



April 2011

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

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**April 11, 2011**

**6:00 PM - education**

**7:00 PM - business meeting**



Please RSVP to Brent Spring at:  
bfspring@aol.com

Ivy Tech, South Bend is located at 220  
Dean Johnson Blvd, SB, IN



## Officers Reports

**President's Report:** Chef Greg Beachey CCC, CIC– Unavailable

**Vice President's Report:** Brent Spring - would like to encourage suggestions for the education segment of the meetings, what would you, the members be interested in learning about? Please don't hesitate to discuss ideas.

Any one who would like to host a meeting is encouraged to contact me. A reminder to all that the Ivy Tech fundraiser is April 15, 2011 at the Century Center, SB.

**Treasurer's Report:** Chef Charu Pant CCC- The treasurer's ledger keeps track of all ACF South Bend Chefs and Cooks Association money as a whole, and allocates funds to individual accounts (scholarships). The ledger will be maintained by the treasurer and may be reviewed by any members upon request. There was a good turn out for the Junior League fundraiser, but no numbers to report as of yet.

**Recording Secretary's Report:** Chef Karen Reynolds CEC– No report. Read the chef and child report for Alan Seidler as he was unable to attend.

**Corresponding Secretary's Report:** Chef April Howell CC– No final date for chili cook-off yet.

## Committee Reports

**Membership Chair:** Chef Greg Beachey CCC–

**Certification Chair:**

**Scholarship Chair:** Brent Spring– STUDENTS! Check out the scholarships on line! All scholarship applications are available on our web site. Deadlines do apply. Welcome to the three students who attended the meeting. One application for the CIA cooking school in CA scholarship has been turned in and one regional conference scholarship has been turned in.

**Chef and Child Chair:** Chef Alan Seidler CEC– We went to Battell School on Feb. 24, 2011 and presented our program to 28 students and parents. Thank you to Bob Knobel and Corby Hall.

We are back to Navarre School, tomorrow, Tuesday, March 15<sup>th</sup> from 5-6 p.m. I will be there at 4:45 to set up. On the agenda is a mini health fair with 60+ parents and children attending.

Yogurt parfait - Bob to set up and run - Tony gather ingredients from SDH.

Food pyramid exercise - receive an apple upon completion-Alan to set up and run

Cutting demo of fruit- Make decorative and frill picks for samples - Patsy to set up & run / Alan-fruit)

Hot food demo using a Campbell soup recipe- Carlos to run & Supply product. (Brenda pass out books)

Smell test exercise -Whoever else might be working (Alan to set up). Anyone else able to participate, call Alan at 272-6131 or 631-7501.

**Apprenticeship Chair:** Chef Don Miller CEC,CCE,AAC – Brett Jacobs is finalizing his third year; gathering documents and getting ready to take his practical. He will be testing for certified sous chef. Still trying to locate new apprenticeship houses, the qualified places are not really interested right now. Notre Dame will be looking at bringing in a new apprentice after Brett has graduated.

## Old Business:

**New Business:** A proposal was made to cover expenses for Chef Ellis, when he travels to the Regional Conference. The proposal was for 50 percent to come from the apprenticeship fund and 50 percent to be taken from the Denis Ellis Scholarship Fund. Approval was unanimous. Cher Miller took time to help others understand Chef Ellis' extensive background regarding the South Bend Chapter. Chef Ellis started the apprenticeship program in 1992. At that time, Niles H.S. was used for its kitchens and Lake Michigan College for the class rooms. When the new Ivy Tech was built, it was he, who pushed for the culinary program. It was not in the original plans for the new school. Chefs Ellis and Miller presented classes at the Century Center to prove there was a need. They also helped raise the \$250 - \$300,000 needed, as well as getting equipment donated.

*The Cutting Edge* is the newsletter of the ACF

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Editor: Karen Reynolds, CEC  
Photography: Tom Osowski and Greg Beachey CCC,CIC

Minutes: Chapter Meeting

March 14, 2011  
7:05 p.m.

Culinarians code was read by Charu Pant.

The minutes from the February meeting were accepted as published in the newsletter.

Vice president, Brent Spring, organized and led the meeting as the chapter president was unavailable. The message from Greg Beachey was regarding the big initiative from the national office to assure that local chapters are operating legally and according to the by-laws of the ACF.

