



ACF Southeast Region Scoop

ACF Southeast Region Official Newsletter

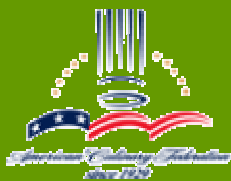
August/September 2010

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Jeff Bacon, CEC, CCA, AAC
Southeast Region Vice President



STATE COORDINATORS

Alabama
Paul Seery, CEC

Florida, North
Bryan Frick, CEC, AAC

Florida, South
Donald Sedivy, CEC

A Message from Your Region Vice President

Dear Chef:

Much has happened since the start of summer. ACF has completed another conference and convention cycle, culminating with the [2010 ACF National Convention](#) in Anaheim, Calif., Aug 2-5. More than 1,200 attended this year's convention, and I personally found the event to be among the best in recent memory. The food was exceptional, and the education segments that I attended were not only informative but entertaining, as well. I was especially pleased with the new seating arrangement at the President's Grand Ball, and found the evening's entertainment to be different and exciting. We had an extremely well-run and productive board of governors meeting, where we introduced the main points for ACF's upcoming strategic plan. Next year we will have segments at each of the regional conferences to introduce the details to all interested parties. There will also be webinars for those unable to attend a conference. Make plans now to learn all you can about this process as we forge the future of ACF.



2010 Pastry Chef of the Year Andreas Proisl, executive pastry chef at Isleworth Country Club in Windermere, Fla., and Southeast Region Vice President Jeff Bacon, CEC, CCA, AAC, at the President's Grand Ball at ACF National Convention

Sincerely,
Jeff Bacon, CEC, CCA, AAC
Your ACF Southeast Region Vice President

2010 Music City Challenge Fall Culinary Competition

Join the [ACF Middle Tennessee Chapter](#) as it hosts the 2010 Music City Challenge -- Fall Culinary Competition, sponsored by the Knoxville division of U.S. Foodservice, Sept. 27-28 at the Art Institute of Tennessee, Nashville, Tenn. Open to ACF member and nonmembers, the competition features practical and contemporary hot-food cooking, practical and contemporary patisserie, a cold-food competition and the U.S. Foodservice -- Music City Challenge Cup. Categories are as follows: A-D, SA-SD, F1, 2, 5, K1-9, SK1-9, P1-2 and SP1. Learn more and register by downloading the flyer.

Georgia
Michael Deihl, CEC,
CCA, AAC
Cheryl Glass

Kentucky
Sam Sears, CEC, CCA

Mississippi
Allen Racey

North Carolina
Jay Christmas, CEC

South Carolina
Edmund Chinnors,
CEC, CCA

Tennessee
Michael Osborne, CEC

Virginia
Winslow Goodier, CEC,
AAC

[2010 Music City Challenge Fall Culinary Competition](#)



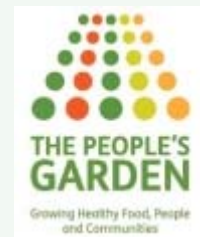
Chapter Presidents -- Update Your Website Information

Please update the information on your local and national ACF websites. It is the main way people, including me, find out where you are meeting and what you are doing. Thank you.

People's Garden School Pilot Program

Grant Applications Due Oct. 8.

The United States Department of Agriculture Food and Nutrition Service has \$1 million available for a People's Garden School Pilot Program. The program is designed to: teach students about agriculture production practices, diet and nutrition; contribute produce to supplement food provided at eligible schools, student households, local food banks or senior-center nutrition programs; and conduct an evaluation of funded projects to learn about the impact of school gardens. Grants will be awarded to develop and run community gardens at eligible high-poverty schools, defined as public schools with 50% or more students eligible for free and reduced-price meals. [More](#)



Chapter News

Find out what your ACF Southeast Region chapters have been doing or are planning by visiting their websites or reviewing their news.

ALABAMA

ACF Birmingham Alabama Chapter: <http://acfbirmingham.com/>

ACF Greater Montgomery Chapter: No information available.

ACF Heart of the Gulf Coast Chefs & Cooks Assn.: Contact Ron Koetter, CEC, CCE, AAC, at (251) 968-3108 or rkoetter@faulknerstate.edu for information.

