



The Culinarian

Winter Meeting March 8th at 6 p.m.

Our first meeting of the year will be on March 8th here at the club. A demo will be done by the famed chef Andre Torres from the Lake of the Ozarks. He was the founding chef of the Lodge of the Four Seasons and has an extensive international background. He started his career in Nice on the French Riviera in his native country France. Chef Andre has worked also as a chef in Japan and Los Angeles before being recruited to open the Lodge of Four Seasons. He is now the owner of Andre's restaurant at the Lake of the Ozarks.

We hope to see you here at the Reynolds Alumni Center for a great meeting.

Directions:

From I-70- take 63 South to Stadium Blvd., continue west (right) to UMC. Go past the Truman VA Hospital and turn right at the light, on the west side of the Hospital, continue thru the 3 stop signs, to the Turner Parking Garage. Park in the garage. The Alumni Center is directly across the street on the east side.

From 63 South- come to the Stadium exit, from the off-ramp turn west (left), continuing west past the Truman VA Hospital, turn right at the light, on the west side of the Hospital, continue thru the 3 stop



signs, to the Turner Parking Garage. Park in the garage. The Alumni Center is directly across the street on the east side.

Bulletin Board

Skills/USA is looking for OUT Judges to help for our culinary and baking contests at both the District and State level.

Please return a message to Jeff Rayl at jrayl@columbia.k12.mo.us or call at 214-3158. THANK YOU!!!!!!

Districts: Feb. 12th noon to 4:30, Rockbridge HS). State:

April 7th Thursday and April 8th Friday, at St. Martens- just outside of Jeff City. District: 3 judges from noon to 4:30 pm.

State: Thursday, 2 judges from 2pm to 7pm

CULINARY: , carousel skill stations Friday, 4 - 6 judges from 8am to 12pm, carousel skills Friday, 3 -

4 judges from 12pm to 5pm, 5 course menu BAKING: State: Friday, judges needed all day from 8am to 4pm .



New Apprentices: Flat Branch Pub

Crystal Greenlee is from Doniphan, Missouri. She worked her way through college at Campus Dining Services and Steak and Shake to receive a degree in Anthropology. After graduation, she continued working in food service, at Steak and Shake and then at Flat Branch Pub & Brewery. Hearing about the apprenticeship program, she thought it an offer too good to pass up. She has high aspirations of improving her skills and achieving the goal of an enjoyable and exciting career in the industry.

Jackie Casteel grew up learning to love cooking from her mother. She has worked in several restaurants in various positions, including the management of a small bar and grill in Hartsburg. She's attended Lincoln University in Denver, Colorado and completed several classes in culinary arts, but ended up moving back to Columbia before attaining a degree. Through the apprenticeship program, she is hoping to finally finish her degree and attain a promising career in the culinary arts.

President's Message

Presidents Letter Winter Quarter 2005

Hello Everyone,

Well spring is soon to be here and I for one am ready to be done with the cold weather. Along with the new season we have a great year planned for culinary events and meetings. We kicked off the year with a great dinner here at the club. If you couldn't make it, I will review the high lights. We had over 100 guests who dined on a 7 course meal prepared by some of the best ACF chefs in the Midwest. Many thanks go out to Felix Strumer, Chris Desins, Craig Meyer, and Casey Shiller. Awards were give out to Bryon Grant (Chef of the year), Jason Straub (junior member of the year), and Fabulous fish (Purveyor of the year). We rose over \$1500 and everyone in the kitchen and the ballroom had a great time. This year we are going to send Jason Straub to the National Conference in San Antonio Texas for winning this award. We are planning to send the junior member of the year to the conference every year as a way to further educate and promote the chapter to potential new student/apprentice members.

We will be having our first meeting of the year on March 8th here at the club with a demo by the famed chef Andre Torres from the Lake of the Ozarks. He was the founding chef of the Lodge of the Four Seasons and has an extensive international background. He started his career in Nice on the French Riviera in his native country France. Chef Andre has worked also as a chef in Japan and Los Angeles before being recruited to open the Lodge of Four Seasons. He is now the owner of Andre's restaurant at the Lake of the Ozarks.

April 5th will be our next meeting and Jeff Rayl will be the host for that meeting to be held at the Columbia Career center's teaching kitchen. This should be a great meeting with the theme being small plates/Global cuisine. Jeff and Brook

have more than 300 culinary students and teach a great program for aspiring chefs.

This year we will also be combining the Golf tournament with a purveyor's picnic where everyone's family is invited and look forward to this becoming a tradition. Bryon Grant will again be heading up the committee for this event and if anyone would like to help, please let us know.

As we stand right now, the chapter is growing rapidly with 39 members and at least 5 more including 4 new apprentices in the process of joining. We have expanded our apprenticeship sites to include Flat Branch Pub and have enrolled 2 new apprentices there. Read about them in this month's newsletter..

We have also purchased a digital camera and have included some pictures for your review and will be using this at all of our meetings and functions.

In closing I am very excited and grateful to be a part of this growth process we are experiencing and thank you all for your continued support. Hope to see you on March 8th here at the club and until then, keep up the great cooking.

Daniel

Right to Left:
Jason Straub, Apprentice
of the year
Bryon Grant,
Chef of the year
Daniel Pliska, CEC
Pres. Central MO Chapter ACF,
Phil Krupa,
Purveyor of the year



Right: Casey Shiller
Left: A.J. Utterback



Felix Strumer, Casey Shiller, Craig Meyer,
Chris Desins



Upcoming Chapter Events

ACF Central Missouri Chapter Chefs Association Calendar 2005

(This is a tentative schedule subject to change)

January 8th Presidents Dinner 6:00 reception 7:00 Dinner

The University Club of Missouri

March 8th Meeting

Demo by Andre Torres

The University Club of Missouri

April 5th Meeting

Education / Theme Global Cuisine- Small plates

Columbia Career Center

April 20th to 24th ACF Central Regional Conference

Mt Pleasant Michigan

June Art in the Park

Columbia Missouri

Fund raiser for the Chapter (Chairman Dennis Baum CEC)

July Annual Golf Tournament/ Family and Purveyor Picnic

Fundraiser for the chapter (Chairman Bryon Grant CWPC)

Location: Gustin Golf Course Stadium Blvd Columbia Missouri

July 30th to August 3rd ACF National Conference

San Antonio Texas

September 6th Meeting

Education/ Theme Pastry/ Baking

Jefferson City Country Club

November 1st Meeting

Education / Theme Butchering and Meat Fabrication

SPOTLIGHT

Brook Harlan is auditioning on the Food Network for the Star Chef.

He will be spending a couple of weeks meeting lots of people and enduring rigorous training in the kitchen. He has had great experience by working at the Culinary Institute in Hyde Park, and in the kitchen of Commander's Palace.

This show will be aired in June.

We wish you the best, Brook!



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 cbeuselinck@netscape.net

National Webpage: acfchefs.org

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

Winter Meeting– March 8th 6pm

Reynolds Alumni Center in

Columbia, MO



We are on the web at ACFchefsmissouri.org

American Culinary Federation

Central MO Chapter, Inc.

PO Box 626

Columbia, Mo 65205– 0626