



THE SPIRIT OF ST. LOUIS

ACF CHEFS DE CUISINE ASSOCIATION OF ST. LOUIS, INC.
 "ON THE CULINARY CUTTING EDGE SINCE 1921"®

5600 OAKLAND AVENUE • ST. LOUIS, MO 63110 - 1393
 CHEF'S HOTLINE: 314•846•9932

ACFCHEFSDECUISINESTLOUIS.ORG

ISSUE HIGHLIGHTS

Page 2 •

- President's Message (cont.)
- St. Louis Team Travels To Scotland
- From Membership: Certification?
- SLCC at Forest Park: Wine & Spirits Program

Insert •

- Updated Associate Member Contact Doc
- "Purveyorings":
 - Super Premium Olive Oil Tasting
 - 2007 Chef's Golf Tourney Announced
 - Associate Member Showcase
- Food For Thought

Page 3 •

- Officers and Board
- From The Secretary: 1/15 Survival Party Meeting Minutes
- Junior Chapter Notes

Back Cover •

- Chef's Culinary Mardi Gras
- Upcoming Events of Note
- Misc. Other "Stuff"

• FOOD FOR THOUGHT •

"Their civilization is based on the most forthrightly materialistic value system in the history of mankind. If they see pie in the sky, they immediately start figuring out how to get it down onto the dinner table."

David Bonavia, *The Chinese* 1961

"We only eat to live when we do not understand how to live to eat."

George Ellwanger
Pleasures of the Table 1903

• THE FRONT BURNER •

CHEFS DE CUISINE HOT TOPICS, SIMMERINGS & OTHER TIMELY OFFERINGS

SUNDAY, FEBRUARY 11, 2007

• CHEF'S CULINARY MARDI GRAS •

ANDRE'S BANQUET CENTER - SOUTH

Laissez Les Bons Temps Rouler! This event will sell out, so... Purchase Your Tickets, NOW!
 Details... backcover

MONDAY, FEBRUARY 26, 2007

• EDUCATION MEETING •

L'ECOLE CULINAIRE

Featuring CHEF RUPERT DESSL, Chef Instructor at Tourismsschulen in Bad Gleichenberg, Austria. This native of Tirol will be discussing the culture and demonstrating the regional cuisines of his homeland. Details... backcover

MONDAY, MARCH 12, 2007

• AMERICAN ACADEMY OF CHEFS DINNER •

GREENBRIAR COUNTRY CLUB

Hosted by CHEF KEVIN SMITH

A truly memorable culinary evening! Purchase Your Tickets, NOW!
 Details... backcover

PRESIDENT'S MESSAGE

"Here's To Your Health!"

We have all had plenty of time to ignore our New Year's resolutions by now. Likewise, I guess we could all have made a significant impact on this year's goals. Some of those resolutions might have been related to your health. Take a moment to think about the health of others, as well. We as culinarians are directly responsible for the health of others, in the planning, development and production of our menus and the food we execute each and every day. The health codes have changed and how many of us are up to date?!? While planning this year's calendar with Susie Hurley, the idea was brought about by our current Chef of the Year to perhaps pursue this topic at one of our educational meetings. Susie and I thought it was a perfect way to try and get us all on the same page as far as these recent changes and ways we can positively impact the health of others. So, keep an eye out on your calendar and look for a representative from the health department to inform us of recent changes.

The board met a few days ago to set new goals for the upcoming year, develop a mission statement, plan the yearly events and calendar and brainstorm. We are committed to continued success as an organization and keeping education and food at the forefront of our agenda. Your input is always welcome.

PRESIDENT'S MESSAGE (CONT.)

Elections will be held at the end of this year and be thinking about your future with this organization and how you can make a difference next year and in the years to come. Speaking of elections, the juniors held elections at last month's meeting. Thank you to those officers who served last year. You did an outstanding job of leading the chapter in new and different ways. This year the junior chapter in St. Louis will be led by Julia Krelo, Barb Ashley and Mark Williams. East Central's junior chapter continues to be led by Shawn Willtrout and his board. The addition of chair positions at the junior level should prove to be successful and add another dimension to their programs and participation. Good luck to you all and we look forward to seeing many of you active in the years to come!

