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April Meeting:

April 10, 2006

**Feast Banquets and Catering
1001 N Michigan
Lakeville, IN**

RSVP 574-255-4331

Brent Spring

Evening Timeline:

6:00 pm Educational Seminar

7:00 pm Business Meeting



Minutes from the March 13, 2006 Meeting

The March meeting was hosted by Chef Michael Stephans and Orchard Hills Country Club. The education and event of the evening was presented by Chef Gerry Ludwig< CEC from Gordon Food Service. Chef Ludwig had a multi-media presentation on the GFS Trends Tours. He talked about many new trends in foodservice around the country and made CDs of the presentation available to all present. Many members commented on the value of the presentation. The dinner was comprised of many of the dishes discussed in the presentation. The food was provided by GFS. We thank them for their generosity.

Business Meeting

Called to order at 8:00 p.m. with the pledge and the culinarians code both led by Chef Alan Perry. Minutes were accepted as published in the newsletter.

Officers Reports

President—Chef Alan Perry discussed the chapter retreat and the many ideas presented there. The full list is printed elsewhere in this issue. The topics on which action was taken were: Tom Osowski was appointed chapter historian; a fundraising/event committee was appointed consisting of Brad Rodarmer, Chef Mike Huffer, and Chef Bill Szalay. Chef Perry also stressed the importance of re-forming alliances with the Indiana Restaurant Association.

Vice President—The next meeting will be at Feast in Lakeville. The education will be on proper table-service techniques. Chef Mike is working on obtaining chapter chef coats. More information will be available soon. He urged anyone interested in certification to contact him for any assistance needed.

Secretary—Chef Greg Beachey reported the first e-newsletter had been sent and the format for the next will be a much smaller file. Anyone interested in receiving the newsletter by e-mail instead of or in addition to the print copy should contact him. Chef Greg then publicized the fact that the National ACF office will only hold memberships open for 30 days past the due date, then you will be dropped off the roster. Several members responded that they were not receiving timely notices from the national office, and Chef Greg said he will contact nationals with their concerns. He reminded members of the upcoming regional conference in Minneapolis. Anyone who would like to submit articles, reviews, or general interest pieces for the newsletter can email them to the secretary.

Treasurer— Chef Brent Spring presented the 2006 budget for approval during a voting member only session. The budget had been sent to all current members for their consideration earlier in the month. The budget passed with little discussion. Chef Brent then reported that the various funds are doing well at this time. Traci Garcia was awarded the Junior Scholarship. A committee is needed to review scholarship applications.

Sergeant at Arms—Chef Gordon Turley reminded everyone about the video library and someone returned the wrong video to him. If you are missing a movie and still have a chapter video, please contact him. A list of the videos is in this issue.

Old Business

The Junior League event was held Sunday, March 5, at the Woodward in downtown South Bend. Chef George Albiez was the contact for this event with much help from Lisa Luckey. The event was very well attended and received many kudos including some on the committee who said it was the “best tasting and best looking ever.” Preliminary reports are the event took in almost \$24,000 to be divided between the Junior League and our chapter.

New Business

A plaque was presented to Chef George Albiez by Chef Alan Seidler recognizing his work as chapter president the past years. The book raffle was resurrected by Traci Garcia and other junior members. Winners were Bill Varnak, Charlotte Sobel, Olga Perry and Greg Beachey. Chef of the year voting was held with the 2005 winners as Chef of the Year Alan Seidler, CEC and Junior Chef of the Year, Traci Garcia.

Adjournment—Motion to adjourn made by Tom Osowski, seconded by everyone, adjourned at 9:35pm

ACF South Bend Scholarships Available

<u>Scholarship</u>	<u>Benefit</u>
Junior Member ACF Scholarship	One Year Junior Membership
Junior League Scholarship for Continuing Education	Active Member 5 day course at CIA
Junior League Apprentice Starter Scholarship	Junior Member Tools and Classes
Junior League Regional Conference Scholarship	Junior Member Registration, lodging, travel
Ivy Tech Endowment Scholarship	Up to \$500 per semester



2005 ACF South Bend Chefs and Cook Association
Chef of the Year
Chef Alan Seidler, CEC

Junior Chef of the Year
Traci Garcia



Scenes from the 2006 Junior League
 "Cinema Sensations"

1. Traci Garcia and assistant with an array of candies from "Charley and the Chocolate Factory".
2. Chef Alan Perry and family with a huge spread of south of the border favorites including Olga's tamales from "Like Water for Chocolate".
3. Chef Daniel Perez showing his California "sideways".
4. Chefs Kip Peters, Bill Varnak and Bob Knobel are looking very Asian with the "Crouching Tiger-Hidden Dragon" theme.

Topics Discussed at Retreat 2006

These are many of the ideas discussed at the Retreat. They will continue to be a focus of the board throughout the year. Chef Perry highlighted many of these during the March meeting.

