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# CASCO BAY CULINARY ASSOCIATION

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Volume 2, Issue 1.....January 2004

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## Scheduled Meetings

### January 12<sup>th</sup> 2004

Marriott Hotel, Hosted by Chef Chris Merriam.

Chris will do an ice carving demo and have a great snack type food offering.

### February 9<sup>th</sup>, 2004

Due to Chef's Touch being scheduled February 8th, our regular scheduled meeting has been cancelled and will be replaced with a Board of Directors meeting at Vinny T's Restaurant, South Portland at 4:00p.m. Details of the Chef's Touch will be the main topic of discussion. All members are welcome and encouraged to attend.

### February, 8th 2004.

Sunday evening

The *Chefs Touch* Dinner and Auction  
Annual fundraiser, Marriot Hotel, at Sable Oaks.

### March 8<sup>th</sup> 2004

The Harrasekett Inn will host this nights agenda with our own Nate Beriau conducting a demo and providing the nights culinary offerings. Should be a great night of entertainment..

## Letter from the President

**By: Kevin Fallen**

*Casco Bay Culinary Association President*

Fellow Members,

2004 is finally here. No year is without its contradictions and surprises, nor should it be. For the foodservice industry, 2003 will be one to remember. As chefs and operators, we were called upon to think, anticipate and react quickly as consumers' tastes and critics' complaints shifted. And, let's not forget what the economy curve threw us all year to overcome.

Now that's all behind us, let's welcome the New Year with fresh thinking and look forward to a successful upcoming year.

TICKETS - TICKETS - TICKETS - TICKETS - TICKETS - TICKETS Did I say it enough Will!! Please, everyone, it is less than four weeks away and I have not heard from anyone for the need of tickets for the Chef's Touch Dinner. Please try and sell at least one table worth to suppliers, owners, managers or what not. Have them use them for incentives, rewards, bring the family or any other reason, but please, the success of this dinner depends on each and every one of us selling one table, 10 tickets at once or 8 individual. Cost is \$550 for a table of 10 and \$60.00 per person. AS WELL, we are still looking for additional door prizes and auction items for the night. Please as managers for gift certificates or discounts of some type. Purveyors may donate a certificate for something; anything of interest can be auctioned off. Let's not wait till the last week when we pull our hair out wondering the future outcome of our dinner.

We have been in touch with ACF Maine and Downeast Chapter. Chef Charles Izzi suggested all three chapters get together with a \$500 donation to the ACF Building fund and along with the \$1,500 from the Expo fund and make a \$3,000 combined donation. Our chapter has agreed to be included but we are waiting to hear from the other two on this.

Our next meeting is scheduled for January 12th at The Marriott. There will be an Ice Carving Demo by Chef Chris Merriam and final plans for the Chef's Touch Dinner to be discussed. Our next Board of Directors meeting is January 6th 4:00p.m., at Vinny T's in South Portland, all are invited.

I hope everyone has a great upcoming year and look forward to seeing you all at our next meeting.

Sincerely,  
Kevin Fallen  
President  
ACF Casco Bay Culinary Association

## The Chefs Touch Dinner and Auction 2004

A fundraiser to benefit the programs of The ACF Casco Bay Culinary Arts Students at Southern Maine Community College, Wayside Soup Kitchen and Susan B. Curtis.

Dear Friend:

The ACF Casco Bay Culinary Association is a not for profit association of professional cooks, chefs, culinary educators, and foodservice professionals whose aim is to promote culinary arts education. We are a local chapter of the American Culinary Federation, Our chapter is 50 members strong and represents all facets of the hospitality industry in southern Maine.

On February 8, 2004, we are sponsoring a fund raising dinner and auction. The proceeds will benefit Culinary Arts Students at SMCC, help nutritionally deprived families, and allow our local chapter to continue its mission of promoting our profession and increasing educational opportunities for hospitality students and professionals in the state of Maine. This event will be completely staffed by volunteers from the Casco Bay Culinary Association and SMCC students,

Why are we contacting you? We need your help. As stated above, this event is a 100% volunteer effort. In addition to the time and hard work we will require to organize and conduct this elegant 5 course dinner event, we need donations in the form of products, gift certificates, or food items that can be auctioned or raffled. Cash donations are also appreciated.

