



February 2009

www.acfsouthbendchefs.org

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February 9, 2009



6:30 PM
Business Meeting

RSVP: 289-7001 ex1036

Chef Host: Patsy Wyman
Brent Spring



Business Meeting - minutes on page 3

Officers Reports

President’s Report: Chef Greg Beachey - Congratulations to April Howell on completion of her apprenticeship!

Vice President’s Report: Patsy Wyman - 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 can also contact me.

Treasurer’s Report: Brent Spring- 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 members upon request. The holiday dinner brought in just over \$1800.00, of which 50% goes to the hosting house, 25% goes to the Apprenticeship Scholarship and 25% goes to the General Operating Fund. The budget and financial standing will be presented in February once all statements are received.

Secretary’s Report: Chef Karen Reynolds CCC- I would like to remind members to go to our website and review the by-laws for discussion. There are a few changes to vote on at the February meeting, mostly wording changes and adding new titles for membership. We would like to add the position of corresponding secretary to our by-laws also.

Committee Reports

Membership Chair: Chef Greg Beachey CCC- as of January 2009, we have 38 professional members, 4 junior members, 3 senior members, 16 student members and 1 culinary enthusiast.

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.

Chef and Child Chair: Chef Alan Seidler CEC- A recap of the 2008 season included a health fair at Navarre Intermediate School, an ESL class at Warren Primary Center, and a workshop with the Center for the Homeless at Martins. The spring 2009 sessions start with a Parent/Child meeting at Navarre Intermediate School on Wednesday January 21st, from 5-7 PM. This is a workshop type setting with approximately 70 attendees. We will discuss safety and sanitation with the parents and children and move into an activity with the food pyramid. The children will then assemble a nutritious and tasty yogurt parfait with their parents and sit down to enjoy their creation and conversation with parents and chefs. Navarre Int. School is located at 4702 W. Ford St.

Apprenticeship Chair: Chef Don Miller CEC,CCE,AAC- welcomed Jean Whetstone, apprenticeship enrollment manager for IVT Tech, and discussed an apprenticeship conference they attended in December in Chicago. There’s a lot of interest in the Workforce Investment Act as there are government funds available to all apprenticeship programs. They are mostly industrial or building trade apprenticeships, but the culinary field is eligible for these funds. This is an exciting development, as there may be state funds to help support our apprenticeship program. They also offer support staff, coaching and guidance. Meetings with WIA and apprentice chairs will be happening regularly. April Howell has completed all the requirements for graduation and a ceremony will be held at the Morris Inn on the Notre Dame campus on a future date.

Old Business: none

<i>The Cutting Edge</i> is the newsletter of the ACF	Volume XXI Issue 2 February 2009
South Bend Chefs and Cooks Assoc. It is published monthly and is available as a print or e-newsletter. Each issue is posted to the ACF South Bend website at www.acfsouthbendchefs.org and archived there for 12 months.	
Editor: Karen Reynolds, CCC Photography: Tom Osowski and Greg Beachey CCC,CIC	

Minutes from chapter meeting

January 12, 2009

LouAnn Martin read the Culinarian's code.

The students discussed their trip to the Pacific Northwest. They had a great power point presentation to share their experience and what they learned.

The question was raised "What are we doing to get new members?" Changing the site for the chili cook off seemed to increase attendance. Opening the Christmas dinner to the public seemed to increase attendance and awareness also. Brent Spring is speaking regularly to classes at IVY Tech also. Students are encouraged to speak with other students about the value of their membership. Press releases from the corresponding secretary should help with public awareness also.

The chapter's vote for recipient of the Hermann G. Rusch Award for the Central Regional Conference goes to Bernard Urban.

Greg Beachey inducted Christopher Escalante as a new member.

The Life Treatment Center Fundraiser will be Tuesday, February 24th at the Palais Royale. Still need a few chef tables for the evening (even if you don't want to be auctioned off) with a Mardis Gras theme. Contact information can be found on page 4.

The Junior League Chef Showcase is still accepting chefs to sign up for the evening. The event will be April 26th at the Weiss Home Center out on Ameritech Drive, South Bend. The theme is "Homes Across America", cuisine from your favorite city. 4 have committed so far. Contact information can be found on page 4.

The IVY Tech fundraiser will be April 17th. The them is "Culinary Road Trip" with a menu based on regional foods from famous highways. Enrollment is growing in the hospitality classes and sites are needed for the extern co-op.

Due to the fact that the regional conference is also the same weekend as Junior Parents Weekend at Notre Dame, this creates a conflict for those wishing to attend. A motion was made for those who cannot attend the regional, the same benefit would apply to the national conference. You are required to attend 75% of meetings and work the junior league chef showcase. The chapter will reimburse the member the amount of early registration and \$50 for travel. This was voted and approved for the regional conference. We will vote on this motion for the national conference at the February meeting.

Chef Miller volunteered to speak with a reporter from the Tribune on baby boomers and low sodium diets.

KR

Time to start planning ahead.



Regional Conference

February 21-23, 2009
Renaissance Schaumburg
Schaumburg, Ill.

National Conference

July 11-14, 2009 Orlando World
Center Marriott
Orlando, Fla. National Convention

Life Treatment Mardi Gras
Feb 24
Contact Julia Shapiro
(574) 233-5433 ext. 235
www.lifetreatmentcenters.org

Junior League Chef Showcase
April 26
Contact Barb Henry
574-277-7749
www.jlsouthbend.org

Knives Sharpened



Scissors and Hand Tools, Too

At your business or while
you shop at the South Bend
Farmers Market, Thursdays
from 7:00 AM till 2:00 PM

Contact: David Blum
269-469-6342
dblum@cuttingedgesharp.com
www.cuttingedgesharp.com

rebelchefapparel.com



Casual wear for Chefs Designed By Chefs

ACF South Bend Scholarships Available

<u>Scholarship</u>	
Junior League Starter Scholarship.....	Member 5 day course at CIA 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/>**



Chef Don Miller and Jean Whetstone discussing the apprenticeship conference in Chicago in December



Students April Howell and Todd Layman discussing the trip the students made to the Pacific Northwest

Calendar of Events

2009

February

- 7 Ice Time Festival, Dowagiac, MI
- 9 Chapter Meeting: The Morris Inn
- 13-14 Magical Ice Carving Festival, St. Joseph MI
- 21-23 Regional Conference, Schaumburg, IL
- 21 Martin's Supermarket, Mishawaka, IN
- 24 Life Treatment Center Fundraiser
Mardis Gras Night

March

- 1-6 Ice Alaska, Fairbanks, AK
- 9 Chapter Meeting: The Feast
- 21-22 Sugar Camp Days, Bendix Woods
New Carlisle, IN



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

New things are being added daily!

QUOTE OF THE MONTH

Be Miserable. Or Motivate Yourself. What ever has to be done, it's always your choice.

Wayne Dyer

**Advertise in the
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.

One time insertion: \$20. Does not include link. Contact Greg Beachey for more information. greg.beachey@acfsouthbendchefs.org

Now Available!

ACF South Bend Chefs and Cooks Association Chef Jackets.

Three styles are available. Order on-line from www.newchef.com. Go to the ACF Chapters link and click on ACF South Bend. Or call 1-800-639-2433.



#1001 \$24.50

#1002 \$46.00

#1005 \$75.00



The Hunter Ice Fest In Niles, MI
2009

