



# 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](http://ACFCHEFSDECUISINESTLOUIS.ORG)

## ISSUE HIGHLIGHTS

Page 2 •

- President's Message (cont.)
- St. Louis Junior Team Wins Gold, twice, in Scotland
- 2007 Spring Culinary Competition & Certification Testing
- New Members: Welcome!
- Chapter Members Honored with ACF Nominations

Insert •

- Updated Associate Member Contact Doc
- "Purveyorings": Lost Opportunity
- Food For Thought

Page 3 •

- Officers and Board
- Prime Cuts: Select Message Board Postings
- Chef Dessl's Recipe: Kaiseeschmarren
- "You Eat with Your Eyes... Bon Appetit"

Back Cover •

- March Educational Meeting: SYSCO St. Louis
- Upcoming Events of Note
- Misc. Other Chapter "Stuff"

### • FOOD FOR THOUGHT •

"A good meal soothes the soul as it regenerates the body. From the abundance of it flows a benign benevolence. A good and copious dinner begets a mellowing influence; it permeates the bosom with a bland philanthropy of sentiment, embracive of all classes, sects and races of man"

Frederick W. Hackwood  
*Good Cheer* 1911

## • THE FRONT BURNER •

CHEFS DE CUISINE HOT TOPICS, SIMMERINGS & OTHER TIMELY OFFERINGS

**MONDAY, MARCH 12, 2007**

### • ST. LOUIS ACF JUNIOR TEAM SCORES GOLD IN SCOTLAND •

The St. Louis based and coached ACF Junior Culinary Team scores with two gold medals at the KNORR World Junior Culinary Grand Prix at the 2007 ScotHot Show in Glasgow Scotland  
 Details... page 2

**MONDAY, MARCH 19, 2007**

### • EDUCATIONAL MEETING •

Hosted by: SYSCO St. Louis

Learn about and taste SYSCO's certified beef, veal and lamb products and get an update, from the St. Louis Health Department, on recent changes in the St. Louis Health Code!  
 Details... backcover

**SATURDAY & SUNDAY, APRIL 21 & 22, 2007**

### • 2007 SPRING CULINARY COMPETITION & CERTIFICATION TESTING •

L'ECOLE CULINAIRE

Don't miss this rare opportunity to step-up and compete or advance your culinary career thru ACF certification!... Register, NOW!  
 Details... page 2

## PRESIDENT'S MESSAGE

### "Setting The Table!"

I recently finished reading Danny Meyer's book titled, "Setting The Table, The Transforming Power of Hospitality." Danny Meyer has long been a leader in this industry as founder of Union Square Hospitality Restaurant Group, not to mention a St. Louisan. I have admired his style and followed his success over the years, so when I saw he had published a book; I knew I had to read it. I simply could not put it down. It reiterates many things about hospitality that professor Jack Miller taught me and a generation of other students years ago at the Community College at Forest Park. I was able to realign myself with several of his insightful hints and developed a blueprint for hospitality that I strive to practice everyday in my kitchen. I suggest you read it if you have the chance.

Growing up we always took time to eat a meal as a family. That is where we shared our successes, failures, joys and sorrows of each day. Recently, a member of our chapter went on our website and entered the interactive page. He found an entry from a long time fellow member who had fallen out of touch. By chance, this encounter lead to each of them catching back up with each other and enabling them to communicate with a few clicks of a computer

### **PRESIDENT'S MESSAGE (CONT.)**

That is but one way in which I feel this organization has and continues to allow the membership a way to "set the table" for communication, career enhancement, educational opportunities, networking, and hospitality which come in different ways to each of us. Hospitality is present when something happens FOR you, not TO you. I am proud to be part of this organization where something happens for me every time I gather with fellow culinarians and people with shared interests. It is a transforming experience for me and one that I will keep with me for many years to come. Thank you all for what you give to each other and to this organization. YOU are what make the difference in the lives of many each and every day. Keep up the good work everyone!