Your donation of a product or service from your business will help raise money to benefit a culinary student or needy family. A donation of a product or service could bring an auction price equal to or even greater than the full retail value of the item, while only costing you a portion of that retail value. Certainly you have items that would make a generous contribution to the cause. Items of all price and value ranges will be appreciated, and your donation is tax deductible.

**It's A Win/Win Situation.** In addition to aiding needy families and students at SMCC, and promoting our local chapter, items donated will bring you recognition, appreciation and respect from the local community. All businesses and organizations that make donation will be listed in our brochure and program, and your business name and address will be given out as attendees bid on your items at the dinner auction.

If you have a showcase product that you would like the attendees of our fundraiser to see, a slow moving product or last year's merchandise that you would like to donate, please help us out. A volunteer will contact you to make arrangements. For more information on our organization, contact Kevin Fallen, President, Casco Bay Culinary Association - ACF. 62 Chicopee Rd., Buxton, ME, 04093 642-2143

On behalf of all of our volunteers and those who will benefit from your donation, **We thank you!**

**ACF Casco Bay Culinary Association**

## Home Office Information.....

### Save by Registering Now for ACF's Western Regional Conference

Active and associate members must register by Jan. 15 for ACF's Western Regional Conference, Feb. 25-29 at The Broadmoor in Colorado Springs, Colo., to pay the discounted fee of \$235; after Jan. 15, the fee is \$305. Student and senior members pay \$150 until Jan. 15; after, the fee is \$195. For more information, visit [www.acfcoloradochefs.org](http://www.acfcoloradochefs.org) or call Joan Brewster at (303) 264-3005.

### Changes in ACF's Chef of the Year Competition

*A letter from ACF President Edward G. Leonard, CMC, AAC*

For various reasons, and after receiving much feedback from industry and members, ACF's Chef of the Year competition will have some immediate changes affecting the 2004 program.

1. Regional cook-offs will not be possible in 2004. We are reviewing a way to host cook-offs in a quality venue for all with consistent standards in both facilities and judging as well as finance. It is possible that we partner with two major trade shows and host this event on a large scale, which will be better for all involved.
2. Applications will be reviewed by a Chef of the Year committee/panel, and regional winners will be announced at the regional conferences.
3. Instead of a mystery-basket format, each Chef of the Year candidate will submit two three-course, or perhaps four-course, menus, from which the panel will choose one for the candidate to cook within timed guidelines at our national convention.
4. The standards of the award will be at the highest level possible, and only those who qualify under the guidelines will be considered. Other awards exist for those in specific disciplines.

The ACF awards, over all, have been disappointing. The response from chapters and members to nominate qualified candidates is very poor. Less than 1% of membership nominates a chef or culinarian for any of our awards.

Some regions nominated not a single person. We also tend to overlook many very good culinarians, perhaps because they do not attend local meetings, etc.

The ACF awards program is designed to recognize those who have achieved the highest level of accomplishments in their professional careers on a national scale and have really made a difference in the industry they represent.

The Educator of the Year Award recognizes exemplary teaching and giving back to the industry through education. The Chef and Pastry Chef of the Year Awards honor the best culinarians cooking in the industry. The Hermann Rusch Award is for those who gave and did so much in their professions throughout their long careers. And the Chef Professionalism Award sponsored by Minor's/Nestle FoodServices commemorates the efforts of Dr. Lewis J. Minor and ACF to elevate the profession of cooking with the U.S. government. Per the company's wishes, candidates must have run the day-to-day operations of a full-service dining facility and supervised its kitchen brigade for at least three of the last five years.

These are special awards, and we hope the membership will embrace them and ensure their purpose, reflecting the highest standards.

## Home Office Information.....

### Join Culinary Team USA in Germany!

The 2004 Internationale Kochkunst Ausstellung (IKA) International Culinary Art Competition is coming, and the American Culinary Federation invites you to participate in this world-class event thanks to a special ACF travel package. Be present in Erfurt, Germany, October 14-22, 2004, to support ACF Culinary Team USA as it competes for the gold in the most prestigious culinary competition in the world -- while enjoying spectacular savings on airfare, transportation and lodging, coordinated by ACF ambassador L. Edwin Brown, HAAC. Note: Rooms in Erfurt are double-occupancy only. (No single rooms are available.) Tour space is very limited. For more information, e-mail Debbie Kelder, CTA, travel services manager, at [dkelder@acfchefs.net](mailto:dkelder@acfchefs.net). (No phone calls, please.)

