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• THE FRONT BURNER •

CHEFS DE CUISINE HOT TOPICS, SIMMERINGS & OTHER TIMELY OFFERINGS

• MEMBERS AT ACF CENTRAL REGIONAL CONFERENCE •

Our Chapter, as is the long-standing tradition, was professionally and honorably represented at The ACF Central Regional Conference in Milwaukee! Details... page 2

• AAC GALA DINNERS: THE REBIRTH & '07 REVIEW •

Personal reflections on the Rebirth of St. Louis AAC Gala Dinners and a Review of the sold out, excellent meal and GREAT time had by all who attended, '07 event! Details... pages 3 & 5

MONDAY, APRIL 16, 2007

• DINNER MEETING •

Hosted by: SCHLAFLY BOTTLEWORKS in their CROWN ROOM

Count on plenty of "Beer the Way it Used to Be" at St. Louis' first new production brewery since the end of Prohibition! Details... back cover

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 4

PRESIDENT'S MESSAGE

"Roller Coaster Ride"

As I write this I am preparing to attend the Central Regional Conference in Milwaukee and represent our chapter as president. I have enjoyed attending past conferences and getting to know and understand the behind the scenes of this massive organization. Each time I go, I meet new people, get reacquainted with old friends and get a chance to know our members who attend on another level. I take the chance to learn something at every turn of these conferences as a valuable opportunity of career enhancement. I look forward to seeing our knowledge bowl and junior hot foods team competing, seeing John Gelineau competing as junior culinarian of the year and being part of chapter representation in the running for chapter of the year honors. Awards are nice and all, but to me the true sense of winning is just seeing members from across our region in one place at one time to seek knowledge in one form or another. It will be a great conference and I look forward to reporting to you all in the very near future. [see "Showings" page 2]

April reminds me of the top of a roller coaster ride. To me, January, February and March are like the ascent to the top of the monster and April is when I throw my arms in the air and scream!!! There is no turning back now; all those projects I started in hopes to get them finished by now are over. Any hope of sticking to a New Year resolution is all but gone.

(cont. page 2)

PRESIDENT'S MESSAGE (CONT.)

Yep, from this point on, my calendar is FULL. I suppose you all are just like me in that regard. This day and age provides us with many advantages from years gone by, but many frustrations as well. I also start to feel like our monthly meetings come and go in an instant and the busier we all get, the closer they feel. The reservations get smaller and smaller, the attendance gets more sporadic and in the end, it seems like the same old, same old. Let's try and get new people involved. Let's try and put those meetings and educational seminars down on your calendar for the rest of the year and plan ahead! Let's try and make the most of our educational opportunities with each other and help each other towards building a stronger career path. I realize we all can't make each and every meeting; I don't expect you to. Our membership has grown by nearly 35% over the past year!!! Yet, do we attain a quorum at our meetings??? This roller coaster is probably normal and I am at the front of the ride with my hands up screaming at the top of my lungs, having the time of my life! Join me in the ride, won't you?!? We all go through our ups and downs, but don't you see, that is the very reason to come to meetings-being there for each other, learning from each other, supporting one another. I challenge you to jump on board this coaster; not to coast, but to ride. Take charge of your career enhancement and make something happen for yourself. There are plenty of opportunities to get involved in many areas of this chapter. Please remember to **MAKE YOUR RESERVATION!!!!** The roller coaster of reservations is constant from month to month. WE do better, and then we fall off again. I suppose we are all guilty, but if we truly have respect for those volunteering their time to run this or any chapter, then let's give them the courtesy of our timeliness and be responsible!

This month there is our annual spring competition and certification testing at L'Ecole Culinaire on April 21 and 22. This is a great way to increase your skill level and learn about your craft. Sharpen your knives and jump in the ring!

The Culinary Classic in Chicago is this year in May. What a great chance to see culinary teams from around the world in head to head competition surrounded by the NRA Show.

Here comes that roller coaster: ALL aboard!!!