This year's Mardi Gras was another outstanding event and yet another fine example of TEAM effort. I do not recall this sort of turnout for volunteering in recent months. The silent auction raised in excess of \$6,000 towards education. The food was delicious, the service pleasant and organization flawless. Heartfelt thanks to all who helped with this terrific event!

By the time you read this the ScotHot competition in Scotland will be over and the junior youth team from St. Louis will have competed. This team was supported by grants from ACF as well as local sponsorship. Our board voted to sponsor them as well in their future ventures. Please give the coaches and team your vote of confidence and show of support next time you see them.

Please remember to make your reservations each month for our meetings, educational events and dinners. It is considerate for those planning as hosts and gives us a better opportunity to demonstrate HOSPITALITY!

I am looking forward to the Academy of Chefs Dinner hosted by Chef Kevin Smith on March 12. I know he and his brigade will do an outstanding job and we will leave with more appreciation of what we all love to do. The table is set and ready. . .are you willing to step up to the plate?!

Yours from the table,  
Chris Desens

### **ST. LOUIS TEAM STRIKES GOLD IN SCOTLAND**

The ACF Junior Team of young St. Louis culinarians who represent the USA at the KNORR World Junior Culinary Grand Prix at the 2007 ScotHot Show in Glasgow Scotland, February 26-28.... captured TWO GOLD MEDALS, ONE FIRST PLACE and, overall, 2ND PLACE! Congratulations to Team members: J.T. Gelineau, Mike Palazolla, Kevin Taylor, Mike Bush and Wayne Sieve, Chef Aidan Murphy for assembling the gold medal team and coaching with Chefs Paul Kampff, Craig Meyer and Kevin Storm who, with Steve Jilleba, C.M.C., ACF National Youth Team coach, accompanied the team to Scotland.

The team competed in both the salon cooking category and the restaurant service style Restaurant of Nations event. During the Restaurant of Nations event, the team prepared a 3-course meal which was served to 50 paying customers. The competitions were sanctioned by and judged under World Association of Cooks Societies (WACS) rules of international judging.

The team was given a stipend from ACF as well as sponsorship from local associate members and the ACF Chefs de Cuisine Association of St. Louis, Inc..

From here, the team will continue their efforts towards representing The USA as ACF Junior Culinary Team at the next "Culinary Olympics" which will take place Oct. 19-22, 2008 in Erfurt, Germany !

**ACF CHEFS DE CUISINE ASSOCIATION OF ST. LOUIS**  
presents  
**2007 SPRING CULINARY COMPETITION**  
&  
**ACF CERTIFICATION TESTING**

**APRIL 21 & 22**  
L'Ecole Culinaire

**SATURDAY APRIL 21, 2007**  
ACF Certification Testing

**SUNDAY APRIL 22, 2007**  
• Contemporary "K" Series •  
• Cold Food •

Open to all Chefs. This will be an ACF sanctioned  
culinary salon and medals will be awarded

ACF Members: \$100.00    Non- Members: \$175.00

For further information, to download a registration form and/or to pay your registration fee, online, with a major credit card via PayPal... visit our website or, contact:

Competition: Chef Kevin Storm at 314-275-9420 [kstorm@bellerive.net](mailto:kstorm@bellerive.net)  
Certification: Chef Brian Hardy at 314-372-2264  
[bhardy@thegatesworth.com](mailto:bhardy@thegatesworth.com)

### **NEW MEMBERS: WELCOME!**

Active Members: Shane T. Brassel, Corey Ellsworth & Claire E. Robberson and Junior Members: Mike Chervitz, Matthew R. Dawson, Jeffrey S. Fairbanks, Christopher A. Jacob, Corey S. Moore and Jonathan Murphy

Bernard Pilon, CEC Membership Chair

### **CHAPTER MEMBERS HONORED WITH ACF NOMINATIONS**

Congrats and a TIP OF THE TOQUE to ACF Chefs de Cuisine Association of St. Louis President Chef Christopher Desens, CEC who has been nominated for the ACF Chef Professionalism Award and Junior Chapter member, John (JT) Gelineau who has been nominated ACF Central Region Student Culinarian of the Year!

