



ACF Southeast Region Scoop

ACF Southeast Region Official Newsletter

May 2011

In This Issue

Southeast Region Vice President's Message
ACF Southeast Regional Conference a Success
ACF Southeast Region ACF Culinary Team USA Fundraising Competition
Access Your ACF Chapter Logo Online
Chapter Compliance
Update Your Chapter's Information

A Message from Your Region Vice President

Dear Chef:

As this spring progresses, I would like to encourage you to dig in some dirt. I have started a small garden for herbs and vegetables, and it is one of the more peaceful, even therapeutic, endeavors that I engage in regularly. And talk about sustainable. If a few more of us grew even a small portion of our own food, what a difference it would make.



Jeff Bacon, CEC, CCA, AAC

Southeast Region Vice President

From all accounts, this year's cycle of regional conferences will go down as one of the most successful ever. From outstanding content to impressive attendance figures, we should all be pleased and proud of our organization's commitment to excellence, even during these tough economic times.



Our organization is heading into what should be a pivotal year for the future direction of ACF. The leadership decisions that are made during this period, where we begin implementation of our [new strategic plan](#), will affect our future direction irrevocably.

Please make every effort to attend [ACF National Convention in Dallas, July 22-26](#). Not only will you have the chance to enjoy the usual array of excellent educational opportunities, competitions, networking and food, but you will have a chance to learn about the future leadership of ACF. Registration discounts expire June 10, so I encourage you to [register today](#) and take advantage of the savings.



STATE COORDINATORS

Alabama
[Paul Seery, CEC](#)

Florida, North

I look forward to seeing you soon.

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

[Bryan Frick, CEC, AAC](#)

Florida, South
[Donald Sedivy, CEC](#)

Georgia

[Michael Deihl, CEC,](#)
[CCA, AAC](#)

[Cheryl Glass](#)

Kentucky
[Sam Sears, CEC, CCA](#)

Mississippi
[Allen Racey](#)

North Carolina
[Jay Christmas, CEC,](#)
[CCA](#)

South Carolina
[Edmund Chinnery,](#)
[CEC, CCA](#)

Tennessee
[Michael Osborne, CEC](#)

Virginia
[Winslow Goodier, CEC,](#)
[AAC](#)



[National Convention](#)
July 22-26
Dallas

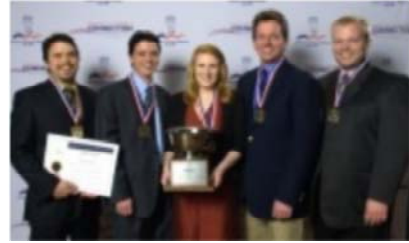
[Register](#)
Registration
Discounts Expire
June 10

[Schedule](#)

Support Our Southeast Regional Student Team

The student team from Asheville-Buncombe Technical Community College (A-B Tech) is hard at work preparing to represent the Southeast in the Student Team National Championship at this year's national convention in Dallas. Please see what you can do in your area to support these great student chefs as they put in countless hours preparing to represent us.

If you wish to support them through a fundraiser or by a direct financial contribution, please contact Michael Fahey, CEC, CCE, AAC, president, ACF Western North Carolina Culinary Association, at mrfchef@yahoo.com, or Charles deVries, CEPC, culinary instructor, A-B Tech, at Cdevries@abtech.edu.



Win a Trip to ACF Convention to See Alton Brown Present by Entering Diamond Crystal's Sweepstakes

Foodservice operators 21 years and older who are legal residents of the U.S. are invited to enter Diamond Crystal's 3D promotion. One winner will receive a trip for two to the 2011 ACF National Convention in Dallas, July 22-26, where Alton Brown will give a presentation. Operators will also receive a free, autographed copy of Brown's latest book, *Good Eats 2 (Stewart, Tabori & Chang, 2010)*, with a five-case/bag purchase of Cargill salt. Offer valid through May 30. [Enter](#)



ACF Culinary Team USA Fundraising Competition

As you know from my previous e-newsletters, we are holding a fundraising competition from Aug. 1, 2010 to May 31, 2012 in the Southeast Region for [ACF Culinary Team USA](#). After spending time with the team, I am convinced this is the right thing to do. Our team represents us at the highest level of the international culinary community and is manned by chefs just like us. Their hard work and sacrifice is immense, and we need to send them off prepared. Many chefs have asked me how they can help, so this competition is a way that each chapter and member can individually tailor assistance and win great prizes.



