

ACF NORTHEAST REGION NEWS



ACF Northeast Region Official Newsletter

October 2011

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[William Tillinghast, CEC, AAC, MBA](#)
ACF Northeast Region
Vice President



180 Center Place Way
St. Augustine, FL

A Message from Your Region Vice President

Dear Kevin,

I want to start by thanking Christopher Tanner, CEC, WCC, CHE, ACF Capital District-Central New York and Schenectady County Community College for hosting our 14th Regional Education Forum the last weekend of September. They did a wonderful job, providing excellent education, including hands-on opportunities, along with the hospitality our annual forum has become known for. Mark your calendars and save the date for the 2012 forum, which will be Oct.19-21 at the Desmond Great Valley Hotel, Malvern, Pa.

Fall has always been my favorite season. The heat of the summer is behind us, the city has come back to life, and we get to share in the magnificent splendor and majesty of the fall



foliage that we in the Northeast are lucky enough to view each year. We also partake of the bountiful harvest we have come to take for granted, when, in fact, it is really a gift from God and Mother Nature and the result of the hard work of those who tend the fields.

I look forward to seeing many of you at the educational workshop being planned and at our [2012 ACF Northeast Regional Conference](#) in April in beautiful Niagara Falls, N.Y.

At your service,

Bill Tillinghast, CEC, AAC, MBA
ACF Northeast Region Vice President

ACF Northeast Regional Culinary

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American Culinary Federation since 1929

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NORTHEAST

NIAGARA FALLS, N.Y.
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Provided through a partnership between Chef & Child Foundation and Clemson University, and sponsored by French's Foodservice.

Workshop and Educational Symposium

Peruvian and Italian cuisines, elegant bread baskets and more are on the agenda for this all-day workshop and educational symposium at Johnson & Wales University in Providence, R.I., to benefit the Junior Chapter Hot Food Team.

Date: Saturday, October 22, 2011

Time: 8 a.m. to 4 p.m.

Location: Harborside Campus' Amphitheatre at Johnson & Wales University, Providence, R.I.

Cost: \$75 ACF members, \$100 Non-members

Register: Contact Ray McCue at

ray.mccue@jwu.edu.

AGENDA

8-9 a.m.: Registration and continental breakfast

9-10:30 a.m.: Peruvian Cuisine, presented by Valeria Molinelli, CEC

10:30-11 a.m.: Break

11 a.m.-12:30 p.m.: Elegant Bread Basket, presented by Mitchell Stamm, CEPC

12:30-1:30 p.m.: Lunch at Red Sauce

1:30-3 p.m.: Creative Italian Cuisine presented by Jack Chiaro, CEC, CCE, AAC

3 p.m.: Culinary Museum tour

Chinese 10 Course Banquet Workshop, Presented by Joseph Poon, 2010 ACF President's Medallion Recipient

Joseph Poon, often referred to as the duck master, is hosting a hands-on culinary workshop on preparing a traditional 10-course Chinese



banquet. The workshop includes a Wok 'N Walk Tour of Chinatown with Poon to experience the street foods, as well as shop for ingredients at the Asian grocery. Then back to the kitchen to prepare and enjoy the meal, which will include Poon's specialty Peking duck dishes. Beer and wine are included and class size is limited.

Date: Wednesday, November 9, 2011

Time: 9:00 a.m. to 4:00 p.m.

Location: Joseph Poon Chef Kitchen, 1010 Cherry Street, Philadelphia, Pa.

Cost: \$80

Payment: Mail checks made payable to Joseph Poon to Deborah Stanek Reast, P.O. Box 354, Hatfield, PA, 19440.

Register: Call Deborah Stanek Reast at (215) 778-3704 or email Poon at chefjoe@JosephPoon.com.
Class size limited.

ACF Chapter Compliance Necessary for 2012 Board of Governors Voting Rights

We are at a point spurred on by IRS directives and business operating standards that dictate we ensure all chapters are moving forward with haste concerning the Chapter Compliance initiative. The following four documents need to be on file with the ACF National Office no later than May 1, 2012, in addition to the current requirements of paid president dues and a minimum of 12 professional members. Chapters that do not comply will not have voting rights at the 2012 Board of Governors meeting.

1. Tax ID number
2. Articles of Incorporation
3. Current bylaws
4. Direct deposit information

If you are unsure if your chapter is in compliance or your chapter needs assistance in obtaining the required documents, please contact Linda Leo, ACF membership manager, at ACF's national office at leo@acfchefs.net or (904) 484-0207 or me at tillingw@aii.edu.

Do you know about *Sizzle*?

[Sizzle](#) is ACF's free digital magazine for students and young cooks, published four times a year. In our fall issue, now available, you'll learn how to prepare steak au poivre two ways; discover menu trends with ethnic appetizers; find out what the life of a hospital chef is like; learn how to make Neapolitan gelato, plus much more. Take a few minutes to strengthen your culinary knowledge and get inspired. [Sign-up to receive your free issue of Sizzle today.](#)



ACF Culinary Team USA Fundraising Competition
Aug. 1, 2010 to May 31, 2012

ACF members and chapters, here's your opportunity to support [ACF Culinary Team USA](#) in their quest for the gold at the 2012 *Internationale Kochkunst Ausstellung* (IKA) International Culinary Exhibition, commonly known as the "culinary Olympics."

Chapter Prizes

The chapter in each region that donates the most money to ACF Culinary Team USA, based on average dollar amount per chapter member, between Aug. 1, 2010, and May 31, 2012, will receive a visit from an ACF Culinary Team USA member. The team member will attend a chapter meeting and demonstrate some of the skills necessary for international competition. Timing is subject to team member's availability and will take place after the 2012 IKA. In addition, each chapter member will receive an ACF Culinary Team USA memorabilia item. The chapter in each region with the most donations in excess of \$15,000 will receive an expense-paid trip for one to Erfurt, Germany, to experience the 2012 IKA.



[Rules](#)

Individual Prizes

The member in each region that donates the most money in excess of \$3,000 between Aug. 1, 2010, and May 31, 2012, will receive an expense-paid trip for to IKA, as well as a special memorabilia item. [Rules](#)

To date, the [ACF Northeast Region has raised \\$12,995](#). Thank you to the chapters and members that donated.

[Make a donation](#) and help ACF Culinary Team USA bring home the gold.