ACF Metro Mobile Chefs & Cooks Association: Contact Thomas Spence Jr., at (251) 476-6400, ext.7353, for information.

FLORIDA

ACF Bay Culinarians: <http://www.gulfcoast.edu/culinary>

ACF Caxambas Chapter of Naples & Marco Island:
<http://brigadedecuisine.blogspot.com/>

- The next meeting is Sept. 20 at Eagle Creek Golf & Country Club.

ACF Central Florida Chapter: www.acfcfc.org

- The Florida Restaurant & Lodging Show,

Sept. 12-14, takes place at the Orange County Convention Center, Orlando, Fla. E-mail Steve Jayson at steve.jayson@universalorlando.com for information.

ACF Daytona Beach Chefs Association: Contact Costa Magoulas, CEC, CCE, CCA, AAC, at chefmagoulas@yahoo.com for information.

ACF First Coast Chapter: www.jaxchefs.com

ACF Greater Miami Chapter Epicurean Club: www.acfgreater-miami.org

ACF Gulf to Lakes Chefs & Cooks Assn., Inc.: www.acf-fl201.org

■ The next meeting is Sept. 13 at Black Diamond Ranch, 2600 W. Black Diamond Circle, Lecanto. Call (352) 746-4000 for information.

ACF Inc Florida Suncoast Cooks Assn.:

www.acfsuncoastcooksandchefs.com

■ The next meeting, hosted by John Harris, is Sept. 13 at Sheraton Sand Key at 7 pm.

ACF Northeast Florida Chapter: Contact Dale Robert Ford at (727) 367-6476 or chefford@comcast.net for information.

ACF Palm Beach County Chefs Association: Contact Michael Jasa, CEC, at (954) 444-7176 or ChefMJ1@aol.com for information.

ACF Sarasota Bay Chefs Assn.: Contact Brian Knecht, CEC, CCA, AAC, at (941) 924-1365, extension 62438 or brian_knecht@sarasota.k12.fl.us for information

ACF Space Coast Chapter: www.acfsc.com

ACF St. Augustine Chapter: Contact Brett Harris, CEC, at (904) 824-4401 or chefbharris@yahoo.com for information.

ACF Tallahassee Area Chefs Assn.: www.mysecretchef.info/acf

■ The next meeting is Oct. 5, 4:30 pm, at Keiser University Dining Room.

ACF Tampa Bay Culinary Assn. Inc: www.tampabaychefs.bravehost.com

■ The next meeting hosted by Ricardo Castro, CEC, and Fred Lucardie, CEC, CDM, CFPP, AAC, is at the Art Institute of Tampa.

ACF Treasure Coast Chapter: Contact Diane Conway at (863) 634 -7840 for information.

The Southwest Florida Chapter of the ACF: Contact Christopher Cassel at (239) 931-3149 or chefperfection@aol.com for information.

Fort Lauderdale ACF, Inc: www.acfbrowardchefs.com

■ The Annual Tasting Event and Fundraiser is Sept. 20, 6:30- 9:30 pm, at Hugh's Culinary, 4351 NE 12th Terrace, Oakland Park. Tasting includes pastas, salads, desserts and wine, as well as door prizes and a silent auction. Call Gary Spitnale at (954) 871-1965 to volunteer.

GEORGIA

ACF Augusta Chapter: Contact Kathleen Alsheimer Fervan at (706) 771-4084 or fervan@bellsouth.net for information.

ACF Greater Atlanta Chapter, Inc: www.acfatlantachefs.org

■ The next meeting is Sept. 13 at Inland Seafood.

ACF Greater Chattahoochee Valley Culinary Assn.: Contact Marcus DuVal at (334) 298-5550 or mduval4@ctvea.net for information.

ACF Golden Isles of Georgia Chapter: Contact Matt Moore at (912) 638-3611 or mattmoore@seaisland.com for information.

ACF Middle Georgia Chefs Association: Contact W. Jay Stancill, CEC, CCE, CCA, at (478) 471-4245 or mgcnewsletter@yahoo.com for information.

ACF Savannah Chefs Association: Contact Rocco Caggiano, CEC, at (912) 308-4920 or chef.rocco@hotmail.com for information.