Yours from the kitchen,
Chris Desens

“SHOWINGS”

OUR CHAPTER AT THE ACF CENTRAL CONFERENCE

Our St. Louis Chapter was, as is traditional, a “force to reckon with” at the recently held ACF Central Regional Conference in Milwaukee! Our ACF Chefs de Cuisine Association of St. Louis Junior Knowledge Bowl Team (team representative and co-captain Mary Boehme, co-captain Brian Horton, team members Steven Durley, Corey Moore and Sheeri Sullivan and team coach Joe Mueller, CCC and assistant coach Vicki Davenport) took first place, Gold medal and re-claimed their title of Baron H. Galand Knowledge Bowl Central Regional Champions and will be heading to Nationals!

Our ACF Chefs de Cuisine Association of St. Louis Junior Culinary Team (Kevin Taylor, Mike Palazzola, Lawrence Walker,

Shawn Wiltrout, Mike Chervitz, Jon Murphy and team coaches Tony Haacke and Anthony Lyons) captured third place, Silver medal in the Junior Hot and Cold Food Competition. Also, Junior Chapter culinarian J.T. Gelineau competed for Student Culinarian of the Year and executed an exceptionally fine meal, but, fell just short of winning the title, Chef Chris Desens did not receive the Chef Professionalism award which he was honored to be in the running for, Chef Bogacki campaigned for AAC National Vice Chair and ACF Chefs de Cuisine Association of St. Louis received an ACF Achievement Award! **TIP OF THE TOQUE** to each for so professionally and honorably representing our chapter!

FROM MEMBERSHIP: INVOLVED?

When I was asked by our current president Chris Desens 18 months ago to assume the post of Membership Chair, I was immediately convinced that my duty was to increase the number of members in the Chefs de Cuisine as much as possible. It was only after I paused for a few days to truly reflect upon what it meant to be a member of this organization that I set upon what I thought was a more meaningful course of action. I came to the now obvious realization that a strong and thriving organization did not necessarily mean a huge increase in the actual number of members, but that it meant an active participation by the current and new members of the Chefs De Cuisine.

This is now more relevant than ever as I discover that membership has increased by over 30% in the past year and a half. But what, however, does this number really signify? It signifies that as an organization we must forge forth in becoming members who truly want to make a difference within the organization. We must utilize the organization as the vehicle it was intended to be, an educational vehicle. But education is also a two way street, and it is my thought that the influx of new members should generate an influx of new ideas that need to be shared. Education should not be limited to the educational seminars held every other month by the Chefs de Cuisine, but also in our newsletters, at our meal meetings, and by actively participating in all the organizations events. There is no limit to the educational opportunities of the organization, and we can only benefit from continuing to share with each other our understanding of the culinary arts. So help us move forward, introduce yourself, involve yourself and invest in your future.

Welcome new Active Member Justin Keimon and Junior Member Lawrence Carr!

Bernard Pilon, CEC Membership Chair

YOUR CHAPTER NEEDS YOU!

The chapter is in need of someone to “step-up” and assist with the organization of our substantial archive! Years and years worth of documents, pictures and other related chapter “stuff” hold our organization's history and are needing our preservation efforts.

A task force is being set-up to define a new Chefs de Cuisine mission statement which best reflects the contemporary state of our chapter and our core values.

Interested in lending a hand...

contact Chef Desens at 314-993-2880

ST. LOUIS AAC DINNERS, THE REBIRTH:

A PERSONAL REFLECTION

The rebirth of the St. Louis Academy of Chefs Gala Dinners started with an idea Mike Craig had while he was the President of the Junior Chefs Chapter. Unfortunately, that year, Craig was too busy, to get to fit it into his schedule. In 1998, when I was Junior Chapter President, I wanted to do big things with The Chapter. While taking-thru some ideas I had with Chef John Bogacki and Mike Craig, Mike suggested that if I, really, wanted to make a big impact on the Junior Chapter... I should restart the Academy of Chefs Gala Dinners as they had not been produced in St. Louis for 20 years!

I thought it was a great idea and when I asked him, Chef John supported the idea and agreed to obtain the approval from the Board and we were on our way.

