laurentius has planned a sumptuous menu for us.

Invitations will be mailed out to all members in early February. To register, please return the reservation form by February 25. Online reservations will NOT be accepted for this event.

Tickets are \$125 per person (Active members, Guests, and Junior members). Seating is limited to the first 100 paid reservations received. Plan on joining us by reserving your seat now!

Directions to Sunset Country Club

- ❖ Take Highway 270 to Gravois Road exit.
- ❖ Exit East on Gravois
- ❖ Drive 1/3 mile to Geyer Road.
- ❖ Turn Left on Geyer
- ❖ Drive 1/5 mile to club, on your left



Save the Following Dates

Chefs Chris Desens and Anthony Lyons, along with many committee chairs, have been planning the 2012 calendar. While not all dates or locations have been finalized, we wanted to publish as many event dates as early as possible.

Mark your calendars.

Mar 31, Apr 1

Spring Culinary Salon
L'École Culinaire

Apr 2

Edgewood's Chef's Night Out
Meadowbrook Country Club

Jun 4

Murabito Golf Tournament
location still to be determined

Aug 26

Purveyor Appreciation Day Picnic
Tilles Park

Sep 23

Chef's Wine Country BBQ
Mt. Pleasant Winery

Sep 29 & 30

Fall Culinary Salon
CIS at Hickey College

Nov 4 or 11

Chef of the Year Dinner
Ameristar Casino



Directions to The Four Seasons



From all points:

- ❖ Take any Interstate Highway to downtown St. Louis.
- ❖ Hotel is just north of Laclede's Landing at the intersection of 2nd and Carr.

ACF Regional Conferences Announced

The American Culinary Federation has paired up with great ACF chapters across the nation to bring you another year of unforgettable conferences. This events series is a great way to earn continuing education hours and meet other professionals in the culinary industry. Be sure to mark your calendars and plan to Experience the Power of Connection at the conference coming to your region!

Each conference will be unique in their own ways, bringing local flair to educational programming and culinary experiences. Catch up on the latest culinary trends and watch cooking demonstrations from expert chefs. Be part of the action and watch individuals compete for regional titles such as Chef of the Year, Pastry Chef of the Year, Student Chef of the Year and more! Team competitions will also take place at each regional conference including the annual Baron H. Galand Culinary Knowledge Bowl.

The 2012 ACF Central Regional Conference will take place in Detroit, April 14–18. Chefs, students and foodservice professionals Experience the Power of



Connection at this culinary extravaganza taking place at the MotorCity Casino and Hotel. The MotorCity will host a jam-packed, three-day conference, offering exceptional educational programming and networking opportunities.

The Early Registration Deadline is March 2, 2012 [Click here](#) for more details.

Registration Rates

Members in good standing can take advantage of these outstanding offers on a full registration, which includes educational programming, General Session, and conference



meals including two breakfasts, two lunches, brunch, and the Regional Awards Gala. Academy Dinner is sold separately.

ACF Member Rewards Rate

The Member Rewards Rate is offered to ACF members who purchase a full registration by the early registration deadline, are current in their membership at the time of registration, and stay

a minimum of three nights at the conference host hotel. Rate is for conference registration only. Hotel reservations must be made separately.

- ❖ \$300 for Culinarian and Professional Culinarians
- ❖ \$260 for Senior, Junior and Student members

Early Registration Rate (by March 2)

The Early Registration Rate is offered to ACF members who purchase a full registration by the conference deadline and are current in their membership at the time of registration. Discount deadline is 45 days prior to start of the conference. See individual conference web pages for exact deadline date.

- ❖ \$400 for Culinarian and Professional Culinarians
- ❖ \$350 for Senior, Junior and Student members

Standard Registration Rate (after March 2)

A la carte pricing options are also available. See individual conference web pages for exact deadline dates. Online registration and more conference information will be available soon.

- ❖ \$500 for ACF Members in good standing
- ❖ \$595 for non-members



ACF National Convention, July 14-17, in Orlando Florida

ACF is heading south to the Sunshine State for the 2012 National Convention, July 14–17. We are returning to sunny Orlando, Fla., for another unforgettable convention. The Orlando World Center Marriott Resort will host this jam-packed, four-day convention, offering exceptional educational programming and networking opportunities.

Whether you are a seasoned professional chef or a student new to the kitchen, the 2012 ACF National Convention offers something for everyone. Mark your calen-



dars and get ready for this unforgettable event in Orlando!

ACF attendees receive a discount rate of \$135 per night (plus tax) at the Orlando World Center Marriott Resort. This rate is offered three days before and three days after the conference, based upon availability. Reservations must be made by June 15, 2012, in order to receive this discounted rate. Make your reservations now by calling (800) 228-9290 or (407) 239-4200!