Thanks also to Chef Jonathan Kraft and the management and staff of Sunset Country Club for hosting our Survivor Party last month. The band Swing Set provided entertaining music throughout the evening and the January weather didn't slow any of us down. This month we welcome to town Chef Rupert Desssl, a visiting chef from Austria who has previously hosted Chef Ted Hirschi and students from East Central. The favor is being returned to him this month as Chef Ted, his staff and students will be hosting him. You too can benefit from his expertise on Monday, February 26 at L'Ecole Culinaire for a demonstration of the regional cuisines of Austria. Take advantage of this rare opportunity.

One last word for YOU the member: each month we put together the newsletter for your information and knowledge, to keep you informed of the comings and goings of this organization and give you continued value for your hard earned membership dollar. The deadline for each month's issue is the twentieth. Our goal is to provide you with a newsletter at the beginning of each month to give you time to plan and allow plenty of time to keep you up to date. If YOU would like to submit anything to the newsletter editor, Rob Hertel or our public relations, marketing and promotions chair and webmaster, Alan Kalina, please have it to them by the twentieth of each month. WE would love to have some more help collecting information for each edition, but need help getting that information. Juniors, active or senior members are welcome to assist us. Recipe submissions, chef profiles or other pertinent items of interest would certainly be welcome to make each month's newsletter even more newsworthy and of interest to the membership. Remember, each one of us has something to contribute. What have you done for us lately?!?

Good cooking,

Chris Desens

ST. LOUIS TEAM TRAVELS TO SCOTLAND

A team of young St. Louis culinarians has been selected to represent the USA at the KNORR World Junior Culinary Grand Prix at the 2007 ScotHot Show in Glasgow Scotland, February 26-28. Chef Aidan Murphy has assembled a team of coaches and culinarians that will put their best dishes forward in Scotland. The team consists of J.T.Gelineau, Mike Palazolla, Kevin Taylor, Mike Bush and Wayne Sieve. Coaching and accompanying the team will be Chefs Paul Kampff, Craig Meyer and Kevin Storm.

The team, which has been practicing diligently several times each week, has received, additional, coaching direction from Chef Steve Jilleba, C.M.C. who is the ACF National Youth Team coach. The format consists of salon cooking, under WACS rules of international judging, with each team preparing a 3-course meal which will be served to 50 paying customers in the events' Restaurant of Nations. The team is given a stipend from ACF as well as sponsorship from local associate members and the ACF Chefs de Cuisine Association of St. Louis, Inc..

We wish them well and are most proud of their efforts and for their representing US!

Good luck and bring home the GOLD!

FROM MEMBERSHIP: CERTIFICATION?

This past year, at the State of the Union Meeting, I addressed a topic which I thought was of major importance not only to the continued growth and success of the Chefs de Cuisine Association of St. Louis, but also to each member's personal and professional success. This topic is certification. Here are the figures: Among active members, approximately 30% of our chefs are certified. When it comes to our junior members, only 9% are certified. The ACF national certification average is a staggering 75%!

There are many different reasons why people join an organization. It may be that you simply want to have the name of that organization on your resume. It may be that you simply want to network. It may be simply, as was my case when I first joined, that your employer is paying for the membership. It may also be that you actively want to participate in the educational and social functions that the organization has to offer. Or it may be something completely different. It is worth noting, however, that the certification programs yield enormous personal and professional gains, which can only serve to further your credibility in the food service industry.

Speaking personally, I would not be where I am, today, had I not obtained the level of C.E.C. I would not have continued to push myself to learn more, or strive to better myself in the culinary arts, if I didn't have something guiding me and mentoring me along the way. This is what certification does for me.

All this said, if you are intent on joining or are already a member of the Chefs de Cuisine Association of St. Louis who is seeking to get more out of his/her membership, keep an open mind to becoming certified. It will teach you discipline, organization and enhance your culinary skills. I guarantee that you will be helping yourself as well as the association thrive for many years to come. After all, isn't that what being a member is all about?

Welcome new Associate Members: Companion Baking, MidAmerica Brokerage, Plitt Premium Seafood and Savage Foods.

Bernard Pilon, CEC Membership Chair

SLCC AT FOREST PARK: WINE & SPIRIT PROGRAM

St. Louis Community College at Forest Park announces Wine Fundamentals Certificate Level course in association with The International Sommelier Guild. To learn more about the program, contact Chef Hertel at 314-644-9617 or visit our website.