### Save on ACF Culinary Team USA Pilsner Glass Sets

Save \$5 on each set of four 16-oz. mixing glasses with ACF Culinary Team USA 2004's imprint in satin frost finish. Regularly \$15, now \$10. A distinctive holiday gift! Price includes shipping within the continental United States. Visit

<http://www.acfchefs.org/eshop/index.cfm?dp=575&spid=TEAM14&sr=1&vpd=ok&pid=2571&did=574&pri=574&pageset=1> while supplies last.

### Get Your 2003 ACF National Convention Rolling Office Computer Bag Today

The versatile rolling office computer bags presented to attendees of this year's National Convention in Washington, D.C. -- in black with ACF's logo imprinted in gold -- are available through ACF's e-Shop for only \$40 each, reduced from \$45. Price includes shipping within the continental United States. Visit

<http://www.acfchefs.org/eshop/index.cfm?vpd=ok&sr=1&dp=574&pid=3072&pri=582&pageset=1> while supplies last.

### Chefs Offered ACF-Approved Training for Non-Dairy, Non-Meat and Ethnic Diets

Diners demand high-quality options for a variety of lifestyles. If you are interested in preparing foods for non-dairy, non-meat and certain ethnic groups, you might benefit from kosher. Only 20% to 30% of kosher foods are consumed by Jewish people - the rest is by sets within the mainstream including vegetarians, the 20% of Americans who are lactose intolerant, and Muslims.

Kosher World Conference & Expo, an international trade show for expanding kosher markets, will have its inaugural event January 27-29, 2004, at the Los Angeles (Calif.) Convention Center.

Kosher World's conference track offers chefs ACF-approved continuing-education sessions such as "Kosher 101," "Benefits and applications of kosher," and "Preparation and delivery." The conference, to be held the first two days of the expo, will focus on the needs, innovations, standards, market challenges and strategies of the kosher marketplace. Kosher World Conference & Expo will showcase not only through exhibits, but awards programs, pavilions and a world-class conference covering the possibilities in specialty food markets. Full description at

[www.kosherworld.com/conference\\_program.html](http://www.kosherworld.com/conference_program.html). ACF members may register for continuing-education programming for only \$25 (regularly \$80). For more information, visit [www.kosherworld.com/register/](http://www.kosherworld.com/register/) and use the "coupon code" of ACF to get the discount. You can also call (800) 895-3494 today!

## Organization Chart for ACF Fundraiser Marriott Hotel, 2/8/03

Ticket sales  
Printing

Menu  
Chef of the  
Evening

Photography  
Mike Janosek

Food Donations

Procurement of  
Big Ticket Prizes

Ticket Printing  
and Sales

Evening  
Decorations

Raffle prizes-  
Ticket sales  
that evening

Prizes

Guest List  
Kevin Fallen

Evening Host

Donations in  
General  
Mike Janosek

Complimentary  
Dinner Tickets

Cash Receipts  
That Evening

Photography

Advertisement  
media notification

Wines for the night

Guest speaker

Seating Plan

Prize Table  
Arrangements

Hello Members,

We have had the good fortune of Jeanne Meeder sign on to help us get gifts and donations again for our taste of 2004. Jeanne will be coordinating the prizes, so any of you that have obtained anything, go through her and she will keep track of everything.

I still have job responsibilities and help needed for the night of the dinner. Any of you who would like to help, call me(657-2363 or 741-5608).

**Chair, Will Beriau, 657-2363/741-5608**  
**Email: <<mailto:wberiau@smccme.edu>>**

### Southern Maine Community College Sponsoring a Culinary Cultural trip to Italy

Will Beriau, <<mailto:wberiau@smccme.edu>>  
657-2363/741-5608

SMCC is sponsoring a Culinary Cultural trip to Italy leaving 3/19 and returning on 3/27. the trip is 1800.00 inclusive. If you are even remotely interested, call me ASAP.

