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October Meeting:

October 9, 2006

Elkhart Area Career Center
Elkhart

2424 California Rd
Elkhart, IN

Chef Greg Beachey CCC
Chef Peter Pica
574-262-5880 ext 2027

6:00 Education
Chef Peter Pica
Lobster Demo

7:00 Business Meeting



Minutes from the September 11 Meeting

The September meeting was hosted by Chef Tim Carrigan and Ivy Tech South Bend. The education for the evening was presented by Ken Wasco of Gordon Foods. Ken is a motivational and very informative speaker. His presentation taught us about the wants, needs and tendencies of different age groups and how these relate to our businesses and the foodservice industry. We look forward to having Ken Wasco come back and continue the education. Thanks to Gordon Foods, Provisions Marketing and Van Lang Foods for the food, and to the students of Ivy Tech for preparing a wonderful buffet.

Business Meeting

Called to order at 7:25 by Vice President Chef Michael Stephans CEC

Pledge of Allegiance led by Chef Gordon Turley followed by a moment of silence to remember the victims of the 9/11/01 attacks

Culinarians code read by April Howell

Minutes of the August meeting were accepted as published.

Officer Reports

President Chef Alan Perry was unable to attend due to prior commitments.

Vice President /Membership Chef Michael Stephans CEC reminded everyone of the importance of renewing our memberships in a timely manner. He also stressed the many benefits of membership including the fellowship of people with "like interests". Chef Mike also reported on the Chili Cook-off. Get your applications in to him if you wish to compete.

Secretary Chef Greg Beachey unveiled the new ACF South Bend website. It is not completely finished, but all the pertinent information of the chapter is there. The address is: www.acfsouthbendchefs.org Copies of the past several newsletters are available online. Newly added to the site are all application information for scholarships available from the ACF south Bend. Chef Greg also awarded service pins for years of ACF membership. Details are on page 3.

If you would like the newsletter via email, please contact the secretary.

Treasurer /Scholarship Chef Brent Spring reported that chapter representatives will be at Mishawaka High School for their career days on the 20th of September. The chapter finances are solid .

Other Committee Reports

Apprenticeship Chef Don Miller was unable to attend, but the apprentices in attendance stated the apprenticeship group is "doing allright". A dinner in a home with Chef Denis Ellis will be done for the benefit of the American Heart Association. We are honored that April Howell will be representing us at the Les Amis d'Escoffier Society of Chicago dinner which will be held at the 95th Hancock.

The AAC Dinner will be held the second weekend in April of 2007. Logistics are being worked on.

New Business

Chef Scott Rossen of Martin's Supermarkets was inducted as a new member. Welcome Chef Scott!

Elyse Alexander from the Martin's Supermarket Cooking School announced the new Martin's will be opening in October. Anyone interested in teaching a class should contact her at Martin's.

New DVDs added to the library include:

ACF National Convention 2006 "World Flavors";

Trends and Tours GFS;

Everything You Wanted to Know About Taking the Practical Exam;

Required Practical-Test Examiner Training

Contact Chef Gordon Turley if you wish to borrow any of the materials from our library.

Meeting adjourned at 8:20 PM

CONGRATULATIONS TO OUR OCTOBER SERVICE AWARD PIN RECIPIENTS

ACF Member for 15 years:

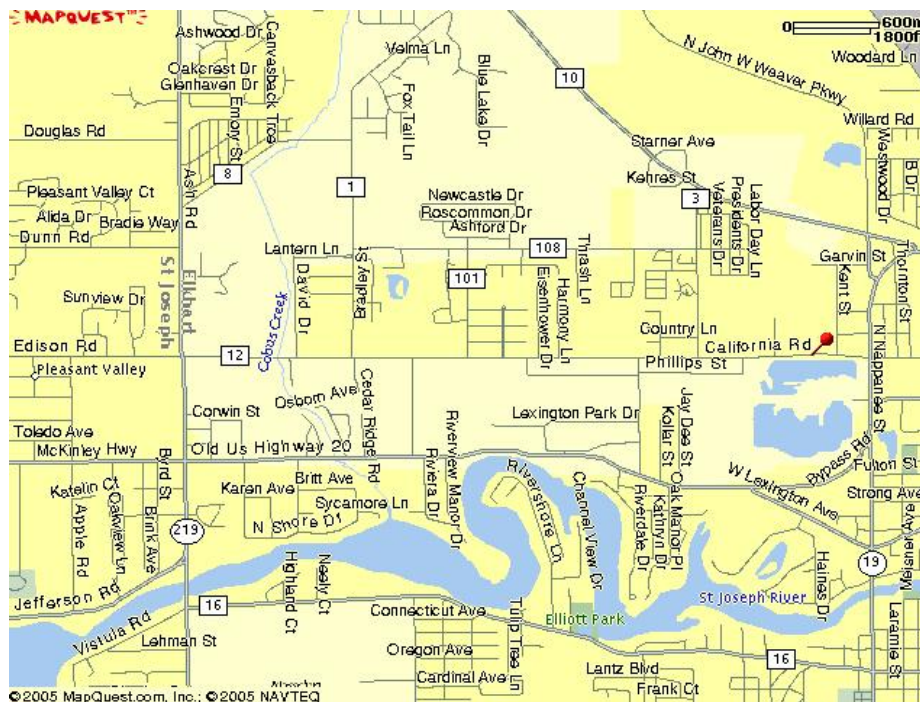
Chef Patsy Wyman
Chef Peter Pica

ACF Member for 10 years:

Chef Michael Stephans CEC
Chef Greg Beachey CCC


ACF SOUTH BEND OCTOBER MEETING ELKHART AREA CAREER CENTER "LOBSTAH" WITH CHEF PETE

The Career Center is next to Elkhart Memorial High School. Enter from the north "back" side. Lights will be on in the dining room, look for the group having the most fun! See you there.



Chili Cook-off

Anyone interested in competing in the chili cook-off needs to get their application in to Chef Mike Stephans as soon as possible.

E I G H T H A N N U A L	Sunday, October 15 Noon - 4 pm Island Park, Century Center
	APPLICATION:
	Name _____
	Address _____
	Phone _____
	Business or Organization _____
	<p>THIRTY SPOTS AVAILABLE: First 30 applications received will be given a space.</p> <p>ACF WILL PROVIDE: • 2 - 8 ft. tables • 1- 220 electrical outlet • cups • spoons • napkins • crackers</p> <p>ENTRANT WILL PROVIDE: • \$50 entrance fee • 10 gallons chili • banners and/or decorations • heat source (<i>outlets limited</i>)</p> <p>JUDGING: Best chili determined by celebrity panel and popular vote.</p> <p>Proceeds to be split equally with the Northern Indiana Food Bank.</p>
P R E S E N T E D B Y A C F C H E F S A N D C O O K S A S S O C I A T I O N	

**ACF South Bend Chefs and Cooks Association
Committee Chairs**

<p>Scholarship Committee Chair Brent F Spring w (574)255-4331 bfspring@aol.com</p>	<p>Chef & Child Foundation Chair Alan J Seidler CEC w (547)631-4952 aseidler@nd.edu</p>
<p>Membership Chair Certification Chair Michael Stephans CEC w (269)695-5991 fax (269)695-1442 sbchefmike@aol.com</p>	<p>Apprenticeship Chair Donald R Miller CEC CCE AAC w (574)631-5416 fax (574)631-7994 donald.r.miller.33@nd.edu</p>
<p>Fundraising Committee Michael Huffer w(574)631-5775 Huffer.1@nd.edu</p>	

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 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

2006 Calendar of Events

October

- 3-4 GFS Show
Grand Rapids, MI
- 9 Chapter Meeting
Elkhart Area Career Center
Chef Peter Pica
Lobster Demo
- 15 Chili Cook-off
Island Park, Century Center
South Bend

November

- 13 Chapter Meeting
Main Street Grill
Mike Wright
Chef / Brand Manager
Sysco Grand Rapids

December

- 1 Ivy Tech Endowment Deadline
11 Chapter Holiday Event

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

The Website is here!

www.acfsouthbendchefs.org

Quote of the Month

"Cuisine is only about making foods taste the way they are supposed to taste."

Charlie Trotter

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 I, 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
53. **DVD** ACF National Convention 2006 "World Flavors"
54. **DVD** Trends and Tours GFS
55. **DVD** Everything You Wanted to Know About Taking the Practical Exam
56. **DVD** Required Practical-Test Examiner Training