



## Summer Event- June 27th A.L. Gustin Golf Course

In our chapter we have coming up on June 27<sup>th</sup> our annual golf tournament and picnic dinner. This year we are again returning to A.L. Gustin Golf course for this popular event. Bryon Grant CWPC is the chairperson and we are asking all of our 42 members to come and compete in the tournament or come to the dinner afterwards. This year we will have the bluegrass band, 'Iron Weed', play at the dinner and it should be great fun for the whole family. Any one who wishes to come and help cook or work the event please contact Bryon or myself.

### ACF Golf Tournament Dinner:

Smoked Chicken, Grilled Rib Eye Steaks, Grilled Salmon. Seasonal Green Salad with Balsamic Vinaigrette, Tomato Truffle Oil and May Tag Blue Cheese Dressing, Assorted Condiments, Fresh Fruit Bowl, American Potato Salad, Macaroni Salad, Assorted Relishes (Smoked Tomato, Spicy Black Bean and Papaya Pineapple), Jack Daniel's BBQ sauce, Bi Colored Corn on the Cobb, Green beans with Pecans, Steak Fries, Corn Bread and Biscuits with Honey Butter, Apple Cobbler with Vanilla Ice Cream, Brownies, Lemon Bars and Cookies

Sodas, Ice Tea, Beer

Picnic dinner starts at 5:30 pm.

### Directions:

From I-70- take Providence to Stadium Blvd., continue west (right) to UMC A.L. Gustin Golf Course and turn left at the light. The Old Alumni Center is west of the main clubhouse, where the picnic will take place.

From 63 South- come to the Stadium exit, from the off-ramp turn west (left), continuing west past the Truman VA Hospital, Continue through, down the hill, turning left at the light. The old Alumni Center is directly across from the main clubhouse.

## Secretary's Minutes

The March 8th meeting was held at the Reynolds Alumni Club with guest Chef Andre Torres. He demonstrated the preparation of his Lobster Cakes in a Carrot Port Wine Sauce. Chef Torres did a fine presentation, topped only by the taste of his creation.

It was decided not to participate at Art in the Park

this year due to a changed system of selection for food vendors.

There was a Knowledge Bowl to be held at the Central Regional Conference in Michigan.

The April 5th meeting was hosted by Jeff Rayl at Rock Bridge High School with an International Foods theme. Demonstrations of Sai Mai by

Sanerporn Camp, former owner of Bangkok Gardens and olive, cheese and oil & vinegar tastings from World Harvest Foods were very interesting and offered some unusual flavors. Chef Rayl and staff and students had prepared some delicious world foods for all who attended.

## NEWS

The ACF National Convention is July 20— August 3, 2005 at the Marriott Rivercenter, San Antonio, Texas. You may register online at [www.acfchefs.org](http://www.acfchefs.org).

The Chefs de Cuisine Assoc. of St. Louis Junior Culinary Team won the 2005 Central Regional Student Team Competition. Congratulations!



# President's Message

Presidents Letter Summer Quarter 2005

Hello Everyone,

Well the heat of summer is upon us and I for one am glad that school is out and the seasons are a changing. In our chapter we have coming up on June 27<sup>th</sup> our annual golf tournament and picnic dinner. This year we are again returning to A.L.Gustin Golf course for this popular event. Bryon Grant CWPC is the chairperson and we are asking all of our 42 members to come and compete in the tournament or come to the dinner afterwards. This year we will have the bluegrass band, 'Iron Weed', play at the dinner and it should be great fun for the whole family. Any one who wishes to come and help cook or work the event please contact Bryon or myself.

Also coming up in July is the ACF National conference and I have asked Bryon to go in my place this year and he will be voting for the chapter. If anyone would like to bring up any issues from our chapter please get with me so that Bryon can speak for us in one voice. He will be accompanied by Jason Straub who was chosen as the apprentice/Junior member of the year. This will be the first year that we have sent a junior member and we are looking forward to this being an annual benefit that we will continue for our Apprentices and junior members.