January

2007

February

| Sun | Mon | Tue | Wed | Thu | Fri | Sat | Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|-----|--|-----|--------------------------------------|-----|-----|------------------------------------|------------------------------|--|------------------------------------|------------------|-----|-----|-----|
| | 1 | 2 | 3 | 4 | 5 | 6 | | | | | 1 | 2 | 3 |
| 7 | 8 | 9 | 10 | 11 | 12 | 13 | 4 | 5 Certification Class Refresher Forest Park Community College Computer Lab | 6 | 7 | 8 | 9 | 10 |
| 14 | 15 Survivor's Party Sunset CC | 16 | 17 | 18 | 19 | 20 Newsletter submissions are due! | 11 Mardi Gras At Andres 6 pm | 12 | 13 | 14 | 15 | 16 | 17 |
| 21 | 22 | 23 | 24 Board Meeting East Central 3-5 pm | 25 | 26 | 27 | 18 | 19 President's Day | 20 Newsletter submissions are due! | 21 | 22 | 23 | 24 |
| 28 | 29 Certification Class Refresher Forest Park Community | 30 | 31 | | | | 25 | 26 Meeting Guest Chef LeCole Culinare | 27 | 28 Board Meeting | | | |

March

April

| Sun | Mon | Tue | Wed | Thu | Fri | Sat | Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|--|-------------------------------------|------------------------------------|------------------|-----|-----|----------------------|-----------------------|---|------------------------------------|------------------|-----|------------------------------------|-----------------------|
| | | | | 1 | 2 | 3 | 1 | 2 | 3 | 4 | 5 | 6 | 7 |
| 4 | 5 | 6 | 7 | 8 | 9 | 10 | 8 Easter | 9 | 10 | 11 | 12 | 13 | 14 |
| 11 | 12 AAC Dinner at Greenbriar Country | 13 | 14 | 15 | 16 | 17 St. Patrick's Day | 15 | 16 Tax Day Sous Chefs' Dinner Westwood? | 17 | 18 | 19 | 20 Newsletter submissions are due! | 21 Spring Competition |
| 18 | 19 Meeting at Sysco | 20 Newsletter submissions are due! | 21 | 22 | 23 | 24 | 22 Spring Competition | 23 Chefs Night Out Sunset CC | 24 | 25 Board Meeting | 26 | 27 | 28 |
| 25 | 26 | 27 | 28 Board Meeting | 29 | 30 | 31 | 29 | 30 | Administration Professional's Week | | | | |
| 25 Central Regional Conference Milwaukee | | | 28 Board Meeting | 29 | 30 | 31 | 29 | 30 | | | | | |

May

June

| Sun | Mon | Tue | Wed | Thu | Fri | Sat | Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|------------------------------------|--|-----|------------------|-----|-----|--------------------------------|-----------------|-------------------------------------|-----|------------------------------------|-------------|-----|-----|
| | | 1 | 2 | 3 | 4 | 5 | | | | | | 1 | 2 |
| 6 | 7 | 8 | 9 | 10 | 11 | 12 | 3 | 4 Golf Tournament Stone Wolf | 5 | 6 | 7 | 8 | 9 |
| 13 Mother's Day | 14 Meeting Richard Chamberlain Healthy Beef Cookbook | 15 | 16 | 17 | 18 | 19 Culinary Classic in Chicago | 10 | 11 | 12 | 13 | 14 Flag Day | 15 | 16 |
| 20 Newsletter submissions are due! | 21 | 22 | 23 | 24 | 25 | 26 | 17 Father's Day | 18 Meeting Claverak Farms in Eureka | 19 | 20 Newsletter submissions are due! | 21 | 22 | 23 |
| 27 | 28 Memorial Day | 29 | 30 Board Meeting | 31 | | | 24 | 25 | 26 | 27 Board Meeting | 28 | 29 | 30 |