Classic City Chefs & Cooks Assn.: Contact Christopher McCook, CEC, at (706) 354-7100 or mccookcuisine@yahoo.com for information.

KENTUCKY

ACF Kentucky Chapter: <http://www.acfkentucky.org>

Bluegrass Culinary Association ACF: Contact Sam Sears, CEC, CCA, at (859) 233-3736, or ssears09@insightbb.com for information.

Western Kentucky Chefs & Cooks Assn. - ACF: Contact David Jones at (270) 538-0250 or westkychefs@gmail.com for information.

MISSISSIPPI

ACF Choctaw Chapter: Contact Stafford DeCambra, CEC, CCE, CCA, AAC, at (251) 368-3085 or sdecambra@pcigaming.com for information.

ACF Hattiesburg Chapter: Contact Jim Rowell Jr. at (601) 271-2020 or jrowell@cooks2chefs.com for information.

Mississippi Gulf Coast Chapter ACF: www.gulfcoastacf.com

■ The next meeting, Sept. 20, is an ice carving demo, 6-9 pm, at Pier House, 3410 Yacht Club Dr., Diamondhead.

■ The 28th Annual Chef's of the Coast, a two-day food and drink extravaganza, is Sept. 25-26 at the Mississippi Coast Convention Center.

NORTH CAROLINA

ACF Cape Fear Chefs Assn.: www.capefearchefs.com

ACF Inc. Charlotte Chapter: www.acf-charlotte.org
ACF Crosscreek & Sandhill Chefs Association: Contact Scott Margolis at (910) 692-0378 or imzchef@hotmail.com for information.
ACF Eastern Carolina Chapter: Contact Anthony Garnett at (252) 241-5853 or chefgarnett@yahoo.com for information.
ACF High Country Chefs and Cooks Association: Contact Bill Morris, CCC, at (828) 262-2204, ext. 225 or [moriswe@appstate.edu](mailto:morriswe@appstate.edu) for information.

ACF Triad Chapter NC: www.acftriad.org

■ The next meeting is Sept. 13, 6:30 pm, at Friends Homes Guilford.

ACF Triangle Chefs: www.trianglechefs.com

■ The next meeting is Sept. 13, 7 pm, at Fresh Point Produce Co., Raleigh.

ACF Western North Carolina Culinary Association: Contact Michael Fahey, CEC, CCE, AAC, at (828) 230-6078 or mrfchef@yahoo.com for information.

■ The Bounty of Fall Harvest Dinner, Oct. 20 at 7 pm, is at Grove Park Inn and benefits Manna Food Bank in memory of Robert Werth. Call Michael Fahey for tickets and information at (828) 230-6078.

SOUTH CAROLINA

ACF Chefs of the Low Country: www.acfchefsofthelowcountry.com

■ The next meeting is Sept. 13, 6:30 pm, at NLAWS Produce, 701 U.S. Hwy. 80, Georgia State Farmers Market, Building 48-52 Savannah.

ACF Greater Charleston South Carolina Chapter:

<http://charlestonacf.squarespace.com/>

ACF Midlands Chapter: <http://acfmidlands.com/>

■ The 11th Annual ACFMC Culinary Golf Classic is Sept. 13 at Mid Carolina Country Club, Prosperity.

■ The next ACFMC meeting is Oct. 4, location TBD

ACF Myrtle Beach Chapter: www.myrtlebeachacf.com

■ The next meeting is Sept. 13, 6-8 pm, at Dead Dog Saloon, Murrells Inlet. Three speakers will discuss spices, knife sharpening and farm-to-table. One hour certification credit.

ACF Pee Dee Chapter: Contact Damian Wanek at (843) 260-4791 or dwanek@florenceciviccenter.com for information.

ACF Upstate South Carolina Chapter: Contact Patrick W Wagner, CCE, at (864) 250-3673 or patrick.wagner@gvltec.edu for information.

TENNESSEE

ACF Chattanooga Chefs & Cooks Association: Contact Richmond Flowers at (423) 991-3687 or rflowers@bradleyschools.org for information.