For a full schedule and more details, [click here](#) go the ACF website.

ServSafe Classes

The Hospitality Development Alliance (HDA) offers ServSafe Sanitation classes on 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:

February 13

March 12

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.



Horticulture Classes at Forest Park

St. Louis Community College at Forest Park is offering several Horticulture classes that may be of interest to chefs. You can register for the following Continuing Education Classes by calling 314-984-7777 with credit card information



Horticulture Classes

of interest to the Hospitality Industry - Spring 2012



| | |
|--|--|
| <p>Gardening for the New Gardener Fee: \$19 (Adults over 60: \$10) <i>Do you feel a bit lost when you go to the garden supply store? What do those numbers on a fertilizer bag mean? Why does pH matter and what does it mean when your soil is "too limey"? Do you know what "9 & 8" means when buying a new tree for your yard? For these horticulture basics and much more, join our gardening expert for a crash course in gardening basics. Class meets at the Meramec campus, Social Science Building, Room 111.</i></p> | <p>MONET 708 680 Saturday, 9am-11:30am, February 25, 2012</p> |
| <p>Growing Spring Crops Fee: \$19 (Adults over 60: \$10) <i>Get ready to make the most of the spring season by growing a bounty of early garden crops. This class will cover elements of ideal soil structure, how to prepare soil for planting spring crops, spring vegetable selection for planting, and tips for transplanting. Enjoy the process and the harvest! Class meets at the City Seeds Urban Farm, 2200 Pine Street, 63103.</i></p> | <p>MONET 708 691 Saturday, 9:30-11:30am, March 23, 2012</p> |
| <p>Herb Gardening, Growing, Harvesting, Preserving, & Using MONET 701 350 Fee: \$25 (Adults over 60: \$11.50) Or: MONET 701 750 Fee: \$25 (Adults over 60: \$11.50)</p> <p><i>Have you always wanted to have an herb garden but didn't know where to start? Join us for this one-night class to learn how to plant, maintain, and harvest an herb garden. You'll also discover tips on using herbs in and around your home as well as the best way to freeze and preserve herbs for future use.</i></p> | <p>Tuesday, 6-8pm, March 6, 2012 Kirkwood campus, Room 204 Wednesday, 6-8pm, April 11, 2012 Kirkwood High School, Room 3158</p> |
| <p>Beekeeping MONET 701 580 Or: MONET 701 680 Or: MONET 701 380</p> <p><i>Beekeeping can be a hobby, a secondary business, or a full-time vocation. It's a richly rewarding hobby that provides a sweet bonus each year. Is beekeeping right for you? Come to this class and learn the basics to discover how to get started.</i></p> | <p>Fee: \$19 (Adults over 60: \$10) Saturday, 9:30-11:30am, February 18, 2012 Florissant Valley campus, Engineering Building, Room 154 Saturday, 9:30-11:30am, February 25, 2012 Meramec Social Science Building, Room 107 Saturday, 9:30-11:30am, March 3, 2012 Kirkwood campus, Room 202</p> |
| <p>Backyard Composting Fee: \$19 (Adults over 60: \$10) <i>Composting yard waste is one of the most environmentally sound things you can do. Get started by joining our discussion of the materials to use, compost bin selection, and how to construct a compost pile. Ongoing management of the compost pile and troubleshooting composting problems will also be covered. Lots of opportunity for Q & A. Class meets at the City Seeds Urban Farm, 2200 Pine Street, 63103.</i></p> | <p>MONET 708 692 Saturday, 9:30-11:30am, March 3, 2012</p> |
| <p>Vegetable Gardening & Harvesting Fee: \$19 (Adults over 60: \$10) <i>Do you want to grow your own this season? Learn tips for planting, maintaining and harvesting your own fresh veggies. Topics for discussion include: seed beds, container gardening and more! Class meets at the Meramec campus, Social Science Building, Room 111.</i></p> | <p>MONET 701 680 Saturday, 9am-11:30am, March 10, 2012</p> |
| <p>Organic Gardening Fee: \$19 (Adults over 60: \$10) <i>The key to successful gardening is in the soil. Composting yard waste is one of the most environmentally sound things you can do. This class provides a straight-forward explanation of what your plants need to be healthy and hearty in terms that even novice gardeners understand. Plenty of opportunity for Q & A. Class meets at the City Seeds Urban Farm, 2200 Pine Street, 63103.</i></p> | <p>MONET 708 693 Saturday, 9:30-11:30am, March 10, 2012</p> |
| <p>Square Foot Gardening and Companion Planting Fee: \$19 (Adults over 60: \$10) <i>How would you like a garden filled with beautiful flowers, vegetables, or herbs without heavy digging, and with less watering and weeding? Square foot gardening is a design system that enables the gardener to plant and maintain a productive, attractive garden in any amount of space based on a grid of 1-foot by 1-foot squares. In this class, we'll talk about the design elements of square foot gardening to make a garden you'll be proud of this growing season. In addition, we discuss the benefits of companion gardening and tips for companion planting success. Class held at City Seeds Urban Farm, 2200 Pine Street, 63103.</i></p> | <p>MONET 708 694 Saturday, 9:30-11:30am, March 31, 2012</p> |
| <p>Container Gardening for Outdoor Plants Fee: \$19 (Adults over 60: \$10.50) <i>Creative outdoor container plantings for the 2012 growing season will be shown. There will be demonstrations of techniques for a variety of plant selections-tropicals, herbs, vegetables, small trees, shrubs, new cultivars, and old favorites. Proper soil mixtures, proper timing and placement of plantings to insure optimal enjoyment will be discussed. Class meets at Kirkwood High School, Room IV 216.</i></p> | <p>MONET 714 750 Tuesday, 7-9pm, April 10, 2012</p> |