For Reservations Please Call The Chef's Hotline 314.846.9932

July

2007

August

| Sun | Mon | Tue | Wed | Thu | Fri | Sat | Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|---|----------------------|-----|-----------------------|-----|---------------------------------------|-------------------------------|------------------------------------|---------------------------------------|-----|-----|-----|-----|-----|
| 1 | 2 | 3 | 4 Independence Day | 5 | 6 | 7 | | | | 1 | 2 | 3 | 4 |
| 8 | 9 | 10 | 11 | 12 | 13 | 14 | 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| 15 | 16 Dinner Meeting | 17 | 18 | 19 | 20 Newsletter submissions are due! | 21 ACF National Convention | 12 | 13 | 14 | 15 | 16 | 17 | 18 |
| 22-24 ACF National Convention in Orlando | | | 25 Board Meeting | 26 | 27 | 28 | 19 Purveyor Day at the Ballpark | 20 Newsletter submissions are due! | 21 | 22 | 23 | 24 | 25 |
| 29 | 30 | 31 | | | | | 26 | 27 | 28 | 29 | 30 | 31 | |

September

October

| Sun | Mon | Tue | Wed | Thu | Fri | Sat | Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|-----------------------------------|-----------------------------------|-----|---------------------|---------------------------------------|-----|-----|-----|---|-----|---------------------|-----|-----|---------------------------------------|
| | | | | | | 1 | | 1 Columbus Day | 2 | 3 | 4 | 5 | 6 |
| 2 | 3 Labor Day | 4 | 5 | 6 | 7 | 8 | 7 | 8 | 9 | 10 | 11 | 12 | 13 |
| 9 | 10 | 11 | 12 | 13 | 14 | 15 | 14 | 15 Education Chef Charles Carroll Dinner/Meeting | 16 | 17 | 18 | 19 | 20 Newsletter submissions are due! |
| 16 STL Chefs Wine Country BBQ? | 17 State of the Chapter | 18 | 19 | 20 Newsletter submissions are due! | 21 | 22 | 21 | 22 | 23 | 24 Board Meeting | 25 | 26 | 27 |
| 23 | 24-25 Sysco Chef's Competition | | 26 Board Meeting | 27 | 28 | 29 | 28 | 29 | 30 | 31 Halloween | | | |
| 30 | | | | | | | | | | | | | |

November

December

| Sun | Mon | Tue | Wed | Thu | Fri | Sat | Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|--|------------------------------|---------------------------------------|---------------------|--------------------------|-----|-----|-----|----------------------|---------------------|-----|---------------------------------------|-----|-----|
| | | | | 1 | 2 | 3 | | | | | | | 1 |
| 4 | 5 | 6 Election Day | 7 | 8 | 9 | 10 | 2 | 3 | 4 | 5 | 6 | 7 | 8 |
| 11 Chef of the Year Dinner Dance? Veteran's Day | 12 | 13 | 14 | 15 | 16 | 17 | 9 | 10 | 11 | 12 | 13 | 14 | 15 |
| 18 | 19 Meeting PFG Middendorf | 20 Newsletter submissions are due! | 21 | 22 Happy Thanksgiving | 23 | 24 | 16 | 17 | 18 | 19 | 20 Newsletter submissions are due! | 21 | 22 |
| 25 | 26 | 27 | 28 Board Meeting | 29 | 30 | | 23 | 24 | 25 Christmas Day | 26 | 27 | 28 | 29 |
| | | | | | | | 30 | 31 New Year's Eve | | | | | |

For Reservations Please Call The Chef's Hotline 314.846.9932

CHEFS DE CUISINE ASSOCIATION OF ST. LOUIS ASSOCIATE MEMBERS

SUPPORT THOSE WHO SUPPORT US!

ALLEN DIVISION

US Foodservice, St. Louis
Tom Farrell
8543 Page Avenue
St. Louis MO 63114
314-426-4100
800-888-4855 ext. 297
www.usfoodservice.com

AB FOODS LLC

Allison Burgess
#8 Terry Hill Lane
St. Louis, MO 63131
314-692-8320
800-822-3100
Aburgess@abfoodsllc.com
www.auroprofoods.com

ANDRES BANQUET FACILITIES

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

BAM BROKERAGE LTD.