The ACF Southeast chapter that raises the most money for ACF Culinary Team USA based on the average dollar amount per chapter member will receive a visit from an ACF Culinary Team USA member. In addition, each chapter member will receive an ACF Culinary Team USA pin or patch designed for IKA. The chapter that raises more than \$15,000 will receive an expense-paid trip for one to Erfurt, Germany, to experience the 2012 IKA with ACF Culinary Team USA. The trip for one includes airfare, hotel, show passes and breakfast daily. The ACF Southeast Region member who raises the most money in excess of \$3,000 will also receive a trip for one to IKA, as well as a special memorabilia package. [More](#)

We have raised \$4,612 as of the end of April. Thank you to the [chapters](#) and [members](#) that donated. Make a [donation](#) and help ACF Culinary Team USA bring home the gold.



[Gaylord Texan
Conference Hotel](#)

[Travel Information](#)

[Competitions](#)

[Trade Show
July 24-25](#)

[Exhibitor
Information](#)

[Sponsors](#)



Students and apprentices:

sizzle

Subscribe to Sizzle for Free!

Click here to receive Sizzle, ACF's quarterly digital magazine for students.

[Top Chapters in Total Donations](#)
ACF Greater Atlanta Chapter Inc.
ACF Middle Tennessee Chapter
ACF Central Florida Chapter
ACF Inc. Charlotte Chapter

[Top Chapters Based on Average Dollar Amount Per Member](#)
ACF The Chefs & Cooks Association of Puerto Rico
ACF Greater Atlanta Chapter Inc.
ACF Middle Tennessee Chapter
ACF Triad Chapter NC

This is a once-in-a-lifetime opportunity. Become an [ACF Culinary Team USA supporter](#) today.

Access Your ACF Chapter Logo Online

Your ACF chapter logo is available behind the [login](#) on your member profile of the ACF website. You can add your chapter logo on your business cards, letterhead, website and etc. Please read the ACF Branded Chapter Logo Usage and ACF Logo Policies and Procedures documents to ensure you are using the logo correctly. Our goal in every instance of the logo's use is to enhance ACF's awareness in the culinary industry and with the public.



Chapter Compliance

Did you know that to be considered in good standing, your chapter must have all of its legal documents on file at the ACF national office? If you are not sure if your chapter is in compliance, please contact Linda Leo, membership manager, in the ACF membership department at lleo@acfchefs.net.

Update Your Chapter's Information Online

Please update the information on your local and national ACF websites. It is the main way people, potential members and sponsors, find out where you are meeting and what you are doing. Remember, your ACF branded chapter logo should be on your local website. Thank you.

Southeast Region Chapter News

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

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.
ACF Poarch Creek: Contact Stafford DeCambra, CEC, CCE, CCA, AAC, at (251) 446-4373 or sdecambra@acfchefs.net for information.

FLORIDA

ACF Bay Culinarians: <http://www.gulfcoast.edu/culinary>
ACF Caxambas Chapter of Naples & Marco Island: <http://brigadedecuisine.blogspot.com/>
ACF Central Florida Chapter: www.acfcfc.org
■The next meeting, hosted by Joe Alfano, is May 2 at AFM INC at 2251 Lynx Lane, Orlando.
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 May 9 at Hilton Ocala Hotel, 3600 S.W. 36th Ave., Ocala. Call (352) 854-1400 for information.

ACF Northeast Florida Chapter: Contact Dale Robert Ford at (904) 753-1113 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.: www.acfsarasotabaychefs.com

■The next meeting is May 9 at 3:30 p.m. at SCTI, bldg. 2. Call Brian D. Knecht, CEC, CCA, AAC, at (941) 924-1365, ext. 62438 for more information.

ACF Space Coast Chapter: Contact Darrin Durham at (321) 409-4800 for information.

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

■An ACF certification practical exam will take place May 27 at First Coast Technical College. Contact David Bearl at beard@fcti.org for information.

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

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

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

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

■A chocolate demo, presented by Valrhona and Atlanta Foods will take place May 3 at Viking Culinary School International.

■The next meeting, featuring food safety with Elizabeth Andress, is May 2 at 6 p.m. at Royal Food Service.

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

ACF Middle Georgia Chefs Association: www.acfmiddlega.org

ACF Triangle Chefs: www.trianglechefs.com

ACF Western North Carolina Culinary Association: Contact Michael Fahey, CEC, CCE, AAC, at (828) 230-6078 or mrfchef@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 Louis Chatham, CEC, AAC, at (251) 253-5017 or lchatham@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

NORTH CAROLINA

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

ACF Inc. Charlotte Chapter: www.acf-charlotte.org

■The next meeting is May 9 at CPCC Harris Campus.