Membership Attraction/Retention

- ⇒ Greeter-Welcome people at door at meeting.
- ⇒ Membership Packet-
 - ⇒ Introduction packet-given to **potential** members; application, ACF brochure, names, addresses and phone numbers of board members, calendar of upcoming meeting dates/sites, newsletter, NCR.
 - ⇒ New Member packet-given to new members after induction; Chapter bylaws, membership roster, "buddy" name and number, ACF fact sheet, organization materials.
- ⇒ Associate members/vendors- give packets to distribute, identify new people in area.
- ⇒ Ambassador-Someone who would go out to foodservice venues to introduce themselves to potential new members.

Participation/Involvement

- ⇒ Fundraising committee to identify possible fundraiser/initial planning process for current fundraisers. Committee identified; Bill Szalay, Mike Huffer, Brad Rodarmer. Job description to be developed.
- ⇒ Communication-Heightened communication to those who are on committee, chair not to do all the work.
- ⇒ Networking/Mentoring-Do a better job at getting people together.
- ⇒ Buddy System-Current member buddied up with new member. Notify them before meeting, introduce at meeting, get person involved in committee work.

5 Year Plan

Membership growth
Membership retention
Fundraisers
Ivy Tech involvement
Certification-accessibility-increase numbers
Chapter historian
Apprenticeship renewal/revival
Monthly chapter meeting outline
Administrative assistant
Web-site
Career days/business/trade shows
Bridging gap-ACFSB-Indiana Restaurant Assn members
High school student participation
Grant writing
Publicity chair-work with Secretary getting info out to community/national

Newsletter fodder

Member birthdays
New jobs available
Position changes of members
Member profile-pick a member a month to focus
Getting on the agenda

2006 Calendar of Events

April

14th Chapter Meeting
Feast
Chef Brent Spring

May

8th Chapter Meeting
Allies
Chef Alan Perry

20-23 National Restaurant Assoc. Show
Chicago, IL

June

12 Chapter Meeting
Notre Dame
(tentative)

July

10 Chapter Meeting
Social Event TBA

14-17 ACF National Convention
Philadelphia, PA

August

Fall Deadline for IVY Tech Scholarship

14 Chapter Meeting
Open

If you are interested in hosting a meeting during 2006 or 2007, contact Chef Mike Stephans at (269)695-5991 or sbchefmike@aol.com

Upcoming meeting information

In order to exhibit the professionalism we all strive for, the board is asking that all members come to the meetings on time. In addition, once the meeting is called to order, no alcoholic beverages will be served.

ACF South Bend Video List

1. The Alto Shaam Story
2. ACF Competition 1990 Stanz Show
3. ACF Culinary Competition 1990
4. Beef-Cuts to Cooking
5. National Ice Carving Championships 1995
6. Quest for the Gold Culinary Team 1988
7. Cold Food Competition Team Omaha 1990
8. Tallow Carving Demo
9. Winterfest Ice Sculpture 1990
10. ACF Competition 1991 Stanz Show
11. Horizons Vol 1, Tour the Pacific Rim
12. A Cut Above II, 1990 World Cup
13. 1992 Culinary Team USA
14. WNIT 1991 Cooking Show
15. Apprentice Video
16. "What is ACF?" 1992 National Convention
17. Hoekstra Meats Pre-cooked Meats /Precut Steaks I
18. Hoekstra Meats Pre-cooked Meats /Precut Steaks II
19. 1992 Bocuse D'Or ACF Gold Medal
20. March of Dimes 1993 "Down Under"
21. Vegetarian Cuisine "Friendly Foods"
22. Images on Ice
23. Gingerbread Seminar by Ablert Imming
24. Great Chefs of America
25. Food Service Recycling
26. Handling and Evaluating Seafood
27. Puff Pastry for Profit
28. Culinary 1990 World Cup
29. Insights on Global Cuisine
30. Cheese Cyclopedia (with workbook)
31. Artistry and Innovation
32. Certification
33. Horizons 2000
34. Winning Strategies for Apprentices
35. Horizons Capital Campaign
36. ACF Regional Conference 1995 New Orleans
37. Principle and Processes of Cooking Series II
38. Cheese in Food Service Study Course
39. How to Run a Chapter Business Meeting
40. Bean Appetit. What You Should Know about Beans
41. The Great Chefs Series
42. Ice Carving
43. Secrets of Stocks and Sauces
44. Essential Knife Skills
45. Principles and Processes of Cooking Series III
46. Building Foodservice from Veal
47. ACF Chef and Child Foundation
48. The History of the ACF (70 years)
49. Visions of the ACF- 1993 recruitment video Cooks
Tour of the Pacific Rim
50. Conquering ACF Competition 101
51. The American Culinary Classic
52. Here's to Good Taste..An Adventure Down Under
Demo



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