Faraby Reiss
Curtis Reiss
Mike Lombardo
2100 North 9th Street
St. Louis, MO 63102
314-713-4135

BERTARELLI CUTLERY

John Bertarelli
Frank Bertarelli
1927 Marconi
St. Louis, MO 63110
314-664-4005
www.bertarellicutlery.com

BOB'S SEAFOOD

Bob Mephram
8660 Olive Street Road
University City, MO 63132
314-993-4844

BUNN-CAPITOL

Bill Benner
1661 Clock Tower
St. Louis, MO 63138
314-355-2703
314-589-8623 (pager)
www.bunncapitol.com

COMPANION BAKING

Tina Vass
4555 Gustine Avenue
St. Louis, MO 63116
314-352-4770
tvass@companionbaking.com
www.companionbaking.com

CONSUMERS MEAT PACKING CO.

Corey Marasso
Mike Galet
1301 Carson Drive
Melrose Park, IL 60160
708-825-4363
www.consumerspacking.com

DIXON SEAFOOD

Jim Dixon
Dave Dixon
1807 North Main Street
East Peoria, IL 61611
800-373-1457

FORD HOTEL SUPPLY

William Ford
Christy Schlafly
2204 North Broadway
St. Louis, MO 63102
314-231-8400
info@fordstl.com
www.fordstl.com

FOX RIVER DAIRY

Dan Probst
Tim Probst
1754 Chase Drive
Fenton, MO 63026
636-343-5110
foxriverdairy.sbcglobal.com

GATEWAY FOODSERVICE

Debbie Tankersley
#7 Milpark Court
Maryland Heights, MO
63043
314-429-3320

GATEWAY PROCLEAN, INC.

Tommy Wohlgemuth
2081 Exchange Drive
St. Charles, MO 63303
636-947-9191
www.gproclean.com

GEIGER KITCHEN DESIGN

Joe Geiger
5517 Mardel Avenue
St. Louis, MO 63109
314-832-7441

GORDON FOOD SERVICE

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

KAEMMERLEN PARTS & SERVICE, INC.

Mike Szcuka
1539 South Kingshighway
St. Louis, MO 63110
314-535-2222
www.kps-stl.com

KERN MEAT COMPANY

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

LACLEDE GAS COMPANY

Aldred Hellmich
720 Olive. Room 1421
St. Louis, MO 63101
314-342-0688
www.lacledegas.com

LOUISA FOOD PRODUCTS

Tom Baldetti
1918 Switzer Avenue
St. Louis, MO 63136
314-868-3000

MCCARTHY SPICE & BLENDS

Margaret McCarthy
6757 Olive Blvd.
St. Louis, MO 63130
314-725-1688
www.mccarthyspice.com

MIDAMERICA BROKERAGE

Phil Charles
11738 Administration Dr.
St. Louis, MO 63146
314-872-9520
phil@midamstl.com

MISSOURI BEEF INDUSTRY COUNCIL

Melissa Albertson
2306 Bluff Creek Drive
Columbia, MO 65201-3552
573-817-0899 ext.223
www.mobeeff.org

MOORE FOOD DISTRIBUTORS, INC.

Bill Schultz
9910 Page
St. Louis, MO 63132
314-426-1300
www.moorefooddist.com

CHEFS DE CUISINE ASSOCIATION OF ST. LOUIS ASSOCIATE MEMBERS

SUPPORT THOSE WHO SUPPORT US!

NEED A UNIFORM

Allen & Renee Gers
3126 Watson Road
St. Louis, MO 63139
314-645-5400
www.need-a-uniform.com

OLE TYME PRODUCE

Tom Butchart
92-94 Produce Row
St. Louis, MO 63102
314-436-5010
www.oletyme.com

PFG MIDDENDORF

Orville Middendorf
Rich LaRose & Jim Sandersen
3737 North Broadway
St. Louis, MO 63147
314-241-4800
1-800-949-MEAT
www.pfgmiddendorf.com

PLITT PREMIUM SEAFOOD

Corey R. Marasso
522 Garrick Place
O'Fallon, MO 63368
636-265-0424
corey@plittfish.com

RONNOCO COFFEE COMPANY

Charles Dubuque
4241 Sarpy Avenue
St. Louis, MO 63110
314-371-5050
1-800-HAV-A-CUP
www.ronnoco.com

SARA LEE COFFEE, TEA SUPERIOR & MANHATTAN COFFEE COMPANY

Lou Wolf & Russ Mahood
4333 Green Ash Drive
Earth City, MO 63045
314-731-2500

SAVAGE FOODS

17395 Edison Avenue
St. Louis, MO 63005
636-898-1100
636-898-1119 (fax)

SUNFARM PRODUCE

Amy Pollaci
84 Produce Row
St. Louis, MO 63102
314-241-1288
apollaci@sunfarm.com
www.sunfarmfs.com

SYSCO FOOD SERVICES OF ST. LOUIS, INC.