# 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](http://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](mailto:Aburgess@abfoodsllc.com)  
[www.auroprofoods.com](http://www.auroprofoods.com)

## ANDRES BANQUET FACILITIES

John Armengol  
4254 Telegraph Road  
St. Louis MO 63129  
**314-894-2622**  
[www.andresbanquet.com](http://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](http://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](http://www.bunncapitol.com)

## COMPANION BAKING

Tina Vass  
4555 Gustine Avenue  
St. Louis, MO 63116  
**314-352-4770**  
[tvass@companionbaking.com](mailto:tvass@companionbaking.com)  
[www.companionbaking.com](http://www.companionbaking.com)

## CONSUMERS MEAT PACKING CO.

Corey Marasso  
Mike Galet  
1301 Carson Drive  
Melrose Park, IL 60160  
**708-825-4363**  
[www.consumerspacking.com](http://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](mailto:info@fordstl.com)  
[www.fordstl.com](http://www.fordstl.com)

## FOX RIVER DAIRY

Dan Probst  
Tim Probst  
1754 Chase Drive  
Fenton, MO 63026  
**636-343-5110**  
[foxriverdairy.sbcglobal.com](http://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](http://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](http://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](http://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](http://www.mccarthyspice.com)

## MIDAMERICA BROKERAGE

Phil Charles  
11738 Administration Dr.  
St. Louis, MO 63146  
**314-872-9520**  
[phil@midamstl.com](mailto: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](http://www.mobeeff.org)

## MOORE FOOD DISTRIBUTORS, INC.

Bill Schultz  
9910 Page  
St. Louis, MO 63132  
**314-426-1300**  
[www.moorefooddist.com](http://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](http://www.need-a-uniform.com)

### OLE TYME PRODUCE

Tom Butchart  
92-94 Produce Row  
St. Louis, MO 63102  
**314-436-5010**  
[www.oletyme.com](http://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](http://www.pfgmiddendorf.com)

### PLITT PREMIUM SEAFOOD

Corey R. Marasso  
522 Garrick Place  
O'Fallon, MO 63368  
**636-265-0424**  
[corey@plittfish.com](mailto: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](http://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](mailto:apollaci@sunfarm.com)  
[www.sunfarmfs.com](http://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](http://www.syscostlouis.com)

### THOMAS COFFEE COMPANY

Tom Charlieville  
922 South Boyle Avenue  
St. Louis, MO 63110  
**314-534-6666**  
[www.thomascoffee.com](http://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](http://www.usfoodservice.com)

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

## “PURVEYORINGS”

### “PURVEYORINGS”

#### THE 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@acfcchefsdecuisinestlouis.org](mailto:associateshowcase@acfcchefsdecuisinestlouis.org)

#### FOOD FOR THOUGHT

“A single glass of champagne imparts a feeling of exhilaration. The nerves are braced, the imagination is agreeably stirred; the wits become more nimble. A bottle produces the contrary effect. Excess causes a comatose insensibility. So it is with war; and the quality of both is best discovered by sipping”

Winston Churchill *q. in The Wit of Sir Winston 1931*

TALK ABOUT A LOST OPPORTUNITY?

ASSOCIATE MEMBERS....  
THIS SPACE COULD HAVE BEEN  
YOURS!

WANTING TO COMMUNICATE YOUR  
MESSAGE TO THE ENTIRE  
MEMBERSHIP?

“PURVEYORINGS” IS ONE OF YOUR  
MOST DIRECT METHODS FOR  
DOING SO!

**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

**PRIME CUTS:  
SELECT CHEFS DE CUISINE WEBSITE  
MESSAGE BOARD POSTINGS**

Author: Ray Noonan  
Date: 1/20/2007 0:56 am CDT

RE Subject: Why Bother?