We are also planning 2 more meetings this year. The first will be at the Jefferson City Country Club on September 6<sup>th</sup> and the second at Andres at the Lake on November 1<sup>st</sup>.

This is an election year so I urge any of you who wish to pick up the gauntlet and run for office let me know so that we can get you nominated for office. The positions to be voted on at our November meeting are as follows: President, Vice President, Treasurer, and Secretary. These are all open for the upcoming 2 year terms. They are all important offices and do not involve a lot of personal time.

Serving and helping the chapter grow and prosper is very gratifying and worthwhile, so I urge any of you to step forward and run for these offices. On a closing note, I want to thank you all for your continued support in our mutual cause of culinary advancement, learning, and sharing.

Until next time I remain yours in all things Culinary,

Daniel

## MEMBER NEWS

Brian M. Romano, CEC, Mizzou Arena, University of Missouri

He is a graduate of the Academy of Culinary Arts in Mays Landing, New Jersey, Member of the American Culinary Federation since 1997, certified as an Executive Chef, March 2003. Cooking professionally for 17 years, I have worked primarily in resort and conference centers as an Executive Chef and Food & Beverage Manager across the U.S. Currently the Executive Chef at the Mizzou Arena, with the University of Missouri Athletics Department.

I went into the culinary profession because I enjoy serving others. It is a passion of mine to create a great dining experience, much as if one would be dining at a grand banquet or feast. What fuels this experience is creating new recipes and varied menus, combining world flavors and infusing unique cuisine combinations. I find the greatest satisfaction in training young aspiring chefs. It is a pleasure to pass on what I know, not only professional knowledge and culinary skill, but also to instill a legacy of service that food embodies.

Bryon Grant, CWPC



Easter Brunch at Reynolds Alumni Center



Daniel Pliska, CEC, and Tara Theobald at the Reynolds Alumni Center Easter Brunch

# Upcoming Chapter Events

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## ACF Central Missouri Chapter Chefs Association Calendar 2005

(This is a tentative schedule subject to change)

### January 8<sup>th</sup> Presidents Dinner 6:00 reception 7:00 Dinner

The University Club of Missouri

### March 8<sup>th</sup> Meeting

Demo by Andre Torres

The University Club of Missouri

### April 5<sup>th</sup> Meeting

Education / Theme Global Cuisine- Small plates

Columbia Career Center

### April 20<sup>th</sup> to 24<sup>th</sup> ACF Central Regional Conference

Mt Pleasant Michigan

### June Art in the Park— CANCELLED

Columbia Missouri

Fund raiser for the Chapter (Chairman Dennis Baum CEC)

### June Annual Golf Tournament/ Family and Purveyor Picnic

Fundraiser for the chapter (Chairman Bryon Grant CWPC)

Location: Gustin Golf Course Stadium Blvd Columbia Missouri

### July 30<sup>th</sup> to August 3<sup>rd</sup> ACF National Conference

San Antonio Texas

### September 6<sup>th</sup> Meeting

Education/ Theme Pastry/ Baking

Jefferson City Country Club

### November 1st Meeting

Andre's at the Lake



## Chapter Information

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Chairman of the Board: Mark Sulltrop

President: Daniel Pliska

Vice Pres.: Leslie Jett

Treasurer: Dennis Bahm

Secretary: Charlotte Beuselinck

### Chapter Chairpersons:

Certification Mark Sulltrop

Chef & Child Ed Brandon

Membership Mark Sulltrop

Apprenticeship Jeff Rayl

Fund Raising Bryon Grant

### Contact Information

Daniel Pliska W- 573/882-2433

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Dennis Bahm W- 800/ 338-8088

E-mail dennis.bahm@jqh.com

Charlotte Beuselinck 573/657-9738

E-mail cbeuselinck@netscape.net

**National Webpage: [acfcchefs.org](http://acfcchefs.org)**

**1-800-624-9458 MO062 Logon code, use your membership number.**

# June 27th Copper Pot Classic

## A.L. Gustin Golf Course

## Columbia, MO



We are on the web at [ACFchefsmissouri.org](http://ACFchefsmissouri.org)

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Central MO Chapter, Inc.  
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