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July Meeting:

July 10, 2006

Summer Social
Hosted by
Brent Spring

1202 East Mishawaka Ave
Mishawaka
(574)259-6037 (h)
(574)255-4331 (w)
2:00-4:00

Golf at Eberhart Municipal Golf Course
Swimming at Merrifield Park

RSVP required to golf or swim

Details on page 3

4:00-6:00

Cookout at Brent Spring's Residence



Minutes from the June 12, 2006 Meeting

The May meeting was hosted by Chef Mike Huffer and Notre Dame North Dining Hall. The education was presented by Chef April Lower, CC and Emily Zuckert, both of Notre Dame. The topic was Indian cuisine. Chefs April and Emily spoke about how curry is not a spice, but a blend of flavors and each family has their own blend. They created some wonderful flavors and passed around samples of spices and blends. After the presentation, they buffet was open with many of the items the chefs discussed. The menu included: Shorvedar Subzi, Chicken in a Cashew Nut Sauce, Basmati Rice, many different flavors of Naan, and Salad of Spinach, Cucumber, Tomato, Red Onion, Sliced Mushrooms and Cilantro. Many thanks to the chefs and to Notre Dame for hosting this presentation.

Business Meeting

Called to order at 7:10 p.m. with the pledge by Sergeant at Arms Gordon Turley and the culinarians code read by chapter president Chef Alan Perry.

Minutes were accepted as published in the newsletter.

Thanks again to Chefs Don Miller, April Lower, Emily Zuckert, and Mike Huffer for hosting the meeting.

Officers Reports

President—Chef Alan Perry announced a new committee chair has been appointed by the board of directors. Chef Mike Huffer has agreed to chair the Fundraising Committee. The committee will be the group to handle and coordinate fundraising activities and volunteers. Chef Perry will be attending the ACF national conference in Philadelphia in July.

Vice President—Chef Mike Stephans was unable to attend.

Secretary— Chef Greg apologized for the lateness of the last newsletter. The graphics arts class at the Elkhart Area Career Center has been printing the newsletter, and the end of the school year caused some confusion. A shell for the ACF South Bend web site is up and should be operational as soon as information is uploaded. 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, recipes, or general interest pieces for the newsletter can email them to the secretary.

Treasurer— Chef Brent Spring reported that interest rates have been rising, so now may be a good time to re-evaluate or investment strategies. Anyone interested in participating with investment decisions, please contact the treasurer. We still have no totals from the Junior League event.

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.

Committee Reports

Scholarship Committee— Chef Brent Spring presented the updated scholarship applications and guidelines. The Junior League/Ivy Tech starter scholarship was accepted with minor changes. A new chef member scholarship was presented intended to provide expenses for attending an ACF regional conference. It was accepted with a few revisions. These will be published in the next newsletter. There was lively and productive discussion for both scholarship revisions.

Fundraiser Committee—Chef Mike Huffer made his first report as chair of this new committee. The committee will be the initial contact for events and will coordinate members to oversee each event. If you would like to help on this committee or during any event, contact Chef Huffer at 574-631-5775.

Apprenticeship Committee—Chef Don Miller reported that we currently have five apprentices in three houses. The apprentices catered a wedding reception recently and also a dinner for the Civic Theater. The Culinary Crusaders had a seminar on herb gardens and a sushi seminar. New apprentice graduate Laura Dickison-Rice was presented her certificates and her white neckerchief.

New Business

Junior member Chad Hoover brought up the fact that our video library is all on VHS tapes, and we should consider upgrading to DVDs in the near future. The Basics of Cooking 6 DVD set is available from the CIA for around \$180. The board will look into this.

President Alan Perry announced the names nominated for the national Hermann G. Rusch Humanitarian Award.

Adjournment—Motion to adjourn made by Mike Huffer, seconded by the group, adjourned at 8:40pm

July Social Meeting Details

July 10, 2006

The ACF South Bend has a great tradition of hosting a summer social for all members and families.

Chef Brent Spring has graciously opened his home for this year's event. The address is 1202 East Mishawaka Ave, Mishawaka. It is located on the NE corner of Mishawaka Ave. and Mason St. Activities will begin at 2:00 pm with golf and swimming available. As an added bonus, the ACF South Bend will be picking up the tab for golf and swimming fees!

Golf will be available to those who RSVP for tee times by Wednesday, July 5 at the Eberhart Municipal Golf Course at 801 N State St.

