



# The Culinarian

## Spring Meeting April 6th at 6 pm.

Our next meeting will be at the Capital Plaza Hotel in Jefferson City on April 6<sup>th</sup> our host chef will be Dennis Baum CEC. Our guest chef will be Amy Berlau pastry chef from Grand street Café in Kansas City she will do a demo on transforming Diner Pastry's to elegant plated desserts. She was formally the Pastry chef at the famous Café Allegro in Kansas City. Chef Dennis will also do a cooking demo on Midwestern beef.

There is more news than I can mention here and I will be

announcing them at our next meeting so make sure not to miss it. Please bring a new prospect to join our chapter. In our next newsletter I will be introducing you to some of our new members. See you at the next meeting.

How to get there:

From the North- take Hwy 63 South to Hwy 50 East. Take McCarty street, turn left at the first intersection. Follow to Capitol Plaza Hotel on the right. Park in the parking lot and look at the Event board for location of meeting.



### Secretary's Minutes

The meeting was called to order by Chef Pliska after a lovely buffet dinner featuring assorted savory pastries and meats.

Chef Pliska did a demonstration on savory pastries, providing the audience with some valuable tips.

Purveyor B.A.M. Brokerage Ltd. was represented by Mike Lombardo and Faraby Reis. They are providers of specialty produce and other goods for the restaurant business.

They spoke about cruciferous vegetables and

their benefits. Internet sites were provided for seasonal, health and nutritional benefits.

[www.aboutproduce.com](http://www.aboutproduce.com)

[www.carnegielibrary.org/](http://www.carnegielibrary.org/)

subject/food/produce

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# President's Message

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## Setting the foundation for a better Chef's Association

I am excited to write you with updates for improving our chapter. I have approved the purchase of a new lap top computer so that Charlotte can revamp our newsletter and update our data base of current and new members. With the help of Bryon Grant CWPC we are now doing this and should be up to date very soon. We are also buying a banner so that we can hang it when we sponsor events such as Art in the Park, the golf tournament and other events. This will help us with public relations so

The Annual President's dinner the location and date are still to be determined

If you are interested in these committees please let me know. Our next meeting will be at the Capital Plaza Hotel in Jefferson City on April 6<sup>th</sup> our host chef will be Dennis Bahm CEC. Are guest chef will be Amy Berlau pastry chef from Grand street Café in Kansas City she will do a demo on transforming Diner Pastry's to elegant plated desserts. She was

for scholarships.

- Chef Bill Provencher will be hosting a culinary competition for the culinary staff of the University of Missouri's campus dining staff and has asked for judges from our chapter this event will be on May 21<sup>st</sup> here at the university.

Many of our chef members were recently judges in the state VICA culinary competition for secondary schools. We are proud to announce the winner who will advance to Nationals is from Hickman High

more people will know who we are when we do these and other events. Enclosed in this month's newsletter is the tentative schedule for our events and meeting this year. Some of these dates are not confirmed and we may have to make changes however this is a base line so that we can all pre-plan our schedules in advance. I will be asking the board at our next meeting in Jefferson City on the 6<sup>th</sup> of April to help me set up committees for our annual events. This will enable us to spread out the work load so that it will not fall on the same dedicated people that have taken care of them in the

formally the Pastry chef at the famous Café Allegro in Kansas City. Chef Dennis will also do a cooking demo on Midwestern beef. Other news from our chapter is as follows:

- We had culinary scrimmage at the University Club on the 15<sup>th</sup> of March between the Apprenticeship teams from Johnson County Community Collage and Forest Park Community Collage.

school here in Columbia. His name is Andy Burriss and he is a student of Chef Jeff Rahl.

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past. If anyone is interested in being on one of these committees please let me know. We can use all of the help that we can get to make them fun, exciting and of course profitable. The events that we will be forming committees for are:

Art in the Park June 5<sup>th</sup> and 6<sup>th</sup>  
(chair person Chef Dennis Baum CEC)

Annual golf tournament which will be held at Gustin Golf Course in Columbia

- Jason Straub and Scott Hampton were on the Paul and Pepper show on the 16<sup>th</sup> of this month (in addition to cooking they also talked about our apprenticeship program).

- I have been asked to be in the upcoming Iron Chef Competition on the 27<sup>th</sup> of May at the Executive center here in Columbia. I am talking with them about having our apprentice's doing a cooking demo for tasting and will take donations

Yours in cooking,

Daniel



# Upcoming Chapter Events

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## ACF Central Missouri Chapter Chefs Association Calendar 2004

(This is a tentative schedule subject to change)

April 6<sup>th</sup> Meeting Capital Plaza Hotel Jefferson City

- Education / Demo Pastry and Beef Cookery

Presenter Pastry Chef Amy Berlau of the Grand street café in Kansas City and host chef Dennis Bahm CEC

- June 5<sup>th</sup> and 6<sup>th</sup> Art in the Park Columbia Missouri  
Fund raiser for the Chapter (Chairman Dennis Baum CEC)

July 18<sup>th</sup> National Conference Orlando Florida

- August Date TBD Annual Golf Tournament
- Fundraiser for the chapter  
Location Gustin Golf Course Stadium Blvd Columbia Missouri

- September 7<sup>th</sup> Meeting HRM school University of Missouri
- Education / Management techniques  
Presenter staff of the Hotel Restaurant School

- November 2<sup>nd</sup> Cherry Street Wine Cellar Columbia
- Education / Wine and food pairing  
Presenter Curtis Reis Wine Specialist Pinnacle Imports

Possible other events:

Iron Chef Fundraiser for the Missouri Restaurant Assoc. May 27<sup>th</sup>  
The Executive center Columbia Missouri

Farmer Market Culinary Demo  
Partnership with the farmers market building fund

Chef and the Child Fund raiser BBQ competition

Black and Gold Culinary Competition University of Missouri Campus Dining Division May 21st



## 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

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

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

**Next Meeting April 6th at 6 PM**

**Capitol Plaza Hotel in**

**Jefferson City**

**PLEASE R.S.V.P.**



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

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American Culinary Federation  
Central MO Chapter, Inc.  
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