I was, at the time, an apprentice and we received the OK from the Apprenticeship Committee approving me to do this Gala as my graduation dinner. Chef John had a lot of confidence in me and let me create 3 of the 6 courses and do a lot of the advance work and food ordered. My "big thing" for the dinner was that I wanted the Junior Chapter and apprentices participate, as well, so we pulled together 12 Junior Chefs and with the assistance of Chefs Tom Elkin and Manfred Zettl, we prepared and plated the dinner. Chef John also mentioned that at many of the previous Academy Dinners someone was honored so, after much discussion, it was decided to honor Chefs Ollie Sommer and Jan Verdonkschot. Susie Hurley knew a guy that made awards and he made commemorative flower votives for the attendees to take home with them (I found out about the plates too late) as well as the awards which were awesome.

It was an awesome experience and when Chef John asked me what we should do with the funds, I suggested we give them to the Junior Chapter and The Education Foundation. As for the dinner... it went off without a hitch and I passed my apprenticeship graduation dinner which was judged by Chefs Aidian Murphy, Tom Elkin and Erving Johnson. The best part of this experience, to me, is the fact that The St. Louis AAC Gala Dinners live on thanks to all the awesome St. Louis chefs!

Don Grace CCC

2007 ST. LOUIS AAC GALA DINNER

GREENBRIAR HILLS COUNTRY CLUB

A REVIEW BY TOM BERTANI

On Monday, March 12, 2007 members of The Chef de Cuisine Association of St. Louis and guests gathered at Greenbrier Hills Country Club for the annual American Academy of Chefs Gala Dinner. There was a festive feel to the evening; attendees were resplendent in their formal attire and the reception room abuzz with renewed acquaintances and conversations. Adding to the festivities was the offering of a tasty sparkling wine, matched perfectly with numerous passed amuses guiles. Samplings included Smoked Salmon on Potato Cake with Lemon and Lime, Beef Carpaccio with Parmesan Aioli, whimsical "ice cream shaped cones" filled with Ahi Tuna Tartar, a "lollipop" of Peppered Salmon Pastrami, Lobster "Corn Dogs" and Crab Canapés. Greenbrier Hills Country Club Executive chef, Kevin Smith creativity was certainly exhibited in his hors d'oeuvres selection. All too soon the dinner bell signaling guests to be seated was rung.

Guests were seated at beautifully appointed tables; black table clothes with alternate black and white napkins, an array of polished glasses, and a splash of color provided by a vase of fresh cut red tulips and daisies. Domaine de la Solitude was passed; a spicy white wine from Cote du Rhone and the meal commenced. The first course was "Roasted Shallot and Morel Custard", served with a savory Parmesan Tuile". It was delightful with richness provided by the egg custard, and the earthiness of the morels offset by the caramelized sweetness of the shallots.

"Smoked Bacon Consommé, Pan Seared Diver Scallop, Sun Dried Tomatoes and Flash Fried Spinach" was next served. Again the flavors were perfectly matched with a smoky richness from the bacon, the sweetness of the scallop and the slight tartness of sun dried tomatoes harmonized beautifully. "Champagne Poached Asparagus with Crispy Shitake Mushrooms, Shaved Icicle Radish, White Truffle Vinaigrette" followed. It was beautifully presented and provided a perfect respite for the palate.

A Pinot Noir, Tolosa, Central Coast, 2005 was offered. It had good balance and

flavors of dark berry fruit and a touch of spice. It matched well with the "Pinot Noir Braised Short Rib of Beef Ravioli, Pinot Noir Syrup served with Sunchoke Yukon Gold Potato Puree and Crisp Leeks". This "rustic" course matched perfectly with the earthiness of the Pinot Noir and was a well conceived and tasty selection by Chef Smith. The main course, "Herb Crusted Rack of New Zealand Lamb with Lamb, Apple and Mint Jus was accompanied by a Sweet Potato Croquette, Alsacian Braised Cabbage and Roasted Petite Pan Squash". The flavors integrated well; the cabbage somewhat sour, the croquette sweet, and the pronounced flavor of lamb, perfectly cooked medium rare was heightened by the herbal and fruit flavors of the jus. A Spanish Cabernet Sauvignon, Benegas, Luna Benegas, 2005 was offered and displayed good Cabernet Sauvignon character with a touch of dust on the finish.

A fitting conclusion to the meal, "Chocolate Fantasy" included a trio of beautifully presented and "yummy" chocolate desserts.