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 FUNDRAISING 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



Help
Wanted

Sous Chef

St. Clair Country Club

St. Clair Country Club, a full-service country club in Illinois, is seeking a full-time salaried Sous Chef. Only fifteen minutes from St. Louis.

All qualified applicants, please contact:

Chef Joe
618 398 3400 or 314 602 5506
jgardner@stclaircc.com



Help
Wanted

Sous Chef

Horseshoe Bend, Arkansas

(Editor's Note: The following e-mail was received via our chef's website.)

Hello Chefs,

My name is David Kugler. I reside in a little town in northern Arkansas called Horseshoe Bend. Recently, one of the resorts in town was sold and reopened. The people who bought it have asked me to oversee their restaurant. I cannot always be there, as I already have a job which puts me on the road about 20 weeks a year.

I'm looking for a qualified sous chef to head up the kitchen. This is a great opportunity for someone who has ambition. Please help me.

David Kugler C.E.C.
Manager/ Executive Chef
Northern Sky Rail Charters
www.northernsky.com
dkugler@northernsky.com
870-670-5951



Help
Wanted

Line Cooks

Mike Shannon's Steaks And Seafood

Mike Shannon's Steaks and Seafood is looking for cooks for the following shifts:

- ❖ AM Line cook 10-4pm
- ❖ PM Line Cooks First Shift 1-7pm:
 - Broiler
 - Saute
 - Pantry
 - Prep
- ❖ PM Line Cook Second Shift 5-C
 - Broiler
 - Saute
 - Pantry

All Applicants Must have the following:

- Current Hepatitis Shot
- Able to pass Drug Test

All Candidates Must have at least 3 years cooking experience.

This is a high-volume fast-paced Fine Dining establishment!!

Please send resume and cover letter to the e-mail address below:

Nick Zotos
Executive Chef
620 Market Street
St. Louis, MO 63101
Tel: 314.421.1540 Fax: 314.241.5642
Email: nick@shannonsteak.com

I believe that if ever I had to practice cannibalism, I might manage if there were enough tarragon around."

-- James Beard

CE Class - Start Your Own Business



St. Louis Community College's Continuing Education department has partnered with Larry Gerstein to offer the program *How to Start Your Own Restaurant or Catering Business*. The program is being held both at the Forest Park and Meramec campuses.

The Forest Park class will be held on Saturdays, Feb. 25th and March 3rd, from 9:30 am -12:30 pm.

The Meramec class will be held on Saturdays, April 14 and 21, from 9:30 am -12:30 pm.

Here is the class description:

Recipe for Success: How To Start a Restaurant or Catering Business

Join Larry G., owner of Championship Catering and food service provider to the St. Louis Cardinals, Verizon Amphitheater and the Casa Loma Ballroom, as he shares his knowledge and insight about the essential aspects in opening your own restaurant or catering business. Learn concept development, finding a location with a feasibility study, lease negotiations, licensing, financing, opening and operating costs, menu planning, cost analysis and advertising your concepts.

Cost for the class is \$59.00, or \$29.50 for adults 60 and over. For more information, contact the Continuing Education main number at 314-984-7777.