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 Triad Chapter NC: www.acftriad.org

■The next meeting is at 6:30 p.m. May 2 at WSFCS Career Center, 1615 Miller St.

SOUTH CAROLINA

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

■The next meeting is May 9 at 42 Mobley Oaks Lane, Spring Island.

■The golf tournament is May 16.

ACF Greater Charleston South Carolina Chapter:

<http://charlestonacf.squarespace.com>

■The next meeting, hosted by Megan Westmeyer, is May 10 at 6 p.m. at the Charleston Aquarium. The BOD will meet at 4:30 p.m.

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

■The next meeting is May 2 at McCutchen House CIC.

ACF Myrtle Beach Chapter: www.myrtlebeachacf.com

■The next meeting is May 9 at 6 p.m. at Pinelakes Country Club.

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@qvltec.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

■The next meeting, hosted by Michael Folz and Paul Burnash, is May 16 at the Renaissance Hotel, 611 Commerce.

VIRGINIA

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

■The next meeting is May 2 at Fiji Island Restaurant, 627 Townside Rd., Roanoke.

ACF Southwestern Virginia Chapter: www.swvachefs.org

ACF Tidewater Chefs Chapter: www.tidewateracf.org

ACF Virginia Chefs Association: www.vachefs.org

■The next meeting is 3 p.m. at J Sargeant Reynolds.

Old Dominion ACF Chapter: Contact Mark W. Warren CEC, AAC, at (804) 961-5150 or mark.w.warren@us.army.mil for information.

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

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

ACF-Sanctioned Culinary Competitions

May 11: ACF Central Arkansas Chapter

Site: Hot Springs Convention Center, Hot Springs, Ark.

Chair: Daniel Capello, CEC; dcapello@chenalcc.com; (501) 519-3282

Category: K1-9 and SK1-9

May 14: ACF Chefs and Cooks of the Catskill Mountains

Site: Monroe College Culinary Arts Center, New Rochelle, N.Y.

Chair: Frank Costantino, CEC, CCE, AAC; fcostantino@monroecollege.edu; (914) 512-4969

Categories: A-D; SA-SD; E1-4; F1; K1-9; SK1-9; P1-2; SP1-2

May 23-24: ACF Poarch Creek

Site: Wind Creek Casino & Hotel, Atmore, Ala.

Chair: Donnah Baptist, dbaptist@pcigaming.com, (601) 497-1693

Categories: A-D, SA-SD, K1

June 11: Washington State Chefs Association

Site: Art Institute of Seattle, Seattle, Wash.

Chair: Dan Lewark CEC, CCA; lewark45@comcast.net; (206) 525-5766



Website: washingtonstatechefs.com

Categories: C, SD, G, SG, K1-9, SK1-9, P1,2, SP1, 2

June 16-17: ACF Mid Hudson Culinary Association

Site: University of Massachusetts Berkshire Commons, Amherst, Mass.

Chair: John Griffin, CEC, CEPC; jgriffin@ginsbergs.com; (845) 532-2293

W-Wildcard Customized Category: 4-man team, mystery basket in 2 phases. Phase One: 3-course menu (entrée and 2 additional courses selected from soup/appetizer/salad/dessert), 4 portions, 2 hours cooking. Phase Two: one hour to produce 10 servings for a buffet platter, hot or cold, may not duplicate items from phase one, no soup and must include one plate for judging.

June 25-27: Texas Chefs Association

Site: Dallas Convention Center, Dallas

Chair: Ernst W. Gruch, tx1mchef@aol.com, (972) 310-9999

Categories: W Customized Category - Individual, 1 course, 4 portions, 1.25 hr. cook time; SW Customized Student Category 1 course of pre-determined classical dish, 2 portions, 1.25 hr. cook time.

September 22-25: ACF So. Inland Empire Chefs & Cooks Association

Site: The Mission Inn Hotel & Spa, Riverside, Calif.

Chair: James McCullough, jmccullough@missioninn.com, (951) 341-6717

Website: www.culinarysalonriverside.com

Categories: A, D, SA, SD, E1-4, F1, 6, G, SG, ST1, ST2 - Student Team State Competition, K1, 3, 8, 9, SK1, 2, 9, P1, 2, SP1, 2, H1, 3, SH1, 3, W - Wildcard Category - Breakdown Incomplete, SW - Student Wildcard Category - Breakdown Incomplete