A note of appreciation is offered to the many talented and dedicated employees of Greenbrier Hills Country Club; to Matt Lacefield, General Manager, to David Potts, Banquet Manager, to the wait staff for their impeccable and professional service, to the culinary staff for their outstanding efforts lead by Executive Chef, Kevin Smith, Executive Sous Chef, Gene Jackson, Sous Chef, Matt Ely and Pastry Chefs, Jerrod Wallace and Cheyenne Modglin. Kudos to all for providing a most memorable culinary experience.

A final note of acknowledgement to Oliver H. "Ollie" Sommer, CEC, CCEE, AAC with whom I had the pleasure of being seated with. As everyone who knows him, Ollie is the consummate gentlemen, much beloved and much decorated for a culinary career that began in 1941 at the age of sixteen. Now eighty-three years young, he continues to pass on his culinary experience and knowledge to students at Southwest Illinois College. He was elected into The American Academy of Chefs Hall of Fame along with Julia Childs in 1996 and is a member of the Academy since 1964. He is also a member of the Honorary Order of Golden Toque, one of only one hundred members.

JUNIOR CHAPTER NOTES
MEETING MINUTES – JUNIOR CHEFS
MONDAY, MARCH 19, 2007
SYSCO ST. LOUIS

Meeting opened @ 3:43 pm by Julia Krelo

Attending: Peggy O'Connor, Barb Ashley, Aaron Brown, Julia Krelo, Missy Motz, Lori Roster, Kevin Talbot, Greg Tieber, Mark Williams

Report on SYSCO Food Show

15 – 20 Junior Chefs assisted at the SYSCO Food Show, held in Collinsville on March 13th. They staffed four workstations and prepared seafood, beef and pork dishes, salads, and desserts.

Junior Chefs Dining Out

All Junior Chefs should reserve the evening of Tuesday, April 24 for Dining Out. Tentatively scheduled for Trattoria II, this is an opportunity for Junior Chefs to get together informally and get to know one another. Lori Roster is finalizing the details over the next few days. Contact any Junior Chef officer for further information.

Junior Chef Volunteers Needed

- Junior Chef volunteers may be needed for the Food Competition and Certification being held at L'École Culinaire on Saturday and Sunday, April 21st and 22nd. Mark Williams will contact Chef Kevin Storm to determine volunteer needs. Details will be forthcoming.
- Junior Chef volunteers will be needed to prep and cook for the annual Chefs de Cuisine Golf tournament. Prep work will be done at Julia Krelo's kitchen on Sunday, June 3rd. The Golf Tournament will be held on Monday, June 4th at Stone Wolff in Belleville. Mark Williams will contact Chef Kevin Storm to determine volunteer needs. Details will be forthcoming.

Junior Chef Biographies

We decided that we should publish biographies of currently active Junior Chefs so that we can get to know one another better. Aaron Brown volunteered to write his bio for submission for the April newsletter. Junior member bios will be featured, monthly, in future issues of the newsletter.

Junior Chef Biography: Aaron Brown

Aaron is a culinary student at Forest Park. He is currently enrolled in Food Preparation I and II this semester. Aaron also works as the Sous Chef at Pestalozzi Place under the owner and Head Chef David Lawrence. His preferred preparation style is New American, grounded on the classical French techniques.

Mark Williams
Junior Chapter Secretary

MEMBER: QUESTIONED

By way of an introduction... When I asked for volunteers to write a monthly article about our members, Stephen Durley stepped up to the plate and went right to work on this project. Stephen is a new junior chapter member and a member of our gold medal winning Central Regional Baron H. Galand Knowledge Bowl Team.

Chris Desens

This month's featured member is Casey Schiller, Executive Pastry Chef, Coordinator of Baking and Pastry Instruction Hospitality Studies/Culinary Arts at St. Louis Community College at Forest Park

S.D. "What made you want to teach?"

C.S. "I started working as an adjunct while I was still in the industry and what I found was a reward far superior to what I found in the industry. A room full of students yearning to learn more, thirsty for knowledge, was unlike any kitchen I've ever worked in... Once I saw a passion and thirst for information I was hooked and I just wanted to deliver."