ACF Greater Memphis Chapter: www.acfmemphis.com

ACF Greater Smokey Mountain Chapter: Contact David Colburn, CEC, at (865) 679-1003 or dhcjr57@gmail.com for information.

ACF Middle Tennessee Chapter: www.nashvillechefs.org

■ A board meeting will take place Sept. 13, 5:30 pm, at J & M Catering, 4825 Trousdale Dr., Suite 228.

■ The next meeting is Sept. 20, 6 pm, at Food Sales East, 430 E. Iris Dr. Hosted by Dallas Parrish and Corey Dunham.

■ The Music City Challenge - Fall Culinary Competition is Sept. 27-28, at the Art Institute Nashville, 100 Centerview Dr., Nashville, Tenn.; Sponsored by US Foodservice

ACF Mountain Empire Culinary Association: Contact Tina Norris at (423) 246-7974 for information.

Clifton T. Stanfill ACF Chapter of Clarksville, TN: No information available.

VIRGINIA

ACF Blue Ridge Chefs Association: Contact Steve Biery, CCC, at (434) 982-5115 or biery-steve@aramark.com for information.

ACF Southwestern Virginia Chapter: Contact Phillip McManus at (540) 863-2931 or pmcmanus@dslcc.edu for information.

ACF Tidewater Chefs Chapter: www.tidewateracf.org

ACF Virginia Chefs Association: www.vachefs.org

Old Dominion ACF Chapter: Contact Rene Marquis, CEC, CCE, PCEC, AAC, at (804) 605-2266 or sevens777rm@yahoo.com for information.

New River Valley Chapter: Contact George Kruse, CCC, at (540) 998-1035 or george@blacksburgcc.com for information.



September 12: Greater Atlanta Chefs Association

Site: Le Cordon Bleu College of Culinary Arts, Tucker, Ga.

Chair: Jay Yarbrough CEC, CCA - jyarbrough@drivingclub.com; (404) 870-3287

Categories: K8, 9

September 12-13: Chefs de Cuisine Association of St. Louis Inc.

Site: Sheraton Westport Lakeside Challet, Saint Louis, Mo.

Chair: Anthony Haake, CEC; cheftony@rcstl.com; (314) 361-2100

Categories: A-D, K1-9, P1-2, W-Wildcard Category - Using K Category guidelines. Two man team, 4 courses, 10 portions. Menu to include: Starter, soup or salad. Choice of protein to be used for entrée. 30 min prep time, 2.5 hr cook time, 30 min plating.

September 12-14: ACF Central Florida Chapter

Site: Orange County Convention Center, Orlando, Fla.

Chair: Steven Jayson, CEC, AAC; steve.jayson@universalorlando.com; (407) 363-8496

Categories: ST2 - Florida State Student Team Championship and W - Wildcard - Individual Signature Recipes: entree, 4 portions, 90 minutes - Team Signature Meal: 4-man team, 4-course meal, 55 portions, 5 hours - Individual, Professional Showpiece: - Individual, Student Decorated Cake Each of the four wildcard categories have specific requirements and ingredients.

September 17-18: ACF Capitol of Texas Chefs

Site: Le Cordon Bleu College of Culinary Arts - Austin, Austin, Texas

Chair: Matt Williams, mwilliams@austin.chefs.edu, (512) 997-4532

Categories: A, C, K1-9, SK1-9, P1

September 20: ACF Central Florida Chapter

Site: Le Cordon Bleu, College of Culinary Arts, Orlando, Fla.

Chair: Allan Gazaway CEC, AAC - allan.gazaway@us.nestle.com; (205) 422-9870

Categories: W- Wildcard Category: Two man team, 3 hour cook time, 2 courses, 20 portions. Two items provided by Minor products incorporating Maple Leaf Farms Duck Breast

September 22,: ACF Greater Indianapolis Chapter

Site: Lucas Oil Stadium - McFarling Food Show, Indianapolis, Ind.

Chair: Jeff Bricker CEC, CCE, ACE - jbricker@ivytech.edu; (317) 921-4516

Categories: F2, F6, SK1, 2, 3, 9, SP2, H2

September 27-28: ACF Middle Tennessee Chapter

Site: Art Institute of Tennessee, Nashville, Tenn.