## Home Office Information.....

### ACF Announces Candidates for 2004 Hermann G. Rusch Chef's Achievement Award

ACF is proud to announce the candidates for the 2004 award that honors chefs who have demonstrated the highest level of commitment to both ACF and the culinary profession throughout their careers. Such chefs, through their involvement with and contributions to ACF and our craft, have advanced the culinary profession and ensured the enrichment of students, our members and those in our profession. Any one of these candidates is worthy to carry on the proud tradition of the chef for whom this award was named in 1993, Hermann G. Rusch, AAC (1907-1997). Four recipients of the award - one representing each region of ACF - will vie for the national award to be presented at ACF's 2004 National Convention in Orlando, Fla., next July.

Now is the time to vote for the chef who will represent your region. Any chapter in good standing that has not already voted on its candidate of choice (each chapter has one vote) is encouraged to vote at its January meeting and submit that vote in the self-addressed envelope that was mailed to the chapter in mid-December. (Postage is required.) Deadline for receipt of votes at ACF's national office is end of business on Friday, Feb. 6, 2004. For more information, contact Tracy Smith at (800) 624-9458, x114, or [tsmith@acfcchefs.net](mailto:tsmith@acfcchefs.net).

#### 2004 Hermann G. Rusch Chef's Achievement Award Candidates

##### Western Region

John Fisher, CEC, CCE, AAC  
Federal Way, Wash.

Richard Morgan, CEC, AAC  
Pasadena, Calif.

##### Northeastern Region

Anthony Graffeo, CEC, AAC  
Saugus, Mass.

Enzo Gronda, CEC, AAC  
East Hartford, Conn.

Stanley "Doc" Jensen, CEC, CCE, AAC  
Holtsville, N.Y.

##### Central Region

Harry Hoffstadt, CEC, AAC  
Niles, Ill.

William "Bo" Kozak, III, CEC, AAC  
Minneapolis

Robert Lippert, CEC, CCE, AAC  
Mt. Pleasant, Mich.

Johannes "Jan" Verdonkschot, CEC, AAC  
Chesterfield, Mo.

##### Southeastern Region

John Piskor, CEC, AAC  
Chamblee, Ga.

John Wright, CEPC, CEC, CCE, AAC  
Jacksonville, Fla.

## 'Twas the Night Before Christmas,

'Twas the night before Christmas, they lived all alone,  
in a one bedroom house made of plaster and stone.

I had come down the chimney with presents to give,  
and to see just who in this home did live.

I looked all about, a strange sight I did see,  
no tinsel, no presents, not even a tree.

No stocking by mantle, just boots filled with sand,  
on the wall hung pictures of far distant lands.

With medals and badges, awards of all kinds,  
a sober thought came through my mind.

For this house was different, it was dark and dreary,  
I found the home of a soldier, once I could see clearly.

The soldier lay sleeping, silent, alone,  
curled up on the floor in this one bedroom home.

The face was so gentle, the room in such disorder,  
not how I pictured a United States soldier.

Was this the hero of whom I'd just read?  
Curled up on a poncho, the floor for a bed?

I realized the families that I saw this night,  
owed their lives to these soldiers who were willing to fight.

Soon round the world, the children would play,  
and grownups would celebrate a bright Christmas day.

They all enjoyed freedom each month of the year,  
because of the soldiers, like the one lying here.

I couldn't help wonder how many lay alone,  
on a cold Christmas eve in a land far from home.

The very thought brought a tear to my eye,  
I dropped to my knees and started to cry.

The soldier awakened and I heard a rough voice,  
"Santa don't cry, this life is my choice;

I fight for freedom, I don't ask for more,  
my life is my god, my country, my corps."

The soldier rolled over and drifted to sleep,  
I couldn't control it, I continued to weep.

I kept watch for hours, so silent and still  
and we both shivered from the cold night's chill.

I didn't want to leave on that cold, dark, night,  
this guardian of honor so willing to fight.

Then the soldier rolled over, with a voice soft and pure,  
whispered, "carry on Santa, it's Christmas day, all is  
secure."

One look at my watch, and I knew he was right.  
"Merry Christmas my friend, and to all a good night,"

This poem was written by a Marine stationed in Okinawa Japan. The following is his request. I think it is reasonable.....

PLEASE. Would you do me the kind favor of sending this to as many people as you can? Christmas will be coming soon and some credit is due to our U.S. service men and women for our being able to celebrate these festivities.

Let's try in this small way to pay a tiny bit of what we owe. Make people stop and think of our heroes, living and dead, who sacrificed themselves for us. Please, do your small part to plant this small seed.