S.D. "What is the most exciting thing about the upcoming semesters here at Forest Park?"

C.S. "We have a very exciting brand new degree, which is the Associates of Applied Science in Baking and Pastry Arts. I have been working in the curriculum for the past thirteen months and really designing a course that will give the students a chance to delve further in depth than ever before. We will be the only school in Missouri to offer a degree in Baking and Pastry Arts and we will continue to offer our certificate."

S.D. "What do you want your students to take away from their experience at Forest Park?"

C.S. "I want them to have a well-rounded practical knowledge that they

can apply directly to the work place. On the job experience is still very important but I want to give them the building blocks and basic skills for when they enter the work force."

S.D. "Which teacher was your greatest influence and why?"

C.S. "Master Pastry Chef Tom Vaccaro; I had the pleasure of working with him at three of the Trump Hotels in Atlantic City in college and after I graduated. He took me under his wing and showed me every aspect of the pastry field. He guided me toward a path to success and is still a huge support and confidant."

Stephen Durley

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NEED-A-UNIFORM EXPANDS!

Associate members Renee and Allan Gers have expanded their NEED-A-UNIFORM and opened a second location at 327 Droste Road in St. Charles, Mo. 63301. Hours of operation are Monday - Friday 9:30am till 5:00pm and Saturday 9:00am till 2:00pm. Phone #: 636-946-3005

CAREER OPPORTUNITIES

- Are you a passionate culinarian seeking a learning environment, willing to commit to excellence as part of a dedicated team? To set up a working interview please contact Chris Desens at 314-993-2880.
- Straubs in Webster Groves is in search of a Sous Chef to manage a staff of 6 - 8 in preparation of their home meal replacement (HMR) product line. For further information, contact: Executive Chef Fred Youngblood at 725-2121 ext. 19.

• The Hallmark of Creve Coeur, a provider of upscale senior living, has an immediate full time opportunity for an experienced Executive Chef.

Associate's Degree or equivalent from two-year college or technical school in Restaurant Management and/or Culinary Arts. A minimum of 6 months to 1 year related culinary experience in a similar capacity and a proven track record. Senior living experience preferred. State and County required food handling/sanitation licenses and/or certificates a plus.

Interested, contact Ray Leisure at 314-432-5200 ext. 203 or rleisure@brookdaleliving.com

• Short Hills Country Club in East Moline, IL is in search of a Working Executive Chef. For particulars on this exciting opportunity contact: David Meyers, David Meyers Associates, Ltd. at 847-705-6700 or meyersdgm@comcast.net

"PURVEYORINGS"... THE ASSOCIATE MEMBER SHOWCASE

Associate Members, 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 line(s), career opportunities, etc.. Let us know and, space allowing, we'll assist you with your merchandising efforts in our Spirit of St. Louis newsletter and on our website!

Submissions for the newsletter are due the 20th of the month for the following month's newsletter.

Information for the website is welcomed, encouraged and accepted anytime. Cut and "pasteable" WORD docs and jpeg graphic files are preferred.

For further info or to submit content: associateshowcase@acfchefsdecuisinestlouis.org

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Dan Holtgrave • Brian Jennings • John Judy • Chris
Sullivan, CEC

Spirit of St. Louis Newsletter Editor:

Robert Hertel, CEC, CCE, AAC, FMP

**ROASTED SHALLOT & MOREL
MUSHROOM CUSTARD**

2007 AAC GALA DINNER
EXECUTIVE CHEF KEVIN SMITH
FIRST COURSE

2 pints	Heavy Cream
4	Roasted Shallots
1 T	Soy Sauce
6-8	Morel Mushrooms (fresh or rehydrated)
1 T	Dried Porcini Mushroom Powder
4	Egg Yolks Salt & Pepper to Taste

- Roast shallots and small dice and reserve one
- Small dice one morel and set aside
- Steep heavy cream w/remaining shallots, morels, soy sauce, salt & pepper to taste
- Pour mixture into timbales
- Add diced shallots and morels into center of custard
- Bake in water bath at 300 degrees for 20-25 minutes until firm
- Garnish w/chive oil, shaved black truffle and parmesan tuile

Makes 12 starter-size servings

PASS IT FORWARD!

