



The Culinarian

Fall Meeting Sept. 7th at 6 pm.

Our next meeting will be at the Hotel and Restaurant Management School in Columbia on Sept. 7th at 6 pm. The program will be on certification presented by visiting chefs.

Please bring a new prospect to join our chapter. In our newsletter you will meet some of our new members. See you at the next meeting.

How to get there:

From Hwy 63 South take Stadium exit west to College. Turn North on College to Rollins. Turn East on Rollins to the Hotel & Restaurant Management School.

Please call Chef Pliska @ 882-2433 or Charlotte Beuselinc @ 657-9738 to R.S.V.P.



Chef Pliska will speak about the National ACF Conference.

There is more news which will be announced at our next meeting so make sure not to miss it.

Secretary's Minutes

The meeting was called to order by Chef Pliska after a lovely buffet featuring assorted savory snacks hosted by Chef Dennis Bahm.

Presidents dinner to be Jan.22, 2005.

There were two presentations: Beef Demo with Flatiron beef and a pastry demo by visiting chef Amy Berlau of Grand St. Café, KC. Dawn Thurnau discussed the practical uses for the Flatiron cut of beef

while Dennis Bahm performed the demo on the beef.

Amy Berlau, Grand St. Café, stressed the balance and symmetry of pastry presentation.

Next meeting to be Nov. 2nd at Cherry St. Wine Cellar.

Inside this issue:

Meeting Information	1
Meeting Minutes	1
President's Message	2
ACF National Conference Report	2,3
Next Meeting Info	4



President's Message

As I sit here at the ACF national convention in beautiful Orlando Florida I reflect on my first 6 months in office as your president. During this time with a great deal of help from many of you I can report that we have reached many of these goals to improve and grow our chapter. Here is a short summary of where we made improvements:

We have purchased a new Gateway lap top computer (I am writing the letter on it right now) Thank you Charlotte for getting it and lending it to me for this trip.

We have acquired a new banner with our ACF logo on it and we have displayed it at our Art in the park fund raiser. Dennis received this from the national office.

KOMU news. Are chapter and the culinary program were both mentioned at the meeting. There was also a group of ACF chefs from the Kansas City Chapter present to cheer on their chef from Kansas City. Unfortunately for them I beat their chef.

The Art in the Park was well attended and many of our members pitched in. Dennis Baum, chairman for the event, was a great leader and was the cornerstone for the event. He even brought up his camper and with his wife, stayed over the entire weekend to ensure its completion. Thank you Dennis. We raised more

We have had 3 successful fund raising events which I will outline below.

We have created a partnership with the Rock Bridge Culinary department thanks to instructors Jeff Rayl and Brook Harlan. Both of them have also joined as new chef members.

The creation of a chairman for our events has greatly helped in spreading out the work load and I believe will continue to help us in this manner.

My initial marketing for new members has netted the chapter 7 new members which is a 30% increase in the last quarter of the year.

than \$1500 for the chapter and I have included some photos in this newsletter.

Bryon Grant was again the main force behind the golf tournament this year. As chairman, Bryon continued the annual tournament for the 5th successive year. Thank you Bryon for your never ending support.

In this addition I have added a column on the news from the National Convention in Florida. It was a great convention with an unbelievable array of culinary seminars, competitions, displays and a great trade show. If any of you have the opportunity to go to one

Some of the goals that I set out to achieve have not as yet come to fruition. I will be working on these with our board and will report the progress as we continue to grow. We have had 3 events in the last months which I will detail here.

Iron Chef Fund raiser in May was a great PR event for our apprentices and the culinary students from Rock Bridge High school. We raised over \$400 and we split that money between the Chapter apprenticeship account and a scholarship account for the high school students.

There were more than 500 people in attendance and the event was on

of these events, I highly encourage you to attend as you will not be disappointed I can assure you.

In Closing I want to thank you for your continued support and I urge you to spread the word about us and bring a new member prospect to the September meeting at the Hotel Restaurant Management school for our next meeting on September 7th. Until next time I bid you farewell and remember always, keep up the good cooking.

Daniel

ACF NATIONAL MEETING REPORT

Presidents National Conference Report

July 16, 2004

Theme of this year's conference

ACF 75th year

Day 1)

Seminar with Chef Brad Barnes CMC and certification chairman

Noted that there has been a decline in certifications from the normal 500 a year to 105 applications last year. This Chef Barnes believes is due to **Fear** of the new practical exam. As an association we must dispel this fear and communicate the requirements of

the cooking exam. This last year 62% of the candidates that took the CEC exam did not pass. The exam requirements are on the national web site for those who wish to take it and I will help anyone interested in taking the exam. At our September meeting we will have Chef Aidan Murphy CEC from St Louis give a talk about the process. We have 5 members that wish to take the exam. Chef Barnes recommends anyone wishing to take the test to practice it 10 times. The most important failure issues are due to Sanitation infractions.