Support Those Who Support US



Andre's Banquet Facilities

John Armengol
4254 Telegraph Road
St. Louis MO 63129
314-894-2622

www.andresbanquet.com



Bertarelli Cutlery

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314-664-4005

www.bertarellicutlery.com



Blue Skies Recycling

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2055 Walton Road
St. Louis, MO 63114
314-532-BLUE (2583)

jim@blueskiesrecycling.com
www.blueskiesrecycling.com



Dixon Seafood

Jim Dixon
Derek Stephens
1807 N Main Street
East Peoria, IL 61611
800-373-1457

dereks@dixonseafood.com



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2222 Schuetz Rd. S-123
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davereynolds@don.com
www.don.com



Ford Hotel Supply

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314-231-8400

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Fortune Fish and Gourmet Foods

Steve Glover
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Cell: (314) 740-5667

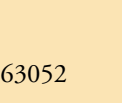
steve@fortunefishco.net
www.fortunefishco.net



Fox River Dairy

Dan, Tim, & Jim Probst
7306 N. Broadway
St. Louis, MO 63147
314-382-8700

foxriverdairy@sbcglobal.net



Fresh Mushroom Farm

Joe Parato
P.O. Box 122
Imperial, MO 63052
636-464-0272

www.freshmushroomfarm.com



Gateway Foodservice

Debbie Tankersley
#7 Milpark Court
Maryland Heights, MO
63043

314-429-3320



Gateway Proclean

Tommy Wohlgenuth
2081 Exchange Drive
St. Charles, MO 63303
636-947-9191

www.gproclean.com



Gordon Food Service

Jerome Qualley
2210 South 7th Street
St. Louis, MO 63104
314-776-4860



Holten Meat

Rich LaRose
1682 Sauget Business Blvd.
Sauget, IL 62206-1454
618-337-8400

www.holtenmeat.com



Kaemmerlen Parts & Service

Mike Szczuka
1539 S. Kingshighway
St. Louis, MO 63110
314-535-2222

www.kps-stl.com



Kern Meat Co.

Dennis Markwardt
2225 Cherokee Street
St. Louis, MO 63118
314-664-4467

www.kernmeatco.com

Place your ad here!

Contact Membership Chair, Susie Judy, at
susie.judy@lecoleculinaire.com



Kuna Foodservice

Chad Lombardo
704 Kuna Industrial Drive
Dupo IL 62239
800-770-4228

www.kunafoodservice.com

Support Those Who Support US

| | | |
|--|---|--|
|  <p>Laclede Gas Kathleen Lavelle 720 Olive St. Louis, MO 63101 314-342-0874 www.lacledegas.com</p> |  <p>Missouri Beef Industry Council 2306 Bluff Creek Drive Columbia, MO 65201-3552 573-817-0899 ext.223 www.mobeef.org</p> |  <p>Moore Food Dist Mike Welsch 9910 Page St. Louis, MO 63132 (314) 426-1300 Ext. 327 (314) 227-7204 Cell www.moorefooddist.com</p> |
|  <p>Need-A-Uniform Allen & Renee Gers 3126 Watson Road St. Louis, MO 63139 314-645-5400 M-F 9:30-5:00, Sat. 9:00-2:00 www.need-a-uniform.com</p> |  <p>Ole Tyme Produce Tom Butchart 92-94 Produce Row St. Louis, MO 63102 314-436-5010 www.oletyme.com</p> |  <p>Osage Marketing Tim Kammeier 3908 South Old Hwy. 94 St. Charles, MO 63304 636-477-7294 www.osagemarketing.com</p> |
|  <p>PFG Middendorf Tom Maertz 3737 North Broadway St. Louis, MO 63147 1-800-949-MEAT www.pfgmiddendorf.com</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>Robitaille & Associates full service Restaurant/Food consulting firm Denys Robitaille 121 East Main Street Belleville, IL 62220 618-604-4004 robochef63@hotmail.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>Stock Yards - St. Louis Mike Hyde 17395 Edison Avenue St. Louis, MO 63005 636-898-1100 636-898-1119 (fax) www.stockyards.com</p> |  <p>Seattle Fish Co. Frank R. Dyer 16307 Copperwood Lane Wildwood, MO 63040 636-399-8542 www.seattlefishkc.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 style="text-align: center;">Place your ad here!</p> <p>Contact Membership Chair, Susie Judy, at susie.judy@lecoleculinaire.com</p> |  <p>Sysco - St. Louis John Pumphrey 3850 Mueller Road St. Charles, MO 63301 636-940-9230 www.syscostlouis.com</p> |

ACF CHEFS DE CUISINE ASSOCIATION OF ST. LOUIS INC.

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Upcoming Events

Sunday, February 12, 2012

**Chef's Culinary
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Andre's West

Monday, March 19, 2012

**American Academy
of Chefs Dinner**

Sunset Country Club

Monday, February 20, 2012

**February Educational
Meeting**

The Four Seasons

**Reminder: There will be no
general meeting in March.**

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