These are chances for anyone in Chef de Cuisine to "pass it forward" to our community. From entry-level first year culinary student to executive Chef... all talents are valued and needed. Pass just an hour of your time in helping any of the following organizations and you will affect 10 others who will pass that information forward. Talk about invested gain!!!!

Operation Frontline is the educational outreach branch of Operation Food Search which is the St. Louis affiliate of Share Our Strength, a nation wide organization to provide food to families and individuals in stress situations whether economic or natural disaster. Contact: 314-726-5355, prompt "0" for information and ask for the Educational Director or, call D'Aun Carrell at 314-323-3490.

Food With Family and Friends the St. Louis chapter of the Chef & Child Foundation has initiated a nutritional curriculum for the public schools. Contact: D'Aun Carrell at 314-323-3490 or email at dac1940@earthlink.net.

McMurphy's Grill is part of St. Patrick's Center which is a teaching restaurant for

job training. It provides rehabilitated substance-abuse individuals the chance to learn a self-sustaining skill. Contact: Chef Larry Fant at 314-231-3006



STONEWOLF

**BON APPE-TEE
CHEFS DE CUISINE 15TH ANNUAL
GOLF TOURNAMENT**

MONDAY, JUNE 4, 2007
STONEWOLF GOLF CLUB
1195 Stonewolf Trail
Fairview Heights, IL • 618-624-4653

Fellow Golfers, Members and Friends:

This year's Gold Tournament, our 15th, will be held Monday, June 4, 2007 at Stonewolf Golf Club. The days activities will include a Putting Contest, Several Closest to the Pin, a Target Hole, a Longest and Straightest Drive Hole and, of course, A 4-player Scramble Tournament. We will begin play at 9:00am, so come early and participate in the Putting Contest or practice on the driving range. This year's food will, again, be prepared by our own Junior Chapter chefs.

Please plan to contribute to this annual CHEFS FUNDRAISER by playing in our tournament, donating attendance prizes, sponsoring a hole or doing all three.

Make your reservations early because we are limited to a finite number of players. 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. If you have any questions or can help us in any way, please contact:

Rich LaRose
PFG Middendorf, Tournament "Pro"
314-241-4800
rlarose@pfgmiddendorf.com

Chef Kevin Storm
Culinary Arts & Fundraising Chair
314-275-9420
kstorm@bellerive.net

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, APRIL 16, 2007
• **DINNER MEETING** •

Hosted by: **SCHLAFLY BOTTLEWORKS** in their
CROWN ROOM

7260 SOUTHWEST AVENUE (AT MANCHESTER) • 314 - 241 - BEER

Sample St. Louis’ “Other Brewery” products including their “regular” available year-around styles and single batch, seasonal beers plus enjoy their cuisine featuring courses prepared with their brews!

Junior Chapter Meeting	4:30pm
General Meeting	5:15pm
Brews & Appetizers	6:00pm
Dinner	6:30pm

Members & Guests: \$40.00 Senior Members: Complimentary

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!!

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UPCOMING EVENTS OF NOTE

MARK YOUR CALENDAR, PLAN ON ATTENDING!

SATURDAY & SUNDAY, APRIL 21-22, 2007
• **‘07 SPRING CULINARY COMPETITION & CERTIFICATION TESTING** •

L’ECOLE CULINAIRE

9811 South Forty Drive • 314-587-2430

For further details visit our website or, for The Competition contact Chef Kevin Storm at 314-275-9420, or for Certification, contact Chef Brian Hardy at 314-372-2264

MONDAY, MAY 14, 2007

• **EDUCATIONAL MEETING** •

featuring **CHEF & AUTHOR RICHARD CHAMBERLAIN**

St. Louis Community College at Forest Park

15600 Oakland Avenue • 314-644-9751

Author of the Healthy Beef Cookbook which will be the focus of the his presentation

MONDAY, JUNE 4, 2007

• **BON APPA-TEE GOLF TOURNAMENT** •

STONWOLF GOLF CLUB

1195 Stonewolf Trail Fairview Heights, IL • 618-624-4653

For info, contact: Rich LaRose 314-241-4800 or

Chef Kevin Storm 314-275-9420

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.