Swimming is another great option. The pool is in Merrifield park on Mishawaka Ave. just before you cross the bridge from the east or just after you cross the bridge from the west on the north side of the street. Again RSVPs are necessary in order to reserve swim times.

Social time begins at 4:00 at Chef Brent's home. Bring a side or salad and BYOB. ACFSB will provide soft drinks and sandwiches. Bring your families for a great afternoon of relaxing fun and conversation.

Cookbook Review

Chef Greg Beachey, CCC
Real Beer and Good Eats

The Rebirth of America's Beer and Food Traditions
by Bruce Aidells and Denis Kelly

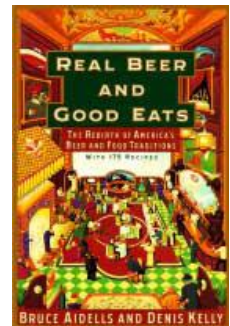
Publisher: Alfred A. Knopf, Inc., 1992.

Hard Cover, 357 pages

This book which has been out since 1992, is a veritable textbook on the history of beer and beer related foods in America. Aidells, who owns and operates Aidells Sausage Company, takes you on a coast to coast tour of breweries large and small. He and Kelly give the history of past and present breweries along with recipes from local restaurant using the brews. There is a wealth of information on the different styles of beer, and flavor matches for foods to go with each type. The recipes are hearty "beer food", and reflect the regions from which they come, such as cod cakes for the northeast, pork and duck from the Midwest, and calamari from the west coast. The book is great just to read for all the interesting stories of by-gone days of beer gardens and real local foods. A must read for beer enthusiasts and those interested in local cuisines from around the US.

Wisconsin Cheese and Beer Soup

1 cup Butter
4 pounds fresh beer sausage, of lightly smoky sausage, chopped
8 cups onions, chopped
8 cups diced carrots
1 1/3 cup flour
48 oz lager
12 cups chicken stock
8 cups diced red potatoes
8 cups milk
12 cups grated sharp Cheddar
1 TB thyme
3 TB Worcestershire Sauce
TB paprika
1/4 cup Tomato paste
Salt and pepper
Tabasco
scallions



In a large stock pot, melt the butter, add the sausage, and heat through. Add onions, carrots, and celery and cook 5 minutes. Stir in flour coating all vegetables. Whisk in lager and stock, bring to a boil. Simmer until thickens. Add potatoes, and cook until tender. Stir in remaining ingredients, add salt, pepper, and Tabasco to taste. Continue stirring until cheese melts and soup is smooth. Garnish with scallions.

Match with a good full-bodied Midwestern lager like Stevens Point Special, Leinenkugel, or Bell's Third Coast.

ACF Education Horizons Bursary Grants

Another great ACF member benefit!

The American Culinary Federation (ACF) encourages you to continuously improve your culinary skills and knowledge. To assist you, a professional development grant is available through the ACF for eligible chef members. Supported with funds from Horizons 2000, the ACF Bursary Grant may be used for any approved educational program or other professional development activity that can aid you in meeting your career objectives.

Applications for these grants are available by download from www.acfchefs.org or by calling the ACF. Approved education programs may include those offered by accredited schools, a course offered by a professional development company, correspondence courses, www.chefcertification.com classes or any other program that meets ACF approval. Registrations for trade shows and ACF regional conferences or convention attendance are not eligible.

Eligibility requirements are as follows:

1. Applicant must be a current member at the "active" membership level with the ACF at the time of application.
2. The Program must be directly related to the study of culinary arts, culinary management, or culinary education.
3. Applicants must attach proof of payment and course completion for the application to be processed.

Educational grants may vary in amounts up to \$200.00. Members are eligible to apply for a grant once a calendar year. Completed applications should be sent to Education Services Department, American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32095. Applications will be stamped by date of receipt and all available funds will be dispensed on a first-come, first served basis.



Photos left to right:
-Chefs April Lower, CC and Emily Zuckert demonstrate Indian cuisine.
-Laura Rice receives her apprenticeship certificate from Chef Don Miller, CEC
-Chef Mike Huffer explains his duties as the new Fundraising Committee chair.



2006 Calendar of Events

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

September

- 11 Chapter Meeting
Open

October

- 9 Chapter Meeting
Elkhart Area Career Center

November

- 13 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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