The New Orleans culinary trip was a success for those who went. There was bbq cooking at the Viking kitchens, a visit to Graceland and Natchez, MS., and cooking at an old plantation home. Crawfish etoufee was on the menu.

A local chemistry club, sponsored by Bayer, would like to partner with the chapter to exchange ideas on how science affects cooking.

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A recommendation was made to send flowers to regarding Chef Alfredo Arroyo in LaPorte, IN.

Sue Ellen has been asking around about a survey. She hasn't decided if it would be beneficial or not. The observation was that most who care or would like to have input are at the meetings.

Motion to adjourn: 7:55 p.m.

**ACF South Bend Scholarships Available**

<u>Scholarship</u>	Member 5 day course at CIA
Junior League Starter Scholarship.....	Junior Member Tools and Classes
Junior League Regional Conference Scholarship.....	Active Member Registration, Lodging, travel
Ivy Tech Endowment Scholarship.....	Up to \$500 per semester
Chef of the Year Scholarship.....	Conference expenses and one year's dues
President's Certification Award.....	Initial Certification expenses up to \$500

**Deadlines may apply, check the website:  
<http://www.acfsouthbendchefs.org/resources/>**



**June Meeting Notice**

Charu Pant has arranged for the Canadian Beef Board to come for a seminar and they will be offering a sampling of beef as the dinner. Due to a scheduling conflict, they cannot visit on June 13. We will be meeting on June 20 at North Dining Hall, Notre Dame. Mark your calendar for the change of meeting date.

**REMINDER**

The Ivy Tech fundraiser will be held April 15, 2011 at the Century Center, South Bend, IN

THE BEEF INFORMATION CENTRE AND THE SOUTH BEND CHEFS AND COOKS CHAPTER OF THE  
AMERICAN CULINARY FEDERATION PRESENT

## **Canadian Beef Culinary Opportunities from North of the Border**

We invite you to join us June 20 at the University of Notre Dame for an informative seminar on Canadian beef and the solutions it offers foodservice operators in the South Bend/Indiana area.

Canada and the U.S. enjoy the world's largest trading relationship and Canadian beef plays an important role in the foodservice industry.

Our team will present information on the Canadian quality grading and food safety systems as well as some of the exciting new beef cut options developed to meet the changing needs of restaurant guests as well as contributing to restaurant profitability. Canadian beef is a strong choice for the US market and our presentation will help you understand why you should consider it for your operation.

Included in the session are resource materials to take away that feature technical information on beef and its application on the menu.

### **Seminar**

Host: Chef Charu Chandra Pant, CCC, Treasurer ACF SB Chapter

Date: Monday, June 20, 2010

Time: Demonstration and discussion at 6:00 pm followed by an opportunity to sample Canadian Beef, followed by a brief, chapter meeting.

Location: University of Notre Dame, Room F, 105 North Dining Hall, Notre Dame, Indiana 46556.

RSVP to Charu Chandra Pant, cpant@nd.edu, 574-631-3933

# Calendar of Events

**2011**

**April**

- 11 Chapter Meeting: Ivy Tech, SB
- 15 Ivy Tech Fundraiser, Century Center
- 17 - 20 Regional Conference: New Orleans, LA

**May**

- 9 Chapter Meeting

**June**

- 20 Chapter Meeting: North Dining Hall, ND



P O Box 1431  
South Bend, IN 46624



If you are interested in hosting a meeting during 2009, contact Patsy Wyman at (574)289-7001 ex.1036 or pwyman@ivytech.edu

The ACF South Bend Video Library is available on line at:

<http://www.acfsouthbendchefs.org/library.php>

Select the video you would like to borrow and contact Chef Gordon Turley at (574)259-8657. Chef Turley



On the Web

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

New things are being added daily!

*Quotable Quotes*

“Success is not final, failure is not fatal; it is the courage to continue that counts.”

*Winston Churchill*

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ACF South Bend Newsletter!**

Full Page - \$100 per year

1/2 page - \$50 per year

1/4 page - \$25 per year

These all include a link from our website! Ads will be full color for e-news and the web, black and white for mailed newsletters.

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