Chad Lombardo
3850 Mueller Road
St. Charles, MO 63301
636-940-9230
www.syscostlouis.com

THOMAS COFFEE COMPANY

Tom Charlieville
922 South Boyle Avenue
St. Louis, MO 63110
314-534-6666
www.thomascoffee.com

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

REMOVE THIS INSERT AND PLACE IT SOMEWHERE CONVENIENT FOR READY REFERENCE!

"PURVEYORINGS"

SUPER PREMIUM OLIVE OIL & ORGANIC SPICES AND HERBS TASTING!

A super-premium grade of extra virgin olive oil from the December 2006 - January 2007 olive harvest will soon be available in America. After a massive coordination effort from St. Louis to the island of Crete in the Mediterranean, Mike Lombardo will be offering the freshest, most healthful, flavorful, and purest extra virgin olive oil available... "Crete Reserve Extra Virgin Olive Oil".

A "Special Tasting/Lunch" featuring a menu created to showcase this cold press, pure, extra virgin olive oil and a presentation of organic spices and herbs (a new Curtis Reis product line project), both of which will be available from BAM Brokerage, will take place on Monday, March 5th, 11:00am - 1:30pm at St. Louis Community College at Forest Park. The lunch will be prepared with the new oil and with the use of the organic spices and herbs. All Chefs de Cuisine members are invited and encouraged to attend! Reservations are requested at 314-713-4009 (leave a message) or via e-mail at mikelombardo@yahoo.com.

FOOD FOR THOUGHT

"There's no sauce in the world like hunger."
Miguel de Cervantes *Don Quixote* 1605-1615

2007 CHEF'S GOLF TOURNEY ANNOUNCED

This year's 2007 ACF Chefs de Cuisine Association of St. Louis Annual Golf Tournament is scheduled for Monday, June 4th and will tee-off at the beautiful Stonewolf Golf and Country Club. More details and invitations to follow. Please MARK your calendars, line-up a foursome and plan on joining us at this great day of fun and camaraderie with your fellow members. Proceeds will benefit the Chefs de Cuisine Education Foundation.

For additional information, contact: Richard LaRose:
rlarose@pfgmiddendorf.com or 314-241-4800.

ASSOCIATE MEMBER SHOWCASE

What's new by you? What's happening with your company and its' operation that would be noteworthy and of interest to the general membership... new staffers, market expansion, new product lines, career opportunities, etc.. Let us know and, space allowing, we'll assist you with your merchandising efforts in the newsletter and on the website!

Submissions for the newsletter are due the 20th of the month for the following month's newsletter. Information for the website is welcomed and accepted anytime. Cut and "pasteable" WORD docs and jpeg graphic files are preferred.
Send to: associateshowcase@acfchefsdecuisinestlouis.org

**CHEFS DE CUISINE
ASSOCIATION OF ST. LOUIS
OFFICERS AND BOARD**

Chairman of the Board:

Aidan P. Murphy, CMC, AAC

President:

Chris Desens, CEC

Vice-President:

Craig Meyer, CEC

Secretary:

Ted Hirschi, CEC, CCE, FMP

Treasurer:

Jack Perry, M.ED, FMP

Junior Chapter President:

Julia Krelo

East Central Junior Chapter President:

Shawn Willtrout

Apprenticeship Chair:

Brian Durbin, CC

Associates Representatives:

Rich LaRose • Chad Lombardo • Orville Middendorf
• Tim Probst • Faraby Reis • Christy Schlafly

Certification Chair:

Brian Hardy, CEC

Chapter Coordinator:

Madonna Bogacki

Chef and Child Chair:

D'Aun Carrell

Culinary Arts & Fundraising Chairs:

Kevin Storm, CEC

Kevin Smith and Casey Shiller

Education Foundation President

John Bogacki, CEC, CCE, AAC

Junior Culinary Team Chairs:

Paul Kampff, CEC

Tony Haacke, CCC and Anthony Lyons

Junior Knowledge Bowl Team Chairs:

Joe Mueller, CCC

Vickie Davenport

Membership Chair:

Bernard Pilon, CEC

Program & Continuing Education Chairs:

Susie Hurley, CEPC

Don Grace, CCC and Timothy Grandinetti, CEC

PR, Marketing & Promotion Chair:

Alan M. Kalina

Senior Chef Representative:

Oliver "Ollie" Sommer, CEC, AAC

Sergeants-At-Arms:

Charlie Rossi, CEC • Bob Colosimo, CEC, CCA •
Dan Holtgrave • Brian Jennings • John Judy • Chris
Sullivan, CEC

Spirit of St. Louis Newsletter Editor:

Robert Hertel, CEC, CCE, AAC, FMP

**FROM THE SECRETARY:
1 / 15 SURVIVAL PARTY
GENERAL MEETING MINUTES
SUNSET COUNTRY CLUB**

The meeting was called to order by President Chris Desens at 5:11 pm. Brother Leo gave the evening's prayer, followed by pledge of allegiance.

Chef Chris thanked the management and staff of the Sunset Country Club for hosting the meeting and Survivor Party, and especially Chef Jonathan Kraft for the wonderful food and event for the evening. Professional guests were introduced.

Sergeant at Arms declared there was not a quorum for the evening.

New members to be sworn in:

Mark Williams

Stephen Durley

Mary Boehne

Chef Chris reminded everyone the minutes of the last general meeting are on the back table and asked if there were any corrections, modifications or additions to the minutes. No comments were made and the minutes were posted.

CHAIR REPORTS

- Membership -

Bernard Pilon

If anyone has changed your address or other information we have would you please let us know as soon as possible. We are only as good as our records and we want to keep current to keep you informed.

The new membership contest drawing for the IPod took place which Mike Bush from Old Warson Country Club won.

- Knowledge Bowl -

Joe Mueller

The the ACF Chefs de Cuisine Association of St. Louis Junior Knowledge Bowl Team was finalized this afternoon and the team was announced.

- President -

Chris Desens

Complements and congratulations again to Chef Bernard Pilon and John Dahlem for Chef of the Year and Junior Chef of the Year. Congratulations also are extended to Orville Middendorf and Christy Schlafly for their awards. Chef Chris also announced the success of building a

St. Louis based National Junior Team being coached by Chef Paul Kampf and others. Their first task is to travel to Glasgow, Scotland for an international competition.

February 11th will be our annual Mardi Gras celebration. Please be sure to get your reservations in.

There will be an important board meeting at East Central College on January 24 when the direction and goals of the year 2007. All that want to contribute should see Chef Chris.

At 5:28 pm the meeting was adjourned.

Ted Hirschi, CEC, CCE, FMP
Secretary

JUNIOR CHAPTER NOTES

At the Junior Chapter meeting on 1/15, elections were held and the 2007 ACF Chefs de Cuisine Association of St. Louis Junior Chapter Board was announced:

Chairman of the Board: John Dahlem

President: Julia Krelo

Vice-President: Barb Ashley

Secretary: Mark Williams

The 2007 ACF Chefs de Cuisine Association of St. Louis Knowledge Bowl Team was introduced and are: Mary Boehne, Stephen Durley, Brian Horton and Sheeri Sullivan. The Team coaches are: Chef Joe Mueller and Vickie Davenport

Junior Member opportunities:

- The Annual Chef's Culinary Mardi Gras, a Feb. 11th fundraiser for The Chefs de Cuisine Education Foundation is looking for Junior members to lend a hand with food prep and day-of setup.

- The Monday, March 12 A.A.C. Dinner is looking for Junior Chefs to assist with prep and plate-up.

- The Sysco Food Show on Tuesday, March 13 in Collinsville, IL is looking for the assistance of eight Junior Chefs.

If interested in participating in these worthwhile, educational and career-building opportunities... contact any member of the Junior board for details.

Mark Williams, Junior Chapter Secretary

ACF CHEFS DE CUISINE ASSOCIATION OF ST. LOUIS, INC.

