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May Meeting:

April 10, 2006

Allie's Cafe
2323 Mishawaka Ave
South Bend, IN

RSVP 574-232-9520

Chef Alan Perry, CEC

Evening Timeline:

6:00 pm Educational Seminar
Featuring Collins Caviar

7:00 pm Business Meeting



Minutes from the April 10, 2006 Meeting

The April meeting was hosted by Chef Brent Spring and Feast. The education and event of the evening was presented by Luann Welsh from Feast. Luann also teaches table service at Ivy Tech South Bend and had some of her students helping serve the evening meal. Luann spoke about the importance of the front of the house operations and how to insure the success of the service staff. She made a great presentation covering the nine principles of service. This was a valuable education for all the back of the house folks, to see how important good service is to our operations. As always, Chef Brent put out some wonderful food and the service staff was up to the task. We thank them for their generosity.

Business Meeting

Called to order at 7:30 p.m. with the pledge by Sergeant at Arms Gordon Turley and the culinarians code read by Chef Alan Seidler.

Minutes were accepted as published in the newsletter.

Guests included Rick Stanley from IUSB and new member Chris Meadows from the YWCA.

Officers Reports

President—Chef Alan Perry spoke about how the board is beginning to get on track and having fun as a group. He is working on obtaining ads for the newsletter. Chef Alan stressed how we must continue to be the “face of food” in the South Bend area.

Vice President—The next meeting will be at Allie’s in South Bend. Education will be by Collins Caviar from Michigan City. They have a wonderful presentation planned, with caviar tasting involved. Chef Mike reported membership is doing better. As for certification, “Just do it!” He has a list of practical exam resources, and the classes can be taken through www.chefcertification.com. Chef Mike also reminds all Ivy Tech graduates that they can apply for Certified Culinarian.

Secretary— Chef Greg reported on the recent ACF Central Region conference in Minneapolis. There were a large amount of very informative seminars, along with a new format for the General session. It was generally agreed upon that this was one of the best regional conference in quite a while. Next year’s conference will be in Milwaukee, so begin planning now to attend. Other details from the conference are elsewhere in this newsletter. Anyone interested in receiving the newsletter by e-mail instead of or in addition to the print copy should contact him. 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 announced that our bank account has been switched from commercial to small business to reduce fees. A chapter debit card has been applied for. Chef Brent also reported on scholarships awarded. These are reported elsewhere in this newsletter. He is looking into reciprocity from CIA for the active chef scholarship. The scholarship committee has reviewed and revised the scholarships available concerning dates, availability and limits awarded. They also discussed guidelines for scoring criteria. The Ivy Tech endowment application deadline is August 1.

Sergeant at Arms—Chef Gordon Turley reminded everyone about the video library. A list of the videos is in this issue. You can donate books for the raffle to Traci Garcia.

Apprenticeship Committee—Chef Don Miller reported on the busy happenings of the apprentices. Laura Dickison has graduated from the program, Congratulations. At the recent competition in Milwaukee, April Howell earned a silver medal in the C-3 category, and Greg Larson won first place and a silver medal in the A-4 category. Great job, apprentices! We have two new apprentices; Jason Oppenheim at Morris Park Country Club, and Chad Hoover at Elcona Country Club. The Culinary Crusaders have been active, traveling to Fair Oaks Dairy to experience cheese making. They have also worked with pastillage and chocolate painting, along with ice carving. The next fundraiser is a May 13 wedding brunch. We currently have six apprentices.

Chef Miller was proud to announce Notre Dame will be hosting the American Academy of Chefs Dinner in spring of 2007. A university has never before been afforded this honor.

New Business Chef Alan Seidler was presented with his Chapter Chef of the Year medal by president Chef Alan Perry. Tom Osowski was recognized for opening the meeting with a video of the Jr League fundraiser. The book raffle winners were Rick Stanley, Alan Perry, and Brent Spring.

Adjournment—Motion to adjourn made by Tom Osowski, seconded by Mike Stephans, adjourned at 8:35pm



**2006 Rene Roncari
Senior Chef Achievement Award
Recipient
Chef Denis Ellis, CEC, AAC**



Scenes from the Minneapolis ACF Regional

1. Basket made from sugar
2. Bust carved from chocolate
3. Fruit Carmen Miranda
4. Chef Albert Imming, CMPC demonstrates marzipan work

Scholarships Awarded

Ivy Tech Endowment

Traci Garcia

Junior League Scholarship for Continuing Education

George Albiez, CEC



Collins Caviar



The May educational presentation will be by Collins Caviar

Collins Caviar is the only processor of hand-made American freshwater caviars. Salmon caviars are still made fresh every week. We offer a complete line of caviars, including our flavor infused and smoked caviars. Exquisite, low salt Hackleback Sturgeon, Paddlefish, and American Golden Whitefish. Collins Caviar remains the only Caviar House in North America that is exclusively a producer of American Freshwater Caviar®, and not an importer.

Apprentice Competition

News

Milwaukee, WI

A-4, Cold Platter, Game

Greg Larson

1st Place, Silver Medal

**C-3, Six Plated Desserts, Presented
Cold**

April Howell

Silver Medal

Congratulations!

Breaking News!

SkillsUSA State High School Competition
April 20-21, at Walker Career Center, Indianapolis

Elkhart Area Career Center

Medalists

COMMERCIAL BAKING:

1st Alyssa Hudson

2nd Cristina Chavez

CULINARY ARTS:

2nd Tiffany McAllister

FOOD & BEVERAGE SERVICE:

3rd Nick Williams

Alyssa Hudson has qualified for the
National Competition in Kansas City in
June.

2006 Calendar of Events

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 Albert 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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