I also went to a very good seminar on Spanish Tapes and I have listed the web site and

name of the chef presenter on the list of websites from the conference. There were 3 chefs from UBF foods. The main presenter name was Nydia Edstrom and she was from Spain. There was also a power point presentation that she will Email to anyone interested in it for education. I have also included a web site for sourcing Spanish ingredients.

Day 2)

General session with President Ed Leonard CMC introduced many foreign chefs from the world association of cooks (WACS)

which as an ACF member we are automatically a WACS member. The new president of WACS is Ferdinand Metz. As a celebra-

tion of the ACF's birthday there was an unveiling of a 15ft tall wedding cake and a parade of 75 individual different cakes pre

pared by ICES (International Cake Exploration Society) members. Their members specialize in gum paste, rolled fondant and royal icing in the English fashion of cake decoration.

Jacque Pfeiffer the French pastry chef and co owner of the French pastry school in Chicago gave a fantastic demo on chocolate work as he built a 4 ft chocolate show pc.

I then attended a great cooking demo on the uses of plastic wrap in cooking by the English chef Brian Mattingly who is the executive chef of the California Culinary Academy. His demo included a hand out and I thought he had 2 excellent techniques with plastic wrap. One was he made a smoke essence by smoking soaked wood chips in the hotel pan method over which he covered the pan with plastic wrap and then foil. The plastic wrap caught the flavor in the condensation and then he chilled it and rolled scallops in the wrap to add the smoke flavor to the scallops before he sliced them into scallop sashimi. In the other technique he prepared an apple strudel by sautéing the apples, sugar and spices then rolled the apples up in plastic and then rolled a layered sheet of 4 buttered phyllo pastry sheets around the plastic and then baked it. After baking he cut off one end of the plastic and pulled out the plastic. This kept the phyllo dough crisp and perfectly round vs. the traditional method where the dough is soggy on the bottom. I have the hand outs with more techniques if any one wishes to get a copy.

on the bottom. I have the hand outs with more techniques if any one wishes to get a copy.

Day 4)

Sanitation Refresher Course was very informing I have added some websites from the company Steritech the company that gave the course. There were some excellent training videos that we watched. The videos were made by the National Restaurant Association.

I went to the Presidents ball with fellow members Dennis Bahm and Preston Seamster. At the dinner the chef of the year, pastry chef of the year and the student of the year were announced. We ate in grand ball room with 1250 members and guests attending. We also found out that the Johnson and Wales culinary team beat our team from **Johnson County Community College** in the apprenticeship team competition. However just making it into the finals is a great accomplishment that we all need to acknowledge. Their plates were very beautiful. Aidan Murphy the President of the St Louis Chefs d Cuisine chapter received a Presidents medal from Ed Leonard for his work in judging culinary competitions.

Day 5)

Was the trade show with hundreds of booths with all kinds of foods, equipment, and other items? Here the cold food competition was on display with some great presentations. There were 2 days of cooking seminars at these shows one of which was former head of the CIA Chef Metz he did a demo on crab cakes which was interesting because he used chicken moussiline as a binder instead of mayonnaise. He stated that this was better in large production because it kept the cakes moist. There were also many

cooking competitions including the apprentice team, pastry chef of the year, chef of the year, national pasta, and nutritional challenge. I was able to get some of the food vendors to commit to donations for our presidents dinner in January. I will have the hand outs of many food vendors at our next meeting for anyone who wishes to see them.

New Member View

Chef Thomas Jeff Rayl

B.S. degree Hotel/Restaurant Admin. 1990

A.S. degree Culinary Arts 1991

Scottsdale Culinary Institute, Scottsdale. AZ

Work background:

Po Boy's Louisianne—Springfield, MO

University Plaza Hotel—Springfield, MO

Bobby McGee's—Scottsdale, AZ

Houlihan's—KC, MO

Illini Country Club—Springfield, MO

Columbia Public Schools—Columbia, MO

WE WELCOME YOU Jeff!



Chapter Information

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

E-mail Chef@missouri.edu

Leslie Jett W- 573/ 875-7833

Dennis Bahm W- 800/ 338-8088

E-mail dennis.bahm@jqh.com

Charlotte Beuselinck 573/657-9738

E-mail beuselinck@netscape.net

National Webpage: acfchefs.org

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

Next Meeting Sept. 7th at 6 PM

Hotel & Restaurant Management School in Columbia

PLEASE R.S.V.P.



We are on the web at ACFchefsmissouri.org

American Culinary Federation
Central MO Chapter, Inc.
P.O.Box 626
Columbia, mo 65205-0626