Chair: Michael Osbourne CEC - thechef@charter.net; (931) 723-8283

Categories: A-D, SA-SD, F1, 2, 5, K1-9, SK1-9, P1-2, SP1

October 2: ACF Long Island Chapter

Site: Wilson Tech BOCES, Dix Hills, N.Y.

Chair: Gerard M. Molloy CEPC - gmtmpastry@gmail.com; (516) 330-3176

Categories: A-D, SA-SD, K1-9, SK1-SK9, P1-2, SP1-2, W - Wildcard Category using K category guidelines. Required use of Minors product, 60 min cook time, 4 portions.

October 3: ACF Epicurean Club of Boston

Site: Boston University, Boston, Mass.

Chair: Douglas Patten CEC, CCA - doug.patten@compass-usa.com; (617) 921-3954

Categories: A-D, K1-9, SK1-9, P1-2, SP1-2, H1

October 9-10: ACF Akron-Canton Cooks & Chefs Association

Site: Tri-Mark/SS Kemp, Cleveland, Ohio

Chair: Mark Kent, CEC; mk6@uakron.edu; (330) 972-6615

Categories: A-B, SA-SB, F1, K1-7, 9, SK1-7, 9, P1, SP1, W- Wildcard Category - 2 person Mystery basket, 2 1/2 hr. cook time, 3 courses, 8 portions

October 16: ACF Pikes Peak Chapter Inc.

Site: Pikes Peak Community College, Colorado Springs, Colo.

Chair: Jacque Hamilton CEC - jacque.hamilton@usoc.org; (719) 244-6098

Categories: ST2- Student Team State Competition

October 23-24: ACF Chefs & Cooks of the Catskill Mountains

Site: SUNY Delhi, Delhi, N.Y.

Chair: Jessica Backus-Foster, acfcomp@delhi.edu, (607) 746-4041

Categories: A-D, SA-SD, E1-4, K1-9, SK1, P1,2, H1,2, SH1,2

October 26-27: ACF Greater Miami Epicurean Chapter

Site: Miami Beach Convention Center - Hall C, Miami Beach, Fla.

Chair: David St. John- Grubb CEC, CCE, MBA, CHE - foodworks_intl@comcast.net; 305) 974-8686

Categories: W - Wildcard Category using K category guidelines for Chicken, Bone in Pork loin, Fish and Beef. 90 min cook time, 6 appetizer portions, 6 entrees.

November 7: ACF Capital District - Central New York

Site: Albany Marriott, Albany, N.Y

Chair: Dale M. Miller CMC - chefdalemiller@yahoo.com; (518) 218-0000 x5330

Categories: W - Wildcard Category - 1 entrée, 30 min prep time, 45 min cook and plating time.

November 12-14: ACF Chefs Association of Arizona, Inc.

Site: East Valley Institute of Technology, Mesa, Ariz.

Chair: Eric Watson - ewatson@aii.edu; (602) 331-7632

Categories: A-D, ST2 - Student Team State Competition, K1-9, SK1-9, P1,2 SP1,2

November 19-20: ACF Greater Kansas City Chefs

Site: Johnson County Community College, Overland Park, Kan.

Chair: Jerry Marcellus CCC, CCE, ACE - jmarcellus@jccc.edu; (913) 469-8500 x3611

Categories: A, SA, ST2 - Student Team State Competition, K1-9, SK1-9, P1

December 10: Chefs de Cuisine Association of Hawaii Honolulu

Site: Kaplalani Community College, Honolulu, Hawaii

Chair: Alan Tsuchiyama - atsuchiy@hawaii.edu; (808) 734-9148

Categories: A-D, SA-SD, ST2 - Student Team State Competition, K1-9, SK1-9, SW - Student Wildcard- Individual Mystery Basket, 4 portions, 1 course, 15 min set up and menu development, 60 min cook time, 10 min plating and 15 min clean up.

January 14-16, 2011: ACF Fox Valley Chapter

Site: Madison College, Madison, Wis.

Chair: John G. Johnson CEC, CCE; jgjohnson@madison.edu; (608) 246-6707

Categories: A- C, E1, F1, 2, ST2 - Student Team State Competition, K1-9, P1, 2