Steakware.™

## A Profitable Table Setting Starts with A1.

STEAK SAUCE

Promote steak in  
your operation

**A1** 70% of Consumers say  
A.1.® Steak Sauce  
increases their desire for  
steak.<sup>1</sup>

**A1** Nearly half (48%) of steak  
eaters are more likely to  
order a menu item that  
features A.1.® Steak  
Sauce.<sup>2</sup>

**A1** 58% of consumers say  
they would be dissatisfied  
if they were served a  
steak sauce that was not  
A.1.® Steak Sauce.<sup>1</sup>

1. A.1. Steak Sauce Tabletop Study - Synovate, 2003
2. 2003 Brand Value Assessment, Taste of America.

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A.1.® Steak Sauce is offering you an opportunity to **create your own** full-color, **customized** promotional materials-**FREE**. Use your own eye-catching **POS** to drive sales of steak and signature items.

### It's EASY!

1. Place your order for A.1.® Steak Sauce with your distributor.

2. Go to the Business Builder button on [www.kraftfoodservice.com](http://www.kraftfoodservice.com). This section is full of ideas for growing your business with A.1.® Steak Sauce, including a **searchable recipe database** sure to inspire new signature menu items.

3. Use the User ID and Password below to access an exclusive area where you can **customize your own materials in minutes**.

User ID: Steak  
Password: Sellers

Place an order for A.1.® Steak Sauce  
and get started today.

Yeah, It's that important.®



### ACF TELEPHONE NUMBERS

National Office  
(904)824-4468 or (800)624-9458  
Membership Department (800)617-4223  
Certification Department (800)346-2232  
ACF Fax (904)825-1758  
Web Site – [www.acfchefs.org](http://www.acfchefs.org)  
E-mail: [acf@aug.com](mailto:acf@aug.com)

## Pass Assurance Standards (PAS) warranty maintains a 97.3% national first time pass rate!

Kevin A Fallen

ACF Casco Bay Culinary Association

Dear , Kevin

The TAP Series Food Safety Manager Certification Training program Pass Assurance Standards (PAS) warranty maintains a 97.3% national first time pass rate!

We are pleased to inform that after the thousands of trainings that have been completed during this first class session since the introduction of the PAS warranty program, of those students that followed the PAS study guidelines, 97.3% have passed their food safety manager certification examination on their first attempt. For the 2.7% who followed the guidelines but did not pass the examination, they are being re-trained and re-examined at no further cost.

Student's involved in these percentages are from a broad range of organizations, including vocational, college, university, private food safety training programs, family-owned operations, and major foodservice and retail corporations. The TAP Series is a suite of high-quality digital training courses and are accepted in most regulatory jurisdictions. The courses have reduced the instructor's time on the task of teaching the subject, allowed students the ability to study 24 hours a day, 7 days a week, and greatly increased examination pass rates while dramatically lowering the cost for both the schools and students.

For further information please contact TAP Series at (888) 826-5222 or visit our website at [www.tapseries.com](http://www.tapseries.com)

Sincerely,

Kent Gerdes  
TAP Administrator  
818-889-8799 ext 101  
[kgerdes@chimsol.com](mailto:kgerdes@chimsol.com)

### Casco Bay Culinary Association Administration

|                |                  |  |
|----------------|------------------|--|
| President      | Kevin Fallen     | <a href="mailto:kevinptc@adelphia.net">kevinptc@adelphia.net</a>                       |
| Vice President | Will Beriau      | <a href="mailto:gypsybe@maine.rr.com">gypsybe@maine.rr.com</a>                         |
| Treasurer      | Alison McCormick | <a href="mailto:Alison_Mccormick@barberfoods.com">Alison_Mccormick@barberfoods.com</a> |
| Secretary      | Richard Frost    | <a href="mailto:mrfrost@sjcme.edu">mrfrost@sjcme.edu</a>                               |
| Editor         | Maurice Leavitt  | <a href="mailto:Maurice@smccme.edu">Maurice@smccme.edu</a>                             |

## CALLING ALL MEMBERS

We need your help!

Please send us your e-mail address and receive your Monthly Newsletter via e-mail in full color.

Forward your e-mail address to:  
[MAURICE@ACFMAINE.COM](mailto:MAURICE@ACFMAINE.COM)

Please put "Newsletter Address" in the subject area.

Thanks and enjoy!