"I'm in, after 20 plus years of the BIZ I'm hooked. I dream of my next plated meal, decorated buffet or cold salad. I look forward to when my staff comes in and I have a plan for the day. When I go out to a table and they tell me how great the meal is and how nice it is to see the chef. How coming up in the ranks with a chef who would rather throw a skillet towards you than remember your name!! Yes we are different. YES, that's what drives us to make the best burger or some micro green organic, skillet roasted concoction that we think no body could come up with before. We work when others are off, we get up to make fresh bread when others are just going to bed. We drink coffee from 7-11 when others go to Star-buck's. (well some of us). I had the opportunity to work with the Best of the Best Buell Day that's why I Bother to do what I do!!!!!! I am IN."

**CHEF DESSL'S RECIPE:  
KAISEESCHMARREN...  
"EMPEROR FRANZ JOSEPH'S  
DESSERT PANCAKE"**



- 5T Sugar
- 250g Flour
- 500ml Milk
- 5 Eggs, separated
- 100g Butter, clarified
- 60g Raisins
- 1T Vanilla Sugar
- 1T Rum

- Massarate raisins in rum
- Whisk the egg whites, sugar and pinch of salt to stiff peaks

- Whisk the egg yolks, vanilla sugar and milk
- Gradually work-in flour and beat into batter.
- Fold egg whites into batter
- Add butter to hot sauté pan. When melted, pour batter into pan, top with raisins and cook over medium heat until lightly browned
- Turn pancake and place in 375F (190C) oven for 8-10 minutes. Using two folks, "tear" pancake into serving-sized portions, dust with powdered sugar and continue baking, turning pieces to evenly brown. Serve with icing, stewed fruit or jam. Serves 4-6

**"YOU EAT WITH YOUR EYES,  
FIRST"... BON APPETIT!**



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

5600 OAKLAND AVENUE  
ST. LOUIS, MO 63110 - 1393



“ON THE CULINARY CUTTING EDGE SINCE 1921”®

**MONDAY, MARCH 19, 2007**

• **EDUCATIONAL MEETING** •

HOSTED BY: **SYSCO ST. LOUIS**

3850 MUELLER ROAD ROAD, ST. CHARLES • 636 - 940 - 9230

Learn about and taste SYSCO's certified beef, veal and lamb products and get an update, from the St. Louis Health Department, on recent changes in the St. Louis Health Code and how they may affect your operation!

Junior Chapter Meeting	3:30pm
Educational Presentation	4:00pm
General Meeting	5:30pm

Admission: \$5.00

To make your reservations, **TODAY**, for this and/or other Chefs de Cuisine events, see • **EVENT RESERVATIONS** • at the bottom of the 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, MARCH 12, 2007**

• **AMERICAN ACADEMY OF CHEFS DINNER** •

Greenbriar Hills Country Club

12665 Big Bend Blvd • 314-822-7892

Hosted by: **CHEF KEVIN SMITH**

This event is **SOLD OUT!**

Thanks for supporting the A.A.C. and Chefs de Cuisine Education Foundation! Look for a dinner review in an upcoming newsletter.

**SUNDAY-WEDNESDAY, MARCH 25-27, 2007**

• **ACF CENTRAL REGIONAL CONFERENCE** •

Hilton Milwaukee City Center • Milwaukee, WI  
Official Regional & National Conference Chef's coats are, now, available through Chef Designs.

**MONDAY, APRIL 16, 2007**

• **SOUS CHEF DINNER MEETING** •

Westwood Country Club

11801 Conway Road • 314-432-2311

Westwood Executive Sous Chef Don Grace will be assembling a group of fellow Sous Chefs to showcase their culinary skills and Junior Chapter culinarians will prepare the evenings' hors d'oeuvres. Sous Chefs interested in participating should contact Don Grace. Juniors Culinarians interested in participating contact Julia Krelo

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 DINNERS & 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.