

ACF NORTHEAST REGION NEWS



ACF Northeast Region Official Newsletter

December 2011

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



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A Message from Your Region Vice President

Dear Chef,

As we enter the holiday season-whether you celebrate Christmas, Hanukkah or Kwanzaa--I wish you a happy and fulfilling holiday and a prosperous New Year. I also want to extend a sincere and heartfelt thank you to every member of our region for your support and continuing hard work that enriches us and allows for the continued growth and success of our region, our profession and the American Culinary Federation.

I'd like to take a moment to thank a few chefs in particular:

Joseph Poon for hosting a pair of hands-on workshops at his restaurant in Philadelphia.



James DiMarzio, CEC, and ACF Epicurean Club of Boston, for inviting me to attend the 117th annual President's Ball on Nov. 7. It was a wonderful evening of ACF fellowship with excellent food, service and hospitality provided by our host Steven LaCount, AAC, at his restaurant, Chiara, in Westwood, Mass.



William Decker, president of the ICA - ACF Big Apple Chapter, for hosting a meeting at Club 101 on beautiful Park Avenue, New York, on Nov. 6 that focused on growing membership for his chapter and surrounding ones.



Over the past month or so I have had conversations with many of our region's members trying to figure out how to help their chapter and ACF grow by attracting new members and retaining our existing ones. One point that I want to make is that we have a number of small chapters that do wonderful work; there is not necessarily a size limit to guaranteed effectiveness in ours or any membership-driven association. Along

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with plain hard work and a touch of luck, the common thread I have seen in the chapters that are growing and stable--and yes, we do have a fair number of chapters in which all membership categories have increased over the last year--is a mix of industry professionals, culinary educators, junior members, students and a good relationship with local purveyors. In these chapters, I have also observed an active, committed elected board and membership who run good monthly meetings with a relevant education portion. They also take advantage of the many opportunities and program offerings ACF and our region have to offer, such as having a certification chair assist members and run practical tests as needed.

Growing, strong chapters are active in their communities, doing many different charitable events through the year. They understand that we grow one member at a time. We also either keep or lose members one at a time by ensuring our new members and our not-so-new members feel welcome and see the value, both professionally and personally, to remaining with us.

I hope to see you all at the [2012 ACF Northeast Regional Conference](#) in Niagara Falls, April 28-30, 2012. Please keep in mind that the [registration discounts expire March 16, 2012](#), so make sure you register before then.

At your service,

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

Workshop Information

The butchery workshop at J. Kings Food Service Professionals, Inc., in Long Island, N.Y., with Chris Neary, CEC, CCA, AAC, will be scheduled in the spring.



Join Cat Cora and Participate in Lunch Break for Schools -- Sign Up by January 15, 2012

*One Lunch, One Day, During One Week
That's All It Takes to Help Fight Childhood Obesity
and Promote Proper Nutrition in Schools*

ACF is teaming up with the makers of Hidden Valley Salad Dressings, celebrity chef Cat Cora and chefs across the

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Visit ACF's e-shop and take advantage of your 15% member discount to purchase the latest culinary books and ACF, AAC and ACF Culinary Team USA gear.

You'll find everything from cookbooks to key chains, jewelry and clothing.




country for the [Lunch Break for Schools fundraiser February 27-March 2, 2012](#). We are asking chefs like you to participate by creating and selling a delicious and healthy lunch item. All chefs will be provided with a toolkit and promotional materials. The funds raised will go to the Chef & Child Foundation in support of ACF's involvement in the Chefs Move to Schools program.

ACF chefs, we need your help to make the Love Your Veggies™ Lunch Break for Schools Fundraiser a success. [Sign up to participate by January 15, 2012](#). For complete details, visit www.acfchefs.org/LunchBreakForSchools.

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ACF Chapter Compliance Mandatory Per IRS

IRS directives and business operating standards dictate that all ACF chapters are in compliance. 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 contact me at tillingw@aii.edu.

ACF Student Team Championship Celebrates 20th Anniversary in 2012 Logo Selected to Commemorate Milestone

Throughout 2012, we will be celebrating the 20th anniversary of the ACF Student Team Championship, sponsored by R.L. Schreiber, Inc., throughout 2012. If you are a past competitor, coach or



judge, we want to hear from you. Post your photos, stories and memories on our [Facebook page](#) so we can learn where our past winners and participants are today.

ACF Culinary Team USA Fundraising Competition

Aug. 1, 2010, to May 31, 2012

The [ACF Northeast Region](#) has raised \$13,295 to support [ACF Culinary Team USA](#) in its quest for the gold at the 2012 *Internationale Kochkunst Ausstellung* (IKA), commonly known as the "culinary Olympics." Make a [donation](#) and help ACF Culinary Team USA bring home the gold.



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](#)

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 to the IKA, as well as a special memorabilia item. [Rules](#)

ACF Certification Practical Exams

Below is a chronological listing of the upcoming practical exams in the ACF Northeast Region. Visit the ACF website to [learn more](#) and see a [complete listing of the exams](#) scheduled.



12/20/2011: National Institute of Culinary Arts, MSU, W.Va.

01/21/2012: Southern Maine Community College, South Portland, Maine

01/22/2012: Restaurant School At Walnut Hill College, Philadelphia

ACF-Sanctioned Competitions

Below is a chronological listing of the upcoming competitions in the ACF Northeast Region. Visit the [ACF website](#) for more information and a list of all the competitions.



January 9-10, 2012: ACF Capital District - Central New York
cms.skidmore.edu/diningservice/acf-seminar-culinary-competition-index.cfm

Skidmore College, Saratoga Springs, N.Y.
Chair: Mark Miller, CEC; mmiller@skidmore.edu; (518) 580-8326

Category: W - Wildcard Customized Category: 4-man team, 3-courses (appetizer or salad, soup or dessert and entree), 4 portions plus one buffet platter for 12 and one show plate. 2 hour cook time for 3-courses and 1 hour cook time for buffet platter. Required products to be used throughout menu.

February 3, 2012: ACF West Virginia Chapter
www.culinary.mountainstate.edu

National Institute for Culinary Arts, Beckley, W.Va.
Chair: Leonard Bailey, lbailey@mountainstate.edu, (304) 929-1386

Category: ST2 - Student Team State Competition