5600 OAKLAND AVENUE
ST. LOUIS, MO 63110 - 1393



“ON THE CULINARY CUTTING EDGE SINCE 1921”®

SUNDAY, FEBRUARY 11, 2007

• **CHEF'S CULINARY MARDI GRAS** •

ANDRE'S BANQUET CENTER - SOUTH
4254 TELEGRAPH ROAD • 314 - 894 - 2622

CAJUN FEAST & MORE 6:00 - 10:00PM

Event net proceeds from ticket sales and the Silent Auction will benefit the Chefs de Cuisine Education Foundation which awards culinary scholarships, continuing education grants and funds our Junior competition teams. To support your organization by donating items to the Silent Auction and/or lending a hand to the event... contact: Chef Mark Miller at 314-602-5815 or millerm7@slu.edu

Admission:

\$35.00 per person for members & the public
\$25.00 per person for Junior members plus one (1) guest

To make your reservations, **TODAY**, for this and/or other Chefs de Cuisine events, see • **EVENT RESERVATIONS** • at bottom right column of this page

Share the many benefits of joining ACF Chefs de Cuisine Association of St. Louis with your employees, co-workers and fellow culinary students!

TO JOIN, or for further information...

download the Chefs de Cuisine Membership brochure off our website or, call Membership Chair Chef Bernard Pilon @ 314-521-0682

WE'RE, REALLY, "COOKIN'" ONLINE!

WWW.ACFCHEFSDECUISINESTLOUIS.ORG

MORE, MUCH MORE, ALL THINGS CHEFS DE CUISINE!

BOOKMARK IT ONCE... VISIT IT OFTEN!

THE CHEFS DE CUISINE MESSAGE BOARD IS NOW ONLINE AND "OPEN"... COMMUNICATE WITH YOUR FELLOW MEMBERS!!

The Spirit of St. Louis is owned and published by Chefs de Cuisine Association of St. Louis, Inc. a not for profit, 501 C6 corporation. The contributor's views herein expressed do not, necessarily, reflect those of its' membership and/or officers and chairpersons who serve without compensation.
CHEFS de CUISINE ASSOCIATION of ST. LOUIS, Inc. © 2007 All rights reserved

UPCOMING EVENTS OF NOTE

MARK YOUR CALENDAR, PLAN ON ATTENDING!

MONDAY, FEBRUARY 26, 2007

• **EDUCATION MEETING** •

L'Ecole Culinaire

9811 South Forty Drive • 314-587-2433

with Special Guest, from Austria... **CHEF RUPERT DESSL**
Don't miss this opportunity to learn about the culture and regional cuisines of Austria!

Junior Chapter Meeting: 3:30pm

Education Presentation: 4:00pm

General Meeting: 5:30pm

Admission: \$5.00

MONDAY, MARCH 12, 2007

• **AMERICAN ACADEMY OF CHEFS DINNER** •

Greenbriar Hills Country Club

12665 Big Bend Blvd • 314-822-7892

Hosted by: **CHEF KEVIN SMITH**

Event net proceeds will benefit the Chefs de Cuisine Education Foundation. Please note: attendance to this dinner, which *always* sells-out, is limited to the first 100 paid reservations!

Tickets: \$125.00 per person

(includes food, wine and commemorative plate)

Invitations have been mailed so, make your reservations and pay for your tickets, **TODAY**, online with a major credit card!

Please note: The above represents events confirmed as of press time. Exciting, new monthly events are in the works and will be detailed in future newsletters and on our website, as soon as available.

• **EVENT RESERVATIONS** •

TO MAKE EVENT RESERVATIONS...

CALL THE **CHEFS HOTLINE @ 314-846-9932**

OR, E-MAIL TO:

RESERVATIONS@ACFCHEFSDECUISINESTLOUIS.ORG

OR, BETTER YET, MAKE YOUR RESERVATIONS AND PAY FOR YOUR TICKETS FOR SELECT MEALS & SPECIAL EVENTS:

**USE PAYPAL WITH A MAJOR CREDIT CARD
DIRECTLY FROM OUR WEBSITE!**

SIMPLY, NAVIGATE TO OUR EVENTS PAGE, GO TO THE EVENT FOR WHICH YOU'RE WANTING TO PURCHASE TICKETS, CLICK THE EVENTS' PAYPAL BUTTON AND FOLLOW THE EASY PAYPAL DIRECTIONS.